

# PRODUCE SAFETY IS #1 ON NEVADA FARMS

This farm's **food safety coordinator** name and phone number:

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## Health & Hygiene Tips...

- **Train** workers in safe produce handling practices – keep a record!
- **Wash** hands for 20 seconds with clean water and soap before handling produce.
- **Check** EPA label for proper use of sanitizers and make sure they are food grade if contacting produce.

## Pre-Harvest CHECKLIST:

- All **food contact surfaces** are clean and sanitized, including harvest containers, tools and equipment. Keep a record!
- The **harvest area has been inspected** for animal activity and other potential contamination hazards. Hazards (feces, carcasses, etc.) were managed to prevent contamination of produce (removal, flagging, no-harvest buffer). Keep a record!
- Workers have **clean hands, gloves and clothes**.
- Workers that handle produce are **not ill**.
- Restrooms and handwashing **facilities are clean** and stocked.

## Harvest Reminders:

- Report and **manage any damaged equipment or animal activity** that was missed during the pre-harvest inspection.
- **Re-wash hands and tools** if they are contaminated during harvest.
- **Discard produce that is dropped** (excluding produce that is typically cooked, fermented or subject to some other 'kill step' before eating).
- Report, treat and **cover any injuries** immediately.
- Minimize harvest container contact with the ground and/or do not stack containers that have been on the ground.
- Protect produce from contamination after harvest and during transport.

Be aware of animal activity on the farm – do not harvest produce that has come into contact with wildlife.

**Wildlife, pets and farm animals can carry pathogens that contaminate produce.**



## Post-Harvest CHECKLIST:

- All **food contact surfaces** are clean and sanitized (wash table, sinks, packing tables, containers). The wash station is stocked. Keep a record!
- Washers and packers have **clean hands, gloves and clothes** (or a clean apron). Hair is covered.
- Wash water is tested** and monitored for temperature, turbidity and concentration of any sanitizers. Keep a record!
- Packaging is single-use, lined or can be cleaned and sanitized (waxed boxes cannot).
- Coolers, storage areas and delivery vehicles are clean.