POST-HARVEST HANDLING





OCTOBER @ AVENUE 33 FARM

SATURDAY WEEKLY FARMSTAND

10AM-1PM
EVERY SATURDAY

THURSDAY FREE FOOD DISTRIBUTION VOLUNTEER DAY

12:30PM-3PM
EVERY THURS

OCT 1 8AM-11AM	**WEDNESDAY FARM VOLUNTEER DAY**
OCT 11 9AM-10:30AM	**COMMUNITY FARM DAY TEA MAKING WORKSHOP**
OCT 18 8AM-10AM	**SATURDAY FARM VOLUNTEER DAY**
OCT 25 9AM-11AM	**LITTLE HELPERS**

AVENUE 33 FARM

SIGN UP WITH QR CODE OR AT
LINKTR.EE/AVE33FARM

OVERVIEW

REGULATORY - FISMA AND GAP

FOOD SAFETY AND OPERATING PROCEDURES

WASH STATION ESSENTIALS

WORKFLOW IN THE WASH STATION


AVENUE 33
FARM
PROVIDE QUALITY PRODUCE
AGRICULTURAL EDUCATION
COMMUNITY SPACE
AFFORDABLE FARMSTAND
HARVEST OF THE MONTH + PROCUREMENT
PAID INTERNSHIP PROGRAM
FIELD TRIPS + PROJECT BASED LEARNING
COMMUNITY WORKSHOPS + VOLUNTEER OPPORTUNITIES
WEEKLY FREE FOOD DISTRIBUTION

WHY ARE FOOD SAFETY AND POST HARVEST IMPORTANT TO YOU?

BREAK INTO SMALL GROUPS TO DISCUSS!

WHY ARE THEY IMPORTANT IN THE CONTEXT OF YOUR CURRENT GROWING?

WHY ARE FOOD SAFETY AND POST HARVEST IMPORTANT?

WE ARE GROWING FOOD FOR PEOPLE TO CONSUME!

ACCESS TO MARKETS - SOME BUYERS MAY REQUIRE A CERTIFICATION

PRODUCE QUALITY - GAPS USUALLY LEADS TO GOOD PRODUCE

GOOD TRAINING LEADS TO EFFICIENCY AND CONSISTENCY

HELPS REDUCE WASTE

FISMA - FOOD SAFETY MODERNIZATION ACT

FROM CAFF - THE FOOD SAFETY MODERNIZATION ACT (FSMA) IS A FEDERAL FOOD SAFETY REGULATION THAT HAS SEVEN MAIN SECTIONS THAT COVER VARIOUS PARTS OF THE SUPPLY CHAIN.

ONE PART, THE PRODUCE SAFETY RULE (PSR), APPLIES AT THE FARM LEVEL. PRODUCE FARMS ARE CLASSIFIED INTO ONE OF THREE CATEGORIES UNDER THIS SECTION OF THE LAW:

1) FULLY EXEMPT,
2) QUALIFIED EXEMPT (PARTIALLY EXEMPT)
3) FULLY COVERED OR NEED TO BE IN FULL COMPLIANCE.

EXEMPTION DOES NOT GET YOU OFF THE HOOK - FULLY EXEMPT AND QUALIFIED EXEMPT ARE STILL REQUIRED TO DOCUMENT EXEMPTION AND KEEP SOME RECORDS



FLOW CHART FROM FDA

NO

Is your produce intended for commercial processing that adequately reduces pathogens (for example, commercial processing with a "kill step")?

Section 112.2(b)

YES

This produce is eligible for exemption from the rule, provided you make certain statements in documents accompanying the produce, obtain certain written assurances, and keep certain documentation, as per Sections 112.2(b)(2) through (b)(6).

NO

Does your farm on average (in the previous three years) as per Section 112.5:

have < $500k annual food sales,

AND

a majority of the food (by value) sold directly to "qualified end-users"?

Section 112.3(c)

"Qualified End-User" as defined in Section 112.3(c) means:

- the consumer of the food OR
- a restaurant or retail food establishment that is located—
  - **(i)** in the same State or the same Indian reservation as the farm that produced the food; OR
  - **(ii)** not more than 275 miles from such farm.

(The term "consumer" does not include a business.)

YES

Your farm is eligible for a qualified exemption from this rule, which means that you must comply with certain modified requirements and keep certain documentation, as per Sections 112.6 and 112.7.

NO

Created November 13, 2015

YOU ARE COVERED BY THIS RULE.

