

The background of the slide features a large, semi-transparent watermark of the Rutgers University seal. The seal is circular and contains the text "RUTGERS UNIVERSITY" around the perimeter and "STATE UNIVERSITY" at the bottom. The seal is centered behind the main title.

**RUTGERS**

New Jersey Agricultural  
Experiment Station

# Food Safety Considerations for Berry Growers

**Meredith Melendez  
Agricultural Agent  
Rutgers Cooperative Extension  
of Mercer County**

**GAPs?**

**Third Party Audit?**

**FSMA?**

**Break this  
chain!**

















## Glove Use

- How are they used?
- When are they used?
- How are they cleaned?
- When are they replaced?
- How are they stored?



## Protective Clothing

- How is it used?
- When is it used?
- When is it cleaned?
- When is it replaced?
- How is it stored?











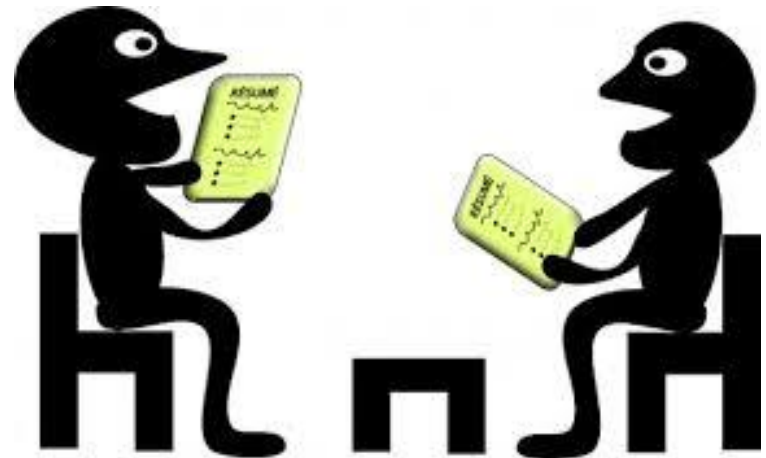
# No Urinating / Defecating / Spitting in Any Growing Area





**Restrict ill employees, public etc. from contact with produce  
or food contact surfaces**





# Ag Water









Surface water generic *E. coli* numbers were high and drip irrigation is recommended.

