



# 'Ulu Farm to Facility Produce Safety

## Farm Grounds



- Farm is equipped with **toilet facilities** and a **handwashing station** stocked with soap, single use paper towels and rubbish can.
- Farm has a well stocked **first aid kit** stored in a cool, dry place to maintain shelf life of perishable items; replace items that will expire within the next six months.
- Farm has a designated area to wash bins and tools.
- Chemicals safely stored and labels readable.
- If appropriate, **protective equipment** is available for workers to wear for chemical applications, as per the label.
- Packing materials, like cardboard boxes or crates to hold fruit, are **stored off the ground** in a clean, dry area away from sources of contamination and are covered.

## Production



- Raw manure is applied to trees **no less than 90 days** before expected harvest.
- If animals are used for grazing, they must be moved to another location no less than 90 days before harvest.

## Harvesting



- Harvest **mature** fruit that is **free of disease** or pest damage (no rat, bird, or bug bites).
- Do not sell or distribute fruit with bruises or lacerations.
- Harvest containers are **designed for produce holding only** and not for other purposes such as storing manure or compost. Consider labeling bins "Produce Only."
- Harvesting tools and containers are **cleaned and sanitized** between use.

## Post Harvest



- Designated post harvest area is **clean and free** of chemicals, oils, lubricants, trash and standing water.
- Use **potable water** for post harvest soak (see [HUC Harvesting Guide](#) for details).
- If catchment or ditch water is used to soak fruit, **protection is in place** such as a UV system, filter or OMNI-approved chemical for water such as chlorine.

## Transport



- Deliver fruit in **clean and sanitary conditions**; do not transport potential sources of contamination with produce such as rubbish, mulch or manure.
- If delivering fruit in a truck bed or back of a car without crates, **clean or spray down first** and then lay out a tarp that has been designated for this purpose (labeled, cleaned, and sanitized).

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Questions? Need help? Contact the Hawai'i 'Ulu Cooperative at

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