Food Safety Plan Checklist

☐ Farm Description	Part 1: Farm Review
☐ Farm Map	□ Irrigation Water and
 General Section 	Water Used for Topical
Traceability Procedures	Sprays
■ Mock Recall	□ Sewage Treatment
Drinking Water Policy	□ Animals
Employee Trainings	Personal
Employee and Visitor	 Livestock
Hygiene Policy	• Wildlife
Employee Policies	☐ Fence and Field
• Clothing,	Inspections
Jewelry, and Cell Phone	□ Manure
Policy	□ Composting Practices
Break Policy	☐ Farm Location and Land
■ Visitor Policy	Management
Handwashing and Toilet	☐ Traceability
Facilities	 Part 2: Field Harvest and Field
Handwashing	Packing Activities
■ Toilet facilities	☐ Field Sanitization and
☐ Injury and Illness Policies	Hygiene
■ First aid procedures	☐ Harvesting Tool,
■ Blood and bodily fluid ■ Illness	Containers, and Carts
□ Employee Food Safety	Harvesting Totes, Containers, and
and Security	Packaging
Empowerment	■ Harvesting Tools
□ Agricultural Chemical	□ Glass
and Plant Protection	□ Vehicles in the
Products	Production Fields
Chemical Application	Transporting produce
and Recordkeeping	from the field to
■ Chemical General	storage or processing
Usage and Storage ■ Pest Monitoring for	□ Traceability
Chemical Application	
Decisions	

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□ Part 3: House Packing Facility
□ Packing and Storage House Sanitation
 Packing and Storage Area Maintenance
□ Washing and Packing Line
 Sanitizers and Antimicrobial Treatments
■ Temperature ■ Maintain Wash Water Quality
Maintain Wash Water QualityCleaning and Sanitizing
□ Ice Management
☐ Food Grade Cleaners and Lubricants
☐ Glass
□ Policy for Produce that hits the Floor
□ External Grounds
□ Rodents and Pest Control
□ Traceability
□ Part 4: Storage and Transportation
□ Pallets
□ Storage Cooler
□ Storage Cooler ■ Temperature
TemperatureCleaning
■ Temperature
TemperatureCleaning