8.1 Worker Health and Hygiene Risk Assessment

Describe what protocols or procedures you have in place on your farm to support worker health and hygiene. Include any hazards you identify, describe what exists to reduce risk and any corrective actions you need to take.

Year: **Worker Health and Hygiene Questions**	**Describe what's happening on your farm. What already exists to reduce risk?**	**Identify Hazards that require a corrective action.**	**Describe Corrective Actions Taken & Date.**
How many people do you have helping with your farming operation, and how many are family, volunteers, employed seasonally or year-round?			
Describe how workers are trained on hygiene practices and food safety before beginning work and what training records are kept.			
Describe where first-aid kits are located, how you make sure workers know where they are, and what schedule is in place to inspect and restock expired supplies?			
Describe what policies you have for workers who show signs of illness or who have cuts or open wounds.			
Describe what your policies are around personal belongings (including jewelry, watches, phones, etc.) in produce handling areas?			
Describe your policy and procedures on glove use.			

Describe where bathrooms are located for each of your farming sites. Are they close to production fields and water sources? Are they portable toilets or permanent structures?			
Where are handwashing stations located on your farm, and where does greywater and trash go?			
How often are bathrooms and handwashing stations cleaned and re-stocked with toilet paper, paper towels and soap?			
How do you ensure that workers wash their hands frequently and properly?			
What are your policies for eating, drinking, chewing gum or smoking on the farm?			
Where do people take breaks on your farm? How do you prevent contamination of produce handling and storage areas from personal food items?			
What are your visitor policies and how do visitors learn about them?			
List here any SOPs or Records you already use related to Worker Health & Hygiene			
You can find tips and resources in the ASP Workbook, and templates in the Produce Safety Worksheets (PSW), and at newmexicogrown.org.	8.1a Worker Food Safety Training SOP and Log (PSW)		