

Worker Training for Food Safety and the Produce Safety Rule



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What is your job ?



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**

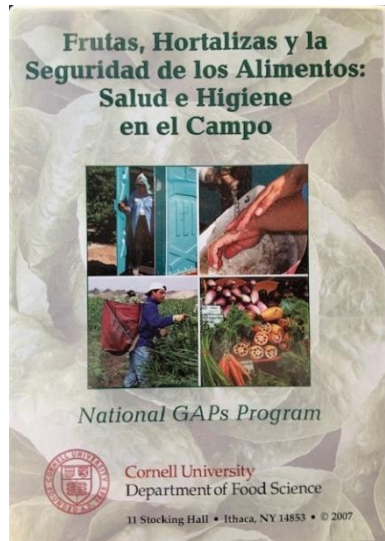


Your job includes Food Safety



How do you learn about your job and food safety ?

Training by supervisors
... practice every day



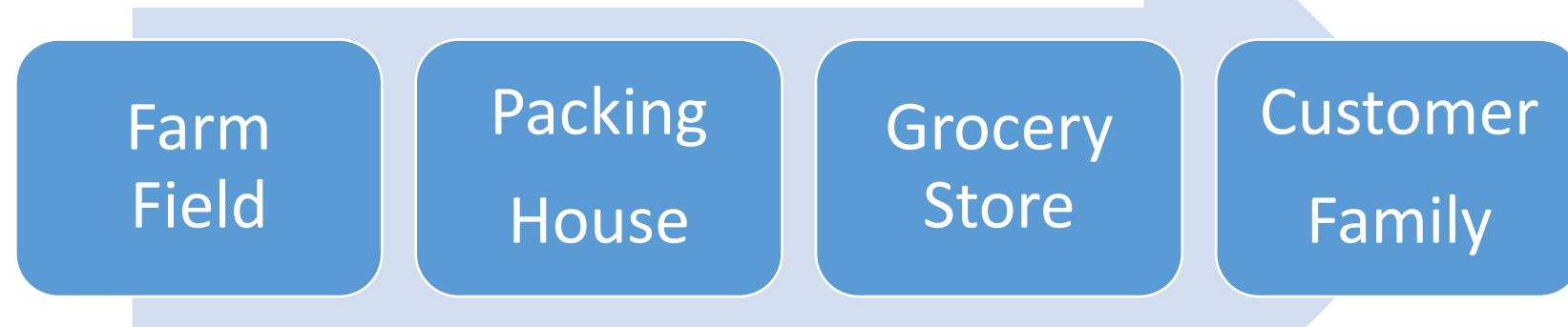
Why do we talk about this ?

**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

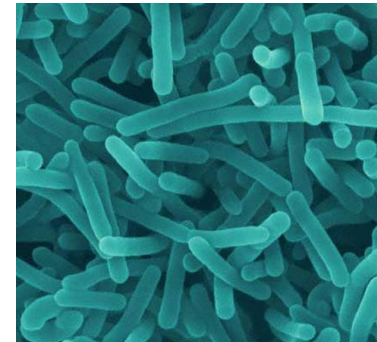
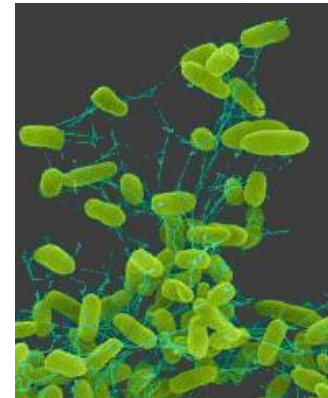
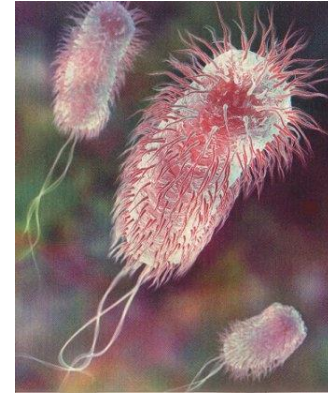
A hazard is something that could cause harm or sickness to the consumer.

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

Proper hygiene facilities & break areas for workers

Keep it clean



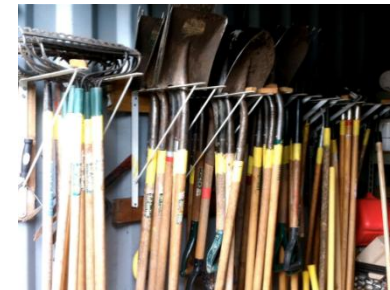
Pest management



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 ?



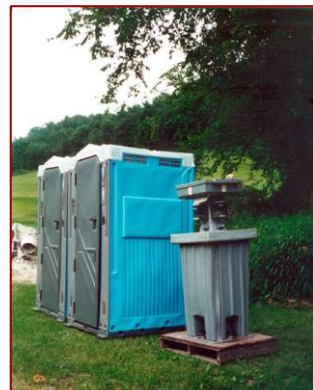
Water... contaminated with germs



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**



Some things need to be written on a log sheet or tell the supervisor

Illness/Injury Reporting log

Name of operation: _____

Please see the food safety plan for overall illness/injury reporting procedures.

Date	Name of Employee	Injury sustained/illness reported	Action taken (ice applied, bandaged, sent to hospital, etc.)	Did employee return to work? (Yes or No)	Initials

Reviewed By: _____ Title: _____ Date: _____

Worker Training Log

Name of operation: _____

Trainer: _____

Location: _____

Training material (Please attach any written materials to this log with a staple): _____

Date: _____

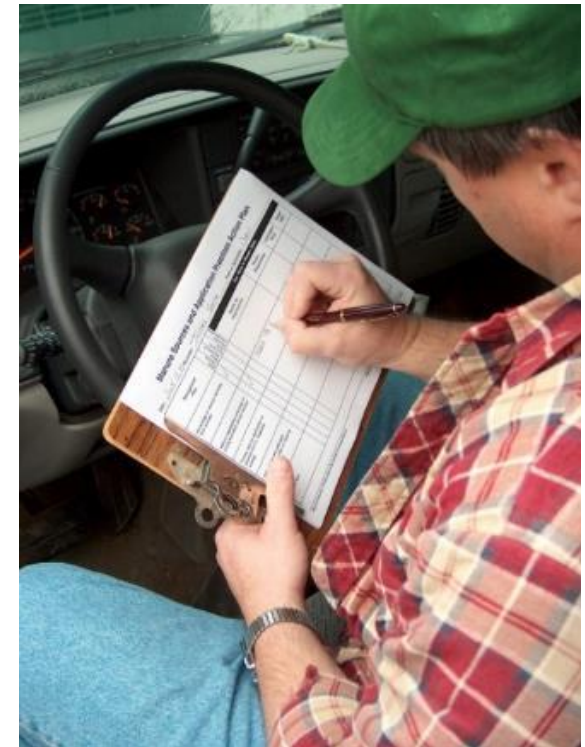
Training Time: _____

Employee Name (please print)

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
15. _____

Employee Signature

Reviewed by: _____



Picture credit: Produce Safety Alliance



**There is more to say about
some of these ideas...**

We are going to talk some