

# Food Safety Best Practices for Muscadine PYO and Retail Markets

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## **Importance of Food Safety Practices for Pick-Your-Own and Retail Markets**

- Minimize the risk of food safety hazards
- Requirements of FDA Food Safety Modernization Act (FSMA) Produce Safety Rule
- Retail markets may require a third-party audit

# Workers versus Visitors

- Health and hygiene practices are important!
- Farms must develop their own policy for both staff and visitors

## Workers: training



Source: <https://www.northbaybusinessjournal.com/article/industry-news/>

## Visitors: signage

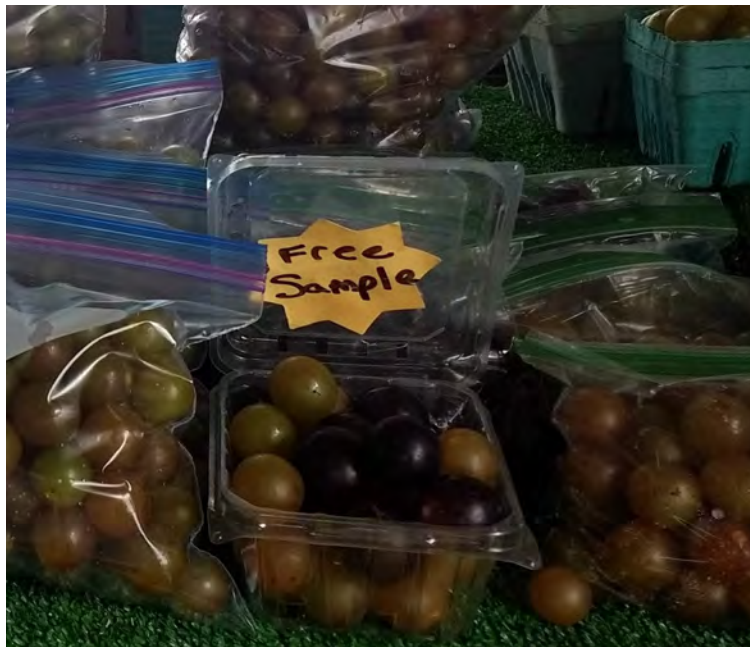




## Restricted Access

- Restrict access to designated areas on the farm
- Segregate harvesters and visitors temporally and/or physically





# Product Consumption

- Wash fruits before consuming
- For samples, keep the area and surfaces cleaned and sanitized
- Store samples in a cooler or refrigerator
- Signage may help reduce eating of unwashed produce

# Handwashing is critical!

- Farms must provide handwashing stations
- Stations must include:
  1. clean water (potable)
  2. soap
  3. paper towels (or drying device)
  4. catch basin or bucket for wastewater
  5. trash can



- Stations must be readily accessible from restrooms and other locations
- Communicate policy with visitors and workers



# Restrooms

- Readily accessible
- Clear signage and communication
- Stocked with supplies
- Routinely cleaned
  - Restroom cleaning log
    - Cleaning log with dates and times
    - Good for customers to see this!
- Designated area for diaper changing

**Toilets must not serve as a source of contamination to food or food contact surfaces**



# Sick Policy

- Diseases can be easily transmitted between people, animals, and/or touching objects
- Provide clear communication to visitors and employees that any one who is experiencing diarrhea, jaundice, or vomiting must not participate in on-farm activities



