

## Basic Gaps Checklist

### WASSH!

#### General

- **Map of farm** (fields, structures (toilets, buildings, storage sheds), water source, chemical storage site, adjacent land & use).
- **Documentation:** See checklists.

#### Water

- **Drinking water:** Clean, potable drinking water available at all times.
- **Irrigation water:** Water test results available (total coliform for well water, E. coli for surface) to measure presence of fecal coliform. Treatment as needed.
- **Hand washing water, and produce wash water:** Must be potable.

#### Animals

- **Wildlife:** Monitor and record presence.
- **Rodents:** Develop pest control program as needed.
- **Domestic animals:** Exclude domestic animals during growing and harvest season.

#### Surfaces

- **Clean and Sanitize:** Develop SOPs for cleaning and sanitizing all surfaces (buckets, harvest equipment, wash tubs, packing area, transportation vehicles). Packing containers are protected from contamination.

#### Soils

- **Land Use History:** no known risk of prior contamination.
- **Manure:** Analysis reports available

#### Health & Hygiene

- **Signage:** (handwashing, designated lunch/smoking area, non-potable water on handwashing station).
- **Field Sanitation units** (toilet & handwashing facilities available for every 20 workers; 1 male & 1 female or if <5 workers, only 1 lockable unit required).
- **Worker Hygiene Training:** Train all workers in (handwashing, hygiene, illness & accident response procedures).
- **Chemical Storage:** in locked, separate shed.