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Michigan's Produce Safety Risk Assessment

For direct market fruit and vegetable producers

A voluntary and confidential produce safety program that provides confidence that inspected practices are consistent with the current U.S. Food and Drug Administration Produce Safety Rule and provides recognition with a certificate of program completion.

MICHIGAN STATE UNIVERSITY | Extension

Michigan Department of AGRICULTURE & Rural Development

MICHIGAN CONSERVATION DISTRICTS

Michigan On-Farm Produce Safety

Introduction

Regardless of the size of your farming operation, using good production, harvest and post-harvest management practices that keep disease-causing organisms and other contaminants off produce will help ensure the wellness of your customers and the success of your fresh produce business.

Many grocery chains and institutional produce buyers have addressed consumer food safety concerns by requiring a certified produce safety audit from their fresh produce growers and suppliers. A number of public and private organizations can assist producers who wish to have a certified audit.

Whether or not your fresh produce buyers require a certified produce safety audit, you may be interested in demonstrating that your farming operation utilizes safe food practices. If so, then the **Produce Safety Risk Assessment (PSRA)** may be for you.

The PSRA is a voluntary program designed to educate fresh fruit and vegetable producers about food safety and to recognize those who implement produce safety management practices. Producers who successfully complete the assessment and on-site farm review receive certificates of completion that they can share with their consumers and buyers. The completion of the assessment will help you prepare for a certified produce safety audit. The PSRA is only a review of your farming practices and is not the same as a certified audit. It is also not a guarantee of food safety.

To become a Produce Safety recognized producer, you must be able to demonstrate or document conformance with all of the key produce safety management practices applicable to your farm listed in the green-outlined boxes in the PSRA. The other produce safety management practices in the risk assessment (not in green-outlined boxes) are educational questions to assist in conformance with other laws, rules or regulations. Producers are encouraged to adopt *all* of the low-risk management practices listed in the PSRA, but only the green-outlined box practices will be evaluated for the awarding of a certificate of completion. The Food Safety Modernization Act (FSMA) was signed into law on January 4, 2011. FSMA aims to ensure that the U.S. food supply is safe by shifting the focus from responding to contamination to preventing it. FSMA requirement/guidelines that may affect produce farms are included in the PSRA. The FSMA, administered by the U.S. Food and Drug Administration, will be implemented over the next several years.

How to get started:

The PSRA is a series of risk questions that will help you assess how effectively your management practices ensure food safety on your farm.

1. Answer the risk questions by selecting the answer that best describes management practices used on your farm. Indicate your risk level in the "Your Risk" column. Skip any question that does not apply to your farm.
2. After completing each section of risk questions, list the practices that present a high food safety risk in the Produce Safety Improvement Action Plan.
3. In the Action Plan, list:
   a. Management practices you plan to implement that will reduce the identified risk.
   b. Sources of technical or financial assistance needed to implement the change.
   c. Target dates for implementing the changes and scheduling a Produce Safety farm review.

To schedule a Produce Safety farm review, contact the Michigan Department of Agriculture and Rural Development (MDARD) at 800-292-3939. Your successful completion of this assessment, plan development/implementation and review will support the growing public interest in healthy local foods along with associated jobs and economic activity. Thank you for your interest and participation in the Produce Safety Risk Assessment.

Michigan Department of
Agriculture and Rural Development
P.O. Box 30017, Lansing, MI 48909
800-292-3939

Produce Safety Risk Assessment

Note: Green text indicates proof of produce safety intentions.

Risk question	Low Risk – 3 (Recommended to pass produce safety audit)	Medium Risk – 2 (Potential produce safety hazard)	High Risk – 1 (Significant produce safety hazard)	Your Risk	Produce Safety Review requirement
1.01) Does the farm operator have a produce safety program that is followed to reduce the risk of foodborne illness?	A written produce safety plan (document) exists and is being implemented.	Produce safety practices are generally followed, but a written document needs to be developed.	A food safety plan is not available.		A written plan or conformance with Cornell bulletin, "Food Safety Begins on the Farm." Examples include www.gaps.cornell.edu or onfarmfoodsafety.org
1.02) Does the farm operator have a person designated to implement and oversee a produce safety program?	The designated produce safety person is documented in the food safety plan.	Yes, but the written document needs to be developed.	There is no designated produce safety person.		Code of Federal Register (CFR) §112.23
1.03) Has a farm representative completed the Produce Safety Alliance (PSRA) training?	Yes.		No.		Requirement of FSMA 112.22 ©
1.04) Are any crop production areas located near or adjacent to dairy, livestock or fowl production facilities and/or a municipal sewage treatment plant or landfill? If so, are crop areas downwind of these facilities in the prominent wind direction?	There is no crop production within 1 mile of a livestock or poultry operation and/or municipal sewage treatment plant or landfill. Or, There is crop production within 1 mile, but a natural barrier prevents contamination of produce from runoff, dust or excessive number of flies.	A commercial livestock or poultry facility and/or municipal sewage treatment plant or landfill is located within 1 mile but greater than 100 yards away. Or, There is a natural barrier that prevents contamination of produce.	There is crop production within 1 mile. And, There is no natural barrier to prevent contamination of produce.		§112.83

