**Pre-Harvest Checklist**

Farm:  
Date:  
Field:  
Crop(s):  

**Harvesting Equipment Used (ID):**  

<table>
<thead>
<tr>
<th>Yes</th>
<th>No</th>
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</table>
|  |  | Toilet and handwashing facilities are available, clean, and properly stocked  
|  |  | Crew workers show no signs of worker illness  
|  |  | Potable water is available to workers  
|  |  | Harvest transportation equipment (truck, wagon, conveyor, etc) are clean with no leaks  
|  |  | Harvest totes, containers, and other equipment were properly cleaned and stored  
|  |  | The harvest area shows no evidence of unauthorized entry  
|  |  | There is no evidence of crop damage from animals or any visible feces  
|  |  | There are no signs of physical contaminants in the crop area  
|  |  | There are no chemicals present which could contaminate the crop area  

*For any items checked “No” above, describe below any corrective actions taken*

Name:  
Signature:
### Cleaning & Sanitization

1. remove debris
2. apply detergent and scrub
3. potable rinse
4. apply sanitizer
5. air dry or potable rinse

<table>
<thead>
<tr>
<th>Equipment ID</th>
<th>Notes</th>
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### Operations Logbook

<table>
<thead>
<tr>
<th>Fence</th>
<th>Animal</th>
<th>Soil</th>
<th>Adjacent Lands</th>
<th>Water</th>
<th>Workers</th>
<th>Equipment</th>
<th>Buildings</th>
<th>Pest Control</th>
<th>Coolers</th>
<th>Other</th>
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<tbody>
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*Describe any observations and actions taken*

### Field ID

<table>
<thead>
<tr>
<th>Field ID</th>
<th>Crop(s)</th>
<th>Harvest</th>
<th>Traceability (Lot Code)</th>
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<tbody>
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