

Food Safety for Small-Scale Growers



All fresh produce businesses, regardless of their size, can help keep food safe.

Fresh produce safety

Always sell safe products



Always protect fresh produce from contamination. That way people can continue to enjoy some of the best food that we can grow.

Contamination can occur in many forms. There are dangerous food poisoning microbes (pathogens) that can make people sick. Chemicals can be dangerous if not used carefully. Small pieces of foreign material such as glass or metal can injure consumers.

Never sell or supply products that may be unsafe to consumers.

Most of the time, fresh produce is delivered safely for consumers to enjoy. But, on occasion, there have been cases when contamination happened, and people became ill.

Regulations

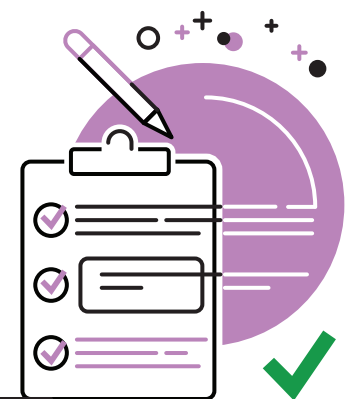
Sometimes, regulations are needed to ensure everyone understands what must be done to protect consumers.

In response to new regulations, this set of grower guides explains the basic food safety actions that all growers should take.

Initially, regulations will cover leafy vegetables, berries, and melons. But these guides will also help other fresh produce growers to adopt these good practices.

Some growers will be expected to provide extra information to relevant authorities.

The information needed will include contact details, a description of the activities carried out by the business, and the locations of each production and processing site.



Regulations clarify what needs to be done

Grower guides

It is important to ensure that everyone knows that food safety and food hygiene matter. Everyone should be able to follow these good practices daily.

If everyone adopts these practices, the chances of product contamination will be reduced, and your business will continue to offer great and safe products to consumers.

Let everyone check these guides



The Growth Drivers™

Guide no. 1