*Produce Safety Plan = Food Safety Plan

Worker Health and Hygiene

Note: Green text indicates proof of produce safety intentions.

Risk question	Low Risk – 3 (Recommended to pass produce safety audit)	Medium Risk – 2 (Potential produce safety hazard)	High Risk – 1 (Significant produce safety hazard)	Your Risk	Produce Safety Review requirement
2.01) Does the farm operator provide workers with clean water to wash hands?	Water is provided by municipal water system. Or, Water is provided by an on-farm well that is tested at least annually and proven to have no detectable generic *E.coli.* Test records are on hand.	Water is provided from on-farm well that is not regularly tested.	Water is provided from surface water source.		Water test reports indicate no detectable generic E. coli, or municipal drinking water is documented. §112.44(a)(4)
2.02) Does the farm operator provide workers with clean drinking water?	Potable water is provided by a municipal water system. Or, Potable water is provided by an on-farm well that is regularly tested and proven potable with records.	Water is provided from on-farm well that is not regularly tested.	Water is provided from surface water source.		Occupational Safety and Health Administration (OSHA) requirement Michigan Department of Environmental Quality Safe Drinking Water Act.
Definitions: A **document** may be a combination of standard operating procedures outlining company policy as well as a record indicating that a particular action was taken. A **policy** indicates that a policy/standard operating procedure (SOP) must be documented in the food safety plan to show conformance with the question. A **record** indicates a record is required to be kept showing an action was taken.					
2.03) Does the farm operator provide staff training on proper sanitation and hygiene?	A training program is delivered to all staff and documented in the produce safety plan.	Informal training is provided that is not documented.	No training is provided.		Records indicate workers are adequately trained on sanitation and hygiene. §112.21(a) §112.22(a) §112.30(a)(b)
2.04) Are all visitors informed of farm hygiene practices and provided proper toilet and hand-washing facilities?	Yes.		No.		§112.33(a)(b) §112.44(a)

Michigan Department of Environmental Quality (DEQ)= Department of Environment, Great Lakes and Energy (EGLE)

Worker Health and Hygiene

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Risk question	Low Risk – 3 (Recommended to pass produce safety audit)	Medium Risk – 2 (Potential produce safety hazard)	High Risk – 1 (Significant produce safety hazard)	Your Risk	Produce Safety Review requirement
2.05) Do employees/workers wash their hands before beginning or returning to work or after any potential contamination?	Yes.		No.		Employee/worker interview(s) indicate(s) satisfactory hand-washing practices. §112.32(b) §112.44(a)
2.06) Are signs posted to instruct employees to wash their hands before beginning or returning to work or after any potential contamination?	Yes. Signs are posted in the native language of the predominant number of workers.		No.		
2.07) Is employee tobacco use, eating and/or chewing gum confined to areas separate from where produce is handled?	Written policy indicates the use of tobacco, eating and/or chewing gum is confined to edges of fields out of harvesting zones or in the driveway areas between fields. In packing and storing facilities, a smoking and eating area is in a designated area located separate from the produce flow zone.	Yes, but the written policy will be developed.	No. Use of tobacco, eating and/or gum chewing occurs in produce contact areas.		§112.32
2.08) Are workers/visitors/volunteers or anyone with potential to touch produce with diarrheal disease or symptoms of other infectious diseases prohibited from handling fresh produce or touching food contact surfaces?	Written policy prohibits sick worker contact with fresh produce. Supervisors are familiar with symptoms of infectious disease.	Yes, but the written policy will be developed.	No. Sick workers may continue to work in produce contact areas.		Written policy or employee/worker interview(s) indicate(s) sick workers are not allowed contact with produce. §112.31(a)(b)