## Feeling Sick?

**Stay home when you are sick!**



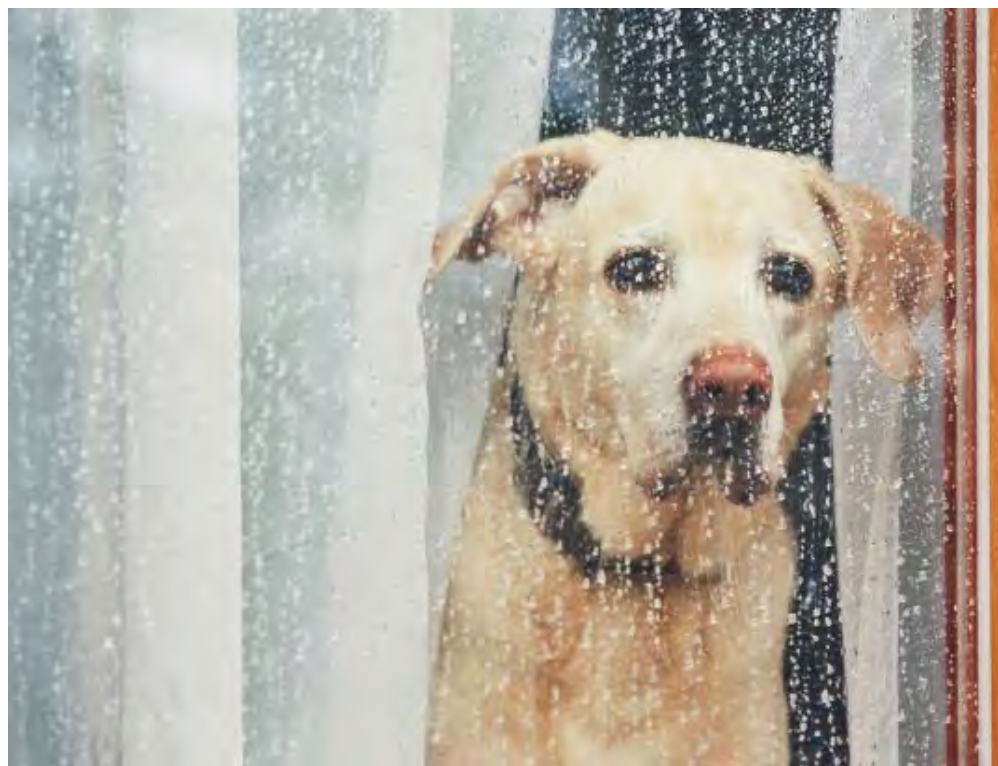
# Handling Money

- Workers must wash hands in between direct handling of money and produce
- Person(s) in charge of handling money (particularly cash) should not directly handle produce



## Animals – Pets

- Leave pets at home
- Service animals allowed
  - Must be leashed
  - Waste disposed in designated trash cans
- Product that is contaminated by service animals must not be sold





## SERVICE ANIMALS COVERED BY THE ADA ARE WELCOME HERE

All other animals, including comfort animals, prohibited

1. Please see farm management before proceeding onto the farm with your service animal.
2. You may be asked if the dog is a service animal required for a disability.
3. You may be asked what task the dog has been trained to do.
4. Service animals must be harnessed, leashed, or tethered, unless these devices interfere with the service animals work.
5. Service animals not behaving properly will be asked to leave, unacceptable behavior includes:
  1. Damage or consumption of crops
  2. Urination or defecation in production areas
  3. Excessive barking and/or aggressive behavior
6. Service animals may be restricted to certain areas of the farm, for both safety of our animals and your animal. Dogs can be seen as predators to some farm animals.
7. Hand washing stations are provided. Please wash hands before handling produce.

The ADA titles II and III define service animals as dogs that are individually trained to do work or perform tasks for persons with disabilities. Service animals are working animals, not pets. The work or task the animal has been trained to do must be directly related to the persons disability. Animals whose sole function is to provide comfort or emotional support do not qualify as service animals under the ADA and are not protected by the ADA.



## LOS ANIMALES DE SERVICIO CUBIERTOS POR LA ADA SON BIENVENIDOS AQUÍ

Todos los demás animales, incluso los animales como mascotas y “comfort”, están prohibidos

1. Consulte la administración de la granja antes de ingresar a la granja con su animal de servicio.
2. Se le puede preguntar si el perro es un animal de servicio requerido para una discapacidad.
3. Se le puede preguntar para qué tipo de tarea se le ha entrenado al perro.
4. Los animales de servicio deben ser atados, y sostener, a menos que estas reglas interfieran con el trabajo de los animales de servicio.
5. A los animales de servicio que no se comporten correctamente se les pedirá que se marchen, incluyendo el mal comportamiento:
  1. Daño o consumo de cultivos
  2. Urinación o defecación en áreas de producción
  3. Ladridos excesivos y / o comportamiento agresivo
6. Los animales de servicio pueden estar restringidos a ciertas áreas de la granja, tanto por la seguridad de nuestros animales como de su animal. Los perros son vistos como depredadores de la mayoría de los animales de granja.
7. Se proporcionan estaciones de lavado de manos. Por favor, lávese las manos antes de manipular los productos.

Los títulos ADA II y III definen a los animales de servicio como perros entrenados individualmente para trabajar o realizar tareas para personas con discapacidades. Los animales de servicio son animales de trabajo, no mascotas. El trabajo o tarea para el que el animal ha sido entrenado debe estar directamente relacionado con la discapacidad de las personas. Los animales cuya única función es brindar confort o apoyo emocional no califican como animales de servicio según la ADA y no están protegidos por la ADA.



