

1 EMPLOYEE TRAINING



All employees, managers and owners of fresh produce operations must be aware of and trained in potential biological, chemical and physical contamination, from the fields through to shipping products to consumers.

- Be aware that diseases like Hepatitis A, Salmonella, and *E. coli* O157:H7 can contaminate fruit and vegetables
- Inform employees of their role in the potential transfer of illness
- Ensure that employees who are ill (e.g., vomiting, diarrhea) should notify their supervisor
- Provide training in simple language
- Keep employee training records

2 WATER QUALITY AND SANITATION



The risk of contamination of water depends on the quality of the water source and the way in which it is stored and applied to fruit and vegetables.

- Assess the water quality of all sources
- Understand the different requirements for well/cistern versus municipal water
- Use potable water for cleaning, washing, fluming, cooling and personal hygiene
- Monitor the quality of chlorinated water
- Store water safely
- Monitor the quality of ice

3 GOOD AGRICULTURAL PRACTICES



Fresh produce suppliers are already carrying out many of the Good Agricultural Practices (GAPs) described in the CanadaGAP manuals.

- Assess production sites for potential sources of contamination
- Use fertilizers, manures, composts, soil amendments and mulch covers responsibly
- Maintain a pest control program
- Calibrate, maintain and clean equipment regularly
- Manage waste properly
- Use suitable packaging materials and store them properly
- Inspect transportation vehicles for cleanliness, maintenance, etc.