



Operation Information					
Audit/Inspection Information:					
Date(s):		State Unique ID:		PSR Inspection:	<input type="checkbox"/> Yes <input type="checkbox"/> No
Auditor(s):		CQP Unique ID:		CQP Audit:	<input type="checkbox"/> Yes <input type="checkbox"/> No
Farm Information:					
Farm Name:					
Audit Participant(s):					
Farm Address:					
Address:	City/Town:	State:	Zip:		
<input type="checkbox"/> Mailing Address is the Same as Above					
Mailing Address:					
Address:	City/Town:	State:	Zip:		
Other Sites or Locations Covered by This Visit:	<input type="checkbox"/> N/A				
Paperwork Information:					
Farm Name (<input type="checkbox"/> Same as above):					
Paperwork Issued to (<input type="checkbox"/> Same as above):					
Phone:		Email:			
Address (<input type="checkbox"/> Same as Farm Address above) (<input type="checkbox"/> Same as Mailing Address above):					
Address:	City/Town:	State:	Zip:		
PSR Information:					
Is the Farm Growing Covered Produce?:	<input type="checkbox"/> Yes <input type="checkbox"/> No				
Farm Activities:	<input type="checkbox"/> Growing	<input type="checkbox"/> Harvesting	<input type="checkbox"/> Packing	<input type="checkbox"/> Holding	<input type="checkbox"/> Processing
Annual Produce Sales:	<input type="checkbox"/> ≤ \$25,000	<input type="checkbox"/> \$25,001 - \$250,000	<input type="checkbox"/> \$250,001 - \$500,000	<input type="checkbox"/> \$500,000+	
Annual Total Food Sales:	<input type="checkbox"/> Less than \$500,000		<input type="checkbox"/> \$500,000+		
How is your produce marketed?:	<input type="checkbox"/> Wholesale		<input type="checkbox"/> Direct Market	<input type="checkbox"/> Both	
Are more than 50% of sales either (1) Direct to Consumer or (2) Retail or Restaurant?				<input type="checkbox"/> Yes <input type="checkbox"/> No	
If yes, are most of the sales within Massachusetts?				<input type="checkbox"/> Yes <input type="checkbox"/> No	
PSR Status:	<input type="checkbox"/> Large Covered Farm		<input type="checkbox"/> Small Covered Farm		<input type="checkbox"/> Very Small Covered Farm
	<input type="checkbox"/> Qualified Exempt		<input type="checkbox"/> Processing Exempt		<input type="checkbox"/> Exempt (by Commodity or Size)
Follow-Up Visit:					
Will a follow-up visit be necessary?:		<input type="checkbox"/> Yes <input type="checkbox"/> No			
Notes:					



Commodities Audited/Inspected

Covered Produce:

