# Farm Food Safety Decision Tree

## Checklist to Prioritize Practices

<table>
<thead>
<tr>
<th>Highest Priority GAPs</th>
<th>Yes</th>
<th>No</th>
<th>Decision Trees</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Do you...</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Provide food safety training to all workers?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Train all workers about food safety in a language they understand?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Prohibit workers who are sick from handling fresh produce?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Provide clean toilets and handwashing facilities within 1/4 mile walk from fields?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Monitor toilet and hand washing sinks and clean and restock when needed?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Use water to irrigate, frost protect, cool, or apply sprays during the production of fresh produce?</td>
<td></td>
<td></td>
<td>Agricultural Water for Production</td>
</tr>
<tr>
<td>Allow any water (besides rain) to contact the edible portion of the crop?</td>
<td></td>
<td></td>
<td>Agricultural Water for Production</td>
</tr>
<tr>
<td>Test your agricultural water for quantified generic <em>E. coli</em>?</td>
<td></td>
<td></td>
<td>Agricultural Water for Production</td>
</tr>
<tr>
<td>Use water during crop production that has more than 126 CFU of generic <em>E. coli</em> per 100 mls of water?</td>
<td></td>
<td></td>
<td>Agricultural Water for Production</td>
</tr>
<tr>
<td>Use raw, untreated manure on the farm?</td>
<td></td>
<td></td>
<td>Soil Amendments</td>
</tr>
<tr>
<td>Incorporate raw, untreated manure into the soil less than 1 year before harvest?</td>
<td></td>
<td></td>
<td>Soil Amendments</td>
</tr>
<tr>
<td>Apply manure to snow covered fields, water saturated soils, or fields prone to flooding and runoff?</td>
<td></td>
<td></td>
<td>Soil Amendments</td>
</tr>
<tr>
<td>Conduct field assessments before harvest to look for fecal contamination?</td>
<td></td>
<td></td>
<td>Wildlife and Animal Management</td>
</tr>
<tr>
<td>Train workers to follow company policies regarding proper harvest procedures if fecal material is found in the field and to wash their hands and change clothing if contaminated?</td>
<td></td>
<td></td>
<td>Wildlife and Animal Management</td>
</tr>
</tbody>
</table>

*If your answer is in a shaded box, please refer to the decision trees listed on the right to address produce safety risks that may exist.*
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<tbody>
<tr>
<td>Do you...</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Establish buffer zones around fecal contamination and signs of significant animal activity (such as damaged product or extensive tracks) found in the field?</td>
<td></td>
<td></td>
<td>Wildlife and Animal Management</td>
</tr>
<tr>
<td>Clean and sanitize any tools or equipment used to handle feces or contaminated produce?</td>
<td></td>
<td></td>
<td>Wildlife and Animal Management</td>
</tr>
<tr>
<td>Keep farm animals and livestock near produce production areas?</td>
<td></td>
<td></td>
<td>Wildlife and Animal Management; Land Use</td>
</tr>
<tr>
<td>Grow crops on land that had previous use that may present a food safety risk to the crop?</td>
<td></td>
<td></td>
<td>Land Use</td>
</tr>
<tr>
<td>Have produce fields near large numbers of animals (e.g., Concentrated Animal Feeding Operation [CAFO])?</td>
<td></td>
<td></td>
<td>Land Use</td>
</tr>
<tr>
<td>Use water that is the microbial equivalent of drinking water to begin all postharvest practices involving water such as rinsing and cooling?</td>
<td></td>
<td></td>
<td>Postharvest Water</td>
</tr>
<tr>
<td>Add sanitizer to your postharvest water?</td>
<td></td>
<td></td>
<td>Postharvest Water</td>
</tr>
<tr>
<td>Monitor sanitizer levels in postharvest water on an established schedule?</td>
<td></td>
<td></td>
<td>Postharvest Water</td>
</tr>
<tr>
<td>Change your postharvest water based on turbidity or on a standardized schedule?</td>
<td></td>
<td></td>
<td>Postharvest Water</td>
</tr>
<tr>
<td>Reduce or eliminate standing water in your packing area?</td>
<td></td>
<td></td>
<td>Postharvest Water; Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Train all workers to follow PPE requirements and SOPs to clean and sanitize surfaces, tools, and equipment?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Pack fresh produce into new, single-use containers or reused containers that have been cleaned and sanitized?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
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## Farm Food Safety Decision Tree
### Checklist to Prioritize Practices

### Highest Priority GAPs

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<tbody>
<tr>
<td>Clean (and sanitize, when possible) all produce contact surfaces including harvest bins, conveyor belts, and grading tables at the end of each day?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Monitor and control for pests?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Remove cull piles from the packing area everyday?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Train all workers to inspect vehicles prior to loading to make sure produce is only transported in clean vehicles?</td>
<td></td>
<td></td>
<td>Transportation</td>
</tr>
<tr>
<td>Label each container sold by your farm with your farm name, city, and state?</td>
<td></td>
<td></td>
<td>Traceability</td>
</tr>
</tbody>
</table>

