

Food Safety Checklist



Name _____

Date _____

	All farmers harvesting must be in good health and not have signs of sickness.
	All farmers should follow the maskings rules of their school or organization.
	All clothing is clean, no open toed shoes (sandals), bracelets or other jewelry. Food smocks or lab coats should be worn if available.
	Hands are washed completely and food safety gloves are applied. It is recommended fingernails are cut short and kept clean.
	If coughing or sneezing occurs, famers should remove themselves from the harvest area. Any contaminated plants should be removed. The farmer should reswash their hand immediately and reglove.
	No phones or personal items should be in use during the harvest. If you touch a personal item, you should rewash your hands and reglove.
	Anyone leaving the farming area during the harvest, should rewash hands and reglove when returning.
	Hair nets, beard nets and caps should be worn at all times if appropriate. Long hair should be tied back.
	No food, drink, gum or tobacco near the farm or plants at any time.
	No signs of pests are present.
	All farming tools (except TDS) are cleaned using a 3 compartment sink. Farm meters are ONLY sanitized with hydrogen peroxide solution.
	All food containers are washed, rinsed and cleaned before food is placed in them.
	Clean reusable towels are used ONLY for completely cleaning equipment and surfaces NOT for utensils, hands or floor.
	Work surfaces are cleaned using food safe cleaning products.
	Harvested produce is stored in a refrigerator within 25 minutes of the harvest.
	Food is stored in a food safe container at least 6 inches off the ground.
	Nutrients, pH adjusters and other solutions are clearly labeled and stored away from food.
	The Flex Farm is cleaned following the Post Harvest Cleaning instructions found in the Grow Guide.
	Work surfaces and floors are sanitized immediately after harvest.
	Trash bins are emptied after each harvest. Trash bins are kept covered, clean and orderly.