

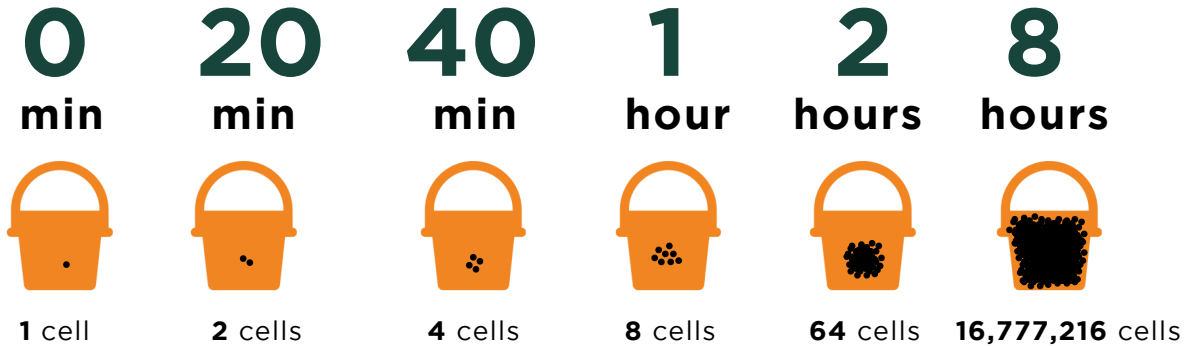
BACTERIA ON THE FARM

IT ALL STARTS WITH

ONE...

Bacteria can multiply **once every 20 minutes.**

One bacterium can turn into thousands in the matter of hours.



Sanitizing your equipment, tools, and other food contact surfaces often can help slow multiplication rates or prevent contamination from occurring.

CFR 112.123

The FSMA requires

all food contact surfaces of equipment and tools to be clean and, if necessary, sanitized, “as frequently as reasonably necessary to protect against contamination of covered produce.”



Your equipment may be visibly free of dirt, but that doesn't mean it isn't covered in bacteria.



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Source: Produce Safety Alliance Grower Training Module 1

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