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| **F-9.1 Preharvest Risk Assessment** | | | | | | | |
| * All new workers have completed new hire training and signed training documents. * All workers are trained based on their food safety responsibilities. * All employees appear to be clean and in good health, no exposed injuries. Sick workers have been reassigned. * Employees wash hands before starting harvest activities. * If identified, areas with evidence of animal activity, flooding, or other contamination have been documented on the *Notice of Unusual Occurrences and Corrective Action Form (NUOCA)* and corrective/preventive actions have been taken. * Harvesting tools and containers are clean, properly stored, and in good condition. * Transport vehicles have been cleaned, sanitized and ready for use. * Drinking water is stocked. * Bathroom and hand-washing facilities are clean and stocked. (single-use paper towels, soap, trash can). * There are no additional biological, physical or chemical hazards identified. | | | | | | | |
| **We certify that the date and initials on this form will serve as documentation that this activity took place. Any risk mitigation strategies will be documented on the *Notice of Unusual Occurances and Corrective Action Form.*** | | | | | | | |
| **Example:**  **1-7-19 /TT** |  |  |  |  |  |  |  |
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**Reviewed By: Date:**