- | | | | | |
|---|---|---|---|--|
| <input type="checkbox"/> Almonds | <input type="checkbox"/> Carambolas | <input type="checkbox"/> Grapes | <input type="checkbox"/> Mustard Greens | <input type="checkbox"/> Rutabagas |
| <input type="checkbox"/> Apples | <input type="checkbox"/> Carrots | <input type="checkbox"/> Green Beans | <input type="checkbox"/> Nectarines | <input type="checkbox"/> Scallions |
| <input type="checkbox"/> Apricots | <input type="checkbox"/> Cauliflower | <input type="checkbox"/> Guavas | <input type="checkbox"/> Onions | <input type="checkbox"/> Shallots |
| <input type="checkbox"/> Apriums | <input type="checkbox"/> Celeriac | <input type="checkbox"/> Herbs | <input type="checkbox"/> Papayas | <input type="checkbox"/> Snow Peas |
| <input type="checkbox"/> Artichokes, Globe-Type | <input type="checkbox"/> Celery | <input type="checkbox"/> Honeydew | <input type="checkbox"/> Parsnips | <input type="checkbox"/> Soursop |
| <input type="checkbox"/> Asian Pears | <input type="checkbox"/> Chayote Fruit | <input type="checkbox"/> Huckleberries | <input type="checkbox"/> Passion Fruit | <input type="checkbox"/> Spinach |
| <input type="checkbox"/> Avocados | <input type="checkbox"/> Cherries, Sweet | <input type="checkbox"/> Jerusalem Artichokes | <input type="checkbox"/> Peaches | <input type="checkbox"/> Sprouts |
| <input type="checkbox"/> Babacos | <input type="checkbox"/> Chestnuts | <input type="checkbox"/> Kale | <input type="checkbox"/> Pears | <input type="checkbox"/> Strawberries |
| <input type="checkbox"/> Bananas | <input type="checkbox"/> Chicory | <input type="checkbox"/> Kiwifruit | <input type="checkbox"/> Peas | <input type="checkbox"/> Summer Squash |
| <input type="checkbox"/> Belgian Endive | <input type="checkbox"/> Citrus (Lemons, Limes) | <input type="checkbox"/> Kohlrabi | <input type="checkbox"/> Peppers | <input type="checkbox"/> Sweetsop |
| <input type="checkbox"/> Blackberries | <input type="checkbox"/> Cowpea Beans | <input type="checkbox"/> Kumquats | <input type="checkbox"/> Pine Nuts | <input type="checkbox"/> Swiss Chard |
| <input type="checkbox"/> Blueberries | <input type="checkbox"/> Cress-Garden | <input type="checkbox"/> Leek | <input type="checkbox"/> Pineapples | <input type="checkbox"/> Taro |
| <input type="checkbox"/> Boysenberries | <input type="checkbox"/> Cucumbers | <input type="checkbox"/> Lettuce | <input type="checkbox"/> Plantains | <input type="checkbox"/> Tomatoes |
| <input type="checkbox"/> Brazil Nuts | <input type="checkbox"/> Curly Endive | <input type="checkbox"/> Lychees | <input type="checkbox"/> Plums | <input type="checkbox"/> Turmeric |
| <input type="checkbox"/> Broad (Fava) Beans | <input type="checkbox"/> Currants | <input type="checkbox"/> Macadamia Nuts | <input type="checkbox"/> Plumcots | <input type="checkbox"/> Turnips |
| <input type="checkbox"/> Broccoli | <input type="checkbox"/> Dandelion Leaves | <input type="checkbox"/> Mangos | <input type="checkbox"/> Quince | <input type="checkbox"/> Walnuts |
| <input type="checkbox"/> Brussels Sprouts | <input type="checkbox"/> Fennel | <input type="checkbox"/> Melons | <input type="checkbox"/> Radicchio | <input type="checkbox"/> Watercress |
| <input type="checkbox"/> Burdock | <input type="checkbox"/> Garlic | <input type="checkbox"/> Microgreens | <input type="checkbox"/> Radishes | <input type="checkbox"/> Watermelons |
| <input type="checkbox"/> Cabbages | <input type="checkbox"/> Genip | <input type="checkbox"/> Mulberries | <input type="checkbox"/> Raspberries | <input type="checkbox"/> Yams |
| <input type="checkbox"/> Cantaloupes | <input type="checkbox"/> Gooseberries | <input type="checkbox"/> Mushrooms | <input type="checkbox"/> Rhubarb | |

Exempt Produce:

- | | | | | |
|--|---|--------------------------------------|--------------------------------------|--|
| <input type="checkbox"/> Asparagus | <input type="checkbox"/> Beets | <input type="checkbox"/> Corn, Sweet | <input type="checkbox"/> Hazelnuts | <input type="checkbox"/> Potatoes |
| <input type="checkbox"/> Beans, Black | <input type="checkbox"/> Cashews | <input type="checkbox"/> Cranberries | <input type="checkbox"/> Horseradish | <input type="checkbox"/> Pumpkins |
| <input type="checkbox"/> Beans, Great Northern | <input type="checkbox"/> Cherries, Sour | <input type="checkbox"/> Dates | <input type="checkbox"/> Lentils | <input type="checkbox"/> Squash, Winter |
| <input type="checkbox"/> Beans, Kidney | <input type="checkbox"/> Chickpeas | <input type="checkbox"/> Dill | <input type="checkbox"/> Okra | <input type="checkbox"/> Sweet Potatoes |
| <input type="checkbox"/> Beans, Lima | <input type="checkbox"/> Cocoa Beans | <input type="checkbox"/> Eggplants | <input type="checkbox"/> Peanuts | <input type="checkbox"/> Water Chestnuts |
| <input type="checkbox"/> Beans, Navy | <input type="checkbox"/> Coffee Beans | <input type="checkbox"/> Figs | <input type="checkbox"/> Pecans | |
| <input type="checkbox"/> Beans, Pinto | <input type="checkbox"/> Collards | <input type="checkbox"/> Ginger | <input type="checkbox"/> Peppermint | |

Other Commodities Not Listed Above:

(Please note if Basil, Cilantro, Oregano, Parsley, Rosemary, Sage, and/or Thyme to specified outside of just "Herbs")

Notes



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments
1	Food Safety Plan(s) mGAPS				
1.0.1	Is there a food safety plan in place based on the mGAPS and Produce Safety Rule requirements?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	W
1.0.2	Is a Farm Food Safety Manager identified?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	\$
1.0.3	Has the Farm Food Safety Manager received formal Produce Safety Alliance training?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	\$ R
1.0.4	Is the food safety plan reviewed annually at a minimum?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	R
1.0.5	Is there a farm map that identifies at a minimum: fields in cultivation, compost piles, livestock located on-farm or adjacent to farm, buildings, pesticide storage, septic systems, water sources, pumps, mains, withdrawal points, irrigation distribution (drip, overhead), and restrooms?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	R
1.1	Traceability/Recall				
1.1.1	Does the farm have a documented traceability program?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	W
1.1.2	Does the traceability program, procedure(s), and corresponding records effectively allow the farm to track produce from field to point of sale and/or distribution?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	W R
1.1.3	If the farm brings in produce for resale from another farm or other outside source, does the traceability program include this product and/or address potential co-mingling?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	W
1.1.4	Is there a recall program?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	W



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments	
1.1.5	Has a mock recall exercise been performed and documented within the last 12 months?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		R
1.1.6	Is the name and address of the farm prominently displayed on any food package labeling or at the point(s) of sale?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ W
1.2	Farm Security					
1.2.1	Are security measures in place to mitigate malicious acts to product, property, and personnel?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2	Training, Worker Hygiene, and Health					
2.0	Training					
2.0.1	Is there a documented training policy in place including schedules, multi-lingual support, and training curriculums?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ W
2.0.2	Have trainings been completed and documented?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ R
2.0.3	Are trainings conducted upon hire and annually thereafter or as needed?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.0.4	Does the farm have hygiene requirements/instructions that are visibly displayed for all workers and visitors to the farm, and, if applicable, posted in other languages spoken on the farm?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		W
2.0.5	Are contracted/business partners and visitors held to the same food safety standards as trained farm personnel?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.1	Sanitary Facilities					



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments	
2.1.1	Are all employee toilet facilities (including portable and temporary toilet/restroom units) regularly maintained and in clean and sanitary condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.1.2	Are records in place that indicate when facilities and restrooms are cleaned and stocked?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		R
2.1.3	Are toilet facilities designed appropriately and are they located for minimal contamination risk?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.1.4	Are toilet facilities easily accessible to employees and visitors and of an adequate number?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.1.5	Is signage requiring hand washing posted?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2.1.6	Are all handwashing facilities (including those in fields) equipped with water of adequate quality, soap, and single use towels? Are there proper receptacles present for the disposal of single use towels and other appropriate waste?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.1.7	Are handwashing facilities located directly adjacent to toilet facilities, in harvest fields, or any other potential source of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2.1.8	Do farm personnel wash their hands at any time when their hands may be a source of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.2	Worker Hygiene					
2.2.1	Are clothing, footwear, and protective gear effectively maintained, adequate for its use, and worn in a way that minimizes the risk of product contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments	
2.2.2	If gloves are worn in the handling of covered produce or food contact surfaces, is there a written policy, and are the gloves maintained intact and in a sanitary condition or replaced when they become a potential source of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ W
2.2.3	Are gloves, aprons, or other equipment removed prior to using restrooms or while on breaks?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.2.4	If jewelry is worn during the handling of covered produce or food contact surfaces, is there a policy in place, and is the jewelry maintained in a sanitary condition that prevents it from becoming a potential source of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.2.5	Is there a hair covering or containment policy in place, and if so, is it being adhered to?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.2.6	Is smoking, chewing, eating, drinking (other than water), urinating, defecating, or spitting explicitly forbidden in growing/packing/harvest/storage areas?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.2.7	Are break areas and visitor access areas located away from product flow zones and storage?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2.2.8	Is potable drinking water available to all field employees?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2.2.9	When appropriate, are racks/containers or designated storage areas provided for employee belongings, protective gear, and tools, and are they located away from product flow zones?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2.3	Worker Health					



