

SO FRESH + SO
CLEAN, CLEAN...

FARM & FOOD SAFETY 101

Updated March, 2023

GET OUR BRAINS GOING

WITH:



WORD ASSOCIATIONS!

REQUIRE

PRODUCE

CONTAMINATION

HANDLING

SANITIZE

AMENDMENT

TRACEABILITY

**NOW, WHY IS
FOOD SAFETY
IMPORTANT?**

**FOOD
SAFETY
=
FOOD
JUSTICE**



WHY IS FOOD SAFETY IMPORTANT?



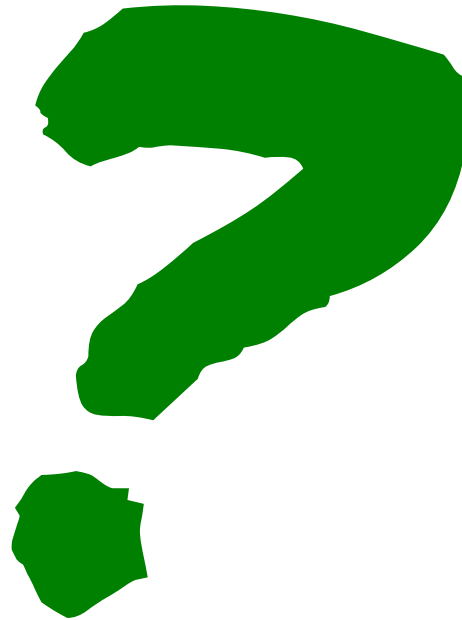
- Food justice means showing up for our community every day with safety and love in mind and in our hands as we care for, harvest, pack, and sell food

WHY IS FOOD SAFETY IMPORTANT?



- Our farm makes Bridgeport-grown vegetables that our neighbors have asked for.
- Our food is grown with organic practices in an effort to produce healthy soil full of life and, in turn, nutrient rich products.
- Our produce are **accessible, affordable, and easy-to-find** in a farm that cares about **youth, education, leadership, and uprooting racism.**
- What we create together is special, **but does not matter if we make people sick from lack of care.**

WHY IS FOOD SAFETY IMPORTANT?

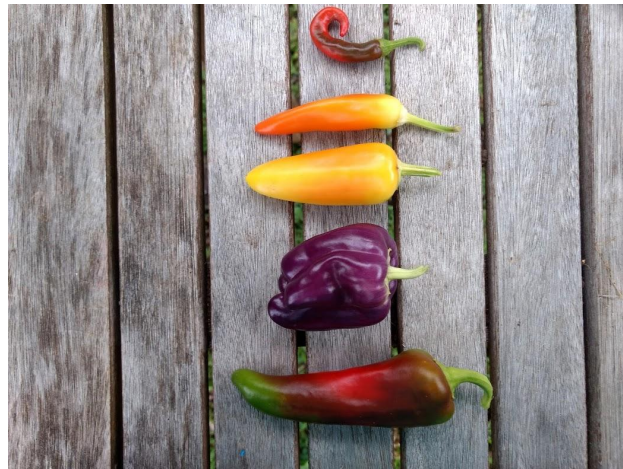


WATCH [THIS VIDEO](#)

WHY IS FOOD SAFETY IMPORTANT?



- CDC (Centers for Disease Control & Prevention) estimates that each year roughly **1 in 6 Americans** (or **48 million people**) get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases.
- **Almost every foodborne illness is preventable with safe harvesting, handling, packaging and sales practices.**



WHY IS FOOD SAFETY IMPORTANT?



- Even one person getting sick from your produce is one too many.
- The Safety, Integrity, and Reputation of our Farm rest on you and your decisions when handling food and tools

