

Implementing SOPs & Food Safety Practices

Farmer Quotes

- “Training is expensive (in time and money), but if you’re going to do this, you have to commit. We have seen a lot of benefits.”
- “We do a ½ day training when someone is hired and cover farm procedures, food safety, hand washing.”
- “We have monthly food safety meetings. Always involve pack house and field harvest people. We review what we have done, how far we’ve come, and talk about the low hanging fruit to go for next, and the remaining challenges.”
- “Weekly meeting: we review some aspect of training, especially as tasks change on the farm. Always talking about it, will do one-on-one reinforcement. Lots of reminders, not an afterthought. Managers are all on board.”
- “If we could start again we would have invested more in bathrooms and hand wash stations instead of buying fancy equipment.”
- “The money is there, it’s just not there up front. Will see returns on efficiency, shelf life, quality.”
- “We have SOPs for worker hygiene, wash/pack, sanitation. We use pictures, showing step-by-step, reminder signs.”
- “We have better training, fewer questions about how to do things, what things are supposed to look like – they teach themselves.”
- “We involve employees in decisions. We have better processes. Involved whole crew in developing a process for field packing lettuce. Experimented with lots of different ways and now have confidence that they’re doing it well, fast.”
- “Anything you can do to improve worker morale, working environment, gets you a lot of buy-in.”
- “Farmers don’t know what they don’t know. Don’t know where *Salmonella*, *Listeria* come from or how they persist in the environment.”