

Harvesting, Preparation and Shipping Rules (Asparagus)

1. Harvesting Method



(1) Wear dedicated gloves when harvesting

- Are your fingers cut or dirty?
- Have you trimmed your nails short?
- Are your gloves clean?

(2) Use clean shears and baskets

- If your shears are dirty wipe them with a waste cloth
- Change out the newspaper covering the bottom of the basket each morning
- Clean and sterilize your tools after finishing work

2. Transporting Produce to the Sorting Area



(1) Place the produce on a dolly to transport it to the entrance of the greenhouse

- Lay newspaper between the dolly and the basket
- If the dolly is dirty, clean and sterilize it

(2) Carry the basket to the sorting area

- Cover the basket in plastic on rainy days



Smoking during work is prohibited!



Beware of produce getting dirty with soil when harvesting on rainy days!



Take care not to poke your eyes with the needle-like asparagus leaves!

3. Sorting and Preparation



No outdoor shoes!



Wear gloves!



Be careful not to get your hands caught!



(1) Place the asparagus on the sorting machine

- Clean the component you place the asparagus on each morning



(2) Transfer each grade of asparagus to a vat

- Use a clean vat
- Change out the paper lining the vat every morning



Clean after use



4. Weighing, Packing and Storage



(1) Weigh the produce on a scale

- Clean the scale every morning



(2) Pack the produce in plastic and seal with adhesive tape

- Use clean plastic



(3) Write the grade with a felt-tipped marker

- Check visually that there is no contamination with foreign matter



(4) Place in an outer package

- Use clean outer packaging
- Check visually that there is no contamination with foreign matter



(5) Store in a refrigerator

- Clean the refrigerator regularly



Keep the area clean and tidy!