2.1 Growing Food Indoors Risk Assessment

Describe the indoor growing structures and systems on your farm (e.g. greenhouses, hydroponics, aquaponics, grow-rooms, etc.). Include any hazards you identify, describe what exists to reduce risk and any corrective actions you need to take.

Year: **Growing Food Indoors Questions**	**Describe what's happening on your farm. What already exists to reduce risk?**	**Identify Hazards that require a corrective action.**	**Describe Corrective Actions Taken & Date.**
What crops are you growing indoors and are you harvesting just the edible portion of the crop or the whole plant with roots intact?			
Describe the indoor structures you grow in.			
Describe the growing systems you use (e.g. bags, substrate, rafts or towers, trays, shelves, etc). How do you ensure these systems are food safe?			
Describe the water source you use for growing your crops. How do you ensure and monitor the quality of your water?			
Describe the water distribution system you use for growing your crops. How do you ensure and monitor the cleanliness and maintenance of the system?			
What types of fertilizers do you use in your controlled environment? How do make sure you are using them safely?			
What are your procedures for moving growing media and/or structural surfaces prior to harvest so they do not contaminate nearby harvestable product?			

2.1 Growing Food Indoors Risk Assessment (cont.)

Describe how you harvest the product? How do you ensure the harvest process does not cause contamination of the neighboring products or food contact surfaces?			
Describe the sanitation procedures for your greenhouses or growing rooms and how you maintain cleanliness of zones 2, 3 & 4 (e.g. troughs, shelves, walls, overhead surfaces, floors, doors)			
Describe how you prevent cross-contamination from standing water?			
How do you prevent outside contamination from entering your controlled environment?			
If you have an aquaponics operation, how do you ensure the health of your fish?			
How do you control pests, rodents and domesticated animals in and around your controlled environment?			
List here any SOPs or Records you already use related to Indoor Growing Systems and Structures.			
You can find tips and resources in the ASP Workbook, and templates in the Produce Safety Worksheets (PSW), and at newmexicogrown.org.	7.1b Zones 1 and 2 Frequent Cleaning SOP (PSW) 7.1c Zones 3 and 4 Cleaning and Maintenance SOP (PSW) Resource X. Sanitizer Use SOP (ASP Workbook Appendix) Find resources for Ponics and Microgreens Operations on the website.		