

Food Safety Planning and Audit

Our Farm Experience

By

The Eckhardt's

Kinderhook Creek Farm

Something about us

- Fresh Market Sweet Corn is our major production item – pumpkins and fall decorative items are a minor second
- Machine harvest most sweet corn and pack in shed at main farm
- Use many local high school and college students for employees





















Planning to Plan

- Lose the negative attitude
- Attend training – “Food safety begins on the farm”
- Use the templates that are available
- Look at your farm operation as if your life depended on it
- Be proactive – be positive

Forms, testing, reports, logs, papers

- What you don't know can hurt you
- What you don't record could come back to haunt you
- Water tests
- Don't dwell on what you can't do – accentuate what you can do
- Don't say your going to do anything you know you won't do and can't keep documented easily.
- Split up the responsibilities – one individual is overall food safety “go to” person but several people can help keep documents.

Writing the plan

- Work with a team
- Keep it simple
- Get help early and often
- Have someone from the outside look at your farm's plan
- Must get it reviewed by USDA before you can be inspected
- Go to “mock” inspection meeting at another farm
- Request inspection – right forms, lots of forms
- Training until it becomes good habits
- Plan is not set in stone but very dynamic

Inspection day

- Have food safety “go to” person on site for the entire process
- Let employees know that the farm will be inspected
- Inspection took 6 hours – paperwork, walk thru, field visit and after inspection review
- Be patient – the inspectors are really trying to do their job
- The inspector can’t read your mind. Help them understand your operation and plan
- Its ok to question their scoring if you have a good reason(s)

General Questions

Implementation of a Food Safety Program

| Questions | Points | Yes | NO | N/A | Doc. |
|--|--------|-----|----|-----|------|
| P-1 A documented food safety program that incorporates GAP and/or GHP has been implemented. | | ✓ | | | D |
| P-2 The operation has designated someone to implement and oversee an established food safety program. Name _____ Heather Eckhardt | | ✓ | | | D |

Traceability

| Questions | Points | Yes | NO | N/A | Doc. |
|--|--------|-----|----|-----|------|
| G-1 A documented traceability program has been established. | 15 | 15 | | | D |
| G-2 The operation has performed a "mock recall" that was proven to be effective. | 10 | | 10 | | R |

Worker Health & Hygiene

| Questions | Points | Yes | NO | N/A | Doc. |
|---|--------|-----|----|-----|------|
| G-3 Potable water is available to all workers. | 10 | 10 | | | R |
| G-4 All employees and all visitors to the location are required to follow proper sanitation and hygiene practices. | 10 | 10 | | | P |
| G-5 Training on proper sanitation and hygiene practices is provided to all staff. | 15 | 15 | | | D |
| G-6 Employees and visitors are following good hygiene/sanitation practices. | 15 | 15 | | | |
| G-7 Employees who handle or package produce are washing their hands before beginning or returning to work. | 15 | 15 | | | |
| G-8 Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work. | 10 | 10 | | | |
| G-9 All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single use towels, toilet paper, hand soap or anti-bacterial soap, and potable water for hand washing. | 15 | 15 | | | |
| G-10 All toilet/restroom/field sanitation facilities are serviced and cleaned on a scheduled basis. | 10 | 10 | | | R |

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June

| Questions | Points | Yes | NO | N/A | Doc. |
|---|--------|-----|----|-----|------|
| G-11 Smoking and eating are confined to designated areas separate from where product is handled. | 10 | 10 | | | P |
| G-12 Workers with diarrheal disease or symptoms of other infectious diseases are prohibited from handling fresh produce. | 15 | 15 | | | P |
| G-13 There is a policy describing procedures which specify handling/disposition of produce or food contact surfaces that have come into contact with blood or other bodily fluids. | 15 | 15 | | | P |
| G-14 Workers are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions and other injuries. | 5 | 5 | | | P |
| G-15 Company personnel or contracted personnel that apply regulated pre-harvest and/or post harvest materials are licensed. Company personnel or contracted personnel applying non-regulated materials have been trained on its proper use. | 10 | 10 | | | R |

COMMENTS:

G-2 NO mock recall performed.

Total Points earned for General Questions = 170

Total Possible = 180 The total number of points possible for this section.

Subtract "N/A" = 0 Enter the additive number of N/A points (+points) here.

Adjusted Total = 180 Subtract the N/A points from the Total possible points.

X .8 (80%) Multiply the Adjusted Total by .8 and show it as the Passing Score.

Passing Score = 144

Pass Fail (please mark one)

This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables," and generally recognized good agricultural practices.

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Final Comments

- I really hope, that at the very, very least – every farm that sells products goes thru the “Food safety begins on the farm” program training – very least.
- Young people are way easier to “get on board” at the farm.
- If you didn’t write it down – it didn’t happen. Sounds like a lot of bulls____ but that’s long and short of it.
- Going thru the process makes the next steps seem easier but no matter what, its going to take time and practice to make it work on your farm.
- No one, but no one is perfect.

Questions

