AGRICULTURAL FIELD INSPECTION PROGRAM (AFTIP)

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To prevent contamination of field crops by workers because of unsanitary field toilets.

It keeps workers healthy by ensuring safe drinking water.
WHAT ARE THE POSSIBLE CONTAMINANTS?

- Deadly bacteria that can harm us when consumed
  - E.coli 0157:H7
  - Salmonella
  - Shigella
Why are we inspecting field toilets?

- Contamination of crops can occur when hands are not washed after using the toilet.
- Flies that are attracted to the excreta or urine can carry the contaminants to the food crops.
3 out of 4 workers touch food crops with unwashed hands.
3 out of 4 food crops are contaminated by urine or feces in the soil.
Flies are then attracted to excreta (urine and feces) then carry the contaminants to the food crops.
Contamination can be stopped by making sure that field toilets are sanitary and convenient to use.

As part of making sure our food is safe for human consumption. The Food Safety Modernization act was signed into law.
The FSMA was signed into law by President Obama on January 4, 2011.

Main focus is Prevention of contamination instead of responding to it.

Leafy Green Marketing Agreement (LGMA)
- Third Party auditors inspect the agricultural fields
- Auditors will look for the Health Department sticker since that states that a particular toilet has passed inspections.
FIELD TOILET OWNER
RESPONSIBILITIES

- Tell each employee where the field toilet, hand washing facilities, and drinking water stations are located
- Make sure the employees properly use all three facilities and give them reasonable time to use them.
- Make sure to explain the importance of good health practices