You Can’t See Foodborne Contamination

Germs and dangerous molds are microscopic. You can’t see them without a microscope, but they can contaminate food.

Foodborne contamination does not change the look, smell or taste of food.

But contaminated food can cause serious illness, or even death.
Germs Can Cause Foodborne Disease

Dangerous germs from human and animal feces can be transferred to spices from hands, soil or water.
Mold can grow on harvested spices in hot, humid climates. Some molds produce dangerous chemicals known as toxins.
Handwashing and Toileting

**Handwashing Procedure**

1. Wet hands under clean, safe running water.
2. Add soap.
3. Wash hands, wrists, in between fingers and under nails. Continue to rub hands together with soap for at least 20 seconds.
4. Rinse hands under clean, safe running water.
5. Dry hands with clean (paper) towel.

**Toileting Procedure**

1. Always use a toilet or latrine to urinate and defecate.
2. Dispose of all used toilet tissue and feminine hygiene products in a sanitary receptacle, i.e., the toilet, latrine or covered bucket.
3. Wash hands with clean water and soap after toileting.

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**Personal Hygiene Practices**
Practice Good Personal Hygiene

1. Wash hands
2. Wear clean clothing
3. Use toilet or latrine
4. Use waste bucket
5. Avoid working with plants if sick
6. Cover cuts and sores
7. Do not spit, sneeze, or cough on plants
8. Bathe regularly

Personal Hygiene Practices
Protect Plants in Growing Fields

- Use a toilet or latrine.
- Keep animals away from source plants.
- Remove trash and debris from growing fields.
- Use clean equipment.
- Mark source plants that should not be harvested.
Prevent Contamination During Harvest

Practice proper handwashing.

Place clean tools and equipment on a clean tarp.
Prevent Contamination and Mold During Drying

Dry plant bundles under a protected overhang.

Allow air flow in hanging plants.

When drying on tarps, spread plants in rows to allow for easy turning.
Prevent Contamination During Packing

Wear clean clothing.

Practice proper handwashing.

Use clean storage sacks.

Keep equipment and storage areas clean.