Animal Exclusion

Distance your plots from all livestock.

Keep your plots neat! Plant debris from the field can attract a lot of insects and animals.

Standing water will draw insects and wildlife and should be avoided.

Scout for signs of wildlife in the field and try to deter their presence by fencing, noise cannons, or decoys.

As much as you love your trusted companion, just like wildlife they shouldn’t be in the field.

Scent for feces; remove it from the field and create at least a 5 ft no harvest buffer around it.

All throughout the growing season monitor animal activity on your plot and keep records with your observations and any actions.
IF USING MUNICIPAL OR RURAL WATER, GET A WATER QUALITY REPORT FROM THE SUPPLIER EACH YEAR AND KEEP IT ON FILE.

SURFACE WATER SOURCES, LIKE RIVERS, PONDS AND LAKES, ARE MORE LIKELY TO BECOME CONTAMINATED FROM ANIMALS OR RUNOFF.

ONCE YOU GET YOUR TEST RESULTS FROM THE LAB, MAKE SURE THAT THE GENERIC E. COLI POPULATIONS ARE BELOW THE SET THRESHOLDS. TALK TO YOUR EXTENSION PROFESSIONAL TO GET THE MOST RECENT WATER STANDARDS AND TO DISCUSS IF CORRECTIVE ACTIONS ARE NEEDED.

CHECK THE GENERIC E. COLI COUNTS IN 100 ML OF IRRIGATION WATER. THIS SHOULD BE DONE EVERY YEAR IF IT COMES FROM A WELL, BUT SURFACE WATER SHOULD BE CHECKED MORE FREQUENTLY SINCE ITS QUALITY CAN CHANGE QUICKLY.

DRIP IRRIGATION IS PREFERRED TO OVERHEAD TO LIMIT WATER CONTACT WITH PRODUCE.

KEEP ALL RECORDS ON FILE FOR THREE YEARS.

A PROPERLY INSTALLED AND CAPPED WELL IS PREFERRED OVER SURFACE WATER FOR IRRIGATION.
Packing Shed

All work surfaces, containers and utensils should be cleaned and sanitized at least once daily.

Lighting should be break resistant; this can include Teflon-coated bulbs or bulbs with plastic sleeves.

Outdoor areas should be covered.

Use food grade hose.

All work surfaces should be made of hard plastic or metal because they can be cleaned.

Keep the washtubs off the floor.

All packaging off the ground and clean.

Fruits should be sealed and slope towards a drain for easy cleanup at the end of the day.

If you submerge produce in water, a disinfectant approved for food contact should be used to limit cross contamination. Use test strips to check the sanitizer concentration throughout the day.
TRACEABILITY & TRANSPORT

Protect produce from potential contamination (i.e., birds, rodents) during transport.

Inspect transport vehicles for cleanliness. Be mindful to check for signs of an inappropriate prior load, animal or insect activity.

Transportation vehicles need to be on a master cleaning and sanitizing schedule.

Produce should be traceable from the field to the end-user. Record information such as harvest date, field location/zone, and harvest crew.

Product: Yellow squash
Harvest date: 7/17/16
Field: 12
Harvest crew: 3
Worker Health & Hygiene

- Wear clean clothing and bathe daily.
- Have all visitors sign-in and train them on farm policies.
- Use designated break areas for eating, drinking, or smoking.
- Train workers on all policies and keep records on trainings.
- Wash your hands for 20 seconds with soap and water.
- Have a first-aid kit and train everyone on how to use it.
- Keep toilets clean and stocked and keep records.
- No working when you are vomiting, having diarrhea, nausea, or jaundice (yellowing of skin and eyes).

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