

Part Two: Field Harvest and Field Packing

WORKER SANITATION AND HYGIENE

2-1 The number, condition, and placement of field sanitation units comply with applicable state and/or federal regulations.

10 Points

Verification: Observation of Premises.

OSHA defines field sanitation practices under 29 CFR 1928.110. They apply to any agricultural operation where eleven (11) or more employees are engaged on any given day in hand-labor operations in the field. If employees work less than three (3) hours a day, including travel time, the operation is exempt from providing sanitation units. Otherwise, sanitation units must be provided under the following conditions:

1. *Toilet and hand washing facilities:*
 - a. *One (1) toilet facility and one (1) hand washing facility shall be provided for each twenty (20) employees or fraction thereof.*
 - b. *Toilet facilities shall be adequately ventilated, appropriately screened, have self-closing doors that can be closed and latched from the inside and shall be constructed to insure privacy.*
 - c. *Toilet and hand washing facilities shall be accessibly located and in close proximity to each other. The facilities shall be located within a one-quarter-mile walk of each hand laborer's place of work in the field.*
 - d. *Where due to terrain it is not feasible to locate facilities as required above, the facilities shall be located at the point of closest vehicular access.*
2. *Maintenance. Potable drinking water and toilet hand washing facilities shall be maintained in accordance with appropriate public health sanitation practices, including the following:*
 - a. *Toilet facilities shall be operational and maintained in clean and sanitary condition.*
 - b. *Hand washing facilities shall be refilled with potable water as necessary to ensure an adequate supply and shall be maintained in a clean and sanitary condition.*

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2-2 If field sanitation units are not used and are not required by applicable state or federal regulations, a toilet facility is readily available for all workers.

15 Points

Verification: Observation of Premises.

For small farm operations that employ less than eleven (11) field workers or have workers in the field for less than three (3) hours, a toilet facility must still be available for workers. If field sanitation units are used, this question is not applicable.

FAQ's

Q: Do I always have to provide sanitation units in the field?

A: No, see the exemption above, but you do have to have a toilet facility available for workers to use, if needed, and that facility must meet sanitation and hygiene requirements as outlined above.

2-3 Field sanitation units are located in a location that minimizes the potential risk for product contamination and are directly accessible for servicing.

10 Points

Verification: Observation of the premises.

Under OSHA defined field sanitation practices, outlined in 29 CFR 1928.110, the disposal of wastes from sanitation facilities shall not cause unsanitary conditions. This means that “grey water” or used water from the sanitation units cannot be in a location that could contaminate a crop production area. If the operation uses temporary, mobile units they should be located on even ground and serviced away from the production area or taken to another location for servicing. If the units are not taken away for servicing, they must be accessible for a service unit to reach them and in case of an emergency clean-up or waste spill.



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2-4 In the event of a major spill or leak of field sanitation units or toilet facility, a response plan is in place, and field sanitation units or toilet facilities are directly accessible for the response team.

10 Points

Verification: Documentation of Policy.

D

This procedure should include what will be done to contain the spill to prevent additional contamination, what will be done to clean it up, and what will be done with the contaminated produce.

Field sanitation units are directly accessible for servicing and directly accessible in the event of a spill or major leak. In the event of a major spill or leak of field sanitation units, a response plan is in place. The area will be secured and contaminated soil will be removed from the production area and properly disposed.

See page 5 of the Sample Food Safety Program.



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FIELD HARVESTING AND TRANSPORTATION

2-5 All harvesting containers (including bulk hauling vehicles) that come in direct contact with product are cleaned and/or sanitized prior to use and kept as clean as practicable.

5 Points

Verification: Harvest Container Cleaning Log

D

A policy should be documented for scheduled cleaning and maintenance of harvest containers. Include a log with the person responsible for cleaning and check offs for completion of scheduled cleanings.

2-6 All hand harvesting equipment and implements (knives, pruners, machetes, etc.) are kept clean as practical and are disinfected on a scheduled basis.

10 Points

Verification: Harvest Equipment Cleaning Log

D

A policy should be documented for scheduled cleaning and maintenance of harvest containers. Include a log with the person responsible for cleaning and check offs for completion of scheduled cleanings.

