



Zone 2: Indirect Food-Contact Surfaces

§112.123 Harvest and Handling

Zone 2 Indirect Food-Contact Surfaces

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Zone 2 surfaces are near produce and food-contact surfaces.

Produce is not intentionally contacting these surfaces, but these surfaces can indirectly contaminate produce.

Surfaces include internal and external surfaces of equipment, spray nozzles, housing, and sidewalls.

Often these surfaces are not easily reached and cleaned, which leads to buildup of waste and biofilms.

These surfaces can harbor pathogens that can fall onto produce or food-contact surfaces.

Surfaces also include exterior of harvest bins. Bins set on the ground can be contaminated. Workers handling bins can spread contaminants. Dirt can fall into other bins if stacked.

Aprons and clothing are included.

Other surfaces may be the underside of storage racks, the back side of a door that slides to the ceiling, some harvest tool handles, and cart bottoms.

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