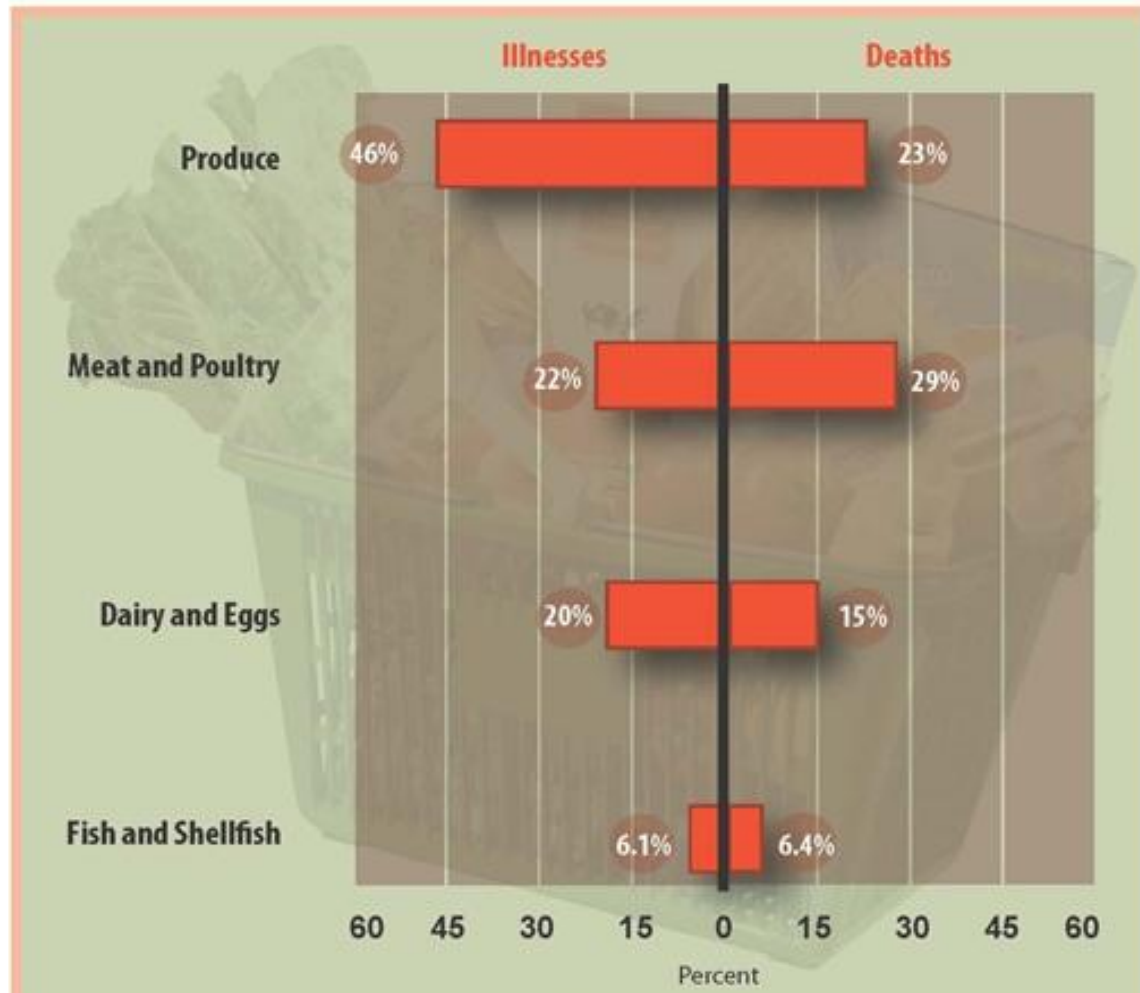


- It is important to remember that your food can feed little children and older adults who may not have immune systems as strong as ours

WHY IS FOOD SAFETY IMPORTANT?



While meat and poultry are the most deadly sources of food contamination, Produce is the most common and widespread



Source: Painter JA, Hoekstra RM, Ayers T, Tauxe RV, Braden CR, Angulo FJ, Griffin PM. Attribution of foodborne illnesses, hospitalizations, and deaths to food commodities by using outbreak data, United States, 1998–2008. Emerg Infect Dis [Internet]. 2013 Mar [date cited]. <http://dx.doi.org/10.3201/eid1903.111866>

Figure 1. Contribution of different food categories to estimated domestic acquired illnesses and deaths, 1998-2008*

SALMONELLA



- The most common way for salmonella to pass is through **unwashed hands touching food**
- Contaminated foods usually look and smell **normal**
- **Symptoms** of salmonellosis include diarrhea, fever, and abdominal **cramps**. They develop 12 to 72 hours after infection, and the illness usually lasts 4 to 7 days.
- Most people recover without treatment -But diarrhea and **dehydration** may be so severe that it is necessary to go to the **hospital**
- Older adults, infants, and those who have impaired immune systems are at **highest risk**.
- In some cases, patients develop reactive **arthritis** to the salmonella bacterium and some develop chronic arthritis as a result

E. COLI



- *Escherichia coli* (known as *E. coli*) is a group of bacteria that **typically lives in the intestines of humans and animals** and helps keep our guts healthy
- The CDC estimates that 265,000 Americans are infected with STEC (Shiga-toxin-producing *E. coli*) per year, resulting in about 3,600 hospitalizations and 30 deaths
- **85% of e.coli infections come from food.** Fresh produce may be contaminated with the bacteria if it enters the water source, such as with the 2018 outbreak of *E. coli* on [romaine lettuce](#).
- Infection can also occur after **not carefully washing hands** that have come in contact with animals, people, or surfaces that have been exposed to the harmful bacteria.
- *E. coli* is also responsible for about **90 percent of urinary tract infections (UTI)**, according to UCSF. Symptoms of a UTI include a strong urge to urinate, a burning sensation when urinating and cloudy or strong-smelling urine
- *E.coli* symptoms typically **appear about one to eight days** after consuming contaminated food

