KEEPING YOUR SOIL CLEAN

Water Quality

- Provide soap, clean water, and single-use hand-washing facilities.
- Make sure hand-washing facilities are clean and sanitary.
- Encourage workers to wear protective clothing.
- Provide regular worker safety classes that include the importance of maintaining clean water.
- Keep first-aid kit well stocked and where workers can easily access it.

Chemical Contact Measures

- Chemicals must be applied properly, and all equipment must be kept clean.
- Provide regular worker safety classes that include chemical handling procedures.
- Keep accurate records of all chemical applications and original product information.

Using Clean Water

- Provide toilet facilities to all workers in the field and in the packing house.
- If employees wear gloves, they should be used properly and worn only over washed hands.
- Keep gloves frequently with soap and water.
- Supply protection to workers with cuts or lesions on parts of the body that may make contact with fresh produce.

Chemical Safety

- Properly dispose of all empty chemical containers.
- Perform repairs and block access of pests to enclosed facilities.
- Reduce clutter that may provide shelter and coverage for pests.

Promoting Worker Higiene and Health

- To obtain additional copies of this poster, contact the Publications and Information Office, CTAHR.
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Managing Irrigation Water

- Identify the source of origin of irrigation water so that possible sources of contamination can be identified.
- Perform water quality tests for microbial contamination (such as for fecal coliform indicators) on a regular basis and keep accurate records.
- When using hillside water catchment systems, filter irrigation water to remove possible contamination.
- Application methods for irrigation water can possibly determine the risk of produce-surface contamination. From the less risky to the more risky, inclusion in less risky than surface day to day, and soil are not fully clean when tested.

Maintaining a Clean, Pest-Free, and Safe Work Environment

- Maintain all application equipment in good working order and calibrate it regularly.
- Use potable water for all produce and processing-surface washes to reduce the possibility of chemical, biological, or physical contamination.

Promoting Worker Hygiene and Health

- To order a free copy of this poster, go to http://www.cjte.hawaii.edu/reference/FST-78ar.

Safe Produce

- Do not apply pesticides during very hot weather or in windy conditions.
- Maintain all application equipment in good working order and calibrate it regularly.
- Use potable water for all produce and processing-surface washes to reduce the possibility of chemical, biological, or physical contamination.

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