

Farm Market / Pick Your Own

Review Date: _____

Reviewed By: _____

No.	Worksite Inspection Item	Present	Needs Correction	Date Corrected
1	Raw manure: • Is not used to top dress fruit and vegetable crops. • Is incorporated into the soil if used before planting. • Interval before harvesting is 90 days if edible portion of crop is not in contact with soil . • Interval before harvesting is 120 days if edible portion of crop contacts soil.			
2	Pets and other domestic animals are kept out of crop areas.			
3	Strategies are in place to discourage trespassing by wild animals (e.g. fencing, netting, motion detectors connected to sprinklers or lights)			
4	Manure is composted to the appropriate temperature and the correct length of time.			
5	Handwashing and bathroom facilities are easily accessible to farm workers near the fields, in the processing area and in the market area.			
6	Handwashing signs are posted to remind employees to wash hands.			
7	Crates used to transport produce from the field are cleaned and sanitized before being used to transport produce to market, or new containers are used.			
8	Surfaces and equipment in processing area are cleaned and sanitized before produce is brought in and on a regular schedule (at least at the beginning and end of each day).			
9	Clean and dirty containers are stored separately and dirty containers are never placed on clean/sanitized surfaces.			
10	Clean water suitable for drinking is used to rinse produce.			
11	Vehicles used to carry animals, manure or chemicals are not used to transport produce (or are thoroughly cleaned, rinsed and sanitized).			
12	Produce is packed in covered containers, packed carefully and kept cool during transport.			
13	If used for cooling: • Ice is made of water suitable for drinking. • Freezer gel packs are cleaned and sanitized after each use.			
14	Farm stands/markets are located away from the road to provide protection from distracted drivers and traffic.			
15	The front of the food stand or market entrance is clearly marked with signage.			
16	Parts of the food stand that may present trip hazards (ropes, wires, stakes, etc.) are marked with bright colors, ties, or otherwise made obvious.			

No.	Worksite Inspection Item	Present	Needs Correction	Date Corrected
17	Paths and walkways for guests are well maintained and set up to avoid congestion and keep visitors away from traffic and farm hazards.			
18	Signs are posted in guest areas indicating rules, instructions and areas that are off limits to guests.			
19	Guests are informed not to consume unwashed produce.			
20	Food samples are kept at the appropriate temperature and tongs or toothpicks are provided.			
21	Employees are trained to ensure children are supervised when present.			
22	Pets and other animals are kept out of farm markets, and signs are posted indicating that animals are not allowed.			
23	Adequate numbers of parking spaces must be available for visitors, and the parking area is located at least 75 feet away from the farm stands.			
No.	Policy/Procedure Inspection Item (policies/procedures are in place for each of the following items)	Present	Needs Correction	Date Corrected
1	A handwashing policy is in place, and employees are trained on proper handwashing techniques.			
2	A policy is in place for safe food handling and includes the following items: • Eating, drinking or tobacco use are prohibited when handling produce. • Employees who are ill or show symptoms of illness do not work with produce/food until they are free of symptoms for 24 hours.			
3	A procedure is in place for washing and transporting produce safely, and all employees are trained on this procedure.			
4	A food safety plan is in place, and all employees are trained on the plan and how to sample food safely.			

Resources that can be used to address these checklist items are available at www.safeagritourism.org/Resources. These resources include signs, policies, forms, logs, and other items.

