

# Part 3

# 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.)





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# Personal Cleanliness and Clothing

**You must maintain personal cleanliness before and during work [Section 112.32]**

- Our farm's policies are [\(INSERT POLICIES\)](#).
- Ask your supervisor if you have questions

## **Suggestions:**

- Bathing and wearing clean clothes and shoes should be daily tasks.
- Clean clothes and shoes/boots should be worn everyday.
- Changing clothing and/or shoes should be done if you work with animal manure, chemicals, or animals.

## **Notes:**

- Clothing can become a source of contamination on the farm, particularly when working with pesticides, animal based composts, or animals.
- Aprons or other food safety equipment should be properly stored when not in use, cleaned on a regular basis, and removed prior to using toilet facilities
- Shoes can become a source of contamination on the farm as they can track contaminants throughout the field.

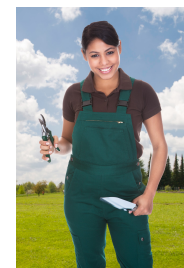


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# Work with Farm Animals or Domesticated Animals



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# Farm Animals and Domesticated Animals

## While We Are Working with Farm Animals or Domesticated Animals

- Our farm's policies are: (INSERT POLICIES).
- You **must** wash your hands as soon as possible after working with or touching animals or contact with waste of animal origin [Section 112.32(b)(5)]

## Suggestions:

- We will try to schedule your work so you do not have animal chores directly before handling produce or food contact surfaces.
- Those of us who do handle animals should inspect clothing for manure or soiled spots, before handling produce or entering a produce area. If clothing is soiled, we should change clothing before working in produce areas.
- We should always wear different footwear or wear disposable foot booties when working in animal areas and change footwear before moving into areas where covered produce is handled. Wash your hands after replacing footwear.
- Do not wear dirty boots (especially those covered in manure or other contaminants) in areas where covered produce is present (i.e. fields or packing areas).

## Notes:

Prevention of cross contamination from the animal manure is a **must** in Produce Safety Rule [Section 112.134 (a)]



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# Glove Use



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# Glove Use

- Our farm's policy is (INSERT POLICY).
- You **must** wash your hands before placing gloves on hands [Section 112.32(3)(ii)]
- You **must** wash your hands and change gloves if the gloves are soiled, or if gloves have holes, tears, or cracks [Section 112.32(b)(4)]
- Gloves should be intact and in a sanitary condition

## Suggestions:

- Gloves **must** be clean prior to use [Section 112.32(b)(4)]
- Disposable gloves are intended for a single use or purpose
- You should change gloves when (INSERT POLICIES).

## Notes:

- When used properly, gloves can help keep food safe by creating a barrier between hands and food
- Gloves should never be used in place of hand washing



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# Jewelry Policies



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# Jewelry

- Our farm's policy is (INSERT POLICY)
- 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. Gloves can be found (INSERT LOCATION)
- 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 station **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 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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# Hand washing



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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)]

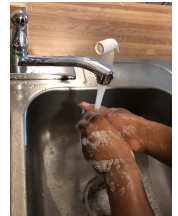


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# Handwashing



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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