No Dirt Farm Worker Food Safety Training Log

By signing this log personnel acknowledge they have attended food safety training on personnel Health and hygiene, and practices to minimize product contamination, and they understand our:

Food Safety Policy
On our farm we are committed to good agricultural and good handling practices that focus on the food safety and quality of the produce we grow. We do all we can to reduce the risk of microbial contamination of our fresh produce by implementing the policies and procedures described in our food safety plan. Our goal is to prevent the need for corrective action after a product has left our farm. We communicate this policy to our workers in their food safety training.

Our food safety training covers all policies and practices stated in our food safety plan including:

- Proper personal hygiene and sanitation
- When and how to correctly wash hands
- Policies on jewelry, clothing, glove and protective gear
- Location of bathrooms, hand washing stations, designated break areas and where to store personal belongings
- They shall not handle produce if they are ill
- They must report to their supervisor if they are ill, or have a bloody cut or other serious injury, or if blood or other body fluids get onto produce, containers or food surfaces
- Policies on blood and other bodily fluid contamination
- Smoking is prohibited in the crop production areas and is only allowed in designated break areas
- Employees should not walk, step, sit, or lie on raw produce, packaging material, or food contact surfaces on equipment.
- Chewing gum, eating, and drinking are prohibited in the field area where crops are growing, with the exception of drinking water
- No urinating, defecating, spitting, or nose blowing on the ground in or around the fields is allowed.
- They must report to their supervisor any type of product contamination such as from pests, chemicals, glass, or a spill or leak from a toilet facility
- They must not use designated harvest containers for carrying or storing non-produce items.
- Field workers should check for appropriate pesticide warning signs before entering a field or starting work.
Date of Training (*Fecha*):

Training Topics:

**Trainer / Interpreter (Entrenador):**

I am committed to working safely to ensure the well-being and health of my family and those who eat this produce. I am informed of and will abide by these safe food-handling practices.

Me comprometo a trabajar de manera segura y responsable para garantizar el bienestar y salud de mi familia y de aquellos que comen estos productos. Yo estoy informado y voy a cumplir con estas prácticas seguras de manejo de alimentos.

<table>
<thead>
<tr>
<th>Employee Name (please print)</th>
<th>Nombre del Empleado (por favor en letra imprenta)</th>
<th>Employee Signature</th>
<th>Firma del Empleado</th>
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Food Safety Manager Signature: __________________________ Date: _____________