



Photo-timeslive

Post-Harvest Worker Training

Funding for this worker training module was made possible, in part, by the Food and Drug Administration through grant PAR-16-137. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health & Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.



The same hazards that may contaminate produce in the field may do so post-harvest as well



Photos:
shutterstock



WORKERS



Trabajadores



PhotoNorth Carolina State Univ

Workers



Photo - USDA

Workers:

Store tools/clothing correctly and in a sanitary way



Workers: Store produce in a sanitary way



Iowa State - Photo

Workers: Store personal food and drink separately from produce. Check condition of storage areas prior to loading.



Photo- Iowa State

Workers: Do not store product directly under the refrigeration unit if condensation is an issue

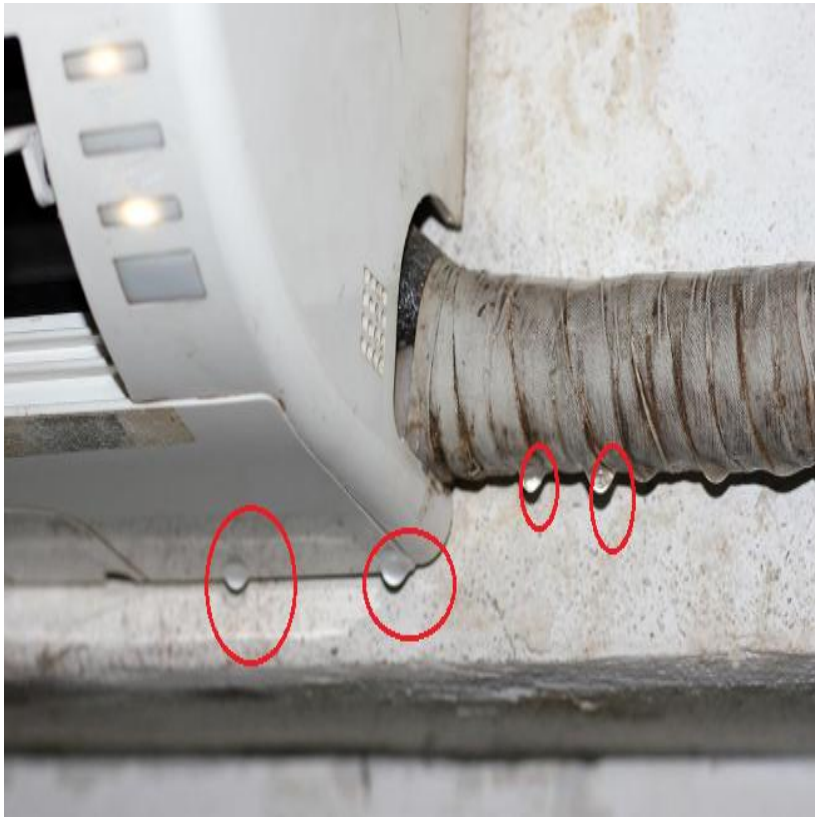


Photo: luve.it

Workers: Do not store clean packaging directly on the floor or in an unsanitary way.

