

## Employee Health, Hygiene, and Sanitary Practices for Gleaners

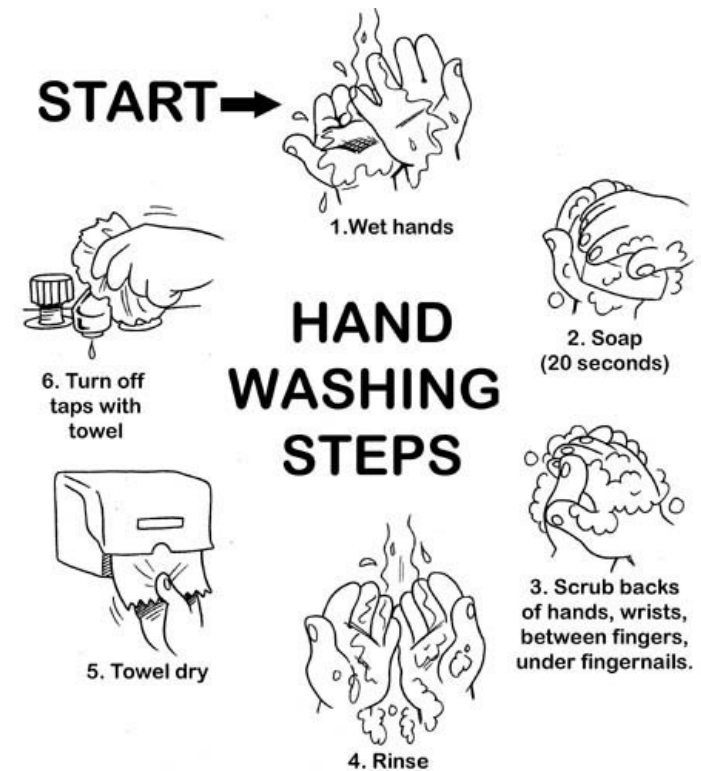
All volunteers are trained BEFORE they handle produce.

Volunteers please read and agree to the following:

- I am required to wash my hands before beginning or returning to handling produce.
- I recognize that I am required to wear reasonably clean clothes that protect the food product from bodily sources of contamination.
- I recognize that smoking and eating are confined to designated areas, separate from produce areas.
- I know that I am prohibited from handling produce if symptoms of an infectious disease exist. Symptoms include fever, vomiting, diarrhea, and jaundice.
- I understand that we cannot use harvest containers for carrying or storing non-produce items during the harvest season. They cannot be broken else the crop may be damaged.
- I realize I must seek prompt treatment with clean first aid supplies for cuts, abrasions, and other injuries and report them. I have been told how to accomplish this.
- I understand that I must report and make sure that any produce, container or clothing that has come into contact with blood or other body fluids is appropriately disposed of and report this to a supervisor.
- I know I must sneeze or cough away from product or into the inside of my shirt. If I use my hands I must wash them before continuing work.
- I understand that I must report contamination by chemicals, petroleum, pesticides, glass, a major spill or leak of field sanitation units or toilet facilities, bodily fluids or other contaminating factors. I realize there are standard operating procedures for cleanup of each of these situations.
- I have been shown how to properly wash my hands and signs are posted to remind me of this procedure.
- I have been instructed on the location of toilet facilities and proper use of them
- I have been instructed to drink or eat food only in designated (non-produce) areas so as to avoid contamination.
- I have been told that water in an unbreakable, capped container is the only thing I can carry into the produce area.
- I know that picking containers must be cleaned on a regular basis if reused.

## Hand Washing Procedures

1. Wet hands with clean water, apply soap, work up a lather.
2. Rub hands together for at least 20 seconds.
3. Clean under the fingernails and between the fingers.
4. Rub fingertips of each hand in suds on palm of opposite hand.



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