

# Health & Hygiene



Follow good health and hygiene practices every day to reduce food safety risks



**Provide clean toilets**

## Toilet Facilities

People can carry and spread dangerous microbes. They do this when they touch produce or surfaces with dirty hands and clothing.

Provide suitable toilets for workers and visitors. Locate toilets away from water sources or places likely to be flooded. Where possible, ensure toilets are easily accessible to staff for specific work areas (e.g. harvest and packing).

Provide handwashing facilities near toilets. They should include running town water (or similar quality water), liquid soap, and single-use paper towels.

## Handwashing

Remind everyone they must wash their hands after using the toilet, before starting or returning to work, after eating and smoking, after touching animals or animal waste, and any time hands may have become contaminated.

Provide first aid kits and keep them handy (e.g. in packing facility, harvest vehicles, chemical storage areas).

Cuts, minor wounds, and sores must be securely covered with bandages and dressings. Safely discard any product that may be contaminated with blood.

Display signs to remind people about good health and hygiene practices.

Monitor toilets, lunch areas, and first aid kits regularly to ensure they remain clean and well-stocked.



**Wash hands often**



**Sick people must not handle produce**

## Food Contamination

Do not allow smoking, spitting, chewing gum, eating, sneezing, or coughing near unprotected produce. Ask everyone to remove jewellery, except for plain wedding bands.

Do not allow people with symptoms of illness including nausea, vomiting, diarrhea, fever, or jaundice to handle fresh produce. People that are not feeling well may be reassigned to different duties.

Visitors must also follow all health and hygiene policies and practices.