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:
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.