



What kind of facilities does your farm provide so your pick-your own customers – and your workers – can wash their hands?

Hand washing is considered one of the most important elements in food safety. It is especially important to make it easy to wash hands after a visit to the toilet. Be sure to provide soap, single use towels, and a place to throw away used towels. Soap and water is considered much more effective than hand sanitizer.

Here are some example from NCSA member farms and other sources that can give you ideas of the best set up for your farm.



At Waller Family Farm in Durham. Nice and simple, and convenient to the port-a-potty. Looks like a step for small kids might be a good addition.



At Ingram Farm in High Point. The stainless steel is easy to clean.



At Homewood Farmin Burlington. Everything you need... water, soap, towels, and a trash can. This has running water and a drain; the platform is good in case the ground is muddy.



DJ's Berry Patch in Apex offers a hand sanitizer station, plus running water, but it's a bit difficult to turn on and off, and you can see there's no drain so the ground can get muddy. It's important to keep an eye on things– looks like the towel dispenser on the post needs refilling.



There are various options when you don't have running water, including pre-fabricated self-contained handwashing stations you can buy or rent. This is at McAdams Farm in Efland.



Another rental unit, at Bernie's Berries in Greensboro. The trailer makes it easy to move around.



Now, some nice ideas from farms in other places...



This is very attractive. Adding more sinks would make it better for larger groups. Note the step.



Putting a row of sinks at kid level is a great idea if you do school tours. This is a farm in Great Britain.



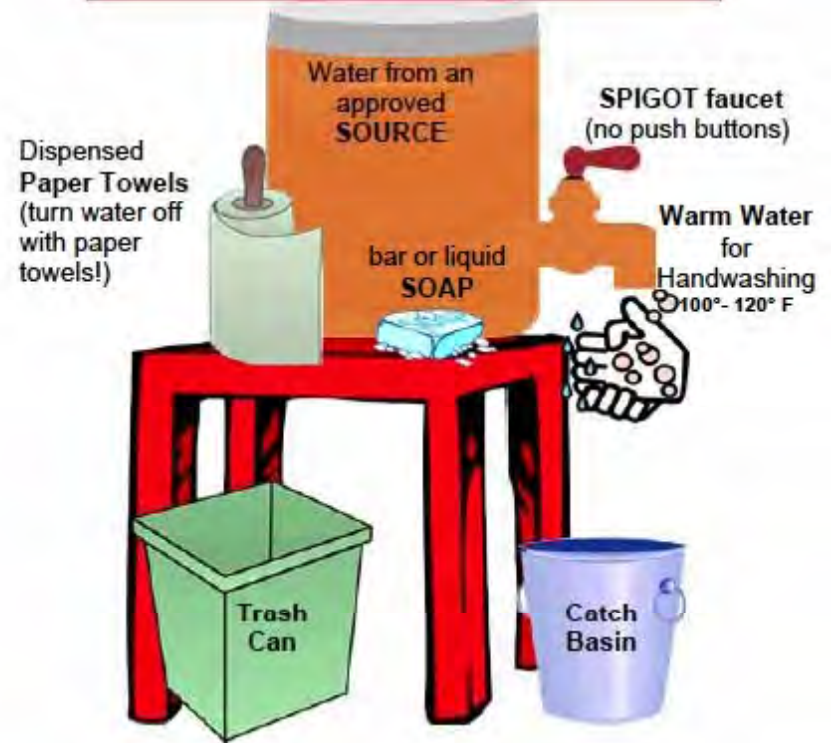
Here's a small, simple set-up for places that don't have access to running water.

HANDWASHING STATION

Use it OFTEN!

Use **CLEAN** water jugs:

1. **SANITIZE** with 2 tbsp unscented bleach in 1 gallon of water – **SLOSH** to cover all surfaces.
2. Let **STAND** 5 minutes and **DRAIN**. **DO NOT RINSE!**
3. **FILL** with approved drinking water





NC State University has designed plans for both large and small portable hand washing units. Find them at <http://ncfreshproducesafety.ncsu.edu/growers/worker-health-safety/portable-hand-washing-units>



This is a somewhat similar set-up from an orchard in Washington state.



One of the NCSU units in the field.



How about a sinkmobile? This is self-contained and may even provide hot water.



There are a variety of portable, units you can buy or rent.

**What have you made for your farm?
Send a picture to ncstrawberry@gmail.com.
We'd love to share your idea too.**