

## **On-Farm Food Safety Assessment Daily Check List**

### Pre-Harvest:

1. Are toilet and wash facilities properly located, clean and stocked with toilet paper, wash water, soap, and paper towels?
2. Is drinking water and shade available to all workers?
3. Are harvest containers available, clean, well located and protected?
4. Is harvest, washing and packing equipment and area clean, sanitized and in good condition?
5. Are shade or other pre-cool measures in place?
6. Is there evidence of animal feces, dead animals, animal crop damage or other physical contamination in the crop area that needs to be isolated for “no-harvest”?
7. Are there other notable sources of contamination such as dump sites, fuels or chemicals, manure, burning debris, or water runoff that may affect food safety?
8. Is transportation equipment clean and available with protective covering?
9. Are all signs posted to a) instruct workers and visitors to wash hands before and after handling food, harvesting, eating and smoking, and b) indicating that wash water is not potable?
10. Have all new workers and visitors been trained in proper hygiene practices and their training been recorded?
11. Have all traps or pest control measures been checked and any animals disposed?

### End of Day:

1. Are harvest buckets and washing bins cleaned and sanitized?
2. Has the drinking water container been cleaned and sanitized?
3. Is the packing area cleaned, sanitized and free of debris?
4. Is all packaging stored in a safe, secure location.
5. Are all chemicals stored in a safe, locked storage cabinet away from the packing area?
6. Have all Personal Protective Equipment been cleaned?
7. Have all garbage cans been emptied?
8. Do any supplies need to be updated (hand gloves, cleansers, sanitizers, toilet or hand-washing supplies, first aid kit, record keeping sheets, signage)
- 9. Have all activities been recorded in the food safety record keeping sheets?**