



Food safety policies for all employees harvesting and packing produce

- > Follow handwashing guidelines.
- > Maintain adequate personal cleanliness.
- > Avoid contact with animals while harvesting and handling produce.
- > Remove or cover jewelry that cannot be adequately cleaned and sanitized when handling produce.
- > Do not harvest produce or work in food contact surfaces when you are sick with nausea, diarrhea, fever or have any other contagious disease.
- > Do not harvest or pack produce that is laying on the ground or has touched the floor in a packing house.
- > Do not eat food, chew gum or use tobacco products in areas where product is grown or in the packinghouse.
- > If using gloves, maintain gloves in an intact and sanitary condition and replace such gloves when necessary. Never take gloves, aprons or any other tools to the bathroom.
- > Destroy all produce that comes in contact with blood or bodily fluids. Clean and disinfect any areas that were contaminated before resuming harvest or packing.



NC STATE EXTENSION