

# Food Safety Expectations for Contractors

Farm Name and Address:

Version:

Last revised:

All activities on the farm, including the work that you do, can impact the safety of the food produced here. By reading and agreeing to the below, you are working with us to take all reasonable precautions to ensure that your work does not impact (or even better, enhances) the quality and safety of the people working here and the food produced here.

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I understand that if dirty, my hands, clothing, footwear and tools could be sources of foodborne pathogen contamination. Therefore I have taken all reasonable precautions to 1) come to the site with clean clothes and shoes, 2) use clean tools or keep them away from produce production and 3) wash my hands when necessary to minimize food safety risk from my work on the farm.

If I feel ill today (e.g. have symptoms of nausea, vomiting, diarrhea, or fever) I will not work and instead coordinate with the supervisor on duty to reschedule.

I understand that bodily fluids including blood can carry pathogens, therefore if I incur an injury while working I will stop working immediately and notify the supervisor on duty.

If I need to use the restroom, I will use proper facilities and not relieve myself outside. I will follow all procedures when doing so, including throwing all used tissue into the toilet and never the trash can.

I will follow proper handwashing procedures, including lathering with soap for 20 seconds, rinsing my hands, drying with a single use paper towel, and throwing that towel in the trash. I understand that hand sanitizer can not be substituted for soap. I also understand that hands must be washed after: using the restroom, before starting or returning to work, after eating or smoking, before putting on gloves, after touching animals or animal waste, and after any activity where I think my hands could have been contaminated.

I will not store or stage any tools I am using on food contact surfaces (e.g. harvesting bins, sorting belts, tables) unless directed to do so by the supervisor on duty. If I am to work with produce or food contact surfaces, I will be trained on relevant information to reduce food safety risk while handling these items.

While on site I will minimize my interaction with animals (unless my job requires working in the animal area) as not to cross contaminate animal excrement from these areas to produce production areas. If I interact with animals I will wash my hands before returning to my work.

If I need to take a break from working, I will break either at the designated worker break area or wherever the supervisor on duty directs me. I will not break in the production area or have food or drink on farm food contact surfaces. In the work area, I will not have liquids other than water.

I will not smoke or chew tobacco in the work area. If I need to, I will ask the supervisor on duty where I can take a break and do this. I will wash my hands before returning to my work.

If I think I have contaminated produce while working I will notify a supervisor.

Should I have any questions about the work I am doing or any concerns about how my work activities or supplies affect the safety of the operation, I will promptly contact the supervisor on duty.

I have read and understand the aforementioned policies and food safety expectations and I will carry them out to the best of my ability while working on this farm operation.

Name: \_\_\_\_\_ Date: \_\_\_\_\_