

CLEANING

The physical removal of dirt from surfaces, using a detergent



USING A DETERGENT:

- Needs to be food grade
- Must be approved for use on food surfaces to clean harvest implements
- Any dish soap is a good choice

VS.

You cannot sanitize a dirty surface. Cleaning must always come first.

SANITIZING

Treating a cleaned surface surface with an antimicrobial product in order to reduce or eliminate microorganisms

READY TO USE SANITIZERS: (Approved for use on food contact surfaces)



Purell Fragrance Free Food Service Surface sanitizer

SaniDate Ready to use Hard Surface Sanitizer

Clorox Anywhere Daily Disinfectant and Sanitizer



This work is supported by the Beginning Farmer and Rancher Development Program grant no. 2021-70033-35833 from the USDA National Institute of Food and Agriculture. Any opinions, findings, conclusions, or recommendations expressed in this publication are those of the author(s) and do not necessarily reflect the view of the U.S. Department of Agriculture.

Use of trade names is purely for example and is not an endorsement or condemnation on the part of MSU or any partnering organizations.

Source: Produce Safety Alliance Grower Training Module 6

STOP IF YOU ARE EXPERIENCING THE FOLLOWING SYMPTOMS OR INJURIES while handling fresh produce

Communicable Illness Symptoms:

- Nausea
- Vomiting
- Diarrhea
- Fever
- New onset of Jaundice
- Sore Throat with Fever



These are risks to safe produce

*Recommendations for returning to work:
24 hours after all symptoms have subsided*

Injury:

- Open Lesion
- Injuries Exposing Bodily Fluids
- Burns
- Bleeding



These are risks to safe produce

Work can resume once the injury is fully covered and contained.

For your safety and the safety of others, please notify your supervisor and halt normal work duties immediately. Seek medical attention as necessary.

All workers must be trained on what to do if experiencing illness or injury prior to handling fresh produce.



Produce Safety Technicians