

Visitor/Volunteer Food Safety Policy

1. **Hand Washing & Hygiene:** Have clean and cut nails. Hands must be washed before beginning or returning to work and after the following activities: using the restroom, smoking or tobacco use, taking breaks, eating, handling trash containers, handling money, coughing and sneezing, shoveling manure/compost and after applying sunscreen. Hands are washed with soap and water, for 20 seconds and dried with disposable towels.
2. **Field Hygiene:** never spit, eat, smoke, drink chew gum in the field or packing area. Use garbage cans for trash. Always use designated toilet facilities and wash hands thereafter. Tie back hair, keep all glass containers away from field. Avoid using product containers (harvest bins) for personal use. Return tools after use.
3. **Hydration:** To avoid heat exhaustion, drink lots of water frequently (2 quarts per person/day especially when hot). Take breaks in the shade when necessary.
4. **Illness and Injury Prevention:**
 - a. Know where the first aid kit is
 - b. Anyone suffering from a contagious disease, and with temporary illness (diarrhea, nausea, vomiting or excessive sneezing/runny nose) are advised to stay at home.
 - c. Anyone who gets a cut or has a nosebleed while working must stop immediately, contact your supervisor and have it treated.
 - d. Wounds are immediately cleaned, treated, bandaged and covered with rubber glove as soon as possible.
 - e. Discard any product that is contaminated with bodily fluids and disinfect any tools, surfaces or containers immediately.
 - f. Report and record all accidents, illnesses or injury immediately.
5. **Glove Use:** If using gloves, wash hands and dry thoroughly before and after they are removed for 20 seconds with water; replace when ripped or worn out.
6. **Designated areas:** Only eat, smoke, drink, and chew gum in areas designated for these activities. Put all personal belongings in designated area.
7. **Good Agricultural Practices:** Follow all standard operating procedures outlined in the farm manual related to pre and post-harvest checklists, cleaning & sanitizing, good hygienic practices, and avoidance of cross contamination.
8. **Security:** Report any strange or suspicious activity and/or chemicals in or around the facility