

WASH STATION AND HARVEST S.O.P.

WASH STATION: BEFORE FOOD CROPS ENTER THE WASH AREA PLEASE REVIEW AND FOLLOW BELOW GUIDELINES AND INSTRUCTIONS

- All personnel involved in harvest must wash hands with soap and water at designated hand wash stations before entering the wash station.
- All personnel must report any illness/infectious disease to farm manager before entering the wash station. If you are sick, you will not be able to harvest until you are better.
- All personnel must report any open cuts/wounds to farm manager before entering the wash station. If you cut yourself and are bleeding during harvest, please drop what you are doing and report to the clinic. Your tools must be sanitized.
- All surfaces must be sprayed and wiped down with a vinegar and water or bleach solution and clean, designated towels.
- Sinks must be cleaned of debris, sprayed and wiped down with vinegar/water solution and clean designated towels BEFORE filling with fresh potable water.
- All reusable food storage bins must be cleaned with soap and water before use.
- Wash station floor must be swept of debris before and after harvest.
- Clean wash station and return all equipment to proper storage locations after use.

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HARVEST: BEFORE FOOD CROPS ARE HARVESTED PLEASE FOLLOW BELOW GUIDELINES AND INSTRUCTIONS

- All personnel involved in harvest activities must wash hands with soap and water at designated hand wash station before entering the field or touching produce.
- All personnel involved in harvest must wash hands at designated hand wash station after using the bathroom, leaving the chicken coop, coughing/sneezing or touching body parts that could contaminate food.
- All personnel involved in harvest must inform the farm manager of illness/infectious disease before harvest activities take place.
- All personnel involved in harvest must inform the farm manager of open cuts/wounds before harvest activities take place.
- All personnel must immediately inform the farm manager if they become injured during harvest activities. If blood is present, personnel must drop what they are doing and leave the garden areas to receive care in designated medical buildings at camp. Any contaminated food is to be disposed of and contaminated equipment will be washed and sterilized.
- All harvest knives, scissors, clippers etc must be sanitized with vinegar water or bleach solution before use.
- All harvest crates, totes, lugs and other food receptacles must be sanitized with vinegar water or bleach solution before use.
- Fresh cut greens must be double or triple washed, depending on the condition of crop and where it is going.
- When water in the sink basin becomes clouded with dirt, drain it and replace it with fresh cold water.

- Produce must go directly from the wash station into proper SANITIZED storage bins and into the cooler. Bins must be dated and labeled with contents.
- Tomatoes are never to be put into the cooler. Speak with the farm manager about where to store these crops.
- Fruiting habit crops such as tomatoes, peppers, zucchini, cucumbers, melons, winter squash and eggplant do not require standard washing. Speak with the farm manager about proper post harvest care of these crops for more details.
- Please be sure to fill out the harvest logs provided by farm manager or educator as you harvest, not afterwards.
- All harvest equipment must be cleaned and returned to correct storage locations.
- Produce entering farm cooler should be labeled, dated and stored with labels facing outwards and on designated shelving off the floor.