

# Food Safety in the Packinghouse

## Recommendations

- **Minimize fruit damage at harvest**
  - Prevent stem punctures and abrasions
  - Harvest at appropriate maturity for each commodity
- **Optimize disease management program**
  - Target a variety of fungal pathogens
  - Emphasize orchard management practices that minimize contamination
- **Don't harvest dropped fruit**
  - Don't harvest dropped crop
  - Fruit with visible punctures, breaks, or abrasions should not be harvested
- **Keep decayed fruit off the line**
  - Pre-sort before dumping on the line
  - Remove from the line as soon as possible before spray bar operations

## PSR Reminders

### Subpart E Postharvest water

- No detectable generic E. coli/100 mL water
- Maintain this water quality throughout use

### Subpart K Harvest, pack, hold

- Prevent contamination of crop and packaging materials
- Use appropriate packaging materials and keep clean

### Subpart L Tools & sanitation

- Clean and sanitize food contact surfaces
- Exclude pests or prevent establishment in your facility
- Document training and use SOPs

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