



MUBWONS LTD ORCHARD HYGIENE PROCEDURE

Person whose roles and responsibilities that impact on food safety: Chloe King

Orchard Hygiene

All workers shall receive hygiene training and a record of this must also be kept.

PSA Orchard Hygiene Procedures must be followed at all times and is specific to the work being undertaken.

In general the following applies:

Personal Hygiene

Smoking and eating and chewing shall take place away from any vines, canopies, produce or produce handling equipment.

Hands prior to start of work, after each visit to a toilet, after handling contaminated material, after smoking or eating, after breaks, prior to returning to work and at any other time when their hands may have become a source of contamination.

Disinfecting soles of footwear where necessary.

Cuts and grazes shall be covered at all times with a waterproof dressing. Gloves shall be worn if necessary.

Workers shall not cough or sneeze over food.

Toilets must be used – defecation or urination in the orchard and/or under the canopy is not allowed.

Hair shall be tied back and fingernails must be kept short and clean.

No rubbish is to be left in the orchard or placed in harvest bins/bags.

Workers shall wear appropriate clean clothing and appropriate footwear.

Personal jewellery that is likely to be a hazard around machinery or food shall be removed.

Operational Hygiene

No plant material to be removed from the orchard.

Picking bags/bins shall not be used for anything other than harvesting product

Grazing of livestock under the canopy is prohibited during harvest or at spraying times.

Animals must be kept away from any bins

Produce suspected of being contaminated must be separated and discarded.

Picking bins shall be clean and free from any debris or damage.

Sickness reporting

Anybody suffering from symptoms of an infectious disease (eg; nausea, abdominal cramps, vomiting) shall report to their supervisor and be excluded from work.

Staff who have a confirmed infectious disease shall have a medical clearance before returning to work.

Workers will notify management of any relevant infections or conditions. this includes any signs of illness (e.g. vomiting, jaundice, diarrhoea) whereby these workers shall be restricted from direct contact with the product, notification of product contamination with bodily fluids, the use of suitable protective clothing, where the individuals activities might pose a risk of contamination to the product

Equipment and Machinery

Any equipment is clean before beginning operations. Equipment is disinfected between rows and blocks.

Machinery to be hosed off before it leaves the orchard to remove any vegetative material.

Contractors visiting multiple properties may consider use of disinfectants after cleaning or prior to property entry.

Bins shall be inspected prior to use and cleaned if necessary

Truck decks are to be cleaned at the start and finish of the season and as necessary. Harvesting equipment shall be cleaned and maintained = bags washed, dried, aired and stored in a clean pest free environment.

Orchard equipment must be maintained and inspected at all times.

Chemicals are to be stored in the correct locations at all times, and not near containers that hold any produce.

Use of disinfecting solution to be determined by the Orchard Manager.

Signed Scott Ellison **The Manager** Dated *Jan 2021* *Reviewed December 2021*
Reviewed by Chloe King December 2022