

Part 2

Training Guide for Workers: Post-Harvest On-Farm Food Safety

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(This page is included to make sure the document will print correctly as a flipchart)

Jewelry Policies



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Jewelry

- Our farm's policies are (INSERT POLICIES).
- Personnel who handle covered produce or food contact surfaces **must** remove or cover hand jewelry that cannot be adequately cleaned and sanitized during periods in which covered produce is manipulated by hand [Section 112.32(b)(5)].

Suggestions:

- No hand jewelry is allowed.
- If you have hand jewelry that cannot be removed, you **must** wear a glove. They can be found (INSERT LOCATIONS).
- When working, dangling jewelry can fall into produce bins.
- Make sure all jewelry is secure.

Note:

Hand jewelry can cause cross contamination between produce items and surfaces.



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Handwashing Station



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Handwashing Stations

- Our hand washing stations are located (INSERT LOCATIONS).
- Our handwashing stations **must** be located in close proximity to all toilet facilities during growing activities that take place in a fully-enclosed building, and during covered harvesting, packing, or holding activities, per Section 112.129(c).
- Handwashing stations **must** be accessible to all workers and visitors [Section 112.33].

What **must** be at the handwashing station? [Section 112.130 (b)]

- A source of running water that meets microbial standards [Section 112.44(a)]
- Soap
- Adequate drying devices (such as single service towels, sanitary towel service, or electric hand dryers)
- Container to catch wastewater
- Waste container

Notes:

- Handwashing is one of the most important steps we can take to reduce the risk of contaminating our fresh produce with foodborne pathogens.
- OSHA recommends no more than 1/4 miles or within a 5-minute drive with transportation between the field and toilet facilities.
- **Must** monitor and service all handwashing stations [Section 112.129(b)(2)].



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Handwashing



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Handwashing

Antiseptic hand sanitizer is **NOT** a replacement for handwashing [Section 112.130(d)]

When to wash your hands?

Before:

- we start work [Section 112.32(b)(3)(i)]
- we put on gloves [Section 112.32(b)(3)(ii)]

After:

- breaks [Section 112.32(b)(3)(iv)]
- we eat or smoke
- we touch our faces
- we cough or sneeze
- we use the toilet [Section 112.32(b)(3)(iii)]

Other Times:

- Any time our hands are excessively dirty or after we have touched things that may be contaminated [Section 112.32(b)(3)(vi)] like rotten vegetables, compost, chemicals, or animals.
- Touching animals, handling manure or animal waste, or touching anything that could be contaminated [Section 112.32(b)(3)(v)]

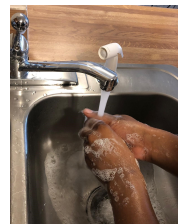


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Handwashing



1. Wet hands



2. Soap



3. Wash for 20 seconds



4. Rinse



5. Dry



6. turn off water
with paper towel



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Handwashing

What is the recommended method for washing hands?

- Wet hands with water that meets microbial standards [Section 112.44(a)] (it does not have to be hot)
- Apply soap and lather for 10 to 15 seconds
- Clean under fingernails and between fingers
- Make sure to wash thumbs, wrists, and tops of hands
- Rinse hands with water
- Dry hands with a clean, single use towel or drying device
- Dispose of towels in properly covered receptacle

Antiseptic hand rubs and wipes are **NOT** a substitute for handwashing [Section 112.130 (d)]

Notes:

- Do not reuse hand towels unless you have a sanitary towel service
- The entire process takes roughly 20 seconds



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Toilet Facilities



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Toilet Facilities

- Our toilet facilities are located (INSERT LOCATIONS).
- Toilet(s) **must** be accessible to everyone on the farm [Section 112.33 (b)].
If we do not have portable toilets located near growing fields, then we will provide transportation to the toilets (Best Practice).
- Toilet(s) **must** be accessible to visitors on the farm [Section 112.33].
- No urinating or defecating (pooping) in the field [Section 112.54].

NOTE:

- OSHA recommends toilet facilities be available within ¼ mile or a 5-minute drive of all workers every day.
- OSHA recommends at least one toilet facility and one hand washing station for every 20 farm workers.
- **Must** monitor and service all toilet facilities [Section § 112.129(b)(2)].
- Field toilets will be located in areas separate from growing fields by a barrier of some type such as a field road, ditch, berm, hedgerow or shelter belt. Distance will avoid accidental spillage or flooding that may contaminate produce growing areas or other farm production facilities and water sources.

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Toilet Facilities Supplies



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Toilet Facilities Supplies

Suggestion:

- Our farm's cleaning schedule is: (INSERT SCHEDULE)
- We keep cleaning and sanitizing records for: (INSERT YOUR INFORMATION)
[Show cleaning log]

Notes [Section § 112.129(b)(2)]:

- A hand washing station **must** be in close proximity to the toilet during growing activities that take place in a fully-enclosed building, and during covered harvesting, packing, or holding activities
- Hands **must** be washed after using the toilet
- Toilet facilities **must** have toilet paper
- ALL farm toilets **must** be cleaned regularly and fully supplied at all times



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