FLOW CHART FROM FDA

FISMA - DOCUMENTATION

FROM CAFF

FULLY EXEMPT

- MAINTAIN RECORDS THAT YOUR SALES ARE BELOW THE EXEMPTION THRESHOLD
- PLANTING SCHEDULE OR SEED INVOICES FOR CROPS WHERE THE FARM IS CLAIMING THE RARELY CONSUMED AS RAW EXEMPTION

QUALIFIED EXEMPT

- KEEP RECORDS OF THE LAST THREE YEARS OF SALES TO PROVE THE FARM IS QUALIFIED EXEMPT.
  - RECORDS SHOW LESS THAN $638, 491 ADJUSTED FOR INFLATION (2024) IN SALES
  - RECORDS SHOW THAT THE MAJORITY OF SALES EACH YEAR WERE DIRECTLY TO CUSTOMERS
- PROVIDE THE FARM NAME AND BUSINESS ADDRESS AT THE POINT OF SALE.
  - FARM CSA BOXES AND DELIVERY BOXES HAVE FARM NAME & ADDRESS
  - FARM STAND HAS FARM NAME AND ADDRESS
  - FARMER'S MARKET BOOTH HAS FARM NAME AND ADDRESS
- RECORD ANNUALLY THAT THE FARM'S FSMA STATUS (QUALIFIED EXEMPT) IS STILL CORRECT.
  - TEMPLATES AVAILABLE

GAP - GOOD AGRICULTURAL PRACTICES

FROM CAFF - GOOD AGRICULTURAL PRACTICES ARE ABOUT UNDERSTANDING THE POTENTIAL FOOD SAFETY RISKS ASSOCIATED WITH YOUR OPERATION AND PRACTICAL PRACTICES THAT FARMERS NEED TO ADOPT/ADAPT IN ORDER TO MINIMIZE THE RISK OF CONTAMINATING THE FOOD THEY PRODUCE. (NOTE: THERE IS NO SUCH THING AS “ZERO-RISK.”)

THERE ARE TWO STEPS 1) UNDERSTANDING & IMPLEMENTING GAPS AND 2) DOCUMENTING WHAT YOU ARE DOING, WHEN YOU ARE DOING IT, AND IN SOME CASES HOW

5 KEY AREAS TO FOCUS ON FOR GAPS:

1. WATER
2. MANURE/COMPOST & CHEMICALS
3. LAND USE & ANIMAL ACCESS
4. EQUIPMENT, TOOLS & BUILDINGS
5. EMPLOYEE TRAINING (HEALTH & HYGIENE)

USDA HAS A GAP CHECKLIST - YES IT IS 35 PAGES LONG. DEPENDING ON THE OPERATION THERE CAN BE NON-APPLICABLE ITEMS.

SOME EXAMPLES:

3-27	Only new or sanitized containers are used for packing the product.	10				
3-20	Packing facilities are enclosed.	5				
3-21	The packing facility interior is clean and maintained in an orderly manner.	5				
3-8	Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	15				
3-3	Source water used in the packing operation meets the microbial standards for drinking water.	15				
3-1	Product delivered from the field which is held in a staging area prior to packing or processing is protected from possible contamination.	5				

PASSING IS 80% OF RELEVANT CHECKLIST ITEMS - SO FOR INSTANCE THE FACILITY NOT BEING INCLOSED DOES NOT MEAN YOU FAIL. IT DOES HOWEVER MEAN YOU NEED TO MAKE UP FOR THAT IN OTHER PLACES!

RESOURCES FOR FISMA AND GAP

CORNELL PRODUCE SAFETY ALLIANCE

CAFF - COMMUNITY ALLIANCE WITH FAMILY FARMERS

NASDA FOUNDATION

USDA + CDFA

UC ANR

FOOD SAFETY TEMPLATE

LETS INTRODUCE A FOOD SAFETY TEMPLATE AND TAKE A LOOK AT AN EXAMPLE

FOOD SAFETY ON THE FARM

COMMUNITY SAFETY

EMPLOYEE TRAINING

STANDARD OPERATING PROCEDURES

RECORD KEEPING

COMMUNITY SAFETY

CLEAR AND SIMPLE PROTOCOL SCAFFOLDS A SAFER SPACE FOR EMPLOYEES, VOLUNTEERS, STUDENTS, AND VISITORS.

BUILDING IN HEALTH AND LABOR PRACTICES LIKE HEAT AND HYDRATION BREAKS, PERSONAL PROTECTIVE EQUIPMENT USAGE, AND RECOMMENDED ATTIRE CREATES A COMFORTABLE AND DESIRABLE COMMUNITY SPACE.

