

## Hygiene procedures and instructions v.210526

1. Products and packaging must be protected from contamination
2. Practice good hand hygiene. Always wash your hands with soap and water before produce handling and as necessary.
3. Wear clean clothing. Avoid clothing that has been in contact with animals, fertilizers, manure, pesticides or waste.
4. Always wash your hands with soap and water after using the toilet.
5. Toilets should be used when necessary.
6. Keep the toilet and sink clean and in order
7. Wounds on hands must be protected with plasters.
8. No smoking at harvest or in produce handling. It is forbidden to throw cigarette butts in field.
9. It is forbidden to bring glass-bottles or similar in field or production areas.
10. Do not sit or step on packaging
11. You must inform company if you get ill, if you carry infection or have problems with wounds. If you have been vomiting, you must compulsorily inform the foreman before starting work again.
12. Take care of your own food. It is no allowed to eat in production areas.
13. Handle waste in a correct way
14. You have to keep track of the knife. To use only for harvest and must be cleaned every day.

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