



Farm Food Safety Program Updates

Joshua Silva & Kylie Tavares



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UNIVERSITY OF HAWAII AT MĀNOA
COLLEGE OF TROPICAL AGRICULTURE AND HUMAN RESOURCES

GAP Audit Training



Employee Training Resources

sites.google.com/hawaii.edu/farmfoodsafety-workertraining

- Employee training videos
 - Ag Water
 - Postharvest Handling & Sanitation
 - *translated captions coming soon*
- Training activity guides



Cross-Contamination on the Farm

Training Activity Plan for Hawai'i Farm Food Safety Employee Training

Prepared by Kylie Tavares, Joshua Silva, Emilie Kirk

PURPOSE/OVERVIEW

This training activity guide will equip trainers with understanding what is cross-contamination, how it occurs as related to food, and ways to minimize cross-contamination risks to improve food safety.

BACKGROUND INFORMATION FOR THE TRAINER/FACILITATOR

- **Cross-Contamination Definition** (source: Produce Safety Alliance)
 - Contamination of one food item with microbial pathogens from another food item, water, surface, or other object.
- **Cross-Contamination Sources** (§ 112.32)
 - Dirty clothes, shoes, and gloves can lead to cross-contamination of produce
 - Animal droppings on produce
 - Working with animals
 - Human activities (e.g., eating, smoking, using the restroom)
 - Agricultural Water (§ 112.41-44, 112.48)
 - Agricultural water must be of safe and adequate sanitary quality for its intended use. Check your water system for signs of contamination, and test your water quality for generic E. coli levels.
 - Recirculating wash water can accumulate pathogen loads with multiple batches. Incorporate water change schedules and/or utilize chemical sanitizers.
- **Food and non-food contact surfaces** (§ 112.123)
 - Equipment and tools used with covered produce must be able to be adequately cleaned and properly maintained
 - Equipment and tools must be stored and maintained to protect covered produce from being contaminated or attracting and harboring pests
 - Seams on tools and equipment that are food contact surfaces must be smoothly bonded or maintained to minimize accumulation of dirt, filth,

MATERIALS NEEDED

1. Poster board or dry-erase board
2. Multi-color marker set
3. Glo-germ powder
4. UV light
5. Harvest bin
6. Table
7. Spatula or other hand tool
8. Multiple pieces of produce (can be off-grade; fruits work best)
9. Clean water
10. Scrub brush/sponge
11. Soap/detergent for surfaces
12. Approved water sanitizer

RECOMMENDED ACTIVITY LOCATIONS: Packing area/shed and an area where lights can be turned off, or a shaded dark area

PREPARATION

- Review background information and fill in necessary information for your farm's policies
- Review Activity Outline
- Identify training/activity locations
- Gather activity materials

CHECK FOR UNDERSTANDING

How learning and knowledge gain will be evaluated in this activity:

1. Employees will identify areas on the farm that are potential sources of contamination
2. Employees will distinguish between food-contact and non-food-contact surfaces
3. During GloGerm activity, employees will identify routes of cross-contamination and procedures that can minimize cross-contamination (e.g., cleaning/sanitizing equipment, using water sanitizer)

ACTIVITY OUTLINE (Estimated time required: 40 minutes, plus 10 minutes of preparation)

Time	Notes for the Trainer	Step (Script and Directions)
3 min		Cross-Contamination: Risks to Food Safety

FSMA Produce Safety Rule Education

Produce Safety
ALLIANCE



Grower Training
Version 1.2



Cornell University

OFRR



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Mahalo!



CTAHR Farm Food Safety
Good Agricultural Practices

Joshua Silva, Kylie Tavares, Jensen Uyeda, Emilie Kirk, Sharon Wages,
Amjad Ahmad, Jennifer Hawkins, Roshan Manandhar, Kiersten Akahoshi



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