



# FPS Seed to Student Farm Checklist-Produce

Name of Producer: \_\_\_\_\_ Name of Farm: \_\_\_\_\_  
 Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ zip code: \_\_\_\_\_  
 Telephone Number: \_\_\_\_\_  
 Email: \_\_\_\_\_

Production Practices	Yes	No	N/A	Comments
If irrigation is used, what is its source? <input type="checkbox"/> Well <input type="checkbox"/> Stream <input type="checkbox"/> Pond <input type="checkbox"/> Municipal <input type="checkbox"/> Other				
What type of manure is used? <input type="checkbox"/> Raw manure <input type="checkbox"/> Composted <input type="checkbox"/> Aged <input type="checkbox"/> No manure used				
Is raw manure incorporated at least 2 weeks prior to planting and/or 120 days prior to harvest?				
Is the field exposed to runoff from animal confinement or grazing areas?				
Is land that is frequently flooded used to grow food crops?				
Are farm livestock and wild animals restricted from growing areas?				
Are portable toilets used in a way that prevents field contamination from waste water?				

Product Handling	Yes	No	N/A	Comments
Are storage and packaging facilities located away from growing areas?				
Is there risk of contamination with manure?				
Are harvesting baskets, totes, or other containers kept covered and cleaned (with potable water) and a 10% bleach sanitizing solution before use?				
Is harvesting equipment/machinery that comes into contact with the products kept as clean as possible?				
Are harvesting baskets, totes, or other containers used only for food products?				
Is dirt, mud, or other debris removed from product before packing?				
Are food grade packaging materials clean and stored in areas protected from pets, livestock, wild animals, and other contaminants?				

Transportation	Yes	No	N/A	Comments
Is product loaded and stored to minimize physical damage and risk of contamination?				
Is transport vehicle clean?				
Are products kept cool during transit?				

Date Completed: \_\_\_\_\_

<b>Facilities</b>	<b>Yes</b>	<b>No</b>	<b>N/A</b>	<b>Comments</b>
Has water used for washing/ post-harvest handling been tested for generic E.coli and meet the no detectible generic <i>E.coli</i> standard? Date of last test.				
Is a product packing area in use with space for culling and storage?				
Are food contact surfaces regularly washed and rinsed with potable water and then sanitized with a 10% bleach solution?				
Do workers have access to toilets and hand washing stations with proper supplies?				
Are toilets and hand washing stations clean and regularly serviced?				
Is a pest control program in place?				

<b>Worker Health &amp; Hygiene</b>	<b>Yes</b>	<b>No</b>	<b>N/A</b>	<b>Comments</b>
Are workers and visitors following good hygiene and sanitation practices?				
Are smoking and eating confined to designated areas separate from product handling?				
Are workers instructed not to work if they exhibit signs of infection (e.g., fever, diarrhea, etc.)?				

<b>Sustainability</b>	<b>Yes</b>	<b>No</b>	<b>N/A</b>	<b>Comments</b>
Are soil erosion control methods practiced to save topsoil? (Terracing, waterways, avoiding planting near creeks/rivers etc.)				
Are Pesticides and Herbicides used in accordance with labeling instructions and in accordance with state laws? (i.e. observance of withdrawal times)				
Are minimal tillage methods used where applicable				
Do you practice ethics in your business dealings? (selling only your farm grown produce, making honest statements to consumers,)				
Are sustainable agricultural practices used on your farm? If yes, please describe them.				

***I confirm that the information provided above is accurate to the best of my knowledge.***

Signature of Producer: \_\_\_\_\_ Date: \_\_\_\_\_