Extension Bulletin E-3153 • December 2017

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 as well as provides recognition with a certificate of completion of the program

MICHIGAN STATE UNIVERSITY | Extension

MICHIGAN CONSERVATION DISTRICTS

Michigan Department of AGRICULTURE & Rural Development

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 will receive a certificate of completion that can be shared 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 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 food 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." 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 food 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 (PSR) or equivalent food safety training?	Yes.		No.		
1.04) Are any crop production areas located near or adjacent to dairy, livestock or fowl production commercial livestock, poultry facilities and/or municipal sewage treatment plant or landfill? And are they in the predominant wind direction of the crop field?	There is no crop production within one mile of a commercial livestock, poultry operation and/or municipal sewage treatment plant or landfill. Or, There is crop production within one mile, but a natural barrier prevents contamination of produce from runoff dust or excessive flies.	A commercial livestock, poultry facility and/or municipal sewage treatment plant or landfill is located within one mile but greater than 100 yards. Or, There is a natural barrier that prevents contamination of produce.	There is crop production within one mile. And, There is no natural barrier to prevent contamination of produce.		§112.83

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 provided by an on-farm well that is regularly tested and proven to have no detectable E.coli with records.	Water is provided from on-farm well that is not regularly tested.	Water is provided from surface water source.		Water test reports indicate water is safe to drink, 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 food 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)

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 with diarrheal disease or symptoms of other infectious diseases prohibited from handling fresh produce?	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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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
2.09) Is there a policy describing procedures regarding produce and food contact surfaces that come into contact with blood and other bodily fluids?	Written policy specifies handling/disposition of fresh produce 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 personnel applying pesticides, sanitizing agents, or other regulated materials certified or licensed?	Records indicate personnel 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
2.12) Are company personnel applying non-regulated materials (fertilizers, waxes, cleaners, etc.) trained on their proper use?	Records indicate personnel are trained.	Yes, but no records.	No.		

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 adequate for the crop being irrigated?	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 three 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 edible 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) Production water can be Irrigation, dust abatement, frost protection, hand washing, etc.
3.02) Is water for chemical and fertilizer application adequate 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 three 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 edible 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

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
3.03) 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 Irrigation, dust abatement, frost protection, hand washing, etc.

Animals/Wildlife/Livestock Exclusion

4.01) Are measures taken to restrict access of livestock (domestic and wild) to the source or delivery system of crop irrigation water and crop production areas?	Every effort is made to restrict livestock access, including 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 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

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 for crop production, is it applied in a manner that does not contact covered produce during application and minimizes potential for contact with covered produce after application?	Manure application records document manure is incorporated and applied 270 or more days prior to harvest and does not touch any part of the harvestable product.	Manure application records document manure is applied and incorporated 120 or more days prior to harvest and does not touch any part of the harvestable product.	Manure is applied less than 120 days prior to harvest.		Manure use records indicate proper produce safety use practices. USDA GAP >120 days §112.56

Manure, Compost and Municipal Biosolids (Skip this section if manure, compost and/or biosolids are not used on the farm.)

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
Raw manure					
5.02) Are liquid manure storage ponds located near or adjacent to crop production areas contained to prevent contamination of crops?	Storage ponds are properly constructed and maintained to prevent leakage and overflow.		Storage ponds are not properly constructed and maintained to prevent leakage and overflow.		§112.52(a)
5.03) Is manure, compost or biosolids stored either in the field or on farm near production areas contained to prevent contamination of crops?	No manure, compost or biosolids are leaching or running off from manure storage area.	Any potential manure, compost or biosolids leaching and/or runoff is contained.	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)
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

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 preventative measures been taken?	Records indicate 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 preventative measures taken to prevent food contamination.		
6.03) Are fields that are subject to periodic 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.	No.		

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 production fields assessed before harvest for possible sources of contamination?	The food safety plan documents a pre-harvest assessment.	A pre-harvest assessment is done, but a written document needs to be developed.	No pre-harvest assessment is done.		
7.02) 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 for each 20 or fraction of workers.		OSHA regulations are not met.		Convenient field sanitation unit(s) confirmed. OSHA
7.03) 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)
7.04) 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).
7.05) 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 food safety plan. A spill response kit is ready and accessible to everyone on the farm.	A clean-up policy is in the food safety plan.	No.		Note: This question is n/a if farm does not use a field sanitation unit(s).
7.06) 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?	The food safety plan documents that containers are cleaned and sanitized as appropriate and necessary.	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 as clean as practicable.	Vehicles are kept clean, but a written document will be developed.	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 food safety plan documents cleaning and sanitizing schedule for harvesting equipment.	Harvesting implements are cleaned and sanitized, but a written document will be developed.	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 or discarded.		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.		
8.06) Are light bulbs and other glass protected so as not to contaminate produce?	All exposed glass fixtures on harvesting equipment are protected with a wire cover, enclosed fixture or other means.		Some glass fixtures are not protected.		
8.07) Is there a written policy in the case of product contamination by chemicals, petroleum, pesticides or other contaminating factor?	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
8.08) Is there a written policy in the case of 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.		
8.09) For mechanically harvested crops, are measures taken to inspect for and remove foreign objects (glass, metal, rocks or other dangerous/toxic items)?	Harvested produce is inspected and cleaned of foreign objects.		Foreign objects may end up in harvested produce.		
8.10) 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 used to carry or store non-produce items and are not labeled.		§112.116
8.11) Is water applied to harvested products microbiologically safe showing no detectable generic E. coli?	Records indicate water is microbiologically safe for the harvested products showing no detectable generic E. coli.	Water used on harvested product is not tested, but considered safe.	Water used on harvested product is not microbiologically safe.		Water test reports indicate water is safe. §112.44(a)(4)
8.12) 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
8.13) Are efforts taken to remove excess dirt and mud from produce during harvest?	Every effort is taken to keep the produce as clean as possible.		Dirt and mud contaminate harvested produce.		§112.113

