



Zone 1: Food- Contact Surfaces

§112.123 Harvest and Handling

Food-Contact Surfaces: Surfaces that touch food or surfaces where drainage or other materials touch surfaces that touch food.

These surfaces have the highest risk of cross contamination from materials with germs to produce.

Surfaces may easily become contaminated by unclean produce touching an otherwise clean harvest bin.

Gloves may become contaminated by touching the rungs of a ladder where workers step or by touching produce contaminated by feces.

These surfaces include equipment and tools used for harvest, packing, and storage.

Harvest bins, bags, or boxes

Cutting tools

Gloves and Workers' hands

Tables, belts, brushes

Food-contact surfaces must be inspected, maintained, and cleaned. These surfaces should not contact any other type of surface.

If possible, tools should be stored in areas that prevent contact with all other surfaces when not in use.