Hand Hygiene for Farm Management

Dirty hands can contaminate produce with viruses that cause human illnesses, like hepatitis A and norovirus. Farms need adequate toilet facilities and hygiene tools.

Prevention is Key

- **Training** Educate workers about good hand hygiene practices and proper glove use. Teach control measures, why they are important, and what the consequences are if they are not used. Do **not** rely on alcohol-based hand sanitizers, they are not completely effective against foodborne viruses.

  Norovirus (the “stomach flu”) causes nausea, vomiting, & diarrhea. Hepatitis A illness starts with flu-like symptoms but progresses to disease of the liver, leading to jaundice (yellowing of the skin & eyes) and sometimes additional complications.

  For both viruses, it is possible to be infected and not show symptoms; the sick person sheds virus for a long time, and these viruses remain stable in the environment.

- **On the Farm** Provide adequate toilet and handwashing facilities, which include soap, clean water, and paper towels. Trash bins should not be allowed to overflow (soiled paper or tissue can contaminate shoes).

- **Opportunity** Create a working environment and schedule that promotes appropriate hand washing practices.

...they are hand-picked and generally not heated or cooked prior to consumption. Use of sanitizers, washing, and freezing is not effective for removing or destroying either virus.

...these viruses can be transferred from hands to produce.

For proper handwashing, provide soap, clean water, and paper towels.

Produced by the USDA-NIFA Food Virology Collaborative (NoroCORE). For more info, visit norocore.ncsu.edu or email norocore-admin@ncsu.edu. NoroCORE is supported by a grant from the United States Department of Agriculture, National Institute of Food and Agriculture. NCSU NC #001.