

## Producer Worksheet 4E: Communicating your Food Safety Protocols to School Food Authorities – Risk Assessment

The food safety risk assessment is a tool you can use to:

- (1) Assess your farm's food safety risk-management activities and
- (2) Describe how you manage risks to buyers, to demonstrate how you address food safety issues on your farm. Use the Mitigation Strategy column to draft your own mitigation statement for your buyers.

*Note that this is not meant to replace FSMA: Produce Safety Rule if you are not exempt from those requirements.*

Production Practice	Mitigation Strategy
<p><b>Water for Irrigation</b>  <b>Risk:</b> Human pathogens can be introduced into water and contaminate produce during growing activities.  <b>Risk Assessment:</b> Source (ground, surface, municipal), application method (drip, sprinkler, etc.), timing, water pathogen testing</p>	
<p><b>Well Contamination</b>  <b>Risk:</b> A properly constructed well that is regularly tested and shown to meet microbial criteria can be as safe as public water supplies, but groundwater that is subject to contamination by the surface environment can have risks more similar to surface waters.  <b>Risk Assessment:</b> Well's physical integrity, animal access to well site, backflow prevention</p>	
<p><b>Livestock and Wild Animals</b>  <b>Risk:</b> Animals harbor pathogens  <b>Risk Assessment:</b> Animal age, measures to prevent wildlife incursion, presence of domestic animals in the field, cross-contamination from workers who handle animals or are in animal areas and then work with produce, rotation of crop land with grazing land, pre-harvest assessments</p>	
<p><b>Adjacent Land Runoff</b>  <b>Risk:</b> Water runoff and wind erosion leading to contamination  <b>Risk Assessment:</b> Slope of the land, buffers and/or barriers to reduce water and wind movement</p>	
<p><b>Raw Manure</b>  <b>Risk:</b> Raw manure contains pathogens which must be treated or allowed time to die off.  <b>Risk Assessment:</b> Application timing two weeks prior to planting, 120 days before harvest</p>	
<p><b>Soil Amendments</b>  <b>Risk:</b> Soil amendments can add potential sources of contamination to the cropping system.  <b>Risk Assessment:</b> Raw manure, composted manure, aged manure, materials brought in from other sources, type of treatment to reduce pathogens, products of animal origin (fish emulsion)</p>	
<p><b>Harvest Containers</b>  <b>Risk:</b> Cross-contamination from containers with soil or previously harvested materials.  <b>Risk Assessment:</b> Cleaning and sanitation steps between container uses, new/reusable/single use container practices, cover produce when transporting goods in containers, storage of containers when not in use, access of wild and domestic animals to stored containers</p>	



Production Practice	Mitigation Strategy
<p><b>Harvest Equipment</b>  <b>Risk:</b> Presence of pathogens if not cleaned and sanitized regularly  <b>Risk Assessment:</b> Regularity of cleaning, correct cleaning and sanitizing steps used, sanitizers used according to label, treatment / maintenance / cleaning / sanitizing hand tools as well as machinery</p>	
<p><b>Potable Wash Water</b>  <b>Risk:</b> Pathogens introduced through wash water  <b>Risk Assessment:</b> Water testing, sanitizing water to reduce cross-contamination when using the same water to wash large quantities</p>	
<p><b>Transportation Vehicle</b>  <b>Risk:</b> Contamination from the condition of a vehicle  <b>Risk Assessment:</b> Other uses for the vehicle, other loads that have been carried, cleaning and / or sanitizing when necessary</p>	
<p><b>Facility Food Contact Surfaces</b>  <b>Risk:</b> Introducing pathogens onto a surface that then contacts produce  <b>Risk Assessment:</b> Frequency and procedure for cleaning and sanitizing protocols, debris or droppings above contact surfaces, animal access to contact surfaces</p>	
<p><b>Pest Control Program</b>  <b>Risk:</b> Facilities harboring excessive rodents and / or insects that carry pathogens  <b>Risk Assessment:</b> Trapping programs inside and outside the facility, monitoring presence of pests, holes and cracks in facility structures</p>	
<p><b>Restrooms and Hand Washing Signage</b>  <b>Risk:</b> Worker hygiene can be a source of contamination  <b>Risk Assessment:</b> Worker hygiene training, location of hand-washing station, cleaning and maintenance, keeping bathroom and hand-washing station stocked, visible and clearly understood signs about hygiene</p>	
<p><b>Segregated Break Areas</b>  <b>Risk:</b> Interaction of saliva with workers hands which is not addressed before returning to work  <b>Risk Assessment:</b> Tobacco product use, chewing tobacco, gum, designated break areas</p>	
<p><b>Worker Illness and Injury</b>  <b>Risk:</b> Passing pathogens from sick worker to food  <b>Risk Assessment:</b> Nausea, vomiting, diarrhea, fever, jaundice, conditions to return to work, method of reporting illness to supervisor, first-aid kit availability, cover wounds appropriately</p>	
<p><b>Worker Apron and Glove Use</b>  <b>Risk:</b> Use of protective clothing without a cleaning schedule can lead to cross-contamination  <b>Risk Assessment:</b> How are aprons and gloves used, frequency of cleaning, single vs. multiple use</p>	

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