



# **Produce Safety** *in the* **Garden**

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**IOWA STATE  
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# Learning Objectives

- Identify food safety risk that can lead to cross contamination in the garden
- Illustrate the proper hand washing procedure



# Produce Outbreaks Increased

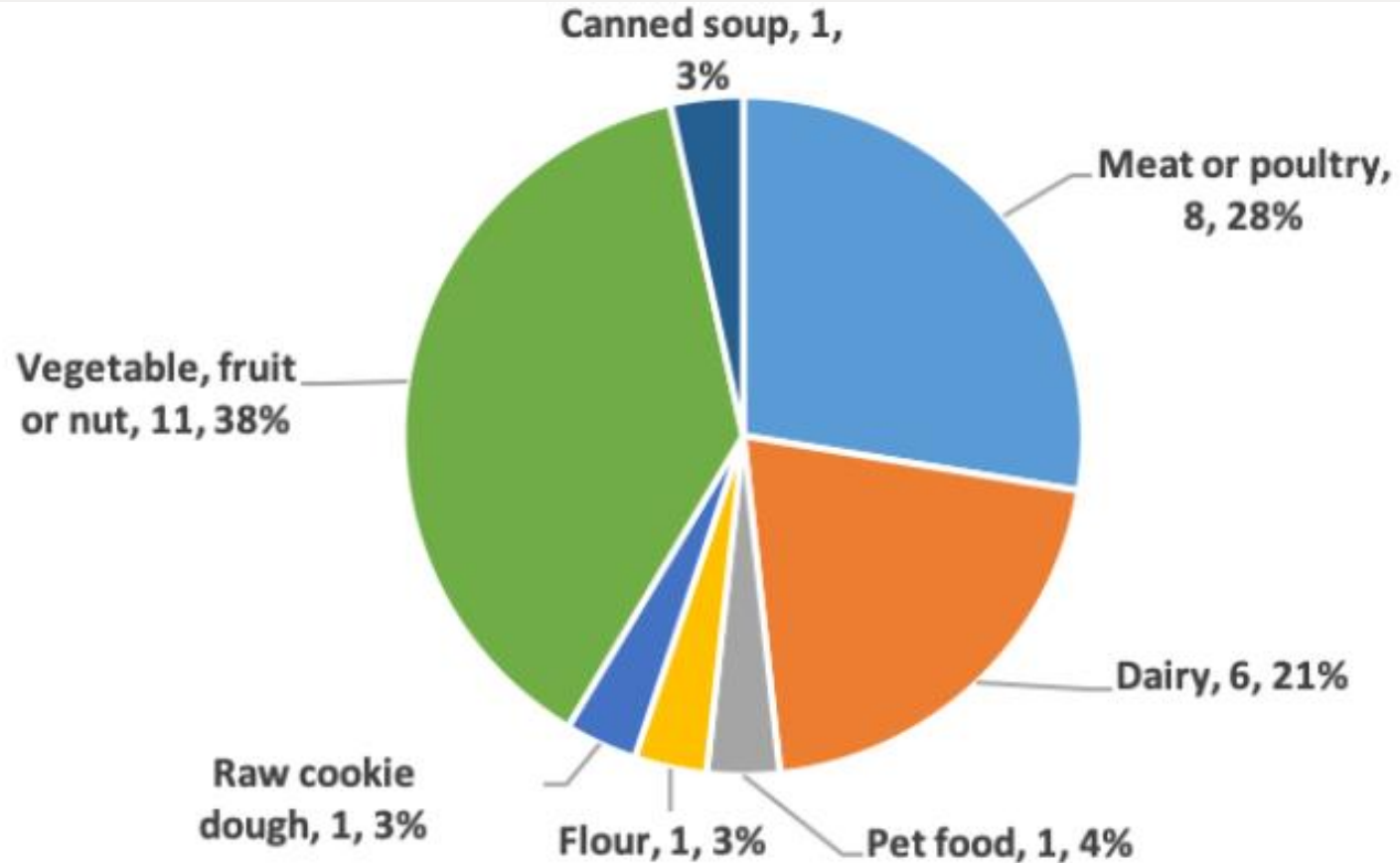
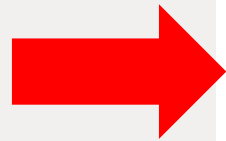
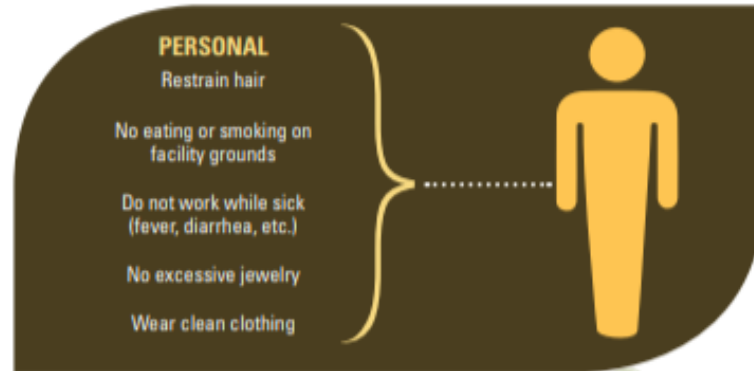
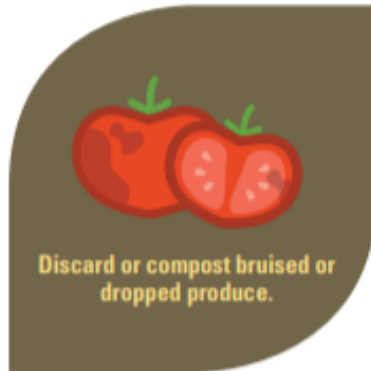


Figure 1. Demonstrates that of the 29 food recalls that “poisoned” the most people in the U.S. between 1985 and 2017, the highest number of recalls, 11, was of vegetable, fruit, or nut products (Water Quality and Health Council 2020)



## GROWING TOGETHER: FOOD SAFETY IN DONATION GARDENS



Developed by Shannon Coleman, assistant professor and state human sciences specialist in food safety with Iowa State University Extension and Outreach and Heather J. Pamperin, 2017 Department of Food Science and Human Nutrition Cyclone Scholar Summer Research Experience Intern and student at University of Wisconsin-Madison.

