Good on-farm food safety practices to reduce chemical cross-contamination.

Guidance Document



Introduction

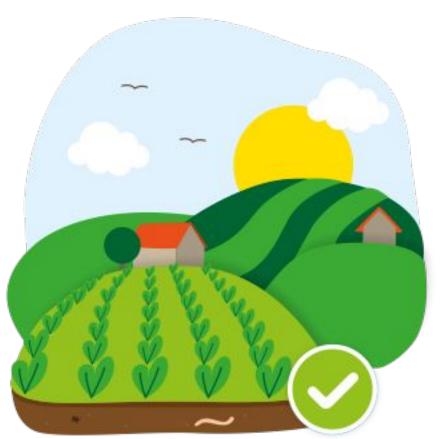
This document provides only the illustrations of the "SSAFE good on-farm food safety practices to reduce contamination and cross-contamination". The purpose of this document is to enable users to use the illustrations as part of broader training materials, as posters at farming facilities or in any other way the user sees best fit. It is strongly recommended that users also read the complete guide that forms the basis of these illustrations.

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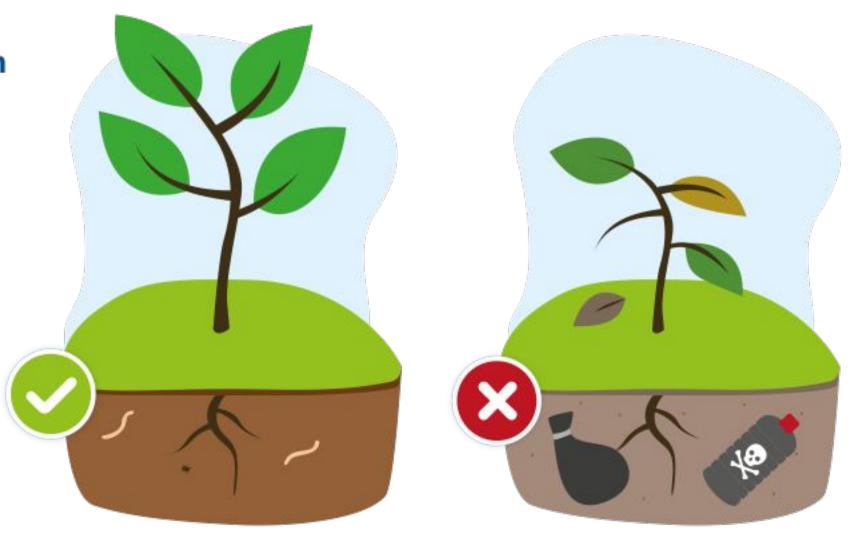
Locate farming activities away from potential sources of pollution





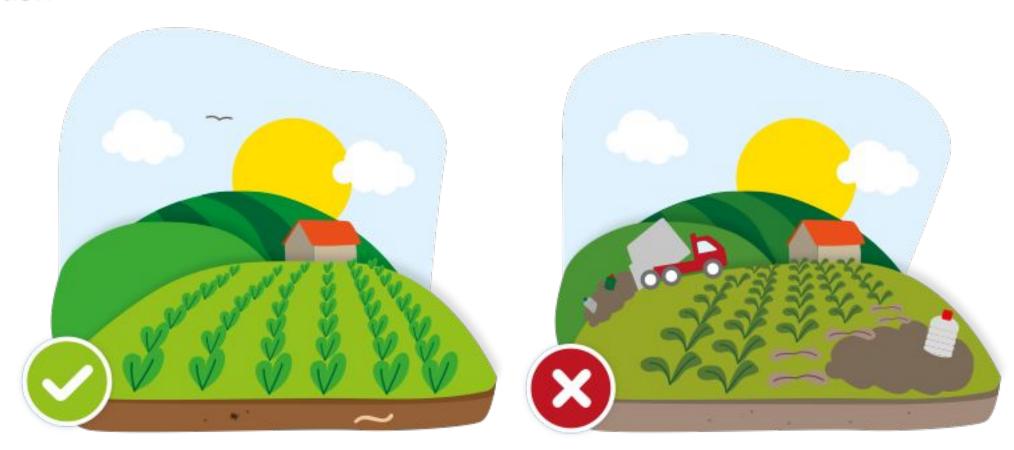


Ensure there is no contamination risk coming from previous activities





Work in a field free of trash





Control the weeds that are present in the field







Review the situation at least annually or when something has changed either on the farm or in an area near to the farm that can influence the risk





