

Mississippi Farm Food Safety Checklist

The following checklist is meant to facilitate communication between farmers and potential buyers. This checklist provides background information on the farms from which products are purchased.

Name of Producer/Farm _____

Physical Address _____

City _____ State _____ Zip _____

Telephone _____ E-mail _____

Total acres farmed _____ Availability of promotional materials YES NO

Products offered for sale _____

Do you have liability insurance? YES (Dollar amount _____) NO

Was the produce grown using organic production methods? YES NO

Are you USDA Certified Organic? YES NO

Is the facility licensed and inspected to process products YES NO

Are there acceptable substitutes available if an order cannot be filled YES NO

Production Practices	Yes	No	N/A
Are crops irrigated? (Flood, Drip, Sprinkler, Other) Please specify: _____			
Are wells protected from contamination?			
If irrigation is used, what is its source? <input type="checkbox"/> Well <input type="checkbox"/> Stream <input type="checkbox"/> Pond <input type="checkbox"/> Municipal <input type="checkbox"/> Other _____			
Is manure used? <input type="checkbox"/> Raw manure <input type="checkbox"/> Composted <input type="checkbox"/> Aged <input type="checkbox"/> No manure is used			
Is raw manure incorporated at least 2 weeks prior to planting and/or 120 days prior to harvest?			
Is the manure application schedule documented with a copy submitted to the retail operation?			
Is land use history available to determine risk of product contamination (e.g., runoff from upstream, flooding, chemical spills, or excessive agricultural crop application)?			
Is the field exposed to runoff from animal confinement or grazing areas?			
Is land that is frequently flooded used to grow food crops?			
Are coliform tests conducted on soil in frequently flooded land?			
Are farm livestock and wild animals restricted from growing areas?			
If necessary, steps are taken to protect irrigation water from potential direct and nonpoint source contamination.			
The farm sewage treatment system/septic system is functioning properly and there is no evidence of leaking or runoff.			
There is no municipal/commercial sewage treatment facility or waste material landfill adjacent to the farm.			
Crop production areas are not located near or adjacent to dairy, livestock, or fowl production facilities unless adequate barriers exist.			
Manure lagoons located near or adjacent to crop production areas are maintained to prevent leaking/overflowing, or measures have been taken to stop runoff from contaminating the crop production areas.			
Field sanitation units are located in a location that minimizes the potential risk for product contamination and are directly accessible for servicing.			

Product Handling	Yes	No	N/A
Are storage and packaging facilities located away from growing areas?			
Is there risk of contamination with manure?			
Are harvesting baskets, totes, or other containers kept covered and cleaned (with potable water) and sanitized before use?			
Is harvesting equipment/machinery that comes into contact with the products kept as clean as possible?			
Are product and non-product containers available and clearly marked?			
Is dirt, mud, or other debris removed from product before packing?			
Are food grade packaging materials clean and stored in areas protected from pets, livestock, wild animals, and other contaminants?			

All hand harvesting equipment and implements (knives, pruners machetes, etc.) are kept as clean as practical and are disinfected on a scheduled basis.			
Water applied to harvested product is microbial safe.			
Packing containers are properly stored and sufficiently sealed, to be protected from contamination (birds, rodents, pests, and other contaminants).			

Transportation	Yes	No	N/A
Is product loaded and stored to minimize physical damage and risk of contamination?			
Is transport vehicle well maintained and clean?			
Are there designated areas in transport vehicle for food products and non-food items?			
Are products kept cool during transit?			

Facilities	Yes	No	N/A
Is potable water/well tested at least once per year and results kept on file?			
Is product protected as it travels from field to packing facility?			
Is a product packing area in use with space for culling and storage?			
Are packing areas kept enclosed?			
Are food contact surfaces regularly washed and rinsed with potable water and then sanitized?			
Are food grade packaging materials used?			
Do workers have access to toilets and hand washing stations with proper supplies?			
Are toilets and hand washing stations clean and regularly serviced?			
Is a pest control program in place?			
Non-food grade substances such as paints, lubricants, pesticides, etc. are not stored in close proximity to the product.			
Measures are taken to exclude animals or pests from storage facilities.			
Records are kept regarding the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.			
Outside garbage receptacles/dumpsters are closed or are located away from packing facility entrances and the area around such sites is reasonably clean.			
Only new or sanitized containers are used for packing the product.			
Packing containers are properly stored and protected from contamination (birds, rodents, and other pets).			

Worker Health and Hygiene	Yes	No	N/A
Is a worker food safety training program in place?			
Are workers trained about hygiene practices and sanitation with signs posted to reinforce messages?			
Are workers and visitors following good hygiene and sanitation practices?			
Are smoking and eating confined to designated areas separate from product handling?			
Are workers instructed not to work if they exhibit signs of infection (e.g., fever, diarrhea, etc.)?			
Do workers practice good hygiene by:			
wearing clean clothing and shoes?			
changing aprons and gloves as needed?			
keeping hair covered or restrained?			
washing hands as required?			
limiting bare hand contact with fresh products?			
covering open wounds with clean bandages?			

I confirm that the information provided above is accurate to the best of my knowledge.

Signature of Seller: _____ Date: _____

****This checklist is meant for informational purposes only, and is not considered a state or federally recognized food safety certificate.****