

**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

**Chapter 6: Growing, Harvesting, Packing  
and Holding Activities  
and  
Chapter 7: Equipment, Tools, Buildings and  
Sanitation**

(Subparts K and L)