



Name: _____

Date: _____

**2017 New Entry Sustainable Farming Project and World PEAS Food Hub
On-Farm Food Safety Checklist**

General	Yes	No	?
I have recorded my annual gross income and whom I sell to each year since 2016 so that I know if I am covered by the new federal Produce Safety Rule or not.			
I am an exempt farm under the new regulations but practice Food Safety because it is important as a grower of food to keep my customers safe and for my farm's liability.			
I am a qualified exempt farm under the new regulations, so I must include my farm's name and business address on every point of sale. I practice Food Safety because it is important as a grower of food to keep my customers safe and for my farm's liability.			
I am covered under the new regulations and I have attended a Produce Safety Alliance training.			
I have designated a food safety contact person for my farm.			
My farm has a food safety plan that includes standard operating procedures and food safety policies, as requested by the New Entry Sustainable Farming Project and/or the World PEAS Food Hub.			
Farm Worker Health, Hygiene and Training	Yes	No	?
Farm workers have access to hand washing stations with potable water, soap, paper towels and a garbage can that are close to the field.			
Farm workers have access to toilet facilities that are located close to the field.			
Farm workers are trained on how to properly wash hands and how to properly use toilet facilities.			
Toilet facilities are cleaned and maintained regularly.			
Farm workers wash hands after using toilets, before beginning work or returning from a break, before or after eating or smoking, before putting on gloves, after touching animals or animal waste, whenever they are dirty.			
Farm workers have a separate break area to avoid eating and smoking in the fields or wash station.			
Sick farm workers or farm workers with open wounds or cuts do not touch produce. Any produce that becomes contaminated is thrown away.			
A first aid kit is located close to the fields.			
Farm workers come to work with clean clothes, shoes and gloves every day.			
Farm workers only use clean harvest bins and harvest tools.			
All farm workers have been trained to follow my farm's Food Safety Policies.			
Soil Amendments	Yes	No	?
If I apply raw manure, I wait at least 120 days before harvest for crops that touch the soil (e.g., onions), or 90 days for crops that do not touch soil (e.g., tomatoes).			
Raw Manure is not used for side dressing.			
All compost is properly cured before applying to fields.			
All manure and unfinished compost is stored away from fresh produce to prevent runoff and wind contamination.			



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Manure is applied in such a way to avoid contaminating nearby fields.			
All fertilizer applications are properly recorded.			
Wildlife, Domesticated Animals and Land Use	Yes	No	?
My crop production areas are separate from or not close to livestock areas or other sources of contamination like septic fields and manure storage.			
If crop production areas are near livestock or other sources of contamination, there are physical barriers that will prevent contamination of produce.			
Wild and domestic animals are kept out of produce fields. If there is an intrusion, the problem is documented and I decided if the produce is safe or not for harvest.			
Any produce that becomes contaminated by feces is thrown away.			
Wild and domestic animals are kept out of production and wash water sources.			
If domestic animals are used in rotation with crops, I maximize the time before the next produce harvest.			
Water	Yes	No	?
I know if my farm's water source is public, ground or surface.			
I regularly (at least once a year) test the water I use for production (irrigation, spraying) and produce washing.			
I inspect my water sources and distribution systems (irrigation lines, hoses, storage tanks) regularly (at least once a year). I keep them free of trash, debris and other hazards.			
Only potable water is used to wash produce, make ice from, clean and sanitize the wash station and harvest supplies, and to wash hands with.			
When irrigating or spraying produce crops, I maximize the time between application and harvest.			
Any produce that is adulterated by flood waters is thrown away.			
Harvest/Post-Harvest	Yes	No	?
Field harvest containers and supplies are physically separated from other farm supplies.			
Harvest containers are not used for other farm purposes (do not come into contact with manures, composts, fertilizers, pesticides or other chemicals)			
Harvest equipment (knives, scissors) and containers (bins, buckets) are cleaned before each use. They are sanitized on a regular basis.			
I abide by all post-harvest intervals for all pesticides. All pesticide applications are recorded.			
Any produce with fecal contamination is thrown away.			
Most of the soil is removed in the field to reduce contamination risks later in the post-harvest stages.			
Produce handling areas are kept away from any tractor repair, animal care, or other areas on the farm that could introduce risk.			
Pests are excluded from the wash station. I do not bait or use rodenticides in the wash station. I eliminate standing water in my wash station.			



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My wash station is cleaned, sanitized and organized on a regular basis. All surfaces that produce directly touches are cleaned before use, including wash bins, spray tables, sorting and packing tables, etc.			
Chemical and physical safety hazards are monitored for and eliminated (broken light bulbs, chipped wooden harvest crates, broken plastic, rusty tools, fuel, detergents, etc.).			
Any washing equipment that cannot be properly cleaned or repaired is replaced.			
Produce is cooled immediately after harvest (brought into shade, sprayed, dunked, etc.).			
All coolers are cleaned and sanitized on a regular basis.			
I understand how to properly use sanitizers in my wash water.			
All dropped produce is thrown away.			
My packing materials are stored in a clean area, away from sources of contamination such as rodents, pesticides and other chemicals.			
Only new, single-use, or cleaned reusable containers are used to pack and deliver produce.			
Delivery vehicles are not used to transport animals, manure, chemicals, or other contaminants. If they must be, they are cleaned and sanitized or disposable liners are used before transporting produce.			
All produce is kept cool during transport/delivery.			
I am able to track every lot of produce back to what field it came from and forward to where it was delivered. I maintain all of those records.			