## Packshed Diagram

1. Map the flow of produce from the field through the packing area into storage and out to transportation.
2. Identify areas where produce may directly contact surfaces, equipment, or workers hands directly.
3. Identify and list other areas that may introduce food safety risks, such as animals or adjacent land.
4. List and develop practices/systems to reduce risk

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| --- | --- | --- | --- | --- | --- | --- |
| Potential Pack Area Risks | Action  | WHO | WHEN | RESOURCES | RANK | Next Meeting Check-In |
|  | Practices/Systems To Reduce Risk |  |  | Set-up in advance | 1-5 | Done | Will By | Cancel |
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