On-Farm Good Food Safety Practices

Good Hygiene Practices

- Cover all wounds on hands/wrists with bandages and waterproof gloves
- Do not eat, drink, smoke or chew gums while handling food products
- Report illnesses (e.g. vomiting, diarrhea) to supervisor
- Use toilets provided
- Wash your hands frequently:
  - Before starting work
  - After using the toilet
  - Before and after breaks
  - After handling garbage
  - Before and after putting on gloves
  - After sneezing or coughing
  - After smoking
  - After applying insect repellent or sunscreen
  - Or anytime your hands become dirty

Good Handling Practices

- Do not wear jewellery while working
- Put garbage in appropriate containers
- Control pests
- Keep out wild animals and pets
- Clean and calibrate equipment as scheduled
- Store chemicals safely and securely
- Apply chemicals according to label instructions