Worker Health and Hygiene

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2.09) Is there a policy describing procedures for dealing with produce and food contact surfaces that come into contact with blood and other bodily fluids?	Written policy specifies handling/disposition of fresh produce and surfaces contaminated with blood or other bodily fluids.	Yes, but a written policy will be developed.	No.		
2.10) Are workers instructed to seek prompt treatment for cuts, abrasions and other injuries?	Written policy requires workers to seek treatment for all injuries.	Yes, but the written policy will be developed.	No.		
2.11) Are company workers applying pesticides, sanitizing agents, or other regulated materials certified or licensed?	Records indicate that workers are certified or licensed.		No		Michigan Occupational Safety and Health Administration and MDARD http://www.michigan.gov/documents/mdard/Final_Reg_633_Restricted_Use_Pesticides_547932_7.pdf

Water Usage

Note: Green text indicates proof of produce safety intentions.

Risk question	Low Risk – 3 (Recommended to pass produce safety audit)	Medium Risk – 2 (Potential produce safety hazard)	High Risk – 1 (Significant produce safety hazard)	Your Risk	Produce Safety Review requirement
3.01) Is production water quality monitored for the crop being irrigated? Production water can be water used for Irrigation, dust abatement, frost protection, hand washing, etc.	Irrigation water provided by municipal system. Annual water test by local water authority is documented. Or, Irrigation water provided by an on-farm well that is tested annually and the results are documented. Or, Irrigation water provided by surface water that is tested five times a year and the results are documented.	Surface water sources are tested once near harvest time. (Note: Water testing is especially important if water comes in direct contact with harvestable parts of the plant and the food is eaten raw.)	Water is provided from a source that is not tested.		Water test reports indicate water is safe for irrigation. §112.44(b)
3.02) Is water for chemical and fertilizer application monitored for the crop being treated?	Water provided by municipal system. Annual water test by local water authority is documented. Or, Water provided by an on-farm well that is tested annually and the results are documented. Or, Water provided by surface water that is tested five times a year, and the results are documented.	Surface water sources are tested once near harvest time. (Note: Water testing is especially important if water comes in direct contact with harvestable parts of the plant and the food is eaten raw.)	Water is provided from a source that is not tested.		Water test reports indicate water is safe for chemical and fertilizer application.

Water Usage

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Risk question	Low Risk – 3 (Recommended to pass produce safety audit)	Medium Risk – 2 (Potential produce safety hazard)	High Risk – 1 (Significant produce safety hazard)	Your Risk	Produce Safety Review requirement
3.03) Is water used for growing (preharvest) such as for irrigation, frost protection, dust abatement, etc?	Irrigation method is such that water never touches the harvestable portion of the crop Or Municipal water is used, and annual report is documented Or Well water is used and is tested at least annually.	Surface water is used and tested at least five times annually.	Well water or surface water is used and not tested.		§112.44(b) Find a testing lab: https://www.canr.msu.edu/news/ find the right water testing lab for food safety modernization act produce
3.04) Is water used during harvest, such as for hand washing, cooling ice in the field, etc?	Municipal water is used, and annual report is documented Or Well water is used and is tested at least annually, and results show no detectable generic *E. coli.*		Well water or surface water is used and not tested.		§112.44(a)
3.05) Is water used post-harvest, such as for cooling, washing, hand washing, and used on food contact surfaces?	Municipal water is used, and annual report is documented Or well water is used and is tested at least annually and results show no detectable generic *E. coli.*		Well water or surface water is used and not tested.		§112.44(a)(4) Water test reports indicate water is safe.
3.06) Is production water inspected annually and protected from potential direct and non-point sources of contamination?	Farm operator takes steps to minimize risk of water contamination (berms, diversions, fencing, etc.).		Water source is contaminated.		§112.42(a) Production water can be for irrigation, dust abatement, frost protection, hand washing, etc.