# **Product Contact Surfaces**









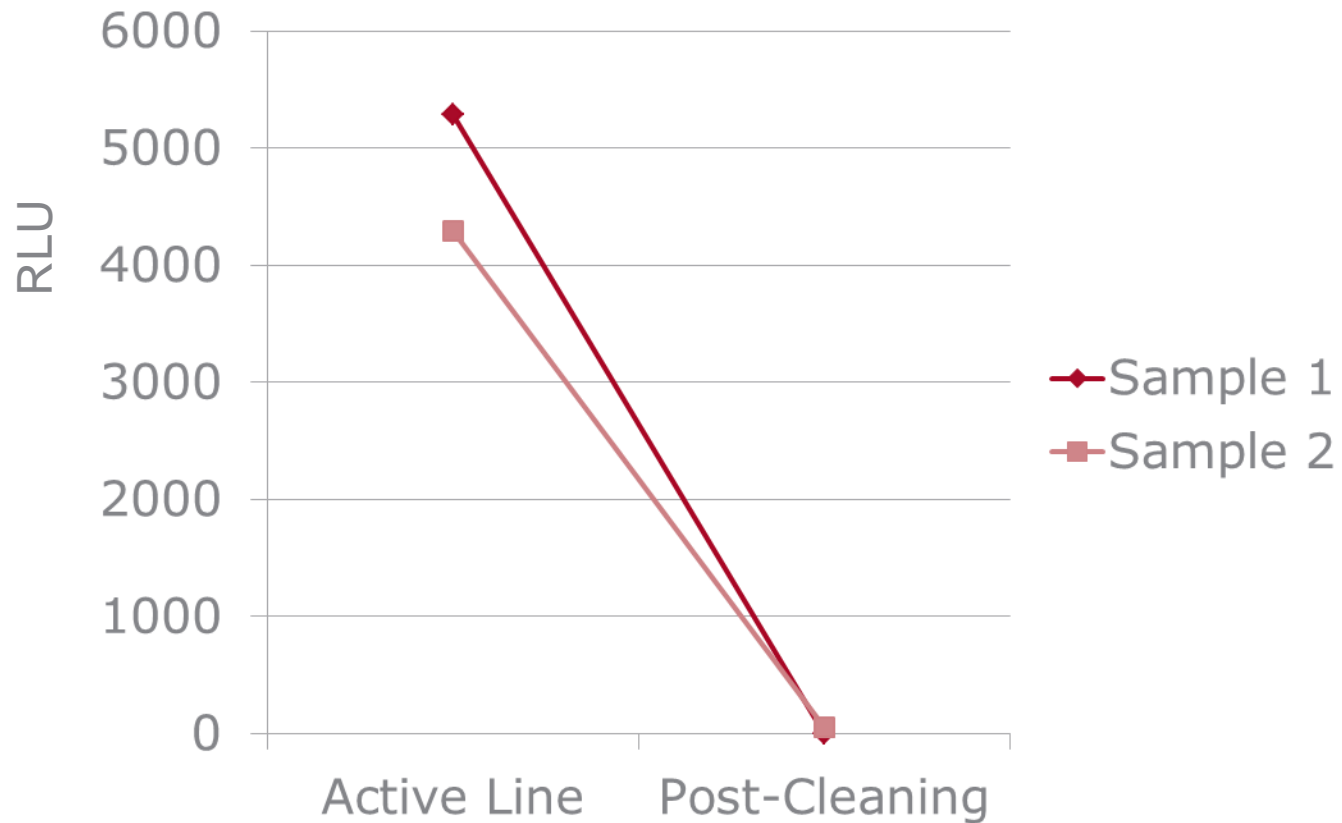






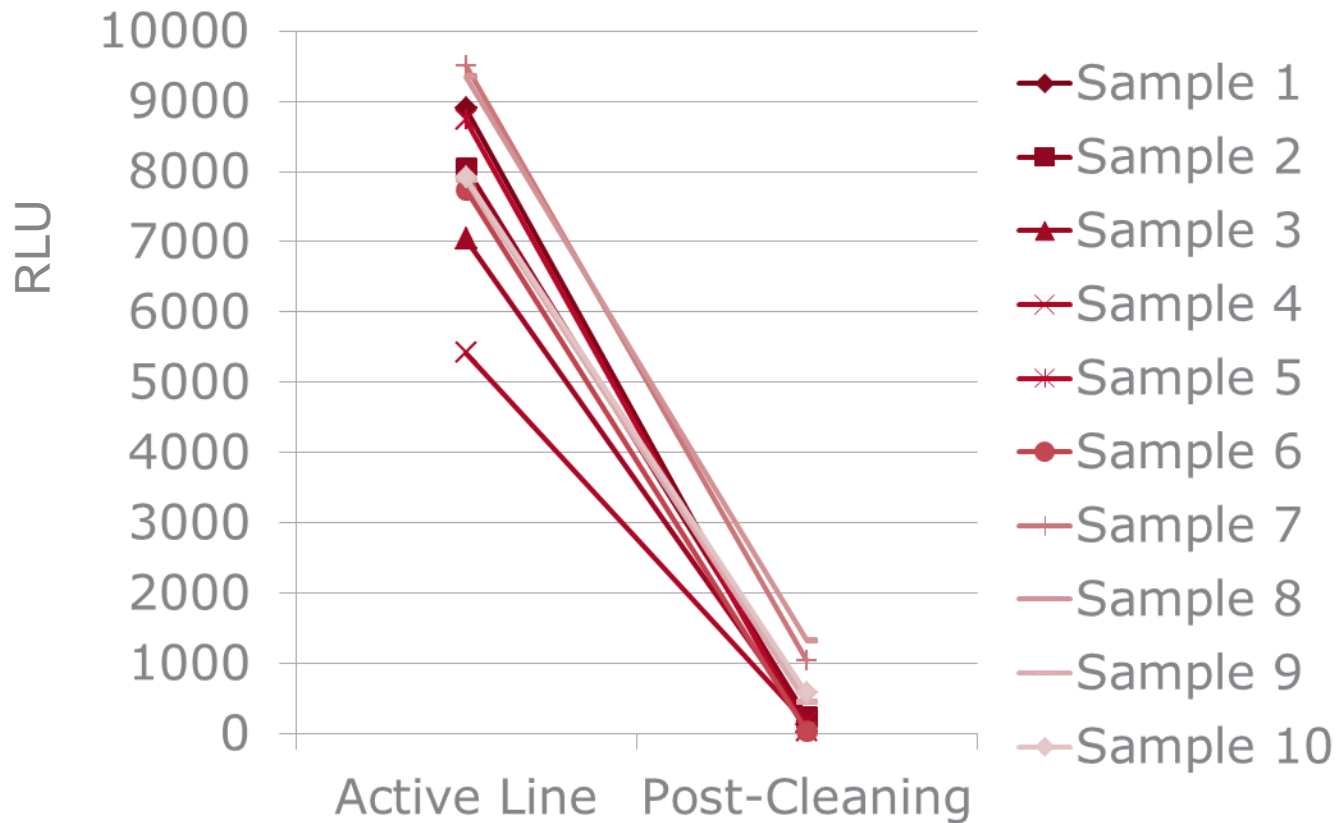


## 10% Bleach Spray Solution

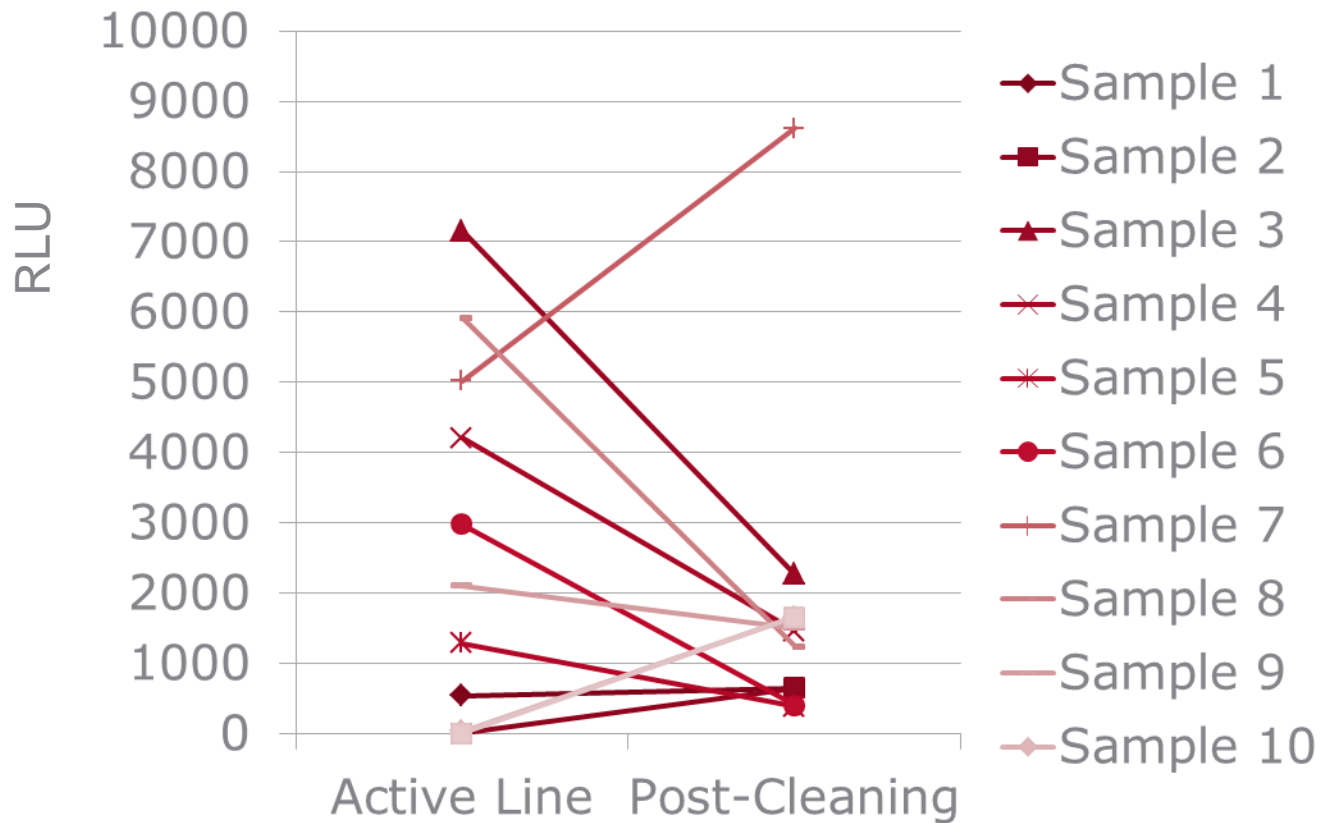




## Sanidate and Simple Green

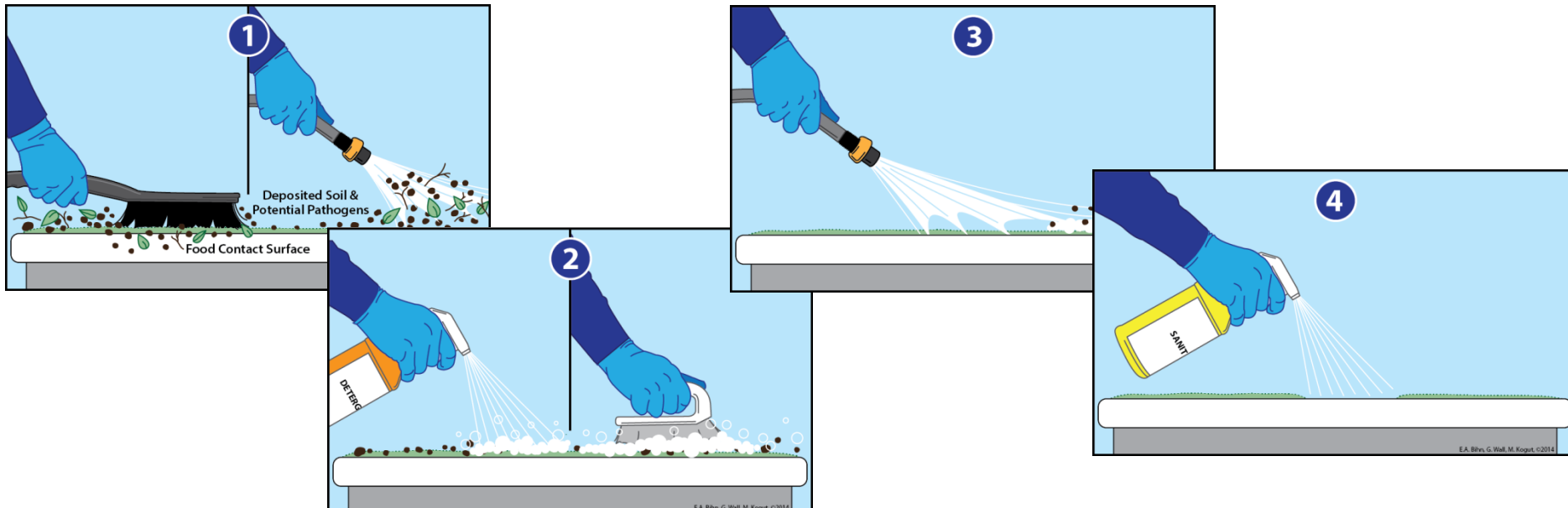


## Concentrated soap powder



- 1. Chose an effective sanitizer that is labeled for food contact surfaces and has an EPA registration number.**

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- 2. Develop Standard Operating Procedures (SOP) for the sanitation step of product contact surfaces.**
- 3. Train employees on this SOP and post it next/near to product contact surface areas.**



# Storage







# Transportation





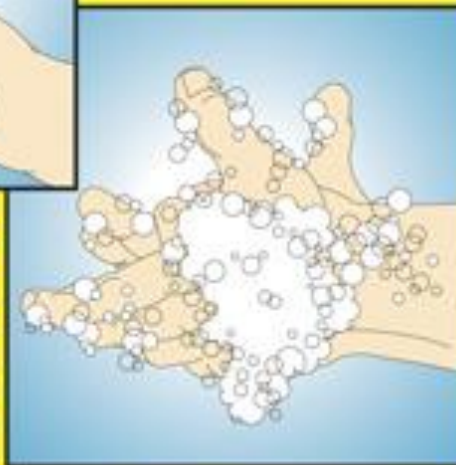
# Signage

# **POR FAVOR, LÁVESE LAS MANOS FRECUENTEMENTE**



**ANTES Y DESPUÉS  
DE USAR EL BAÑO,  
