



Good Practice in Packhouses

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Packhouses should consider to reinforce the COVID hand sanitation practices, while the sanitation of water before and during use in the packhouse, requires attention.

The COVID-19 pandemic compelled us to improve our personal hygiene and to be vigilant not to spread human pathogens. While face masks are thankfully no longer compulsory, other precautions can still be to our advantage, especially in the food industry.

GlobalG.A.P. Integrated Farm Assurance: Principals and Criteria for Fruits and Vegetables contains detailed food safety criteria for packhouses, from personnel hygiene (FV-19), water quality (FV-30.05), environmental monitoring programmes (FV-33.06) and more. GlobalG.A.P. is an industry norm, thus packhouse personnel are encouraged to make personal hygiene a priority throughout the season to minimise human health and food safety risks. The current winter season is known for the reoccurrence of serious infections, including swine flu.

The necessary personnel training, personal protective equipment (PPE), hand washing liquid and sanitizing agents are important. Personnel inspections to ensure that finger nails stay short and clean, that no jewelry is worn inside the packhouse area, and that PPE is clean and in good state, is important. Personnel with symptoms of foodborne diseases (e.g. diarrhea) should not come into direct contact with fruit, and clean bathroom facilities must remain a focus point.

The packhouse environment is equally important. Regular, proper cleaning and sanitation, followed by a verification step, is good practice. Additional care must be given to high risk areas (wash, grade and packing areas).

Water can be a source of microbial contamination, and packhouse personnel are reminded to consider the water quality, especially in the light of the recent cholera outbreak in South Africa. This includes the water used postharvest (to wash fruit), inside the packhouse for cleaning purposes and for hand washing.



Goeie Praktyk in Pakhuise

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Die COVID-19 pandemie het ons gedwing om ons persoonlike higiëne op te skerp en om bedag daarop te wees om nie menspatogene (kieme) te versprei nie. Terwyl die noodgedwonge dra van maskers gelukkig iets van die verlede is, kan ander voorsorgmaatreëls steeds tot ons voordeel wees, veral in die voedselbedryf.

GlobalG.A.P. Integrated Farm Assurance: Principals and Criteria for Fruits and Vegetables bevat gedetailleerde punte wat voedselveiligheid binne die pakhuis aanspreek, soos personeelhigiëne (FV-19), waterkwaliteit (FV-30.05), omgewingsmoniteringsprogramme (FV-33.06) en meer. Hierdie standaard is 'n industriestandaard, dus word pakhuispersoneel aangemoedig om persoonlike higiëne dwarsdeur die seisoen 'n prioriteit te maak om gesondheids- en voedselveiligheidsrisiko's te verminder. Die huidige winterseisoen word gekenmerk deur ernstige infeksies, soos varkgriep wat weer kop uitsteek.

Die nodige personeel-opleiding, beskikbaarheid van persoonlike beskermende drag, handewasseep en saniteermiddels is belangrik. Inspeksies om te verseker dat werkers se naels kort en skoon bly, dat juwele nie binne die pakhuis gedra word nie, en dat beskermende drag korrek (heel en skoon) is, is belangrik. Werkers met voedsel-oordraagbare siektes, soos diarree, moenie in aanraking met vrugte kom nie, en skoon badkamergeriewe moet 'n fokuspunt bly.

Die werksomgewing is natuurlik ewe belangrik; gereelde en sorgvuldige skoonmaak en sanitasie van pakhuse, gevolg deur 'n verifikasie-stap, is goeie praktyk. Addisionele sorg moet gegee word aan die hoë risiko-areas (was-, gradeer- en verpakkingsareas).

Water kan 'n bron van mikrobiële kontaminasie wees en in die lig van die onlangse cholera uitbraak in Suid-Afrika, word pakhuse herinner om

waterkwaliteit in ag te neem. Dit sluit in die gebruik van water tydens na-oes (in aanraking met vrugte), binne die pakhuisomgewing, asook om personeel se hande te was.

In die lig van al hierdie oorwegings, moet pakhuse oorweeg om die COVID handsanitasie praktyke weer in te stel, terwyl die sanitasie van water voordat en terwyl dit in die pakhuis aangewend word, aandag moet geniet.