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.

Hand Washing Steps

1. Wet hands
2. Soap (20 seconds)
3. Scrub backs of hands, wrists, between fingers, under fingernails.
4. Rinse
5. Towel dry
6. Turn off taps with towel

Healthy Acadia
Building vibrant communities

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