

The Nutrition Services Department (NSD) has a responsibility to ensure the safety of foods served. While most fresh produce is not classified as a potentially hazardous food, media reports of outbreaks of foodborne illnesses from raw produce raise public concerns. Some districts require a Good Agricultural Practices (GAP) certification of farms that wish to sell produce to schools. For now, the NSD asks that you please answer the following questions about your farm and harvest practices as a means to gather information and assurance about the safety of foods purchased.

Farm Name: _____ Date: _____

Products to be purchased: _____

Is there a produce packaging facility? No [] Yes []

If yes, is the facility licensed and inspected to process products? No [] Yes []

Production practice	Yes	No	N/A
Are wells protected from contamination?			
What is your source of irrigation water? <input type="checkbox"/> Well <input type="checkbox"/> Stream <input type="checkbox"/> Pond <input type="checkbox"/> Municipal <input type="checkbox"/> Other			
What type of manure is used <input type="checkbox"/> Raw <input type="checkbox"/> composted <input type="checkbox"/> aged <input type="checkbox"/> no manure is added			
Is raw manure incorporated at least 2 weeks prior to planting or 120 days prior to harvest?			
Is the manure application schedule documented?			
Is the field contacted by runoff from animal confinement or grazing areas?			
Is land that is frequently flooded used to grow food crops?			
Are coliform tests conducted on soil in frequently flooded land?			
Are farm livestock and wild animals restricted from growing areas?			

Product Handling	Yes	No	N/A
Are harvesting containers kept covered and cleaned with potable water before use?			
Is dirt, mud, or other debris removed from product before packing?			
Is produce washed after harvest?			
What is the source of water for washing produce?			
Is harvesting equipment/machinery that comes into contact with the products kept as clean as possible?			
Are product and non-product containers available and clearly marked?			
Are product containers and packaging materials clean and stored in areas protected from pets, livestock, wild animals, and other contaminants?			

Transportation	Yes	No	N/A
Is transport vehicle well maintained and clean?			
Are products kept cool during transit?			
Is product loaded and stored to minimize physical damage and risk of contamination?			

Facilities/ Worker health and hygiene	Yes	No	N/A
Is potable water/well tested at least once per year and results kept on file?			
Are food contact surfaces in the packing area kept clean and sanitary?			
Are food grade packaging materials used			
Do workers have access to toilets and hand washing stations with proper supplies?			
Are toilets and hand washing stations clean and regularly serviced?			
Is a pest control program in place?			
Are workers trained about hygiene practices and sanitation with signs posted to reinforce messages?			
Are smoking and eating confined to designated areas separate from product handling?			
Are workers instructed not to work if they exhibit signs of infection (fever, diarrhea, etc)?			
Do workers practice good hygiene by:			
Wearing clean clothing and shoes?			
Changing aprons and gloves as needed?			
Keeping hair covered or restrained?			
Washing hands as required?			
Covering open wounds with clean bandages?			