

## DAILY HARVEST ASSESSMENT

Harvest Company's Name and Contact Information	Harvest Food Safety Supervisor	Crew Foreman	Crew#	Ranch	Lot	Assessment Date
All items must be checked ongoing during the day! (Indicate: Yes: y or ✓; No: n; Not Applicable: N/A)			Yes	No	Comments/Action taken	
<b>ANIMAL INTURSION/ FECAL MATTER</b>						
Is the block free of the presence or evidence of animal hazards and/or feces? If not, is the hazard:						
LOW risk? Please document whether the Companies SOP's were followed?						
MEDIUM/HIGH risk? Please document that the required LGMA buffers were implemented and documented.						
<b>HARVEST EQUIPMENT</b>						
Are cleaning and sanitation of all harvest equipment performed frequently during the day? (Before start, after breaks, organic changeover, field change and at end of day, or if contaminated )						
Are knives, baskets, buckets and brushes washed and sanitized daily?						
Are knives frequently sanitized? (before start, during breaks, con.-org. changeover and field change)						
Is the dip station clean and refilled with sanitizer? (before start, before breaks, etc.)						
Are Spray Packs cleaned and sanitized (Weekly or more often if needed)						
Are Spray Tanks cleaned and sanitized? (Weekly or more often if needed)						
Are Spray Nozzles operating properly? (Weekly or more often if needed)						
<b>PRODUCT CONTAINERS</b>						
Are packaging materials and containers covered while storing in the field over night?						
Are packaging materials and containers stored off of the ground, away from potential contaminants?						
Are containers and pallets clean and free of loose parts, loose soil, mud, oil, grease, etc.?						
Are packaging materials and containers only used to carry harvested product?						
Are packaging materials and containers inspected before use for damage, trash and debris?						
Are contaminated packaging materials discarded, contaminated totes washed properly?						
Have any foreign materials been found on the product, containers or packing material?						
<b>SANITARY OPERATION OF EQUIPMENT</b>						
Is harvesting equipment maintained and in good condition?						
Is harvesting equipment free of fluid leaks or excess of grease that would cause contamination?						
Are there loose or damaged parts on the harvest machine, tractor and trailers?						
Are trailers and/or refrigerated trailers inspected for cleanliness prior to loading?						
Are product container labels completed with correct information?						
<b>WORKER PRACTICES</b>						
Are there any employees who appear to be sick or with open wounds?						
Are the employees clothes clean, and appropriate?						
Are there any employees wearing jewelry or loose items in the actively harvested areas?						
Are there any employees eating, drinking, spitting, chewing gum/tobacco or smoking in actively harvested areas?						
Are employees wearing required protective equipment (hairnets, beard nets, clean gloves, sleeves and aprons)?						
Are personnel belongings stored outside the actively harvested area?						
Are employees washing their hands with soap and water before starting harvest, after breaks, and lunches and after visiting sanitary facilities?						
Are there any visitors in field?						
<b>TOILET / HAND WASHING FACILITIES</b>						
Are toilets maintained in good condition? (Check at least before start and before breaks)						
Are toilets supplied with toilet paper on a holder? (Check at least before start and before breaks)						
Have toilets been properly cleaned the day prior to use?						
Are hand washing facilities well stocked with potable water, soap in dispenser and single use paper towels?						

<b>TIME:</b>						
Spray nozzles chlorine level (100-200 ppm) free chlorine						
Knife dip station chlorine level (100-200 ppm) free chlorine						
Spray nozzles pH level (6.5-7.5) CHECK EVERY HOUR						
Knife dip station pH level (6.5-7.5) CHECK EVERY HOUR						
<b>FOREMAN INITIALS</b>						
<b>Date checklist completed:</b>		<b>Signature of Foreman:</b>				