

# Farm Food Safety Risk Assessment

Farm Name:	Date:	Completed by:
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Area of Risk	Examples of Possible Hazards/Risks	Yes	No or N/A	?	If yes, describe the hazard on your farm and rate the level of risk (low, med, hi). If No or N/A, describe why not a risk.	Describe any practices you follow or factor that reduces the risk of this hazard, any corrective or preventative actions.	Associated SOP's or records kept?	Corrective actions taken? Date & initial
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## LAND USE AND INPUTS/SOIL AMENDMENTS

<p>For land used to grow specialty crops, are there risks from previous land use? Consider the last five years.</p>	<ul style="list-style-type: none"> <li>• Old fuel tanks</li> <li>• Livestock buildings, pens, or pastures</li> <li>• Industrial use</li> <li>• Waste storage</li> <li>• Other:</li> </ul>						<p>Examples: Land use/inputs risk assessment (this document), records of renovation, waste removal, etc.</p>	
<p>Is there any risk from current use of land surrounding crops or water sources — on this property or neighbor's?</p>	<ul style="list-style-type: none"> <li>• Livestock buildings, pens, or pastures</li> <li>• Manure/compost storage</li> <li>• Chemical storage</li> <li>• Runoff, flooding, dirt, leaking or leaching</li> <li>• Other:</li> </ul>						<p>Examples: Land use/inputs risk assessment (this document), farm map, etc.</p>	
<p>Is there any risk to crops or water sources from human waste disposal from this property or neighbor's?</p>	<ul style="list-style-type: none"> <li>• Septic system</li> <li>• Leaking connections</li> <li>• Leach field</li> <li>• Portable toilets</li> <li>• Other:</li> </ul>						<p>Examples: Land use/inputs risk assessment (this document), farm map, etc.</p>	

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Has this property flooded in the last year due to weather events?	<ul style="list-style-type: none"> <li>• Heavy rain causes pond or creek to flood into fields</li> <li>• Heavy rain causes runoff from roadway</li> <li>• Other:</li> </ul>						Examples: Land use/inputs risk assessment (this document), etc.	
Is there manure or soil amendment of animal origin on this or neighboring farms that may be a potential biological hazard?	<ul style="list-style-type: none"> <li>• Livestock in pens near production fields or water source</li> <li>• Raw manure is used on specialty crop fields</li> <li>• Compost contains products of animal origin</li> <li>• Liquid manure is sprayed on field crops grown next to specialty crops</li> <li>• Other biological soil amendments (such as bloodmeal) not certified as treated for safety</li> <li>• Other:</li> </ul>						Examples: Land use/inputs risk assessment (this document), soil amendment records, compost monitoring records, letter of guarantee/certificate of analysis of compost if purchased, etc.	

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Is there any risk from the use or storage of chemicals or agricultural inputs?	<ul style="list-style-type: none"> <li>• Chemical spraying equipment not well- maintained or regularly calibrated</li> <li>• Water used for mixing or cleaning tanks not potable</li> <li>• Chemicals are not stored safely</li> <li>• Labels are not legible on chemical containers</li> <li>• Chemicals are not used according to label directions</li> <li>• Inappropriate disposal of waste chemicals and empty chemical containers</li> <li>• Other:</li> </ul>						Examples: Chemical application records, equipment repair/ maintenance records, label photocopies, worker safety training, SDS on file and in reach in case of exposure incident emergency, etc.	
Is there any risk from physical contaminants?	<ul style="list-style-type: none"> <li>• Spent bullets or metal debris (old wire, fencing, parts, screws)</li> <li>• Broken glass from vehicles or other source</li> <li>• Medical waste (needles)</li> <li>• Wood shards</li> <li>• Other:</li> </ul>						Examples: Land use, inputs, and soil amendment risk assessment (this document), pre-harvest risk assessment, etc.	

