

Emergency Information

In the event of an emergency call **911**

En el caso de una emergencia llame **911**

Date Updated/Reviewed: _____

USDA	Randy Richey	909-730-8040
CDFA	General Information	916-654-0466
FDA	Emergency Reporting	866-300-4374
Other	Department of Pesticide Regulations	916-445-4038
	Center for Disease Control	800-232-4636
	PrimusLabs	805-922-0055
	Chemtrec	800-262-8200

Ranch Contact Information:

Address: _____

Name: _____ Phone: _____

Alternate Phone: _____

Packinghouse Representatives:

Name: _____

Company: _____ Phone: _____

Name: _____

Company: _____ Phone: _____

Name: _____

Company: _____ Phone: _____

Worker Health and Hygiene Policies

- Workers must wash hands before work, after using the restroom, after breaks, and any other time hands may become contaminated.
 - Wet hands with potable water; apply soap, work to lather.
 - Rub hands together.
 - Rinse under clean water.
 - Dry hands with a single-use towel.
 - Dispose of towel in trash can.
 - Apply hand sanitizer to dry hands.
 - Allow to air dry.
- Eating food, chewing gum, drinking beverages (except bottled water) or using tobacco are restricted to areas outside the production area.
- No jewelry, except for a plain wedding band.
- Infants and toddler age children are not allowed in the growing and equipment storage areas.
- Any fruit and packaging materials contaminated with blood and/or bodily fluids must be segregated and disposed of immediately.
- Tools and/or equipment contaminated with blood must be properly sanitized immediately.
- Any worker having sores, cuts, boils, lesions, etc. on his/her hands shall have those areas covered with first-aid materials and latex-free disposable gloves.
- Workers showing symptoms of diarrhea, vomiting or symptoms of other infectious diseases are excluded from work assignments that involve direct contact with fresh produce.
- Any product that is dropped on the ground must be disposed of immediately.

Attention: Atención: Visitors

_____ is committed to providing a safe product to our end users and achieving continuous improvement in our growing operations. In order to accomplish this we follow food safety laws/regulations, adhere to industry food safety best practices and fulfill customer requirements.

Management is committed to providing the resources necessary to implement, maintain and improve our food safety program. Examples of these resources include worker training, equipment, supplies, and testing services.

The integrity of our food safety program is sustained through internal and external processes. Independent third-party audits are conducted to ensure that we are meeting or exceeding all Global Food Safety Initiative (GFSI) and Food Safety Modernization Act (FSMA) standards.

Date: _____ Date Reviewed: _____

Name: _____

Title: _____

Signature: _____

- Wash your hands.
- Eat/drink/smoke in designated areas only.
- Use the restrooms that are provided.
- All visitors must sign in and out when entering and exiting the property.

Visitantes

- Lávense las manos.
- Solamente podrán comer, beber y fumar en las áreas designadas.
- Usen los baños proporcionados.
- Todos los visitantes deberán firmar al entrar y al salir de la propiedad.

Políticas de Salud e Higiene Laboral

- Los trabajadores deben lavarse las manos antes del trabajo, después de usar el baño, después de los descansos y en cualquier otro momento en que sus manos se puedan contaminar. Mojarse las manos con agua potable; aplicar jabón, trabajar en espuma.
 - Moje sus manos con agua potable; utilice jabón y frote hasta obtener espuma.
 - Frote ambas manos entre sí.
 - Enjuague con agua limpia.
 - Séquese las manos con una toalla desechable.
 - Deseche la toalla en el bote de basura.
 - Aplíquese el antiséptico en sus manos secas.
 - Deje secar al aire.
- El consumo de alimentos, mascar chicle, ingerir bebidas (excepto agua embotellada) o el uso de tabaco está restringido a las áreas fuera del área de producción.
- No use joyas excepto una argolla matrimonial sencilla.
- No se permite el acceso a bebés ni a niños pequeños a las áreas de cultivo y de almacenamiento del equipo.
- Deberá separar y desechar inmediatamente toda fruta o material de embalaje que haya sido contaminado con sangre o fluidos corporales.
- Deberá desinfectarse inmediatamente y de forma adecuada cualquier herramienta o equipo contaminado con sangre.
- Cualquier trabajador que presente llagas, cortadas, furúnculos, lesiones, etc. en las manos deberá cubrirlos con material de primeros auxilios y guantes desechables sin látex.
- Aquellos trabajadores que muestren síntomas de diarrea, vómito u otras enfermedades infecciosas serán excluidos de asignaciones de trabajo que impliquen contacto directo con productos frescos.
- Deberá desechar de inmediato todo producto que caiga al suelo.