

**Food Safety Survey**

**General**

What do you do to address food safety on your farm?

Is there toilet access on the farm? If not, what do you do?

Is there a place to wash your hands?

**In the Field**

What is the source of irrigation water (Surface, Well, Municipal)?

Have you conducted or obtained the results of a water test?

Do you use compost or manure on your fields?

If yes, what do you do to manage your compost/manure?

Is your farm located near or adjacent to dairy, livestock, or poultry production facilities?

If yes, what measures are taken to restrict access of livestock to the source or delivery system of crop irrigation water?

What measures are taken to reduce the opportunity for wild and/or domestic animals to enter your fields?

Of what are your harvest containers made?

How often do you clean and sanitize your harvest containers and knives?

**Post-Harvest**

Describe your wash station, the materials with which it is constructed and the method with which you use it (either in words or with a clearly labeled drawing):

What is the source of water for the wash station? Has it been tested?

How often do you clean water-contact surfaces, such as dump tanks, wash tanks, and coolers?

How do you store your produce after harvest and before transport?

**Suggestions/Follow Up**

What additional information about food safety would you find most useful?

What do you see as the biggest barriers to becoming more food safe on your farm?