EMPLOYEE TRAINING

A FOOD SAFETY PLAN DOESN'T WORK IF NO ONE KNOWS WHAT IT IS OR HOW TO DO IT.

AN EMPLOYEE HANDBOOK OUTLINES WORKPLACE STANDARDS INCLUDING:

- **HEALTH AND HYGIENE**
- **SANITATION**
- **OCCUPATIONAL SAFETY**

METHODS TO UPHOLD TRAINING:

- **CLEAR CONVERSATION DURING ONBOARDING**
- **TRAINING LOG TO TRACK PROGRESS**
- **SIGNAGE IN HIGH TRAFFIC SITE AREAS**
- **CONSISTENT SITE REVIEW YEAR ROUND**

Avenue 33 Farm Intern Training Checklist

Skill	Intern Signature understand concept-signed after first introduction	Supervisor signature-bring to supervisor when intern can do/explain	Supervisor signature bring to supervisor to demonstrate proficency of skill
General			
Hand Washing			
Hands in Hands Out			
Touch Things Once			
Loading Into the Walk-in - "FIFO" First in First Out			
Labeling Produce			
Walk in storage organization and cleanliness			
Bin organization			
Occupational Safety - Healthy Practices			
Tools Maintenance			
First Aid + Illnesses			
Processing			
Cold Chain			
Cleaning and Setting Up Wash Station			
Bagging Station			
Cleaning/processing salad mix			
Cleaning/processing bunched greens			
Cleaning/processing root vegetables			
Cleaning/processing herbs			

Bin Organization

Using bins for their designated purposes, cleaning them properly, and keeping them organized prevents cross-contamination and ensures that they are in their home and ready to go when we need them!

Red and yellow harvest totes are for harvesting and plant debris only.

- They should not be used to store clean produce or any non-plant material.
- After harvesting or emptying them of debris they should be cleaned and returned, nesting, and stacked on the rack in the wash pack area.



Short gray harvest totes are for tomatoes and portioning ready to sell produce for the farmstand.

- They stack or nest depending on how you position them
- While stacking they are used for produce that we do not want to bruise or get crushed like tomatoes or fruit.
- We clean them after use weekly and they are stored along with the red and yellow harvest totes.



5 gallon or 2.5 gallon buckets are for fertilizer, carrying things, and can be used for weeds or other plant material that will **NOT** be consumed.

- Since fertilizer goes in these buckets nothing can go in these buckets that is for human consumption.
- If they are dirty, rinse them and store them upside down by the finished compost area at the bottom of the farm.
- Do not clean in the wash station, do not use the wash stations scrub brush



Blue flip-top totes are strictly used for cleaned or ready-to-sell vegetables, nothing else.

- We clean them each week after they get used.
- There are medium-sized ones that we use for heavier produce (like root vegetables) and taller ones that we use for lighter produce (like greens or salad).
- After being cleaned and sanitized they are stored in the shed on the wire racks on the bottom shelf



Grey flip-top totes are for farm boxes or small quantities of ready-to-eat produce for the farmstand.

- We wash them every week before packing for the farmstand.
- We store them with the blue bins, grey bins go on the top shelf



Labeling Produce

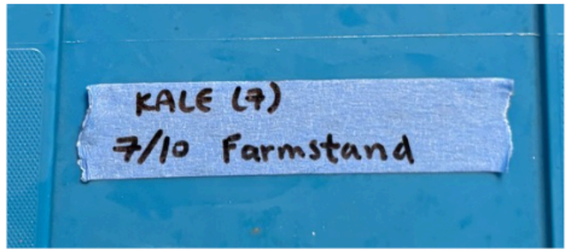
Properly labeling bins of produce in the walk-in is critical for quickly identifying what was harvested and when. This allows us to work efficiently and ensure that we are properly rotating produce in the walk-in.

Using a chalk marker or on painters tape, write the following information directly on the short side of the bin:

- **What produce is in the bin**
- **The quantity of produce**
- **Date harvested or purchased**
- **Final destination (ie farmstand box, salad bar, wholesale account)**

The label needs to be on the short side so that when there is a stack of bins you can quickly see what is in each. When you are stacking bins make sure the labeled side is facing out on all the bins so that when you look at the stack you see all the labels.

You may also use blue tape and a permanent marker to make a label. Do not use permanent markers directly on the bin, only chalk markers.



