Pocket Guide to Performing a Farm Risk Assessment

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- Conduct pre-harvest visual assessment of the field
- Containers – cleaning & storage practices
- Tools – cleaning and storage practices during use and after
- Produce transportation

- Adjacent lands
- Wildlife & Domesticated animals
- Water sources & distribution
- Nutrients – BSAAO
  - Monitoring & Response – take measures during growing to assist at harvest
  - Identify potentially contaminated produce – remove, leave, bury – buffer zones pending circumstances (0-25 ft)

- How do you grow? Conventional, organic, with livestock...
- Farm inputs: direct seeds, transplants, nutrients, irrigation, sprays
- Product flow from field to customer

- Produce washed – if so the water source & distribution
- Packaging materials are new or able to be cleaned/sanitized and are cleaned
- Buildings & equipment

- Growing Conditions
- Post-harvest
Visitors
- Made aware of food safety policies and procedures
- Reasonable steps taken to ensure compliance
- Toilet and hand washing facilities are available

Worker Training
- Upon hire & annually
- Principles of hygiene and food safety
- Harvester specific training
- Record of training

Health & Hygiene
- Designated break area – no food, gum, or tobacco in production areas
- Properly stocked bathrooms & hand washing supplies
- Appropriate hand washing
- Sick policy & monitoring
- Gloves as wound barrier

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Soil Amendments
- Typically Chemical Fertilizer
  - Section does not apply
  - NO
- Animal Origin
  - Manure, fish emulsion, blood or bone meal, eggshells, etc.
  - NO
- Biosolids
  - Must be complaint with 40 CFR part 503 subpart D (e.g., Class A biosolids)
  - YES
  - Treated using a scientifically valid, controlled method
  - OR
  - Supplier QA letter for treated BSAAO
  - Review storage and handling practices
- Untreated is ok for use if does not touch the edible portion of the crop during or after application – review with grower the risks of weather, traffic, and topography when making this statement

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Is produce being washed after harvest?

Packinghouse setup

Water does not touch the edible portion of the crop

Testing to know water quality and current regulatory guidance

Ag Water Source & Distribution

Foliar and Harvestable Portion Application

Water - No detectable E. coli in 100 mL

• Single pass washing is ideal

• If using an equipment line with washers, an injector with sanitizer to prevent biofilms is recommended

• If submerging in sink or tank, how managing the water quality – sanitizer and monitoring of pH, ppm, temperature (within 10 degrees is industry standard) & turbidity

• If applicable using an EPA labeled sanitizer for fruit & vegetables – using according to label guidelines

• Examine monitoring records

Area of focus for irrigation and spraying

How is water used with the crops

Food contact surfaces are cleaned & sanitized - LOG

Operational Cleanliness

Equipment is suitable for produce and cleanable

Sanitation

No drip, condensate, or pooled water

Produce Transportation Practices

Pest Control Program