Problems Observed During the 2008 Audits

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• Port-a-Johns
  – Must be kept clean!
  – Service companies must do a good job in cleaning and stocking
  – If the port-a-john has heavy use it may need to be checked between service company visits.
Worker Hygiene

• Handwashing
  – Handwashing stations must be located outside port-a-johns and a handwashing station should be located in a place where employees have access before returning to work.
  – Sign must be posted to encourage handwashing
  – If the station is near a building be sure that birds do not roost over the station.
  – Hands must be washed properly!
Por favor, lávese las manos frecuentemente.

Antes y después de usar el baño, manipular frutas y verduras, comer, beber, o fumar.

Please wash your hands often!

Por favor, use los baños disponibles en el campo.

Por favor, deposite el papel higiénico usado dentro del inodoro.

Please use toilets provided in the field.

No use el papel higiénico para aturar las inodoros.

Toilet paper will not obstruct toilets.

Please put used toilet paper in the toilet.
Employees Must Wash Hands

Wash your hands before you prepare food or as often as needed.

Wash after you:
- use the toilet
- touch uncooked meat, poultry, fish or eggs or other potentially hazardous foods
- interrupt working with food (such as answering the phone, opening a door or drawer)
- eat, smoke or chew gum
- touch soiled plates, utensils or equipment
- take out trash
- touch your nose, mouth, or any part of your body
- sneeze or cough

Do not touch ready-to-eat foods with your bare hands.

Use gloves, tongs, deli tissue or other serving utensils.
Remove all jewelry, nail polish or false nails unless you wear gloves.

Wear gloves
when you have a cut or sore on your hand
when you can’t remove your jewelry

If you wear gloves:
- wash your hands before you put on new gloves

Change them:
- as often as you wash your hands
- when they are torn or soiled

NOTICE
WASH HANDS BEFORE RETURNING TO WORK!

AVIS0
LAVASE LAS MANOS ANTES DE REGRESAR A TRABAJAR!

NOTICE
PLEASE THROW/PICK-UP AND DISPOSE ALL USED HAND TOWEL IN TRASH CAN. ALSO DISPOSE TOILET PAPER IN COMMODE. THANK YOU

HOW
Wet
Warm water
Wash
20 seconds
Use soap
Rinse
Dry
Use single-service paper towels
Gloves

Developed by UMass Extension Nutrition Education Program with support from U.S. Food & Drug Administration in cooperation with the MA Partnership for Food Safety Education. United States Department of Agriculture Cooperating. UMass Extension provides equal opportunity in programs and employment.
PLEASE, SANITIZE HANDS/GLOVES.

POR FAVOR, LIMPIE SUS MANOS Y GUANTES.
Proper Handwashing

- Reduces infection 35 to 50%
- Reduces GI-illness up to 80%
• Areas where birds can roost should be covered to exclude birds

• Check for birds nest in the packing area
Develop a System for Maintaining Carton and Tote Sanitation
• **Eating in the field**
  – Eating is not allowed in the field. Workers can eat on the edge of the fields
  – All rubbish should be picked up at the end of the day.
Water

• Water sources must be tested
  – Irrigation, spray and wash water
  – Surface water is not acceptable in the packing shed

• Schedule for testing
  – Municipal water – acquire test results annually
  – Well water – Twice a year
    • Beginning of season and at peak use
  – Surface water – Three times a year
    • Beginning of season, peak use and near harvest
Acceptable levels for irrigation:

- **Generic E. coli**
  - Geometric mean of 5 samples - <126 CFU/100 ml
  - with no sample over 235 CFU/100ml
Diagram courtesy of R. L. Mahler and K. A. Loeffelman, Soil Science Division, University of Idaho, Moscow, Idaho 83844.
• All dump tanks, hydrocoolers and packing lines where water is used should be monitored on a regular basis.

• Temperature, disinfectant content, pH. These should be checked hourly if manual and at least three times a day if automated.
Packingshed

• Clean the packing shed and storage on a regular basis
• Place pans under all motors
• Have a pest control program in place
• Do not use raw wood in areas that will come in direct contact with produce
Food Safety and Food Borne Illnesses
Wesley Kline, Ph.D., Cumberland County Agricultural Agent

Growers and produce organizations continue to be asked about their food safety plans and whether they have a third party auditor to evaluate their operations. This website provides information that will help growers develop their food safety plan and prepare for those audits. There is a frequently asked question section which allows individuals to see the questions already asked and post a question to the website. These questions will be answered directly with the person posting it and be added to questions asked on the website.

The following information gives a general overview about the seriousness of the problem and why there are more problems today.

How serious is the problem?

Initially outbreaks were traced to poultry, beef and fish, but increasingly fresh produce is recognized as a source. In the 1970’s there were two outbreaks/year with an average of 21 cases in each outbreak. This increased in the 1990’s to 16 outbreaks/year averaging 43 cases per outbreak.
UMass GAP Website

- OR just “google”: UMass GAP
Remember The First Step in Food Safety is Common Sense

Food Safety Begins on the Farm

Food Safety is Everyone’s Responsibility