

SEBASTIAN HARVESTING



Sebastian Harvesting/Al Pak Labor

SOP: Employee Using Toilets

All persons shall wash hands thoroughly in an adequate hand washing facility to protect against undesirable microorganisms. Hands should be washed prior to starting work, after visiting the toilet, smoking and eating.

Employees leave their knife on top of the machine or in sanitizer dip station.

Employees of the Mix and Cilantro/Parsley/Kale crews will leave their gloves on the provided table. Employees of the Spring Mix and Broccoli crews will leave their aprons/gloves on the fabricated hanger.

Then, they will wash hands properly from elbow to hand, interior, and palm and back of the hand and between fingers.

Use clean and fresh potable water for the washing of hands.

Use soap with bactericidal properties to remove microbes from hands.

Hands will be dried with single —use towels. Towels will be disposed of immediately in trash receptacle.