

---

# Salem Harvest

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

---

## Focused on FSMA - What to Expect at a 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 an organization that harvests produce directly from farms, Salem Harvest is responsible for that food being handled safely.

As we have learned, there are many ways pathogens can contaminate food and steps will be taken at every harvest to reduce these paths of pathogens.



### Signing In

Volunteers will sign the roster upon arrival as a record of attendance. While signing in, volunteers should be prepared to answer questions about health (are you sick today) and cleanliness standards.

### Hand Washing

Every harvester will wash their hands for 20 seconds, taking special care to clean the most frequently missed areas of the hands. Hands will be washed before putting on gloves (if worn), before entering the field, after using the restroom, after eating, and after any other time hands may have become contaminated.

### Bandaging Wounds

If wounded and bleeding occurs during harvesting, even if it's just a scratch, it must be bandaged. A first aid kit will be available at every harvest for these occurrences. After bandaging, hands will be washed and, if the wound is on the hands, gloves will be worn before returning to harvest activities. Preexisting wounds of this type will be treated in the same way.



### Animal Activities in the Field

Pets are not allowed at harvests, however we have no control over wild animals and what they do in the

---

fields we harvest. Knowing this, we will be actively looking for fecal contamination, like bird poop, in the fields and will not harvest produce that has poop on it or was located in close proximity to animal droppings.

Also, produce will not be picked up off the ground unless it naturally grows on the ground or naturally touches the ground. Contamination is our concern and by not picking up fallen fruit, we completely block this path of pathogens.



### **No Eating While Harvesting**

No one loves putting tasty fruit into their mouth as much as I do, trust me, but it just isn't sanitary while picking. As humans, we tend to get saliva on our fingers when we eat with them. If we eat while we pick, our saliva will go from our fingers to the food, contaminating all that we pick.

Test tasting is great, it just needs to be done at the hand washing station so that hands can be washed after eating and before resuming harvest activities.

See you at a harvest soon! - Elise



Salem Harvest is a non-profit, 501(c)(3) organization, and relies on donations to fund our harvest activities. At \$0.16 per pound to harvest, how many pounds would you like to rescue with your donation?

Donate