Water Usage					
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Risk question	**Low Risk – 3** (Recommended to pass produce safety audit)	**Medium Risk – 2** (Potential produce safety hazard)	**High Risk – 1** (Significant produce safety hazard)	**Your Risk**	**Produce Safety Review requirement**
3.07) Are all water distribution systems inspected annually and maintained as needed?	All water distribution systems are inspected annually.		Water distribution systems not inspected.		§112.42(b)
Animals/Wildlife/Livestock Exclusion					
4.01) Are measures taken to restrict access of animals (domestic and wild) to the source or delivery system of crop irrigation water and crop production areas?	Every effort is made to restrict animal access, including use of noise cannons, scare balloons, fencing and other barriers.	Some effort is made to limit animal access to irrigation water.	No effort made to limit animal access.		§112.41 and §112.42
4.02) Are measures taken to restrict or minimize access of animals, domestic or wild, to crop production areas?	Every effort is made to restrict animal access, including use of noise cannons, scare balloons, fencing and other barriers.	Some effort is made to limit animal access to crop production areas.	No effort is made to limit animal access.		
4.03) Are crop production areas monitored for the presence or signs of wild or domestic animals entering the land?	Records indicate production areas are monitored for the presence of animals.	Yes, but records will be developed.	Production areas are not monitored for the presence of animals where potential exists.		§112.83
4.04) Are production fields assessed before harvest for possible sources of contamination?	The produce safety plan documents a preharvest assessment.	A preharvest assessment is done, and a written document will be developed.	No preharvest assessment is done.		

Water Usage					
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Risk question	**Low Risk – 3** (Recommended to pass produce safety audit)	**Medium Risk – 2** (Potential produce safety hazard)	**High Risk – 1** (Significant produce safety hazard)	**Your Risk**	**Produce Safety Review requirement**
Manure, Compost and Municipal Biosolids **(Skip this section if manure, compost, and/or biosolids are not used on the farm.)**					
Raw manure					
5.01) If raw manure or other animal byproducts are used in crop production, is it applied in a manner that does not contact the edible portion of the crop?	Manure application records document that manure is soil incorporated and applied 270 or more days before harvest and does not touch any part of the edible product.		Manure application records document that manure is applied and soil incorporated 120 or more days before harvest when the edible portion of the crop has soil contact or 90 days prior to harvest and does not touch any part of the harvestable product.		Manure use records indicate proper produce safety use practices. USDA GAP >120 days if contact with harvestable portion and >90 days if no contact with harvestable portion §112.56
Raw manure					
5.02) If liquid manure storage structures are located near or adjacent to crop production areas, are they contained to prevent contamination of crops?	Storage structures are properly constructed and maintained to prevent leakage and overflow.		Storage structures are not properly constructed and maintained to prevent leakage and overflow.		§112.52(a)
5.03) If manure, compost or biosolids are stored either in the field or on the farm near production areas, are they contained to prevent contamination of crops?	No manure, compost or biosolids are stored near the crop production area.	All manure and compost are contained in accordance with generally accepted agricultural and management practices (GAAMPs). There is no potential for runoff to flow into the crop production area. Biosolids are handled in accordance with EGLE DEQ rules and regulations, and there is no potential for runoff to flow into crop production areas.	Manure, compost or biosolids can leach and/or run off into crop production areas and is not contained.		Proper manure storage demonstrated or indicated in records. §112.52(a)

Field Sanitation and Hygiene

Note: Green text indicates proof of produce safety intentions.					
Risk question	**Low Risk – 3** (Recommended to pass produce safety audit)	**Medium Risk – 2** (Potential produce safety hazard)	**High Risk – 1** (Significant produce safety hazard)	**Your Risk**	**Produce Safety Review requirement**
Composted manure and biosolids					
5.04) If composted manure, dead animals and/or treated biosolids are used, is the material properly treated to reduce the level of pathogens?	Document in food safety plan indicates materials have been treated to reduce the level of pathogens or if received from a third party a certificate has been provided.		Treatment of the materials is not documented.		Compost/biosolid use records indicate proper produce safety use practices. Once the compost has been documented as treated, no other amendments can be added. §112.54, §112.55

Michigan Department of Environmental Quality (DEQ)= Department of Environment, Great Lakes and Energy (EGLE)

Soils					
Note: Green text indicates proof of produce safety intentions.					
Risk question	**Low Risk – 3** (Recommended to pass produce safety audit)	**Medium Risk – 2** (Potential produce safety hazard)	**High Risk – 1** (Significant produce safety hazard)	**Your Risk**	**Produce Safety Review requirement**
6.01) Have production fields been assessed for previous land uses that may pose contamination risks?	Yes. Records indicate there are no potential risks from previous land uses (dairy, livestock or poultry feedlot and/or improper use of animal wastes, farm dump or other potentially contaminating uses).	Fields are assessed, but records need to be developed.	No assessment of previous land use has been conducted.		
6.02) When previous land uses indicate possibility of contamination, have preventive measures been taken?	Records indicate that crops with minimal contact with the soil or non-food crops are grown.	Crops with minimal contact with the soil, or non-food crops are grown, but records need to be developed.	No preventive measures taken to prevent food contamination.		
6.03) Are fields that are subject to flooding avoided to prevent crop contamination?	Yes.	Fields subject to flooding are used for non-food crops, portions of food crops that experience flooding are not harvested, or other precautionary measures are taken.			

