

## **Appendix 2.7**

### **Emergency Procedures for Handling Produce That Has Come Into Contact with Feces, Blood, Saliva or Other Body Fluids**

1. In the event that a worker becomes ill or injured, seek first aid immediately. Move the worker out of the field, when possible, and away from produce.
2. Clearly mark and isolate the area of the spill and keep other workers and equipment away.
3. Once the supervisor has determined that cleanup should proceed, follow the appropriate procedures listed below:

#### Field Contamination Procedures:

1. Use shovels to place contaminated soil and produce into doubled heavy plastic garbage bags.
2. Close the bags and move them to the designated area for disposal.
3. Place shovels in separate bags so they will not contaminate workers, soil, or produce, and move them to the designated area for later decontamination.
4. Dispose of the contaminated bags of produce and soil in a manner approved by the county environmental health department. Decontaminate and disinfect shovels in an area that will not re-infect the production area or any work environment associated with produce.

#### Building Contamination Procedures:

1. Use appropriate cleaning and sanitation methods for the surface involved (concrete, carpet, tile). Remember to wear gloves.
2. Remove surface materials as necessary and dispose of materials in a manner approved by the county environmental health department. Decontaminate and disinfect cleaning equipment (gloves, brushes, and the like) or dispose of properly.
3. Record the incident and cleanup activities and attach it to the Daily Field Supervisor's Checklist.