



PRODUCE GROWERS

FSMA Record Keeping Guide





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How to use the Produce Safety Templates

The Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR) was created in an effort to assist the produce industry in developing a proactive approach to food safety. The focus of the Rule is to ensure safe produce in the marketplace. Along with implementing food safety practices, farms covered by the PSR will need to keep some records. The templates and additional items in this collection have been designed to assist Missouri produce growers in meeting the record keeping requirements of the PSR. A number of the record templates in this collection were adapted significantly from documents developed by Cornell University to help growers with Good Agricultural Practices (GAP) certification.

The records listed in the summary tables are categorized as “Farm Activity Records” and “Supporting Documentation Records”. Farm activity records may include records that the farm completes, such as the annual water distribution system inspection. Supporting documentation records may include well water test results that the farm gets from the lab. Not all records listed in the two tables apply to all farms. The column on the left side of the table indicates whether the record is required for most farms, required if applicable, or optional.

With the following records, there are two copies of each: one copy is an example, and one copy is a blank template for farm use. The record header of each template indicates whether the record is required, references the section of the PSR that relates to the record, and the frequency of the record. Below each header is a brief explanation of the record, including record retention.

When completing the records required by the PSR, please be keep in mind:

- The retention time for most records is two years.
- Each record must be reviewed by an appropriate employee, such as a supervisor.
- Section 112.161 of the PSR requires that records be accurate and legible.
- Upon inspection or request by a regulating agency, a producer must be able to provide the records within 24 hours. Most farms will likely keep their records onsite but this timeframe allows for those farms that may keep records at another location.
- Farms are allowed to keep records in a format that they choose (electronic, hardcopy), as long as they meet the PSR requirements.

If you have any questions, please contact the Missouri Department of Agriculture Produce Safety Program at (573) 751-1134 or producesafety@mda.mo.gov.

PSR Record requirement status (required for most farms, required if applicable, or optional)

Record Template Title

Record keeping reference found in the PSR

Frequency of record required

Farm name and other template information

Worker Training Log

PSR Required FSMA PSR reference § 112.30 Frequency: At Least Annually

The Produce Safety Rule (PSR) requires that farms covered by the rule establish and keep records of training that document required training of personnel. Training records must include the date of training, topics covered, and the person(s) trained. Training should be conducted as needed but at least annually. Keep this record for at least 2 years.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345* Date of Training: *3/24/19*

Name of Trainer: *Johnny S Wright* Time of Training: *10:00 am*

Topics Covered in Training: *Worker health and hygiene, bathroom facilities, proper and safe harvesting, use of detergent and sanitizers (cleaning and sanitizing activities), inspecting harvest containers and equipment, principles of food hygiene and food safety, applying soil amendments of animal origin*

Please attach any training materials used. Attach additional sheets if needed.

Employee Name (print name)	Employee Signature
1. <i>Pam Wright</i>	<i>Pam Wright</i>
2. <i>Sam Johnson</i>	<i>Sam Johnson</i>
3. <i>Alejandro Hernandez</i>	<i>Alejandro Hernandez</i>
4. <i>Abbie Peterson</i>	<i>Abbie Peterson</i>
5. <i>Mark Brown</i>	<i>Mark Brown</i>
6. _____	_____
7. _____	_____
8. _____	_____
9. _____	_____

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>3/24/2019</i>
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Summary explanation of record template and corresponding activity

Observed activities or actions taken

Supervisor or responsible party review of records

Common Produce Safety Rule Acronyms

- BSAAO – Biological Soil Amendments of Animal Origin
- CFU – Colony Forming Units
- FSMA – Food Safety Modernization Act
- PSR – Produce Safety Rule
- SOP – Standard Operating Procedure