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<b>ANIMALS, LIVESTOCK, PETS, AND WILDLIFE/PESTS/RODENTS (PRODUCTION AND POSTHARVEST)</b>								
Is there any risk of domestic animals or livestock having access to fields that are producing or will be producing crops this season?	<ul style="list-style-type: none"> <li>• Rotation of livestock into production fields</li> <li>• Working animals used in production fields</li> <li>• Livestock breach fencing and enter growing area</li> <li>• Pets having access to production fields</li> <li>• Other:</li> </ul>						Examples: Animal/wildlife risk assessment (this document), pet policy, animal monitoring log, pre-harvest risk assessment, etc.	
Is there a risk from wildlife activity or intrusion into production fields (particularly on harvest days)?	<ul style="list-style-type: none"> <li>• Wildlife frequently found to enter production fields</li> <li>• Animal feces found during pre-harvest check</li> <li>• Abundant forest/habitat around fields</li> <li>• Other:</li> </ul>							
Is there a risk from pets in produce handling or storage areas?	<ul style="list-style-type: none"> <li>• Household pets loose, particularly cats</li> <li>• Family dog always with family members</li> <li>• Storage areas open, can't exclude animals</li> <li>• Other</li> </ul>							

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<p>Is there any risk from pests/rodents in produce handling, storage, and/or packaging areas?</p>	<ul style="list-style-type: none"> <li>• Rodents or birds nesting in packing and storage area</li> <li>• Flying insects in packing area</li> <li>• Excessive trash or culled products attracting rodents</li> <li>• High weeds or piles of trash, pallets or old equipment against or close to buildings, providing habitat for rodents</li> <li>• No regular monitoring for pests in food handling areas</li> <li>• Other:</li> </ul>						<p>Examples: Animal/wildlife risk assessment (this document), pest control records, etc.</p>	

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**AGRICULTURAL WATER (PRODUCTION AND POSTHARVEST)**

<p>Is there any risk from agricultural water used for crop production?</p>	<ul style="list-style-type: none"> <li>• Irrigation water tests too high for generic <i>E. COLI</i></li> <li>• Animals/live-stock have access to surface water on farm or adjacent properties</li> <li>• Agricultural water cross-connected with human or animal waste systems</li> <li>• Agricultural water is used in spray applications directly onto crops when <i>E. COLI</i> counts may be unknown for that day</li> <li>• Storage tanks for agricultural water not cleaned</li> <li>• Septic tanks/ fields less than 100 feet from wellhead</li> <li>• Chemical disposal in irrigation water source</li> <li>• Timing/application method of surface water to irrigate high risk crops (particularly close to harvest)</li> <li>• Other:</li> </ul>						<p>Examples: Agricultural water system/ sources risk assessment (this document), water testing results, corrective action records, irrigation records kept for time elapsed between water coming into contact with crop and harvest of that crop (if there is a known presence of generic <i>E. COLI</i>) etc.</p>	
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<p>Is there any risk from agricultural water used for drinking, handwashing, ice, washing produce, cleaning food contact surfaces, and related post-harvest activities?</p>	<ul style="list-style-type: none"> <li>• Water is not potable (test results show presence of <i>E. COLI</i>)</li> <li>• Produce that is susceptible to microbial infiltration (i.e. melons) is dunked in water with appropriate temperature</li> <li>• Dunk tank water has a high turbidity</li> <li>• Recirculated water is not treated or monitored</li> <li>• Handwashing station grey water splashing onto clothes/shoes</li> <li>• Grey water disposal into handling areas</li> <li>• Other:</li> </ul>						<p>Examples: Agricultural water system/sources risk assessment (this document), water testing results, wash water treatment records, corrective action records, etc.</p>	

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**SANITATION (PRODUCTION AND POSTHARVEST)**

