

Sample D: Hand Washing Practice for a Strawberry Farm

Written practice for:	Hand washing.
Who needs to do it:	All pickers.
How often it should be done:	<ul style="list-style-type: none">• Before entering the field to pick;• Before packing strawberries or handling packaging materials;• Following breaks or use of toilet facilities;• When hands become dirty or anytime you have handled something that could possibly be contaminated (e.g. handling garbage, coughing and sneezing).
Why you are doing it:	To prevent/minimize contamination.
Tools and equipment used (if applicable):	<ul style="list-style-type: none">• Potable water,• Soap,• Nail brush,• Single use towels,• Hand sanitizer.• Hand washing sign.
Step-by-step instructions:	<ol style="list-style-type: none">1. Wet hands with potable water and apply soap.2. Scrub the surface of the hands and wrists, in between fingers and, using a nail brush, under nails for a total of 20 seconds (long enough to sing "Happy Birthday" twice).3. Rinse hands with potable water and dry them with a single use towel.
What records need to be filled out:	Staff Training Record (Form #1).

Last updated on:

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By:

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