HEALTH AND HYGIENE POLICIES

• Hands must be washed before starting work and after breaks, smoking, eating, using the toilet, coughing or sneezing into your hand, and after touching unsafe materials (such as chemicals and animals). Personnel will be regularly observed for compliance with this requirement.

• All personnel who have access to food handling areas must attend food safety and personal hygiene training before starting work. You are required to sign a register stating that you received, understand, and will comply with these requirements.

• Proper personal hygiene and sanitation must be practiced by all personnel.

• Employees may wear hair coverings while performing activities in production fields and during produce packing activities, although not required. Hats, hoods or caps are acceptable hair coverings.

• Jewelry, except wedding rings, that cannot be safely hidden under clothing is not allowed in produce handling areas for safety and hygiene reasons. Wedding rings with stones must be covered with a band aid.

• Be aware of how you handle your cell phone so it does not become a source of contamination. Cell phones must be kept secure. Cell phones or other items should not be kept in pockets if there is risk of them falling out.

• Personal belongings, including sacks, lunch bags, and clothing not being worn, should be stored in the break area away from food handling areas.

• Employees should not walk, step, sit, or lie on raw produce, packaging material, or food contact surfaces of equipment.

• Chewing gum, eating, and drinking are prohibited in the field area where produce is handled, with the exception of drinking water.

• Smoking is prohibited in the produce handling areas and is only allowed in designated break areas.

• Absolutely no urinating, defecating, spitting, or nose-blowing on the ground in or around the fields is allowed. Bodily fluid of any kind should not come into contact with produce or in any of the work environment where not specifically allowed.

• All employees must be familiar with the “Emergency Procedures for Handling Produce That Has Come into Contact with Feces, Blood, Saliva or Other Body Fluids”. See relevant section in the food safety plan.

• Workers should wear freshly laundered clothes at the beginning of each day. Clothing, including footwear, will be effectively maintained and worn in a fashion to protect product from risk of contamination.

• Workers must promptly report and seek treatment for any illness, lesions, boils, sores, infected wounds, or other injury. Sick or injured employees should not come to work or should check with their supervisors before starting work.

• First-aid kits are stored in the office and readily available to all personnel.

• Employees should check for appropriate pesticide warning signs before entering a field or starting work.