Keep Fresh Produce Safe
Use Good Agricultural Practices

Keep Clean and Healthy

- Don’t handle produce if you are sick.
- Cover your hand with a bandage if you cut it.
- If you see blood on the product, throw it away.
- Don’t spit, cough, or sneeze on the product.
Wash Your Hands Correctly

• Wet your hands with water.
• Scrub them with soap for 10–15 seconds.
• Rinse them with plenty of water.
• Dry them with a paper towel and discard towel in waste can.
Learn more about the Penn State Extension Farm Food Safety Program at extension.psu.edu/food-safety-and-quality/farm-food-safety.

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Use Sanitary Practices

• Drink only clean drinking water provided to you.
• Never share cups or drink from dirty containers.
• Don’t wear jewelry that could fall into the product.
• Use the toilet facilities and throw used paper into the toilet.
• Don’t eat or use tobacco in the field.
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Protect Harvested Products

• Handle produce carefully to prevent bruising and damage.
• Use only clean harvest containers.
• Never carry chemicals, tools, food, or personal items in harvest containers.
• Remove produce quickly from the field to a cool place.