

# Food Safety & Post Harvest Considerations for Horticultural Products

Raman Gill

November 08, 2005

# Context

- Water/Ice
- Packaging
- Traceability
- Training

# Basis for Consideration

- Product:
  - What is it
  - What is it going to be used for
    - Most often
  - How/where is it going to be sold
  - Where is the product coming from, under what conditions

# Water

- Source(s)
  - Municipal, well or other
- Use
  - Fluming, washing, post-harvest chemical application

# Ice

- Where is it coming from
- What is the water source from which it is made
- Where is it being stored
- How is it being moved
  - From one location to the next
  - To the product

# Packaging

- Product usage
- Ease at which product can be accessed via packaging
- Intended use of product
  - Cooked product
  - Fresh/raw product

# Traceability

- Ability of knowing what product came from where and where it is going or been shipped
- Benefits
  - Accounts for the movement of product
  - Assists in being able to quickly and proactively deal with any crisis or potential crisis situation

# Employee Training

- Hygiene
- Good Practices

# Basic Training

- On-going
- Use multiple tools
  - Adequate signage
    - multi-lingual
    - Pictorial
    - Simple
    - Easy to follow

# Wash Your Hands

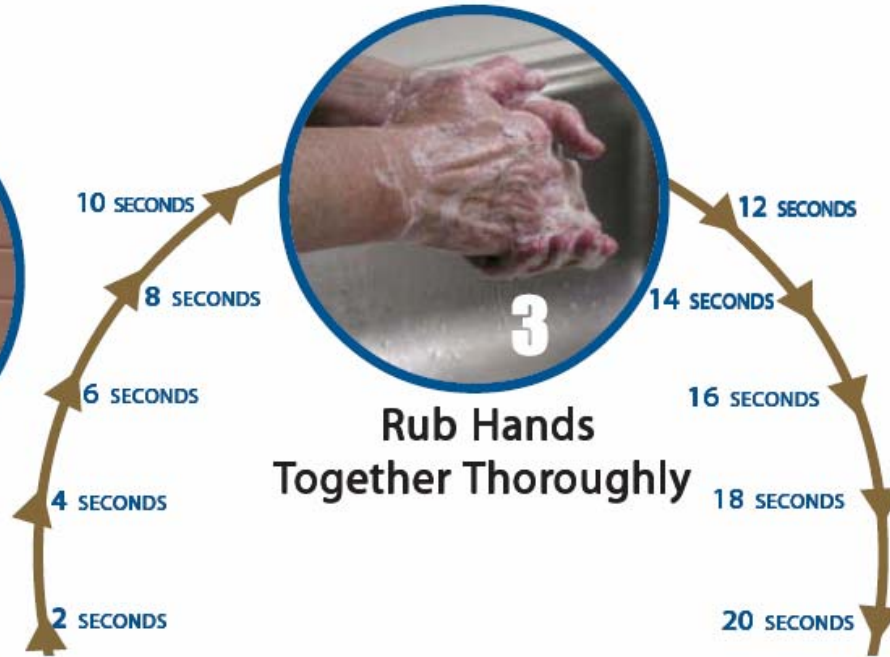
(for a minimum of 20 seconds)



**2**  
Use Soap



**1**  
Wet Hands



**4**  
Rinse



**5**  
Dry Hands

# Basic Training

- On-going
- Use multiple tools
  - Adequate signage
    - multi-lingual
    - Pictorial
    - Simple
    - Easy to follow
  - Training sessions
  - Reinforce – Do what you say and say what you do
  - Ensure adequate resources/facilities are in place

# Hygiene

- Explain and demonstrate proper hand washing technique
- Explain the importance of why hygiene is important
- Talk about what bacteria is, ensure that there is some general understanding about good & bad bacteria
- Any sanitation unit or facility being used should be easily accessible for employees
- Sanitation units should be kept clean

# Good & Acceptable Practice

- How to handle the product – important from a quality and safety perspective
- Explain the importance of what is being asked of them
- Explain what it means if there is a food safety problem found – business, economic & personal loss
- Make the connection between employee practices and consumer health – remind them they too are consumers

# Conclusion

- There is no easy explanation as to what post harvest considerations should be made.
- The uniqueness of each product and operation will be the variable.
- What can be said is always consider what the product is going to be used for and use that as your basis for assessing risks.
- Understand that for products eaten raw there will be different considerations than for processed or cooked products.

Thank you!!