



Who to train?

All workers who handle produce covered by the PSR (includes produce typically consumed raw). All volunteers who handle covered produce need to be trained as if they are paid workers.

What to include?

Workers must be trained in:

1. Principles of food hygiene and safety;
2. How their health and personal hygiene can result in contamination of produce or food contact surfaces; and
3. PSR standards that are applicable to the worker's job responsibilities.

Workers who conduct harvest activities must also be trained to:

1. Evaluate contamination risks before and during harvest (animal activity, damage, etc.);
2. Never harvest produce that is dropped or contaminated with feces; and
3. Only use clean harvest and packing containers.

Why train?

Training workers in food safety reduces produce safety risks, improves farm morale, and empowers them to notify supervisors when they notice potential sources of contamination. Training should cover the causes of contamination, including feces, footwear, clothing, tools & equipment, hands/jewelry, and illness & injury.

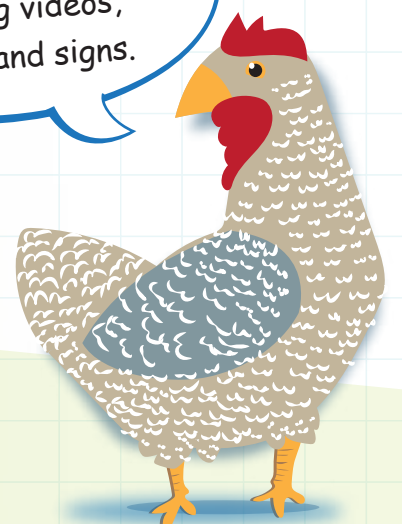
When to train?

Upon hiring, provide workers with an introductory training with basic food safety concepts and at least one refresher training annually throughout the season. Topic-specific refresher trainings might be offered more frequently, when necessary.

How to train?

Training programs must be easily understood and supervised by a qualified person. Keep records (of who was trained, the date they were trained, and what was covered.²)

Need help? The Maryland Department of Agriculture has training videos, resources, and signs.



¹ For more information about training workers, see 21 CFR Subpart C, §§ 112.121-112.130.

² For more information on records, see 21 CFR Subpart O, §112.161. Required record templates, including for worker training, are available online from the Produce Safety Alliance, Records Required by the FSMA Produce Safety Rule, <https://producesafetyalliance.cornell.edu/resources/general-resource-listing/>.

Questions? Contact the Maryland Department of Agriculture at 410-841-5769, produce.safety@maryland.gov

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