



FOOD SAFETY GUIDELINES FOR CONSUMERS ON THE FARM

Visiting farms can be a fun and educational experience for the whole family. Many farms are open to the public for viewing the farm's operations, activities and events. Opening the farm to families allows them to learn about agriculture and all that is involved in bringing fresh, healthy food to their table. It is also a rewarding family outing that allows family members to spend quality time together on the farm.

While farms can be a fun place to spend time, families must also remember that these are working farms. There are inherent dangers that families must be cognizant of and know that any restrictions are in place for their protections. Any and all signs, warnings and directions should be followed.

As a precaution, the following suggests important rules for farm visitors to follow on the farm.

1. Hand washing is an important line of defense for food safety. Wash hands before handling foods. Hands should always be washed any time they become dirty, e.g. after using the restroom, handling live animals, or eating and drinking. Note that anti-bacterial gels are not a substitute for hand washing.
2. Consumers should thoroughly rinse all produce in cool, running water before consumption.
3. Farm visits can be fun and informative, but they can also be dangerous. Follow all signs posted on the farm for your safety.
 - Diseases can be spread to a farm's animal herd and, therefore, may not be open to public view.
 - Farm equipment can be dangerous and may be off limits to farm visitors.
 - For your safety, chemical and fertilizer storage areas will be in restricted areas not open to farm visitors.
4. Drink water only from sources designated as drinking water. Any other sources, such as hoses or streams may not be potable.

