

Food Safety Signage Available

Pick these up at no cost in our Cumberland County Extension office by calling 856-451-2800 or Mercer County Extension Office by calling 732-354-9135

These signs are Large 22" X 28" and come in English or Spanish

Produce Safety

Cleaning & Sanitizing Food Contact Surfaces

Step 1: Remove any obvious dirt and debris from the food contact surface.

Step 2: Apply an appropriate detergent and scrub the surfaces.

Step 3: Rinse the surface with clean water, making sure to remove all the detergent and soil.

Step 4: Apply a sanitizer approved for use on food contact surfaces. Rinsing may be necessary. Let surface air dry.

Cleaning vs. Sanitizing
What is the difference and why does it matter?

- **Cleaning:** Physical removal of dirt (soil) from surfaces which can include the use of clean water and detergent
- **Sanitizing:** Treatment of a cleaned surface to reduce or eliminate microorganisms

Important point: You cannot sanitize a dirty surface. Cleaning always comes first!

Rutgers On-Farm Food Safety


Cleaning and Sanitizing Food Contact Surfaces

HEALTH AND SAFETY NOTICE
VISITORS MUST BE AWARE OF THE FOLLOWING POINTS:

- **Toilet facilities are available for your use. Please request locations.**
- **Please follow all good hygiene/sanitation practices.**
- **Do not touch produce without washing your hands.**
- **When walking around please be aware of forklift trucks operating.**
- **Slippery surfaces are a hazard and care should be taken while walking around the site.**
- **Watch out for trip hazards, i.e. crates, and undulations in surfaces and edges of concrete surfaces.**
- **Head injuries: watch out for low pieces of tunnel/glass structures.**
- **After the visit make sure hands are thoroughly washed before eating meals**

Health and Safety Notice

Produce Safety



When Must Hands Be Washed?

- After using the toilet
- Before starting or returning to work
- Before and after eating and smoking
- Before putting on gloves
- After touching animals or animal waste
- Any other time hands may become contaminated

Proper Handwashing

1. Wet hands with water.
2. Apply soap and lather. Be sure to wash the front and backs of hands as well as in between fingers. Rub hands together for AT LEAST 20 seconds.
3. Rinse hands thoroughly with clean water.
4. Dry with a paper towel (turn off faucet with used towel).
5. Throw the paper towel in a trash can.

Antibacterial hand sanitizers CANNOT replace handwashing

Rutgers On-Farm Food Safety

Proper Hand washing

Small signs 8.5" X 11"

Large 22" X 28"

English or Spanish

Rutgers On-Farm Food Safety



SERVICE ANIMALS COVERED BY THE ADA ARE WELCOME HERE

All other animals, including comfort animals, prohibited

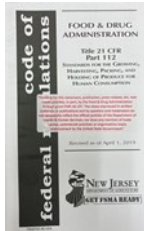
1. Please see farm management before proceeding onto the farm with your service animal.
2. You may be asked if the dog is a service animal required for a disability.
3. You may be asked what task the dog has been trained to do.
4. Service animals must be harnessed, leashed, or tethered, unless these devices interfere with the service animals work.
5. Service animals not behaving properly will be asked to leave, unacceptable behavior includes:
 1. Damage or consumption of crops
 2. Urination or defecation in production areas
 3. Excessive barking and/or aggressive behavior
6. Service animals may be restricted to certain areas of the farm, for both safety of our animals and your animal. Dogs can be seen as predators to some farm animals.
7. Hand washing stations are provided. Please wash hands before handling produce.

The ADA titles II and III define service animals as dogs that are individually trained to do work or perform tasks for persons with disabilities. Service animals are working animals, not pets. The work or task the animal has been trained to do must be directly related to the persons disability. Animals whose sole function is to provide comfort or emotional support do not qualify as service animals under the ADA and are not protected by the ADA.

Service Animals Covered By The ADA Are Welcome Here

Food Safety Signage Available

Pick these up at no cost in our Cumberland County Extension office by calling 856-451-2800 or Mercer County Extension Office by calling 609-989-6830.



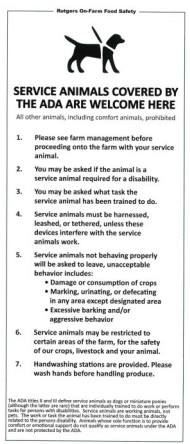
Code of Federal Regulations



Fruits, Vegetables, and Food Safety: Health and Hygiene on the Farm DVD Available in Creole.



Food Safety Field Training Kit for the Fresh Produce Handlers Flip Book. Available in Creole or Spanish



Service Animals Covered by the ADA Are Welcome Here Small Handout in English . 4"X 9"