FOOD SAFETY TRAINING FOR FARMER SUPPORT ORGANIZATIONS, PART 5
SANITATION FOR FOOD SAFETY AND ORGANIC REQUIREMENTS

June 6, 2017
Presentation Outline

• Introductions
  
  **Jeff Farbman**  
  *Wallace Center at Winrock International*

  **Cathy Carlson**  
  *Carlson Food Safety Consulting*

• Sanitation for Food Safety and Organic Requirements
• Questions and Answers
• Upcoming Sessions
Objective: Strengthen capacities of professionals working with small-scale farmer on food safety compliance and counsel them on adoption on appropriate food safety certifications options, including GroupGAP.

Project of the Agriculture and Land-Based Training Center (ALBA) in Salinas, CA supported by Western SARE.
• Market based solutions to a 21st Century food system
• Work with multiple sectors – business, philanthropy, government
• Healthy, Green, Affordable, Fair Food
• Scaling up Good Food
NATIONAL GOOD FOOD NETWORK: VISION
Supply Meets Demand

• There is abundant good food (healthy, green, fair and affordable) to meet demands at the regional level.

Information Hub

• The National Good Food Network (NGFN) is the go to place for regional food systems stories, methods and outcomes.

Policy Change

• Policy makers are informed by the results and outcomes of the NGFN and have enacted laws or regulation which further the Network goals.

http://ngfn.org | contact@ngfn.org
Presentation Outline

- Welcome
- Sanitation for Food Safety and Organic Requirements
  Cathy Carlson
- Questions and Answers
- Upcoming Sessions
Sanitation for Food Safety and Organic Requirements During Harvest
What is the law/ requirement?

**Food Safety**
- FSMA (Food Safety Modernization Act) of FDA
  - USDA standards
- Primus, Global GAP, etc.
- Marketing Agreements:
  - LGMA (Leafy Green Market Agreement)
  - Tomato GAPs
  - Cantaloupe GAPs

**Organic**
- NOP (National Organic Program) of USDA
  - County Ag Commissioners
  - CCOF
  - OTCO
  - QAI
  - Oregon Tilth
  - Etc.
Harvest Containers and Packing Materials

**Food Safety**
- Clean and free from contaminants:
  - no water marks on boxes & linings
  - no dirt or damage
  - packages and containers in good condition (not broken)
- Standard cleaning procedure in Food Safety plan
  - Soap and water for plastic harvest bins
  - Cardboard or wooden boxes should be thrown out
- Stored 6 inches off the ground on palette and covered before during and after harvest.
- LOG: Harvest Equipment Cleaning Log

**Organic**
- Clean and free from:
  - synthetic fungicides,
  - preservatives
  - or fumigants
- Standard cleaning procedure in Organic System Plan to clean packing materials if there is a mixed organic and non-organic system
- Stored 6 inches off the ground on a palette, before, during and after harvest
Cleaning versus Sanitation?

**Sanitation**
- killing bacteria and other pathogens not visible to naked eye
- Sanitize knives, produce wash water

**Cleaning**
- getting visible dirt off the product
- Clean plastic harvest totes, fertilizer application equipment between use
- Sanitize produce wash water to prevent cross contamination
Harvest Tools and Equipment

**Food Safety**
- Knives, buckets, and equipment are in good condition
- You condition and maintenance policy is written in your Food Safety Plan
- The cleaning and sanitation is documented on the Harvest Equipment Cleaning Log

**Organic**
- Knives, buckets, and equipment have to be managed to
  - Prevent contamination of synthetic fertilizers, pesticides, and seed treatments
  - Prevent comingling of organic and non-organic product
- Your cleaning and sanitation practice is outlined in your Organic System Plan
Sanitizing Solutions

• Adding sanitizer prevents cross-contamination
• Sanitizer needs to be added as water is used:
  ✓ When water becomes clouded
  ✓ After a large batch has been washed
  ✓ When test strips indicate ppm is low
• Follow the directions on the Label
• pH in your water may have an effect on the performance of your sanitizer and ppm levels – so check as needed
• Chlorine – NOP re a <4 ppm rinse, or air dry
• PAA – No rinse needed; register on OP ID
Produce Wash Water: Sanitation Solution Tips

**Food Safety**
- A GHP letter of guarantee from the suppliers of these products must be one file.
- Labels and MSDS sheets for all sanitizing products must be available during an audit.

**Organic**
- Sanitizers for all post-harvest wash water MUST be approved for use in Organics (OMRI approved or WSDA approved) and in your OSP.
- Labels and receipts of purchase must be on hand for the sanitizing solutions.
Jet Harvest – PAA products

- Jet – Oxide
  - WSDA Organic Approved (CCOF recognized)
  - Available in 5 gallon or larger container
Running Water for Produce Wash

**Food Safety**
- Use potable water
  - Water test needed
- If chlorine products are added to wash water, no minimum or maximum levels of chlorine for final wash water.
- Need chlorine test strips and a log showing chlorine levels of rinse water

**Organic**
- Use potable water
- If chlorine products are added to wash water, final rinse water is <4ppm chlorine
- Need chlorine test strips and a log showing chlorine levels of final rinse water
Tank Water for Produce Wash

**Food Safety**

Use potable water
- Water test needed during audit

Proper tank wash water procedure

**Organic**

- Use potable water
- If chlorine products are used, then a 4ppm final rinse water is needed
- Chlorine log showing the final wash water chlorine levels needed
Be sure to:
* Create an SOP to describe the use of sanitizer(s) on your farm
* Log all uses of sanitizers
* If you have questions about the sanitizer product “The Label is the Law”

Questions?
Questions and Answers

Cathy Carlson
Carlson Food Safety Consulting
CarlsonFSconsulting@gmail.com
Cell: (831) 818-4109

Jeff Farbman
Wallace Center at Winrock International
contact@ngfn.org
One-on-One Technical Assistance
Interested Individuals

Please let us know in the post-webinar survey!
Food Safety Training for Farmer Support Organizations

- Tue 3/21
  Sanitation for Food Safety and Organic Requirements

- Tue 4/4
  Water Requirements for FSMA and GAP

- Tue 4/25
  Food Safety Certification Options

- Tue 5/16
  Developing a Quality Management System

- Tue 6/6
  Sanitation for Food Safety and Organic Requirements
Webinars are Archived

TOPICS!

http://ngfn.org/webinars
Get Connected, Stay Connected

http://ngfn.org/database

National Good Food Network Database
Click to learn more

Search for: Wallace Center

YouTube

contact@ngfn.org

Twitter

@ngfn

WALLACE CENTER
WINROCK INTERNATIONAL
http://ngfn.org

contact@ngfn.org