What to remember

The specifics

Customer actions for on the farm	Don't pick berries while ill Do wash your hands Don't bring animals in to the field
	Do let me know if you see animal poop/waste/problems
Customer messages for on the farm	Foodborne illness is a big problem that can come with serious consequences (hospitalizations and fatalities sometimes). Because we are concerned for the health and safety of our customers, please do not enter our fields if you are feeling nauseous due to gastrointestinal disease.
Customer actions for off the farm	Washing Store/transport without contamination Clean sanitize utensils prior to use with strawberries Don't handle berries if ill
Customer messages for off the farm	1-in-6 Americans will become ill with foodborne illness each year. We're concerned for your health and would like to remind you about how to safely handle our products. It is important to clean and sanitize knives and cutting boards prior to using them to prepare strawberries.
Washing isn't sanitizing (or magical)	Washing can reduce pathogens 1-2logs (100 or 10 to 1) at the best of times. Contamination is often in the 1000s or greater and it only takes ~20 cells of some pathogens (on average) for an illness)
Provide the tools	Handwashing facilities and alcohol based hand sanitzer (both, not either) are the best tools to provide to U-Pick customers. This protects your business. If you provide samples, have a way to clean (soap and water) and sanitize (chlorine or quat) the utensils.
Tell them about your food safety practices	Proactively talk about GAPs, why you do them, exactly what you do and why you think it is important. Be open and transparent with your customers (commercial and consumers) about risks and what you do daily to manage them
Have a crisis management plan	Use the template provided as a way to prepare, manage and recover from a crisis