Farm Activity Records

	RECORD TYPE	FREQUENCY	DESCRIPTION
REQUIRED (most farms)	Worker Training	At least annually	As needed, but at least annually, personnel handling covered produce must be trained on food safety as it applies to their assigned duties. Must document topics covered and personnel trained.
	Water System Inspection	At least annually	As needed, but at least annually, the water distribution system under your control must be inspected for issues that may lead to contamination of water used in irrigation or other covered activities.
	Cleaning & Sanitizing	As necessary	Equipment, containers, and tools used for covered activities (ex. harvesting, packing, and handling) of covered produce must be cleaned and sanitized as adequately necessary. Non-food contact surfaces of equipment and tools must be cleaned as necessary. Record of these activities must be kept. Farms should keep a copy of the label of sanitizer that is used.
REQUIRED IF APPLICABLE (some farms)	Water Treatment Monitoring	As necessary	Covered farms must document results of water treatment monitoring outlined in Subpart E (Water) of the PSR.
	Agriculture Water Die-off Corrective Action	As necessary	Covered farms using microbial die-off or removal rates on covered produce prior to harvest must document actions taken in accordance to 112.45 of the PSR.
	Qualified Exemption Review	At least annually	Farms claiming a qualified exemption must complete an annual review of farm sales to ensure they meet the requirements for qualified exemption. Documentation of this review is required.
	Commercial Processing Exemption – Disclosure Statement	With each shipment	Covered farms claiming a commercial processing exemption on applicable produce must provide the required disclosure statement that accompanies (e.g. Bill of lading, invoice, etc.) the produce shipment. A record of the disclosure statement must be kept.
	Commercial Processing Exemption – Written Assurance	At least annually	Covered farms claiming a commercial processing exemption on applicable produce must receive an annual written assurance from the buyer in accordance to Subpart A (General Provisions) of the PSR.
	Compost Treatment	As necessary	Covered farms that produce treated biological soil amendments of animal origin must keep records to demonstrate the applicable process controls were met (e.g. time, temperature, etc.) in accordance to Subpart F (Soil Amendments) of the PSR.
OPTIONAL (not required by PSR)	Pre-Harvest Risk Assessment	As necessary	This log is designed to assist growers identify common risks which have the potential for contamination of produce. It is not an exhaustive list of risks.
	Illness and Injury	As necessary	Covered farms may choose to record injury and illnesses of employees to better document potential sources of contamination.
	Restroom Monitoring & Cleaning	As necessary	Covered farms may choose to record restroom monitoring and cleaning activities to ensure restrooms are properly cleaned, maintained, and stocked.
	Rodent & Pest Monitoring	As necessary	Covered farms may choose to record rodent and pest monitoring activities to better manage rodent and pest control. Covered farms must take appropriate steps to ensure pests and rodents don't contaminate produce.
	Soil Amendment Application	As necessary	Covered farms may choose to record when they apply soil amendments to covered produce to ensure proper application and time intervals are met.
	Visitor Log	As necessary	Covered farms may choose to record visitors that are at the farm. Covered farms must inform visitors of farm policies and procedures.
	Wildlife & Domestic Animal Monitoring	As necessary	Covered farms must take actions reasonably necessary to ensure that wildlife and domesticated animals do not contaminate covered produce. Records may assist farms in managing animal activity.
	Worker Training Checklist	As necessary	Covered farms are required to document annual training of workers who conduct covered activities. This checklist provides a list of key training topics to be addressed during the annual training. The checklist is not comprehensive and should include topics specific to your farm operation.

Applicability of the above records depends on the farms operations. "Covered farms" refers to farms covered by the Produce Safety Rule as defined in Subpart A (General Provisions) of the Produce Safety Rule. Please see the Produce Safety Rule for full details regarding record keeping requirements.

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Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the FDA.

