

## 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 Personnel

1. Maintain personal cleanliness. Wear clean clothes to work and shower daily with plenty of soap and water.
2. Don't eat, chew gum, or use tobacco in fields or post-harvest areas.
3. If using gloves, they must be maintained in a sanitary condition and replaced when necessary.
4. Avoid wearing jewelry around produce.
5. Always notify your supervisor if sick or feeling unwell.

Sick workers are incubators for disease.



6. Use only designated facilities for using the restroom. If facilities are not clean or stocked, immediately alert your supervisor.
7. Glass is prohibited in production areas.
8. Only take breaks in the designated areas.
9. Drinking water should always be available.

## Did You Know?

### Kansas Specialty Crop Growers Association

The mission of the Kansas Specialty Crop Growers Association (KSCGA) will be to advance Kansas specialty crop production and participation. KSCGA will focus on creating a network of growers equipped with the resources, education, and mentoring necessary to increase production and profitability. KSCGA will have a members-only Facebook page! Growers can network and share with others across the state. This page will also allow state extension staff to answer our questions for all members to see. Membership benefits include:

- **Unified Voice:** A unified voice and increased resources for specialty crop growers
- **Member Directory:** Public membership list to facilitate networking with other growers, wholesale buyers, or consumers
- **Education:** Commercial, producer-focused learning events
- **Technical Assistance:** Central directory of current available resources
- **Members-Only Facebook:** Connecting growers throughout the state

[www.KSCGA.org](http://www.KSCGA.org)

*Funding for this project is made possible in part by grant 1U18FD005895-02 (KSS895) from the FDA. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the FDA.*

Kansas State University Agricultural Experiment Station and Cooperative Extension Service

Publications from Kansas State University are available at:  
[www.bookstore.ksre.ksu.edu](http://www.bookstore.ksre.ksu.edu)

K-State Research and Extension is an equal opportunity provider and employer. Issued in furtherance of Cooperative Extension Work, Acts of May 8 and June 30, 1914, as amended. Kansas State University, County Extension Councils, Extension Districts, and United States Department of Agriculture Cooperating, J. Ernest Minton, Interim Director.

# Food Safety Training for Produce Workers



This brochure 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.

**K-STATE**  
Research and Extension

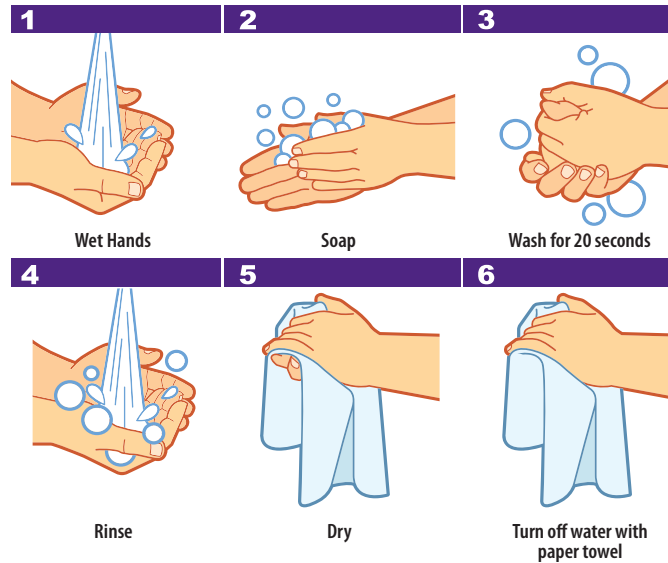
## Harvester Training

1. Don't harvest produce that is contaminated.
  - If the produce is reasonably likely to be contaminated such as when it is near droppings in the field, or other signs of animal intrusion.
  - If feces or any other visibly present contaminants are on the produce.
  - Produce that drops to the ground.
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

**You are the best defense to preventing the harvest and distribution of possibly contaminated produce!**

**If you ever have questions, comments, or concerns please talk with your supervisor. Your input is highly valued and appreciated!**

## 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.

## Grower Checklist

- All workers received general training upon hiring.
- Harvest workers received harvest-specific training before joining a harvest crew.
- Bathroom is clean and stocked with toilet paper, soap, and paper towels.
- All workers are observed to be using proper hand washing techniques.
- Workers wear clean clothing.
- Workers are not displaying signs or symptoms of contagious illness.
- Harvest containers are properly stored.
- Harvesting containers are clean.

**For additional information and training schedules visit [www.ksre.ksu.edu/producesafety](http://www.ksre.ksu.edu/producesafety)**