NOROVIRUS



- Norovirus occurs for **1-3 days** and symptoms include intense chills, headache, muscle ache, vomiting, diarrhea and stomach cramps
- Norovirus passes from person to person when **someone touches a contaminated surface then touches their mouth, nose or eyes**
- Someone can carry the virus in their **feces, saliva and other bodily fluids** and transfer it to other surfaces for **up to one week** after symptoms have passed
- Food workers and food handlers like us are cautioned to **stay home for 72 hours after the last of symptoms have passed**
- Chipotles in California and Boston were shut down the year before last from making over 60 people sick with norovirus, norovirus, and e.coli due to lax hand washing

WATCH [THIS VIDEO](#) til minute 3:00

COVID-19 + FOOD SAFETY



- According the Centers for Disease Control it may be **possible** that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their own mouth, nose, or possibly their eyes, but this is *not thought to be the main way the virus spreads*.
- While it is very low risk that the virus can survive on contaminated food it is important to **remember how closely our team works to one another and our community**

Small supply chains mean fewer hands, which is safer - let's make it the safest!

- Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets - which is why in addition to the food safety tips you learn today **we will always keep our masks on while washing and packing the produce as well as maintain social distancing and regularly sanitizing frequently touched surfaces.**

TOPICS TODAY!!



Traceability Good Agricultural Practices (GAP)



Farm Protocol / Team Culture

Food Safety Plan
Documentation

1. Incident Reports
2. Illness
3. Injury
4. Hygiene
5. Clean Ups

Sales

Daily Reports
Teams

Tools & Materials
Harvest/Wash/Sale Protocol
Cold Chain
Point of Sale Safety

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TRACEABILITY?

