Chapter 6: Growing, Harvesting, Packing and Holding Activities

and

Chapter 7: Equipment, Tools, Buildings and Sanitation

(Subparts K and L)
Chapter 6: Growing, Harvesting, Packing and Holding Activities

1. Separation of Covered and Excluded Produce

2. Identifying and Not Harvesting Contaminated Covered Produce

3. Handling Harvested Covered Produce

4. Dropped Covered Produce

5. Packaging Covered Produce

6. Food-Packing Material
1. Separation of Covered and Excluded Produce

• Review of the requirements for 21 CFR 112.111

• Recommendations
  – Evaluate farm activities, including a visual assessment, and produce to determine whether you grow, harvest, pack or hold covered and excluded produce and how excluded produce is handled
  – Evaluate farm practices to determine how to separate covered and excluded produce, if applicable
    • Identify or consider location, equipment and tools used, scheduling of activities and other practices
    • Personnel, Supervisors and other responsible parties

• Examples
2. Identifying and Not Harvesting Contaminated Covered Produce

• Recommendations
  – Should consider the possibility of other sources of contamination
  – Should involve designated personnel visually examining the entire designated harvest area
  – Harvest personnel
  – Should include necessary actions when evidence of contamination, including visible animal excreta, is observed
  – Supervisors and responsible parties
3. Handling Harvested Covered Produce

• Recommendations

  – Should evaluate your practices during harvesting, packing, and holding

  – Should establish procedures to ensure that harvesting, packing and holding practices protect against contamination of covered produce

  – Personnel
6. Food-Packing Material

• Recommended Steps

  – Identify the types of food-packing materials that you use, and determine whether each type is reusable or for single use;

  – Determine whether your food-packing materials are unlikely to support the growth or transfer of bacteria, taking into consideration your handling, maintenance, and storage practices; and

  – Determine whether reusable materials can be cleaned, taking into consideration your handling, maintenance, and storage practices.
6. Food-Packing Material (continued)

• Evaluating your practices and food-packing materials
  – Periodically evaluate your practices, including handling, maintenance, and storage
  – Factors to consider
    • The type of the material and its construction
    • Handling practices and storage conditions
    • Existing condition of the material and maintenance practices
    • Characteristics of the covered produce and how it’s placed in the food-packing material
    • Impact of sanitation procedures
    • Use of single-use, clean liners
  – Examples
Chapter 7: Equipment, Tools, Buildings and Sanitation

1. Equipment and Tools

2. Buildings

3. Other Sanitation Measures

4. Records
1. Equipment and Tools

Examples
1. Equipment and Tools – Recommended steps

- Identify equipment and tools that are intended to, or likely to, contact covered produce, including instruments and controls used to measure, regulate, or record conditions;
- Evaluate their design, construction, workmanship, installation, and maintenance;
- Evaluate your storage and maintenance practices and storage locations;
- Establish procedures and schedules for cleaning, and, when necessary and appropriate, sanitizing, food contact surfaces of these equipment and tools;
- Establish procedures and schedules to conduct inspections;
- Evaluate your use of transport equipment with covered produce; and
- Evaluate the accuracy, precision, maintenance and numbers of instruments; and controls used to measure, regulate, or record conditions to control or prevent the growth of microorganisms of public health significance.
1. Equipment and Tools
Recommendations for Design, Construction, Workmanship, Installation and Maintenance

• Evaluate materials, design, construction, workmanship and seams and consider:
  – Stress and strain during use
  – Environmental conditions during use and storage
  – Process and treatments for cleaning and when applicable, sanitizing
  – Access to all components
  – Limiting potential for the accumulation of moisture or organic materials
  – Presence of wear or damage

• Use equipment and tools made from non-porous materials to the extent practical

• Repair or replace equipment or food contact surfaces that can no longer be adequately cleaned or maintained
1. Equipment and Tools
Inspection Recommendations

• Establish and communicate:
  – Inspection procedures
  – Inspection frequency
  – Personnel involved
  – Conditions to report to management
  – Expected practices when unclean, damaged or worn equipment and tools are observed

• Factors to consider when determining inspection frequency
1. Equipment and Tools
Recommendations for Cleaning and Sanitizing

• You should evaluate your equipment and tools by taking the following steps:

  – Identify food contact surfaces and non-food contact surfaces of equipment and tools; and
  
  – Determine cleaning practices, and, as necessary and appropriate, sanitizing practices for each type of equipment and tool, and the frequency at which you will perform these practices.

• Cleaning and Sanitizing Procedures

• Frequency of Cleaning and Sanitizing
2. Buildings

- Size, Construction, and Design
- Preventing Contamination, Including Floors, Walls, and Ceilings
- Drainage
- Pest Control
- Domesticated Animals
2. Buildings
Size, Construction and Design Recommendations

• Evaluate the buildings materials, size, construction and design

• Factors to consider
  – Drainage and ventilation
  – Sufficient space around equipment
  – Activities that occur in the building
  – Separation of operations to reduce contamination
  – Volume and frequency of activities
  – Number, size and placement of equipment and tools, including use and storage
  – Number of people at any given time

• Examples
2. Buildings
Pest Control Recommendations

• Minimize pest attractants and harborage areas in and around buildings

• Visually assess potential points of entry and routes of pest movement

• Monitoring activities

• Identifying and addressing contributing factors to pest activity

• Strategies for eliminating or preventing pests

• Personnel, supervisors and responsible parties
3. Other Sanitation Measures

- Animal Excreta and Litter from Domesticated Animals
- Toilet Facilities
- Hand-Washing Facilities
- Sewage Systems
- Trash, Litter, and Waste
- Plumbing
3. Other Sanitation Measures
Hand-Washing Facilities

• Recommendations

  – Consider personnel and visitor activities and traffic in growing, harvesting, packing and holding areas to determine appropriate number and location

  – Evaluate accessibility and location

  – Establish monitoring, servicing and cleaning procedures and schedules

  – Evaluate disposal systems

  – Personnel, supervisors and responsible parties

• Supplies
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