Supporting Documentation Records

	RECORD TYPE	FREQUENCY	DESCRIPTION
REQUIRED IF APPLICABLE (some farms)	Qualified Exemption Sales Records	As necessary	Farms claiming a qualified exemption must keep records (e.g. Receipts, sales records) demonstrating the farm meets the eligibility requirements for a qualified exemption. Records the farm relies on for the 3-year period prior to the applicable calendar year must be kept.
	Water Test (Surface Water)	At least five (5) times annually	Covered farms with surface water (ponds, streams, etc.) subject to §112.44 of the PSR must be tested and documented at least five times annually after the initial water quality profile is established. Untreated surface water may not be used to wash hands or to clean food contact surfaces. Any water (surface, ground, etc.) used for growing activities of covered produce must have a Geometric Mean (GM) of 126 or less colony forming units (CFU) of generic E.coli per 100 mL of water and a Statistical Threshold Value (STV) of 410 or less of CFU of generic E.coli per 100 mL of water. Corrective actions outlined in the PSR may be used to meet these values.
	Water Test (Ground Water)	At least annually	Covered farms with ground water (wells) subject to §112.44 of the PSR must be tested and documented at least once annually after the initial water quality profile is established. Water used for washing hands, to clean food contact surfaces, and for use in harvest and post-harvest activities must have no detectable generic Escherichia coli (E. coli) in 100 milliliters.
	Water Test (Public water)	At least annually	Covered farms using water from a public water system must annually obtain certificates of compliance or documentation of water test results.
	Microbial Die-off Method – scientific data or information	As necessary	Covered farms using microbial die-off or removal rates on covered produce post-harvest in accordance §112.45(b)(1)(ii) of the PSR must keep scientific data or information used to support the microbial die-off or removal rates.
	Water Treatment Method – scientific data or information	As necessary	Covered farms treating water in accordance to Subpart E (Water) of the PSR must keep documentation of scientific data or information used to support the adequacy of water treatment method used.
	Alternative Water Treatment	As necessary	Covered farms that establish and use alternatives in accordance with §112.49 of the PSR must keep Scientific data or information to support the alternative.
	Alternative Analytical Methods	As necessary	Covered farms must document any analytical methods for water quality testing used in lieu of the method that is outlined in §112.151(a) of the PSR.
	Third Part Compost Treatment & Handling	As necessary	Farms using treated biological soil amendments of animal origin from a third party must keep documentation (e.g. Certificate of Conformance) that document it was adequately treated with appropriate process monitoring and handling.

Applicability of the above records depends on the farms operations. “Covered farms” refers to farms covered by the Produce Safety Rule as defined in Subpart A (General Provisions) of the Produce Safety Rule. Please see the Produce Safety Rule for full details regarding record keeping requirements.

Worker Training Log

PSR Required

FSMA PSR reference § 112.30

Frequency: At Least Annually

The Produce Safety Rule (PSR) requires that farms covered by the rule establish and keep records of training that document required training of personnel. Training records must include the date of training, topics covered, and the person(s) trained. Training should be conducted as needed but at least annually. Keep this record for at least 2 years.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345* **Date of Training:** *3/24/19*

Name of Trainer: *Johnny S Wright* **Time of Training:** *10:00 am*

Topics Covered in Training: *Worker health and hygiene, bathroom facilities, proper and safe harvesting, use of detergent and sanitizers (cleaning and sanitizing activities), inspecting harvest containers and equipment, principles of food hygiene and food safety, applying soil amendments of animal origin*

Please attach and/or reference any training materials used. Attach additional sheets if needed.

Employee Name (Printed)	Position	Employee Signature
1. <i>Pam Wright</i>	<i>Grower</i>	<i>Pam Wright</i>
2. <i>Sam Johnson</i>	<i>Grower / Maintenance</i>	<i>Sam Johnson</i>
3. <i>Alejandro Hernandez</i>	<i>Harvest Crew Supervisor</i>	<i>Alejandro Hernandez</i>
4. <i>Abbie Peterson</i>	<i>Harvest Crew</i>	<i>Abbie Peterson</i>
5. <i>Mark Brown</i>	<i>Produce Packer (Pack house)</i>	<i>Mark Brown</i>
6. _____		
7. _____		
8. _____		
9. _____		

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>3/24/2019</i>
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Worker Training Log

PSR Required

FSMA PSR reference § 112.30

Frequency: At Least Annually

The Produce Safety Rule (PSR) requires that farms covered by the rule establish and keep records of training that document required training of personnel. Training records must include the date of training, topics covered, and the person(s) trained. Training should be conducted as needed but at least annually. Keep this record for at least 2 years.

Farm Name & Address: _____

Date of Training: _____

Name of Trainer: _____ **Time of Training:** _____

Topics Covered in Training: _____

Please attach and/or reference any training materials used. Attach additional sheets if needed.

