

-Self Assessment-

On Farm Practices

It can also be beneficial to simply describe your practices because buyers are not always familiar with the rules themselves.

Common foodborne illnesses in Montana include the following:

- Norovirus
- Salmonella (non-typhoidal)
- Campylobacter
- E. coli (STEC) O157
- Clostridium perfringens
- Staphylococcus aureus
- Toxoplasma gondii
- Listeria monocytogenes

Below are some of the risks on farms with space for you describe your practices to buyers.



Production Practice

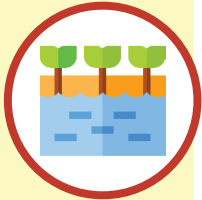
Risk:

Risk Assessment: The Risk Assessment includes things to consider about the risk above. These lists are not meant to be exhaustive. Some, all, or none of the concepts may apply to your operation

Mitigation Strategy:

Use this space to describe how you manage the risk to the right. When possible, address or incorporate as many of the parts of the "risk evaluation" as possible.

Water for Irrigation



Risk: Human pathogens can be introduced into water and contaminate produce during growing activities.

Risk Assessment: source, application method (ground, surface, municipal), timing, water pathogen testing

Well Contamination



Risk: A properly constructed well that is regularly tested and shown to meet microbial criteria can be as safe as public water supplies, but groundwater that is subject to contamination by the surface environment can have risks more similar to surface waters.

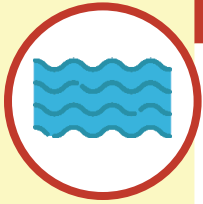
Risk Assessment: Well's physical integrity, animal access to well site, backflow prevention

Livestock and Wild Animals



Risk: Animals harbor pathogens

Risk Assessment: animal age, measures to prevent wildlife incursion, presence of domestic animals in the field, cross contamination from workers who handle animals or are in animal areas and then work with produce, rotation of crop land with grazing land, pre-harvest assessments



Adjacent Land Runoff

Risk: Water and Wind runoff and erosion leading to contamination
Risk Assessment: Slope of the land, buffers and/or barriers to reduce water and wind movement



Raw Manure

Risk: Raw manure contains pathogens which must be treated or allowed time to die off
Risk Assessment: Application timing 2 weeks prior to planting, 120 days before harvest



Soil Amendments

Risk: Soil amendments can add potential sources of contamination to the cropping system
Risk Assessment: Raw Manure, Composted Manure, Aged Manure, Materials brought in from other sources, Type of treatment to reduce pathogens, Products of animal origin (fish emulsion)



Harvest Containers

Risk: Cross contamination from containers with soil or previous harvested materials
Risk Assessment: Cleaning and sanitation steps in between container use, new/reusable/single use container practices, covering produce when transporting goods in containers, storage of containers when not in use, access of wild and domestic animals to stored containers



Harvest Equipment

Risk: Presence of pathogens if not cleaned and sanitized regularly
Risk Assessment: regularity of cleaning, correct cleaning and sanitizing steps used, sanitizers used according to label, treatment/maintenance/cleaning/sanitizing hand tools as well as machinery



Potable Wash Water

Risk: Pathogens introduced through wash water
Risk Assessment: Water testing, Sanitizing water to reduce cross contamination when using the same water to wash large quantities



Transportation Vehicle

Risk: Contamination from the condition of a vehicle
Risk Assessment: other uses for the vehicle, other loads that have been carried, cleaning and/or sanitizing when necessary



Facility Food Contact Surfaces

Risk: Introducing pathogens onto a surface which then contacts produce
Risk Assessment: frequency and procedure for cleaning and sanitizing protocols, debris or droppings above contact surfaces, animal access to contact surfaces



Pest Control Program

Risk: Facilities harboring excessive rodents and/or insects which carry pathogens
Risk Assessment: trapping programs inside and outside the facility, monitoring presence of pests, holes and cracks in facility structures



Restrooms with Adjacent Hand Washing and Signage

Risk: Worker hygiene can be a source of contamination
Risk Assessment: Worker hygiene training, location of hand washing station, cleaning and maintenance, keeping bathroom and hand washing station stocked, visible and clearly understood signs about hygiene



Segregated Break Areas

Risk: Interaction of saliva with workers hands which is not addressed before returning to work
Risk Assessment: Tobacco product use, chewing tobacco, gum, designated break areas



Worker Illness and Injury

Risk: Passing pathogens from sick worker to food
Risk Assessment: nausea, vomiting, diarrhea, fever, jaundice, conditions to return to work, method of reporting illness to supervisor, first aid kit availability, covering wounds appropriately



Worker Apron and Glove Use

Risk: Use of protective clothing without a cleaning schedule can lead to cross contamination
Risk Assessment: how are aprons and gloves used, frequency of cleaning, single vs. multiple use

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