

Food Safety Tips #3 for Crop Producers - bcc'd to all Dine Alberta crop producers.

Keep Your Containers Clean

Keep your harvesting containers clean to prevent a food safety problem. Containers should be made of non-toxic materials, be easy to clean and in good repair.

- ✖ Do not use containers for any other use than harvesting fruits and vegetables. If a container is used to carry or hold other items it must be properly labelled.
- ✖ Wash and sanitize containers prior to harvest season and clean containers daily during harvest. Consider using high-pressure washers or commercially available bin washers.
- ✖ Use potable water. Only use cleaners and sanitizers that are acceptable to the Canadian Food Inspection Agency. A list may be accessed at <http://www.inspection.gc.ca/english/fssa/reference/refere.shtml>
- ✖ Remove excess soil and debris from containers prior to cleaning. Most cleaners are not effective with large amounts of contamination.
- ✖ Cover clean containers when not in use to avoid contamination.
- ✖ Do not allow workers to stand in field containers during harvest.
- ✖ Do not place packing boxes or bins on the ground during harvest. Place them on a pallet or tarp.
- ✖ Discard containers that are badly scratched or pitted and can no longer be effectively cleaned.

These food safety tips provided for you by:

[Betty Vladicka](#), Food Safety Specialist

Dine Alberta Team

Alberta Agriculture and Food

Food safety is everyone's responsibility!

