

Hand Hygiene *for* Farm Management



Dirty hands can contaminate produce with viruses that cause human illnesses, like hepatitis A and norovirus. Farms need adequate toilet facilities and hygiene tools.

Prevention is Key

• **Training** Educate workers about good hand hygiene practices and proper glove use. Teach control measures, why they are important, and what the consequences are if they are not used. Do **not** rely on alcohol-based hand sanitizers, they are not completely effective against foodborne viruses.

Norovirus (the "stomach flu") causes nausea, vomiting, & diarrhea. Hepatitis A illness starts with flu-like symptoms but progresses to disease of the liver, leading to jaundice (yellowing of the skin & eyes) and sometimes additional complications.

For both viruses, it is possible to be infected and not show symptoms; the sick person sheds virus for a long time, and these viruses remain stable in the environment.

• **On the Farm** Provide adequate toilet and handwashing facilities, which include soap, clean water, and paper towels. Trash bins should not be allowed to overflow (soiled paper or tissue can contaminate shoes).

• **Opportunity** Create a working environment and schedule that promotes appropriate hand washing practices.

Berries are at risk for contamination with viruses.



...they are hand-picked and generally not heated or cooked prior to consumption. Use of sanitizers, washing, and freezing is not effective for removing or destroying either virus.

Preventing contamination is the best control.



...for proper handwashing, provide soap, clean water, and paper towels.

Virus contamination of field worker hands has been reported by scientists



...these viruses can be transferred from hands to produce.