On Farm Hazards

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WEBINAR THEMES
FOCUS OF PERSONNEL
FOCUS ON SURROUNDING ENVIRONMENTS
FOCUS ON SOIL AND ANIMALS
FOCUS ON FACILITY
FOCUS ON WATER QUALITY
DISEASE CONTROL
Illness Control

- Are employees aware of when not to come to work?
- Is there signage about symptoms?
- Are you willing to send people home for illness?
- What is your backup plan for absences?
Animal Husbandry

- Veterinarian available to aid in diagnosis of problems
- Awareness of the flocks status
- Awareness of surrounding farms problems
- All-In and All-Out Scheme
- Deep cleaning between flocks or herds
Testing

• Testing, testing, testing, testing…..
• Wildlife, rodent, and domestic animal control
• Boundaries: cross contamination
Hand Washing

- Hand washing
  - Training on hand washing? (when to wash hands)
  - Time provided for hand washing? Alternative plan when hand washing is not available?
  - Where are the hand washing stations located? Is it close to all locations?
ENVIRONMENTAL CONTROLS
Considerations

• Pasteurization of milk
• Treatment of municipal water supplies
• Environmental
  – Soil
  – Water
  – Surfaces
• Flock or heard
Other considerations

• Human handling (workers, consumers)
• Harvesting equipment
• Transport containers (field to packing shed)
• Wild and domestic animals
• Air (dust)
• Wash and rinse water
Other considerations

• Sorting, packing, cutting and further-processing equipment
• Ice
• Transport vehicles
• Improper storage (temperature, physical environment)
• Improper packaging (includes new packaging technologies)
Other considerations

• Cross contamination (other foods in storage, preparation and display areas)
• Improper display temperature
• Improper handling after wholesale or retail purchase
• Cooling water (for example, hydro cooling)
Storage

• Promptly consume cut melon or refrigerate promptly
• Keep your cut melon refrigerated at, or less than 40 degrees F for no more than 7 days
• Discard cut melons left at room temperature for more than 4 hours
SANITATION
Good Agricultural Practices

• Good sanitary practices on farms to minimize the opportunity for the bacteria to spread among animals and birds
• Easily killed by many common cleaning agents and sanitizers
• Wash hands with soap after contact with livestock feces
• Stay at home if you have watery/loose diarrhea
Sanitation

- Cleaning and sanitation of all totes, tools, and environment
- Post processing potential
- Water source contamination
- Wash knives between each whole melon and when switching types of produce
Sanitation considerations

• Sanitation
  – How often are tools, totes, and machinery washed?
  – What are you using for cleaning and sanitation?
  – Do you have a sanitation rotation?
Sanitation of Products

• Wash Hands before and after
• Scrub the surface of melons, such as cantaloupes, with a clean produce brush under running water and dry them with a clean cloth or paper towel before cutting.
• Be sure that your scrub brush is sanitized after each use, to avoid transferring bacteria between melon.
What to Use?

• Sanitizers
  – Quaternary ammonia
  – Industrial strength bleach
  – Iodine compounds
  – Peracetic acid
  – Steam
  – Ozone
Steps

1. Consider the product
2. Consider the risk of illness
3. Consider the environment of growth
4. Consider the harvesting methods
5. Consider the further processing step?
QUESTIONS