

University of Arkansas System

CHECKLIST FOR ARKANSAS VOLUNTARY FARM SELF ASSESSMENT PROGRAM

Name of Producer; _____Name of Farm; _____

Traine of Freddoor,				
List products produced;				
Address;	City;	State _		
Telephone Number;				
Email;				
		T 7	1 3.7	37/4
Production Practices		Yes	No	N/A
Are wells protected from contamination?				
If irrigation is used, what is its source? Well Stream	□ Pond □ Municipal □ Other	•		•
What types of manures are used? □ Raw manure □ Compos	sted □ Aged □ No manure is used			
Is raw manure incorporated at least 2 weeks prior to planting $% \left(1\right) =\left(1\right) \left(1\right$	and/or 120 days prior to harvest?			
Is the manure application schedule documented with a copy s	ubmitted to the retail operation?			
Is land use history available to determine risk of product conta	amination (e.g., run-off from upstream,			
flooding, chemical spills, or excessive agricultural crop applica-	tion)?			
Is the field exposed to runoff from animal confinement or graz	ring areas?			
Is land that is frequently flooded used to grow food crops?				
Are coliform tests conducted on soil in frequently flooded land	1?			
Are farm livestock and wild animals restricted from growing a	reas?			
Are portable toilets used in a way that prevents field contamina	ation from waste water?			

Product Handling	Yes	No	N/A
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 sanitized before use?			
Is harvesting equipment/machinery that comes into contact with the products kept as clean as possible?			
Are product and non-product containers available and clearly marked?			
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
Is product loaded and stored to minimize physical damage and risk of contamination?			
Is transport vehicle well maintained and clean?			
Are there designated areas in transport vehicle for food products and non-food items?			
Are products kept cool during transit?			

Facilities	Yes	No	N/A
Is potable water/well tested at least once per year and results kept on file?			
Is product protected as it travels from field to packing facility?			
Is a product packing area in use with space for culling and storage?			
Are packing areas kept enclosed?			
Are food contact surfaces regularly washed and rinsed with potable water and then sanitized?			
Are food grade packaging materials used?			
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?			

Worker Health & Hygiene	Yes	No	N/A
Is a worker food safety training program in place?			
Are workers trained about hygiene practices and sanitation with signs posted to reinforce messages?			
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.)?			
Do workers practice good hygiene by:			
wearing clean clothing and shoes			
changing aprons and gloves as needed?			
keeping hair covered or restrained?			
washing hands as required?			
limiting bare hand contact with fresh products?			
covering open wounds with clean bandages?			

Sustainability	Yes	No	N/A
Are soil erosion control methods practiced to save topsoil.? (terracing, waterways, avoiding planting too close to 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,)			

I confirm that th	e information provided above is accur	rate to the best of my knowledge	٠.
Signature of Seller		Date;	