



# WORKER TRAINING FOR PRODUCE FARMS

These components make up a well-rounded worker training program in line with the training requirements of the FSMA Produce Safety Rule

01

## PRINCIPLES OF FOOD HYGIENE AND FOOD SAFETY

Workers must be provided an overview of basic principles of food safety and hygiene, and why it is important for farm workers to care about food safety.

02

## PROPER HANDWASHING

Workers must know how to properly wash their hands, and when it is necessary, such as after eating or using the bathroom and before touching or harvesting produce.

03

## RECOGNIZE SYMPTOMS OF CONCERN TO FOOD SAFETY

Workers must be able to recognize signs of illness, including: diarrhea, vomiting, fever, jaundice, sore throat with fever, cuts, wounds, and bodily fluids.

04

## RECOGNIZE PRODUCE THAT MUST NOT BE HARVESTED

Dropped or contaminated produce must not be harvested to be sold for human consumption.

05

## INSPECT HARVEST CONTAINERS

Harvest containers must be clean and in good repair. Broken or unsuitable containers must be disposed of or designated for a non-food contact activity.

06

## GLOVE AND JEWELRY POLICIES

Hand jewelry other than a plain wedding band should be removed or covered by gloves. Gloves, if worn, must be kept in an intact and sanitary condition.

07

## DESIGNATED BREAK AREAS

Workers must not eat, drink, or smoke in covered areas, including fields and packing houses.

08

## WHERE TO REPORT ISSUES

Workers should be encouraged to report all issues and injuries to a supervisor or person responsible for produce safety on the farm.

## KEEP RECORDS OF TRAINING!

Provide workers with training upon hire, at least once annually, and whenever noncompliance occurs.

For more information, visit [miofps.org](http://miofps.org)