<p>Is there any risk from inadequate sanitation practices and procedures?</p>	<ul style="list-style-type: none"> <li>• No master sanitation schedule or cleaning checklist to follow</li> <li>• No standard operating procedures (SOPs) for routine cleaning, maintenance or produce washing</li> <li>• Sanitizers used incorrectly</li> <li>• Staff responsible for sanitation not properly trained on SOPs</li> <li>• Records not kept to confirm sanitation done</li> <li>• Other:</li> </ul>						<p>Examples: Master cleaning schedule, sanitation SOPs, cleaning log, worker training records, etc.</p>	
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<p>Is there a risk from contamination of food contact surfaces?</p>	<ul style="list-style-type: none"> <li>• Harvest buckets, tools, and utensils not properly cleaned and sanitized</li> <li>• Food contact surfaces damaged or pitted, or collect moisture</li> <li>• Sanitation SOP does not identify all food contact surfaces</li> <li>• Workers not washing hands as needed</li> <li>• Protective wear like aprons and gloves taken to non-work areas like bathrooms or vehicles</li> <li>• Other:</li> </ul>						<p>Examples: Sanitation SOPs, cleaning logs, sanitizer labels, etc.</p>	
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Is there any risk from inadequate facility sanitation or maintenance?	<ul style="list-style-type: none"> <li>• No master maintenance schedule covering facilities and equipment</li> <li>• Drains, walls, floors, ceilings, fans, pipes not clean and pose a risk of cross-contamination</li> <li>• Storage areas/buildings not maintained in an orderly fashion</li> <li>• Records aren't kept, cannot verify that cleaning occurred</li> <li>• Buildings, equipment, and pallets broken (porous insulation in coolers crumbling for example)</li> <li>• Poor lighting not allowing for proper visual inspections</li> <li>• Other:</li> </ul>						Examples: Worker training records, master cleaning schedule, vehicle inspection and maintenance checklist and/or sanitation records, etc.	
Is there any risk from potential allergens?	<ul style="list-style-type: none"> <li>• Multi-use containers</li> <li>• Workers eating lunch in a produce handling area</li> <li>• Storage of allergens next to finished product (e.g. eggs next to lettuce)</li> <li>• No SOP for handling nuts/peanuts grown by operation</li> <li>• Other:</li> </ul>						Examples: Worker training records, copy of sanitizer labels, material safety data sheets (MSDS), etc.	

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<p>Are there any risks associated with the use of sanitizers to minimize the potential for cross contamination?</p>	<ul style="list-style-type: none"> <li>• Sanitizer not used for intended purpose</li> <li>• Not following label instructions</li> <li>• No water treatment records</li> <li>• Personnel don't understand the difference between cleaning and sanitizing</li> <li>• Other:</li> </ul>						<p>Examples: Worker training records, copy of sanitizer labels, material safety data sheets (MSDS), etc.</p>	
<p>Are there any risks associated with cleaning supplies and chemicals?</p>	<ul style="list-style-type: none"> <li>• Cleaning chemicals not properly labeled</li> <li>• Cleaning supplies and chemicals stored in location where cross contamination can occur (next to or above a produce holding area)</li> <li>• No mop to handle unintentional spills</li> <li>• Other:</li> </ul>						<p>Examples: Material safety data sheets (MSDS), etc.</p>	

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Is there any risk associated with tools, equipment, and containers?	<ul style="list-style-type: none"> <li>• Multi-use containers</li> <li>• Improper cleaning and sanitation of food contact surfaces</li> <li>• Equipment traveling through potential contamination like dirt and puddles then into production or packing areas</li> <li>• Avoiding maintenance on equipment</li> <li>• Calibration of measurement tools not performed</li> <li>• Other:</li> </ul>						Examples: Master cleaning schedule, maintenance schedule, etc.	
Is there any risk associated with the packaging materials used for produce?	<ul style="list-style-type: none"> <li>• Pest/rodent intrusion</li> <li>• Non-food grade products being used</li> <li>• Packing harvested produce into used boxes</li> <li>• Storing in a contaminated area</li> <li>• Contaminants stored above packaging</li> <li>• Other:</li> </ul>						Examples: Master cleaning schedule, maintenance schedule, etc.	

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Is there any risk identified in the use of shared farm activity work spaces?	<ul style="list-style-type: none"> <li>• Insufficient cleaning and sanitizing between uses</li> <li>• Truck used for transporting produce and hauling raw manure</li> <li>• Packing tables used for seed trays and packing produce</li> <li>• Other:</li> </ul>						Examples: Master cleaning schedule, sanitation SOPs, cleaning logs, etc.	
Is there any risk associated with cold storage/transport?	<ul style="list-style-type: none"> <li>• Coolers not cleaned regularly or adequately</li> <li>• Condensate collecting on floor of cooler/reefer</li> <li>• Condensate dripping on produce</li> <li>• Undetected temperature fluctuations</li> <li>• Cold storage temperatures not being monitored and recorded</li> <li>• Cooler has gaps allowing pest entry</li> <li>• Other:</li> </ul>						Examples: Temperature monitoring log, preventive maintenance schedule, etc.	