Field Container Cleaning

Year _____

I have cleaned the following harvest and transportation items.

Date

Signature

Unit

Ladders

Blue Plastic buckets

Picker pails

Bins

Trailers

Trucks

2002

Picker pale, buckets, Bins and ladders

Chemical products required:

Bleach water.

Recommended Cleaning Procedure

It will be the duty of each employee to maintain a clean and sanitary picking bucket. Scrub it daily with soap and water. Keep foam pad in bottom clean also.

Orchard foreman will inspect individual picker pal for sanitary condition prior to starting picking and throughout harvest.

Procedure every two weeks or end of packing season:

Inspect each bucket for breaks and broken bails. Repair. Discard un-repairable.

Pressure wash each bucket inside and out.

Place buckets in trough with bleach water. Full trough of water and 1 cup bleach.

Cleaned buckets are to be stacked bail side down in clean bin, nine stacks per bin. Keep stacks manageable in size.

Bins are to be free of debris, dirt and in good repair. Tip bin and pressure wash clean on the inside.

Broken bins must be set aside and not used. Repair before next season.

Ladders are to be cleaned yearly. Use side rails for hands to hold while climbing.

Sweep dirt and gravel off truck beds.

Do not drag forks in the dirt. Keep free of dirt, gravel and grass.

Pressure wash tractors and bin trailers every three days. Keep running boards on trailers free of produce and leaves.



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2-7 Damaged containers are properly repaired or disposed of.

5 Points

Verification: Observation of Premises.

The operation should have disposal procedures for damaged or dirty containers that cannot be cleaned. If these containers are reused as refuse receptacles, they must be prominently marked for this purpose so that workers do not accidentally use them for carrying produce.

2-8 Harvesting equipment and/or machinery that comes into contact with product is in good repair.

10 Points

Verification: Observation of Premises.

Field equipment or machinery that is leaking fluids or has loose or damaged parts is not acceptable as it can cause contamination of field crops.

2-9 Light bulbs and glass on harvesting equipment are protected so as not to contaminate produce or fields in the case of breakage.

10 Points

Verification: Observation of Premises.

Field equipment or machinery must have covered glass fixtures in order to prevent contamination of crops from glass breakage. The fixtures can be protected by plastic or wire covers, as well as enclosed fixtures.



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2-10 There is a standard operating procedure or instructions on what measures should be taken in the case of glass/plastic breakage and possible contamination during harvesting operations.

5 Points

Verification: Documentation of Policy

D

This is especially relevant to mechanically harvested crops where glass breakage might occur and contaminate the crop. The operation should have procedures in place to deal with an accidental glass breakage.

All bulbs or lighting on harvest equipment are covered, or protected from breakage. If glass is broken and contaminates product, all product will be properly disposed of and work will stop until equipment can be repaired and all product containers are cleaned, washed and inspected.

See page 6 of the Sample Food Safety Program.



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2-11 There is a standard operating procedure or instructions on what measures should be taken in the case of product contamination by chemicals, petroleum, pesticides or other contaminating factors.

5 Points

Verification: Documentation of Policy

D

If equipment does become contamination with oil, grease, or any other foreign substance, all contaminated product will be disposed of, buried, or put into covered garbage containers and work will stop until equipment can be cleaned, washed and inspected.

See page 5 of the Sample Food Safety Program.



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2-12 Measures are taken during harvest to inspect for and remove foreign objects such as glass, metal, rocks, or other dangerous/toxic items.

5 Points

Verification: Evidence of Training/Procedure.

Identify a point in the harvesting process where workers or supervisors are trained to detect and remove foreign material from the harvested produce.



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2-13 Harvesting containers, totes, etc are not used for carrying or storing non-produce items during the harvest season, and farm workers are instructed in this policy.

5 Points

Verification: Documentation of Policy.

D

Workers should be careful not to carry personal items or other non-produce items in harvest containers. Additionally, harvest containers should not be used to haul garbage, manure or other potentially contaminating items. Auditor will verify that this practice is followed during harvest time inspections and questioning of workers.

Do not use product containers for personal use or any non-produce items.

See page 2 of the Sample Food Safety Program.