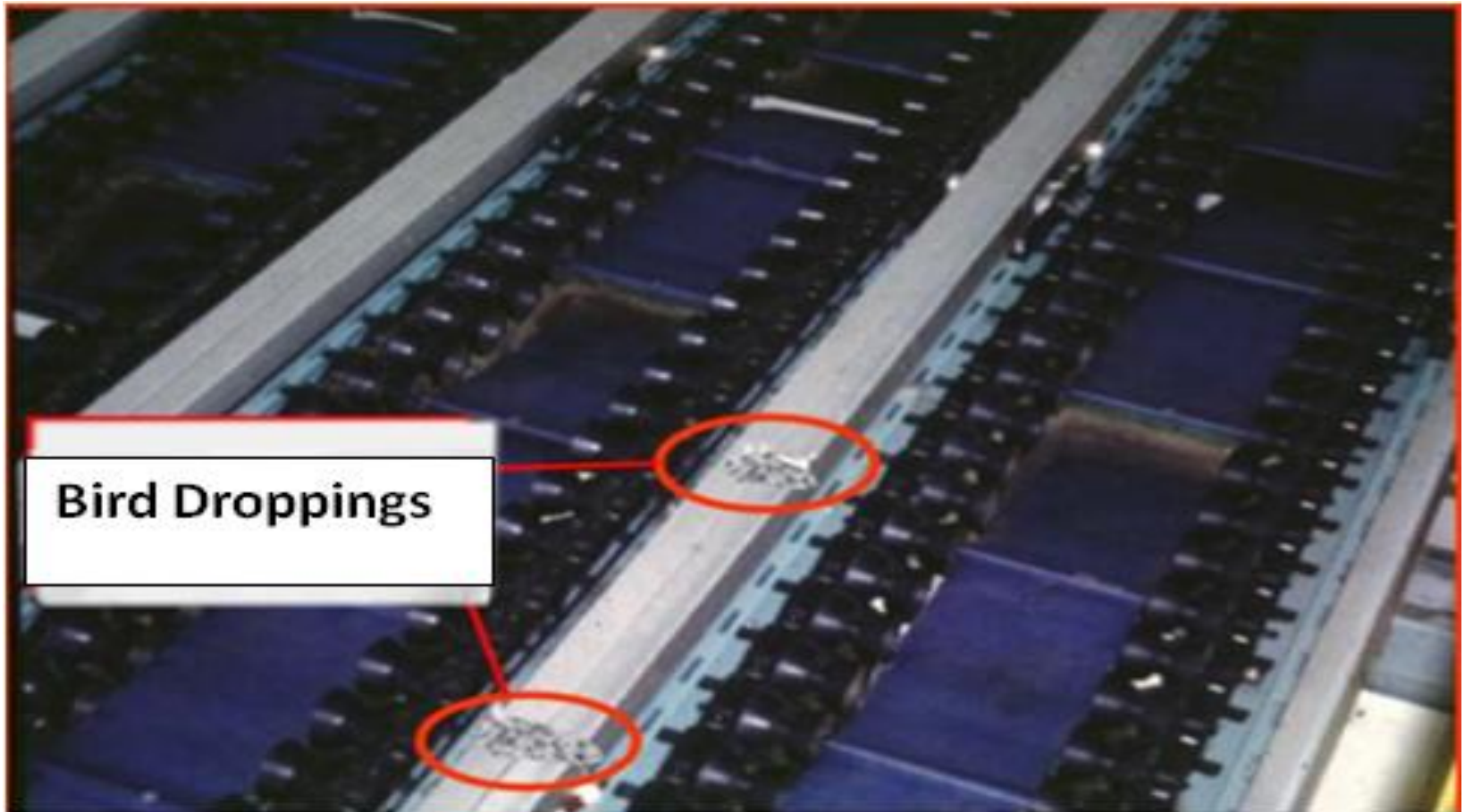


UCANR.EDU: Photo

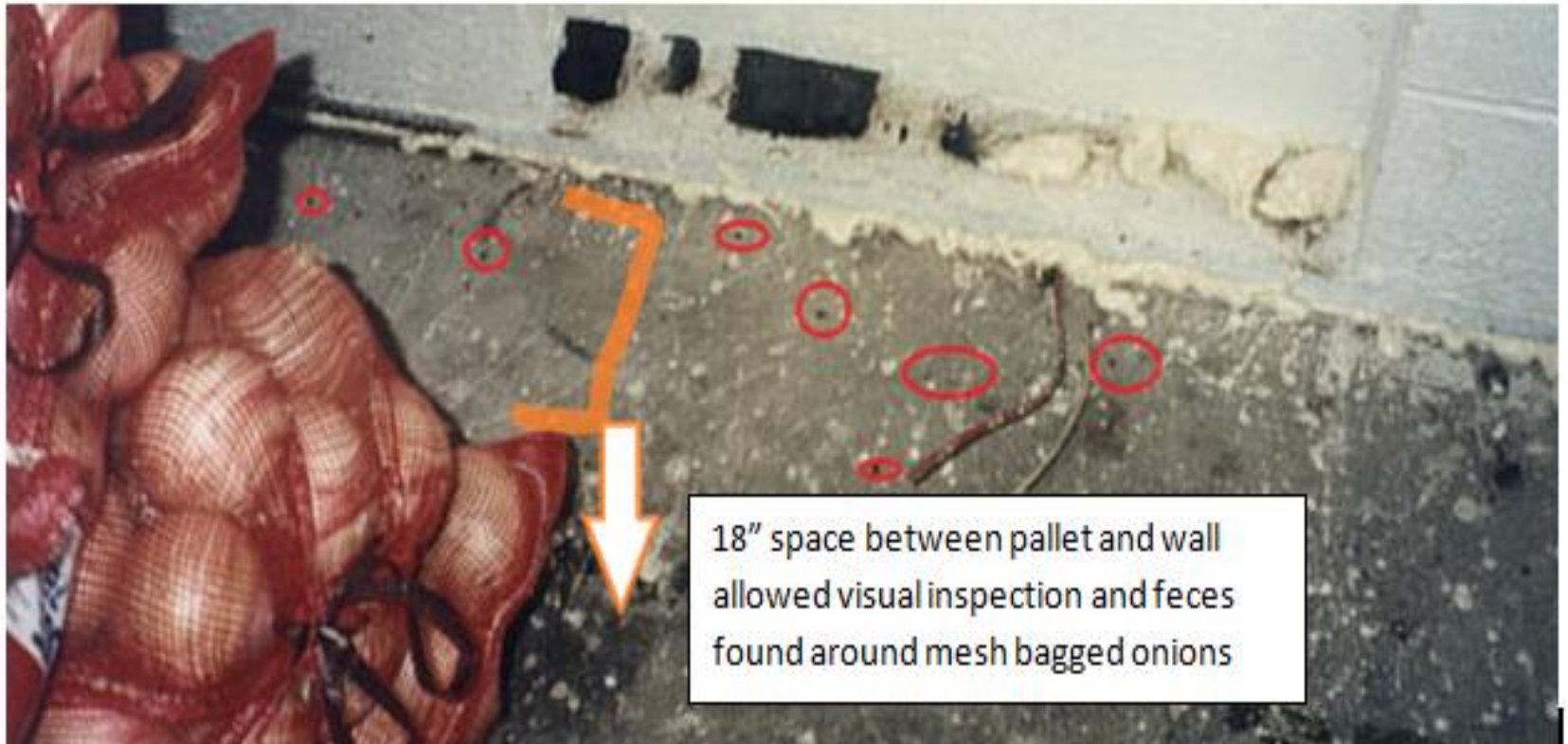
Workers: Correct and sanitary way to store packaging



Wildlife: Identify and report potential issues



Wildlife: Identify and report potential issues



Missouri Dept of Health

Wildlife: Identify and report potential issues



