

FOOD SAFE SURFACES



What Is A Food Contact Surface?

It is important to think about surfaces that may come into contact with produce and keep them clean. Identify potential hazards on your farm and consider upgrades to surfaces, equipment, and cleaning procedures.

Example surfaces to consider:

- Hand tools, gloves, towels, harvest containers, sinks, baskets, shelves, tables, vehicles, wagons, hoses
- Ceilings, walls, and floors:
 - Must be clean and free of hazards (such as splashing, bird droppings, or broken glass from a light bulb)

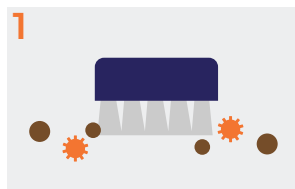
Choosing Materials

Choose materials that are easily cleaned and durable over time with repeated wet/dry cycles. Avoid materials that are porous, cracked, scratched, or have many edges or corners (e.g. milk or bulb crates).

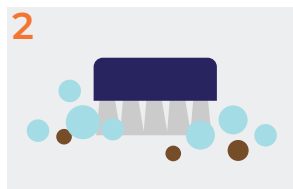
Microorganisms can hide in any place a brush or sanitizer can't reach.



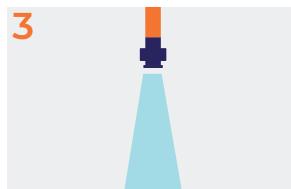
Clean surfaces **with soap and water first** to expose and reduce microbes **THEN apply sanitizer to kill them**. Make sure you use only labeled sanitizers and use according to label directions.



Remove dirt and debris



Clean with soap and scrub



Rinse with clean water



Apply food-safe sanitizer

About Clean Start


Clean Start is a free food safety coaching program made possible through a USDA Food Safety Outreach Program grant and managed by Iowa Valley RC&D. The program goal is to improve on-farm knowledge and capacity of beginning farmers to implement food safety practices on their farm.

Funding provided by USDA Food Safety Outreach Program grant



Clean Start Contact:

 www.iowavalleyrcd.org/cleanstart

 (319)622-3264



Simple Tips to Avoid Contamination

- Keep harvest bins off the ground using a “drag bin,” (or nested bin as shown in the photo)
- Designate specific bins for compost, harvest, and clean produce
- Create a designated cleaning area to avoid repeated setup and teardown.
- Designate a container with soap/brushes for cleaning equipment, bins, and tools
- Affix hoses and cords to walls or the ceiling to avoid dragging these on the floor, which can contaminate hands and clothes



Use different colored bins for harvest and cleaned produce.

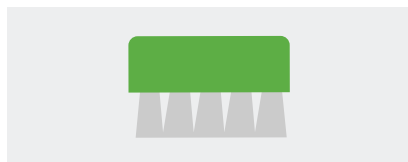


You can use damaged bins to collect compost. Use spray paint to signal they are for compost only.

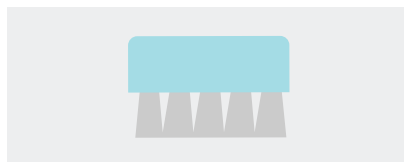
Designate Tools for the Task

Use color-coding to designate brushes for use on different surfaces. Include your color-coding guideline in your SOP and worker training.

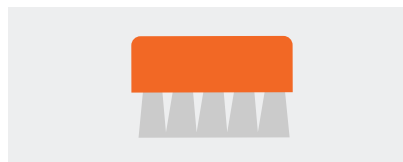
FOR EXAMPLE:



Green brushes to clean produce



Blue brushes to clean food contact surfaces



Red brushes to clean the floor or loosen grime in compost container

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