

FIELD SANITATION (continued from inside)

WASH AND DISINFECT HANDS AFTER USING THE BATHROOM AND BEFORE STARTING WORK

When to Wash Hands

- After using the restroom
- Before starting or returning to work
- Before and after eating or smoking



Proper Handwashing Techniques

- Wet hands with clean, warm water, apply soap, and work up a lather.
- Rub hands together for at least 20 seconds.
- Clean under the nails and between the fingers. Rub fingertips of each hand in suds of palm of opposite hand.
- Rinse under clean, running water.
- Dry hands with paper towel.

STORE HARVESTING CONTAINERS OR EQUIPMENT IN A SAFE PLACE

- Containers used for harvesting and packing raspberries should be stored in an area that is covered, and preferably isolated from the packing area, to insure that bins are not exposed to rodents, dust, or condensation.
- Cover clean bins when not used immediately to avoid contamination by birds and animals.



CLEAN AND SANITIZE HARVESTING EQUIPMENT AND/OR CONTAINERS

- All harvesting equipment (bins, baskets, etc.) should be washed, rinsed, and sanitized at the start of each work session, after breaks, or as needed throughout the day.



DO NOT HARVEST IN POOR CONDITION

- Do not pick up raspberries that have dropped on the ground
- Do not touch raspberries with animal or bird droppings or feeding marks.



KEEP ANIMALS OUT OF THE FIELDS

- Do not allow wild or domesticated animals to come into raspberry fields.



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FOR MORE INFORMATION

WASHINGTON RED RASPBERRY COMMISSION
www.redrazz.org

UNITED STATES DEPARTMENT OF AGRICULTURE
www.ams.usda.gov/services/auditing/gap-ghp

WASHINGTON STATE DEPARTMENT OF AGRICULTURE
www.agr.wa.gov/inspection/gapghp/WSDA's

CORNELL UNIVERSITY NATIONAL GOOD AGRICULTURAL PRACTICES PROGRAM
www.gaps.cornell.edu

FOOD AND DRUG ADMINISTRATION (FDA) FOOD SAFETY MODERNIZATION ACT (FSMA)
www.fda.gov/Food/GuidanceRegulation/FSMA/

CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE (CDFA) INSPECTION SERVICES DIVISION
www.cdfa.ca.gov/is/

OREGON DEPARTMENT OF AGRICULTURE (ODA) CERTIFICATION PROGRAM
www.oregon.gov/oda/programs/marketaccess/macertification/pages/macertificationinspection.aspx

FOOD SAFETY: IT'S CRITICAL.

Food safety refers to the conditions and practices that preserve the quality of food. These practices help prevent contamination and foodborne illnesses caused by harmful microorganisms. Microorganisms include bacteria and viruses, many of which are harmful and can make people sick. Foods can become contaminated with microorganisms by improper handling and sanitation.

If someone eats a raspberry that has been contaminated by a microorganism, that person may become very ill and in some cases the illness can lead to death. This not only affects the person who has eaten the contaminated raspberry but the entire raspberry industry—including the farm owner, field worker, and exporter—putting the entire raspberry supply chain at risk for loss of income and livelihood.

Raspberries can become contaminated from the hands that pick them; the surfaces of the bins that are used to carry them after they have been harvested; or animals that are allowed to enter the field. Throughout the day, there are many small situations that may appear harmless but could lead to the contamination of raspberries, which puts you, your farm, your workers, and consumers at risk.

Food safety must be taken seriously. It is your responsibility to have and enforce a food safety plan, provide the right facilities and infrastructure, and train your workers. Personal hygiene and field sanitation are two critical areas that must be addressed.

PERSONAL HYGIENE

The health and hygiene of your farm workers directly impacts the safety of your raspberries. Optimal personal hygiene must be maintained throughout all phases of harvesting and packing raspberries and includes the following. Enforce the personal hygiene practices outlined below and post the Washington Red Raspberry Commission's Personal Hygiene poster at multiple key areas throughout your farm (the front door, the bathroom, the office, entrance to the field, etc.).

DO NOT WORK IF SICK OR WOUNDED

- If a worker is ill or has symptoms of nausea, vomiting, or diarrhea, they can transmit harmful microorganisms to raspberries. Ill employees should refrain from working.
- Encourage workers to immediately notify their supervisor if they are ill.
- If a worker has infected cuts, open wounds, blisters, or is bleeding, he or she can transmit harmful microorganisms to raspberries.
- If a worker is wounded, encourage him or her to notify their supervisor immediately.



MAINTAIN PERSONAL HYGIENE

- Practice proper hand washing before work, before and after meals, eating, and after using toilet facilities.
- Bathe regularly.



USE RESTROOM AND DISPOSE OF TOILET PAPER PROPERLY

- Use the designated restroom provided by the farm.
- Do not ever urinate or defecate in the field.



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- Rinse under clean, running water.
- Dry hands with paper towel.

EAT, DRINK, OR SMOKE ONLY IN DESIGNATED AREAS

- All workers must eat, drink, and smoke only in areas designated for these activities, away from unharvested raspberries.
- Hands must be properly washed before returning to work.



WEAR A HAIR RESTRAINT

- When on the farm, always wear a hat, hairnet, or bandana.



WEAR PROPER CLOTHING

- Wear clean clothes to work. Do not wear clothing that is dirty, ripped, or torn.
- Do not wear shorts, open-toed shoes, or sandals.
- No personal items are allowed in the field.



DO NOT WEAR JEWELRY

- No jewelry is allowed when harvesting raspberries.



FIELD SANITATION

In the field, there are many opportunities for raspberries to be contaminated. Make sure you are creating a field environment that minimizes risks by enforcing compliance with the proper field sanitation practices outlined below and post the Washington Red Raspberry Commission's Field Sanitation poster at multiple key areas throughout your farm (the front door, the bathroom, the office, entrance to the field, etc.).

DO NOT WORK IF SICK OR WOUNDED

- If a worker is ill or has symptoms of nausea, vomiting, or diarrhea, they can transmit harmful microorganisms to raspberries. Ill employees should refrain from working.
- Encourage workers to immediately notify their supervisor if they are ill.
- If a worker has infected cuts, open wounds, blisters, or is bleeding, he or she can transmit harmful microorganisms to raspberries.
- If a worker is wounded, encourage him or her to notify their supervisor immediately.



MAINTAIN PERSONAL HYGIENE

- Practice proper hand washing before work, before and after meals, eating, and after using toilet facilities.
- Bathe regularly.



USE THE DESIGNATED TOILET FACILITIES

- If a worker needs to use the restroom, use the designated toilet facility.



WEAR PROPER CLOTHING

- Wear clean clothes to work. Do not wear clothing that is dirty, ripped, or torn.
- Do not wear shorts, open-toed shoes, or sandals.
- No personal items are allowed in the field.