Employee Name (Printed)

Position

Employee Signature

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

9. _____

Reviewed by: _____

Title: _____

Date: _____

Water Distribution System Inspection Log

PSR Required

FSMA PSR reference § 112.50

Frequency: At least annually

The Produce Safety Rule (PSR) requires that farms covered by the rule inspect all agricultural water systems that are under the control of the farmer (including water sources, water distribution systems, facilities, and equipment), to identify conditions that are reasonably likely to introduce known or reasonably foreseeable hazards into or onto covered produce or food contact surfaces. See the Produce Safety Rule for full details on this inspection requirement. Keep this record 2 years past the date it was created. Farms will need to also consider the following:

- Nature of each water source (well, surface water, public water)
- Extent of control over each water source
- The Degree of protection of each water sources used (ex. barriers, fences, well houses, etc.)
- Use of adjacent and nearby land (ex. animal operations, run off, etc.)
- Use of water prior to your farm (ex. do other growers use water source prior to your farm).

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345* **Date of Inspection:** *4/22/2019*

Please refer to Subpart E of the Produce Safety Rule and your farm standard operating procedures for specifics on water distribution system inspections.
PLEASE ATTACH ADDITIONAL SHEETS IF REQUIRED.

Date	Time	Water Distribution System and/or Water Source	Observation	Corrective Actions Taken (if required)	Initials
4/22/19	7 AM	Well 1, north field	Well casing in good shape, backflow prevention device in place, no broken pipes. Well water tested annually (record kept on farm).	None	JSW
4/22/19	9 AM	Pond, south field	Significant geese presence around the south field pond. Pond used for drip irrigation (under plastic).	Introduced decoys. Will monitor and test water to ensure that water meets PSR water quality requirements.	JSW
4/22/19	9:30 AM	Pond, south field	Cattle field located downhill from south pond. No run off into the pond. Fence surrounds south field pond	Will monitor animal fencing and will ensure animals are not a source of contamination to irrigation pond.	JSW
4/22/19	11 AM	Pack house plumbing	Pack house water is from public water system. No cross connections present which may contaminate water.	None	JSW
4/22/19	12 PM	Public Water	Obtained certificate of compliance from public water system. Public water used for harvest, cleaning and post-harvest activities	Will obtain certificate of compliance annually. Will ensure no cross connections from untreated water made to public water source.	JSW

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>4/22/2019</i>
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Water Distribution System Inspection Log

PSR Required

FSMA PSR reference § 112.50

Frequency: At least annually

The Produce Safety Rule (PSR) requires that farms covered by the rule inspect all agricultural water systems that are under the control of the farmer (including water sources, water distribution systems, facilities, and equipment), to identify conditions that are reasonably likely to introduce known or reasonably foreseeable hazards into or onto covered produce or food contact surfaces. See the Produce Safety Rule for full details on this inspection requirement. Keep this record 2 years past the date it was created. Farms will need to also consider the following:

- Nature of each water source (well, surface water, public water)
- Extent of control over each water source
- The Degree of protection of each water sources used (ex. barriers, fences, well houses, etc.)
- Use of adjacent and nearby land (ex. animal operations, run off, etc.)
- Use of water prior to your farm (ex. do other growers use water source prior to your farm).

Farm Name & Address:

Date of Inspection:

Please refer to Subpart E of the Produce Safety Rule and your farm standard operating procedures for specifics on water distribution system inspections.
PLEASE ATTACH ADDITIONAL SHEETS IF REQUIRED.

Date	Time	Water Distribution System and/or Water Source	Observation	Corrective Actions Taken (if required)	Initials

Reviewed by:	Title:	Date:
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Cleaning & Sanitizing Log

PSR Required Record

FSMA PSR Reference § 112.140

Frequency: As necessary

The Produce Safety Rule (PSR) requires farms covered by the rule clean and maintain all non-food contact surfaces of tools and equipment that are used for harvesting, packing, and holding of covered produce. Food contact surfaces of tools and equipment used for covered activities must be inspected, cleaned, and sanitized. Cleaning and sanitizing activities must be completed frequently as necessary to protect against contamination of covered produce. Keep record for 2 years.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345* **Month and Year:** *October 2019*

