

Garden Food Safety Policies

1. Produce must be planted in an area free of toxins, petroleum products (including but not limited to, gasoline, diesel, transmission and radiator fluid) and other sources of contamination (including but not limited to, heavy metals, sewage, soil enhancements containing asbestos (vermiculite)).
 - a. *In practice: Garden organically and pay attention to your site selection.*
2. Waste water, including but not limited to, water for cleaning, water from sinks, bath tubs, showers, clothes and dish washers and sewage cannot be used to water produce.
 - a. *In practice: Use wastewater to water non-edibles (like flowers).*
3. Non-treated animal waste cannot be used.
 - a. *In practice: If animal manure based compost is desired, purchase pre-packaged for traceability*
4. Pesticides must be used according to the instructions on the label, secured so that children do not have access to them and available for the review of the inspector.
 - a. *In practice: Garden organically, and keep chemicals under lock and key.*
5. Produce must be thoroughly washed under running water, using a potable water source, prior to serving the children.
 - a. *In practice: Wash any produce that is going to be processed. If you are out in the garden doing tastings, use a spray bottle filled with potable water to rinse water on the vine directly before harvest.*
6. Produce waste cannot be left on the ground. Produce waste can and will attract rats, mice, raccoons, and other nuisance animals. Produce waste includes: peels, cores, whole or partial portions of the produce.
 - a. *In practice: No raw food in the compost. Use garden clippings/trimmings or consider switching to a fully enclosed compost system (tumbler, vermi-compost tower, etc)*
7. Compost, a mixture of various substances, as dead leaves or manure, used for fertilizing soil, if used, must be a completely composted product.
 - a. *In practice: Make sure it's completely composted or purchase pre-packaged for traceability.*
8. Produce with signs of spoilage cannot be used to feed children.
 - a. *In practice: Food with signs of spoilage should be disposed of – no “cutting off the bad parts and eating the good parts”. Fine at home, not in the garden with kids!*
9. Produce cannot be processed (including cut, chopped, ground) for the purpose of packaging (including placed in bags, sealed, wrapped or frozen).
 - a. *In practice: Don't prep food for consumption outside of the garden.*
10. Hands must be washed thoroughly using a potable water source, soap and a sanitary means to dry hands before prepping harvested produce.
 - a. *In practice: Wash your hands regularly. Use hand sanitizer often while out and about in the garden.*
11. All children must be supervised while in the garden.
 - a. *In practice: Keep an eye on the kiddos!*
12. Harvest buckets, totes, and other containers must be kept covered, cleaned, and sanitized before use. Containers that previously held cleaners, chemicals, or other non-food items may not be used.
 - a. *In practice: Maintain clean, sanitary harvest containers and store them in a shed or tool box (not out in the garden).*



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