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2-14 Water applied to harvested product is potable.

10 Points

Verification: Water quality test results.

D

This question refers to surface washing procedures for fresh produce. If crop is washed after harvesting, it must be done with potable water that is consistent with US EPA standards for drinking water. Depending on the water source, water quality tests results are required as proof of potability.

TEST REPORT

SAMPLE INFORMATION

Location: 8630 67th Ave NE well tap *Hm*
Date Sampled: 07/20/2007 Sample Type: Water
Time Sampled: 0900 Collected by: Greg

CASE NARRATIVE

The analyses were performed according to the guidelines in the WATERLAB Corp Quality Assurance Program. This report contains analytical results for the sample(s) as received by the laboratory.

WATERLAB Corp certifies that this report is in compliance with the requirements of NELAC. No unusual difficulties were experienced during analysis of this batch except as noted below or qualified with data flags on the reports.

TESTING INFORMATION

Lab #: 20070720-007
Date Received: 07/20/2007 Date Reported: 07/24/2007
Received by: AR Reported By: MS
Time Received: 1055
*Chlorine Residual: N/A Amount of Sample Used: 100 mls
Date Started: 07/20/2007 Time Started: 1200
Tech: BEM Method Code: SM 20th ED 9223 P/A Colisure

TOTAL COLIFORM BACTERIA RESULTS

Analysis shows Total Coliform Bacteria to be: **ABSENT**
Absent= Acceptable Present= Unacceptable

E.COLI COLIFORM BACTERIA RESULTS

Analysis shows E. coli Bacteria to be: **ABSENT**
E. coli is a sub-section of Total Coliform and its presence in water indicates that raw sewage is present in the water.

Explanation: When coliform bacteria are present in water, it is considered contaminated and therefore unsafe. Coliform organisms are found normally in discharges from the intestinal tract of man, animals or birds. Their presence in the water, therefore, must be considered as evidence of pollution. The laboratory examination determines the presence or absence of contamination at the time of sampling only. No definite conclusions should be drawn from a single bacterial examination.

* Chlorine Footnote: Chlorine in water will kill coliform bacteria. Presence of chlorine in a water sample should invalidate the test unless the water is from a system that is continuously chlorinated every day the water is in use.

Approved by: *fer*
ORELAP ID# OR100039



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2-15 Efforts have been made to remove excessive dirt and mud from product and/or containers during harvest.

5 Points

Verification: Observation of Premises

2-16 Transportation equipment used to move product from field to storage areas or storage areas to processing plant which comes into contact with product is clean and in good repair.

10 Points

Verification: Cleaning logs and Observation of Premises.

D

Trucks and truck beds should be washed and cleaned whenever they come into contact with dirty or dirty substances. Use only trucks that are used to haul produce during the harvest season, and not other non-food substances.

Field Container Cleaning

Year _____

I have cleaned the following harvest and transportation items.

Date

Signature

Unit

Ladders

Blue Plastic buckets

Picker pails

Bins

Trailers

Trucks

2002

SANITATION STANDARD OPERATING PROCEDURES

Description: Harvest (Bulk) Trucks

Safety Precautions:

- * Wear goggles when using compressed air
- * Wear gloves and rain gear or plastic covering (if needed)

Chemical Products required:

Category	Type	Product	Formulation
Rinse	Potable Water		
Cleaner			Label instructions
Sanitizer *			Label instructions

*When using any sanitizer pay particular attention to the type of material the equipment is composed of. Some sanitizers are corrosive to certain metals. For instance, acid sanitizers and chlorine are very corrosive to Aluminum.

Recommended Cleaning Procedure:

Procedure:

- * Blow dirt and debris from truck beds with air compressor
- * Rinse truck beds with water (as needed)
- * Work side to side and bottom to top



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2-17 There is a policy in place and has been implemented that harvested product being moved from field to storage areas or processing plants are covered.

5 Points

Verification: Observation of premises.

Unloading may not be done under mesh awnings or roof covers, but must be made of sufficient material to reduce risk of contamination from birds, dust, etc. In many cases, placing an empty container on the top of a stack is sufficient to prevent overhead contamination of harvested product.