



The SCRUB Project: Up to Our Elbows in Suds and Bubbles

Produce Safety Educator's

Call #60

June 6, 2022



Instructions

- All participants are muted.
- There will be time for questions and discussion at the end of the meeting.
- Feel free to use the chat box to ask questions as well!
- This session will be recorded and the presentation will be shared via the listserv and on our website after the call.



Speaker Introduction

- **Christopher Callahan, MBA, PE**
 - Associate Extension Professor of Agricultural Engineering, University of Vermont
 - Director of the Northeast Center to Advance Food Safety (NECAFS)



Sanitization and Cleaning Resources for Your Business

Vern Grubinger, Hans Estrin, Chris Callahan,
Andrew Chamberlin (UVM Extension)

Ava DeBovis, Billy Mitchel, Tricia Wanko
(National Farmers Union)

Robert Hadad, Caitlin Tucker (Cornell
Cooperative Extension of Western NY)

Phillip Tocco, (Michigan State University
Extension)

go.uvm.edu/scrub

The SCRUB Project: Up to Our Elbows in Suds and Bubbles

PSA Educators Call June 6, 2022



THE UNIVERSITY OF VERMONT
EXTENSION



National
Farmers
Union

MICHIGAN STATE
UNIVERSITY

Extension

Cornell Cooperative Extension
Cornell Vegetable Program

Grant number 2020-70020-33003 from the USDA National Institute of Food and Agriculture. It is offered without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability, protected veteran status, or any other category legally protected by federal or state law.

Think of a time when you learned something new or changed the way you do things....

as an adult.

What made it work for you?



Project Motivations

OFRR's, inspections, our own experiences,
& grower feedback all pointed to:

- insufficient or inadequate cleaning schedules,
- insufficient documentation of their implementation (logs), and
- lack of standard operating procedures (SOPs) used for cleaning and sanitizing equipment.

Think of a time when you learned something new or changed the way you do things....

as an adult.

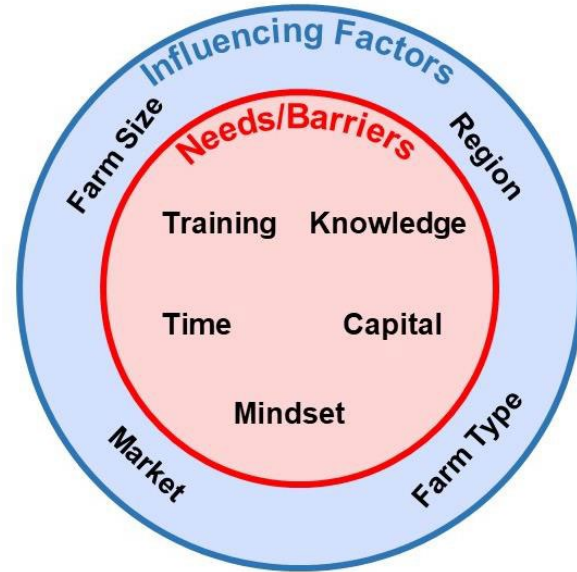
What made it work for you?



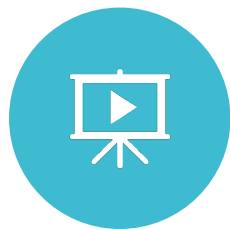
Project Motivations

Known barriers to improved practice include the usual suspects:

- knowledge
- training
- time
- capital
- mindset



Our multi-state team is creating and sharing educational resources to improve produce safety and efficiency on your farm.



RESOURCES



PARTICIPANT



WORKSHOPS



PARTNER



DIRECT TECHNICAL
ASSISTANCE



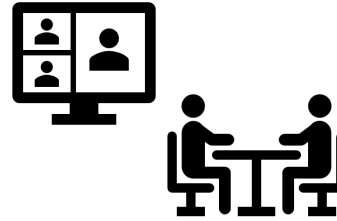
ADVISOR

Workshops
are also
typically in 3
formats:

Small groups
One-on-one
Co-learning



Twilight Highlights
Peer Learning
Multi-state



One on One
In-person and
Virtual
Multi-state



Active Listening
to Inform New
Resource
Development

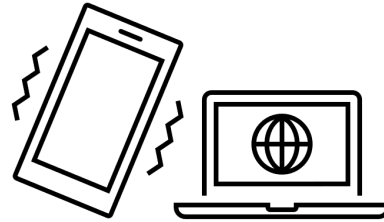


Resources
are typically
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formats:

