

Sugarhouse Employee Hygiene Policy

All persons working in the sugarhouse or syrup packing area are expected to guard against food contaminants including foreign objects such as plastic and glass, machinery parts, chemicals, damaged containers, insects and rodents, and allergens. Workers shall be aware of that syrup is made from the raw agricultural product sap and they are involved in the production of food; this process has implications for contamination, off flavor syrup, or undesirable production methods; all of these potentially impacting the expectation of Vermont quality.

Personal Skill

- All people assisting in gathering sap and the making of maple syrup shall have the proper experience or be trained in their role. All workers shall be aware of the good manufacturing practices, hygiene policy, and the sugaring procedures specific to this sugarhouse.

Employee hygiene policy:

- Anyone contacting the food product or food contact surfaces must have clean hands.
- Do not come to work when you are sick.
- Follow hairnet/ beard net policy.
- No eating in sugarhouse except in permitted break areas.
- No smoking or chewing tobacco.
- Keep personal items stored in designated area away from food storage or preparation areas.
- Tie hair back and cover it; Wear a hat.
- Keep nails short and clean.
- Do not use nail polish or false nails; do not wear loose jewelry.
- Completely cover cuts, burns, or wounds and other broken skin with a waterproof bandage and gloves.
- Cuts, burns, wounds, broken skin, and sickness must be reported.
- If broken skin or wound cannot be covered – do not come to work.
- No horseplay in areas where food is stored or prepared.
- Avoid wearing jewelry in areas where food is packaged or prepared.
- No glass or ceramic containers in the production area (besides syrup containers being filled).
- No gum and candies.
- Control employee traffic to prevent allergen and pathogen transfer.

- Peanut butter, milk and dairy products, wheat, shellfish and soy are all allergens – do not bring them in food production areas.
- Understand that anything, or anyone, passing through a facility can be a source of contamination.
- Document/report any issues with the above policies.