<table>
<thead>
<tr>
<th>STEPS (Required to Perform the Task)</th>
<th>TOOLS, EQUIPMENT, SUPPLIES &amp; MATERIALS (Needed)</th>
<th>REQUIRED KNOWLEDGE AND SKILLS (Math, Science, &amp; Language)</th>
<th>SAFETY (Concerns)</th>
<th>WORKER BEHAVIORS (Important to Worker Success)</th>
<th>DECISIONS (Identify Decisions that Must be Made by the Worker)</th>
<th>CUES (Identify the Data Needed for Making Correct Decisions)</th>
<th>ERRORS (Indicate What May Result if Incorrect Decisions are Made)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ensure workers properly wash their hands</td>
<td>1. Requested all workers to wash their hands in preparation for handling produce</td>
<td>1. Hand washing stations that are separate from the rinsing station, soap, single-use towels, posted hand washing chart</td>
<td>1. Knowledge of safe food handling practices</td>
<td>1. Attention oriented, diligent, conscientious</td>
<td>1. Did everyone wash their hands properly?</td>
<td>1. Cleanliness of hands, response from food handlers</td>
<td>Any contamination of food produce if hands are not clean, could transmit bacteria or disease to consumers</td>
</tr>
<tr>
<td>Ensure workers wear the issued food safety gear</td>
<td>2. Verified all workers were wearing food safety gear properly (e.g., disposable gloves, hair nets, aprons)</td>
<td>2. Disposable gloves, hair nets, aprons, boot covers</td>
<td>2. Knowledge of safe food handling practices</td>
<td>2. Observant, diligent, hard working, conscientious</td>
<td>2. Is everyone wearing the proper food safety gear? Where do I get the food safety gear for anyone who isn't?</td>
<td>2. Observation, SOP</td>
<td>Any contamination of food produce if protective measures are not employed, could transmit bacteria or disease to consumers</td>
</tr>
<tr>
<td>Gather product to be pre-cooled</td>
<td>3. Gathered all product from storage or field that requires pre-cooling</td>
<td>3. Product, transporting equipment (e.g., trailer, wagon)</td>
<td>3. Decision-making skills, crop-specific knowledge, horticultural knowledge</td>
<td>3. Timely, accurate, organized, hard working</td>
<td>3. What products should I gather for pre-cooling? How will the products be pre-cooled? How should I transport product for pre-cooling?</td>
<td>3. Location and quantity of products needing pre-cooling</td>
<td>Can't pre-cool the product until it's been gathered</td>
</tr>
<tr>
<td>Determine crop-specific method for pre-cooling</td>
<td>4. Correctly determined crop-specific method for pre-cooling (e.g., dip in cold water, place in thermal cooler)</td>
<td>4. Food handling knowledge, specific crop knowledge</td>
<td>4. N/A</td>
<td>4. Meticulous, conscientious, analytical</td>
<td>4. What are the crop-specific cooling methods I need to use?</td>
<td>4. Company SOPs, industry recommendations</td>
<td>May end up with poor product quality, resulting in dissatisfied customers and loss of revenue</td>
</tr>
<tr>
<td>Pre-cool the product</td>
<td>5. Pre-cooled product using correct method</td>
<td>5. Thermal cooler, tubs of clean, cold water, product</td>
<td>5. Food handling knowledge, specific crop knowledge</td>
<td>5. Meticulous, oriented, diligent, hard working, conscientious</td>
<td>5. What are the crop-specific cooling methods I need to use? Have I properly pre-cooled the product?</td>
<td>5. Company SOPs, industry recommendations</td>
<td>May end up with poor product quality, resulting in dissatisfied customers and loss of revenue</td>
</tr>
</tbody>
</table>

Analyst: Susan Pavilkey

Specific Relevant References:

Expert Workers:

1. Company SOP for pre-cooling

Valerie Kinsman

2. Industry guidelines for pre-cooling

Christie Welch

3. N/A

Company SOPs, industry recommendations

4. Diligent, conscientious, analytical

Valerie Kinsman

N/A

5. N/A

Company SOPs, industry recommendations

N/A

6. N/A

Company SOPs, industry recommendations

N/A

7. N/A

Company SOPs, industry recommendations

N/A

8. N/A

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40. N/A

Company SOPs, industry recommendations

N/A