##### OBJECTIVE

To train employees to understand and carry out the principles of food safety in mango production as well as the sanitation practices corresponding to the activities of their position within the farm/orchard/estate.

##### CONTROL MEASURES

* All employees, including those newly hired, temporary and contractors receive training once a year on the following topics:

1. Food Safety
   * What is food safety?
   * Foodborne illnesses
   * Types of contaminants
2. Personal hygiene practices
3. Hand washing and use of gloves
4. Cross-contamination

* All participants receiving training sign the Training Log (REG-TRNATT-1.4.2), which indicates the date, topics addressed, attendees and the person in charge of providing the training.
* Reinforcement/refresher training is provided at least every six months.
* The supervisor of the farm is responsible for filing the workers’ attendance lists for the different courses they receive.