MANIPULAR FRUTAS Y  
VERDURAS, COMER,  
BEBER, O FUMAR**

**BEFORE AND AFTER  
USING THE TOILET,  
HANDLING FRUITS  
AND VEGETABLES,  
EATING, DRINKING,  
OR SMOKING**



This poster was produced by the Food Agricultural Practices Program at Cornell University with support from USDA-CRREIS and FDA Agreement No. 96-4786-001.

# **PLEASE WASH YOUR HANDS OFTEN!**



## Visitor Health and Hygiene Policy

**Welcome to our farm. Food safety is a priority so we ask you to review and follow the following health and hygiene protocol.**

1. If you are ill, please come back another day to visit us. Specifically, if you have diarrhea, vomiting, jaundice, or fever with a sore throat, you will not be permitted to enter the farm or packing room.
2. Visitors must be hosted by an employee at all times.
3. Visitors should not carry, wear, or bring anything that could compromise food safety. These items should remain in the visitor's vehicle or be placed in a pocket, if appropriate. Examples of items that might compromise food safety include, but are not limited to, pets, dangling jewelry, or glass containers.
4. Please wash your hands after using the restroom and eating.
5. Smoking is not permitted on our farm.
6. If visitors are eating and/or drinking on the farm, they should do so in a designated area shown to them by an employee.
7. If required, please wear all protective gear provided to you.
8. If you become injured, notify your host immediately. If any blood or bodily fluid contaminated any surfaces or fresh produce, please alert your host so the problem can be fixed.

# Traceability