Ensure that nothing you do on your farm has an adverse effect on the product





Ensure your premises don't contaminate

your product





Prevent water used on the farm from contaminating your premises and product





Train your workers on how to use agrochemicals

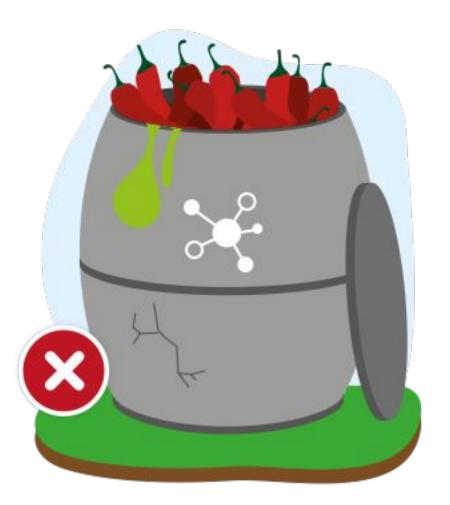






Use clean containers, never previously used to store chemicals







Use spraying equipment in clean and well-

in clean and wellmaintained condition and use it as

intended



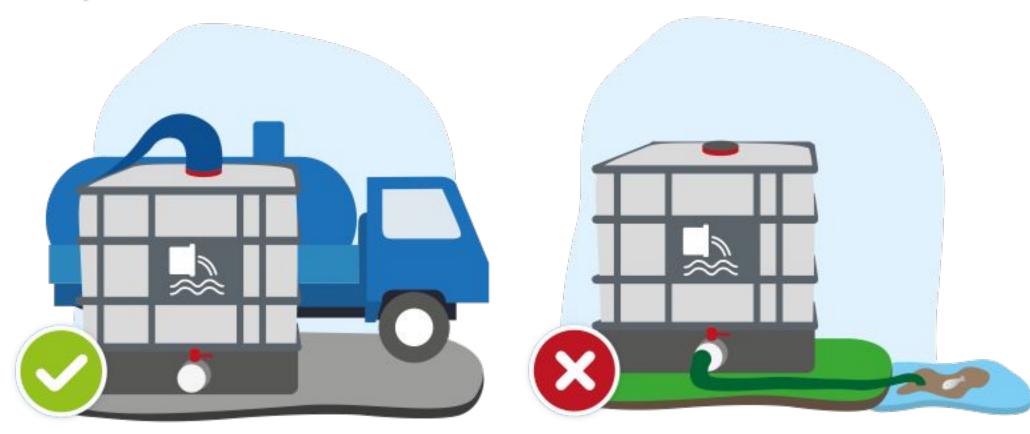




Store equipment used with chemicals away from product

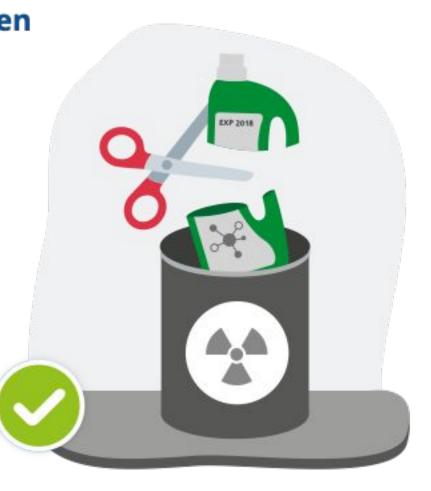


Dispose of any wastewater in the right way





When chemicals are expired or when the container is empty, destroy the container appropriately to ensure neither can be re-used