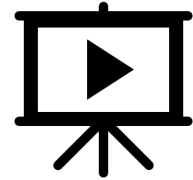
Print
Web
Video



Print
PDF



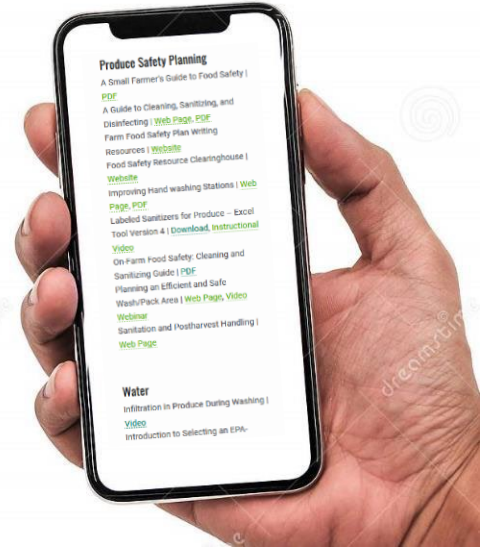
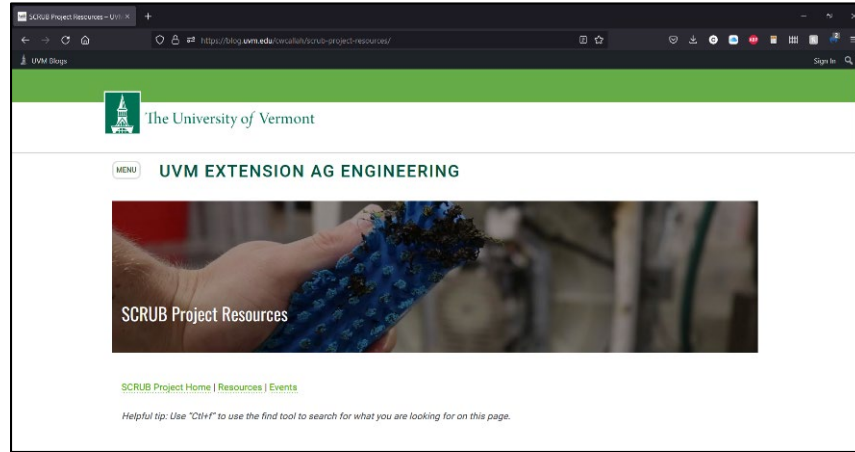
Responsive Web
Blog Post



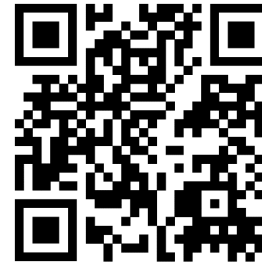
Video
Audio Podcast

Existing Resources have been reviewed and curated.

93 reviewed
34 shared
(38%)

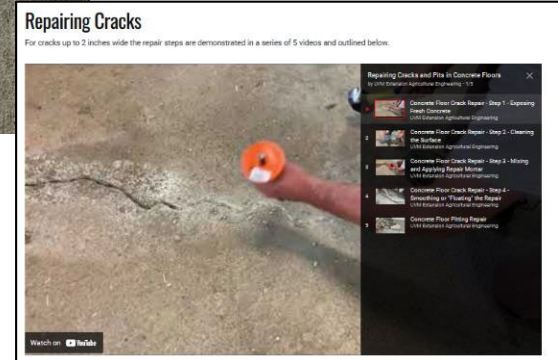
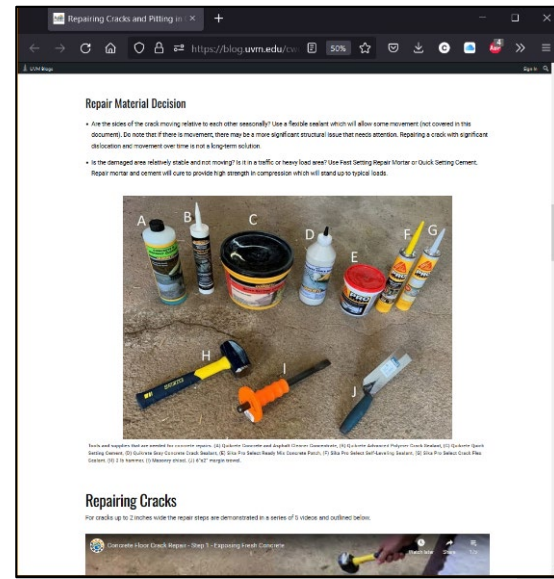


Produce Safety Planning
Water
Hygienic and Sanitary Design
Standard Operating Procedures
Training
Culture and Case Studies
Curated & New



One Example: Concrete Floor Repair

- Started with a Farm Visit.
- Grower noted a need.
- Worked together to “learn by doing.”
- Documented and shared.