TRACEABILITY

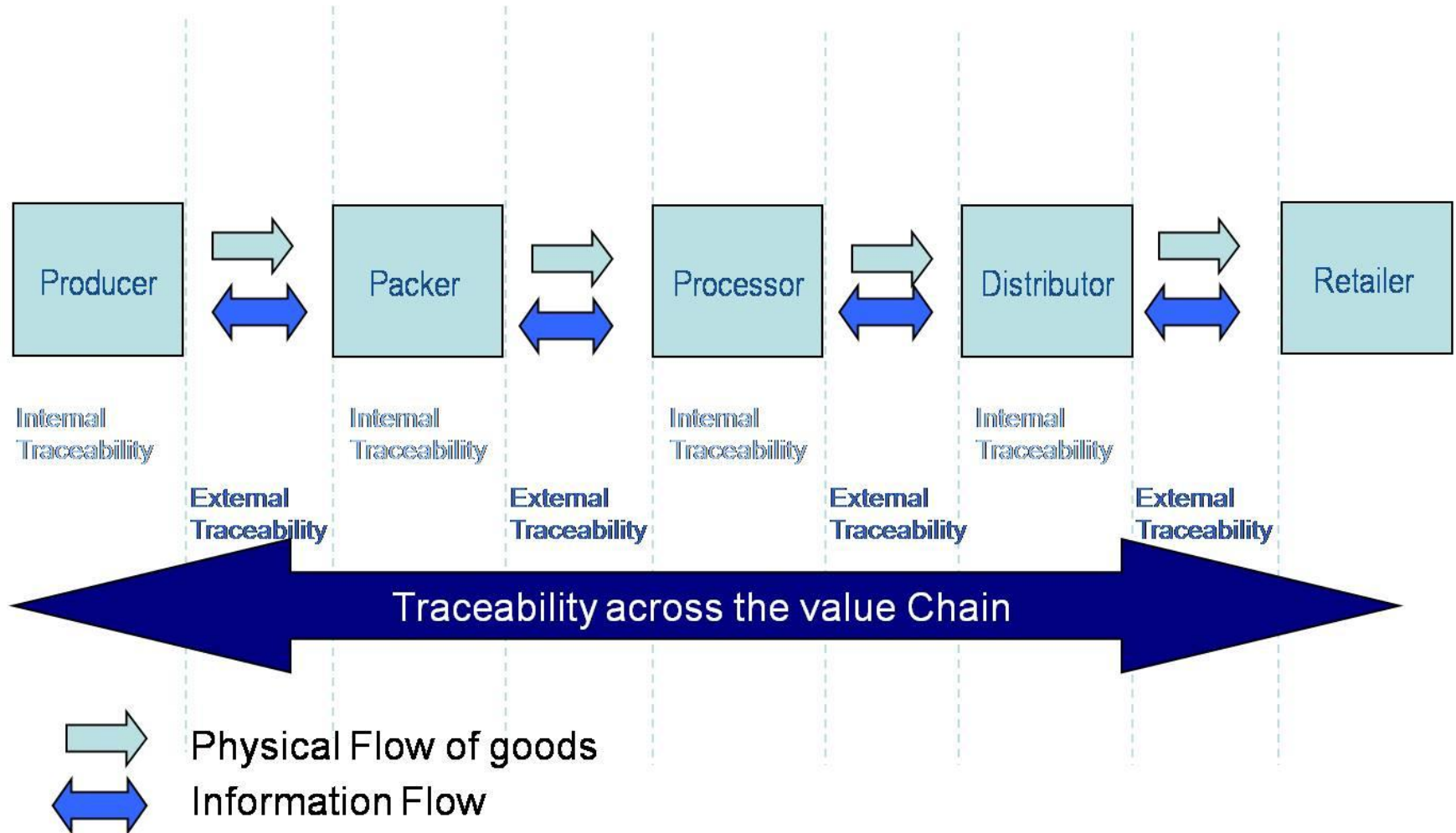


What is **traceability**?

Traceability is the quality of having an origin or course of development that may be found or followed.

"We should push for full traceability of vegetables from seed to plate to ensure that all produce sold from our farm is safe"

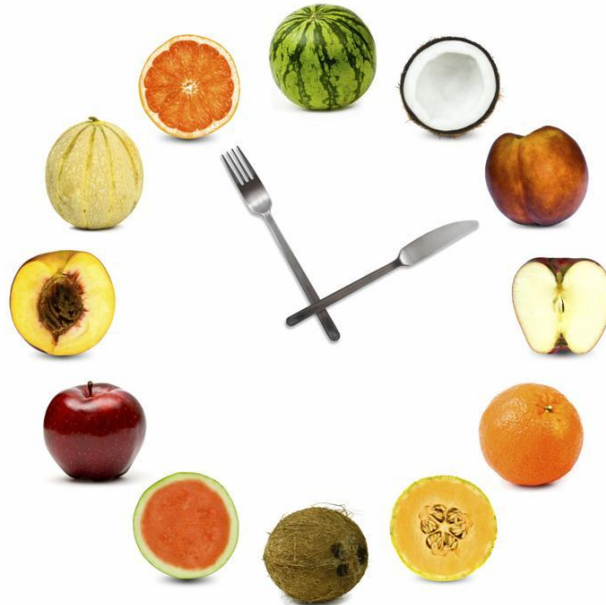
TRACEABILITY



TRACEABILITY



Traceability keeps our team and team culture accountable, our neighbors and customers healthy, and our farm safe!



GOOD AGRICULTURAL PRACTICES (GAP)



GAP



GOOD AGRICULTURAL PRACTICES (GAP)

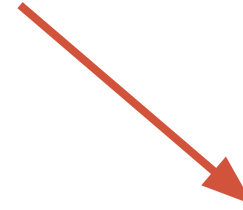


USDA definition: **“Good Agricultural Practices (GAP) ... are voluntary audits that verify that fruits and vegetables are produced, packed, handled, and stored as safely as possible to minimize risks of microbial food safety hazards.”**

While this program is currently voluntary, regional and local municipalities are working to close food safety loopholes to prevent foodborne illness outbreaks!

Smart farmers are ahead of the curve & care about their community safety by taking on GAP!

HOW DO WE USE GAP AT THE FARM?



Farm Protocol / Team Culture

Food Safety Plan
Documentation

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Sales

Daily Reporting
Field Checks

Tools & Materials

Harvest/Wash/Sale Protocol

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Point of Sale Safety

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FARM PROTOCOL/TEAM CULTURE



Safe & Healthy Farmers Markets begin
with a Safe & Healthy Farm Team!



This presentation is being made in Spring 2020 before we have updated pictures for COVID-19 farming practices on RCF!

FOOD SAFETY PLAN



The Russian saying goes, “the fish rots from the head.”



Food contamination issues often begin with **poor leadership**

Creating a food safety plan that you care about and train your team on is **invaluable** in creating a Culture of Care that extends from your farm to your farm stand and customers homes.

FOOD SAFETY PLAN



Create **Documentation** that allows you to look back and see the conditions of your farm and crew on a day-by-day basis.



Auditors and customers want to know how you monitor sickness, accidents, injury, and plant health.

FOOD SAFETY PLAN

HOW DOES GVI MONITOR ISSUES?



- Daily Sheets
- Incident Reports
- Red Safety Binder
 - Harvest Logs
 - Donation Logs
- Bathroom Cleaning Logs
- Coolbox Cleaning Logs
 - Volunteer Logs
 - Meeting Notes

FOOD SAFETY PLAN

HOW DOES GVI MONITOR ISSUES?



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- Coolbox Cleaning Logs
- Volunteer Logs
- Meeting Notes



WHY DO WE HAVE TO KEEP SUCH CAREFUL RECORDS OF DAILY FARM WORK AND FOOD PREP?

