

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

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



Bodily Fluid Clean Up



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Center for FSMA Training, Extension
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Accidents and Injury

We realize that accidents can happen but we want you to take every precaution to lower that risk. Your safety is important! However, if you are injured while at work, there are special actions we need to take to make sure you are ok and that the injury doesn't accidentally spread germs.

If Blood, Vomit, Feces, Urine, or Other Bodily Fluids are present:

- Our farm's policy is to [\(INSERT POLICIES\)](#).

Suggestions on policy:

- Determine the severity of the injury/illness and ALWAYS call 911 for life threatening injuries.
- Provide first aid, and report all injuries/illnesses to your supervisor as soon as possible.
- Contact your supervisor to ensure cleanup procedure is appropriate to prevent cross-contamination onto covered produce and food contact surfaces.
- Retrieve your spill kit and first aid kit as necessary.
- Wear disposable gloves (not your work gloves) as you deal with any bodily fluids.
- When you are finished, carefully discard the disposable gloves used to clean bodily fluids and wash your hands thoroughly with soap and water.
- Document all your actions.



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Preventing Cross- Contamination



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Preventing Cross-Contamination

What we wear and our general cleanliness can affect the safety of our fresh produce. We want to prevent cross contamination from dirty clothes, shoes, jewelry, and gloves (especially if you have animal chores) to the food.

We should be concerned about the following opportunities for cross contamination to occur:

- When working with produce after doing animal chores (including removal of manure and feeding animals)
- Using the restroom
- Completing different duties around the farm (such as fixing a tractor or fertilizing crops)
- Working with chemicals (fertilizer or pesticide)
- During planting, harvesting, or packing of produce

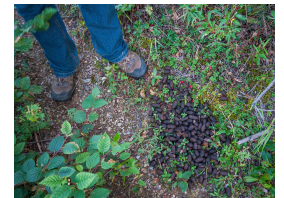


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