Another Example: Cleaning Tools

- Born out of Hygienic Design work.
- How cleanable are your cleaning tools?
- What options are out there?
- How do they work?
- Let's try them out... together.

A screenshot of a web browser displaying a blog post titled "Color Coding" from "Cleaning Tools & Supplies for Produce Farms". The post lists five core colors for cleaning tools: white, yellow, blue, green, and black, with their respective uses. It also includes a list of additional colors and their purposes. A smartphone icon is overlaid on the right side of the screenshot, showing a mobile view of the same content.

Color Coding

The 5 core colors commonly available for cleaning tools are: red, green, yellow and blue. Select tools are available in additional colors.

- White – Product Contact (Food hoe & shovels)
- Yellow – Packshed, non-product contact areas (floors)
- Blue – Coolers
- Green – Washline Equipment (Rinse conveyor, brush washer, tanks & tubs)
- Black – Drains
- Grey – Trash
- Red – Bathrooms
- Orange – Animal area
- Purple – Kitchen/Break area
- Pink, orange, purple, lime – Free choice!

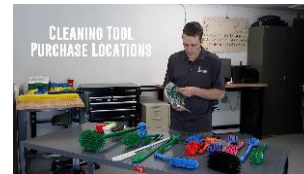
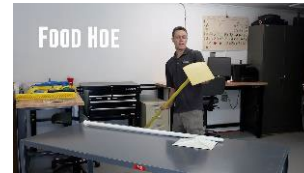
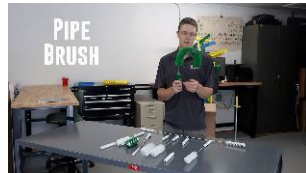
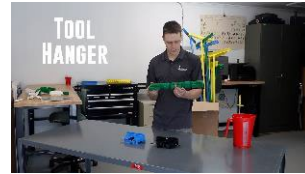
Colors can be assigned to for different purposes a here are a few suggestions.





Scrub Shorts: Cleaning Tools For Produce Farms

Each <60 sec



Crowdsourcing Labeled AND Available Sanitizers



Use
germicidal
bleach!



HOLD
UP,
Y'ALL!

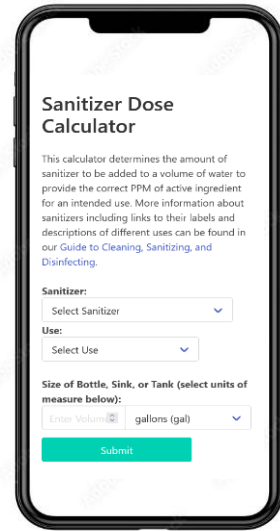
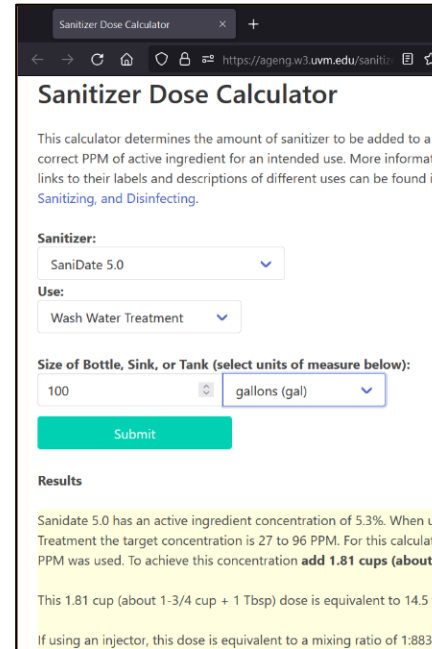
Significant product line and label changes from Clorox in 2020.

Crowdsourcing locally available sanitizer information to supplement PSA tool.



Speaking of Sanitizers

Safely Dispensing Sanitizers Guide (Web, PDF) Sanitizer Dose Calculator (Web App)



Coming up...

