## 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.

Questions with a section symbol (§) indicate FSMA Produce Safety Rule regulatory requirements apply.

Do you	Yes	No	Decision Trees
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Provide food safety training to all workers? §			Worker Health, Hygiene, and Training
Train all workers about food safety in a			Worker Health, Hygiene, and Training
language they understand? §			worker ricultif, rrygiene, and training
Prohibit workers who are sick from handling			Worker Health, Hygiene, and Training
fresh produce? §			worker ricultif, rrygiene, and training
Provide clean toilets and handwashing			Worker Health, Hygiene, and Training
facilities within 1/4 mile walk from fields? §			worker ricultii, rrygierie, and riaming
Monitor toilet and hand washing sinks and			Worker Health, Hygiene, and Training
clean and restock when needed? §			worker ricaltii, rrygierie, and training
Use water to irrigate, frost protect, cool, or			
apply sprays during the production of fresh			Agricultural Water for Production
produce?			
Allow any water (besides rain) to contact the			Agricultural Water for Production
harvestable portion of the crop? §			Agricultural Water for Froduction
Test your agricultural water for quantified			Agricultural Water for Production
generic <i>E. coli</i> ? §			Agricultural Water for Froduction
Use water during crop production that has			
more than 126 CFU of generic <i>E. coli</i> per 100			Agricultural Water for Production
mL of water? §			
Use raw, untreated manure on the farm?			Soil Amendments
Incorporate raw, untreated manure into the			Soil Amendments
soil less than 1 year before harvest?			Joil Amendments
Avoid applying manure to snow-covered			
fields, water-saturated soils, or fields prone to			Soil Amendments
flooding and runoff?			
Conduct field assessments before harvest to			Wildlife and Animal Management
look for fecal contamination? §			Whalife and Amma Management
Train workers to follow company policies			
regarding proper harvest procedures if fecal			Wildlife and Animal Management
material is found in the field? §			
Train workers to wash their hands and change			Wildlife and Animal Management
clothing if contaminated? §			Wilding and Amman Management

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Do you	Yes	No	Decision Trees
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 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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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.  Do you	Yes	No	Decision Trees	
Clean (and sanitize, when possible) all food 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				
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.  Do you	Yes	No	Decision Trees	
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				
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				
Store raw or incompletely composted manure away from produce fields, packing areas surface water sources, or wellheads?			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 domesticated 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 used to immerse produce? §			Postharvest Water	
Clean and sanitize postharvest water tanks, bins, and washers at the end of every day?			Postharvest Water	
Train all workers to follow personal equipment requirements, including wearing clean clothes? §			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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Store produce in an area that is regularly cleaned and inspected for pest activity?			Sanitation and Postharvest Handling	
Establish lot codes 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				
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.  Do you	Yes	No	Decision Trees	
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? §			Agricultural Water for Production	
Keep records of all water management actions?			Agricultural Water for Production	

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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.  Do you	Yes	No	Decision Trees	
Store compost near fields or water sources?			Soil Amendments	
Keep finished compost under covered storage?			Soil Amendments	
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 food 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	
Clean and use refrigerated or cold storage rooms properly? §			Sanitation and Postharvest Handling	
Link all lot codes to type of commodity, production field, harvest date, packing date, and crew through recordkeeping?			Traceability	
Trace produce and their specific lot codes from the farm to the buyers (i.e., mock recall)?			Traceability	
Keep records of transportation practices such as vehicle inspections prior to loading?			Transportation	