

FARM NAME \_\_\_\_\_

Doc.No. **2.04**

Title: **Handling/ Disposition of Contaminated Produce**

Effective Date: \_\_\_\_\_

Reviewed by: \_\_\_\_\_ GAP Coordinator, Date: \_\_\_\_\_

1. Produce contamination occurring during harvest or packing will be addressed immediately when this occurs.
2. When produce is exposed to bodily fluids related to accident or illness:
  - a. Stop work immediately.
  - b. Attend to injured or sick worker.
  - c. Isolate all produce involved in the immediate vicinity.
  - d. Remove this produce to a bin, trailer or facility designated for culled produce.
  - e. **This product is not to enter the packing/processing line again.**
  - f. Clean all affected areas as directed in SOP 2.52.
3. When produce is mechanically damaged during harvest, packing or processing:
  - a. Stop work immediately.
  - b. Pull all damaged product from the harvest, packing or processing operation.
  - c. Dispose of product by depositing in designated culled produce area.
  - d. Remove damaged containers to trash area not to be reused again.
  - e. Clean area or equipment to avoid future accident or injury.
  - f. **This product is not to enter the packing/processing line again.**
4. Produce arriving back at the farm as a result of a recall or rejected product:
  - a. The grower is responsible for retrieving and transporting product back to the farm.
  - b. Any produce that returns to the farm will be disposed of by the grower and documented.
  - c. Selected method used shall insure that this product does not re-enter the packing, processing or sales area.
  - d. This product may be used on the farm in the following manner:

## Standard Operating Procedure

- i. Product may be fed to livestock if available.
- ii. Product may be composted.
- iii. Product may be re-incorporated into cultivated areas as long as it meets the 120 day rule.
- iv. Product may be directly buried where a suitable location is available.  
Product must be covered with soil.
- e. Any tools or equipment used to dispose of product must be sanitized according to equipment cleaning procedures (SOP 2.18).
- f. All workers involved with this process shall follow established personal sanitation practices upon completion of the task.