

WORKERS HEALTH, SAFETY AND WELFARE

1. PURPOSE:

- People are key to the safe and efficient operation of any farm. Farm Staff and contractors as well as producers themselves stand for the quality of the produce and for environmental protection. Education and training will help progress towards sustainability and build on social capital. It is intended to ensure safe practices in the work place and that all workers both understand and competent to perform their duties. Provided with Proper equipment to allow them work safely, and that, in the event of accidents, can obtain proper and timely assistance .This is applicable to farm workers, visitors including sub-contractors.
- To address and implement workers health , safety and welfare practices to be followed during appropriate farming activities and reduce the potential for food contamination by a worker or visitor's actions (including sub-contractors)
- Risk assessment is documented.
- To provide by way of clear signs (pictures or and / or in the predominant language of the work force.
- Instructions to be visibly displayed for the workers to notice and follow
- Annual training on workers' health, safety and welfare is provided to the workers doing appropriate activities based on the identified risks in the Risk assessment document and training record is maintained.
- Producer is responsible for the workers' health, safety and welfare .
- Potable water is available to all workers to drink and wash hands.
- Visitors and workers who may come in direct contact with product are required to follow all sanitation and hygiene practices.
- Signs are posted in local language in the vicinity of the toilet facility instructing workers to wash their hands before beginning work or returning to work.
- Infants and toddler age children are not allowed in the growing and equipment storage

2. INFORMATION TO WORKERS AND VISITORS: Hygiene

- Workers must wash hands before work, after using the restroom, after breaks, and any other time hands may become contaminated.
- Eating food, chewing gum, drinking beverages (except bottled water) or using tobacco are restricted to areas outside the production area. Eating and drinking may take place at the edges of the production area, on grove roads, or in areas already harvested in the current harvest cycle.
- Workers must remove unsecured jewelry and other objects that might fall into the product and cause potential contamination.
- Farm infrastructure , facilities and equipment to be maintained to minimize health and safety hazards for the workers
- First aid kit is available at the farm in the event of an injury or emergency.
- All workers handling and / or administering veterinary medicines , chemicals, disinfectants, plant protection products ,biocides and or / other hazardous substances and all workers operating dangerous or complex equipment as documented in risk assessment are trained.
- Access is restricted to the equipment storage areas and near to the equipment while in operation.
- All workers, visitors or sub-contractors to notify to the producer in case of any accident or emergency.
- Farm Address is to be displayed. Producer name and contact number , Ambulance no , Nearest primary health clinic number
- Use of suitable protective cloth (appropriate water proof clothing, ear and eye protection devises , foot wear, rubber gloves, face mask where individual activities pose a risk to health and safety of the workers , Label instructions will be followed) . These are cleaned and maintained in good standing so as to prevent contamination of personal clothing. Protective clothing to shall be stored outside of the plant protection storage facility and physically separated from other chemicals that might cause contamination of the clothing or equipment.
- Legible sign boards in local language are put in place at the potential hazard places like Fuel tanks, open wells, waste pits, electrical installations, plant protection/ fertilizers storage facilities, complex equipment storage facilities.

- First aid kits is placed with the producer and the designated person is trained on the use of first aid kit.
- Place is identified for storage of food, eating place if the workers are having food on the farm. Hand washing and drinking water is provided.

3. Ensure Visitors Follow Good Hygienic Practices

- Ensure good hygienic practices are followed by all visitors / Sub contractor who come into contact with fresh produce in the field.

4. Fixed Toilet (In Case Existing on the Farm): During harvesting Period

- Toilet facilities must be in good repair, clean.
- Cleaning and servicing must be done on a regularly basis
- Stock facility with liquid or soap
- Place hand washing facilities at a distance and in an area that minimizes risk of product contamination.
- Clean and scrub surfaces with appropriate brush.
- Add fresh **POTABLE** water to tank.

5. RECORDS AND ACTION NEEDED

- (a) Training record is maintained to document the Date ,Training Activities, Topic Covered , Trainer and the Trainees.to be maintained
- (b) List of farm equipment used for the farm activities with details of (a) description of equipment, (b) Year of Purchase (c) Activities for which the equipment is used (d) hazards identified in handling the equipment, (e) Name of the worker handling (f) safety measures while handling the equipment.
- (c) Sign boards placement in local language at hazardous places like Fuel tanks, open wells, waste pits, electrical installations, plant protection/ fertilizers storage facilities, complex equipment storage facilities and other hazardous places.
- (d) First aid kits is placed with the producer

Prepared By

Approved By

Version

Date