

Food Safety Modernization Act Produce Safety Rule

Compliance Guide for Produce Growers - Worker Training (March 2020)

These recommendations are a subset of the full set of requirements. Each farm will have a unique path to fully meeting the requirements of the Produce Safety Rule. These suggestions and resources are an overview and starting point that apply to many, but not all, farms. For more information visit www.ksre.ksu.edu/producesafety.

Prepared by Cal Jamerson, K-State Research & Extension. Reviewed by Londa Nwadike, PhD, Kansas State/University of Missouri Extension and Don Stoeckel, PhD, Cornell University Produce Safety Alliance. Funding for this project is made possible in part by grant 1U18FD005895-02 (KS5895) from the FDA. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the FDA.

Agricultural Worker Training Overview

FSMA Produce Safety Rule Reference Subpart C § 112.21

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What are the worker training requirements of the Produce Safety Rule?

You must conduct training upon hire. Training must be repeated at least annually AND if you observe or learn that workers are not meeting standards. This applies to any workers who handle covered produce or food contact surfaces, and their supervisors. Training must be easily understood by workers.

What does the training need to cover?

- 1) Principles of personal health & hygiene
- 2) Principles of food safety
- 3) Symptoms of health conditions that could result in contamination
- 4) Harvester specific training
- 5) Other relevant¹ Produce Safety Rule requirements



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¹ For instance if you use any biological soil amendments of animal origin, there are specific requirements for risks associated with handling, application, and storage (§ 112.52)

Step 1 - Have all workers watch a food safety training video. You can purchase a video from various sources, and many are available online for free.



Fruits, vegetables and food safety: Food Safety Begins On The Farm

Step 2 - Give everyone a copy of the Food Safety Training for Produce Workers handout (available at ksre.ksu.edu/produce_safety). Review all the information on the handout with workers. Be sure to cover harvesting training requirements with any harvesters.

Food Safety Training for Produce Workers

This handout was created to assist farms in complying with the worker training requirements outlined in the FDA Food Safety Modernization Act's (FSMA) Produce Safety Rule.

Produce Safety Rule Training Requirements

1. All personnel who handle produce or food contact surfaces receive training upon hiring.
2. Training must be easily understood.
3. Training must be repeated annually AND as needed in light of observations or information indicating personnel are not meeting standards.
4. Training must cover principles of food safety, worker health and hygiene, and applicable requirements of the Produce Safety Rule.

(See 21 CFR Part 112 Subpart C § 112.22)

<p style="text-align: center; font-weight: bold; font-size: small;">Training for All Workers</p> <ol style="list-style-type: none"> 1. Maintain personal cleanliness. Wear clean clothes to work and shower daily with soap and water. 2. Sick workers must not handle produce or produce-contact surfaces. 3. Always notify your supervisor if sick or feeling unwell. 4. Don't eat, chew gum, or use tobacco in fields or post-harvest areas. 5. If using gloves, they must be maintained in a sanitary condition and replaced when necessary. 6. Only wedding bands or cleanable jewelry are allowed to be worn. 7. Use only designated facilities for using the restroom. 8. Restroom facilities must be clean and stocked with toilet paper, soap, and single-use hand drying supplies. 9. Only take breaks in the designated areas. 10. Drinking water should always be available. 	<p style="text-align: center; font-weight: bold; font-size: small;">Produce Safety Training for Produce Harvesters</p> <ol style="list-style-type: none"> 1. Don't harvest produce that is reasonably likely to be contaminated: <ul style="list-style-type: none"> • If feces or any other visibly present contaminants are on the produce. • Produce that drops to the ground. • Produce that is damaged or decayed. 2. Only use clean harvesting containers. <ul style="list-style-type: none"> • Always ensure containers were properly stored and are clean. • Correct any problems or report them. • Harvesting bins should only be used for produce — NO EXCEPTIONS. 3. Watch for signs of animal activity in the production areas and report them. <ul style="list-style-type: none"> • Tracks • Feces • Feeding • Roosting
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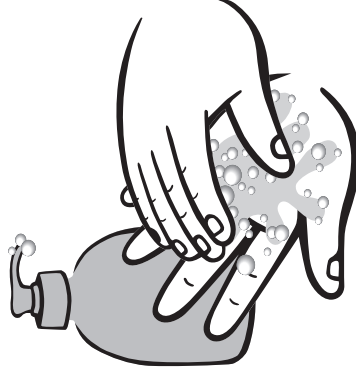
Kansas State University Agricultural Experiment Station and Cooperative Extension Service

Wash Your Hands!

