



Food Safety: Worker Hygiene

One of the simplest ways to protect against contamination of farm products is for farm owners and workers to adhere to simple hygiene practices. The following resources provide information about practices and procedures that will help address this food safety issue.

Worker Health and Hygiene is Penn State Extension publication that provides an overview of basic hygiene practices for anyone harvesting or handling produce.

<https://extension.psu.edu/worker-health-and-hygiene>

Additional Penn State Extension resources that go into more detail about specific aspects of food safety during harvest, packing, or by on-farm animals are also available.

Reducing Food Safety Risks During Harvest:

<https://extension.psu.edu/reducing-food-safety-risks-during-harvest>

Reducing Food Safety Risks in the Packhouse:

<https://extension.psu.edu/reducing-food-safety-risks-in-the-packhouse>

Reducing Risks from Animals and Manure:

<https://extension.psu.edu/reducing-risks-from-animals-and-manure>

Food Safety Begins on the Farm: A Grower's Guide is a resource produced by Cornell University and provides a general overview of food safety issues and practices.

<https://ecommons.cornell.edu/handle/1813/2209>

Fruits, Vegetables and Food Safety: Food Safety Begins on the Farm contains similar information in video format. The video is available in both English and Spanish language versions.

[English Language Version](#)

[Spanish Language Version](#)

