

Harvest SOP

Supplies Needed:

Harvest Totes (that do not serve any other purpose)

Harvest Tools

Handwashing sink with dish soap, water, paper towels

Diluted bleach mix in spray bottle (1 T bleach per 1 gallon water)

Gloves (only to be used if you have open wounds, bandage wound and put glove over)

Face Mask (optional)

Process

1. If you are feeling sick (cold, cough, sneezing, sore throat, achy, fever) or have been around someone who is feeling sick— you should not harvest or handle any produce!
2. Maintain social distancing at washstand (6 feet apart)
3. Before harvesting you must wash your hands following standard protocol - 20 seconds with soap and water. If your hands get dirty while harvesting—if you sneeze into them, touch your face, **use the restroom**, or contact poop- you **must** wash them again before continuing to harvest.
4. Produce should be harvested using cleaned and sanitized harvest tools (knives, scissors, etc.,) and only placed into clean harvest totes (that serve no other purpose)
5. After harvest, items will be placed in the shade or in refrigeration, out of direct sunlight.
6. Produce will be washed according to washstand SOP –
 - a. After arriving at the washstand with produce, wash hands again for 20 seconds with soap and water
 - b. Using dish soap, wash and scrub down the wash area, rinse.
 - c. Spray vegetables to rinse off any dirt, debris, etc.
 - d. If vegetables need to be dunked in water (leafy greens), be sure to change out the water after each batch of produce, repeat step b above before dunking the next batch
 - e. Once finished with the washstand, wash area again with dish soap, scrubbing surfaces and rinsing thoroughly -
7. Clean harvest totes and tools after each use --- scrub with dish soap and sponge or brush, rinse, then spray with sanitizer and air dry
8. At the end of each day, staff will sanitize the washstand with a bleach solution (spraying down sinks, hoses, faucets, handles, spray areas, etc.,)