4 PERSONAL HYGIENE

People may be a source of biological contamination, especially if unable to properly wash their hands. Sufficient personal hygiene facilities must be available.

- Provide accessible, properly stocked, clean and well-maintained toilet and hand washing facilities
- Train employees in personal hygiene practices
- Post reminder signs for hand washing and good personal hygiene practices
- Designate lunchroom and break areas
- Provide a fully-stocked first aid kit

5 GOOD RECORD-KEEPING AND TRACEABILITY

Fruits and vegetables that are identifiable and traceable are easily and quickly traced back to the point of origin.

- Maintain an identification system for all fruits and vegetables to ensure traceability
- Consult the CanadaGAP manuals and use the templates or your own forms to record all necessary information
- Keep timely records—write it down as it happens
- Minimize financial loss by ensuring traceability in the event of a recall (e.g., identify one lot as opposed to a whole field)
- Refer to the CanadaGAP manual on a regular basis

FIVE KEY PRACTICES

FOOD SAFETY

FOR

FRESH FRUITS AND VEGETABLES

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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.

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