- One-on-One Technical Assistance
- Twilight Highlight Workshops (Webinars)
- Low Tech, Low Cost – Produce Safety in Pictures
- More Resources
 - “Dry” Cleaning
 - Detergent Guide
 - Managing Humidity and Avoiding Condensation
 - Product Movement – dollies, u-boats, pallet jacks, fork lifts

What cleaning and sanitizing resources do you think are needed?

Do you work with a farm that could use help from this team?



Summary Evaluation

at 18
months



10 partner farms
GA, MI, NH, NY, &
VT



6 Twilight
Highlight
Webinars
96 attendees (80
small and
medium scale
farms)
GA, MA, ME, MI,
NH, NC, OH, NY,
VT, Ontario
156 farmer
contacts
55 unique farms
248 contact
hours



<http://go.uvm.edu/scrub>. These
resources have enjoyed 4,412 page
views by 2,158 unique visitors over
the past 18 months.



135 outcomes including

- 5 new produce safety plans,
- 11 farms improving postharvest ag water practice,
- 59 farms improving hygienic design for cleaning and sanitizing,
- 22 farms creating or improving SOPs,
- 12 farms improving employee training, and
- 26 farms improving produce safety culture.



In Their Own Words



“We know this is important and we have been wanting to do this for a while.”

“Now that I have a template, I can work on it - starting from scratch was too much.”

“We have never prioritized wash/pack, and SCRUB gave us the kick in the behind we needed.”



New Resources: 'More Than Words' Illustrations

[Home](#) / [Resources](#) / [Trainer Resources](#) / More than Words

More Than Words

Illustrations provide a powerful and effective way to communicate concepts without the use of text. The PSA Grower Training Course teaches individuals about the Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR), how to assess produce safety risks, and implement practices to reduce identified risks. This training contains complex regulatory language and scientific information, which can be difficult to understand. Incorporation of illustrations will provide an opportunity for learners to engage with the information in a different way to enhance their learning experience. These illustrations allow growers to consider risks they may have on their farms, practices that could reduce these risks, and regulatory provisions that may be relevant if they are subject to the FSMA PSR.

Downloads



Avoiding the Harvest of Contaminated Fruit downloads

- [High resolution image - Avoiding the Harvest of Contaminated Fruit](#)
- [Teaching guide - Avoiding the Harvest of Contaminated Fruit](#)



Establishing No Harvest Buffer Zones downloads

- [High resolution image - Establishing No Harvest Buffer Zones](#)
- [Teaching guide - Establishing No Harvest Buffer Zones](#)

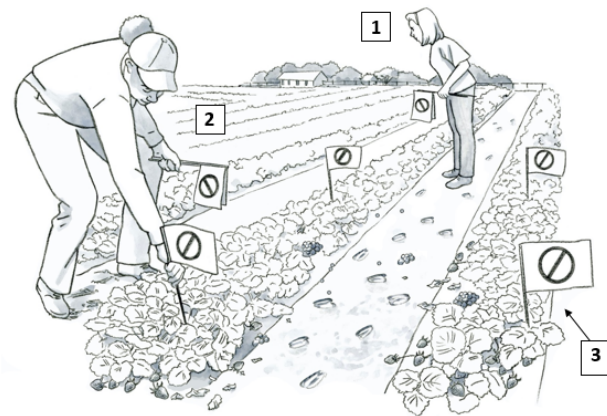
- Intended to highlight difficult produce safety topics (including cleaning and sanitizing!)
- <https://producesafetyalliance.cornell.edu/training/trainer-resources/more-words/>



'More than Words' Teaching Notes

- Each illustration is accompanied by an illustration guide and teaching notes
 - Key teaching points
 - Relevant FSMA references
 - Suggested location for use in PSA GT
 - Supporting resources

Establishing No Harvest Buffer Zones
Illustration Guide and Teaching Notes



Key Teaching Points

1. Workers must be able to recognize when produce must not be harvested. This requires training and understanding food safety risks in the field, such as those from wildlife or domestic animals. Review § 112.22(b)(1), § 112.83, and § 112.112. In this illustration, two workers scout for evidence of animal intrusion and fecal contamination in a strawberry field prior to harvest. Visible hoof prints and deer feces are shown in the rows as well as in the path between the rows of strawberries.
2. While buffer zones are not required to be established by the FSMA Produce Safety Rule, they are one way to manage risk. Buffer zones may vary from a 1-25 foot radius, depending on the type of feces, extent of the contamination, and environmental conditions such as prior rain or wind events. Growers should also consult with current industry guidance and marketing agreements for specifics of buffer zone distances required for certain commodities such as leafy greens.