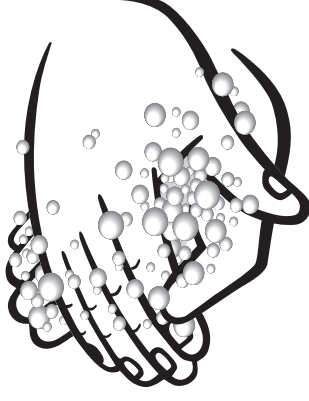
¡Lávese Las Manos!



1 Wet Hands
Mójese las manos



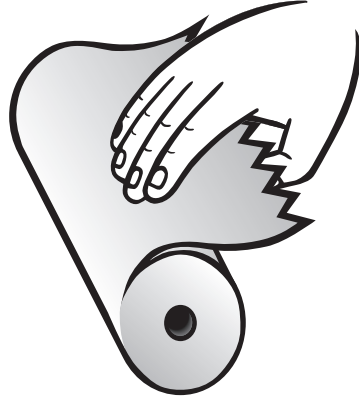
2 Soap
Enjabónese



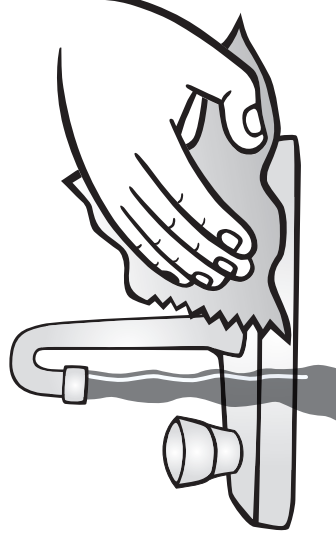
3 Wash for 20 seconds
Lávese las manos por 20 segundos



4 Rinse
Enjuáguese



5 Dry
Séquese las manos



6 Turn Off Water with Paper Towel
Cierre el grifo usando una toalla de papel

Food Safety Training for Produce Workers



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Training for All Workers

1. Maintain personal cleanliness. Wear clean clothes to work and shower daily with soap and water.
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9. Only take breaks in the designated areas.
10. Drinking water should always be available.

Produce Safety Training for Produce Harvesters

1. Don't harvest produce that is reasonably likely to be contaminated:
 - If feces or any other visibly present contaminants are on the produce.
 - Produce that drops to the ground.
 - Produce that is damaged or decayed.
2. Only use clean harvesting containers.
 - Always ensure containers were properly stored and are clean.
 - Correct any problems or report them.
 - Harvesting bins should only be used for produce — **NO EXCEPTIONS.**
3. Watch for signs of animal activity in the production areas and report them.
 - Tracks
 - Feces
 - Feeding
 - Rooting

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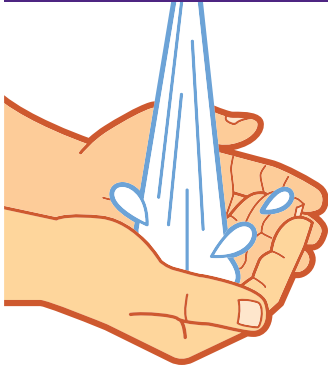
Wash Your Hands!

1. Wet hands with water.
2. Apply soap and lather — be sure to wash the front and backs of hands as well as in between fingers, rubbing for at least 20 seconds.
3. Rinse hands thoroughly with potable water.
4. Dry with a paper towel.
5. Turn off faucet with used paper towel.

When you MUST Wash Your Hands

- After using the restroom.
- Before starting or returning to work.
- Before and after eating or smoking.
- Before putting on gloves.
- After touching animals or animal waste.
- Anytime your hands become contaminated.