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments	
2.3.1	Are personnel with exposed cuts, sores, or lesions restricted from handling product?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.3.2	Is there a written blood and bodily fluids policy and SOP regarding the handling and cleanup of contaminated areas?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		W
2.3.3	Are up to date first aid kits accessible to all personnel (including field personnel)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
2.3.4	Are employees (including field personnel) who show signs of illness restricted from direct contact with produce, product flow zones, and food-contact surfaces?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
2.3.5	Are records kept for employees that were restricted (due to illness or injury) from direct contact with produce, product flow zones, and food contact surfaces?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		R
3	Soil Amendments					
3.0.1	Have relevant farm personnel been trained in BSAAO handling?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
3.0.2	Are records in place that indicate the type and time of untreated applications of soil amendments?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		R
3.0.3	Are there SOPs for cleaning and sanitizing equipment that contacts animal-based soil amendments?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
3.0.4	If soil amendments purchased from a third party are used, is there a letter of guarantee that assures the contents and/or processes are not a source of possible microbial contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ R



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments
3.0.5	Are soil amendments stored properly, away from produce harvesting, packing, and storage locations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3.0.6	If human waste is being used, does it meet the EPA regulations for biosolids of 40 CFR part 503?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3.1	Untreated Soil Amendments				
3.1.1	Is the application of untreated soil amendments used in produce production areas avoided within two (2) weeks of planting or within 120 days of harvest for produce that has direct soil contact (90 days no direct soil contact)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3.2	Compost				
3.2.1	Has the composting process on farm been scientifically validated (aerated static composting, turned composting, other)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
3.2.2	Are there records in place for monitoring composting and are times of turning, core temperatures, and other indicators logged on a routine basis?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4	Animals				
4.0.1	Is animal activity monitored routinely?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.1	Wildlife				
4.1.1	Is there a proper SOP for the documentation and isolation of produce areas and operations in the event of a significant wildlife incursion?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments	
4.1.2	Are measures implemented (fencing, trapping, etc.) to limit and/or exclude wildlife from areas where resulting crop damage exists?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
4.2	Farm Animals (On Farm or Adjacent Neighboring Properties)					
4.2.1	Are all farm animals/livestock restricted from and sited in a way to minimize the risk of microbial contamination of production/harvest areas, equipment, storage, and product flow zones?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
4.2.2	Are SOPs developed regarding working farm animals if utilized on the farm (hand washing, separate equipment, etc.)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
4.2.3	Are SOPs and management practices in place regarding working employees that handle petting zoo animals, working animals, livestock, or any other kind of domesticated animal on the farm?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
4.2.4	Are petting zoos properly sited, and is signage posted instructing workers and visitors to wash their hands after touching animals?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ W
4.2.4	Is manure from petting zoos stored and handled in a way that minimizes the risk of microbial contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
4.3	Domestic Animals					
4.3.1	Are pets restricted from growing, harvesting, pack, and storage areas and their excreta controlled to minimize the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments	
4.3.2	Is there signage in place to communicate the restriction of pets entering growing, harvesting, and pack areas for visitors and neighbors of the operation?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		W
5	Agricultural Water					
5.0.1	Are initial (pre-season) risk assessments performed and documented, taking into consideration the water source history, characteristics/stage of crop, the method of application, water distribution system, and water infrastructure?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$ R
5.1	Pre-Harvest Water					
5.1.1	Is the water used for pre-harvest use equal or less than 126 CFU per 100ml of generic E. coli?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$ R
5.2	Post-Harvest Water					
5.2.1	Is the water and ice used in post-harvest activities and hand washing free of generic E. coli and of adequate sanitary quality?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$ R
5.2.2	If a dunking method or re-circulated water is utilized, is there a water change-out schedule SOP?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
5.2.3	Dependent upon what type of wash system is utilized, is water temperature or turbidity monitored?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
5.2.4	If sanitizer(s) are used in rinse/wash water, are they approved for food contact use and is the use monitored appropriately and documented?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$ R
5.2.5	Is waste/wash/cooling water disposed in a manner that will minimize the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments	
5.2.6	If water tanks are utilized, are there SOPs and records regarding the frequency and method of cleaning?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ W R
5.3	Water Testing					
5.3.1	Does the water testing laboratory utilized for the above testing perform the FDA approved methodology for generic E. coli testing consistent with PSR requirements?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
5.3.2	Are all <u>surface water sources</u> , including those that are not routinely utilized, tested (3) three times a year in line with mGAPS program requirements?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ R
5.3.3	Are <u>surface water source</u> test results properly identified (per farm map) and recorded?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ R
5.3.4	Are all <u>ground water sources</u> , including those that are not routinely utilized, tested (2) two times a year in line with mGAPS program requirements?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ R
5.3.5	Are <u>ground water source</u> test results properly identified (per farm map) and recorded?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ R
5.3.6	Are <u>municipal water source</u> test results properly identified and recorded (municipal reporting of water quality)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ R
6	Harvest and Post-Harvest					
6.0	Harvest Practices					
6.0.1	Is there a policy that indicates visibly contaminated, adulterated, damaged, or decayed produce is not harvested or is culled?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§