Packinghouse Flow: Considerations for Food Safety

- [High resolution image - Packinghouse Flow: Considerations for Food Safety](#)
- [Teaching guide - Packinghouse Flow: Considerations for Food Safety](#)



Cleaning and Sanitizing Tools

- [High resolution image - Cleaning and Sanitizing Tools](#)
- [Teaching guide - Cleaning and Sanitizing Tools](#)



Harvest Equipment Sanitation

- [High resolution image - Harvest Equipment Sanitation](#)
- [Teaching guide - Harvest Equipment Sanitation](#)



Packinghouse Sanitation: Dry Cleaning

- [High resolution image - Packinghouse Sanitation: Dry Cleaning](#)
- [Teaching guide - Packinghouse Sanitation: Dry Cleaning](#)



Sanitation Challenges: Hard to Clean Equipment

- [High resolution image - Sanitation Challenges: Hard to Clean Equipment](#)
- [Teaching guide - Sanitation Challenges: Hard to Clean Equipment](#)



Upcoming Training



• Remote Grower Training in SPANISH

July 7-8, 2022

- <https://producesafetyalliance.cornell.edu/training/grower-training-courses/upcoming-grower-trainings/remote-grower-training-course-july-7-8-2022>



Curso de Capacitación para productores
de la Alianza PSA impartido a distancia (remoto)



Fechas/Horario del curso de capacitación:

- Jueves 7 de julio de 2022, 11:00 a.m. - 4:15 p.m. Hora del Este
- Viernes 8 de julio de 2022, 11:00 a.m. - 4:15 p.m. Hora del Este

Enlace para registrarse:

<https://producesafetyalliance.cornell.edu/training/grower-training-courses/upcoming-grower-trainings/remote-grower-training-course-july-7-8-2022/>

Personas de contacto:

Mariana Villarreal Silva nv378@cornell.edu, Davis Blasini deb328@cornell.edu, Ricardo Orellana rao94@cornell.edu

Lugar:

Plataforma virtual en Zoom. El enlace de acceso será compartido con los participantes más adelante





Advanced Training Registration Closes Tomorrow!



SAVE THE DATE

PSA Advanced Trainer Workshop
June 14-16, 2022
Geneva, New York

Are you a PSA Trainer and interested in more information? Visit
<https://producesafetyalliance.cornell.edu/training/advanced-trainer-workshop/>
or contact Donna Clements (dmp274@cornell.edu)

Produce Safety ALLIANCE **SC Southern Center**
an Equal Opportunity, Affirmative Action, and Tobacco-Free Organization

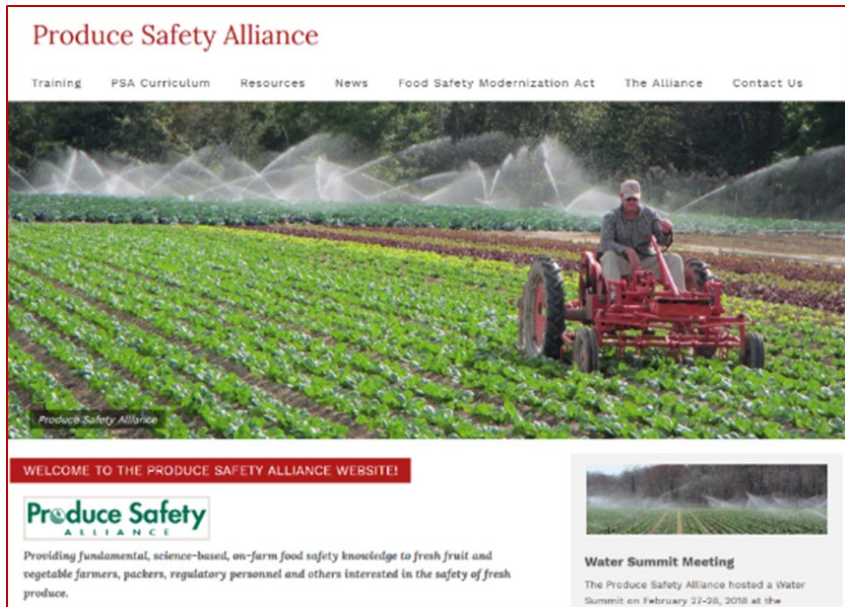
<https://producesafetyalliance.cornell.edu/training/advanced-trainer-workshop/>



The PSA Website

<http://producesafetyalliance.cornell.edu/>

En español: es.producesafetyalliance.cornell.edu



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