

BEST PRACTICE GREENHOUSE HYGIENE

BEFORE YOU GO INTO THE GREENHOUSE



STEP 1:
Wash and sanitise your hands



STEP 2:
Cover all clothing



STEP 3:
Cover your shoes and step through a foot wash



STEP 4:
Wear disposable gloves and sanitise again before handling plants

WHEN LEAVING THE GREENHOUSE:

STEP 1:
Remove coverall and gloves and throw away



STEP 2:
Clean and sanitise ALL tools and equipment*



STEP 3:
Wash and sanitise your hands



*see NZGAP requirements for sanitiser but active ingredients could include dodecylamine sulphamate, potassium etc

OTHER MEASURES:



Outside your greenhouse, have a 2 to 3 metre weed free area



Vents should be kept clean



Crates should be washed and sanitised



Keep visitors out of the greenhouse (supplier, wholesaler, electrician, boiler technician etc). Use the protocols above if a visitor has to enter. Employees can have dedicated work clothes and shoes which are put on and removed before sanitising and entering the greenhouse.



All supplies entering your site (fertiliser packaging etc) should be from a trusted source and sanitised. All personal possessions stay outside the greenhouse including phones, food especially tomatoes, jewelry



Have a period of time when your greenhouse is completely empty of plants and can be thoroughly cleaned & sanitised with vents closed