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6.0.2	Is non-covered produce kept separate from covered produce?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.0.3	Is there an SOP to clean and sanitize shared (covered and non-covered crops) food contact surfaces between uses?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.1	Harvest Containers					
6.1.1	Are harvest containers (including wooden bins) properly used, stored, and inspected to minimize the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.1.2	Are field harvesting bins and containers specifically identified and used for this purpose?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.1.3	Are there SOPs indicating when and how harvest containers/bins are cleaned and sanitized?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.1.4	If direct to box harvesting is conducted, are boxes new and are they kept away from direct soil contact during harvest?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.1.5	Are workers trained to identify problems with harvest containers or equipment and to report such problems to a supervisor?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.2	Packaging Materials					
6.2.1	Are the food packing/packaging materials approved for food contact use?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.2.2	Is produce susceptible to <i>Clostridium botulinum</i> packaged in a manner that prevents this hazard?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.2.3	Is packaging maintained and stored in a way that minimizes the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		\$
6.3	Post-Harvest					



Produce Safety Checklist

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6.3.1	Are there SOPs and records that indicate when pack-room equipment and vehicles are inspected, cleaned, and sanitized?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§ R
6.3.2	Are equipment, vehicles, and other tools used in pack operations that come into contact with produce in good repair and not a source of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
6.3.3	Instruments or controls that are used to measure, regulate, or record temperatures, pH, sanitizer efficacy, or other conditions in order to control or prevent the growth of microorganisms are: accurate/precise, adequately maintained, and adequate in number?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
6.4	Facilities/Pest Control					
6.4.1	Is building size, construction, and design (for indoor growing, packing, cold storage, dry storage, etc.) adequate for the prevention of produce contamination (including drains, pipes, floors, walls, fixtures, and ceilings)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
6.4.2	Are facilities and product flow zones kept in a tidy and orderly condition?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
6.4.3	Are workshop/maintenance areas located in multi-use buildings clearly identified and secured when possible and not a source of contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
6.4.4	Are lights located in product flow zones protected or shatterproof (including insect lights)?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
6.4.5	Are sewage and septic systems located and maintained in a manner that prevents contamination of produce or food contact surfaces?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§



Produce Safety Checklist

Q #	Requirement	Yes	No	N/A	Auditor Comments	
6.4.6	Is organic waste (cull piles, scraps from packing, etc.) handled and sited in a manner that reduces pest incursions and cross contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
6.4.7	Are the outdoor grounds, parking lots, and building perimeters maintained and free of debris, refuse, pest harborage, and adequately drained?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
6.4.8	Is there a pest control program in place, and are control measures and practices implemented adequate to control targeted pest populations?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		§
6.4.9	If the pest control program is managed in-house, are there SOPs and records for evaluating and maintaining the necessary control measures?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		R
6.4.10	If the pest control program is managed by a third-party, are there records or logs available that indicate proper control measures and efforts are in place? Is it evident that the pest control company has been active in its efforts to control pest incursions?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		R



Environmental Checklist

7.0 Nutrient Management Practices

- | | | |
|--------------------------|---|--|
| <input type="checkbox"/> | A nutrient management plan is in place and followed by recommendations of UMass Nutrient Management plan. | |
| <input type="checkbox"/> | A nutrient management plan is in place and followed by other means (such as a consultant or chemical provider). | |
| <input type="checkbox"/> | Soil tests are performed in accordance with best management practices. | |
| <input type="checkbox"/> | Soil tests are performed as needed and not in accordance with best management practices. | |
| <input type="checkbox"/> | When soil tests are performed, fertilizers and amendments are applied in accordance to the results. | |
| <input type="checkbox"/> | Amendments and fertilizers are made with reference to best management practices or guidance from another qualified third party. | |
| <input type="checkbox"/> | Records are kept of fertilizer and amendment applications, (date, material, rate, location) and saved for reference for a minimum of two years. | |
| <input type="checkbox"/> | Tissue tests are performed in accordance with best management practices. | |
| <input type="checkbox"/> | Tissue tests are performed as needed and not in accordance with best management practices. | |

