

Pre-Harvest Risk Assessment Log

This form is designed to help growers identify, prior to harvest, some risks which have potential for contamination of produce. Please note that this form does NOT include every risk nor does it address all areas of the Produce Safety Rule. Each farm may have different risks depending on the operation. "Produce" refers to produce as defined and covered by the Produce Safety Rule (21 CFR Part 112).

Assessor Name(s): Alejandro Hernandez

Month & Year: August 2019 (Harvest week #4)

Production Area: Tomato Greenhouse 1 & Pack Shed

Reviewed by & Date: Johnny S Wright 8/28/19

Assessment Dates

	8/18/19	8/19/19	8/20/19	8/21/19	8/22/19		
Dropped produce, produce contaminated with fecal matter or other contaminants are not harvested.	Yes	Yes	Yes	Yes	Yes		
Fields are monitored, and when appropriate, marked for fecal contamination, animal intrusion, and manure runoff.	Yes	Yes	Yes	Yes	NO*		
Toilet facilities are easily accessible, clean, and adequately stocked (i.e. toilet paper, etc.).	Yes	Yes	Yes	Yes	Yes		
Handwashing stations are available, clean, stocked, and close by for employees to use when required.	Yes	Yes	Yes	NO*	Yes		
Harvest containers, equipment, and tools are clean, and when needed, sanitized.	Yes	Yes	Yes	Yes	Yes		
Food contact surfaces (such as sorting belts, pack lines, tables, etc.) are clean, when needed, sanitized.	Yes	Yes	Yes	Yes	Yes		
Water used to wash produce, clean food contact surfaces, or to wash hands adequate (ie. zero detectable E. coli).	Yes	Yes	Yes	Yes	Yes		
Employees that are ill are not handling covered produce or food contact surfaces.	Yes	Yes	Yes	Yes	Yes		
Employees are following jewelry policy, glove policy (if applicable), and are following proper hygienic practices.	Yes	Yes	Yes	Yes	Yes		
Other (please explain):							
Assessor's initials:	AH	AH	AH	AH	AH		

Corrective Action Log (if applicable) – Please use additional page(s) if required.

Date Observed	Observation (Please list issues observed from previous forms if issue still not corrected)	Corrective Action Taken	Date Corrected	Initials
8/21/2019	Portable hand washing station outside of greenhouse 1 did not have soap or a trash can.	Portable hand wash station was stocked with antimicrobial soap and a trash can was attached to the unit. Corrective action completed before work day activities.	8/21/2019	AH
8/22/2019	Evidence of bird fecal matter observed near tomato stakes in greenhouse 1.	Red ribbons tied to tomato stakes where fecal matter was observed to indicate a no harvest radius. Harvest workers were informed of the no harvest zone.	8/22/2019	AH

Pre-Harvest Risk Assessment Log

This form is designed to help growers identify, prior to harvest, some risks which have potential for contamination of produce. Please note that this form does NOT include every risk nor does it address all areas of the Produce Safety Rule. Each farm may have different risks depending on the operation. "Produce" refers to produce as defined and covered by the Produce Safety Rule (21 CFR Part 112).

Assessor Name(s): _____

Month & Year: _____

Production Area: _____

Reviewed by & Date: _____

Assessment Dates

Dropped produce, produce contaminated with fecal matter or other contaminants are not harvested.						
Fields are monitored, and when appropriate, marked for fecal contamination, animal intrusion, and manure runoff.						
Toilet facilities are easily accessible, clean, and adequately stocked (i.e. toilet paper, etc.).						
Handwashing stations are available, clean, stocked, and close by for employees to use when required.						
Harvest containers, equipment, and tools are clean, and when needed, sanitized.						
Food contact surfaces (such as sorting belts, pack lines, tables, etc.) are clean, when needed, sanitized.						
Water used to wash produce, clean food contact surfaces, or to wash hands adequate (ie. zero detectable E. coli).						
Employees that are ill are not handling covered produce or food contact surfaces.						
Employees are following jewelry policy, glove policy (if applicable), and are following proper hygienic practices.						
Other (please explain):						
Assessor's initials:						

Corrective Action Log (if applicable) – Please use additional page(s) if required.

Date Observed	Observation <small>(Please list issues observed from previous forms if issue still not corrected)</small>	Corrective Action Taken	Date Corrected	Initials