Field Sanitation and Hygiene

Note: Green text indicates proof of produce safety intentions.

Risk question	Low Risk – 3 (Recommended to pass produce safety audit)	Medium Risk – 2 (Potential produce safety hazard)	High Risk – 1 (Significant produce safety hazard)	Your Risk	Produce Safety Review requirement
7.01) Are the number, condition and placement of toilet and hand-washing units in compliance with state and federal regulations?	At least one toilet and one hand-washing facility are available for each 20 or fraction of 20 workers.		OSHA regulations are not met.		Convenient field sanitation unit(s) confirmed. OSHA
7.02) Are field sanitation units located in a place that minimizes the risk for product contamination in the case of tipping, leaking or malfunction?	Field sanitation units are properly located to prevent or minimize risk of contamination to crop fields.		A spill or leak from a field sanitation unit may run into production area or product storage area.		Note: This question is n/a if farm does not use a field sanitation unit(s). §112.129(b)(1)
7.03) Are field sanitation units located in an accessible place for servicing?	Location is accessible.		Location is inaccessible.		Note: This question is n/a if farm does not use a field sanitation unit(s).
7.04) Does the farm operator have a response plan in the case of a spill or leak of a field sanitation unit?	A clean-up policy is in the produce safety plan. A spill response kit is ready and accessible to everyone on the farm.	A clean-up policy is in the produce safety plan.	No.		Note: This question is n/a if farm does not use a field sanitation unit(s).
7.05) Are sewage and septic systems monitored and maintained?	Facilities are periodically monitored and maintained in accordance with state and local laws.		No.		§112.131(a)(b)(c) §112.133(a)(b)(c)(d)

Field Harvesting and Transportation

Note: Green text indicates proof of produce safety intentions.

Risk question	Low Risk – 3 (Recommended to pass produce safety audit)	Medium Risk – 2 (Potential produce safety hazard)	High Risk – 1 (Significant produce safety hazard)	Your Risk	Produce Safety Review requirement
8.01) Are harvesting containers that come in direct contact with produce cleaned and sanitized as appropriate and necessary or single-use?	The produce safety plan documents that containers are cleaned and sanitized as appropriate and necessary or are single-use.	Containers are kept cleaned and sanitized as appropriate and necessary, but a written document will be developed.	Containers are not kept cleaned.		Clean harvest containers confirmed. §112.123(d)
8.02) Is transportation equipment that comes in direct contact with produce cleaned and sanitized as necessary?	The food safety plan documents that vehicles are kept adequately clean for the purposes they are used.	Vehicles are kept clean, but a written document will be written.	Harvesting vehicles are not kept clean.		Clean harvest vehicles confirmed. §112.125(a) & (b)
8.03) Are hand-harvesting implements (knives, pruners, machetes, etc.) kept clean on a scheduled basis?	The produce safety plan documents a cleaning and sanitizing schedule for harvesting equipment.	Harvesting implements are cleaned and sanitized, but a written document will be written.	Harvesting implements are not cleaned and sanitized.		Clean harvest implements confirmed. §112.123(d) (1)
8.04) Are damaged containers properly repaired or disposed of?	Containers are inspected for damage on a regular basis. Damaged containers are repaired, discarded, or used for other purposes and clearly marked.		Damaged containers are used in harvest operations.		§112.22(b)
8.05) Is harvest equipment and/or machinery in good repair?	Yes.		Leaking fluids and/or damaged parts may contaminate produce.		§112.123(b)(2)
8.06) Is there a written policy in the case of product contamination by chemicals, petroleum, pesticides or other contaminating factors?	Written policy is available to deal with product contamination.	Written policy will be developed.	Contaminating factors may end up in harvested produce.		

Field Harvesting and Transportation

Note: Green text indicates proof of produce safety intentions.

