# Train for Food Safety ProduceTRAINer





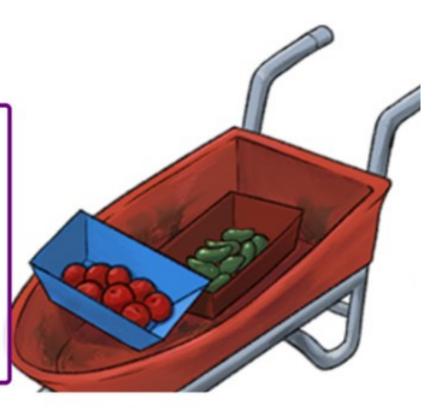
LESSON ONE: Farm-Food Safety Eye Spy



You need to use the pig sty wheelbarrow for produce activities. What should you do?

Clean and then sanitize the wheelbarrow before use with produce activities, or find another wheelbarrow.

Use this
wheelbarrow without
cleaning it, but only if
all you are doing is
carrying harvest bins
and equipment to
the field.



### Poop is in the field during harvest. What should you do?

Do not harvest surrounding produce and flag or remove the poop.

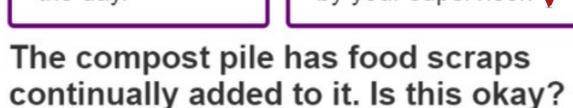
It is okay to harvest produce with poop on it if the farm has strict protocols for sorting and washing post harvest hauls.



## Your hand tools are outside with yesterday's dirt on them. What should you do?

Storing tools
outside is okay as
long as you clean
them by wiping
them down with a
dry cloth prior to
beginning work for
the day.

Clean with soap and water, and then sanitize with the right sanitizer before using for the day, and at regular intervals determined by your supervisor.



Wait to apply this type of compost when crops aren't present, like in the fall to prepare for spring planting.

Apply this compost to growing peppers and tomatoes.



# You are about to harvest, but your hands are unwashed. How should you wash your hands?

Always wash with soap and water for 20 seconds, then dry with a single-use towel, whether your hands look dirty or not.

In order to minimize excess water usage around the farm, use hand sanitizer and wipe down hands unless your hands are visibly dirty.



#### You feel sick today. What should you do?

Call the supervisor, and tell them you need to stay home to prevent the spread of germs which can spread to produce and fellow workers.

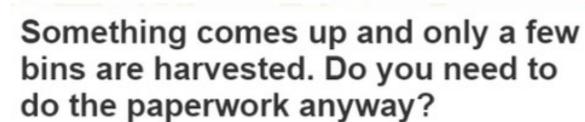
Wearing a
mask and
gloves will
make you
safe to work
while you are
sick.



#### The well cap has come loose. What should you do?

Place the cap back on the well and continue your work."

Notify your supervisor about the issue.



Regardless of the amount harvested, record pre-harvest assessments, sanitation, and harvest quantity to document evidence of the food safety program.

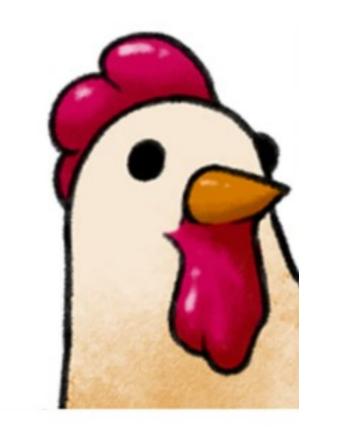
Small
harvests
under
25lbs
don't
require
records.



# You notice a chicken has wandered into the packhouse. What should you do about it?

Put the chicken back in its home, away from produce handling. Clean and then sanitize all packhouse areas before working with produce.

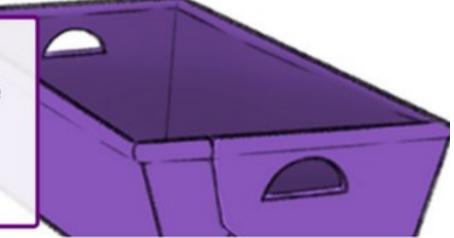
Leave it alone.
Chickens can act as insect pest prevention.



### You notice a harvest bin has a crack in it. Can you use it to harvest?

No. Either fix it or don't use it for harvesting.

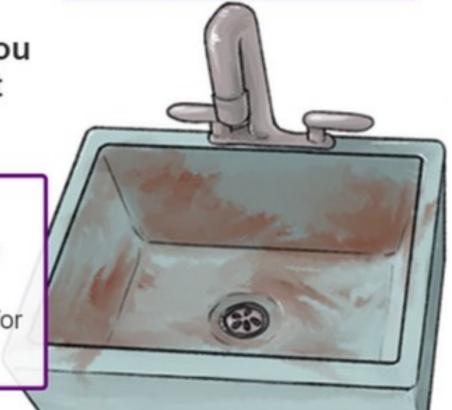
You can still use it to harvest as long as you are only harvesting large products like apples and cabbages.



# The packhouse sink is dirty, but you need it for produce washing. What should you do?

Clean the sink with soap and water and then apply sanitizer before using it for washing.

Add sanitizer to the water during filling to ensure the sink is safe for washing.



## You need to handle produce but you are wearing your sty clothes. What should you do?

Using the same farm clothes to do all farm work is safe so long as they are cleaned nightly.

Remove and store animal working clothes away from the produce area. Make sure hands and shoes are clean before beginning produce work.



### Trash and debris are building up around the pack area. What should you do?

Ensure the packing area is regularly cleaned. So take out the trash and properly store materials for the next day's work.

Sweeping the floor and packing on a table will ensure food safety during packing.





# UNIVERSITY OF MARYLAND EXTENSION

and Extension





**EASTERN SHORE**