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# Help stop the spread of disease causing germs at the farm

## Safety & Health Management Checklist

- ✓ Hand washing station close to eating area with warm water, soap, clean paper towels and hand sanitizer
- ✓ Person in-charge to monitor and restock hand wash station supplies
- ✓ Designated eating area with cleaning supplies (spray and paper towel) to clean tables
- ✓ Refrigerator designated to only store food (no medications, samples, etc.)
- ✓ Laundry area to wash work clothes with laundry instructions
- ✓ Designated storage area for work clothes and shoes
- ✓ Available personal protective equipment
- ✓ Yearly training and for new employees on exposure to disease causing germs; prevention of zoonotic diseases; and ways to reduce antibiotic resistance risk