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| Farm Name:F-10: Water/Ice Used in the Harvesting and Post-Harvest OperationsWater Use, Washing and Packing lines Signature/date of Person writing plan: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Signature/date of Supervisor review: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Effective Date: \_\_\_\_\_\_\_Document #: \_\_\_\_\_\_\_Revision #: \_\_\_\_\_\_\_Revision Date: \_\_\_\_\_\_\_ |

**See agricultural water section for diagram of water systems, use, and testing.**

**See sanitation sections for general cleaning and sanitizing policies.**

**Policies**

F-10.1 Operation has procedures for water used in contact with product or food contact surfaces. WP, R ●

Standard Operating Procedures (SOPs), including water-change schedules, shall be developed for all uses of water. Microbial and/or physical/ chemical (e.g., test strips) testing shall be performed, as appropriate to the specific Operation, to demonstrate that acceptance criteria have been met.

F-10.2 All water used in packing produce is free of generic e-coli. See agriculrual water section for test results. R ●

F-10.3 If water is re-used, SOPs address antimicrobial treatment. R ●

Operation’s water use SOPs require reused water to be treated using an approved antimicrobial to prevent it from becoming a source of contamination, according to prevailing regulation or industry specific standards for the commodity. Auditor reviews water use SOP for completeness and observes water treatment records for adequacy and consistency of treatment.

F-10.4 Water use SOPs address condition and maintenance of water-delivery system. R ●

The water-delivery system shall be maintained so as not to serve as a source of contamination of produce, water supplies or equipment with pathogens, or to create an unsanitary condition. Auditor reviews the SOP for inclusion of condition and maintenance of water delivery system and observes maintenance records for evidence of compliance.

F-10.5 If applicable to the specific commodity, water use SOPs address control of wash water temperature. R

For produce demonstrated as being susceptible to microbial infiltration from wash water, wash water temperature differentials during immersion shall be considered.