

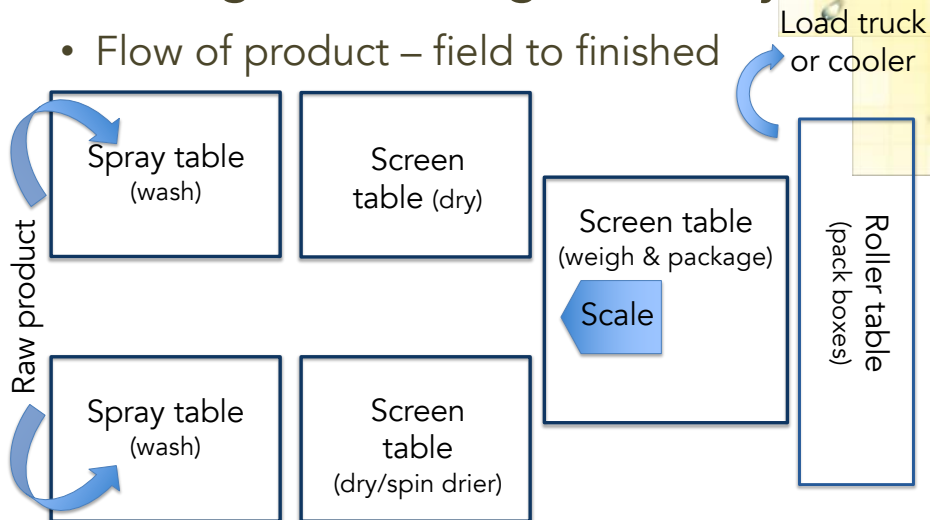
What to Consider When Building or Renovating a Packinghouse

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Vegetable Extension Specialist +
Food Safety Extension Specialist



Packingshed Design and Layout

- Flow of product – field to finished



From the University of Wisconsin Healthy Farmers, Healthy Profits Project

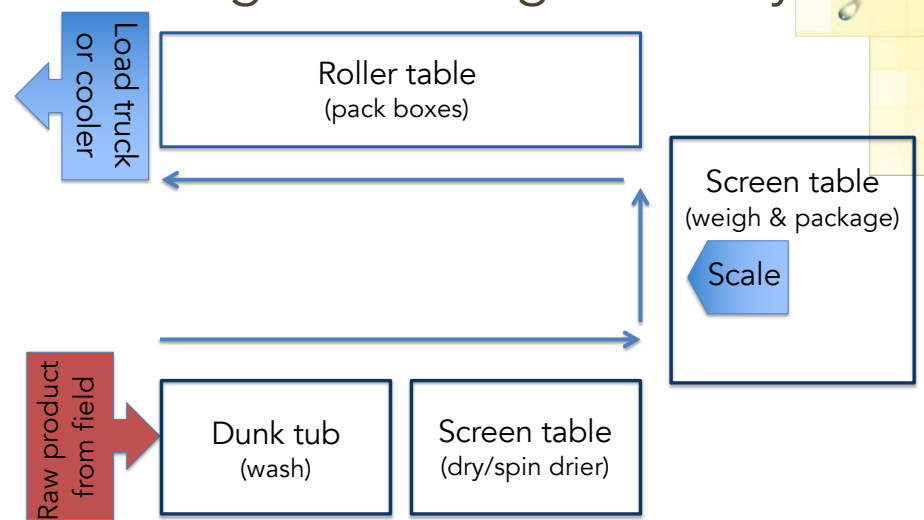


Giving Circle Packinghouse Grant

- Grant provided funds to refurbish the packinghouse to meet best practices in food safety design
- Paved the way to using this facility as a training space



Packingshed Design and Layout



From the University of Wisconsin Healthy Farmers, Healthy Profits Project



Tenants of Sanitary Design

- Easily cleanable
 - Non-porous surfaces that can be cleaned after use
- Removal of harborage points
 - Take away the space that can harbor plant material, dirt, and ultimately attract insects and rodents
- Provide proper environmental controls
 - Walls and doors that keep wildlife out when not in use
 - Lighting so that workers can easily conduct their tasks
- Packing environment does not contribute hazards
 - Flaking paint, glass



Easily Cleanable



Easily Cleanable



Removal of Harborage Points

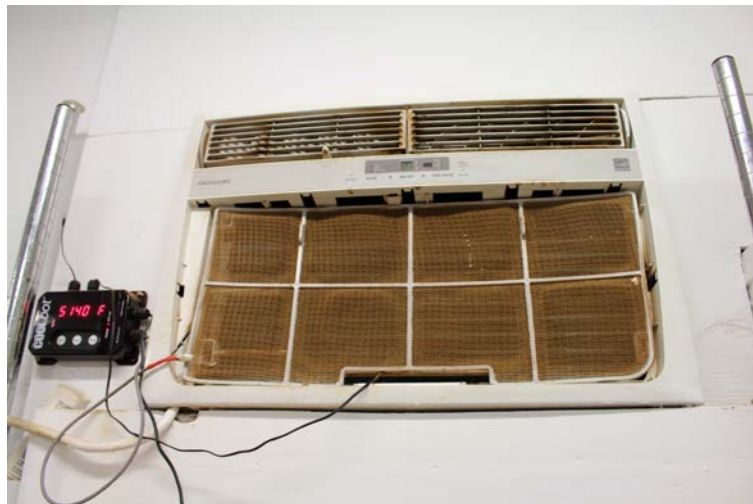


Removal of Harborage Points



Removal of Harborage Points

Provide Proper Environmental Controls



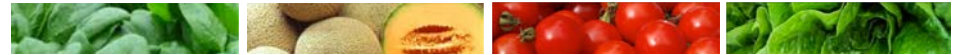
Provide Proper Environmental Controls & Not Contributing to Hazards



