

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