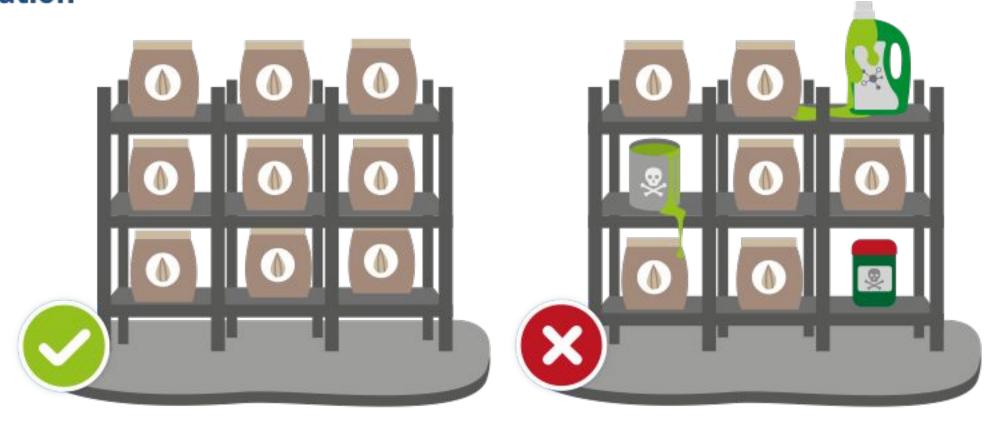




Purchase starter products from registered suppliers, and identify and track what you buy



Keep seeds free of any chemical contamination





Grow only crops that are fit for consumption



Identify and store your fertilizers in

a safe way







Make sure fertilizers don't contaminate your harvested product

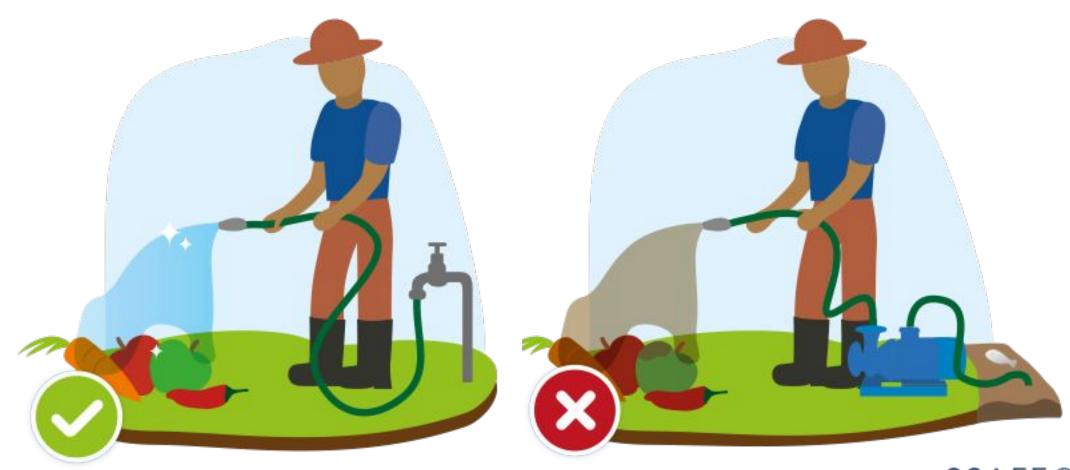




Use fertilizers as per label instructions, avoid contamination and use fertilizers the right way