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**
8.14) How is dropped produce handled prior to harvest?	No dropped produce is collected. Or Dropped produce collected from the ground is not sold for raw consumption.		Produce is picked up from the ground and sold for raw consumption.		§112.114
8.15) Is harvested produce covered during transportation from the field?	Farm policy in the food safety plan requires produce to be covered with tarp, enclosed trailer or truck or other means.	Produce is covered, but a written policy needs to be developed.	Produce is not covered and is exposed to other vehicles, overhead contamination, birds, dust and other contamination.		

Produce Packing – Field or Packing House

9.01) Are only new or sanitized containers used for packing produce?	Food Safety Plan documents that only new or sanitized consumer containers are used.	Some new containers are used. Mostly 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)
9.03) Are produce contact surfaces in packing area and equipment (including refrigeration units) in good condition, clean and sanitized on a regular basis?	Food 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 written document needs to be developed.	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					
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**
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 there a written crop protection material mixing and loading policy to protect produce safety?	A written policy in the food safety plan specifies mixing and loading requirements.	Safe mixing and loading procedures are followed, but a written statement needs to be developed.	Risky mixing and loading practices are occurring on the farm.		
11.02) 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.

Pesticides 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
11.03) 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.		
11.04) 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.		
11.05) Are pre-harvest interval requirements (days to harvest) followed?	No produce is harvested after the last crop protection application until the minimum days have passed.		Harvest may occur before the pre-harvest interval is met.		
11.06) 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.		
11.07) 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.		
11.08) 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.
11.09) How are excess mixtures and pesticide tank rinsate disposal handled?	Excess mixtures or rinsate are used at or below label rates.		There is no plan in place to deal with excess mixture or rinsate.		

Pesticides 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**
11.10) Are crop protection materials and harvested products transported in the same vehicle storage area?	Never.	Yes, but after a thorough cleaning of the storage area.	Yes, without cleaning the storage area. Produce may become contaminated.		
Other Produce Safety Risks					
12.01) Is there an immediate food 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.		Satisfactory farm review. Any immediate food safety risk will result in an automatic unsatisfactory farm review under USDA GAP audit: Examples include excessive rodents, insects or other pests; employee practices that jeopardize the safety of produce; evidence of falsification of any food safety records and other unsatisfactory conditions and processes.

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 target date for implementation.

Risk question	List medium and/or high-risk practice(s) from Produce Safety Risk Assessment	List alternative low-risk practice (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 2017	(✓) Completed March 15, 2017

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 food safety practices to receive a Produce Safety farm certificate of completion.

Food Safety Practice	Farm Review		Safe Food Review Requirement
	YES	NO	
1.01 Food 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.
2.08 Sick worker policy			Sick workers are not allowed contact with produce.
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.
4.02 Monitoring for wildlife and domestic animal intrusion			Production areas are monitored for the presence of animals.
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.
7.02 Toilet facility			Convenient toilet facility are confirmed for field work.
7.03 Field sanitation unit			Convenient field sanitation unit(s) are confirmed.
7.04 Field sanitation unit placement			Field sanitation units are located in accessible place for servicing.
7.05 Field sanitation spill cleanup			A field sanitation unit spill cleanup plan is in place.
7.06 Sewage and septic systems			Sewage and septic systems are monitored and maintained accordingly.
8.01 Clean harvesting containers			Clean harvest containers are confirmed.
8.02 Clean hauling vehicles			Clean harvest vehicles are confirmed.
8.03 Harvesting implements			Clean harvest implements are confirmed.
8.10 Harvest container use			Harvesting containers are not used for other activities or clearly labeled for non-produce if they are.
8.11 Water used post-harvest			Water test reports indicate water is safe.

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 food safety practices to receive a Produce Safety farm certificate of completion.

Food Safety Practice	Farm Review		Safe Food Review Requirement
	YES	NO	
8.14 Dropped produce			Dropped produce is not harvested or not sold as a raw commodity.
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 Produce traceability			Produce or produce container is uniquely identified.
11.08 Pesticide application records			Adequate pesticide records are confirmed or plans to maintain complete application records.
12.01 No other food 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		

Produce Safety Checklist – For Use by Farm Reviewer

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Food Safety Practice	Farm Review		Safe Food Review Requirement
	YES	NO	
1.01 Food 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.
2.08 Sick worker policy			Sick workers are not allowed contact with produce.
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.
4.02 Monitoring for wildlife and domestic animal intrusion			Production areas are monitored for the presence of animals.
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.
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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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 12:2017-PA/AB