

Jumpstart to Farm Food Safety - Farm Food Safety Planning for Small and Medium-Sized Farms

Robson Machado, University of Maine

robson.machado@maine.edu

USDA, NIFA



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Problem Statement / Issue Definition:

Farmers who want to start or improve **their farm food safety plan** might **need help**.

Hands-on, **one-on-one** support is **time-consuming** and can be seen as an **unfair and expensive burden** for smaller **stakeholders**.

The project **funds** the **efforts** of Extension faculty/professionals to help a **limited** number of small- and medium-sized **farms**.

Contact the Team in Maine or New Hampshire



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Approach / Methods:

- **10** farms per state **per year** (2022-2024)
- **30** farms in **ME** and **30** farms in **NH**
- **Initial visit** for needs assessment
- Farm food safety **plan portions** to work on
- Follow up by **email/phone calls**
- **Exit visit** to evaluate success
- **Continued support** as part of regular Extension



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Results / Outcomes:

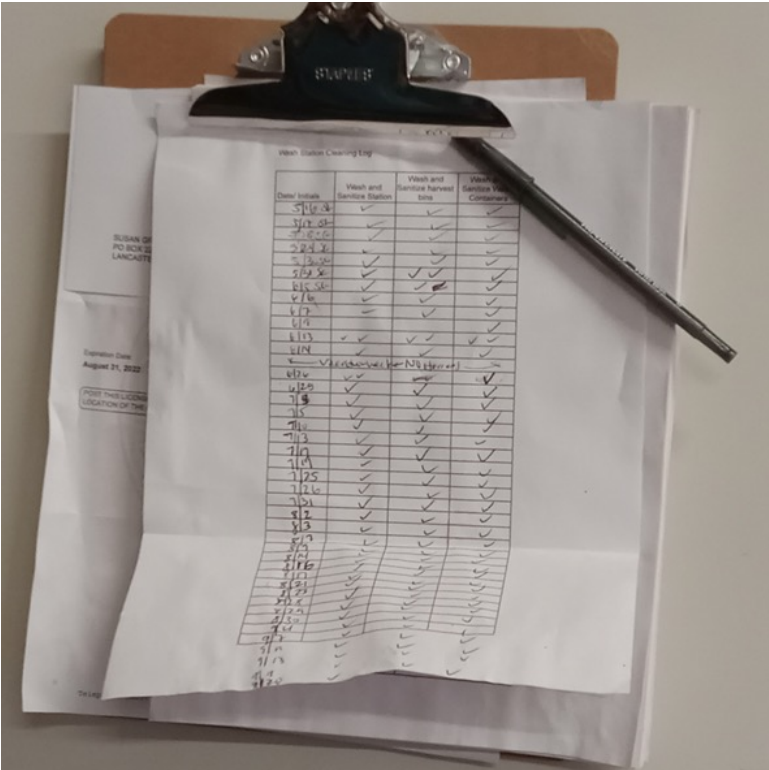
- **Two webinars**
- **Resources webpage**
- **10** farms per state **per year** (2022-2024)
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Brodis Blueberries

Foodsafe Surfaces

Background:

Use of chlorine bleach for sanitizing equipment and surfaces is a common method for sanitizing equipment and surfaces. Chlorine bleach can kill microorganisms. Processors should follow regulations concerning the use of chlorine bleach and hypochlorite and hypochlorous acid. The use of sanitizing solutions permit the use of sanitizing solutions on processing equipment and food.

- Equipment or articles sanitized adequately before contact with food.
- Solutions used for sanitizing food contact surfaces must be at least 100 ppm available chlorine.

As shown in Table 1, about one teaspoon of chlorine bleach per gallon of water can be used for sanitizing food contact surfaces. Higher concentrations are used, after sanitizing.

- Contact times of one to five minutes for thorough kill, depending on concentration.



Brodis Blueberries

Belt Grader/Packing Room GAP Guidelines

Standards of Operation for Belt Grading/Production

1. Make sure your workstation is clear of berry bits and other debris from the previous shift.

- No smashed berries, leaves, dirt, or other debris present on the belt, or on belt rolls.
- ★ Any residual debris from the previous shift needs to be removed and the surface sanitized using a clean bleach water solution.

2. If you need a stool or seat make sure you have one at your workstation.

3. Grab a clean rag from the bin.

- Soak in the premade bleach water solution located by the room sink.
- Squeeze out excess water - rag should not be dripping.

4. Place a damp sanitizing rag in the Berry Bin (Culled Berry Receptacle) and keep accessible (do not bury under culled berries).

- Use to keep fingers clean & wipe belt when berry pulp, juice or dirt accumulates.
- REPLACE Rag with a new clean chlorine-solution dampened rag when:

- ★ Obvious debris has built up on the rag from wiping fruit.
- ★ Wiping down the belt - after every time.



Brodis Blueberries

Fieldworker's/Hand Raker's GAP Sanitation Guidelines

The law requires pickers to WASH their hands prior to handling any fruit product.

- Keep your hands clean. Remember to wash your hands before you are handling.

- ★ The law requires you to wash your hands in a bathroom or portable toilet.
- ★ Wash hands WHENEVER you are handling fruit, including saliva and sweat.
- ★ Wash hands after smelly items.

- DO NOT harvest fruit that has been handled by someone who has been sick.
- DO NOT pick berries that have been handled by someone who has been sick.

- ★ Bird - turkey, songbirds, etc.
- ★ Mammal - Deer, Beavers, etc.

- DO NOT place harvest tools in BLUEBERRY VINES.

- NO trash or culled blueberries in the field.
- NO smoking, blueberries OR other food or drink in the field.
- NO eating, blueberries OR other food or drink in the field.

- ★ Breaks will be offered and hydrate.
- ★ ALL trash and food waste must be disposed of in appropriate receptacles.
- CELL PHONES - must be sanitized with a chlorine solution provided and clean.

Brodis Blueberries

Hand Washing Procedures

1. Wet hands with clean warm water.
2. Apply soap and work up a lather.
3. Rub hands together for at least 30 seconds.
4. Clean under the fingernails and between the fingers.
5. Rub fingertips of each hand in suds on the palm of the opposite hand.
6. Dry hands with a single-use towel.
7. Discard used single-use towel in the appropriate trash receptacle.

