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| **Company logo** | **Company name** | | |
| **POST-HARVEST HANDLING AND CONTROL** | | |
| **Issued:** 08/08/2022 | **Version:** 1 | **Code:** SOP-13 |

**Objective**

To establish good post-harvest handling practices to reduce the risk of produce contamination at the packinghouse.

**Control measures**

* + - The facility has a designated packing area for this specific use, and it is distinctly delineated from other areas.
    - All staff are trained to identify produce of appropriate quality for the customer or for its designated use and to avoid packaging produce that is visibly contaminated.
    - Produce that is damaged or possibly contaminated is set aside and disposed of, following proper hygiene procedures and the supervisor’s instructions.
    - Any finished product that is opened, spilled, or comes into contact with the floor is discarded.
    - Workers are trained to avoid picking product off the ground or floor. Product that has contact with the ground or floor is discarded.
    - Product or product containers are not placed directly on the ground or floor.
    - Appropriate preventive measures are taken to avoid the formation and permanence of water puddles.
    - Empty containers or containers with product are handled carefully, to avoid tossing, hitting and/or crushing them.
    - Product contaminated by any type of bodily fluid is discarded.
    - All equipment and tools used in the packing area are kept in good condition, cleaned and sanitized before use. Cleaning and sanitation is recorded in RECORD-08.
    - All the water used in the packing area meets the microbiological standards for drinking water.
    - Water used in the packing area is monitored for proper temperature, pH, and antimicrobial concentration. The data is recorded in RECORD-05 and RECORD-06.
    - If the operation needs ice to cool the product, the ice is made with potable water and is manufactured, transported, and stored in hygienic conditions. These activities are recorded in RECORD-07.
    - Primarily, new containers are used. However, if reusable containers are used, they are cleaned and sanitized or have a plastic lining added before packing the product.
    - The facility follows specific recommendations for the produce it processes or packs.

**Allergen control program (ONLY IN CASE ALLERGENS ARE HANDLED)**

ALERGEN

* + - Allergenic ingredients or products are separated and distinguished from any other product to prevent cross-contamination.
    - Each box, pallet, bag, etc. is labeled as appropriate to ensure that allergens are clearly identified in all areas of the facility.
    - The handling of these products is carried out with identified and exclusive utensils for this purpose, in order to avoid cross-contamination.