

# ON THE FARM AND TO THE MARKET

## PRODUCE SAFETY TIPS

Do not allow field workers, children, or your septic system to deposit human waste in fields used to grow fruits and vegetables.

Always use clean baskets or containers to hold produce.

Do not use containers that were previously used to store pesticides, chemicals, or manure.

Wash your hands before picking or handling fruits and vegetables.

Keep pets away from produce containers.

Keep all chemicals away from produce.

People handling pesticides or other chemicals should be properly trained in safe handling practices.  
***Read all labels!***

Clean the produce truck or transport vehicle frequently.

Use disposable gloves when trimming, bundling, or pre-bagging produce.

Always use new food grade bags to package produce.

Pre-bagged produce, such as lettuce and spinach, should be left open on top to prevent excess heat and moisture accumulation. ***Do not display vegetables in water.***

Protect all produce from dust, insects, and animals. Be sure to elevate produce and produce containers at least 12 inches off of the ground. (Pumpkins and gourds are excluded.)

Provide a portable hand washing station for stand workers to use at the market. ***A handout is available from the Health Department.***

Wash hands after using the restroom, eating, moving crates, or when otherwise soiled.

***Additional information is available from the Marathon County Health Department for license requirements, sales of other food products, and safe methods for giving away samples.***

