

Food Safety Training for Produce Workers



This handout was created to assist farms in complying with the worker training requirements outlined in the FDA Food Safety Modernization Act's (FSMA) Produce Safety Rule.

Produce Safety Rule Training Requirements

1. All personnel who handle produce or food contact surfaces receive training upon hiring.
2. Training must be easily understood.
3. Training must be repeated annually AND as needed in light of observations or information indicating personnel are not meeting standards.
4. Training must cover principles of food safety, worker health and hygiene, and applicable requirements of the Produce Safety Rule.

(See 21 CFR Part 112 Subpart C § 112.22)

Training for All Workers

1. Maintain personal cleanliness. Wear clean clothes to work and shower daily with soap and water.
2. Sick workers must not handle produce or produce-contact surfaces.
3. Always notify your supervisor if sick or feeling unwell.
4. Don't eat, chew gum, or use tobacco in fields or post-harvest areas.
5. If using gloves, they must be maintained in a sanitary condition and replaced when necessary.
6. Only wedding bands or cleanable jewelry are allowed to be worn.
7. Use only designated facilities for using the restroom.
8. Restroom facilities must be clean and stocked with toilet paper, soap, and single-use hand drying supplies.
9. Only take breaks in the designated areas.
10. Drinking water should always be available.

Produce Safety Training for Produce Harvesters

1. Don't harvest produce that is reasonably likely to be contaminated:
 - If feces or any other visibly present contaminants are on the produce.
 - Produce that drops to the ground.
 - Produce that is damaged or decayed.
2. Only use clean harvesting containers.
 - Always ensure containers were properly stored and are clean.
 - Correct any problems or report them.
 - Harvesting bins should only be used for produce — **NO EXCEPTIONS.**
3. Watch for signs of animal activity in the production areas and report them.
 - Tracks
 - Feces
 - Feeding
 - Rooting

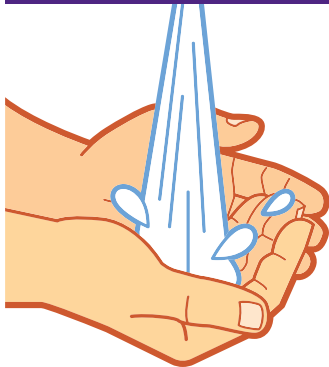
Wash Your Hands!

1. Wet hands with water.
2. Apply soap and lather — be sure to wash the front and backs of hands as well as in between fingers, rubbing for at least 20 seconds.
3. Rinse hands thoroughly with potable water.
4. Dry with a paper towel.
5. Turn off faucet with used paper towel.

When you MUST Wash Your Hands

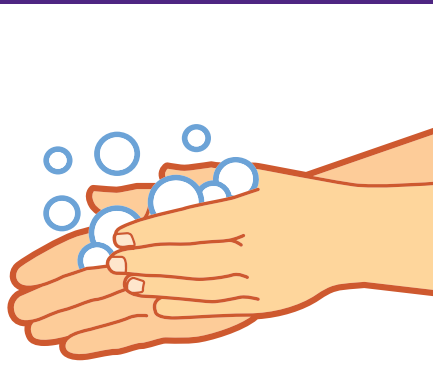
- After using the restroom.
- Before starting or returning to work.
- Before and after eating or smoking.
- Before putting on gloves.
- After touching animals or animal waste.
- Anytime your hands become contaminated.

1



Wet Hands

2



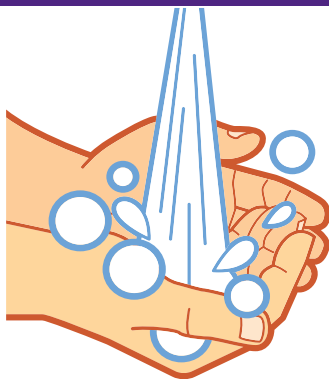
Soap

3



Wash for 20 seconds

4



Rinse

5



Dry

6



Turn off water with paper towel

For additional information and training schedules visit
www.ksre.ksu.edu/producesafety

Prepared by Cal Jamerson, K-State Research & Extension. Reviewed by Londa Nwadike, PhD, Kansas State/University of Missouri Extension, and Don Stoeckel, PhD, Cornell University Produce Safety Alliance. Funding for this project is made possible in part by grant 1U18FD005895-02 (KS5895) from the FDA. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the FDA.

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