Risk question	Low Risk – 3 (Recommended to pass produce safety audit)	Medium Risk – 2 (Potential produce safety hazard)	High Risk – 1 (Significant produce safety hazard)	Your Risk	Produce Safety Review requirement
8.07) Is there a written policy for dealing with broken glass or plastic during the harvesting operations?	Written policy is available to deal with product contamination.	Written policy will be developed.	Broken glass or plastic may end up in harvested produce.		
8.08) Are containers currently being used for harvest also used for carrying or storing non-produce items?	No. Written policy in the food safety plan does not allow harvest containers to be used for non-produce items.	Harvest containers used to carry or store non-produce items and are clearly labeled.	Harvest containers are used to carry or store non-produce items and are not labeled.		§112.116
8.09) Is produce, especially high risk such as leafy greens, washed and stored after harvest in a way that minimizes potential contamination?	Yes. No water is used after harvest or a sanitizer is used and monitored frequently. Temperature is also monitored.	A sanitizer is used, wash water is changed frequently, and/ or only running water is used. Temperature is not monitored.	No.		§112.113
8.10) Are efforts taken to remove excess dirt and mud from produce during harvest?	Every effort is taken to keep the produce adequately clean.		Dirt and mud contaminate harvested produce.		§112.113
8.11) How is dropped produce handled prior to harvest?	No dropped produce is collected. Or Dropped produce collected from the ground is not distributed for human consumption.	Dropped produce is collected and sent for further processing with a scientifically valid kill step.	Produce is picked up from the ground and sold for raw human consumption.		§112.114

Field Harvesting and Transportation					
Note: Green text indicates proof of produce safety intentions.					
Risk question	**Low Risk – 3** (Recommended to pass produce safety audit)	**Medium Risk – 2** (Potential produce safety hazard)	**High Risk – 1** (Significant produce safety hazard)	**Your Risk**	**Produce Safety Review requirement**
8.12) If dropped produce is collected for processing that receives a scientifically valid kill step, what actions are taken to minimize cross-contamination of raw covered produce for human consumption?	Collection of dropped produce occurs after the collection of raw produce for human consumption to minimize potential cross- contamination of produce and produce contact surfaces.	Collection of dropped produce occurs during the collection of produce for raw consumption, but equipment used for dropped produce is distinctly marked and not used for other purposes, handled and stored separately, and hand washing and equipment cleaning follows the collection of dropped produce.	Collection of dropped produce occurs during the collection of produce for raw consumption, the same equipment is used and not cleaned in between, and both types of products are stored together.		
8.13) Is harvested produce covered during transportation from the field?	Farm policy in the produce safety plan requires produce to be covered with tarp or hauled in an enclosed trailer or truck, or protected by some other means.	Produce is covered, but a written policy needs to be developed.	Produce is not covered and is exposed to contamination by other vehicles, birds, dust, and other sources.		
Produce Packing – Field or Packing House					
9.01) Are only new or sanitized containers used for packing produce?	Produce safety plan documents that only new or sanitized consumer containers are used.	Some new containers are used. Only clean, used consumer containers are used. Containers are not sanitized.	Some dirty, not sanitized containers are used.		New, sanitized or clean consumer containers confirmed. §112.116
9.02) Are produce containers and other packing materials properly stored and protected from contamination?	Produce containers and other packing materials are properly stored and protected from contamination.	There is a potential risk that containers and packing materials may become contaminated in storage area.	Containers and packing materials are or are likely to become contaminated in storage area.		Proper storage of containers and packing materials observed. §112.123(b)(2) §112.116(b)

Produce Packing – Field or Packing House					
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Risk question	**Low Risk – 3** (Recommended to pass produce safety audit)	**Medium Risk – 2** (Potential produce safety hazard)	**High Risk – 1** (Significant produce safety hazard)	**Your Risk**	**Produce Safety Review requirement**
9.03) Are produce contact surfaces in packing area and equipment (including refrigeration units) in good condition, clean and sanitized on a regular basis?	Produce safety plan documents that produce contact surfaces and areas are clean and sanitized on a regular basis.	Produce contact surfaces and areas are clean and sanitized on a regular basis. A document will be written.	Dirty produce contact surfaces or packing area may contaminate produce.		Clean produce contact surfaces and packing area observed. §112.123(c) & (d)(1)
Produce Traceability					
10.01) Is the produce container or the product itself uniquely identified to allow trace back to the farm where it was produced?	Yes. Traceability is documented.		No		Produce uniquely identified to allow traceability.
10.02) If the farm is qualified exempt, are you keeping proper records and providing complete business information on labels and/or signs?	Yes. Records are kept, and all labels and/or signs provide the complete name and business address of the farm where the produce is grown.		No.		§112.6(b)
Pesticides and Crop Protection Materials					
11.01) Is crop protection material mixing and loading adequately isolated from water sources and production fields?	-At least 200 feet from surface waters. -At least 150 feet from private wells. -At least 800 feet from public wells unless protective site features exist.* -Adequate isolation to prevent contamination of production fields.		Isolation does not meet the minimum low-risk requirements.		*Note: See Michigan Agriculture Environmental Assurance Program (MAEAP) technician for additional information on reduced isolation requirement from public wells or MAEAP Crop *A*Syst.

