

Good Agricultural Practices	Yes	No	N/A
All food service activities are in compliance with local and state department of health regulations and inspections.			
The farm has a farm food safety plan that accurately reflects the farm activities.			
All farm workers complete a farm food safety training program annually which includes information on cross-contamination potential on the farm and human health and hygiene. Records of who was trained, when they were trained and how they were trained are kept.			
Workers are trained to report if they are ill and know that they will be given alternate work away from harvestable product and sales areas when they are ill.			
Water on the farm is tested for generic E. coli . Well water is tested annually , surface water is tested three times a year (at the beginning of the season, mid-season and just prior to harvest) and if municipal water is used a copy of the water report from the municipality is on file.			
Signs are posted indicating to customers that fresh produce products should be thoroughly washed under cool running water prior to it's consumption.			
Crop production areas are separate from and not subject to run-off from dairy, livestock or poultry production.			
If and when raw animal manures are used on the farm they are incorporated two weeks prior to planting and at least 120 days prior to the harvest of crops.			
Measures are taken to reduce the opportunity for wild and domestic animals to enter crop areas.			
The pesticide storage area is away from public and production areas and is appropriately identified and secured.			
Harvest logs are kept and include harvest date, field, and harvest crew and correspond with sales records.			
If off farm products are sold at the farm records are kept and are traceable forward and backward one step.			
An appropriate number of restrooms are provided for employees and customers and are stocked with soap, potable water, single use paper towels, a trash receptacle and signage indicating proper hand washing techniques. Restrooms are cleaned on a scheduled basis and monitored regularly.			
Sales, storage packing and event buildings are maintained and inspected regularly and do not pose a risk of contamination of food products sold at the farm.			
Coolers are built out of easy to clean materials and temperatures are regularly monitored. Appropriate temperatures are maintained: Eggs 45° or below, hot foods 140° or above, cold foods 41° or below, frozen foods 0° or below. Condensation from the cooler is not permitted to pool on the floor or on product.			
Store displays are made out of non-porous materials that are easily cleanable. Wood materials are covered with plastic tablecloths. Display areas, product containers and coverings are cleaned at the end of each day.			
Produce is kept separate from other potentially hazardous foods (eggs, meats, etc.)			
Products and their storage/display containers are not stored or displayed directly on the floor of the sales area, storage area or cooler.			
Worker break areas (including smoking) are separate from sales and production areas. Workers do not eat, drink, smoke, defecate, or spit in areas around or near food products.			
A pest control program in in place for the sales and storage areas on the farm.			
Workers are trained to watch customers interactions with food products and are trained to discard product that may have become contaminated by a customer.			
Farm animals are excluded from contact with customers. When exclusion is impossible a properly stocked hand washing station is provided which includes signage on proper hand washing techniques.			