Community Gardens
For Schools, Camps and Restaurants

Make food with produce you grow at your school, camp or restaurant garden—and serve it to customers in those places. Eat healthy to stay healthy—wherever you live, learn, work and play. Keep your harvested produce safe to eat with these simple steps.

**Location**
- Choose a location that is at least 100 feet away from potential sources of contamination (garbage, animals, water runoff, etc.).
- Contact your utility company before you dig.
- Create barriers to keep animals out.

**Soil**
- Use soils from a commercial source if your soil could be contaminated with chemicals, pesticides or heavy metals.

**Water**
- Use only potable water from an approved source. Grey water and reclaimed water are not considered to be potable water.
- Use food grade containers to transport water to your garden for watering if a potable water source nearby is not available.

**Fertilizer**
- Do not use any raw manure products. Biosolids such as SoundGRO and TAGRO are acceptable fertilizer products.
- Use commercial fertilizer. Commercial products are treated to reduce illness causing bacteria.
- Practice organic gardening without pesticides if possible.

**Handling Produce**
- Wash hands with soap and hot water before handling produce. A hand sink easily accessible to the garden is recommended.
- Don't allow people who are sick or have been sick in the past 24 hours to work in the garden.
- Store produce only in clean and sanitized food grade containers.
- Rinse produce in a food preparation sink before cutting or serving.

Community gardens support healthy communities! For more information, contact communitysafety@tpchd.org or (253) 798-4430.