# Animals – Wildlife

- Implement strategies to reduce produce and wildlife interaction
  - Fencing can deter wildlife
  - Daily checks in field to be harvested
  - Evidence of animal contamination or intrusion should be roped off and damaged product disposed of
  - Do not harvest or sell product that is visibly contaminated with animal feces
- Encourage customers to notify you of any signs of animal intrusion or droppings in the field
- Convey the importance of avoiding harvest of visibly contaminated produce



# Cleaning and Sanitizing Containers

- One-time use versus reusable containers
- Do not reuse containers meant for one-time use
- Store all food containers in a protected, clean and covered area off the ground



# Cleaning and Sanitizing Containers

- Provide clean picking containers
- Clean and sanitize reusable, plastic containers
  - Use clean water and a sanitizer according to label
- Store the containers in a protected, clean and covered area off the ground





# Identify food contact surfaces and nonfood contact surfaces



## What are the differences?

### Clean

Physical removal of soil and food residue from surfaces which can include the use of clean water and detergent.

**All surfaces**

### Sanitize

Treatment of a cleaned surface to reduce the number of microorganisms of public health significance to a safe level within 1 minute.

**Food contact surfaces**  
**Non-food contact surfaces**

### Disinfect

Treatment of a cleaned surface to destroy or inactivate all infectious organisms on hard surfaces within 10 minutes.

**Non-food contact surfaces, high touch surfaces, incident with infected person**

# EPA Registration of Sanitizers

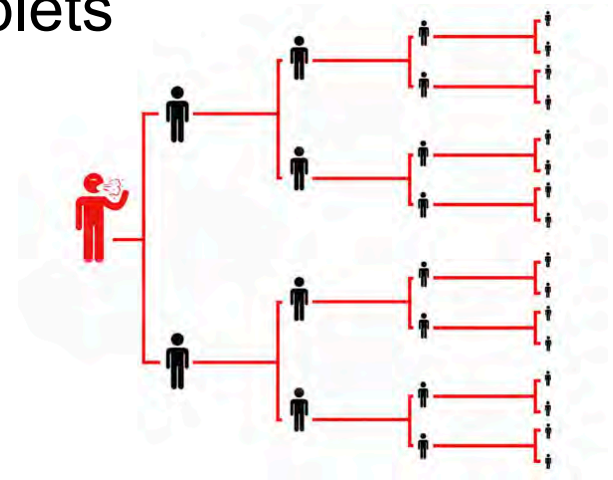
- Sanitizers are considered antimicrobial pesticides and must be registered with the EPA.
- Follow the directions on the label for intended use
  - The label is the law!
  - Directions are validated methods and safe use
- When choosing EPA-labeled sanitizers, look for:
  - Intended use, such as nonporous food contact surfaces or non-food contact surfaces instructions
  - If labeled to control public health organisms, it should list specific target microorganisms
    - SARS-CoV-2 will not be included on the label
    - Refer to EPA's List N



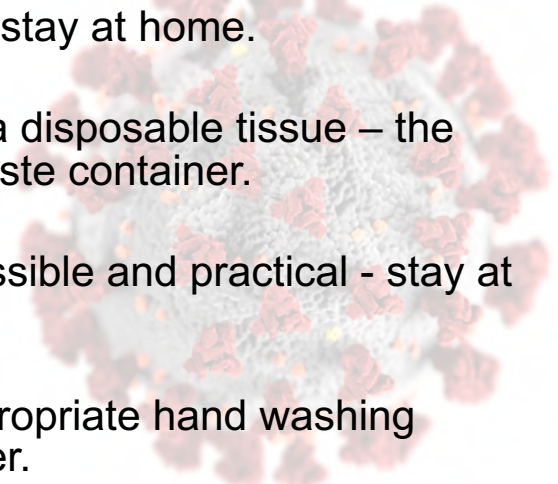
# Novel Coronavirus Disease (COVID-19)

As a respiratory virus, it is primarily spread:

- Through aerosol transmission of droplets
  - cough, sneeze, exhale, etc.
- Person-to-person contact
- Potentially spread through contact with contaminated surfaces
- Most contagious when patients are symptomatic, but can be spread before symptoms appear
- Incubation period: 2 to 14 days following exposure



# Control of COVID-19 on Farms

1. Monitor employees for symptoms - sick workers should stay at home.
  2. Workers should cough or sneeze in their elbow or with a disposable tissue – the tissue should be discarded immediately in a suitable waste container.
  3. Employees should practice "social distancing" when possible and practical - stay at least 6 feet away from others.
  4. Employees should wash hands frequently following appropriate hand washing procedures - for at least 20 seconds with soap and water.
  5. Employees should use hand sanitizer with at least 60% alcohol content as appropriate - alcohol based hand sanitizers are effective against this respiratory virus (as opposed to other pathogens that are spread through the fecal-oral route)
  6. High touch areas should be disinfected at least daily - this would include door knobs, stair railings, touch pads, computer workstations, etc.
  7. Routine cleaning and sanitation should continue in packing houses as normal UNLESS there is a confirmed COVID-19 positive - if there is a COVID-19 positive, then surfaces should be disinfected with a product from the EPA "*List N*".
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# Food Safety for Pick-Your-Own and Retail Markets



## Thank you!

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