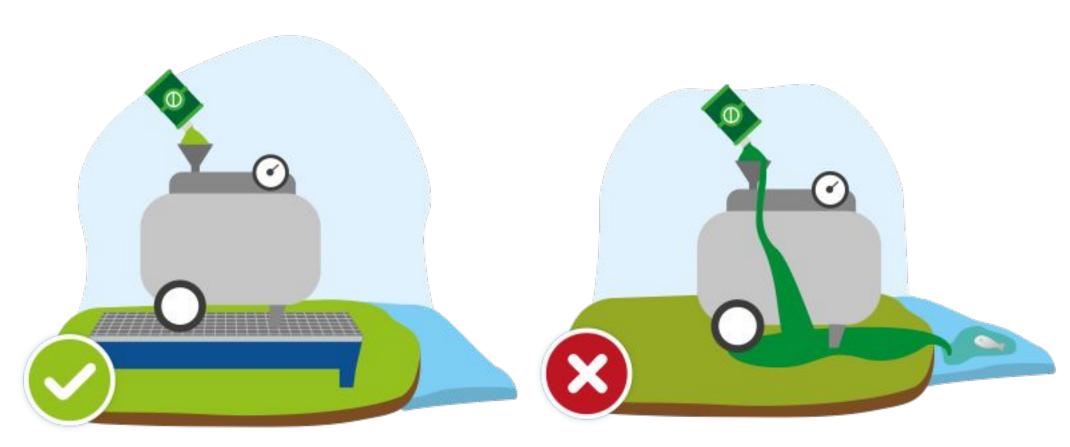


Use the right water quality for your different activities



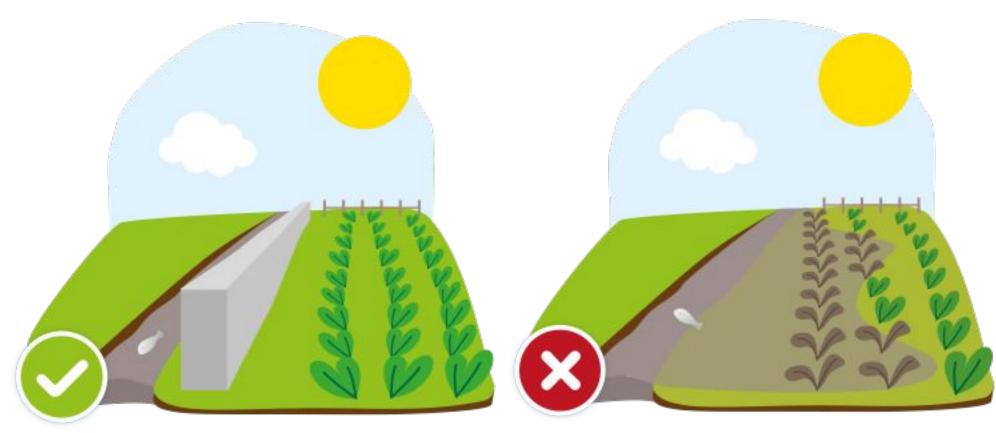


Do not contaminate water with agrochemicals





Prevent contaminated water from entering your field





Use only plant protection products that are authorized on the intended market

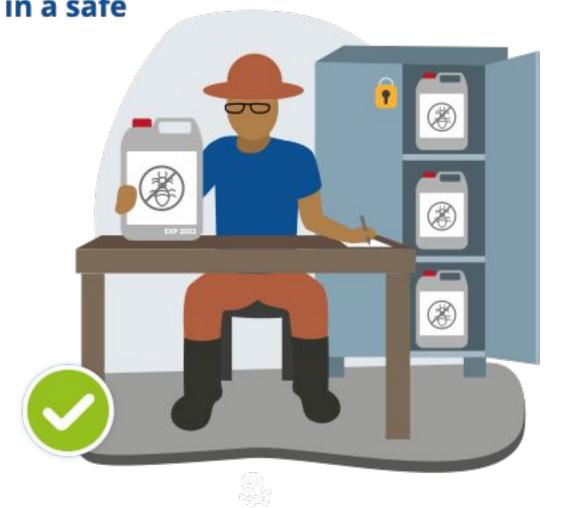






Identify and store chemicals in a safe

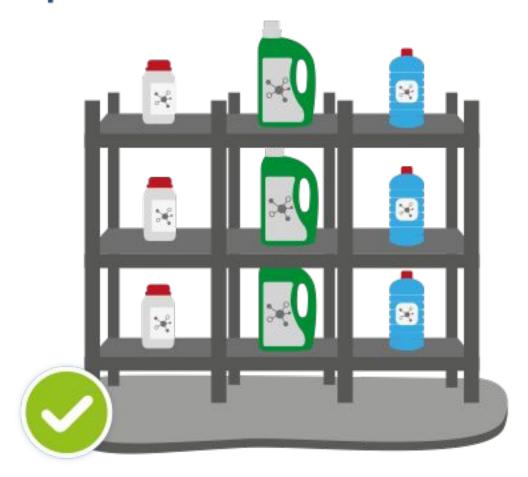
place







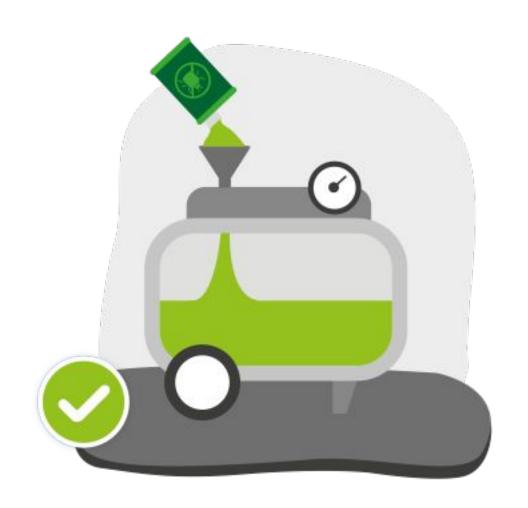
Store chemicals away from other products







