

- Food safety describes handling, preparation, and storage of food in ways that prevent foodborne illness.
- Guidelines to follow your company's food safety plan: do not wear jewelry, practice proper hygiene and cover open cuts.
- Coming to work ill could contaminate fellow employees and the product.
- Proper work attire includes: clean long sleeved shirt, long pants and work shoes in good condition.
- Field sanitation includes: No spitting, eating the product or chewing gum while in the field.
- Field observation includes: report animals, animal feces or tracks in the field to your supervisor.
- Water runoff and trash in the field can contaminate the product and should be reported to your supervisor.

*This tool is meant to guide a review discussion based on previous complete and compliant training. Providing only this information will not constitute legal training compliance.*

