



## **Zone 3**

§112.123 Harvest and Handling

Zone 3 surfaces are areas such as floors, walls, doors, forklifts, areas above stored produce.

These surfaces can cause contamination because the surfaces are close to or above produce.

Waste, dust, dirt, and garbage can accumulate and harbor pests and pathogens if not periodically cleaned.

Surfaces can be a source of contamination that is touched by workers and spread to food-contact surfaces.

It is important to keep these surfaces clean to prevent debris from contacting produce.

A cleaning schedule for these surfaces may be yearly, monthly, or even daily depending on the surface and time of year.