Harvesting Non-Carrots : Beets, Turnips, Radishes

- Before harvesting, make sure you know how many bunches you need. Additionally, make sure you know what size the bunch needs to be.
- As a rule of thumb, radishes and turnips should be between 0.5-0.75 lbs/bunch and beets will range from 0.75-1.0 lbs/bunch. How many of each end up in the bunch depends on the size of the root! It will change over time.
- For the first 1-2 harvests, we are *spot-harvesting*, which means that we are only harvesting the largest roots. Leave the smaller roots to grow for the following week.
- Place a set amount of rubber bands in your hand, to help you keep track.
- Grab the plant by the root, not the leaves. The leaves can easily rip or become damaged with too much pressure.
- Harvest the amount of roots needed for the bunch into one hand. Use your other hand to strip away any damaged leaves.
- Bunch the rubber band over the roots and secure tightly.
- Place the bunch behind you in the bed or in the harvest bin.
- When finished, go back in the row and gather all finished bunches.
- **Place the roots vertically, rather than piling them on top of eachother. This keeps the dirt on the roots from contaminating the leaves.**

CROP PROCEDURES

FOLLOW YOUR CROPS FROM SEED TO PURCHASE LOOKING AT THE GAP CHECKLIST AND FOOD SAFETY TEMPLATE AS A GUIDE. IN THAT CROPS LIFE WHERE ARE THE POSSIBLE POINTS OF CONTAMINATION?

FOR EACH CROP WE HAVE STANDARD OPERATING PROCEDURES THAT INCLUDE HOW WE PLANT, FERTILIZE, DEAL WITH PESTS, HARVEST, PROCESS, AND STORE. OUR OPERATING PROCEDURES ARE INFLUENCED BY THE POSSIBLE POINTS OF CONTAMINATION. IT IS HELPFUL TO KNOW WHAT FERTILIZER AND PEST CONTROL YOU MIGHT USE AND HOW CLOSE YOU CAN APPLY TO HARVEST.

LETS LOOK AT AN EXAMPLE!

BUNCHED KALE

FERTILITY PROGRAM

AT BED PREP - WE ARE ADDING COMPOST AND FERTILIZER BASED ON OUR SOIL TESTS. OUR COMPOST IS NOT MANURE BASED AND IS WELL AGED AND OUR FERTILIZER ARE ORGANIC INPUTS THAT DO NOT POSE A RISK.

DURING THE SEASON - WE SIDE DRESS WITH FERTILIZER MONTHLY AS WELL AS FOLIAR SPRAY FISH/SEAWEED EMULSION BI-WEEKLY. FOR SIDE DRESSING WE ARE CAREFUL TO NOT GET FERTILIZER ON LEAVES AND GENTLY RINSE THE CROP AFTER APPLICATION. FOR FOLIAR SPRAY WE USE NEPTUNE'S HARVEST AND WHILE YOU CAN TECHNICALLY APPLY UP UNTIL HARVEST WE PLAN APPLICATIONS SO THAT IF WE ARE APPLYING THAT WEEK WE DO IT AFTER HARVEST.

PEST CONTROL

AFTER TRANSPLANTING WE COVER WITH INSECT NETTING TO PROTECT FROM CABBAGE MOTHS. IF WE DO GET CABBAGE MOTH WE USE BT WHICH CAN TECHNICALLY BE APPLIED UP TO HARVEST.

FOR APHIDS WE USE NEEM OR INSECTICIDAL SOAP BOTH CAN BE USED UP TO HARVEST.

RECORD KEEPING

EMPLOYEE TRAINING - MANUAL AND TRAINING CHECKLIST

PLANTING - PLANTING PLAN TRACKS SEED, CROP, PLANTING DATES

AMENDMENTS - FERTILIZER AND COMPOST LOG TRACKS DATE ADDED, ALSO HELPFUL TO RECORD SO THAT YOU CAN REFERENCE IF A CROP IS SUCCESSFUL (OR NOT)

CROP CONDITION - FIELD WALK PROVIDES WEEKLY SNAP SHOT OF FARM

PEST CONTROL LOG

HARVEST LOG

Site _____ Week of _____ Field Walk Planning Sheet				
Clearing and Prepping	**Field Planting**	**Nursery Work**	**Field Tasks**	**Harvest List**
				Hand Water List
Crop Notes	**Weeding**	**Nursery to Plant**	**Projects**	**Clean/Organize**

GROUP CHECK IN

TURN TO YOUR TABLE AND DISCUSS WITH YOUR GROUP FOR A FEW MINUTES OF SELF REFLECTION

ARE YOU DOING SOME OF THESE PRACTICES RIGHT NOW? WHAT ARE YOU LOOKING FORWARD TO IMPLEMENTING IN THE SHORT OR LONG TERM?