Do not mix pesticides



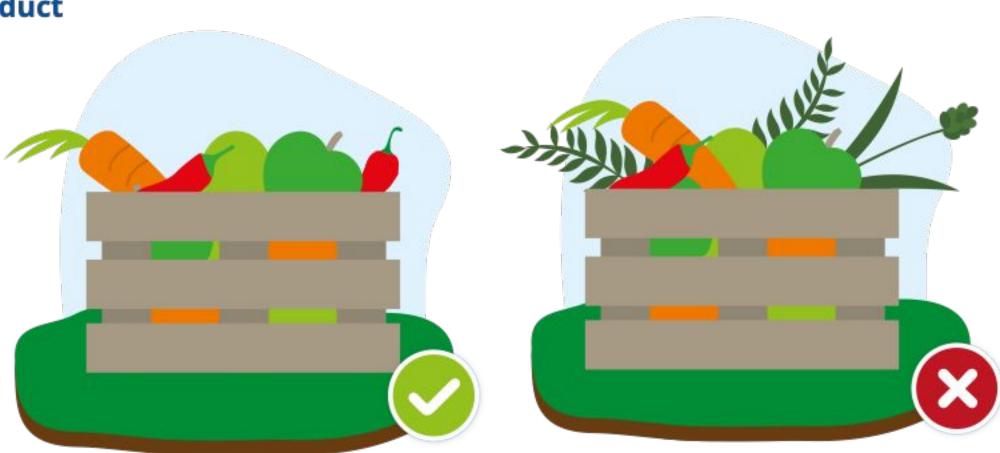








Avoid harvesting weeds together with product



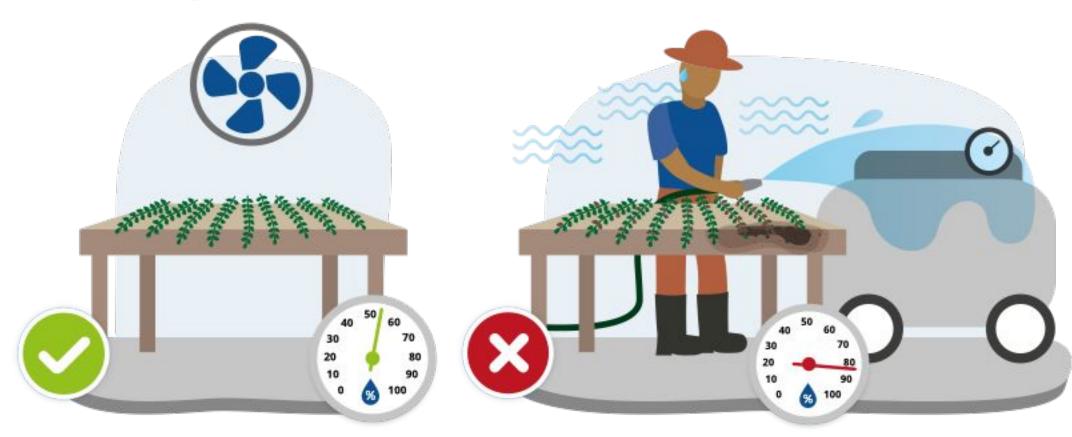


Use containers to store harvested products and for this single purpose only - do not use them to store something else SPICES PICES



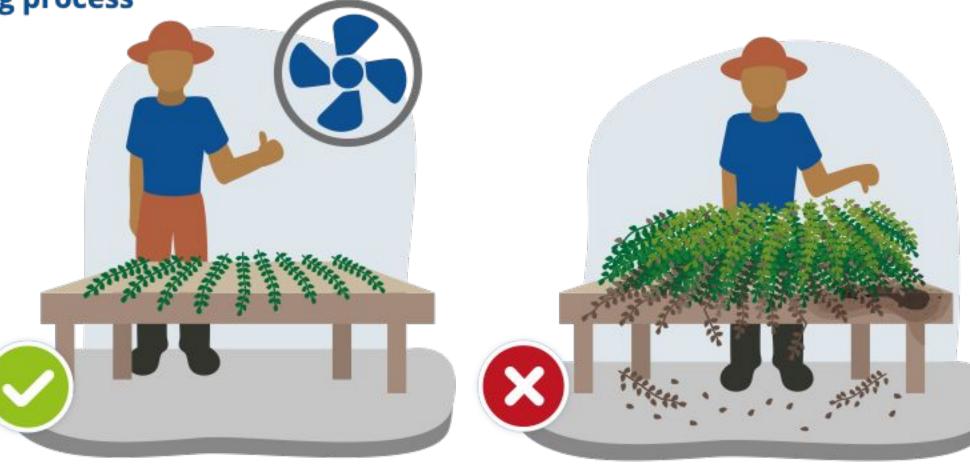
Place containers of harvested product on a contaminationfree surface