*Growing Together*

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# Produce Safety Concerns with Animals

- More likely to harbor human pathogens
- Spread contamination around fields as they move
- Limit their access to fields and work to ensure contaminated produce is not harvested



# Use appropriate water source



- Pathogens can be introduced to fresh produce through water sources
- Water quality is important to manage the critical risk during production
- Water sources
  - *Surface*
  - *Ground (well)*
  - *Municipal (recommended)*



# Containers & Equipment Safety

- Workers, water, soil, animals, adjacent equipment surfaces
- Food contact surfaces should be:
  - Non-toxic, non-absorbent
  - Durable, able to withstand corrosion
  - Able to be easily cleaned and sanitized



# Handwashing

**1. Wet hands with water**

**2. Apply soap and lather**

- Be sure to wash the front and backs of hands as well as in between the fingers
- Rub hands together for AT LEAST 20 seconds

**3. Rinse** hands thoroughly with clean water

**4. Dry** with a paper towel

- Turn off faucet with used towel

**5. Throw** the paper towel in a trash can





# When Must Hands Be Washed?

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After using the toilet

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Before starting or returning to work

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Before and after eating and smoking

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Before putting on gloves

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After other time hands may become contaminated

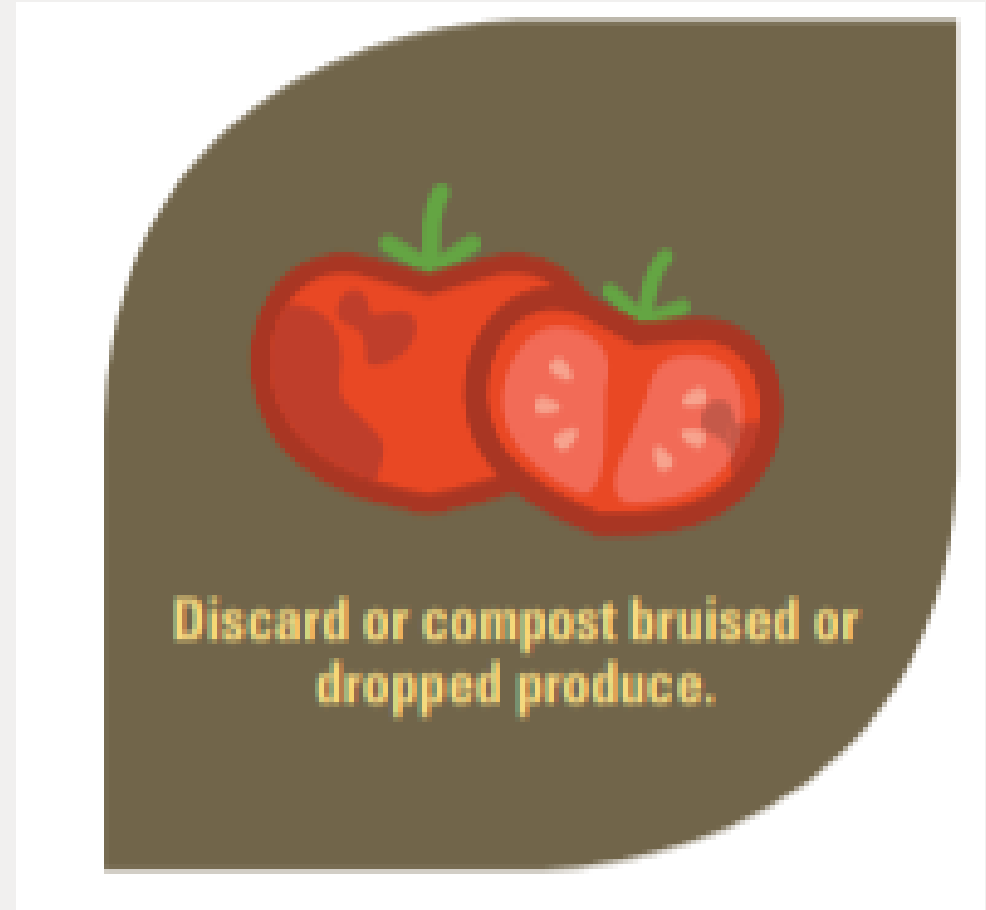
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Available at: <https://store.extension.iastate.edu/product/12559>



# Entry for Contamination

Bruised, punctured, or damaged produce provide – entry for contamination for foodborne pathogens



# Transportation Considerations



- Variety of transportations sources
- Best practice is to:
  - Use **CLEANED & COVERED** transportation (i.e., large SUV; tarp, bed cover, etc.)
  - If vehicle is used for other activities such as carrying live animals or compost, please **clean and sanitize** before use.



# Personal Protection

Restrain hair

No eating or smoking on  
facility grounds

Do not work while sick  
(i.e., fever, diarrhea, vomiting, etc.)

No excessive jewelry

Wear clean clothing







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# CONTACT INFORMATION

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