PRODUCE SAFETY IS #1 ON NEVADA FARMS

This farm’s food safety coordinator name and phone number:

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.

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.

For more information on produce safety rules and technical assistance contact us:
ag.unr.edu/dfi    775-682-9782