

Food Safety Plan. Part 4

In this section we will cover:

Equipment, vehicles, tools and utensils

Harvest practices

Containers to pack produce

Postharvest handling and storage

Equipment sanitation and maintenance

F-8.1-8.5 Vehicles, equipment, tools and utensils

The items listed in the inventory below all come in contact directly with produce either during growing or harvest operations or can pose a risk of contamination. We keep track of them, look for any evidence of fecal contamination, spills and leaks (fuel, oil, hydraulic fluid) and minimize the use of equipment with glass. We do not allow glass containers or any equipment other than tractors and vehicles to have glass.

Spills and leaks are addressed through **regular** maintenance of equipment and inspection before heading to the field through observation.

All damaged equipment, containers and tools must be discarded when damaged beyond repair.

Cleaning guidelines

All the items in this list are cleaned and sanitized when surface allows for it. Cleaning and sanitizing are conducted following label directions.

Cleaning and sanitizing procedures do not pose a risk of product contamination because they are always cleaned in a contained manner or away from production areas where no risk of run-off into fields is a possibility.

Maintenance Schedule

- a. Large equipment is inspected before it enters the field, and as part of the Weekly Risk Assessment.
- b. Harvest bins and containers are (1) new was boxes that do not need to be cleaned or sanitized, or (2) reusable plastic containers (RPCs) that will be cleaned and sanitized weekly or as needed. All harvest bins and containers will be stored off the ground and under cover.
- c. Harvest knives and other utensils are cleaned and sanitized each week and as needed. Once cleaned and sanitized, they are kept in a plastic container to protect them from contamination.
- d. Vehicles are cleaned as needed.

F-8.1 Vehicles, Equipment, Tools and Utensils Inventory

Item (Make/Model), equipment, tools	Scheduled to be Cleaned (Yes or No)	Scheduled to be Sanitized (Yes or No)	Frequency	Comments

F-9 Preharvest Risk Assessment

A preharvest risk assessment is conducted by the food safety coordinator/harvest crew leader before harvest starts. The practices outlined in the assessment are critical to ensure the safety of the produce.

Practice	Comments	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
All new workers (if any) have completed new hire training and signed training documents								
All employees appear to be clean and in good health, no exposed injuries. Sick workers have been reassigned								
Handwashing stations and bathrooms are fully stocked and operational								
Hands are washed before starting harvest activities.								
If identified, areas with evidence of animal activity, flooding, or other contamination have been documented								
Harvesting equipment is clean, properly maintained, and stored and in good condition								
Transport vehicles have been inspected and cleaned if needed								
Drinking water is stocked								
There are no physical, chemical or biological hazards identified								

Add items or change as needed

F-10 Water and Ice Used in the Harvesting and Postharvest Operations

Produce Washing Process Risk Assessment (Conduct Seasonally and any time there is a change made to the system or a situation occurs that could introduce an opportunity to contaminate the system)							
If your answer to a question indicates a risk of a food safety hazard, then further understanding, conducting a risk assessment and/or Preventive or Corrective Action(s) are needed to minimize possible contamination.							
Area of Potential Risk with Water System and Use	Yes	No	NA	What is the potential risk identified?	Likelihood (Circle One)	What Preventive/Corrective Action(s) will you use to minimize the risk?	Date/Initials
Is the source of water on farm clearly identified?					Low Medium High		
Are you using a sanitizer in produce wash water to prevent cross contamination?					Low Medium High		
Are you monitoring the active ingredient (chlorine, peracetic acid) to ensure efficacy of the sanitizer?					Low Medium High		
Does the sanitizer you are using require you to monitor the water temperature and pH?					Low Medium High		
For produce dump tanks where products are submersed, do you monitor the temperature of the water?					Low Medium High		
Are there any potential physical contamination concerns not mentioned above?					Low Medium High		

F-10 Water and Ice Used in the Harvesting and Postharvest Operations

We never use untreated surface water during harvest and post-harvest operations.

1. Describe the equipment you use, if you wash produce.
2. If you use a sanitizer, what product do you use and how much sanitizer do you add to the water?
3. How do you monitor the concentration of the sanitizer?
4. What other parameters do you monitor, what tools do you use?

F-11 & F-12 Containers, Bins & Packaging Materials/Field Packaging & Harvest

F-11.2 Harvest Container Type, Use, and Maintenance

- Food contact totes, bins, packing materials, other harvest containers and pallets are visually inspected to be clean, intact, and free of any foreign materials prior to use.
- This operation uses the following harvest containers:
 - Reusable plastic containers
 - Wax boxes with liners
 - Food grade buckets
 - We pack straight into end-user packaging (i.e., clamshells).
- All harvest containers are appropriate to the commodity being harvested and suited for their intended purpose.
- No container designated for harvest is used for any other purpose on farm. **Non-harvest containers are clearly marked.**

F-12 Harvesting Techniques

Employees are trained on the following harvest techniques:

- Any produce that has been visibly contaminated, damaged, or is decaying is not harvested or is culled at the time of harvest. Culled produce will be stored in appropriate areas to prevent the risk of attracting pests, rodents and wildlife.
- Produce that does not grow in contact with the ground shall not come into contact with the ground after harvest. Do not harvest dropped produce from a field or pick up produce in a packing area that fell to the ground.
- Harvested produce must be visually inspected for any physical contaminants during harvest, including glass or plastic breakage, metal, rocks, or other hazardous items. Any physical contamination during harvest shall be reported to a Manager. No devices are used to inspect for contamination.
- Harvest containers do not come into direct contact with the ground. Buffer bins that are clearly labeled as such are used to protect the cleanliness and integrity of our harvest containers.

- No packaging material will come into direct contact with the soil. All harvest containers/packaging in field are covered when stored in the field, and do not rest directly on the ground.
- Packaging material is stored in a location separate from hazardous chemicals, toxic substances, and any other source of contamination. The location is clean, dry and free from dirt or residues. Pest traps are located around packaging storage and checked at least weekly.

F-13: Postharvest Handling and Storage (Field Prior to Storage or Packinghouse)

- Improper handling, walking, stepping, or lying on harvested produce, or packaging materials is not allowed.
- Harvested produce will be stored separately from chemicals, including cleaning and maintenance compounds, which may pose a food safety hazard.

F-14: Equipment Sanitation and Maintenance

- Any vehicle used for product transport shall be visually inspected and recorded as clean, functional, and free of objectionable odors before loading. A record can be kept in conjunction with the traceability record provided in Part 5 to ensure that the truck where produce is loaded is clean, free of odors and that the temperature is adequate.
- Employees responsible for the loading and unloading of produce are **trained** to take steps to minimize the potential of physical damage to produce, which can introduce and/or promote the growth of pathogens (i.e., being careful, monitoring temperature). Loading/unloading equipment shall be clean and well maintained and of suitable type to avoid contamination of the produce.