Pesticide and Crop Protection Materials

Note: Green text indicates proof of produce safety intentions.

Risk question	Low Risk – 3 (Recommended to pass produce safety audit)	Medium Risk – 2 (Potential produce safety hazard)	High Risk – 1 (Significant produce safety hazard)	Your Risk	Produce Safety Review requirement
11.02) Are crop protection materials registered for use on the crops that are treated (the product label lists the crop as eligible for application)?	Products are registered for use with the Environmental Protection Agency and with the Michigan Department of Agriculture and Rural Development.		Products are not registered for use.		
11.03) Do crop protection material applicators read and follow the label instructions?	Everyone using crop protection materials follows label and labeling instructions.		Label and labeling instructions are not always followed.		
11.04) Do applicators follow preharvest interval requirements?	No produce is harvested after the last crop protection application until the minimum days have passed.		Harvest may occur before the preharvest interval is met.		
11.05) Are the applicators of restricted-use pesticides (RUP) certified applicators?	The applicators of RUP comply with the certification requirements.		Non-certified and unsupervised applicators use RUP.		
11.06) How do you assure that pesticide applications remain on-target and minimize off-target pesticide spray drift?	A written drift management plan is utilized that minimizes off-target drift.		Spraying operations are completed regardless of weather conditions or forecast, and regardless of the potential for off-target drift.		
11.07) What pesticide application records are kept?	Accurate records are maintained of all application of pesticides for at least three years (one year for general-use pesticides).	Partial records are kept.	No record is kept. Chemicals used are known by memory or invoices only.		Adequate pesticide records confirmed or plans to maintain complete application records.
11.08) How are excess mixtures and pesticide tank rinsate disposed of?	Excess mixtures and rinsate are used at or below label rates.		There is no plan in place to deal with excess mixtures or rinsate.		

Pesticide and Crop Protection Materials					
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Risk question	**Low Risk – 3** (Recommended to pass produce safety audit)	**Medium Risk – 2** (Potential produce safety hazard)	**High Risk – 1** (Significant produce safety hazard)	**Your Risk**	**Produce Safety Review requirement**
11.09) Are crop protection materials and harvested products transported in the same vehicle or stored in the same storage area?	Never.	Yes, but after a thorough cleaning of the area.	Yes, without cleaning the area. Produce may become contaminated.		
Other Produce Safety Risks					
12.01) Is there an immediate produce safety risk where produce is grown, processed, packed or stored?	No. There is no evidence of conditions or processes that have contaminated or can contaminate products.		Yes. There is evidence of conditions or processes that have contaminated or can contaminate products.		Please see the "egregious conditions" document.

Produce Safety Improvement Action Plan: Complete the action plan when a high risk to food safety is identified on the farm. List the risk, the proposed solution and the target date for implementation.

Risk question	List medium and/or high-risk practice(s) from Produce Safety Risk Assessment	List alternative low-risk practice(s) (include potential sources of technical assistance)	Action plan	
			Planned completion date	Indicate date when completed
2.03	Example: Farm does not provide staff training on worker sanitation and hygiene.	Add worker training to the food safety plan. Utilize Cornell Univ. "Health and Hygiene on the Farm" video. Record date and name of workers trained. Monitor worker sanitation practices in the field and produce packing area.	March 2019	(✓) Completed March 15, 2019

Farm name: _____

Address: _____

_____

I understand that this Produce Safety Risk Assessment and corresponding Improvement Action Plan were developed on the basis that I have disclosed, to the best of my knowledge, all relevant information pertaining to my farming operation.

Producer's signature_____ Date _____

Produce Safety Review conducted by:

Name and Title _____ Date _____

Produce Safety Checklist – For Use by Farm Reviewer

Instructions: Indicate YES, NO or n/a to each of the produce safety practices. The farm owner must be able to demonstrate or document that the farm operation implements all of the applicable produce safety practices to receive a produce safety farm certificate of completion.

