

Produce Washing Risk Assessment and Inspection Log

Farm Name:	✓ OK	Corrective Action (CA)	Date Done	Who did CA?
Washing and Packing Line				
Water sources and the operations they serve are documented.				
The water delivery system is 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. Water installations and equipment are constructed and maintained to prevent backflow and cross connections between product contact water and waste water. Routine checks verify that backflow prevention units are functioning properly (annual or as needed to maintain continuous protection). Results are documented.				
All water used in postharvest handling including washing and cooling water or water used for ice production is potable.				
Washing, grading, sorting, packing lines, and food contact surfaces are cleaned and sanitized according to our company's SOPs including the removal of debris and damaged produce. Product flow zones are protected from sources of contamination.				
A thorough cleaning happens on a weekly basis or as needed and is recorded. Cleaning and sanitizing procedures do not pose a risk of contaminating product.				
Sanitizers and Antimicrobial Treatments				
If a wash water antimicrobial product is used, documentation of regulatory approval (EPA, FDA approved documents/labels) are on file and can be produced. The antimicrobial is used according to the manufacturer's instructions.				
Antimicrobial treatments are sufficiently monitored to assure continuous control. SOPs are in the food safety plan and records are maintained.				
Any instruments used to measure temperature, pH, antimicrobial levels, or other critical measurements for water quality are properly calibrated at to assure continuous accuracy.				

Temperature			
The temperature of the water in dump tanks, flumes, sinks, basins, etc. is monitored hourly either automatically or with a standard thermometer at the same time as the disinfectant concentration is measured. The water temperature is not more than 10 degrees Fahrenheit cooler than the produce.			
Maintaining Wash Water Quality			
Dump tank water is changed at appropriate time intervals and disinfectant levels are maintained at stated levels.			
Cleaning and Sanitizing			
Cleaning and sanitizing of water-contact surfaces including dump tanks, flumes, and wash basins is performed as stated in the food safety plan.			
Food contact surfaces are in good condition and cleaned and sanitized as stated in food safety plan.			
Backflow devices are installed, and air gaps present to prevent contamination of clean water.			
Equipment is designed, inspected, and maintained to assist in maintaining water quality.			
Recirculated water that contacts produce is treated with approved sanitizers to prevent cross-contamination.			
Ice Management			
Ice machines are sanitized on a regular schedule. If ice is purchased, a copy of the sanitation log for the ice machine and water quality tests for ice production are attached with the water log. All ice hauled to a separate location is transported in a closed truck or in covered bins. No ice is transported in wooden containers.			

Reviewed by: _____ Title: _____ Date: _____
Frequency of Inspection