

# On Farm Talking Points

## Worker Health, Hygiene, and Training

1. What type of worker do you hire? (including non-paid family members)?
2. What type of training have all workers received in areas essential to produce safety using a language they understand?
3. What do workers do if they are sick? How do they report injury or illnesses?
4. Where are there designated break areas? (Field, packing, etc.)
5. How do you ensure that the workers understand food safety practices?
6. Describe how workers are trained to wear clean clothes and follow other personal equipment requirements?
7. How are records kept of worker training?
8. Describe how visitors are made aware of your food safety practices?
9. Where are toilet and handwashing facilities for workers and visitors? For field activities?
10. How are the toilets monitored for cleanliness?

## Agricultural Water for Production

1. Do you use agricultural water?
2. What are your agricultural water sources?
3. How do you use agricultural water? (Irrigate, frost protect, cool, apply crop sprays, etc.)
4. How do you inspect your water sources? How often.
5. Describe how you ensure the integrity of your water distribution or delivery system, including equipment?
6. Is all agricultural water tested for the presence of human pathogens?
7. Describe how records are kept of all water test results? And water management actions as applicable?

## Postharvest Agricultural Water

1. Is post-harvest agricultural water used?
2. How do you use post-harvest agricultural water?
3. What are your post-harvest agricultural water sources?
4. If a sanitizer is used on post-harvest agricultural water, describe how sanitizer levels are monitored?
5. Do you change your filter or bulk/bin/ tank water when your water quality monitoring indicates it is dirty?
6. If post-harvest agricultural water is used for washing covered produce in dump tanks, flumes, or wash tanks, and used for cooling in hydro coolers, describe how the water temperature is monitored?
7. Describe how you clean and sanitize your post-harvest equipment?
8. Describe how you reduce and eliminate standing water in your packing area(s)?

9. Describe how records are kept of all your post-harvest agricultural water management and sanitation activities?

### **Soil Amendments**

1. Do you use untreated raw manure (e.g., teas, leachates, and slurries) or composted manure on the farm?
2. Do you compost manure on your farm?
3. Describe how untreated raw manure is stored on your farm and you avoid contaminating covered produce and sources of agricultural water with untreated raw manure?
4. Describe how you properly process/compost manure according to industry standards?
5. If composting on-site, do you keep records of the process control? (time, temperature, and turnings)
6. Describe how you store finished compost?

### **Wildlife and Animal Management**

1. Describe how you are monitoring for wildlife and domestic animal presence in your fields and production areas?
2. Describe your process to exclude, deter, or limit animal access (including wildlife, livestock, and pets) to water sources; produce fields and adjacent lands that may represent a risk of contamination to your crop before planting?
3. Describe what training your workers have received to look for and report animal intrusion or fecal contamination during production, harvest, packing activities?
4. Describe how you performed a pre-harvest assessment of the crops and fields before each harvest?

### **Equipment, Tools, Buildings, and Sanitation**

1. Where do packing activities occur?
2. Describe how the buildings where covered activities occur are kept clean, sanitized as appropriate, and necessary?
3. Describe how all food contact surfaces in the facility (e.g., grading tables, conveyor belts, tools, bins) are easily cleaned and sanitized when appropriate and necessary? How often?
4. Describe how your workers have been trained to properly clean and sanitize surfaces, tools (e.g., knives, blades, and buckets), and equipment as appropriate and necessary?
5. Describe how you prevent the equipment, tools, packing containers, and packaging materials from attracting and harboring pests?