Remember from earlier:

TRACEABILITY !

PLUS, WE CAN ALSO GET AUDITED!

Officials from the Health Department from the city of Bridgeport or the state of CT can come to the farm and ask for our records to trace an illness in our community or check to see if we are following food safety measures!

FOOD SAFETY PLAN



HOW DOES GVI MONITOR ISSUES?

1.

INCIDENT REPORTS

INCIDENT REPORTS



- Any serious animal or human activity on the farm that is/ could be **unsafe** for our team or our produce
- If I or a team member am feeling **sick**
- Any produce, container, tool that has come in **contact with bodily fluids**
- Any **spill or contamination** with gas, pesticides, chemicals or glass

HOW DO WE REPORT?



- Immediately tell a supervisor or person in leadership so that they can take care of the Incident if you are unable to
- Write the Incident on the **Incident Report in the Safety Binder**
 - a. Seal envelope with date
 - b. Put envelope in front of the Safety Binder in the pocket
 - c. Write on the Whiteboard that incident Report has been filed so staff knows!

INCIDENT REPORT



RESERVOIR COMMUNITY FARM INCIDENT REPORT

PART 1: YOUR INFORMATION

Name: _____

Phone Number: _____

Address: _____

E-Mail: _____

Relationship to Farm/GVI: *(Check one)*

- GVI Employee
 - Farm Crew or GVI Team
 - Youth Summer Crew
- Other (please specify) _____
- GVI AmeriCorps Member
- Board Member

PART 2: INCIDENT DETAILS

Date: _____
(Include day of week)

Time: _____
(Specify AM or PM)

Location: _____
(Be as specific as possible)

PERSONS INVOLVED IN THE INCIDENT:

<i>Name (first & last)</i>	<i>Relationship to Farm (e.g. employee, youth intern, volunteer)</i>	<i>Address</i>	<i>Telephone Number</i>

DID THE INCIDENT INVOLVE ANY OF THE FOLLOWING? CHECK ALL THAT APPLY:

- Wild animal(s)
- Physical safety threat
- Blood, saliva, bodily fluids
- Verbal abuse
- Farm equipment or buildings
- Known or suspected food contamination

If there is not enough writing space, please continue writing on a separate sheet of paper and include in envelope with incident report

INCIDENT REPORT



RESERVOIR COMMUNITY FARM INCIDENT REPORT

PART 3: INCIDENT DESCRIPTION

(Please be concise, write in third person [Instead of, "I walked to the gate," write "Name walked to the gate,"] provide all relevant information, and write legibly)

PART 4: WITNESSES TO INCIDENT *(Do not list anyone named in description of incident as a witness)*

<i>Name (first & last)</i>	<i>Relationship to Farm (e.g. employee, youth intern, volunteer)</i>	<i>Address</i>	<i>Telephone Number</i>

PART 5: SIGNATURE

I hereby certify that the above information is true and complete to the best of my knowledge.

Signature: _____

Date: _____

FOOD SAFETY PLAN

HOW DOES GVI MONITOR ISSUES?



2.

ILLNESS

WHAT DOES SICKNESS LOOK LIKE?

Major Food Safety Signs: Fever, Vomiting, Diarrhea, Jaundice

Major COVID19 Signs: Chills, Body Aches, Coughing, Sore throat

**CAN I HANDLE
PRODUCE FOR THE
FARM IF I FEEL SICK?**

NO!

- Report your illness immediately, record on the Daily Sheet if you are leaving early for illness and fill out an Incident Report if you may have touched food or harvesting, washing, packing materials

ILLNESS



- What is the best way to sneeze?

Into your elbow, away from food, packaging or tools

Always blow and pick your nose in the bathrooms with tissue and wash your hands, wrists, and arms THOROUGHLY afterward

- What should I do if I or a team member have a fever or have vomiting, diarrhea or am pale/yellowish?

Immediately report this to a person in a position of leadership on our farm site and follow illness protocol:

Record in Daily Sheet if you are leaving early and tell staff what you touched and symptoms so they can file and Incident report

FOOD SAFETY PLAN
HOW DOES GVI MONITOR ISSUES?



3.

INJURY

INJURY

- What can “injury” look like?

Cuts, Bruises, Sudden Pain...

- What should I do if I am hurt on site?

Immediately report this to staff on site. Clean the wound, use first aid and rest. Fill out **Incident Report** for known or suspected food contamination.

- Where is your First Aid Kit located?

Always have a stocked First Aid kit on site & EVERYONE, even visitors, should know where it is located :)

FOOD SAFETY PLAN

HOW DOES GVI MONITOR ISSUES?



4.

HYGIENE

HYGIENE - OUR BODIES



WHAT PARTS OF OUR BODIES
TOUCH THE PRODUCE THE MOST?