1



Wet Hands

2



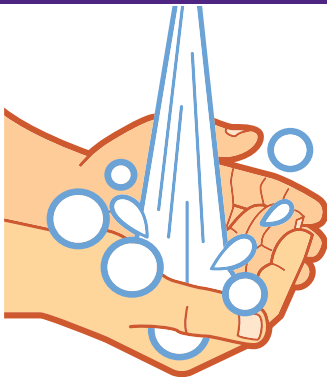
Soap

3



Wash for 20 seconds

4



Rinse

5



Dry

6



Turn off water with paper towel

For additional information and training schedules visit
www.ksre.ksu.edu/producesafety

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MF3438A rev. November 2019

Capacitación en Inocuidad Alimentaria para Trabajadores de Productos Agrícolas Frescos



Este folleto fue creado para ayudar a las granjas a cumplir con los requisitos de capacitación de trabajadores descritos en la Regla de Inocuidad de los Productos Agrícolas Frescos de la Ley de Modernización de la Inocuidad de los Alimentos (FSMA por sus siglas en inglés) de la FDA.

Requisitos de Capacitación sobre Normas de Inocuidad de Productos Agrícolas Frescos

1. Todo el personal que manipula productos agrícolas frescos o superficies que entran en contacto con alimentos recibe capacitación al momento de la contratación.
2. La capacitación debe ser fácil de comprender.
3. La capacitación debe repetirse anualmente y según sea necesario de acuerdo a las observaciones o a información que indique que el personal no cumple con los estándares.
4. La capacitación debe cubrir los principios de inocuidad alimentaria, salud e higiene de los trabajadores y los requisitos aplicables de la Regla de Inocuidad de los Productos Agrícolas Frescos.

(Ver 21 CFR Parte 112 Subparte C § 112.22)

Capacitación para Todos los Trabajadores

1. Mantenga el aseo personal. Use ropa limpia para trabajar y báñese diariamente con abundante agua y jabón.
2. Los trabajadores enfermos no deben manipular productos agrícolas frescos o las superficies en que entran en contacto los productos agrícolas frescos.
3. Siempre notifique a su supervisor si está enfermo o se siente mal.
4. No coma, mastique chicle ni consuma tabaco en los campos o áreas postcosecha.
5. Si usa guantes, deben mantenerse en condiciones sanitarias y reemplazarse cuando sea necesario.
6. Solamente se permite el uso de anillos matrimoniales o joyería que puede limpiarse.
7. Use solo las instalaciones designadas para usar el baño.
8. Los baños deben estar limpios y bien abastecidos con papel higiénico, jabón y toallas desechables de un solo uso.
9. Sólo tomar descansos en las áreas designadas.
10. Agua potable siempre debe estar disponible.

Capacitación en Inocuidad Alimentaria de Productos Agrícolas Frescos para Cosechadores

