

Restroom Monitoring & Cleaning Log

PSR Optional Record

FSMA PSR Reference § 112.129

Frequency: As necessary

The Produce Safety Rule (PSR) requires that farms covered by the rule have toilet facilities designed to prevent contamination of produce, be accessible for servicing, and be serviced and cleaned at a frequency to ensure suitability of use. Toilet facilities must be supplied with toilet paper, must provide sanitary disposal of waste and toilet paper, and be located near an adequate handwashing station. Although not required by the Produce Safety Rule, farms should keep a record of when monitoring and cleaning of toilet facilities occurs.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd. Red Lodge, MT 59068* **Month and Year:** *April 2022*

Date	Restroom # or Location	Checked	Cleaned	Serviced	Actions Completed <small>(e.g., special maintenance required, supplies filled, etc.)</small>	Initials
4/2/22	Packing Shed	X	X		Cleaned the inside and emptied trash	JSW
4/5/22	Packing Shed	X	X		Cleaned the inside and emptied trash	JSW
4/7/22	Portable Toilet 1	X	X		Cleaned the inside and emptied trash, refilled handwashing tank	JSW
4/13/22	Packing Shed	X			Sink was leaking, maintenance request put in for 4/11/2019	JSW
4/14/22	Packing Shed			X	Plumber fixed leaking sink	JSW
4/18/22	Portable Toilet 1			X	Tank pumped by Tom Miller of Portable Toilets 'R Us	JSW
4/25/22	Portable Toilet 1	X	X		Cleaned the inside and emptied trash, refilled handwashing tank	JSW

Reviewed by <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>4/29/2022</i>
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