

Part 2

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

This material was developed by the North Central Region Center under a grant from the Food and Drug Administration. FDA has provided technical assistance in developing this material; however, this information has not been formally approved by FDA. It does not represent any agency determination or policy.

Funding provided through the Department of Health and Human Services Food and Drug Administration (Grant Number 1R01FD005685-01) titled “Strategies for Successful Implementation of FSMA (Food Safety Modernization Act) in the North Central Region through Adoption of a Systems Approach and Stakeholder Engagement Framework.”

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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 Stations



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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)]

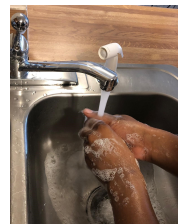


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Handwashing



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 20 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



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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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