

KNOW FARM FOOD SAFETY



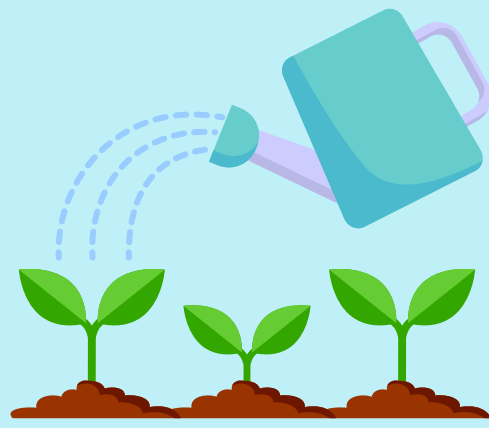
Best practices for your farm if you are a producer and what to look for if you are a food service director when working with a farm



A Farm Food Safety Plan generally includes the following 6 categories:



Safe Soil



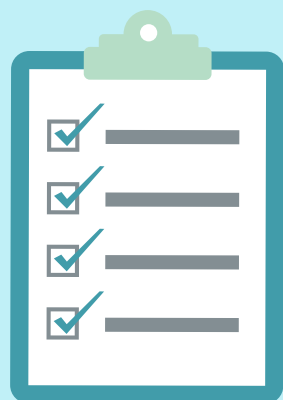
Clean Water



Clean Hands



Clean Surfaces



Traceability and Distribution



Important Considerations

- K-12 Schools are serving highly vulnerable populations so food safety is at the forefront of their minds
- USDA Food and Nutrition Services (FNS) has no requirement that School Districts only purchase from GAP (Good Agricultural Practices) Farms. This is up to the district. Ultimately - make sure the farm you are working with has a food safety plan and an accountability plan to ensure practices are followed.
 - Want to know more about GAP and certification? Visit [this resource](#).
 - Want to know more about Produce Safety Alliance? Visit [this resource](#).
 - Seeking resources for Farm Food Safety? Visit [this resource](#).
- Best practice: producers and/or food hubs should hold liability insurance and if possible producers should have crop insurance.
- When purchasing from food hubs, you can ask them for their Food Safety Plan and their process for ensuring their farmers are practicing good farm food safety.
- In Colorado, all schools must purchase animal proteins (eg. beef, pork, bison) from a USDA Certified Facility.

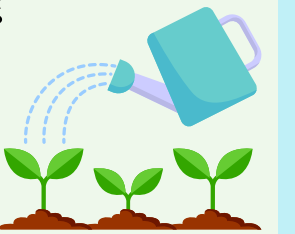
Safe Soil Examples

1. Selection: Eg. manure or compost
2. Treatment: Untreated biological soil amendments of animal origin must be applied in a manner that does not contact covered produce
3. Application timing: Compost must be finished/cured for several months to ensure pathogen die-off
4. Application methods
5. Handling and storage
6. Record keeping



Clean Water Examples

1. Production water source: Eg. municipal, well, or surface water
2. Ensuring water quality: This can be determined with testing
3. Application methods: Is there direct contact with edible part of the plant?
4. Timing of application: During production or close to harvest? Do other factors like UV index and dryness impact pathogen die-off timing?



Clean Hands Examples

- Employees trained on and following proper sanitation and hygiene
- HANDWASHING
- Clean and properly outfitted restrooms
- Designated break areas for smoking and eating
- Ill employees prohibited from handling fresh produce
- Visitors follow same expectations



Clean Surfaces Examples

- Clean and sanitize to reduce cross-contamination:
 - Storage areas
 - Storage containers
 - Vehicles
 - Drying areas for containers, tools
 - Table tops, counters
 - Bins, crates, scales
- Best practice when harvesting: do not place containers directly onto the ground



Traceability Examples

- Could a kitchen easily identify the source and dates for a produce box of carrots after it has been delivered based on the information provided?
- Produce containers marked with farm name and address, product, harvest date, quantity
- Label information is meaningful to grower for identifying lots of products



