

Microbiological

hazards

- FRUIT AND VEGETABLES ARE HEALTHY
- FRUIT AND VEGETABLES CAN BE A SOURCE OF FOODBORNE INFECTIONS
- MICROORGANISMS (FUNGI, BACTERIA, VIRUSES) ARE EVERYWHERE
- MICROORGANISMS ARE ESSENTIAL FOR THE LIFE CYCLE (E.G. DEGRADATION AND DIGESTION OF ORGANIC MATERIAL
- SOME SPECIES ARE PATHOGENIC AND POSE A PUBLIC HEALTH RISK
- PEOPLE AND ANIMALS ARE NATURAL CARRIERS OF MICROORGANISMS (INCLUDING THE PATHOGENIC ONES)
- IT IS IMPOSSIBLE TO KILL ALL HARMFUL BACTERIA ON FRUIT AND VEGETABLES (WHICH IS OFTEN EATEN RAW)
- CONDUCT RISK ASSESSMENT TO IDENTIFY SOURCE OF CONTAMINATION AND DETERMINE CONTROL MEASURES

CONTROL MEASURES



SOURCES

People

Can carry and disseminate pathogenic microorganisms

Identify and analyse risks and hazard
 Handle the product directly











No water use nearby



Avoid birds in and

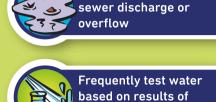
nearby water source





Water

Could be contaminated and spread the contamination
In every different application of water
Identify and analyse risks and



risk analysis





Animals

 Carry and disseminate contamination
 Identify and analyse risks and hazards







Animal manure

Is contaminated
May come in contact with edible parts of produce
Identify and analyse risks and hazards







Equipment, materials and facilities

Can be contaminated and/or disseminate contamination
Identify and analyse risks and hazards









IMPACT OF CONTAMINATION ON THE ENTIRE CHAIN











Harvest

Washing / Sorting Packing / Storage

Consumption





WASH YOUR HANDS THOROUGHLY AFTER:



Coughing



Touching spoiled produce



Visiting the toilet



Eating and drinking



Smoking



Using your mobile phone



2. Apply soap











DO NOT FORGET TO WASH:

between your fingers, under your nails, the tops of your hands















