Worker Training for Food Safety and the Produce Safety Rule

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What is your job?

- Growing
- Harvesting
- Packing
- Holding
- Food Safety
How do you know how to do your job?

There are many parts to every job...

• What tools
• What to do...What not to do
• Where to do some things or not to do them

Your job includes Food Safety
How do you learn about your job and food safety?

Training by supervisors
... practice every day
Why do we talk about this?

Everyone on the farm ... Including workers, supervisors, owners want safe food...

All of these jobs include food safety
Fruits and vegetable farms are the first step in the providing food to thousands of people
Hazards in Foods

A hazard is something that could cause harm or sickness to the consumer.

Hazards commonly associated with fresh produce are:

- Biological hazards... germs- bacteria & viruses
- Chemical hazards... grease, pesticide
- Physical hazards... wire, glass, stones
If bad germs are added to produce at the farm … it might make people get sick or even possibly die.
Ideas to Reduce Risks of Spreading Germs

**Keep it clean**

Proper hygiene facilities & break areas for workers

**Pest management**

Avoid standing water

**Keep it organized**
What are some of the bad germs?

Salmonella
E.coli
Listeria
Hepatitis
Norovirus
Where do the bad germs come from?

- Water... contaminated with germs
- Wildlife and other animals... poop
- Waste... like poop from people and animals
- Workers... poopy hands & clothes, sick
How do the bad germs get on fruits and vegetables?
Routes of Contamination

- Feces
- Clothing
- Hands
- Footwear
- Tools & Equipment
- Illness & Injury
What is our job to prevent bad germs from getting on our fruits and vegetables?

Learn and Use Good Food Safety Practices...

Ideas to prevent contamination
What is clean... and...

What is sanitized?
Cleaning vs. Sanitizing
What is the difference and why does it matter?

• **Cleaning:** Physical removal of dirt (soil) from surfaces which can include the use of clean water and detergent

• **Sanitizing:** Treatment of a cleaned surface to reduce or eliminate microorganisms

**Important point:** You cannot sanitize a dirty surface. Cleaning always comes first!
See something say something to your supervisor
Somethings need to be written on a log sheet or tell the supervisor.
There is more to say about some of these ideas...

We are going to talk some more about important ideas.