

**FOOD SAFETY, FOOD DEFENSE,
AND HEALTH AND HYGIENE POLICIES**

- All employees, contractors, and vendors to the location are required to follow proper hygiene procedures.
- Employees, contractors, and vendors must wash their hands before beginning or returning to work (eg. from all breaks, use of restroom facilities). Signs will be posted in designated areas to remind you of this policy.
- Rest areas and restrooms will be equipped with soap and water for washing hands. Only use single-use towels to dry hands and place in waste receptacle. Hand washing water must be potable. However, in some instances, the operation may add chlorine or other acceptable agents to potable water in order to further reduce the possibility of contamination during hand washing. Although this water may not be suitable for drinking it shall be acceptable for hand washing. Employees, contractors, and vendors will use the restrooms in a manner to maintain usability and will report any lack of usability to a supervisor. Used toilet tissue must be placed into the toilet fixture.
- Employees, contractors, and vendors should not wear loose clothing and instead should wear snug-fitting clothes. Any and all jewelry should not be worn without prior approval of a supervisor. Non-removable jewelry needs to be reported to a supervisor on advisement for how to cover the jewelry (eg. waterproof gloves).
- Smoking, eating and drinking are allowed in designated areas only. Signs will be posted to remind you of those locations. Enclosed vehicles may be used as a designated location. Only bottled water is acceptable in the work area provided it is in clear plastic containers and stored below the product flow zone. Glass containers are not allowed in the fields, storages or near the harvest operation. Garbage containers will be provided and maintained in the eating area.
- If you are experiencing flu like symptoms or have infectious conditions, you are prohibited from handling harvested potatoes.
- If you have knowledge of harvested potatoes that has come in contact with blood or other body fluids, you must report it to supervisors so that contaminated produce can be discarded. Potatoes that have come into contact with blood or other body fluids will be disposed of, buried, burned or put into safe garbage container. Machinery that has come into contact with blood or other body fluids will be disinfected with bleach or other safe disinfectants.
- First aid kits are available for all employees. Any cuts, abrasions or other injuries must be immediately reported to a supervisor and properly and promptly treated.
- You are required to always be watchful for foreign material such as; glass, metal, golf balls, packaging materials, rocks, bones, personal effects, insects, rodents, parts or feces. Any broken glass must be immediately reported to a supervisor for proper clean up.

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- Any type of foreign material must be removed from the harvested potatoes or avoided in the field. If you are unable to remove the foreign material, contact your supervisor with information on the location of the material.
- You need to be alert for potential chemical hazards such as pesticides, oils, and fuels. Any type of leak or spill needs to be reported to the supervisor for immediate attention.
- Employees, contractors, and vendors who are stationed around equipment must know the location of the controls to safely start and stop machinery. You must notify a supervisor immediately if there are any unsafe conditions with the equipment that may endanger employees or contaminate potatoes.
- Keep any type of chemical containers away from harvested potatoes and raw potato storage areas.
- Monitor crop production areas and document the presence, signs, or non-presence of wild or domestic animals entering the land/production or storage areas.
- If you are responsible for pesticide applications, you must be properly trained on best management practices, have read and understood the pesticide label, and, if necessary, be certified by Idaho State Department of Agriculture to apply restricted use pesticides.
- I have received the Food Safety, Food Defense, and Health and Hygiene Policies and Training. I have followed the QR codes below and watched the training videos. I fully understand the required policies.

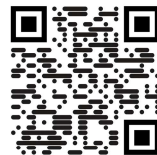
Food Safety
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Food Safety
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Food Defense
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Food Defense
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• **Contractor Signature** _____

Date _____