

Local Food Hub

On-Farm Food Safety Recommendations

The following are some common-sense practices adapted from GAP (Good Agricultural Practices) that will help to ensure a safe and clean food supply.

Water

- Test water regularly – see related charts for details on frequency. (A current water test for each source used on your farm is a requirement of partnership with Local Food Hub.)
- Use drip irrigation, regardless of water source, and promptly fix any leaks.
- Avoid using overhead irrigation from open source water (rivers, streams & ponds.)
- Use potable water for any post-harvest handling and hand washing.

Soil

- Allow a minimum of 120 days between manure application and fruit or vegetable harvest.
- Whenever possible, compost manure before spreading on fields.
- Spread manure in the fall, in conjunction with cover crop establishment.

Hands / Hygiene

- Individuals who are ill should not harvest or pack produce.
- Potable water and soap should be readily available where produce is processed and packed.
- Hands should be washed with soap after eating, drinking, and using the toilet.
- Hands should be washed with soap before harvesting, processing, and packing produce.

Surfaces

- Packing facility should be covered, with access to potable water.
- Boxes and crates should be stored off the ground and preferably covered with plastic.
- Keep soil and debris out of the processing / packing area.
- Clean harvesting and packing equipment before and after use.
- Use plastic harvest containers that are suitable for frequent cleaning.
- Empty compost buckets regularly.
- Discourage animal contamination in the packing area – rodents, birds, etc.