Our hands & arms

WHAT PARTS GET CLOSE TO
PRODUCE AT THE WASH STATION
AND FARMSTAND?

Our torso

PROPER HAND WASHING



- What does proper hand washing look like?

Wet hands, wrists, forearms and elbows, Lather the wet areas for 20 seconds, especially between fingers and backs of hands, rinse off with warm water, dry with a paper towel, Turn off faucet with paper towel

- Wear “reasonably clean clothes”

Clothes that have been recently washed, are not caked in soil, mud or manure. Clothes that do not have bodily fluids on them.

- Do not let harvest gloves, farm stand aprons, clothes or unwashed hands touch produce after it has been washed

WHERE SHOULD I WASH MY HANDS ON THE FARM IF I'M TOUCHING OR WASHING FOOD OR PRODUCE?

At the **outside** wash sink in front of the shed!

WHY?

If you wash your hands in the restroom, you have to touch the light switch and door handles on your way out before touching the food or produce! This = more germs on clean hands and onto the food

This is also where you should dump any soapy water from cleaning tools and materials!

PROPER HAND WASHING



- Washing your hands thoroughly is the best measure a healthy farmer can take to keep our neighbors safe.



- Check out some [quick tips from surgeons](#) for safe hand washing!

HYGIENE - HAIR + HANDS



- Tie hair back in a ponytail holder, hat, or bandana if your hair is longer than your chin
- Make sure your **mask is secure** before washing your hands again
- Take off all dangly jewelry from wrists, fingers or neck and place them on the **“Personal Items”** shelf in the shed

FOOD SAFETY PLAN

HOW DOES GVI MONITOR ISSUES?



5.

CLEAN UPS

CLEAN UPS

What are “cleaning supplies”?

Sponges, mop, broom, liquid cleaning agents, soaps

Where are “cleaning supplies” kept?

Cleaning supplies should be kept in a safe, accessible place. Ours are in the “Cleaning Supplies” bin in the Shed. All cleaning supplies should have their safety sheet on site - they can also be found online!

Where are instructions for cleaning liquids kept?

On cleaning instructions sheet in the **Red Safety Binder**

HOW DO WE USE GAP AT THE FARM?



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Harvest/Wash/Sale Protocol

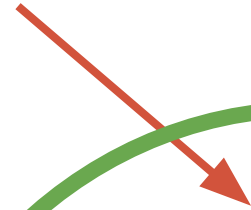
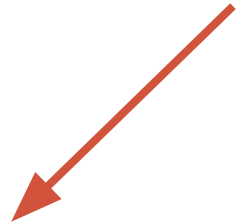
Cold Chain

Point of Sale Safety

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SALES



With a Safe & Healthy Farm Team, you can focus on how you will work together to provide top quality produce to your community!

DAILY FIELD REPORTING



Take Notes!

Not only now, but every day as you observe your crops and make decisions on how you will react or interact with what nature has gifted you.



DAILY SHEET REPORTING



Day of Week & Date: _____

Staff in charge asked everyone on site if they feel well? _____

STAFF:

Timeframe	Farm Staff	Volunteers/Groups

ACTIVITIES:

Activity	Location (Bed #)	Complete?	Initials	Notes

NOTES:

Incident Report Today? Y / N

DAILY SHEET REPORTING



Important Notes:

- Pest Interactions
 - Contamination
 - Disease- fungal and bacterial
 - Timing - worker-wise & plant-wise
 - Weed pressure
 - Weather
-
- What else would you include?

TEAMS AT RCF



TEAMS AT RCF

We're in this together

Whether this is your first season as a Youth Summer Crew, a returning Youth Summer Crew, a long-time GVI adult staff, or learning alongside us as a volunteer

EVERYONE is responsible and accountable for knowing the RCF Teams and keeping each other and our amazing community healthy



TEAMS AT RCF

We're in this together

We must help **correct** each other, **call each other IN** when we make mistakes, **focus**, learn **together**, and be the best we can be as **Bridgeport Farmers**.

Food is sacred. Your safety is sacred.
The safety of our elders and little ones
who eat our food is sacred.

TEAMS AT RCF

There are 4 Teams that take our food from field to farmer's market.



Each team needs to know who they are, what they're responsible for, and own that we can't cut corners if we want to honor food justice

TEAMS AT RCF



Let's dig -
pun
intended -
into what
each team
does!

TEAMS AT RCF

WHAT ARE THE RCF PROCESSES?

HARVEST



WASH



PACKAGE



SALE

TEAMS AT RCF

WHAT ARE THE RCF PROCESSES?

