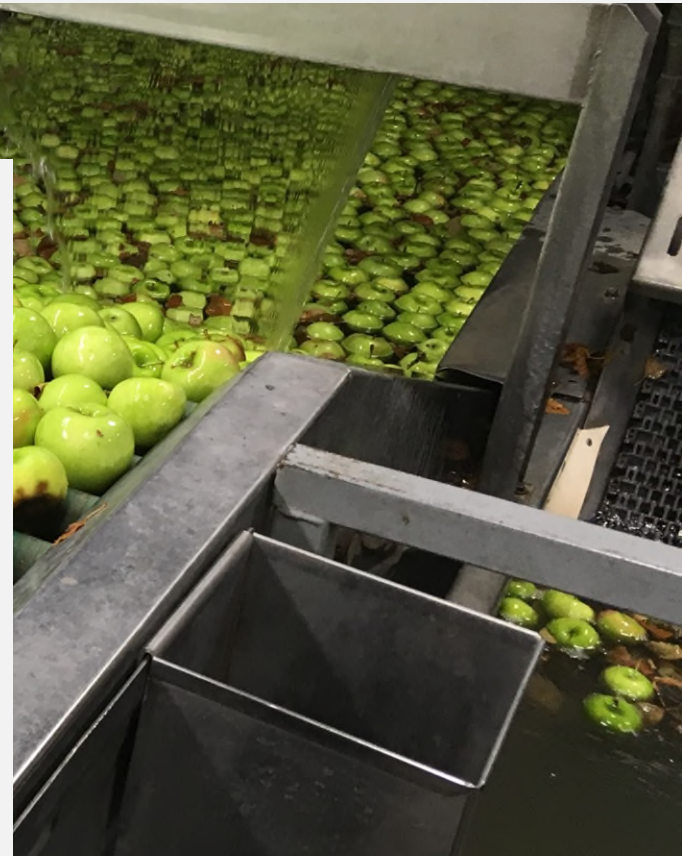


Utah Department of Agriculture Cross-Contamination Tailgate



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Utah Department of Agriculture

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Visitors

What do you need to know about visitors?

- Visitors must sign in upon arriving and sign out prior to leaving production areas.
- Visitors must never be left unattended while in production areas.
- Visitors must understand procedures and policies prior to entering production areas.

Visitors



Cross-Contamination

What is cross-contamination?

- Cross-contamination is the spread of a contaminant from a source to produce by either touching the produce or food-contact surfaces.
- Cross-contamination is something that should always be a concern.
- Cross-contamination is preventable if proper procedures are followed by those in the production area.
- Cross-contamination can result in the illness of those who consume the produce.

Cross-Contamination



Contaminating Materials

What can cause contamination?

There are many possible sources of contamination. Below is a list of a few possibilities:

- Blood
- Glass
- Fecal Matter
- Food
- Saliva

If proper procedures are followed, contamination can be prevented.

Contaminating Materials



Animals

How can animals contaminate produce?

- Animals are not allowed in production areas. All animals should be fenced outside of production areas. Animal fecal matter and physical contact are both forms of contamination.
- A few examples of animals that can contaminate produce are: cattle, goats, sheep, pigs, dogs, and deer.
- Report any animal sightings.

Animals



Product Protection

How do you protect a product?

- Do not use any produce that has potentially been contaminated. Product that has touched the ground should be disposed of.
- If you see a product become contaminated in any way, dispose of it to ensure that the product does not contaminate anything else.

Product Protection



Food-Contact Surfaces

What is considered a food-contact surface?

- Any surface that comes in contact with food at any point of the production process is a food-contact surface.
- Contamination can happen unintentionally by sources dripping or splashing onto food-contact surfaces. Sources could be a storage location or collection space.
- Food-contact surfaces should be cleaned and sanitized regularly and as needed.

Food-Contact Surfaces



Containers and Packing Supplies

How can containers be a source of contamination?

- Only use containers and packing supplies for their intended purpose.
- Containers and supplies should never be placed in areas that can potentially contaminate them. For example, never place them in the dirt.
- Clean and sanitize containers and packing supplies prior to use.

Containers and Packing Supplies



Machinery/Equipment

How can machines cause contamination?

- Machines used in harvesting produce should always be cleaned and sanitized prior to use.
- Equipment must be stored properly to ensure there are no possible outside contaminants.
- Contaminants for machinery could include dirt from a production area or water that has been untreated.
- All equipment used for production should be clean.
- If machinery is broken or damaged, repair immediately, if possible. Use proper tools and supplies for repairs.

Machinery/Equipment



Spills and Leaks

What do you do if equipment/machinery leaks?

- Spills and leaks can contaminate soils and other surfaces.
- If any equipment or machines leak, fix immediately.
- Grease that is used on machines that may come in contact with produce or food-contact surfaces should be labeled as food grade.

Spills and Leaks



Chemicals

When can produce come into contact with chemicals?

- Chemicals can be a contaminant.
- This risk tends to happen during times of growing, picking, and packing.
- Examples of possible chemical contaminates include: pesticides, oil, sanitizing products, and cleaners.

Chemicals



Waste

How is waste a contaminant?

- Waste products such as trash should never be taken into production areas.
- Waste products should be disposed of in designated areas.

Waste