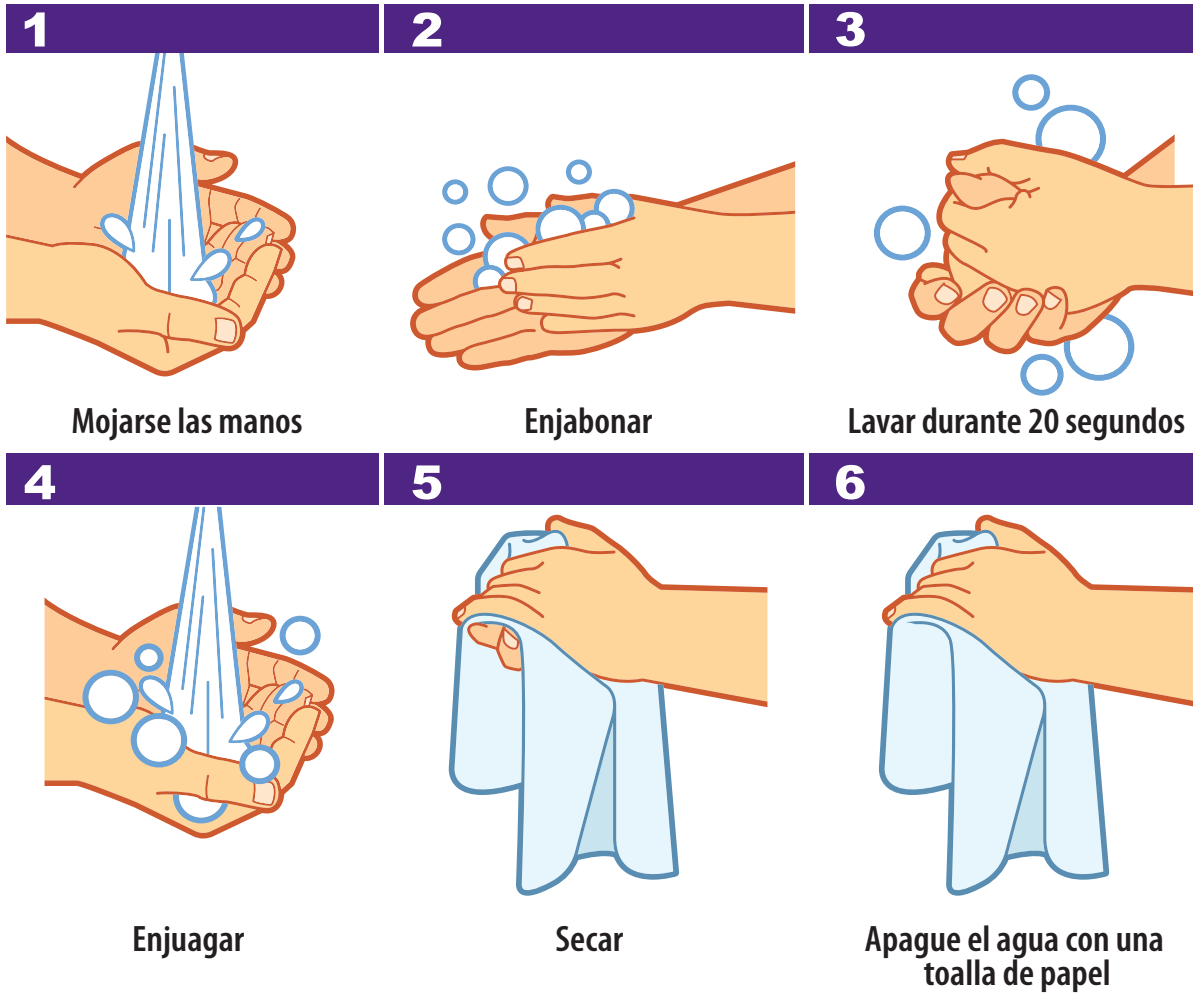
1. No cosechar productos agrícolas frescos que puedan razonablemente estar contaminados.
 - Si hay heces visibles o cualquier otro contaminante presente en el producto agrícola fresco.
 - Producto agrícola fresco que cae al suelo.
 - Producto agrícola fresco que esté dañado o podrido.
2. Utilice únicamente recipientes de cosecha limpios.
 - Siempre asegúrese de que los recipientes hayan estado correctamente almacenados y limpios.
 - Corregir cualquier problema o denunciarlo.
 - Los recipientes de cosecha solo deben usarse para productos agrícolas frescos, SIN EXCEPCIONES.
3. . Esté atento a los signos de actividad animal en las áreas de producción y repórtelos.
 - Huellas
 - Heces
 - Mordidas
 - Excavaciones cercanas a las raíces

¡Lávese las manos!

1. Mójese las manos con agua.
2. Aplique jabón y frote formando espuma; asegúrese de lavar el frente y el dorso de las manos, así como entre los dedos, frotando durante al menos 20 segundos.
3. Enjuáguese bien las manos con agua potable.
4. Séquelas con una toalla de papel.
5. Apague el grifo con la toalla de papel que usó.

Cuando usted DEBE lavarse las manos

- Después de usar el baño.
- Antes de empezar o volver al trabajo.
- Antes y después de comer o fumar.
- Antes de ponerse los guantes.
- Después de tocar animales o desechos de animales.
- Cada vez que sus manos se contaminen.



Para información adicional y calendarios de capacitación visite
www.ksre.ksu.edu/producesafety

*Preparado por Cal Jamerson, Investigación y Extensión de K-State. Revisado por Londa Nwadike, PhD, Extensión Estatal de Kansas / Universidad de Misuri, y Don Stoec-
kel, PhD, Alianza para la Inocuidad de Productos Agrícolas Frescos de la Universidad de Cornell. El financiamiento para este proyecto es posible en parte gracias a la subvención
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Date _____

Farm Name and Address _____

Trainer Name _____ Signature _____

Trainer Certifications _____

Supervisor _____ Signature _____

Topic of the Training	Training Resources Used
Print Full Name (Nombre completo)	Signature (firma)

