ORCHARD FOOD SAFETY RULES

While at work, all employees and contractors shall take all practicable steps to ensure good food safety practices are followed to avoid product contamination and disease transmission.

The food safety rules for the orchard are:

PERSONAL FOOD SAFETY

- Smoking, eating and drinking shall take place away from the fruit or fruit handling equipment.
- Hands shall be washed with soap and water before starting work, after breaks, using restrooms, after eating, smoking, or handling contaminated material.
- Cuts and grazes shall be covered at all times by waterproof dressings. Gloves to be worn where necessary.
- Workers are be evaluated as fit to return to work after illness by not presenting any flu like symptoms e.g. fever, coughing.
- Workers shall not cough or sneeze over food, pick or scratch their nose.
- Defecation or urination anywhere except designated toilets is strictly prohibited.
- Hair should be tied back and fingernails must be kept short & clean with no nail polish or false nails.
- On rubbish is to be left on the orchard or placed in harvest bins/ bags.
- Appropriate clean clothing and appropriate footwear shall be worn.
- Personal effects (e.g. jewellery, watches, clothing with sequins or studs that are likely hazards or could contaminate or damage product) are to be removed.
- All allergens capable of causing serious harm (e.g. peanuts, treenuts) are to be eaten away from produce and hands washed before handling fruit.
- People moving between orchards shall clean down footwear, and sanitise hands prior to leaving the orchard and entering a new one.
- People moving between orchards shall ensure that any debris on clothing is removed prior to leaving one orchard and entering a new one.
- Only food grade sanitizers are to be used by staff
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OPERATIONAL FOOD SAFETY

•	Picking bins/ bags shall not be used for anything other than harvesting fruit.
	Picking bins shall be clean and free from debris or damage.
•	Grazing of livestock under the canopy is prohibited during harvest or at spraying times.
	Animals must be kept away from harvest bins.
•	Any produce dropped, in contact with the ground, shall be left and not picked up.
•	Produce must be stored appropriately.
•	Any risk of contamination to product must be reported immediately and separated and discarded as needed.
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W	Anybody suffering from symptoms of infectious disease (e.g. fever, nausea, abdominal cramps,
· ·	Anybody suffering from symptoms of infectious disease (e.g. fever, nausea, abdominal cramps, vomiting) shall report to their supervisor immediately and be excluded from work.
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	vomiting) shall report to their supervisor immediately and be excluded from work. Anybody with a confirmed infectious disease shall notify management and have a medical clearance before returning to work. Anyone becomes aware of any potential product contamination with bodily fluids shall notify
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EQUIPMENT AND CLEANING

W	Bins and other harvest equipment shall be inspected prior to use and cleaned if necessary	/ .
0	Truck decks are to be cleaned at the start and finish of the season and as necessary.	
0	Harvesting equipment shall be cleaned and maintained - bags washed, dried, aired and st	ored in a
	clean pest free environment.	
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0	Regular equipment inspection shall take place.	
0	Where cleaning materials are used instructions on strength etc. will be followed.	
0	Chemicals are not to be stored near fruit or containers that will hold fruit.	
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NOTE

• Blank lines have been added to allow this to be tailored to your specific orchard needs / requirements.