Please refer to the farm's standard operating procedures (SOP) for adequate cleaning and sanitizing practices C = Cleaned S = Sanitized

Date	Time	Surface, Tools, or Equipment	Cleaned (C) and/or Sanitized (S)	Methods Used	Initials
10/11/19	10:07 AM	Planting tools	C	See Cleaning SOP (Removed dirt with brush, washed with detergent, rinsed, air dried)	PW
10/11/19	10:30 AM	Dump Tank	C & S	See Dump Tank Cleaning & Sanitizing SOP (drained tank, washed with detergent, rinsed, sanitized with food grade bleach). Air dried.	PW
10/11/19	11 AM	Harvest buckets	C & S	Buckets dirty from harvest. Cleaned with brush and detergent. Rinsed, then sanitized with food grade bleach. Air dried (buckets not nested). See farm SOP	PW
10/18/19	7 AM	Harvest tools	C & S	Harvest tools found on ground. Cleaned with brush and detergent. Rinsed, then sanitized with food grade bleach. Air dried.	AH
10/18/19	8:30 AM	Harvest buckets	C & S	Excessive flies found on buckets. Cleaned with brush and detergent. Rinsed, then sanitized with food grade bleach. Air dried (buckets not nested). See farm SOP	AH
10/18/19	10 AM	Harvest buckets	C & S	Buckets dirty from harvest. Cleaned with brush and detergent. Rinsed, then sanitized with food grade bleach. Air dried (buckets not nested). See farm SOP	AH
10/18/19	11 AM	Tomato line belt & brushes	C & S	Cleaned belt and brushes (food contact surface) with detergent and sanitized with food grade bleach	AH
10/18/19	11:15 AM	Tomato line sides & frame	C	Cleaned tomato line sides and top frame (non-food contact surface) with detergent.	AH
10/22/19	5 PM	Sorting Table	C & S	Cleaned sorting table with detergent and sanitized with food grade bleach. Completed prior to and after sorting.	PW
10/25/19	8 AM	Box cart	C	Box cart used to transfer produce in boxes cleaned with detergent using a brush and rinsed.	MB
10/25/19	7:15 AM	Farmers market trailer	C	Trailer for transporting produce cleaned with detergent, rinsed and allowed to dry.	MB

PLEASE KEEP A COPY OF THE SANITIZER LABEL FOR RECORDS

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>10/29/2019</i>
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Water Treatment Monitoring Log

PSR Required (if applicable)

FSMA PSR reference § 112.50

Frequency: As necessary

The Produce Safety Rule (PSR) requires farms that are covered by the rule document monitoring of any water treated in accordance to 112.43 of the Produce Safety Rule. Follow all directions on the sanitizer label to ensure proper use.

Farm Name & Address : *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345*

Month and Year: *October 2019*

Please refer to Subpart E of the Produce Safety Rule and your farm standard operating procedures for specifics of adequate water treatment.

Date	Time	Water pH	Water Temperature	Turbidity	Sanitizer Used & Rate*	Corrective Actions	Initials
10/15/19	8 am	7.0	70° F	Clear	Aquaguard (chlorine) 50 ppm	None	JSW
10/15/19	10 am	5.5	72° F	Moderately cloudy	Aquaguard (chlorine) 40 ppm	Added sodium hydroxide and Aquaguard until pH reached 7 and sanitizer reached 55 ppm	JSW
10/15/19	1 pm	6.5	70° F	Very cloudy	Aquaguard (chlorine) 45 ppm	Changed batch water due to turbidity	JSW
10/15/19	1:10pm	7	70° F	Clear	Aquaguard (chlorine) 50 ppm	None	JSW
10/15/19	4 pm	6.5	72° F	Clear	Aquaguard (chlorine) 40 ppm	None	JSW
10/16/19	8 am	7	70° F	Clear	FS4665 (Chlorine) 25 ppm	None	JSW
10/16/19	11 am	6.5	74° F	Slightly cloudy	FS4665 (Chlorine) 15 ppm	Added FS 4665 until up to 25 ppm	JSW
10/16/19	2 pm	8.5	73° F	Slightly cloudy	FS4665 (Chlorine) 25 ppm	Added hydrochloric acid until pH reached 6.5	JSW

