6.1 Post-harvest Water Risk Assessment

Describe the post-harvest water sources and systems you use on your farm for washing hands, equipment, and produce. Include any hazards you identify, describe what exists to reduce risk and any corrective actions you need to take.

Year: **Post-harvest Water**	**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 is your water source for post-harvest handling (spraying/washing produce, cleaning & sanitizing, washing hands)?			
How often do you test this water source for *E. coli* and what were the most recent results?			
What crops are you washing? Explain your process for washing crops.			
Explain your process for cooling down produce using water.			
What sanitizer are you using in your wash or cooling water and what are your procedures for using it?			
What happens to the greywater used for washing produce or washing hands?			

6.1 Post-harvest Water Risk Assessment (cont.)

Describe any water treatment systems you use, and when and how you check they are functioning properly.			
What concerns do you have about potential biological, chemical, physical or other contamination of your post-harvest water source (e.g. mining, waste disposal, construction, industrial use, fire, etc.)?			
List here any SOPs or Records you already use related to Post-Harvest Water			
You can find tips and resources in the ASP Workbook, and templates in the Produce Safety Worksheets (PSW), and at newmexicogrown.org.	6.1a Wash Water Treatment and Change Log (PSW) Resource D. Treating Agricultural Water Sources (ASP Workbook Appendix) Resource E: Well Maintenance (ASP Workbook Appendix) Resource F: Water Sampling Procedures (ASP Workbook Appendix) Resource G: Treating Produce Wash Water (ASP Workbook Appendix)		