8.0 Soil Conservation

- | | | |
|--------------------------|---|--|
| <input type="checkbox"/> | Erosion control plan is formulated prior to starting any construction activities. | |
| <input type="checkbox"/> | Erosion and sediment control structures are regularly inspected and maintained. | |
| <input type="checkbox"/> | Soil compaction is minimized whenever possible. | |
| <input type="checkbox"/> | Reduced tillage or no-till practices are performed. | |
| <input type="checkbox"/> | Whenever possible, cover crops or green manure are utilized. | |

9.0 Irrigation – Water Conservation

- | | | |
|--------------------------|---|--|
| <input type="checkbox"/> | Drip irrigation is utilized. | |
| <input type="checkbox"/> | Mulch or plastic row cover is utilized. | |
| <input type="checkbox"/> | Irrigation performed at a time that reduces disease conditions and/or evaporative transmission. | |
| <input type="checkbox"/> | Irrigation systems are zoned. | |
| <input type="checkbox"/> | Irrigation is performed as needed by checking the soil. | |
| <input type="checkbox"/> | Crops are dependent upon rainwater only. | |



10.0	Integrated Pest Management (IPM)	
<input type="checkbox"/>	Pests are monitored and pesticides applied based on economic/action thresholds.	
<input type="checkbox"/>	Pesticide chemistries are rotated to prevent pest resistance.	
<input type="checkbox"/>	Treated seed is used when possible.	
<input type="checkbox"/>	Preventive management options are integrated between cultural, mechanical, physical, genetic, and biological controls.	
<input type="checkbox"/>	Trainings and workshops are regularly attended to keep up to date with latest IPM Practices.	
10.1	Pesticide selections are based on:	
<input type="checkbox"/>	UMass Vegetable/Fruit Management Guides.	
<input type="checkbox"/>	Recommendations from qualified individuals or chemical provider.	
<input type="checkbox"/>	Historic timing.	
10.2	Methods are employed to mitigate or prevent pest populations from becoming established in the crop.	
<input type="checkbox"/>	Harvest debris/culls are destroyed and/or removed from the are to break pest cycles.	
<input type="checkbox"/>	Perimeter cropping is performed.	
<input type="checkbox"/>	Crop are rotated.	
11.0	Pesticide Applications/Storage	
<input type="checkbox"/>	Pesticide applicator license current.	
<input type="checkbox"/>	Pesticide license not required for the farm based on type of chemicals used.	
<input type="checkbox"/>	Pesticide license not required for the farm because no chemicals are applied to crops.	
<input type="checkbox"/>	EPA Worker Protection Standards (WPS) are in place.	
<input type="checkbox"/>	Farm is exempt from WPS because only immediate family members work on the farm.	
<input type="checkbox"/>	Pesticide records are kept up to date and include date of application, field id, targeted pest, pesticide name, formulation rate and number of acres treated.	
<input type="checkbox"/>	Pesticide storage is secured, enclosed, and sited properly.	
<input type="checkbox"/>	Pesticides are chosen with consideration of soil characteristics and ground/surface water locations.	
<input type="checkbox"/>	Pesticide application equipment is calibrated.	
<input type="checkbox"/>	Trainings and workshops are regularly attended for educational purposes and/or to maintain licensing.	



12.0	Pollinator Enhancement	
<input type="checkbox"/>	Bees and other pollinators are actively protected from pesticide applications by taking timing and type of pesticide into consideration.	
<input type="checkbox"/>	The farm conserves and/or enhances bee and pollinator habitat.	
<input type="checkbox"/>	The farm creates or maintains undisturbed zones for ground bees and pollinators.	
13.0	On Farm Energy Conservation Practices	
<input type="checkbox"/>	Excessive idling of vehicles, equipment, and pumps is taken into consideration on the farm.	
<input type="checkbox"/>	Irrigation systems are maintained to be as efficient as possible.	
<input type="checkbox"/>	Renewable energy sources are utilized. (Solar, Wind, Geothermal, etc.)	
<input type="checkbox"/>	On-farm energy is monitored, and an energy reduction plan is in place based on this information?	
<input type="checkbox"/>	Waste recycling is performed. (Cardboard, Paper, Used Motor Oil, Beverage Containers, etc.)	