Control that the humidity in the processing/drying area is not too high





Optimize your drying conditions and master the drying process

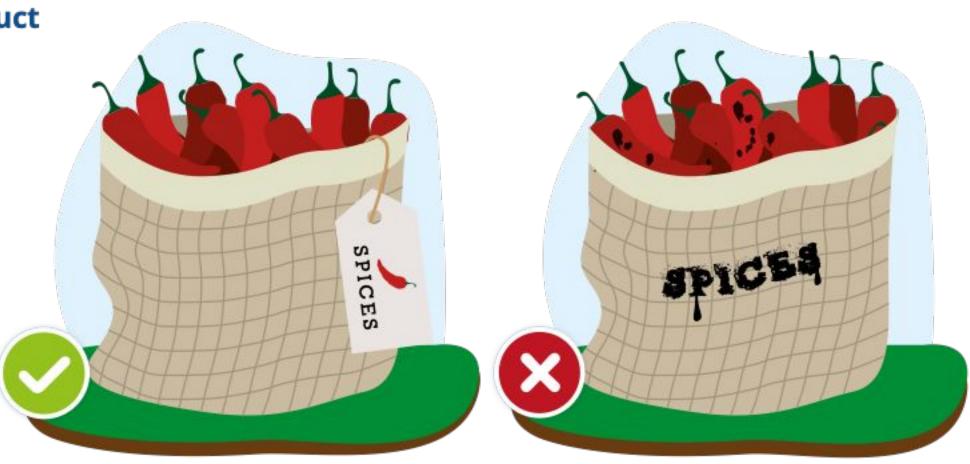




Pack dried products in bags used only for this purpose



Make sure ink cannot get in contact with your product





Store products in suitable, well-kept warehouses, protect them from water leaks and cross-contamination sources

Make sure the storage (humidity and temperature) conditions of your dried products are







Store your products separately from chemicals (plant protection products, fertilizers or nonagrochemicals)





Use clean and in good shape vehicles for transport, protect the products from the weather conditions





Transport the products separately from chemicals and allergenic crops





Verify compliance with the regulatory limit requirements on Maximum Residue Limits (MRLs) for your crop and for the country where you will sell your product





Verify compliance with any legislation other than MRLs applicable in the country of destination of your product







Verify that your fertilizers are free of chemical contaminants





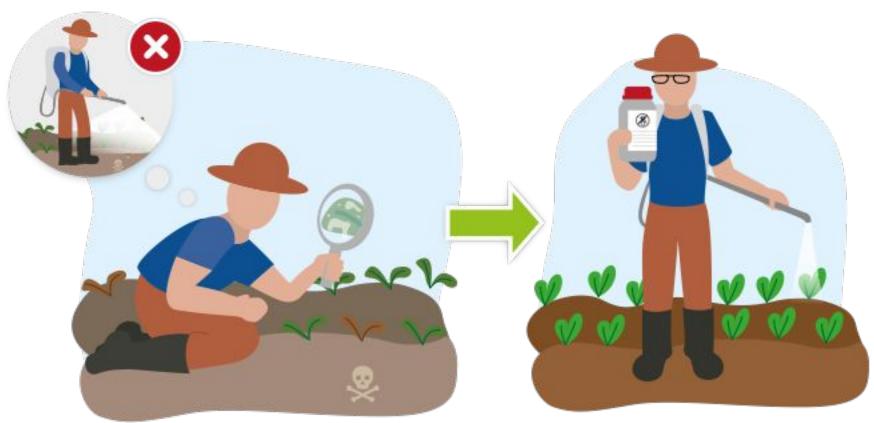


Evaluate the impact posed by contaminated water if it enters your field



level

Identify the cause if you exceed regulatory limit requirements and implement actions to restore a safe



React if your fertilizers are contaminated









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