

## California Small Farm Food Safety Training Program: Condensed for use by CSU Stanislaus, 7/2015

### Health and Hygiene

- Where: Naraghi Building restrooms, Restrooms are cleaned daily by the Facilities Dept.
- How: Hand washing: Standard 20 seconds and dried with disposable towels
- When: Before and after work, and after the following activities. Using restroom, beaks, handling trash or compost.
- Our activities can make a lot of dirt and some of this can be carried into the restrooms or classrooms. Take time to brush or wash your shoes off before going off to class or hopping in your car. Lose mud and dirt should be pre-rinsed off your hands at the garden before using the bathroom/ hand wash area.

### Personal Hygiene:

- What to wear: Clean work clothes daily; that shall be a long sleeve shirt, long pants and solid covered shoes. Do not wear dangling strings or jewelry including rings. Tie back long hair. Keep nails clipped and clean. Bring hand cream for personal use.
- Sun / heat: Protection: Provide your own sun screen. Bring a hat (wide brim preferred) There is a water cooler and a small fridge in the barn. Do not drink from the garden hoses.

### Illness Policy

- Heat stress: Drink lots of water, up to 2 quarts per day.
- Shade may be found in the barn, or by setting up the umbrella, or in the orchard. A folding chair is in the barn if needed.
- Any worker feeling ill with diarrhea or other infectious disease shall be sent home
- Any injury shall be reported to the supervisor. Wounds shall be cleaned and bandaged as needed. Any items contaminated with bodily fluids shall be cleaned and any produce affected shall be disposed of.
- First aid Kit is located on the barn wall to the left of the door. Emergency call number is 911, during the day this will be picked up by campus Police and response will be prompt.

### Garden Tools and Supplies

- All Garden tools shall be washed between uses, typically a tool used in one bed shall be washed before use in another bed to prevent transfer of soil pathogens. Shallow cultivation tools such as Hula Hoes may be exceptions.
- Hand tools or shop tools shall be cleaned and oiled as needed before put away.
- All Tools shall be returned to their assigned locations at the end of the day.
- Buckets: White buckets are for above ground food harvest only. Orange buckets are for root crops, but can be used for soils, cured compost, clean fertilizer, tools and hardware as needed. Note: Some of the orange buckets do not hold water. All buckets shall be cleaned, dried and put away at the end of the day. Grey buckets are for trash, green waste or compost and need not be washed daily. The normal container for green waste is the #15 nursery can, no washing required unless it sticks and stinks.