### Lower Priority GAPs

<table>
<thead>
<tr>
<th>Do you...</th>
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<tbody>
<tr>
<td>Post food safety signs/posters in a language workers understand?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Inspect your water sources at the beginning of production and throughout the year?</td>
<td></td>
<td></td>
<td>Agricultural Water for Production</td>
</tr>
<tr>
<td>Inspect your water distribution/delivery system and equipment at the beginning of the growing season?</td>
<td></td>
<td></td>
<td>Agricultural Water for Production</td>
</tr>
<tr>
<td>Drain your main irrigation lines after irrigating?</td>
<td></td>
<td></td>
<td>Agricultural Water for Production</td>
</tr>
<tr>
<td>Cover or physically contain raw, untreated manure that you store on your farm?</td>
<td></td>
<td></td>
<td>Soil Amendments</td>
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</tr>
<tr>
<td><strong>Do you...</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Store raw or incompletely composted manure close to produce fields, packing areas surface water sources, or well heads?</td>
<td></td>
<td></td>
<td>Soil Amendments; Land Use</td>
</tr>
<tr>
<td>Compost manure according to industry standards?</td>
<td></td>
<td></td>
<td>Soil Amendments</td>
</tr>
<tr>
<td>Use and store inorganic soil amendments properly to avoid chemical risks?</td>
<td></td>
<td></td>
<td>Soil Amendments</td>
</tr>
<tr>
<td>Conduct a pre-plant assessment to determine produce safety risks presented by wild and domestic animals?</td>
<td></td>
<td></td>
<td>Wildlife and Animal Management</td>
</tr>
<tr>
<td>Monitor fields for animal activity and intrusion?</td>
<td></td>
<td></td>
<td>Wildlife and Animal Management</td>
</tr>
<tr>
<td>Implement methods to prevent and minimize animal entry through the use of fences, noise cannons, or other deterrents?</td>
<td></td>
<td></td>
<td>Wildlife and Animal Management</td>
</tr>
<tr>
<td>Grow crops on land that has a history of flooding or has recently experienced a flood?</td>
<td></td>
<td></td>
<td>Land Use</td>
</tr>
<tr>
<td>Grow produce in fields that may receive runoff from neighboring fields, pastures, or barnyards?</td>
<td></td>
<td></td>
<td>Land Use</td>
</tr>
<tr>
<td>Monitor the temperature of your postharvest water?</td>
<td></td>
<td></td>
<td>Postharvest Water</td>
</tr>
<tr>
<td>Clean and sanitize postharvest water tanks, bins, and washers at the end of every day?</td>
<td></td>
<td></td>
<td>Postharvest Water</td>
</tr>
<tr>
<td>Train all workers to change or clean aprons and gloves (if worn) when dirty?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Develop SOPs for cleaning and sanitation tasks?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Remove as much dirt, mud, and debris as possible from fresh produce and fresh produce bins before entering the packing area?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
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### Lower Priority GAPs

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<tr>
<td>Store produce in an area that is regularly cleaned and inspected for pest activity?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Establish lot numbers for all commodities grown on your farm?</td>
<td></td>
<td></td>
<td>Traceability</td>
</tr>
<tr>
<td>Inspect and clean vehicles before transporting fresh produce?</td>
<td></td>
<td></td>
<td>Transportation</td>
</tr>
<tr>
<td>Make sure vehicles are pre-cooled, if using refrigeration, before loading?</td>
<td></td>
<td></td>
<td>Transportation</td>
</tr>
<tr>
<td>Cover produce during transport?</td>
<td></td>
<td></td>
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### Lowest Priority GAPs

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<tr>
<td>Keep records of worker training?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Keep records of toilet and hand washing facility monitoring, cleaning, and servicing?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Keep a first aid kit in a known and convenient location?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Instruct workers to take breaks only in designated areas?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Ask visitors to sign in and read your visitor policy?</td>
<td></td>
<td></td>
<td>Worker Health, Hygiene, and Training</td>
</tr>
<tr>
<td>Have a water source and distribution map for your farm?</td>
<td></td>
<td></td>
<td>Agricultural Water for Production</td>
</tr>
<tr>
<td>Keep records of all water test results and water management actions?</td>
<td></td>
<td></td>
<td>Agricultural Water for Production</td>
</tr>
<tr>
<td>Store compost near fields or water sources?</td>
<td></td>
<td></td>
<td>Soil Amendments</td>
</tr>
<tr>
<td>Keep finished compost under covered storage?</td>
<td></td>
<td></td>
<td>Soil Amendments</td>
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</tr>
<tr>
<td>Do you...</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Keep records of soil amendment applications?</td>
<td></td>
<td></td>
<td>Soil Amendments</td>
</tr>
<tr>
<td>Document animal activity monitoring and actions taken to reduce risks?</td>
<td></td>
<td></td>
<td>Wildlife and Animal Management</td>
</tr>
<tr>
<td>Have a written history of previous land use?</td>
<td></td>
<td></td>
<td>Land Use</td>
</tr>
<tr>
<td>Keep records of all your postharvest water management and sanitation activities?</td>
<td></td>
<td></td>
<td>Postharvest Water</td>
</tr>
<tr>
<td>Diagram the flow of produce through the packing area to identify produce contact surfaces?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Store packing containers and packaging materials in a covered area to reduce the potential for contamination?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Use refrigerated or cold storage rooms properly?</td>
<td></td>
<td></td>
<td>Sanitation and Postharvest Handling</td>
</tr>
<tr>
<td>Link all lot numbers to type of commodity, production field, harvest date, packing date, and crew through recordkeeping?</td>
<td></td>
<td></td>
<td>Traceability</td>
</tr>
<tr>
<td>Trace produce and their specific lot numbers from the farm to the buyers (i.e., mock recall)?</td>
<td></td>
<td></td>
<td>Traceability</td>
</tr>
<tr>
<td>Keep records of transportation practices such as vehicle inspections prior to loading?</td>
<td></td>
<td></td>
<td>Transportation</td>
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