REFERENCES ON THE TABLE TO FACILITATE CONVERSATION IF NEEDED

THE WASH + PACK STATION

INVEST AS MUCH AS YOU CAN AS EARLY AS YOU CAN

DON’T UNDERESTIMATE HOW MUCH TIME YOU SPEND WASHING AND PACKING - YOU WILL USE IT EVERY WEEK FOR EVERY CROP YOU GROW

DESIGN MATTERS - THE EASE CROPS MOVE THROUGH WASH PACK HAS A BIG IMPACT ON LABOR TIME AND PRODUCE QUALITY

FOOD SAFETY PLAN HELPS INFORM YOUR DESIGN OF THE WASH + PACK STATION

WASH STATION BASICS

SPACE SURFACES EASY TO CLEAN AND SANITIZE - NO WOOD, BRIGHT LIGHTS

ABLE TO BE REARRANGED FOR DIFFERENT CROPS, NUMBER OF PEOPLE, QUANTITY OF PRODUCE

THINK ABOUT YOUR FLOOR - DRAINAGE, ABILITY TO UTILIZE WHEELS, NON-SLIP

ERGONOMICS - HEIGHT OF WORK STATION, CARRYING VS ROLLING, CONTAINER SIZE

CLEAN WATER, HIGH PRESSURE FOR CLEANING AND HIGH FLOW FOR FILLING

DESIGNATED HAND WASHING STATION - FIRST AID AND PPE

PEST CONTROL - TRAPS, CLOSED CONTAINERS

WASHSTATION MATERIALS

WE WILL EMAIL OUT A LIST WITH LINKS TO THE ITEMS WE USE

LARGE WASH TANK
UTILITY TUBS
UTILITY TUB TOP
LARGE DRAIN (YOU WILL HAVE TO DRILL A WHOLE)
FLEXIBLE HOSING FOR DRAIN
STEEL TABLES
SPINNER
HAND WASHING STATIONS
SANIDATE
POOL SKIMMER
FISHING NET
SPRAY GUN
FLOAT VALVE



LARGE STOCK TANK FOR WASHING - WE USE 75 GALLON, WOULDN'T GO UNDER 50 IT IS NICE TO HAVE SPACE



ROLLING DUNNAGE RACK FOR STOCK TANK - NEEDS TO BE ON SOMETHING STRONG. WHEELS CAN BE NICE.

2 INCH NO CAULK DRAIN - NEED TO DRILL A HOLE TO INSTALL. ALSO USE FOR UTILITY TUBS.



1 INCH FLOAT VALVE - FILLS FAST AND AUTOMATICALLY SHUTS OFF



DRAIN STOPPER... PRETTY SELF EXPLANITORY



WE LIKE TO USE FLEXIBLE 2 INCH PVC PIPE FOR PLUMMING SO THAT WE CAN MOVE THINGS AROUND



WE USE UTILITY TUBS GOING IN AND OUT OF OUR STOCK TANK. YOU COULD USE ADDITIONAL STOCK TANKS. WE USE THE SAME DRAIN AS THE STOCK TANK AND PVC TUBING.



ON TOP OF THE UTILITY TUBS WE USE PLASTIC GREENHOUSE BENCH TOPS. T HEY ARE NICE FOR WASHING ROOT VEGETABLES, DRAINING WASHED PRODUCE, AND ARE EASY TO MOVE.



THE SPRAY GUN IS STRONG! IT HOOKS UP TO A NORMAL HOSE AND DOES A GREAT JOB CLEANING ROOT VEGETABLES. THE SPRAY PATTERN DEPENDS ON HOW HARD YOU SQUEEZE.



WE HAVE YET TO FIND A PERFECT SALAD SPINNER. THE GREENS MACHINE IS COMPACT, THE NEVERSINK ONE IS LARGER AND FASTER SPINNING, WASHING MACHINE CONVERSION IS REALLY FAST BUT CAN BE HARD TO CLEAN.



