

## Packinghouse Safety

Whether you're packing fruits, vegetables, herbs or honey there are good agricultural practices you should be following.

- Packinghouse and equipment within should be constructed of materials that are easily cleaned. Use stainless steel equipment whenever possible.
- Light fixtures and bulbs should be shielded to prevent product contamination in case of breakage.
- Never store harvested product in the shade under trees because of the likelihood of fecal contamination from birds in the trees.
- Keep rodents, insects and birds out of the packing or honey house. Screen and seal windows and doors.
- Clean and sanitize packing areas, floors, equipment and food contact surfaces on a daily basis.
- Install backflow devices to prevent contamination of clean water.
- Discard product if it falls on the floor. Store culls, waste and foreign objects in clearly designated and segregated areas. Remove waste daily.

These food safety tips brought to you by:

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**Food safety is everyone's responsibility!**