

One-Page High Priority Produce Safety Checklist

Start with these high priority practices to jump-start your food safety system.

Worker Health, Hygiene, and Training

- Provide clean, accessible toilets and hand washing facilities, and manage them to not contaminate crops.
- Clean and restock sanitary facilities on schedule.
- Post instructive hand washing signs.
- Prohibit people with open wounds or potentially infectious diseases from handling food crops.
- Dispose of any crops that come in contact with body fluids, disinfect contaminated food contact surfaces.
- Confine eating, drinking, chewing gum and tobacco use to designated areas separate from food crops.
- Provide and maintain first aid kits.
- Have cleanliness policies for gloves and clothing.
- Ensure that potable drinking water is available to all.
- Train all workers in a language they understand on health and hygiene policies, procedures, and practices.

Water and Sewage

- Test and use water in compliance with the FSMA Produce Rule water quality regulations.
- Inspect farm septic systems annually. Ensure they are functioning properly and not contaminating crops.
- Inspect and protect water sources from excessive exposure to animals and other pollution sources.
- Don't use human manure products on the farm.

Manure And Compost Management

- If raw manure is used as a soil amendment, incorporate it at least 2 weeks prior to planting and a minimum of 90/120 days prior to harvest.
- If animal-based compost is applied less than 90/120 days prior to harvest, compost and manage it to the FSMA Produce Rule regulations.
- Manage manure and composting with sufficient control or buffer of runoff, wind, leaking, equipment, animal, and people to protect crop production areas.

Wildlife and Animal Management

- Conduct field assessments prior to harvest for signs of animal intrusion, and train workers to watch for signs and what to do if animal intrusion is found.
- Establish buffer areas around sources of animal contamination that protect crops against possible transfer by water, air, equipment, animals, or people.

Land Use

- Evaluate previous land use prior to planting and do not use until contamination risks have been managed.

Harvest, Postharvest, Storage, and Transportation

- Inspect, maintain, clean with potable water and, when necessary and appropriate, sanitize food contact surfaces of harvest, postharvest, and storage

equipment and tools as frequently as reasonably necessary to protect against contamination of crops.

- Train all food-handling workers to inspect equipment, and food contact surfaces to ensure they are functioning, clean, and maintained not to be a source of contamination; and what to do if a problem is found.
- Train all workers on physical, biological, and chemicals contaminants, to inspect crops and systems for contaminants, and what to do if contamination is found.
- Train harvesters what produce must not be harvested, to avoid cut surfaces contacting soil, and to remove excessive dirt from produce at harvest.
- Designate harvest containers for use only for their intended use, and never for non-produce items, and train all food-handling workers to this policy.
- Pack produce into food grade containers that are new, single-use or cleaned and sanitized reused, or use a new, food-grade liner inside a clean container.
- Clean and inspect transportation vehicles before loading, and load in designated areas.

Postharvest Water

- Use potable water for all direct contact with produce from harvest on, cleaning, cooling, ice production, etc.
- Add sanitizer to water used for cleaning and cooling and monitor sanitizer level on an established schedule.
- Change tank water when sanitizer level fails or water is turbid. Clean and sanitize tanks daily.

Postharvest and Storage Areas

- Clean postharvest and storage areas on schedule and maintain order. Protect facilities and packing containers from contamination. Eliminate standing water.
- Clean refrigeration systems on a scheduled basis. Prevent condensation from dripping on produce, and maintain appropriate storage temperatures.
- Store non-food grade substances such as paints, chemicals, fertilizers, lubricants away from crops, harvested crops and postharvest areas.
- Maintain a written pest control and monitoring program for postharvest and storage facilities.

Traceability

- Maintain a lot number system linking produce with production and harvest/post harvest records, and label all storage and shipping containers with lot numbers.
- Include farm name and business address where produce was grown in a prominent and conspicuous location such as a box label, or sign at place of business.