## On-Farm **Good Food Safety**Practices

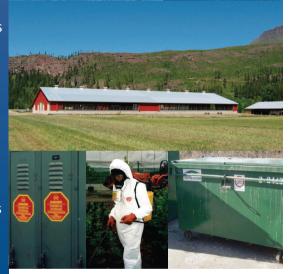
## **Good Hygiene Practices**

- 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





