

## Training Guide for Workers:

### Pre-Harvest On-Farm Food Safety

This material was developed by the North Central Regional 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."

lowa State University Extension and Outreach does not discriminate on the basis of age, disability, ethnicity, gender identity, genetic information, marital status, national origin, pregnancy, race, color, religion, sex, sexual orientation, socioeconomic status, or status as a U.S. veteran, or other protected classes. (Not all prohibited bases apply to all programs.) Inquiries regarding non-discrimination policies may be directed to the Diversity Advisor, 2150 Beardshear Hall, 515 Morrill Road, Ames, Iowa 50011, 515-294-1482, <a href="mailto:exted">extdiversity@iastate.edu</a>.

All other inquiries may be directed to 800-262-3804.

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



## Toilet Facilities



### **Toilet Facilities**

- Our toilet facilities are located: (INSERT LOCATIONS)
- Toilet(s) must be accessible to everyone on the farm [Section 112.129 (a)]
   -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 112.53]

### **Notes:**

- 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



### **Toilet Facility Supplies**

### **Suggestions:**

- Our farm's cleaning schedule is: (INSERT YOUR SCHEDULE)
- We keep cleaning and sanitizing records for: (INSERT YOUR INFORMATION)
   [Show cleaning log]

### Notes [Section 112.129 through 112.130]:

- 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





### **Break Policy**

- Our farm's policies are: (INSERT POLICIES)
- You must wash hands before returning to work from eating, chewing gum, or using tobacco [Section 112.32(b)]

### **Suggestions:**

- You **must** not eat, chew gum, or use tobacco products in an area used for a covered activity [Section 112.32(b)(6)]
- Smoking is not allowed in the fields or packing/production areas when produce is being processed
- If you don't allow smoking on the farm property, be sure to explain your policies
- If need to smoke, you must go: (INSERT LOCATIONS)

### **Notes:**

- We must provide an area that prevents contamination to covered activities from eating, tobacco use, and chewing gum [Section 112.32(b)(6)]
- Drinking water is permitted in designated areas away from covered activities [Section 112.32(b)(6)]





# Visitor Policies North Central Region Center for FSMA Training, Extension and Technical Assistance

### **Visitor Policies For All Visitors**

Visitors and volunteers are welcome on our farm, but they must be educated [Section 112.33(a)]

- Our farm's policies are: (INSERT POLICIES)
- Visitors must be made aware of toilet and hand-washing facilities that they can use [Section 112.33(b)]

### **Suggestions:**

- Visitors must be aware of our policies and procedures to protect food and food contact surfaces. This includes our policy of only allowing service animals and prohibiting pets and where and what they are able to do on farm [Section 112.33]
- Visitors should wash hands before entering the covered activities areas
- All visitors should have clean clothes and boots to enter
- If visitors are ill, they will be restricted to non-produce and non-food areas that minimize any contact with food or food production areas
- Visitors should not bring any pets into any areas where produce activities occur. Service animals are the exception

### **Notes:**

- · Visitor log is a best practice
- Cross contamination from other farms is a concern. Does your farm have a policy on how long one should be off another farm?



Photo credit on previous page: Shutterstock