Best Practices for Farms

The following are best practices to help farmers keep their workforce healthy, their food products safe, and to protect their businesses as much as possible during this COVID-19 outbreak. Farmers are encouraged to continue these best practices and integrate them into their farm hygiene and sanitation systems to ensure their on-farm health and hygiene standards remain at a high level into the future.

PACKAGING, TOOLS, EQUIPMENT AND FACILITIES

USE APPROPRIATE PERSONAL PROTECTIVE EQUIPMENT WITH ALL SANITIZING AGENTS (note that sanitizers are considered agricultural pesticides)

1. Regularly clean and sanitize employee break areas and all surfaces that employees touch (door knobs, handles, keyboards, touch screens). See CDC recommendations here.

2. Regularly clean and sanitize supplies and equipment:
   a. For surfaces that will be in contact with food or food products (such as produce bins, coolers, boxes, tools), use detergents and sanitizing solutions that are food safe:
      1) Clean the surface with a detergent (for example, Dawn dish detergent) and rinse thoroughly.
      2) Use a sanitizer product that is approved for use on food contact surfaces. (https://producesafetyalliance.cornell.edu/sites/producesafetyalliance.cornell.edu/files/shared/documents/PSA-Labeled-Sanitizers-for-Produce.xlsx).
      3) This list provides information on sanitizers that will be effective on non-porous surfaces. Wood and cardboard are porous surfaces, as are pitted or damaged hard surfaces. You will not be able to adequately sanitize a porous or damaged surface.
      4) Follow the label instructions for the sanitizer you use when mixing, applying and storing it. For example,
         - Note whether the product must be diluted or whether it is ready-to-use (RTU).
         - All EPA listed sanitizers require contact time on the surface to be effective (from several seconds to 10 minutes, depending on the specific product).
         - Some sanitizers require a rinse step, and some must either air-dry or
be wiped dry. Following the instructions for this final step is important to ensure there is no residual sanitizer remaining on any surfaces that food may touch.

b. To clean and sanitize surfaces that will **not come into contact with food or food products** (such as chairs, tables, truck beds):
   1) Wear disposable gloves when cleaning and sanitizing surfaces.
   2) Clean the surface with a detergent (for example, Dawn dish detergent) and rinse thoroughly.
   4) Follow the label instructions for the sanitizer you use when mixing, applying and storing it. For example,
      - Note whether the product must be diluted or whether it is ready-to-use (RTU).
      - All EPA listed sanitizers require contact time on the surface to be effective (from several seconds to 10 minutes, depending on the specific product).
      - Some sanitizers require a rinse step, and some must either air-dry or be wiped dry.

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