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 pathogens)
- It is impossible to kill all harmful bacteria on fruit and vegetables which is often left in ruins
- Conduct risk assessment to identify source of contamination and determine control measures

SOURCES

- Water
  - Store contaminated and stirred water
  - Do not use water for fresh vegetables or wash hands
  - Frequently clean kitchen and nearby water sources

- Animals
  - Keep and disintegrate carcasses
  - Identify and dispose of raw and animal manure

- Animal manure
  - In contact
    - Manure contact with animals
    - Identify and dispose of raw and animal manure

- Equipment, materials and facilities
  - Be contaminated and stirred
  - Identify and dispose of raw and animal manure

IMPACT OF CONTAMINATION ON THE ENTIRE CHAIN
- Harvest
- Washing / Sorting
- Packing / Storage
- Consumption
- Sick consumer

WASH YOUR HANDS THOROUGHLY AFTER:

1. Wash your hands
2. Apply soap
3. Lather and rinse -20 sec.
4. Rinse -10 sec.
5. Dry your hands
6. Turn off tap

DO NOT FORGET TO WASH: between your fingers, under your nails, the tops of your hands