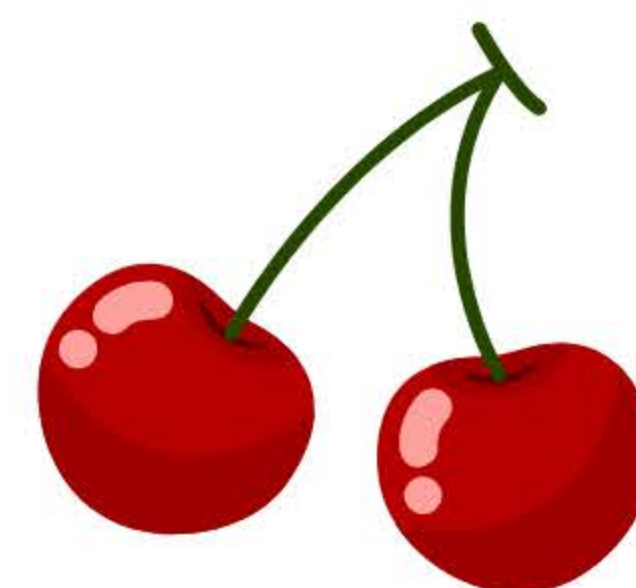


# U-PICK TIPS & TRICKS



If you offer an u-pick/pick-your-own, here are some food safe practices to keep in mind this season!

## Ask if people are feeling healthy.



Verbally or visually inform customers that if they are not feeling good, to not pick produce today. We don't want sickness spreading to others through produce!

## Encourage Handwashing.

Inform folks to please wash their hands before picking produce (at least). Provide a convenient place for them to do it.



## No pets in the field.

Only service animals are allowed in production areas. Service animals only include dogs and mini horses.

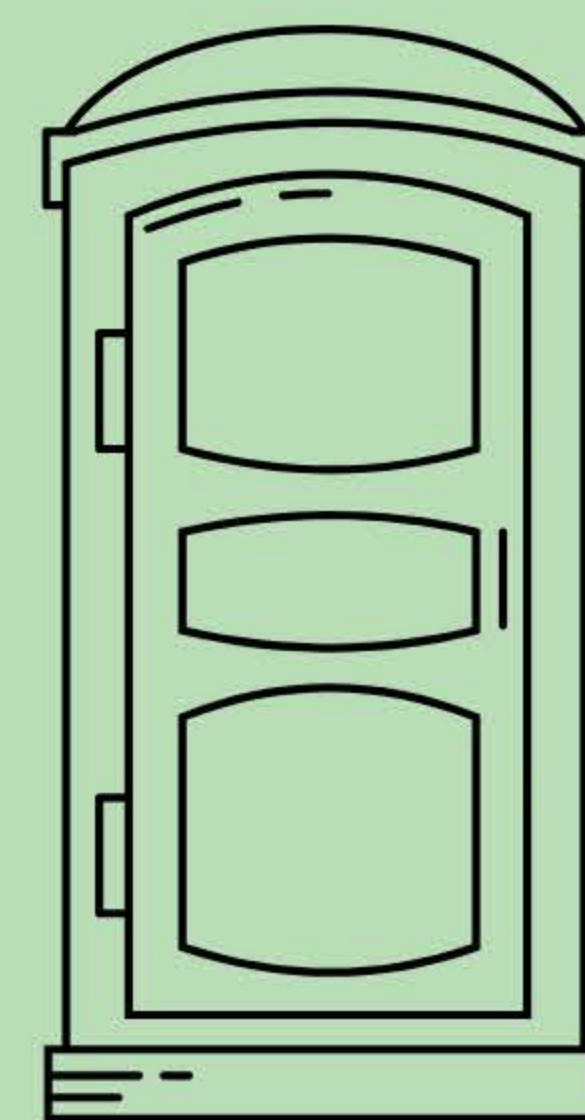
Come up with alternatives if people bringing their pets is a consistent problem.

Like a designated "doggy day care" tent! Or tell folks to return without their furry friends.



## Provide a restroom and handwashing area.

Give an alternative from going in the field! If they tip or spill, call the sanitation company! Rope off the area.



## Check for poop.

Monitor fields to remove any poop and produce that touched it. While most folks wouldn't harvest poopy produce anyways, they may be discouraged from returning if they see it! Prevent manure runoff or flooding on fields.



## Use clean containers.

Provide new, single-use containers or use single use bags/liners in reused containers. Stained, dirty containers can transfer bacteria from one customers' pickings to the next!



## Utilize signage.

Signs are great way to visually inform customers about food safety practices. Especially for practices like "no smoking, vaping, or eating in the fields."



We included some examples in this newsletter for you to print out and use!

