

Appendix 2.3



Farm Name

Food Safety Procedures for Farm Workers and Visitors

This brochure recaps some important points from your orientation. Please take the time to look over it and become more familiar with its points. Do what you can to prevent contamination of produce, soil, and equipment. If you see something that needs attention, let your supervisor know.

Employee Hygiene

We are in the fresh produce business, and many of our products are going to be consumed without cooking. All employees are expected to practice personal cleanliness. There are many opportunities for food to become contaminated as it is produced and prepared. One of the major sources of food-borne pathogen contamination is worker's hands.

The single most effective method of preventing produce contamination with these organisms is proper hand washing.

We must all do our part to prevent food-borne illnesses to our customers!

Hand-washing

Hand washing is the most effective way to prevent the spread of germs. Wash your hands after coughing and sneezing, using the restroom, smoking, or taking breaks, before entering the work area, and after using the telephone.

Drinking Water, Breaks, and Comfort Areas

- Water in the coolers is from safe drinking water sources and is available to you at all times. Please place cups in the receptacles provided and notify your field supervisor when the cooler needs to be refilled.
- Smoking and eating are allowed only in designated areas. Smoking and the use of tobacco and chewing gum are prohibited outside the break areas.
- Toilets are provided and are clean and properly supplied. Please notify the field supervisor if these need attention. Toilet paper is to be placed directly in the toilet bowl.

Illness

If you have an intestinal illness or symptoms of another infectious disease, you are prohibited from handling produce. Notify your supervisor and you will be assigned other responsibilities.

If You are Injured or Have an Emergency

You are required to seek prompt treatment for cuts, abrasions and other injuries. First aid kits are located at the comfort station. Notify your field supervisor.

Handling and Disposition of Produce or Surfaces That Have Come into Contact with Blood or Body Fluids

In the event of such contamination, notify your field supervisor immediately. The contaminated area should be isolated immediately. It will be the responsibility of the field supervisor to make sure contaminated produce is sealed in plastic bags and removed from the field. Equipment should be decontaminated according to procedures in the food safety plan.

Be Vigilant

Food safety depends on the attention of all employees, workers and supervisors. Be on the lookout for potential sources of contamination such as signs of animal activity and feces. Let supervisors know if there are unauthorized persons or suspicious activities in the field. Be watchful. Report failures in the food safety plan. Our customers are counting on you.

Food safety is the responsibility of every employee!



FARM NAME

Street Address
Address 2
City, ST ZIP Code
Phone:
Fax:
E-mail address