

# Part 4

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

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*FDA has provided technical assistance in developing this material; however, this information has not been formally approved by FDA.*

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

# Water Use



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# Water Use on Farm

You may be asked to use water during post-harvesting activities.

**Here are some questions to ask before you start these tasks with regard to water:**

1. Does this source meet microbial standards?
2. How should I apply this water source (i.e. dunk tank, overhead sprayer, etc.)?
3. Is this the appropriate time to apply the water onto the produce?

**Notes:** The [water rules are currently being reviewed by FDA](https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-proposed-rule-agricultural-water) and may be changed.

(<https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-proposed-rule-agricultural-water>)

- Untreated water sources that are used as agricultural water during harvest **must** be monitored for the presence of generic *E.coli* and **must** have a microbial water quality profile [Section 112.46(c)]
- **Must** inspect all agricultural water sources and water distribution systems prior to use (at beginning of growing season, at least once a year) [Section 112.42]
- This water **must** have zero CFU/100ml generic *E.coli* [Section 112.44(a)(2)]
- There are different risk levels depending on if it is a public water supply and ground water [Section 112.3]. Untreated surface water cannot be used [Section 112.43]
- **Must** control for hazards with the agricultural water source and have corrective actions available [Section 112.42 (c )]
- Multiple corrective measures could be used if microbial criterion is exceeded or water is no longer safe or of adequate sanitary quality [Section 112.43(a) and 112.45(a)]



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# Fecal Contamination during Packing



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# Packing

- Our farm's policies are: (INSERT POLICIES)
- You **must** not pack any produce with visible animal fecal matter [Section 112.112]
- You **must** inspect all bins and tools/equipment used prior to use to ensure they are: functioning properly, clean, and maintained [Section 112.22(b)].
- You **must** wash your hands if they are contaminated in a manner that can contaminate produce being packaged [Section 112.32(b)(3)(vi)]

## Suggestions:

- While you are packing, if you see animal fecal matter in the post-harvest area then (INSERT POLICIES)
- While you are packing, if you see animal fecal matter on the produce, then (INSERT POLICIES)
- While you are packing, if you see domesticated animals in the post-harvest area , then (INSERT POLICIES)
- While you are packing, if you see working /service animals contaminating produce, then (INSERT POLICIES)

## Notes:

- You **must** conduct a corrective action if any of these tools, bins, or equipment do not meet these standards [Section 112.22(b)]
- You **must** have corrective actions so your workers can avoid packing produce with animal fecal matter [Section 112.112]



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# Facility Concerns



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# Facility Concerns

- You **must** report to a supervisor if the floors, walls, ceilings, fixtures, ducts, pipes have potential to contaminate produce or food contact surfaces [Section 112.126(b)]
- You **must** report to a supervisor if sewage/contamination comes through the drainage system

## Suggestions:

- If you see any problems in the packing area, then (INSERT POLICIES)
- If you see dripping and condensation falling onto produce or food contact surfaces, then (INSERT POLICIES)

## Notes:

- You **must** conduct a corrective action if any of these tools, bins, or equipment do not meet these standards [Section 112.22(b)]
- You **must** prevent dripping and condensation from contaminating produce and food contact surfaces [Section 112.126(b)]
- If you have a cooler, you **must** measure, record, and regulate the temperature to ensure microorganisms cannot grow. Cooling is not a requirement of the Produce Safety Rule [Section 112.124]
- You **must** prevent sewage/contamination in the packing area. If sewage/contamination occurs in the packing area, you **must** clean and sanitize and have a correction action [Section 112.126(a)(2), 112.129, 112.131, and 112.133]



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# Dropped Produce



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## Dropped Produce

- You **must** not pack any produce that has been dropped [Section 112.14] unless instructed by supervisor
- You **must** wash your hands if they are contaminated in a manner that can contaminate produce being packaged [Section 112.32(b)(3)(vi)]

### Suggestion:

While you are packing if a produce drops on the ground or floor, then [\(INSERT POLICIES\)](#)

### Note:

Dropped covered produce is covered produce that drops to the ground before harvest. Dropped covered produce does not include root crops that grow underground (such as carrots), crops that grow on the ground (such as cantaloupes), or produce that is intentionally dropped to the ground as part of harvesting (such as almonds) [Section 112.114]



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