

## 7.1 Sanitation Risk Assessment

Describe how you approach sanitation (cleaning, sanitizing, and keeping things tidy) in your farming operation. Include any hazards you identify, describe what exists to reduce risk and any corrective actions you need to take.

| Year:<br>Sanitation Questions                                                                                                                                    | Describe what's happening on your farm.<br>What already exists to reduce risk? | Identify Hazards that<br>require a corrective<br>action. | Describe Corrective Actions<br>Taken & Date. |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------|----------------------------------------------------------|----------------------------------------------|
| What cleaning and sanitizing products do you use and where do you store them?                                                                                    |                                                                                |                                                          |                                              |
| How do you make sure other people working on your farm know what cleaning and sanitizing chemicals to use, and how to safely use them?                           |                                                                                |                                                          |                                              |
| <b>Zones 1 and 2</b>                                                                                                                                             |                                                                                |                                                          |                                              |
| What is your procedure for cleaning and sanitizing food contact surfaces (zone 1) –e.g harvest tools and containers, wash and pack equipment?                    |                                                                                |                                                          |                                              |
| What materials are your food contact surfaces made out of? Are they easily cleaned and sanitized?<br>How often do you inspect for needed repairs or replacement? |                                                                                |                                                          |                                              |
| What is your procedure for cleaning personal gear such as reusable gloves and aprons?                                                                            |                                                                                |                                                          |                                              |

## 7.1 Sanitation Risk Assessment (cont.)

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| What kinds of packaging materials are you using for your product and where is it stored?                                                                                                                   |  |  |  |
| How do you prevent cross-contamination from surfaces, containers, tools, or vehicles that are used for multiple tasks? (e.g. packing tables also used for seeding, vehicles also used to transport manure) |  |  |  |
| What is your procedure for cleaning surfaces and equipment that are one step away from food contact surfaces (zone 2). (e.g. shelves, outside of sink, handles, ladders, vehicle cargo area)               |  |  |  |
| <b>Zones 3 and 4</b>                                                                                                                                                                                       |  |  |  |
| Describe your procedure for preventing mobile farm equipment (e.g. wagons, tractors, carts) from contaminating growing or produce handling areas.                                                          |  |  |  |
| How do you prevent allergens (peanuts, tree nuts, sesame, wheat, soy, shellfish, fish, milk, eggs) from contaminating produce handling and storage areas?                                                  |  |  |  |
| Describe your process for organizing, cleaning, and maintaining non-food contact surfaces in your packing and storage areas (including surfaces overhead), and how you decide it needs to be done.         |  |  |  |

## 7.1 Sanitation Risk Assessment (cont.)

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| How do you keep produce cool? How do you maintain a safe temperature? Describe your procedure for cleaning and sanitizing your cold storage. How do you prevent condensation?        |                                                                                                                                                                                                                |  |  |
| Describe your process for keeping things clean and tidy around the farm. (e.g. mowing weeds, removing trash, managing manure storage or outdoor equipment piles).                    |                                                                                                                                                                                                                |  |  |
| <b>List here any SOPs or Records you already use related to Sanitation.</b>                                                                                                          |                                                                                                                                                                                                                |  |  |
| <b>You can find tips and resources in the ASP Workbook, and templates in the Produce Safety Worksheets (PSW), and at <a href="http://newmexicogrown.org">newmexicogrown.org</a>.</b> | 4.2 Pre-Harvest Food Safety Checklist (PSW)<br>7.1b Zones 1 and 2 Frequent Cleaning SOP (PSW)<br>7.1c Zones 3 and 4 Cleaning and Maintenance SOP(PSW)<br>Resource X. Sanitizer Use SOP (ASP Workbook Appendix) |  |  |