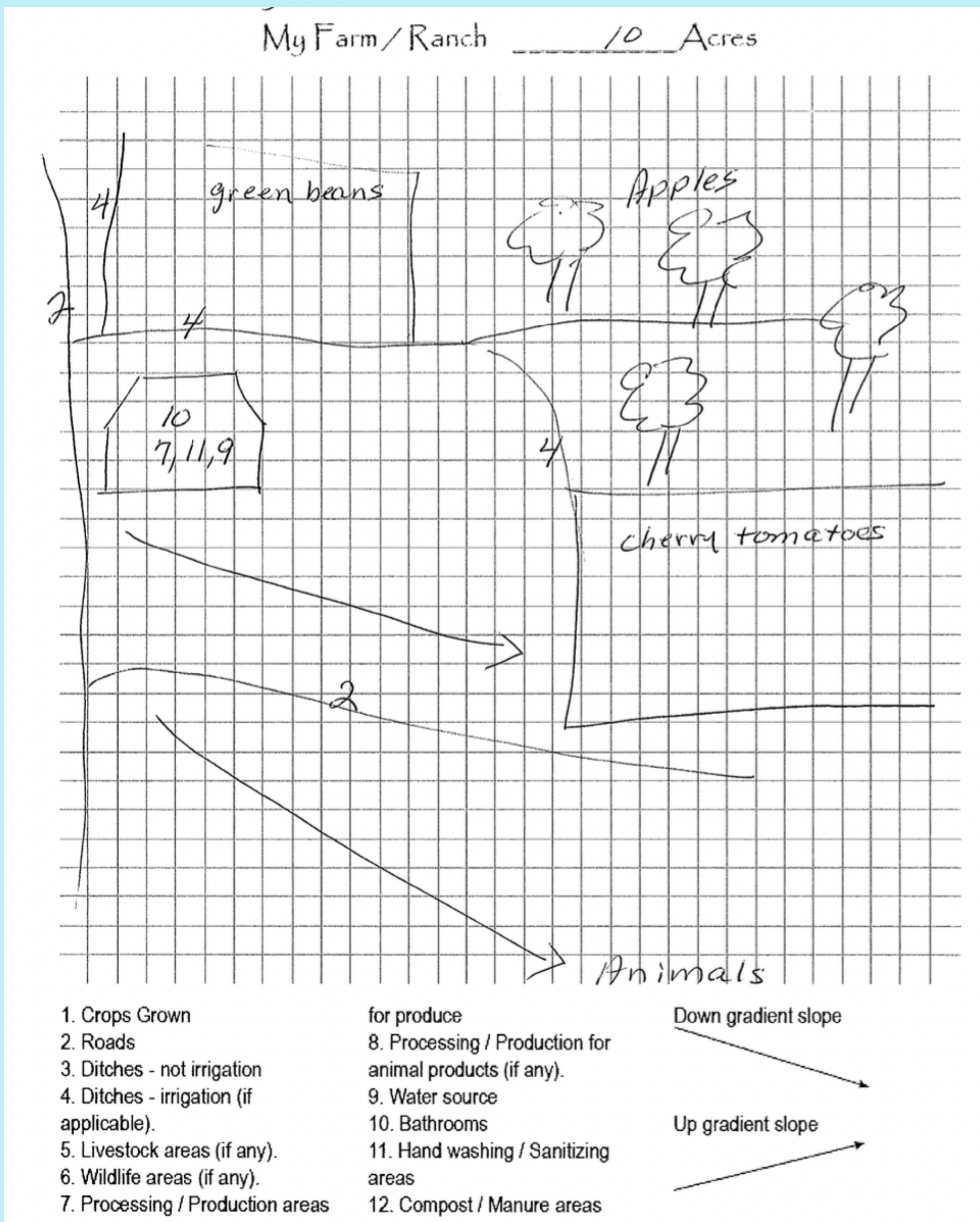
Distribution Examples

- Clean and sanitized containers used for harvest and post-harvest
- Produce stored under temperatures that minimize water loss, wilting, product respiration
- Appropriate temperature maintained from harvest to delivery



