Contamination Considerations for Produce
- Packing line sanitation
- Packing line inspections
- Use only foodgrade lubricants
- Storage of containers used for packing and shipping produce
- Cull pile management
- Hand washing practices of workers
- Quality of gloves used on the packing line
- Workers’ clothes

Food Safety Considerations & Design For Packing Sheds
Field produce entering

Considerations:
- Cover all light bulbs
- Seal doors and windows
- Keep pallets 1 foot from the walls
- Fix holes in insulated walls
- Remove culled product everyday
- Keep garbage bins covered
- Keep outside grounds clear of debris

Harvest bins come in from field and then stacked off the floor until rinsing

Poor Cleaning and Maintenance Can Increase Bacterial Risks
- These areas should be replaced, repaired or meticulously cleaned as appropriate
- Cracked hoses
- Hollow framework
- Poorly-maintained filters
- Standing water
- Open bearings
- Porous surfaces – ex. wood

Poor Cleaning and Maintenance Can Increase Bacterial Risks
- Condensate; especially walls, ceilings, and pipes over packing lines
- Damp insulation
- Rubber seals around doors
- Light switches
- Cleaning tools
- Trash cans

Developing Sanitation SOPs
The Standard Operating Procedure (SOPs) for cleaning and sanitation should be documented, and should include:
- Cleaning and sanitizing schedule
- Name and type of cleansers to be used
- Cleaning instructions, including a cleanser – rinse - sanitizer sequence

Packed produce out from packing table or from cooler ready for market.
The purpose of this diagram is not to give actual dimensions and square footage since packing sheds can be any size, shape, and configuration. It can be as formal as a permanent building or a canopy at the edge of a field (four sticks and a lid). What really matters is allowing enough room to accomplish the tasks without spreading contamination into the finished product during packing. If produce washing is done, then it is crucial that unwashed product doesn’t come into contact with washed produce and the workers doing the washing are clean themselves.

The washing station set up needs to have enough room to move produce in and out. The equipment set-up should consider good drainage to keep the floor as dry as possible, no pooling, or splashing onto clean produce.