



This is to certify that  
**Natasha de Montalk**  
has successfully completed a  
course of instruction in  
**First Aid Level 1 - 8 Hours**

24/08/2022

Date

This certificate is valid until 24/08/2024

Peter Bradley Chief Executive

Registered as a Private Training Establishment by NZQA pursuant to the Education Act 1989 and its subsequent amendments.

Training ID: 854501

#### ORCHARD HYGIENE RULES

##### PERSONAL HYGIENE

- ❖ Smoking is prohibited on the property.
- ❖ Eating and drinking shall take place away from fruit handling areas.
- ❖ Food that is known to contain allergens capable of causing serious harm (e.g. nuts, celery and peaches) are to be eaten away from produce and hands washed before handling fruit.
- ❖ Hands shall be washed with soap and water before starting work, after breaks, using restrooms, after eating, smoking, or handling contaminated material.
- ❖ Cuts/grazes shall be covered at all times by appropriate dressings. Gloves are to be worn where necessary.
- ❖ Workers shall not cough or sneeze over food.
- ❖ Defecation or urination anywhere except using designated toilets is prohibited.
- ❖ Hair should be tied back and fingernails must be kept short & clean with no nail polish or false nails.
- ❖ Rubbish is not to be left on the orchard or placed in harvest bins/bags.
- ❖ Personal effects (e.g. jewellery, watches, clothing with studs that are likely hazards or could contaminate or damage product) are to be removed.
- ❖ People moving between orchards shall sanitise hands prior to leaving the orchard and entering a new one.
- ❖ Only approved sanitizers are to be used by staff
- ❖ Anybody suffering from symptoms of infectious disease (e.g. nausea, abdominal cramps, vomiting) shall report to the orchard owner.
- ❖ Anybody with a confirmed infectious disease shall notify the orchard owner and have a medical clearance before returning to work.
- ❖ Anyone becomes aware of any potential product contamination with bodily fluids shall notify management immediately.

##### EQUIPMENT HYGIENE

- ❖ Picking containers shall not be used for anything other than harvesting fruit.
- ❖ Picking containers shall be inspected prior to use and kept clean and free from debris or damage and cleaned if necessary.
- ❖ Produce must be stored appropriately.
- ❖ Any risk of contamination to product must be reported immediately and the product separated and discarded as required.

## REMEMBER TO WASH YOUR HANDS

1. WET HANDS



2. APPLY SOAP



3. LATHER FOR 20 secs.



4. RINSE HANDS



5. DRY WITH PAPER TOWEL

