

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)

The background of the slide is a close-up photograph of several clear plastic clamshell containers filled with fresh berries. The containers are arranged in a grid-like pattern. Some containers hold bright red raspberries, others hold dark blue blueberries, and some hold large, ripe red strawberries with green stems. The berries are fresh and glistening, suggesting they are just washed. The lighting is bright, highlighting the textures of the fruit.

Packaging Materials



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Packaging Materials

You are expected to inspect all packaging materials prior to placing produce in them.

Suggestions:

- Our packaging materials are stored (INSERT LOCATIONS)
- We use (INSERT TYPE OF PACKAGING) for (INSERT SPECIFIC CROPS)
- If you your packaging material is damaged or dirty then (INSERT POLICIES)

Notes:

- All packaging materials **must** be cleanable or single-use [Section 112.1216]
- All produce **must** be packaged in a manner to prevent formation of *Clostridium botulinum* [Section 112.115]
- Packaging materials should be stored in a manner to prevent contamination



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Ice Use



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Ice Use

Suggestions:

- We clean our ice machine every (INSERT CLEANING SCHEDULE)
- If you see the ice used or the ice machine being contaminated, then (INSERT POLICIES)

Notes:

- Ice must have no detectable generic *E.coli*/100 mL [Section 112.44(a)(2)]
- Ice should be stored in manner to prevent contamination
- Ice is considered a food contact surface, therefore the machine should be cleaned and sanitized on a scheduled basis



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Transportation

On this farm we use (INSERT TYPES OF TRANSPORTATION) to transport our produce.
Our farm's policies include (INSERT POLICIES)

Suggestions:

- Before you load produce onto equipment for transport, inspect it to ensure it is clean and will not contaminate the produce
- All equipment for transport is clean and sanitized (INSERT CLEANING/SANITIZING SCHEDULE)

Notes:

- You **must** ensure the equipment (i.e. pallets, forklifts, tractors, vehicles, wagons, etc.) to transport your produce is clean and adequate to ensure contamination of produce does not occur [Section 112.125 and 112.123 (e)]
- You **must** clean and sanitize all transport equipment if it carried live animals, compost, or any contaminate [Section 112.134 (a)]
- You **must** keep records for all cleaning and sanitizing that occurs [Section 112.140 (b) (2)]

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