HARVEST



Our Harvest Team:

- **Communicate** about what crops they will harvest
- Make notations on our **Harvest List**
- **Wash Up**
- **Count** out rubber bands or twist ties
- **Sanitize** clean **Blue** buckets & bins
- **Harvest** / Check Produce in field
- **Weigh & Record** their Harvest
- **Sanitize** Recording tools
- Leave Harvest on Wash Station or Pallet, **NEVER** touching ground after the field
- Go back & **clean the field**



SALE

TEAMS AT RCF

WHAT ARE THE RCF PROCESSES?

HARVEST



WASH



PACK



SALE



Our Wash Team:

- **Sanitizes** Wash Station and all Materials before beginning
- Sets up 4 containers at the station: dunk, rinse, clear, and compost bins
- **Preps** clean **Green** and **Clear** bins and labels for easy access as Harvest comes in
- **Fills** Dunk & Rinse Tanks
- **Wash Up (at the outside sink!)**
- Divide team into those handling dirty produce and those handling produce that goes into **Green** and **Clear** bins
- **Double** check all produce coming in!
- **Weights, records, dunks, washes, and rinses** produce!

TEAMS AT RCF

WHAT ARE THE RCF PROCESSES?

HARVEST



WASH



PACKAGE



SALE

Our Package Team:

- Label all **Green** and **Clear** bins
- **Stores** Clean, non-bagged items in our Coolbox
- **Sanitizes** all packaging materials and associated weighing devices
- **Bags and inventories items** we sell in fixed amounts: tomatoes, potatoes, cut greens, beans, etc.
- **Responsible for fixing labels** that have the initials of all who touched food listed with the food item during storage
- Triple check produce is safe

TEAMS AT RCF

WHAT ARE THE RCF PROCESSES?

HARVEST



WASH



PACKAGE



SALE

Our Sale Team:

- **Responsible for completing inventory, sales, and donation sheets**
- **Set up** data collection tools at farm stand
- **Sanitize** all tools at farm stand
- Prepare and clean farm stand + equipment for opening
- Are responsible for keeping labels with identifying information for sold produce in one location for **traceability**
- Responsible for customer **social distancing & customer care**
- Take payments from customers: **GVI accepts personal checks, WIC checks, senior checks, SNAP, cash, credit, and debit!**

WHAT ARE THE IMPORTANT STEPS THE SALES TEAM SHOULD TAKE BEFORE THE FARM STAND OPENS?



- **Set up signs** at the gate and near the road
- Make sure that signs with produce prices and the yellow Farmer's Market Nutrition program poster are up at the stand (**this is legally required by the state and a state Dept. of Ag. regulator could come to check!**)
- **Set up hand wash stations** at the stand with soap and buckets to catch the dirty water
- Put 2 **yellow** sales sheets, a **pink** inventory sheet, and a **blue** donation sheet on the clipboard
- **Set up the tent, donation watering can, and flyers** and handouts on the sanitized farm stand
- Put on the farm stand apron (**make sure that a clicker to count customers, a charged iphone to process credit cards, Bridgeport bucks, a pen, cash, and change are inside of it!**)

WHAT DOES THE FARM STAND TEAM HAVE TO DO WHEN THE STAND CLOSES FOR THE DAY?



- **Fill out “end” and “total sold” columns** on pink inventory sheet (start 10 min. before close)
- **Count donation money** and record on yellow sales sheet, place change in apron
- Excess produce is weighed and donated or returned to Coolbox
- **Write donated produce on blue donation sheet**
- **Place all completed sheets in apron**
- Return the apron, SNAP tokens, and payment equipment (+iPhone) **back to the lockbox**
- Place the price list and signs from the street **back in the sign closet**
- **Wash, sanitize, and store** produce price and ID tags
- **Neatly return flyers** to “all binders and papers” bin in shed
- **Put away** tent and buckets neatly
- **Wash, sanitize, and leave all buckets, bins, and supplies to dry on wash table**

WHAT SHOULD I DO WHEN MY TEAM IS ALL DONE OR IF I NEED A BREAK?



IF YOU NEED A BREAK...

- **Take care of yourself!** You may hang out at the picnic tables when you are on a break, but be sure to stay in this area.
- Be sure to nourish yourself with food and water, especially when it is hot and you're working hard. Ask for snacks if you need them. **Be sure you don't bring food or drinks near any of the produce or stations.**
- Make sure you **wash your hands again before returning to work!**

IF YOUR TEAM FINISHES THEIR WORK...

- **There is always something to do to help!**
- Be sure not to cross-contaminate across multiple stations - ask a leader if you should help out with another team, or do some weeding or other normal tasks around the farm.

TOOLS + MATERIALS

WHERE CAN I FIND COMMON TOOLS FOR HARVESTING, WASHING, PACKAGING, AND WORKING THE FARM STAND?



