



Hand Washing SOP - 2016

Responsibility

Everyone participating in harvest must understand and practice proper hand washing, regardless of what they do while at the garden. This includes members of GTUF, volunteers and visitors. The harvest coordinator is the designated food safety person and will provide training and oversight on hand washing. Hand washing is proven to reduce spread of food borne illness by 30%.

When

People are required to wash their hands

Before:

- Beginning work
- Before handling fresh produce
- Before putting on gloves

After:

- Breaks
- Using the restroom
- Smoking
- Eating
- Handling animals
- Or otherwise compromising the sanitary nature of hands

Materials

- Potable water
- Soap
- Single use paper towels
- Trash can for towels
- Wash water catch bucket

Procedure

1. Wet hands with clean water, apply soap, and work up a lather
2. Clean hands at least 20 seconds.
3. Wash the front and backs of hands, clean under the nails and between fingers, rub fingertips of each hand in suds on palm of opposite hand
4. Rinse under clean running water
5. Dry with single use paper towel and turn off faucet with used towel
6. Throw used paper towel in the trash