

Roses are red, violets are blue, help your workers help you!



Worker health and hygiene is critical to produce safety because workers can carry and spread human pathogens to fresh produce.

Produce safety practices are a learned skill, so **proper worker training is the key.**



Training programs must be conducted **upon hiring and once a year afterwards.**

Workers must be provided with toilets, toilet paper, soap, clean water, paper towels, wastewater catch, garbage cans, first aid kit, and break areas.



Workers must **maintain their hygiene**, avoid animal contact, maintain clean gloves, remove jewelry, and **wash their hands.**

Most importantly, workers must **never pick poop produce.**

