

Farm Food Safety Decision Tree

Checklist to Prioritize Practices

Highest Priority GAPS			
If your answer is in a shaded box, please refer to the decision trees listed on the right to address produce safety risks that may exist.	Yes	No	Decision Trees
Do you...			
Provide food safety training to all workers?			Worker Health, Hygiene, and Training
Train all workers about food safety in a language they understand?			Worker Health, Hygiene, and Training
Prohibit workers who are sick from handling fresh produce?			Worker Health, Hygiene, and Training
Provide clean toilets and handwashing facilities within 1/4 mile walk from fields?			Worker Health, Hygiene, and Training
Monitor toilet and hand washing sinks and clean and restock when needed?			Worker Health, Hygiene, and Training
Use water to irrigate, frost protect, cool, or apply sprays during the production of fresh produce?			Agricultural Water for Production
Allow any water (besides rain) to contact the edible portion of the crop?			Agricultural Water for Production
Test your agricultural water for quantified generic <i>E. coli</i> ?			Agricultural Water for Production
Use water during crop production that has more than 126 CFU of generic <i>E. coli</i> per 100 mls of water?			Agricultural Water for Production
Use raw, untreated manure on the farm?			Soil Amendments
Incorporate raw, untreated manure into the soil less than 1 year before harvest?			Soil Amendments
Apply manure to snow covered fields, water saturated soils, or fields prone to flooding and runoff?			Soil Amendments
Conduct field assessments before harvest to look for fecal contamination?			Wildlife and Animal Management
Train workers to follow company policies regarding proper harvest procedures if fecal material is found in the field and to wash their hands and change clothing if contaminated?			Wildlife and Animal Management

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Do you...			
Establish buffer zones around fecal contamination and signs of significant animal activity (such as damaged product or extensive tracks) found in the field?			Wildlife and Animal Management
Clean and sanitize any tools or equipment used to handle feces or contaminated produce?			Wildlife and Animal Management
Keep farm animals and livestock near produce production areas?			Wildlife and Animal Management; Land Use
Grow crops on land that had previous use that may present a food safety risk to the crop?			Land Use
Have produce fields near large numbers of animals (e.g., Concentrated Animal Feeding Operation [CAFO])?			Land Use
Use water that is the microbial equivalent of drinking water to begin all postharvest practices involving water such as rinsing and cooling?			Postharvest Water
Add sanitizer to your postharvest water?			Postharvest Water
Monitor sanitizer levels in postharvest water on an established schedule?			Postharvest Water
Change your postharvest water based on turbidity or on a standardized schedule?			Postharvest Water
Reduce or eliminate standing water in your packing area?			Postharvest Water; Sanitation and Postharvest Handling
Train all workers to follow PPE requirements and SOPs to clean and sanitize surfaces, tools, and equipment?			Sanitation and Postharvest Handling
Pack fresh produce into new, single-use containers or reused containers that have been cleaned and sanitized?			Sanitation and Postharvest Handling

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Do you...			
Clean (and sanitize, when possible) all produce contact surfaces including harvest bins, conveyor belts, and grading tables at the end of each day?			Sanitation and Postharvest Handling
Monitor and control for pests?			Sanitation and Postharvest Handling
Remove cull piles from the packing area everyday?			Sanitation and Postharvest Handling
Train all workers to inspect vehicles prior to loading to make sure produce is only transported in clean vehicles?			Transportation
Label each container sold by your farm with your farm name, city, and state?			Traceability

Lower Priority GAPs			
<i>If your answer is in a shaded box, please refer to the decision trees listed on the right to address produce safety risks that may exist.</i>	Yes	No	Decision Trees
Do you...			
Post food safety signs/posters in a language workers understand?			Worker Health, Hygiene, and Training
Inspect your water sources at the beginning of production and throughout the year?			Agricultural Water for Production
Inspect your water distribution/delivery system and equipment at the beginning of the growing season?			Agricultural Water for Production
Drain your main irrigation lines after irrigating?			Agricultural Water for Production
Cover or physically contain raw, untreated manure that you store on your farm?			Soil Amendments

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Lower Priority GAPs

<i>If your answer is in a shaded box, please refer to the decision trees listed on the right to address produce safety risks that may exist.</i>	Yes	No	Decision Trees
Do you... Store raw or incompletely composted manure close to produce fields, packing areas surface water sources, or well heads?			Soil Amendments; Land Use
Compost manure according to industry standards?			Soil Amendments
Use and store inorganic soil amendments properly to avoid chemical risks?			Soil Amendments
Conduct a pre-plant assessment to determine produce safety risks presented by wild and domestic animals?			Wildlife and Animal Management
Monitor fields for animal activity and intrusion?			Wildlife and Animal Management
Implement methods to prevent and minimize animal entry through the use of fences, noise cannons, or other deterrents?			Wildlife and Animal Management
Grow crops on land that has a history of flooding or has recently experienced a flood?			Land Use
Grow produce in fields that may receive runoff from neighboring fields, pastures, or barnyards?			Land Use
Monitor the temperature of your postharvest water?			Postharvest Water
Clean and sanitize postharvest water tanks, bins, and washers at the end of every day?			Postharvest Water
Train all workers to change or clean aprons and gloves (if worn) when dirty?			Sanitation and Postharvest Handling
Develop SOPs for cleaning and sanitation tasks?			Sanitation and Postharvest Handling
Remove as much dirt, mud, and debris as possible from fresh produce and fresh produce bins before entering the packing area?			Sanitation and Postharvest Handling

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Do you...			
Store produce in an area that is regularly cleaned and inspected for pest activity?			Sanitation and Postharvest Handling
Establish lot numbers for all commodities grown on your farm?			Traceability
Inspect and clean vehicles before transporting fresh produce?			Transportation
Make sure vehicles are pre-cooled, if using refrigeration, before loading?			Transportation
Cover produce during transport?			Transportation

Lowest Priority GAPs			
<i>If your answer is in a shaded box, please refer to the decision trees listed on the right to address produce safety risks that may exist.</i>	Yes	No	Decision Trees
Do you...			
Keep records of worker training?			Worker Health, Hygiene, and Training
Keep records of toilet and hand washing facility monitoring, cleaning, and servicing?			Worker Health, Hygiene, and Training
Keep a first aid kit in a known and convenient location?			Worker Health, Hygiene, and Training
Instruct workers to take breaks only in designated areas?			Worker Health, Hygiene, and Training
Ask visitors to sign in and read your visitor policy?			Worker Health, Hygiene, and Training
Have a water source and distribution map for your farm?			Agricultural Water for Production
Keep records of all water test results and water management actions?			Agricultural Water for Production
Store compost near fields or water sources?			Soil Amendments
Keep finished compost under covered storage?			Soil Amendments

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Do you...			
Keep records of soil amendment applications?			Soil Amendments
Document animal activity monitoring and actions taken to reduce risks?			Wildlife and Animal Management
Have a written history of previous land use?			Land Use
Keep records of all your postharvest water management and sanitation activities?			Postharvest Water
Diagram the flow of produce through the packing area to identify produce contact surfaces?			Sanitation and Postharvest Handling
Store packing containers and packaging materials in a covered area to reduce the potential for contamination?			Sanitation and Postharvest Handling
Use refrigerated or cold storage rooms properly?			Sanitation and Postharvest Handling
Link all lot numbers to type of commodity, production field, harvest date, packing date, and crew through recordkeeping?			Traceability
Trace produce and their specific lot numbers from the farm to the buyers (i.e., mock recall)?			Traceability
Keep records of transportation practices such as vehicle inspections prior to loading?			Transportation