Food Safety Practice	Farm Review		Safe Food Review Requirement
	YES	NO	
1.01 Produce safety plan	Required		A written plan or conformance with Cornell bulletin "Food Safety Begins on the Farm" is being implemented.
1.02 Designated produce safety individual for the farm	Required		A designated person is responsible for all produce safety matters on the farm.
2.01 & 2.02 Potable water for workers			Water test reports indicate water is safe to drink and wash hands with.
2.03 Staff training on sanitation and hygiene			Workers are adequately trained on sanitation and hygiene.
2.04 Toilets and restroom facilities			Clean and properly supplied toilets and restroom facilities are confirmed.
2.05 Employee/worker hand washing			Employee/worker interview(s) indicate(s) satisfactory hand-washing practices.
2.07 Break areas			Designated break area for eating, drinking, and tobacco use.
2.08 Sick worker policy			Sick workers are not allowed contact with produce.
2.09 Policy for produce in contact with blood or other bodily fluids			Policy for procedures when produce or food contact surfaces come into contact with blood and/or other bodily fluids.
3.01 Water quality for irrigation			Water test reports indicate water is safe for irrigation.
3.02 Water quality for fertilizer and chemical application			Water test reports indicate water is safe for chemical application.
3.03 Production water inspection			Production water is inspected at least annually to minimize risk of contamination.
3.04 Harvest and postharvest water use			Water test reports indicate no detectable generic *E. coli.*
3.05 Postharvest water			Water test reports indicate water is safe.
3.06 Production water inspection			Water sources are inspected annually.
3.07 Water distribution system inspection			Water distribution systems are inspected annually.
4.01 Restrict access of animals to crop production water			Measures in place to restrict animal access to crop production water.
4.02 Monitoring for wildlife and domestic animal intrusion			Production areas are monitored for the presence of animals.
4.03 Policy for preharvest assessment			A written policy is in place for a preharvest assessment.

Produce Safety Checklist – For Use by Farm Reviewer

Instructions: Indicate YES, NO or n/a to each of the produce safety practices. The farm owner must be able to demonstrate or document that the farm operation implements all of the applicable produce safety practices to receive a produce safety farm certificate of completion.

Food Safety Practice	Farm Review		Safe Food Review Requirement
	YES	NO	
5.01 Raw manure use			Manure use records indicate proper food-safety use practices.
5.02 Liquid manure storage			Liquid manure storage ponds constructed properly.
5.03 Manure storage			Proper manure storage is demonstrated or indicated in records.
5.04 Composted manure and/or biosolids use			Compost/biosolids use records indicate proper food-safety use practices.
7.01 Toilet facility			Convenient toilet facility is confirmed for field work.
7.02 Field sanitation unit			Convenient field sanitation unit(s) is confirmed.
7.03 Field sanitation spill cleanup			A field sanitation unit spill cleanup plan is in place.
7.04 Sewage and septic systems			Sewage and septic systems are monitored and maintained accordingly.
8.01 Harvest containers			Harvest containers in direct contact with produce are kept clean and sanitized as necessary.
8.02 Harvest containers in direct contact with produce are kept clean and sanitized as necessary.			Transportation equipment in direct contact with produce is kept clean and sanitized as necessary.
8.03 Hand harvesting implements			Hand harvesting implements in direct contact with produce are kept clean and sanitized on a scheduled basis.
8.04 Damaged containers			Damaged containers in direct contact with produce are repaired, discarded or used for other purposes.
8.05 Container use			Containers that have direct contact with produce are not used for any other purpose.
8.06 Washing and storage of produce			Produce is washed and stored in a manner that minimizes potential contamination.
8.07 Removal of dirt and mud			Every effort is taken to keep produce as clean as practicable.
8.08 Dropped produce			Dropped produce is not harvested or is not sold as a raw commodity.

Produce Safety Checklist – For Use by Farm Reviewer

Instructions: Indicate YES, NO or n/a to each of the produce safety practices. The farm owner must be able to demonstrate or document that the farm operation implements all of the applicable produce safety practices to receive a produce safety farm certificate of completion.

Food Safety Practice	Farm Review		Safe Food Review Requirement
	YES	NO	
9.01 Food containers			New, sanitized or clean consumer containers are confirmed.
9.02 Container storage			Proper storage of containers is observed.
9.03 Food contact surfaces			Clean food contact surfaces are observed.
10.01 Qualified exempt			Records are kept and/or labels and signs with complete contact information are clearly visible.
12.01 No other produce safety risks			Satisfactory farm review

FARM NAME and OWNER		
ADDRESS	CITY	ZIP CODE
FARM REVIEW BY (print name and signature)	ORGANIZATION	DATE

Does the farm owner want the farm to be listed on the web when a certificate of completion is awarded?

☐ YES

☐ NO

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