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## Checklist of Potential On-Farm Food Safety Risks

As a grower you're used to looking at your farm with production in mind. Creating a food safety or GAP Manual requires you to use a different set of eyes. This can be difficult if you have never thought of the food safety risks on your farm.

Below, you'll find a list of potential risks grouped by major category. If the risk applies to your farm, put a check mark by it and you'll know to address it when writing your GAP Manual. The list is not exhaustive, but is meant to be a starting point to get you thinking about potential food safety risks.

### Manure

- ◇ Do you apply manure to your production area?
- ◇ Do you apply compost to your production area?
- ◇ Are your production areas within a mile of livestock?
- ◇ Are wildlife present on or near your farm?
- ◇ Are there any potential wildlife habitat areas (woods, wetland, river) near your production area?

### Water

- ◇ Do you draw water for production from surface water sources or wells?
- ◇ Are there any surface water areas prone to flood into the production area?
- ◇ Is produce wash water either potable or sanitized?
- ◇ Is water used for washing within 10 degrees of the temperature of the produce?
- ◇ Is the water distribution system (pumps, valves, etc.) in good repair?

### Worker Sanitation

- ◇ Do workers wash their hands before entering the production area, after smoking, after breaks, after lunch and after using the restroom?
- ◇ Do workers use the toilet instead of using the field?
- ◇ Do workers place used toilet paper in the toilet?
- ◇ Can workers recognize sick co-workers?

### Facility Sanitation

- ◇ Do you clean and maintain all equipment?
- ◇ Do you clean and sanitize all food contact surfaces?
- ◇ Is transportation equipment regularly cleaned and sanitized?