

2.0 Worker Health and Hygiene (Answers G-4 - G-8, G-11 - G-15)

Purpose:

To address proper worker health and hygiene and to reduce the potential of contamination by a worker: either by their actions, hygiene practices, health, or habits.

Concern:

All workers have direct access to the entire food supply chain on the farm and thus have the potential to contaminate or cross-contaminate produce, which may result in increased probability of an adulterated produce and/or food-borne illnesses.

Contaminant Introduction:

- Appropriate drinking-water quality standards help ensure that contaminants are not introduced and promote employee health.
- Proper sanitation, health, and hygiene practices and policies teach employees and visitors to limit contamination of the work environment.

Policies and Procedures:

List what you are doing to avoid introducing contaminants and promote employee health. These are some sample policies.

General Policies and Procedures:

All workers and visitors involved in the production, harvesting, transporting, and marketing of crops on **Farm Name** are to follow the appropriate GAP policies and procedures to maintain food safety at all levels.

Farm name General Employee Policies:

All employees must sign and date the General Employee Policies for Food Safety found in Appendix 2.1. All farm workers and visitors who will be directly handling fresh produce at this facility will conduct themselves according to the general policies and procedures set forth below.

Farm name Procedures:

Farm Workers and Visitors Orientation

All employees will be trained in food safety and personal hygiene based on the Employee Health and Hygiene Training Content in Appendix 2.2. Employees and visitors will be provided with a brochure of food safety requirements in the appropriate language (English or Spanish) located in Appendix 2.3. Each employee will be required to sign a training roster (Appendix 2.4) signifying that they have received, understand, and will comply with these requirements.

All visitors will be required to sign in at the farm office upon entry to production areas. The visitor log is maintained in Appendix 2.5. Visitors will be given an overview of food safety requirements (worker and visitor hygiene training content and brochure located in Appendix 2.3) in the appropriate language. By signing the log, visitors are certifying that they have received a copy of the Food Safety Procedures for Farm Workers and Visitors brochure and will comply with all policies and procedures, including proper sanitation and hygiene practices.

Worker Health

Workers with intestinal illness or infectious disease (diarrheal symptoms) should not be allowed to work in contact with fresh produce and should be assigned other duties when appropriate. Workers should promptly report any illness, cuts, abrasions, lesions, boils, sores, infected wounds, or other injury or illness to their supervisors and seek prompt attention. Injury or illness is recorded in Appendix 2.6. Produce that has come into contact with feces, blood, saliva or other body fluids will be immediately removed from the field, packing house, or storage area in accordance with the procedures in Appendix 2.7 - Emergency Procedures for Handling Produce That Has Come Into Contact with Blood or Body Fluids. Once the supervisor or crew chief has been notified of any of the above conditions, he or she will take appropriate measures to assign worker to a task that will not contaminate produce or equipment. An appropriate measure for minor cuts or open sores could be a combination of a leak-proof bandage as well as disposable nitrile gloves that completely cover the injury. The employee may return to work at the discretion of the supervisor. An adequately stocked first-aid kit should be available for immediate use.

Worker Hygiene

Workers should bathe and wear freshly laundered clothes daily. Employees must wash their hands with soap and running water before starting work, after breaks, after using the bathroom, and after touching unsafe materials (such as tools, contaminated produce or soil, and human body parts). Readily understandable signs are posted to instruct employees to wash hands before beginning or returning to work. Proper hand-washing procedure involves the following steps:

1. Wet hands with potable water, apply soap, and work up lather.
2. Rub hands together for at least 20 seconds.
3. Clean under the nails and between the fingers.
4. Rinse under the potable running water.
5. Dry hands with single use towel.

Employee Breaks

Break areas will be provided for all employees and will be separated from areas where product is handled. Smoking, chewing gum or tobacco, eating, and drinking are prohibited in the work area. Potable drinking water will be provided for all employees. Drinking stations will be readily accessible and stocked with single-use cups. A first-aid kit will be accessible in a designated area during each shift. It is the responsibility of the field supervisor to ensure drinking water containers are filled with potable water and refilled at designated potable water sources.

Application of Pre-/Postharvest Materials

Only employees with a pesticide applicator license or under the supervision of someone holding a pesticide applicator license may apply pesticides. Pesticide training certificates are maintained in Appendix 2.8. All non-regulated materials (such as fertilizer and waxes) will be applied by trained personnel; following all label instructions for quantity, application timing, mixing, application, storage, and disposal.