

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

Doc.No. **2.50**

Title: **Selecting and Storing Packaging Materials\***

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

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

1. It is the policy of this farm to only use new containers to prevent contamination of the products.
2. At no time will any product-contact container or packaging material come in contact with the ground/floor or walls. A pallet should be used as a buffer at all times to prevent contact with the floor of the facility, and workers are instructed when using mechanized transportation not to come into contact with the walls of any area of the facility.
3. Plastic, collapsible bins are built with a pallet-like bottom which raises the product portion of the bin off of the ground.
4. Procedures for Storage of Packaging Materials:
  - a. As shipments of new containers and packaging materials are received, each pallet will be individually wrapped to ensure contaminants are restricted from contact with the containers.
  - b. All containers and packaging materials are stored in an enclosed location to prohibit contamination. Space is left between the stored materials to leave room for cleaning and inspection.
  - c. As pallets of containers or packaging are opened, the remainder of the pallet will be re-wrapped to prevent contamination.
  - d. Product-contact containers in use in the Grading/Packing/Cooling area will be covered when not in use, and all packaging materials in use will be closed up when not in use to prevent contamination.
5. Inspection of Packaging Materials & Pallets:
  - a. Visual inspection of all boxes, bins, packing materials, and pallets will be done by market staff and contract employees before use.
  - b. Any broken packaging or pallet will be discarded.
  - c. If any foreign materials are present, the packaging or pallet may be properly cleaned and sanitized; but these products must be properly dried before use.

\*Tammy Hall, Southwest Virginia Farmers Market, Hillsville, VA