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| Farm Name:F-8: Vehicles, Equipment, Tools and UtensilsSignature/date of Person writing plan: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Signature/date of Supervisor review: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Effective Date: \_\_\_\_\_\_\_Document #: \_\_\_\_\_\_\_Revision #: \_\_\_\_\_\_\_Revision Date: \_\_\_\_\_\_\_ |

F-8: Vehicles, Equipment, Tools and Utensils

**Policies**

F-8.1 Our farm maintains a list of equipment, vehicles, tools, utensils and other items or materials that may pose a risk of produce contamination during normal use. R See *F-8.1 Equipment List*

F-8.2 Equipment, vehicles, tools and utensils used in farming operations which come into contact with product are in good repair and are not a source of contamination of produce. Our farm has developed and implemented, a repair, cleaning, sanitizing schedule and storage and handling procedures of all food contact surfaces to reduce and control the potential for contamination. Records include the date and method of cleaning and sanitizing equipment. As necessary for food safety, vehicles and equipment are properly calibrated, operated, maintained, and used as intended. Equipment traffic flow is prevented from traveling through an untreated manure area into the harvesting field. These procedures are be documented. Product contact tools, utensils and equipment are made of materials that can be cleaned and sanitized. Procedures include equipment and vehicles that are in the field infrequently. WP, R

F-8.3 Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of chemical hazards. WP

Operation shall have a written procedure to address the spills and leaks (fuel, oil, hydraulic fluids) which might occur during equipment operation in the field.

F-8.4 Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of physical hazards. Operation has a glass and brittle plastic policy that addresses glass on production equipment and in growing area. Inspections performed in compliance with the policy shall be documented.

F-8.5 Cleaning and sanitizing procedures do not pose a risk of product contamination.

Equipment cleaning and sanitizing operations shall be conducted away from the product and other equipment to reduce the potential for contamination. Water used for cleaning and sanitizing shall meet the microbial standards for drinking water.

F-8.6 Water tanks are cleaned at a sufficient frequency so as not to be a source of contamination. WP ● There shall be a written procedure for cleaning water tanks, such as those used for dust control, the water from which may contact produce in the field.

F.8.7 All chemicals used for cleaning or sanitizing of food contact equipment, tools, utensils, containers and other food contact surfaces shall be approved for that use, according to the chemical manufacturer or supplier and all federal, state and local requirements, and shall be used in a manner consistent with the approved use.