Resources We Love

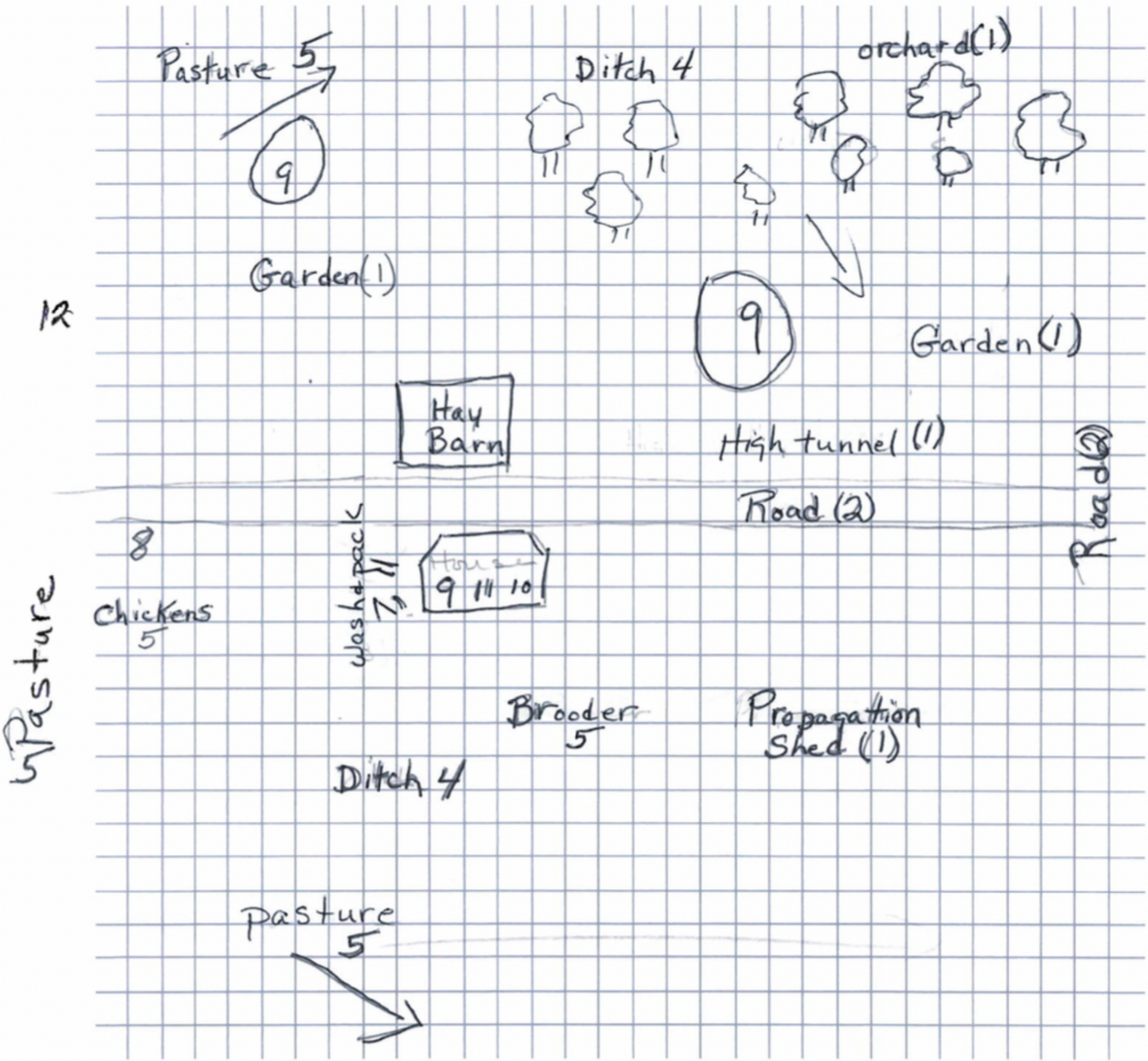
- Colorado State University's Farm to School Checklist for Purchasing Local Produce
 - Simple and includes key components of farm food safety
- Iowa State's Checklist for Retail Purchasing of Local Produce
 - Organizes checks by category: production practices, product handling, transportation, facilities, and worker health and hygiene
- Farm Food Safety Decision Tree
 - Shows High Priority GAPs (Good Agricultural Practices) versus lower priority ones
- Durango School District 9-R's Invitation for Bid
 - Provides a local example of how school districts are including food safety in their Invitation for Bid
 - Provides an example for mapping out your farm - see below



Example farm map used in an Invitation for Bid to ensure food safety practices

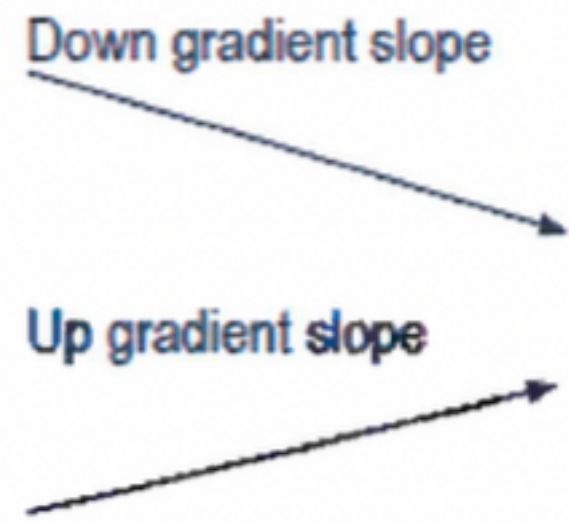


My Farm/Ranch 35 Acres



- 1. Crops Grown
- 2. Roads
- 3. Ditches - not irrigation
- 4. Ditches - irrigation (if applicable).
- 5. Livestock areas (if any).
- 6. Wildlife areas (if any).
- 7. Processing / Production areas

- 8. Processing / Production for animal products (if any).
- 9. Water source
- 10. Bathrooms
- 11. Hand washing / Sanitizing areas
- 12. Compost / Manure areas



Example farm map used in an Invitation for Bid to ensure food safety practices

