



Food Safety is in YOUR Hands

Tips for preventing foodborne illness when using harvested produce from a school garden or directly from a producer

MONITOR ✓

- Keep pets and wildlife out of growing areas
- Fence garden areas when possible
- Check for signs of animal intrusion (including birds). Animals and their waste are a major contributor to foodborne illness
- Do not harvest produce that may have been contaminated
- Trim or dispose of any produce that is damaged – damaged areas allow pathogens to get inside the produce
- Make sure that any produce processing, like slicing or peeling, occurs in an ADEC-permitted facility (ie: a school kitchen)

TEST



- Ensure that water sources are safe – roof catchment & surface water should be tested for coliform bacteria before sprinkler irrigating or washing produce
- Make sure any compost, compost tea, or fish waste is properly prepared and safely used. Compost must maintain a temperature of 131 degrees throughout for several days to kill pathogens

CHILL



- Cool produce quickly after harvest to increase storage life

WASH



- BEFORE harvesting wash hands thoroughly with soap and water for 20 seconds
- Clean and disinfect harvesting bins and equipment
- Wash produce before using - running water is best

SEPARATE ⇄

- Keep produce (especially produce eaten raw) ABOVE meats in the refrigerator, and cook or throw away any that has touched raw meat, poultry, or its juices
- Use separate, nonporous cutting boards for raw meat and vegetables
- Keep unfinished compost, trash and chemicals away from garden and food storage areas