

Cornell University Cooperative Extension



Farm Food Safety:

Harvest Containers and Tools

Tools

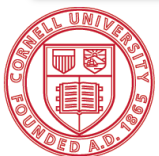


What NOT to do: harvest baskets lying in mud.

- ✓ Inspect and clean harvest knives, shears, scissors, loppers, etc. prior to use.
- ✓ Sanitize tools with an all-purpose bleach or hydrogen peroxide-based cleaner in a spray bottle prior to use.
- ✓ Use harvest tools only for harvesting produce.
- ✓ At the end of each day, clean and store tools secure from animal contamination.

Harvest Containers

- ✓ At the start of harvest season, wash all harvest totes, baskets, pails, or other containers using detergent and then sanitize with products following label instructions.
- ✓ Prior to each field harvest, inspect all harvest totes, baskets, pails, or other containers to ensure cleanliness.
- ✓ Remove any dirt or debris. Wash and sanitize containers that have any leftover produce, rotting organic matter or signs of rodents.
- ✓ Store harvest containers after use in a designated location, not left where they could be used for holding trash or any other purpose.
- ✓ Harvest containers, when not in use will be stored off the ground and protected from access by animals and birds. Cover stacks with a tarp or protect in some fashion.



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