Food Safety Field Training Kit for Fresh Produce Handlers

Dokiman pou fè fòmasyon pou moun ki ap travay nan jaden fwi ak legim sou kòman pou yo kenbe pwodui sa yo fre e nan bon kondisyon liyèn
The food we grow here is fresh, nutritious, and tastes good. The people who buy it also expect it to be safe to eat. This means the food needs to be free from germs or chemicals that can make someone sick or objects that can injure someone.

If someone got sick after eating our products, we could get sued and we might all lose our jobs. Let’s all work together to make sure our products do not become contaminated.
Today we’re going to learn three ways we can keep our products safe to eat:
1. Keep clean and healthy.
2. Wash your hands.
3. Prevent accidental contamination.

Let’s talk some more about each of these.
We will start by talking about how to keep clean and healthy. Your clothes help keep sweat, hair, cosmetics, and skin medicines off the product. A hat or bandana not only protects you from the sun but also protects the product. Wear clean work clothes so dirt or grease from other activities cannot contaminate the product.

Nap kòmanse pandan nap aprann kijan pou nou kenbe kò nou pwòp e an sante. Rad ou mete sou ou ap anpeche swè, cheve, pwodui w pase sou kò w ak medikaman w pase sou po w pa tonbe nan manje yo. Le w mete yon chapo nan têt ou li proteje w kont solèy e nan menm tan sa a li proteje pwodui yo tou pou cheve pa tonbe ladan yo. Mete rad pwòp sou ou pou pousyè ak grès ou ka pran nan fè lòt travay pa tonbe sou pwodui yo.
If you have a fever, are vomiting, have diarrhea, or your skin or eyes have suddenly turned yellow, you may have a disease that can spread through food. This means you could contaminate food and also make someone who eats it sick. If you have any of these symptoms, report this to your supervisor.
Exposed wounds and sores on your skin, no matter how small, can also contaminate the product. If you have any cuts or scrapes, get a bandage from your supervisor. If you see any blood on the product, throw it away!

Si ou blese, menm si li pa gwo, li ka pote mikwòb nan manje yo. Si w ta gen yon ti blese sou kò w, fè sipèvizè travay la ba w yon bandaj oswa pansman pou kouvri l. Si w ta remake menm yon ti tak san sou yon pwodui, jete pwodui sa a touswit.
Saliva is full of germs. Don’t spit in areas where produce is picked, handled, or stored. If you have to cough or sneeze, protect the product by using your sleeve or the inside of your shirt to catch it. If saliva gets on the product, throw it out!

Are there any questions about keeping clean and healthy?

Gen anpil mikwòb nan krache. Pa krache nan zòn kote fwi ak legim yo keyi, transpòte ou byen kote yo mete yo nan depo. Si ou bezwen touse oubwen mouche nen w, itilize anndan chemiz la. Sa ap anpeche krache tonbe sou pwodui yo. Si krache ta tonbe sou yon pwodui, jetel san pèdi tan.

Èske gen kesyon sou kòman pou rete pwòp e an sante?