

Carolina Community Garden Food Safety Policies*

Before harvesting any food at the CCG, volunteers and staff must do the following:

- Wash hands (including the back of hands, between fingers and under nails) with soap and water for 20 seconds at the hands-free handwash station. Dry hands using paper towels located at the station.
- If it is too cold to wash hands with running water, then use an alcohol-based hand sanitizer that contains at least 60% alcohol and make sure to rub the sanitizer over all surfaces of the hands and fingers until completely dry.

CCG Staff is also responsible for:

- Washing all storage containers with soap and water after each use.
- Machine washing all garden gloves after one use.
- Rinsing tools at the end of each workday.

To reduce the risk of contamination, the harvest is not washed before it is distributed. It is stored in refrigerators either at the American Indian Center or at the Newman Center after being harvested and before distributions.

No animal manure is added to garden beds or the garden compost and turning of compost occurs on a weekly basis.

Fencing surrounds the garden to minimize garden access by wild and domesticated animals.

*These policies are derived from this handbook:

<https://chapmanfoodsafety.files.wordpress.com/2011/08/food-safety-for-school-and-community-gardens.pdf>