# **Work Instructions: Worker Health and Hygiene**

## Purpose:

To address correct worker hygiene practices and reduce the potential for food contamination by a worker or visitor's actions, hygiene, health or habits.

#### Information to workers and Visitors

- 1. Potable water is available to all workers to drink and wash hands.
- 2. Visitors and workers who may come in direct contact with product are required to follow all sanitation and hygiene practices.
- 3. First aid kit is available at the farm in the event of an injury or emergency.
- 4. All workers are trained on proper sanitation and hygiene practices per crop cycle and are required to follow proper sanitation and hygiene practices. New workers will receive all necessary training prior to working on thefarm
- 5. Signs are posted in English and Local language in the vicinity of the toilet facility instructing workers to wash their hands before beginning work or returning to work.
- 6. Infants and toddler age children are not allowed in the growing and equipment storage areas.

### Hygiene

- 1. Potable drinking water to be provided to workers.
- 2. Workers must wash hands before work, after using the restroom, after breaks, and any other time hands may become contaminated.
- 3. If gloves are used for food handling (this does **not** include activities such as pruning, irrigating, etc.), they must be intact, clean and in sanitary condition.
- 4. Eating food, chewing gum, drinking beverages (except bottled water) or using tobacco are restricted on the farm area. Eating and drinking may take place at the edges of the production area or in areas already harvested in the current harvest cycle.
- 5. Workers must remove any objects that might fall into the product and cause potential contamination.

### **Hand Washing:**

**Note:** Hand washing with soap and water is required.

1. All workers must wash their hands with soap and water at the beginning of the workday, after using the toilet, after eating, and after breaks.