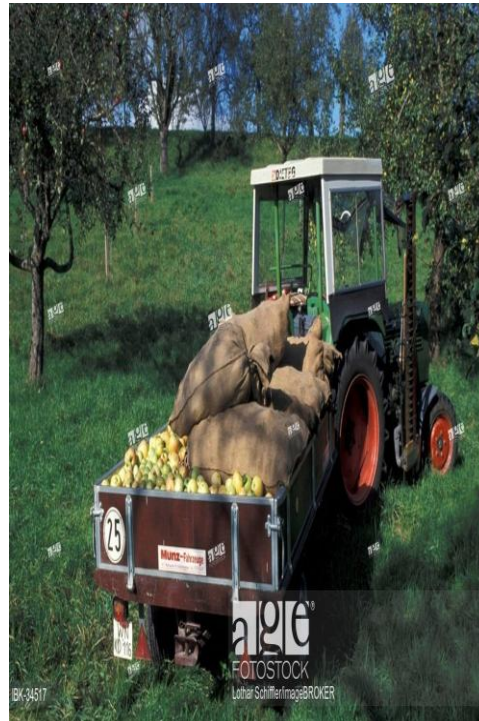
ParksCanada - Photo

Waste: collect and store waste in a sanitary way



Photos – FoxNews, Stepbystep

Waste: Contamination in the field can be moved to packing area



Photos - stockphotos

Water: always follow the instructions of management on which water to use and how to use it