- **Blue buckets** - next to the wash station on a pallet
- **Clear/green buckets** - in the coolbox (only when they are washed and sanitized!)
- **Sponges** - in the coolbox (only when cleaned and sanitized!)
- **Rubber bands and twist ties** - in a bin in the coolbox
- **Farm stand apron and payment equipment** - in the lockbox in the shed
- **Sales, inventory, and donation sheets** - “all binders and papers” bin in the shed
- **Large signs** - in the sign shed next to storage shed
- **Cleaning supplies** - all in the storage shed!

TOOLS + MATERIALS



SANIDATE: A TOOL FOR EVERYONE!

**SANIDATE = powerful HYDROGEN PEROXIDE
that kills harmful bacteria as it dries!**

Youth Crew should only use diluted SaniDate in
Spray Bottles and *never use undiluted SaniDate*

Undiluted SaniDate can burn and scar flesh and
blind eyes

TOOLS + MATERIALS

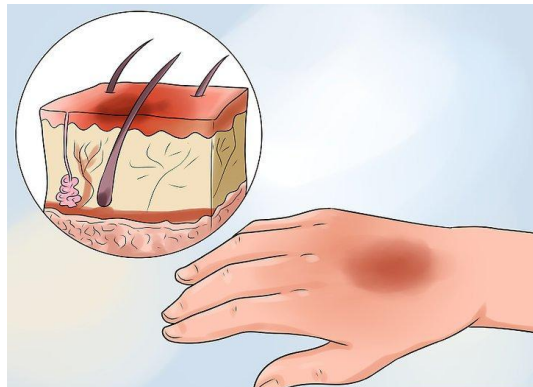


SANIDATE: A TOOL FOR EVERYONE!

Undiluted SaniDate can burn and scar flesh and blind eyes

Always use caution while sanitizing that you do not spray yourself or others as a joke

What can you use to protect your eyes while using SaniDate?



TOOLS + MATERIALS

HARVESTING

Can your full harvest buckets and bins sit on the ground?

No! All bins and buckets should be on a **table or pallet**, *never sitting on the ground.*

This is a state and federal Good Agricultural Practice Rule followed by all safe handling sites!



TOOLS + MATERIALS

HOT TIPS



- Our Harvest / Wash / Packaging tools should be **different**. They should be used and stored



- Color-coded bins for just-harvested and clean harvest help GVI farmers keep their process clear.
- **BLUE** - for harvesting in field/unclean produce
- **GREEN** - clean for storage in Coolbox
- **CLEAR** - Sale Ready!

TOOLS + MATERIALS

COLD TIPS



- The **COOLBOX** is where we store clean produce before it goes to our farmers market
- It is run with a **COOLBOT** - a little robot that tricks an AC unit into continuously cooling to make a room into a refrigerator



TOOLS + MATERIALS

COLD TIPS



- Going in the CoolBox unnecessarily is a huge violation of food safety.
- We need to make sure very few people go in there and **ALWAYS with washed hands, clean clothes, and MASKS**
- Each shift only **ONE** person from **Package Team** and **ONE** person from the **Sale Team** can enter the CoolBox and **NEVER** at the same time! Knock first!

TOOLS + MATERIALS

COLD TIPS



Only cleaned, labeled produce in Green, Clear, and Miscellaneous but definitely super-clean bins should live in the Coolbox.

Staff and youth will use coolers with tops for uneaten lunches, rather than the Coolbox to keep our farm's food safe.

ALL lunch foods must be labeled with the name of the person who put it in there and thrown away at end of day for Cooler safety

TOOLS + MATERIALS

PACKAGE TEAM LABELS



DATE:

PRODUCE:

BED COLOR / # :

HARVESTERS:

WASHERS:

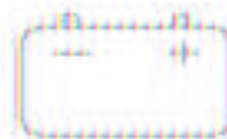
PACKERS:

THE COLD CHAIN

The Cold Chain



54% food loss for small traders



The Off-Grid Solution

POINT OF SALE



SAFETY

- Our Farm Stand Staff:
 - Wear masks **at all times** and wash hands frequently
 - Set up hand washing stations for each vendor
 - Sanitize **all** tools after washing
 - Set up Social Distancing markers for customers
 - **Assign** one person to touch money and data collection items, the other person to touch sale items
 - **Are comfortable letting folks know to wash up or back up. Customers should never touch produce they do not intend to buy.**

POINT OF SALE SAFETY



Advocate for
Your Space
(it's ok to tell
people to
BACK AWAY -
your health is
important!)



Tell friends,
visitors, team
members, and GVI
staff to give you
space with
compassion, but
FIRMLY - always
assume you are
sick or could be
carrying a sickness

HOW DO WE USE GAP AT THE FARM?



Farm Protocol /
Team Culture
Food Safety Plan
Documentation
Incident Reports
Illness
Injury
Hygiene
Clean Ups

Sales
Daily Reporting
Field Checks
Tools & Materials
Harvest/Wash/Sale Protocol
Cold Chain
Point of Sale Safety

END!

