

Personnel Hygiene and Illness Policy

Fruits and vegetables are unique foods in that they are often consumed raw or with minimal preparation. Preventing contamination of fresh fruits and vegetables from microbial pathogens, dangerous levels of chemical residues, or physical contaminants, is an effective strategy to assure that these foods are wholesome and safe for human consumption.

Workers at the farmers' market doing aggregation tasks, such as sorting and packing produce, must practice good personal hygiene and must not work when ill.

By signing this agreement you agree to:

- Follow FDA recommended handwashing protocol
 - Wash hands with soap under running water for minimum of 20 seconds
 - Wash hands after using restroom
 - Wash hands after eating, smoking, or touching hair, skin or clothing
 - Wash hands before handling clean produce
- Refrain from working on farmers' market aggregation when ill with vomiting or diarrhea. You must be symptom-free for 24 hours before working.

(More detailed information about foodborne illness and employee health and hygiene is in this 68-page manual from the Food & Drug Administration:
<https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/UCM194575.pdf>)

Name Date

Farmers' Market Representative Date