www.water.de/jet/wash/fischer

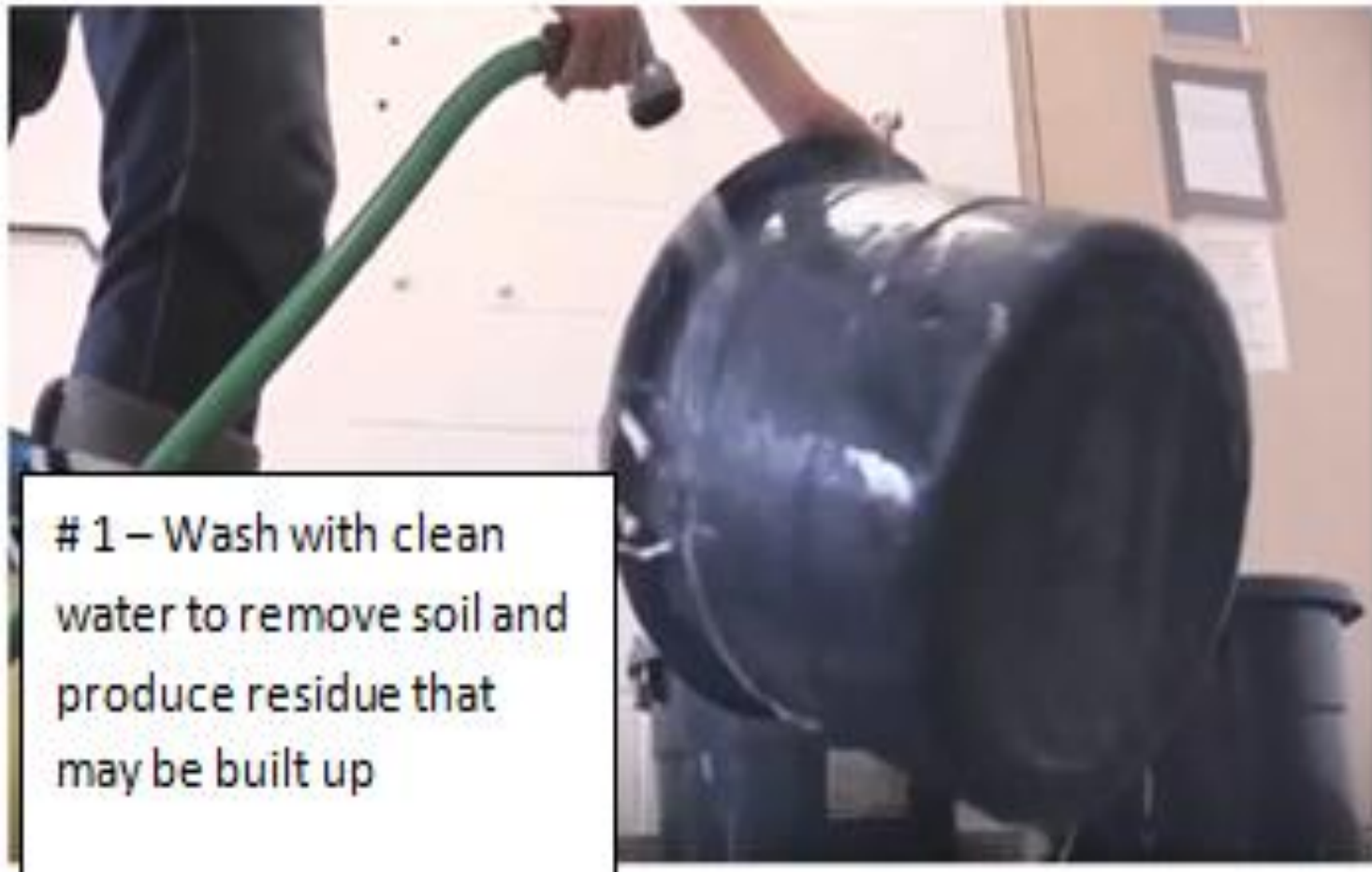
**Speak with your
supervisor to know what
needs to be monitored**

Sanitation: Keeping things clean is keeping things safe



Photos: Cals.arizona.edu

Cleaning and Disinfecting Equipment



1 – Wash with clean water to remove soil and produce residue that may be built up

Cleaning and Disinfecting Equipment



#2 – Use soap, clean water and a brush if necessary to loosen materials that may be built up on what you are cleaning

Cleaning and Disinfecting Equipment



3 – Rinse the surfaces
with clean water after
it is scrubbed

Photos: UMASS Amhurst

Cleaning and Disinfecting Equipment



4 – Prepare the correct amount of sanitizer that will be added to water

Cleaning and Disinfecting Equipment



5 – Immerse the container in the sanitizer and water solution

Cleaning and Disinfecting Equipment



6 – Place the clean and sanitized container off of the ground to AIR DRY. Do not nest/stack the containers wet, only stack after dry.

Cleaning and Disinfecting Equipment



Use the same procedure to clean and sanitize tables and production lines, etc.

Different areas of the packinghouse may require a different frequency of cleaning/sanitizing



When you clean one area be careful not to contaminate another



Cover or move the equipment around the area you are cleaning

Last Step – Ensure the vehicle you are loading produce onto is in clean and sound condition

