Farm name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Address\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date\_\_\_\_\_\_\_\_\_\_\_\_\_Initial\_\_\_\_\_

**Zone Management Risk Assessment**

**Zone 1 –** Produce Contact Surface

**Zone 2 –** Close to Contact Surfaces

**Zone 3 –** Inside Packing Area

**Zone 4 -** Outside

Diagram your packing and storage facilities. Include:

* Product flow
* All cooling, cleaning, handling tools and equipment
* All coolers and storage areas
* Storage of containers, tools, and packing materials
* Pest trapping and exclusion devices
* Toilet, hand washing facilities, trash, and culls
1. Identify: What tools and materials do you use in each zone?
2. Identify: What potential risks for contamination are in each zone?
3. Plan: What policies or practices will you use to minimize risk? Include cleaning and sanitizing frequency

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| **Zone** | **Tools/materials** | **Potential Risk** | **Plans to Minimize Risk** | **Date Accomplished** |
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**Reviewed by: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_**