
Salem Harvest

To feed hungry families by harvesting food that would go to waste

Preparing for Harvest

FSMA (Food Safety Modernization Act) is a federal law designed to enhance the safety of the U.S. food supply by preventing contamination. As a Salem Harvest volunteer, this prevention starts with you and how you prepare for harvesting.

There are many ways pathogens can contaminate food and several things can be done before leaving home to help stop them.



Clean Containers

Tiny microorganisms can live in and on our containers. Using washable containers and thoroughly washing them before coming out to harvest is a must. Think too about how they are being transported and used in the field. For example, kids using them as hats or carrying dirty items in them means you will have to clean them again at the field.

Wear Clean Clothes

They don't have to be fresh from the dryer but the clothes, gloves, and shoes worn to harvests must not have clumps of mud, fecal mater (manure, chicken poop), blood, or other bodily fluids on them. Bacterial like E-coli and other pathogens flourish in such substances.

Wear Closed Toed Shoes

The FDA requires all farm workers to wear closed toed shoes for food safety and general foot safety. There are lots of hazards under foot in the fields that could injure unprotected toes and feet. Wearing closed toed shoes throughout the harvest is a must.

Stay Home if Sick

If you or your children are sick, please stay home. Coughing, runny nose, diarrhea, fever...all reasons to stay away from fresh food handling. We will miss you, but the 100 food pantries that receive the food you pick won't miss ingesting the bad microorganisms you may have added to their food.



Until next time when we discuss what to expect at harvests - Elise