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**WORKER HEALTH AND HYGIENE (PRODUCTION AND POST-HARVEST)**

<p>Are there any risks associated with worker training or worker practices?</p>	<ul style="list-style-type: none"> <li>• Employees cannot identify potential hazards</li> <li>• Workers not following good hygiene, harvest, and handling practices</li> <li>• Workers not being aware of what to do in the case of illness, cuts, open wounds/sores and bodily fluid cross contamination</li> <li>• Employees not aware of designated eating/smoking/bathroom area locations</li> <li>• Complacency or shortcuts over time</li> <li>• Retraining mid-season may be important</li> <li>• Hand-washing facility not provided</li> <li>• Worker clothing contaminated</li> <li>• Proper use and storage of protective clothing</li> <li>• Other:</li> </ul>						<p>Examples: Worker training records, corrective action forms, etc.</p>	
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Are first-aid kits accessible to all personnel and products within the expiration date?	<ul style="list-style-type: none"> <li>• Products in first-aid kit beyond the expiration date</li> <li>• Personnel don't know where the first-aid kit is kept</li> <li>• Other:</li> </ul>						Examples: Weekly risk assessment or checklist, worker training records, etc.	
Is there any risk associated with worker personal belongings?	<ul style="list-style-type: none"> <li>• Unclean bags/ clothes set on food contact surfaces</li> <li>• Dangling jewelry lost in product boxes</li> <li>• Cell phones used in bathroom and food handling areas</li> <li>• Other:</li> </ul>						Examples: Worker training records, etc.	
Is there any risk with visitors being on the farm?	<ul style="list-style-type: none"> <li>• Visitors not told about or following policies</li> <li>• Visitor in produce handling areas with illness or injury</li> <li>• Lack of toilet or handwashing facilities</li> <li>• Pets or unaccompanied small children</li> <li>• Other:</li> </ul>						Examples: Signage, visitor sign-in sheets explaining farm food safety practices, etc.	

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Is there any risk associated with the toilet facilities location?	<ul style="list-style-type: none"> <li>• Waste spillage or leak could contaminate produce</li> <li>• Too far from work areas for workers to use</li> <li>• Porta-potties too close to production field</li> <li>• Other:</li> </ul>						Examples: Pre-harvest risk assessment, etc.	

**LABELING, TRACEABILITY, MOCK RECALL, FOOD DEFENSE, AND FOOD FRAUD**

Is there any risk associated with information on your farm's product label?	<ul style="list-style-type: none"> <li>• No allergen declaration</li> <li>• No lot number, farm name/ address</li> <li>• Certifier listed for organic</li> <li>• No product information/ mislabeled</li> <li>• Incorrect or missing harvest/ processing date</li> <li>• Other:</li> </ul>						Examples: Allergen management program, traceability and harvest record SOP, label design, etc.	
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Is there any risk associated with the traceability system?	<ul style="list-style-type: none"> <li>• Current system not able to successfully trace product one step forward (customer) and one step back (field and suppliers)</li> <li>• Current system not able to identify harvest and/or packing dates</li> <li>• No “clean breaks” between lots</li> <li>• Current system not able to identify pickers/packers</li> <li>• Records or lot coding do not meet buyer needs for traceback</li> <li>• Other:</li> </ul>						Examples: Traceability and harvest record and SOP, etc.	
Is the above system tested annually through a “mock recall” exercise?	<ul style="list-style-type: none"> <li>• No procedure for conducting mock recall</li> <li>• No sense of recall effectiveness</li> <li>• Other:</li> </ul>						Examples: Mock recall SOP and log, etc.	

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Can inputs used on the crop or in the field be traced back to the supplier?	<ul style="list-style-type: none"> <li>• No record of which inputs were used where and when</li> <li>• No receipts or list of suppliers</li> <li>• Other:</li> </ul>						Examples: Approved Supplier Program, soil amendment records, etc.	
Is there any risk of intentional contamination, adulteration, or misrepresentation?	<ul style="list-style-type: none"> <li>• Unlocked/ unmonitored storage area for harvested products or chemicals</li> <li>• Unidentified people entering operation</li> <li>• Supplier claims (e.g. organic or gap/ghp certification) are not verified</li> <li>• Suppliers selling food packaging that is not food grade</li> <li>• Other:</li> </ul>						Examples: Visitor log, copies of supplier certifications, Approved Supplier Program, etc.	



New Mexico Farmers' Marketing Association  
 United States Department of Agriculture  
 National Institute of Food and Agriculture  
 La Montañita Co-op Food & Marketing Distribution Center