



# Food Safety on the Farm

**Farm Name:**

**Reviewed by (farm point of contact):**

**Authorized signature:**

## Production Practices

Yes

No

For any 'no' response, please provide safety measures you practice that address the issue in question.

1. Do you test your potable &/or well water for contaminants at least once per year?
2. Do you use potable water to wash hands?
3. If your farm does not have potable water, do you use sanitizer after washing hands?
4. Is raw manure used on any fields?
- 4a. If yes, has appropriate time passed before next crop is planted?
5. Has the land previously been exposed to contamination from flooding, upstream runoff, or animal waste?
6. Are products being transported and handled to minimize damage and risk of contamination?

## Farm Products Handling

Yes

No

For any 'no' response, please provide safety measures you practice that address the issue in question.

1. Are storage and packing facilities enclosed, cleaned, sanitized regularly, and implementing pest control?
2. Are totes, harvest baskets, and containers washed and sanitized prior to and after use?
3. If/when packaging products, is food grade material used and are products stored in an area protected from possible contaminants?
4. Is potable water used to clean food contact surfaces?
5. If your farm does not have potable water, do you use food grade sanitizer to clean food contact surfaces?

## Facility and Transportation Sanitation

Yes

No

For any 'no' response, please provide safety measures you practice that address the issue in question.

1. Are your sanitary hand washing stations and toilets regularly serviced, fully supplied, and accessible to workers?
2. Are transportation vehicles well maintained and cleaned, kept cool during transit, and are food products kept separated from non-food items during transit?
3. Do you have a pest control program (rodents, mammals, etc)?

## Worker Food Safety Training

Yes

No

For any 'no' response, please provide safety measures you practice that address the issue in question.

1. Do you have worker food safety training materials that educate workers on hygiene and sanitation?
2. Do you ensure that workers are not wounded or ill and are following good hygiene and sanitation practices when handling produce?

**NOTE: By signing this form, you indicate that these practices are in place on your farm and that Farm to School Central Coast may be allowed to review these items with you at your farm on an agreed date, should school districts request that we do so.**