WE USE A FISHING NET TO TRANSFER MATERIALS FROM WASH TANK TO SALAD SPINNER



WE USE A POOL SKIMMER TO REMOVE DEBRI IN BETWEEN BATCHES OR CROPS

RUBBER APRON IS NICE TO HAVE ESPECIALLY WHEN USING THE SPRAY GUN





VIKAN ULTRA SAFE TECHNOLOGY SCRUB BRUSH - BRISTLES DIRECTLY MOLDED INTO THE BRUSH TO REDUCE SEEMS - EASY TO CLEAN



LONG GLOVES CAN BE NICE FOR SALAD MIX WHEN YOU ARE REALLY IN THE TUB OR WHEN USING THE SPRAY GUN

PACKING MATERIALS

WE WILL EMAIL OUT A LIST WITH LINKS TO THE ITEMS WE USE
LARGE FLIP TOP TOTES
MEDIUM FLIP TOP TOTES
SMALL FLIP TOP TOTES
CHALK MARKERS
SCALE
BAG TAPER
POLY BAGS
BERRY TILLS



WE USE THE LARGE TOTES FOR LIGHTER CROPS LIKE SALAD MIX, BUNCHED GREENS



WE LIKE USING A BAG TAPER, IT MAKES SEALING BAGS EASY AND STANDARDIZES IT. LOOKS GOOD TOO!



WE USE THE MEDIUM TOTES FOR HEAVIER ITEMS SO THAT EACH BIN IS NOT TOO HEAVY



THE TORREY SCALE IS A KIND OF MIDDLE OF THE ROAD SCALE. IT SEEMS EXPENSIVE BUT SCALES CAN BE CRAZY EXPENSIVE.



WE USE THE SMALL TOTES FOR ITEMS THAT WE HARVEST IN SMALLER QUANTITIES

FOR LABELING WE USE CHALK MARKERS OR TAPE AND SHARPIE

BAGS ARE HARD, WE USE POLY BAGS FOR GREENS AND ANYTHING THAT WILTS AND FIBER BERRY TILLS FOR EVERYTHING ELSE.

WASH STATION WORKFLOW

FOLLOW THE VEGGIES AND THE FARMERS

LOOK TO SIMPLIFY

WHERE ARE THERE BOTTLENECKS

KEEP THINGS CLOSE

PREVENT CROSS CONTAMINATION

KEEP FLEXIBILITY IN MIND

WASH STATION AREAS

THERE ARE FIVE MAIN AREAS FOR POST HARVEST

1 HARVEST LANDING AREA - DIRTY PRODUCE COMING IN FROM THE FIELD IN BINS THAT HAVE BEEN ON THE GROUND IN THE FIELD

2 THE WASH AREA

3 WEIGHING AND BAGGING AREA

4 ORDER SORTING AREA - READY TO GO PRODUCE TO BE SORTED AND PACKED FOR ORDERS

5 LOADING AREA - PACKED PRODUCE READY TO BE MOVED TO COLD STORAGE

TO REDUCE CROSS CONTAMINATION AREAS 1 AND 2 SHOULD BE SEPERATED FROM 3 AND 4

BATCH SET UP

CHANGING THE WASH STATION FOR DIFFERENT CROPS TO WASH BATCHES OF CROPS MORE EFFICENTLY

WE CHANGE OUR BIN SETUP DIFFERENTLY FOR ROOT VEGETABLES, BUNCHING GREENS, AND SALAD MIX

SPAGHETTI DIAGRAM

A SPAGHETTI DIAGRAM IS A VISUAL TOOL THAT MAPS THE PHYSICAL SPACE AND PATHWAYS OF PEOPLE, MATERIALS, OR INFORMATION TO IDENTIFY WASTE, INEFFICIENCIES, AND BOTTLENECKS IN A PROCESS.

1 MAP PHYSICAL SPACE

2 TRACE A CONTINUOUS LINE TO SHOW HOW FAREMRS OR VEGGIES FLOW THROUGH THE SPACE

3 LOOK FOR INEFFICENT OR UNNECESARY MOVEMENT

4 MAKE IMPROVEMENTS

5 DO IT AGAIN!



LETTUCE



ROOT VEGETABLES

GROUP BREAKOUT ACTIVITY

OBJECTIVE : FOR GROWERS TO BOTH ENGAGE IN DIALOGUE THAT INCORPORATES THE MATERIAL COVERED AND TO DEVELOP ACTIONABLE STEPS FOR THEIR OWN SPACES.

-directions-

- The facilitators will identify which attendees brought either
  1) a sketch of their existing wash station or
  2) a sketch of an area for a potential wash station.
- The room will break up into groups according to how many attendees brought sketches with one sketch per group.
- Groups spend 10-15 minutes analyzing the example stations sketches.
  - Review equipment, food safety overview, and workflow.
  - What improvements could be made? Is there room for upgrades?