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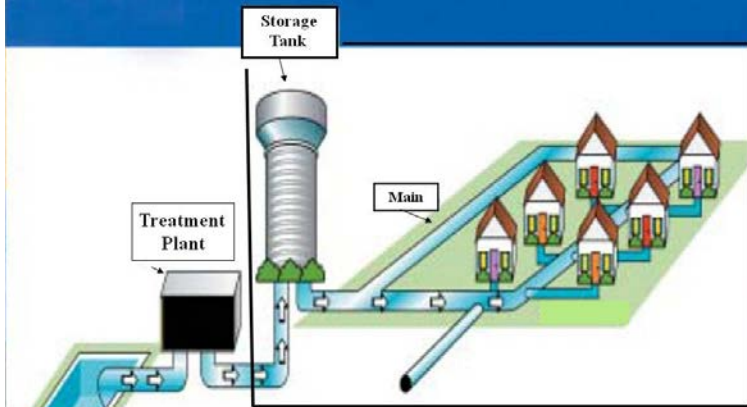


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Water Supply Distribution System



Note: Pumps and valves are located at a variety of locations throughout the distribution system.

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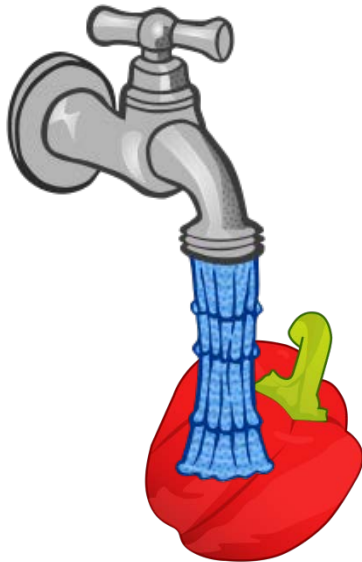


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Key to Photos

1. Raised bed made of concrete blocks – good – use concrete blocks, bricks, stones, untreated naturally resistant woods like cedar and cypress
2. Plastic crates – good – can be washed and sanitized between uses
3. Municipal water supply – good – water is suitable for drinking so ideal for irrigation and water for washing produce and materials that will come in contact with food MUST be suitable for drinking
4. No pets sign – good – pets are a source of contamination so should not be allowed in gardens
5. Rain barrels – for food safety, this is not ideal. Unless water will be treated to eliminate pathogens that might be present, then it should be used only on ornamentals, not on edible plants
6. Straw baskets – bad – cannot be washed and sanitized between uses – if used, they should be lined with clean paper towels, parchment paper, or clean cloth or towels that can be washed between uses
7. Well head – this one is good – it has a poured concrete pad over the well head to prevent contamination from getting into the well

Key to Photos

8. Fence around garden – good – keeps animals out of the garden and so prevents possible contamination
9. Raised bed with pressure treated lumber - use concrete blocks, bricks, stones, untreated naturally resistant woods like cedar and cypress
10. Run-off from road standing in garden – bad – can be source of contamination
11. Drip irrigation system – good – prevents water from spraying down on edible portions of crops so helps to prevent contamination, especially if irrigation water is surface water (from rivers, lakes or streams)
12. Run-off from animal use area – bad – can bring pathogens into the garden
13. Used, dirty cardboard box – if using cardboard boxes with foods, they should be used only once
14. Basket with tomatoes – okay – this one is lined with a dishtowel that can be washed between uses so if one batch of produce is contaminated, it does not transfer to the next batch that is put in the basket
15. Stainless steel foodservice pans – good – smooth surface, can be washed and sanitized between uses

Key to Photos

16. Nylon basket – bad – cannot be washed and sanitized
17. Handwashing – very good – one of the best ways to prevent illness, including the spread of foodborne illnesses
18. Girl eating strawberry in the garden – bad – produce should be washed before eating and also, moving hand to mouth and then touching other fruit or throwing down fruit that has been in her mouth can spread germs to other fruit
19. Rinsing produce under running water – good – always rinse produce under running water before eating it
20. Dirty outhouse or porta potty – bad – clean, well-stocked bathrooms or porta-potties with handwashing facilities should be provided