Provide Proper Environmental Controls & Not Contributing to Hazards



Packing Environment Does Not Contribute Hazards



Packing Environment Does Not Contribute Hazards



Outdoor Improvements



Tackling Drainage... Inside & Out!



Drainage



- Cleanable and prevent pest entry
- Minimize standing water



Drainage



Concrete floors



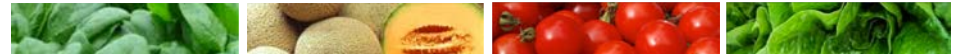
- Minimize pitting, cracks, open seams or plants growing



New Ceiling and Walls



Insulated Cooler and Packinghouse



Vents and New, Insulated Walls



Electrical Updates



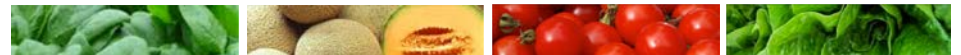
Walls, roof supports, doors & partitions

- Easily cleaned
- Kept as dry as possible



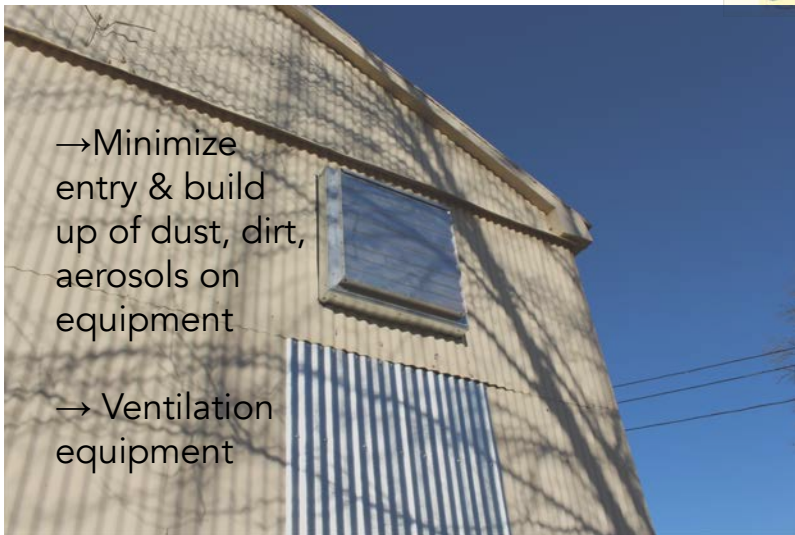
Ceiling and overhead fixtures

- Minimize buildup of dirt & condensation
- Protect food contact surfaces, produce and packaging from contamination
- Shatter proof bulbs or protective coverings



Air Quality

- Minimize entry & build up of dust, dirt, aerosols on equipment
- Ventilation equipment



New Windows

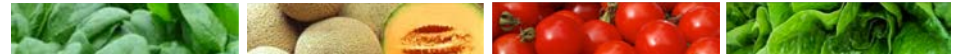


Back flow device for water system and hoses



Equipment and Materials

- Surfaces
 - Non-toxic, non-absorbent, durable, smooth, and easily cleaned and sanitized
 - No wood or carpet (no porous materials)
 - Avoid use of hollow structures
 - Glass or plastic on equipment should be shatter-proof or covered
- Unused or equipment not in use should be removed from the production area and stored appropriately



Think outside the shed, too!

- Location
 - Adjacent land use
- Remove litter and waste
- Cut weeds/grass around building
- Roads, yards, parking lots should be maintained to minimize dust
- Off season
 - Protect from pests
 - Open, screened, enclosed?



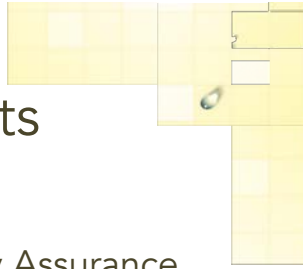
Think how product moves through your packing area...

- Does your produce flow protect against contamination?
- What can you change right now?
- What do you need to change that requires some planning?



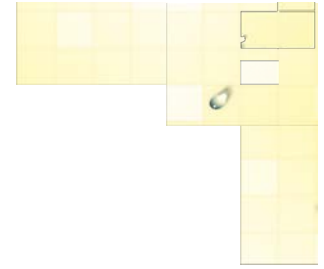
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Thank you! Questions?

