

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

Doc.No. **2.32**

**Title: Conducting a Sanitation and Worker Protection Training Using an Oral Checklist**

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

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

1. In the event of training needed but video trainings/other materials not available, the food safety coordinator may conduct an oral training using a checklist of sanitation and worker protection items to be covered.
2. Someone (foreman, worker) is available if translation is needed for Hispanic workers.
3. Workers will sign in using DOC 3.01 to confirm attendance during training session.
4. The sanitation portion of the training shall include information related to the following items:
  - a. Potable drinking water sources- bottled and coolers.
  - b. Proper handwashing procedures
  - c. Sanitary facility (PortaJohn) usage
  - d. Handwash station usage
  - e. Notify if soap, tissue or towels are needed
  - f. Handwashing required before entering or reentering the production field after using restroom, breaks, smoking, eating, handling or disposing of trash.
  - g. No food items to be taken into the field/ No glass containers
  - h. Glove and hair net policy if required
  - i. No personal items or non-produce items stored in harvest containers
  - j. Jewelry policy
  - k. Sickness policy related to handling produce
  - l. Contaminated produce policy related to cuts or bodily fluids
  - m. First aid for cuts, abrasions and injuries and location of first aid supplies
5. The worker protection portion shall include the following:
  - a. Posted information related to sprayed fields and re-entry.
  - b. What to do if you suspect pesticide poisoning
  - c. Emergency phone numbers
  - d. Personal protective equipment available and location