*Please keep chemical labels (copy or original) with record

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>10/30/19</i>
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Agricultural Water Die-Off Corrective Measures Log

PSR Required (if Applicable)

FSMA PSR Reference § 112.50

Frequency: As necessary

The Produce Safety Rule (PSR) requires that farms covered by the rule document actions taken in accordance to 112.45 of the PSR. Some agricultural water sources may contain generic E. coli due to environmental exposure. The PSR outlines corrective measure options to reduce the potential for contamination. Keep this record for 2 years.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345* **Month and Year:** *June 2019*

Harvest Supervisor: Johnny S Wright

Water Source: East Irrigation Pond Water Testing Company: State Public Health Lab

Current Calculated GM: 219 CFU / 100 ml water Current Calculated STV: 510 CFU / 100 ml water

Calculated Interval: 1 Day(s) (must be 4 days or less)

Adjusted GM (after Interval): 70 CFU / 100 ml water Adjusted STV (after Interval): 162 CFU / 100 ml water

Field (Number, location, etc.)	Crop	Beginning of Crop Harvest (Time & Date)	Last Water Application (Date & Time)	Time Interval between harvest and last Water application	Harvest Supervisor Initials
<i>South 40</i>	<i>Broccoli</i>	<i>6/15/2019, 9:00 AM</i>	<i>6/13/2019, 1:00 PM</i>	<i>2 days</i>	<i>JSW</i>
<i>South 40</i>	<i>Broccoli</i>	<i>6/16/2019, 8:00 AM</i>	<i>6/13/2019, 1:00 PM</i>	<i>3 days</i>	<i>JSW</i>

*Please attach documentation to support calculations.

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>6/30/2019</i>
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Qualified Exemption Review

PSR Required (if Applicable)

FSMA PSR Reference § 112.7

Frequency: Annual

Farms claiming a qualified exemption from the Produce Safety Rule (PSR) must complete and document an annual review of farm sales records to ensure they meet the criteria for a qualified exemption. The documentation of the annual review must be kept for two years. Records (such as receipts or other sales tracking records) for the three years prior to the applicable calendar year to support a qualified exemption must be kept.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345*

Date of Review: Jan 1, 2019

STEP 1: Review food sales for previous three years. Food sales include produce sales, grain, feed for animals, sales of live food animals, and other human food.

Year 1 (Sales Year 2016): \$ 30,000 Total Food Sales

Year 2 (Sales Year 2017): \$ 55,000 Total Food Sales

Year 3 (Sales Year 2018): \$ 42,000 Total Food Sales

Previous 3-Year Average Food Sales: \$ 42,333.33 (Part A)

**Food Sales Threshold Adjusted for Inflation: \$ 550,551 (Part B) – \$550,551 is the 3-year average for 2016-2018

** see information at the bottom of the page

Are the farms 3-year average food sales (Part A) less than the Food Sales Threshold Adjusted for Inflation (Part B)?

If yes, continue to STEP 2. If no, your farm does not meet the criteria for a qualified exemption.

STEP 2: Review food sales that were sold to qualified end-users (QEU). QEU are consumers of the food (sales directly to customers at a farmers market, U-Pick, Roadside stand, On-Farm store, CSA, other direct customer sales, or sales of food sold to a food retail establishment (grocery store) or restaurant that is in the same state of the farm or within 275 miles of the farm)

	Sales to QEU	Sales to non-QEU
Year 1 (Sales Year <u>2016</u>):	\$ <u>30,000</u>	\$ _____
Year 2 (Sales Year <u>2017</u>):	\$ <u>40,000</u>	\$ <u>15,000</u>
Year 3 (Sales Year <u>2018</u>):	\$ <u>42,000</u>	\$ _____
3-Year Average:	\$ <u>37,333</u> (Part C)	\$ <u>5,000</u> (Part D)

Comment: *food sales from farmers market in 2016 & 2018. \$15,000 of grain sold to a broker at a grain elevator in 2017.*

Is the 3-year average of sales to QEU (Part C) greater than the 3-year average of sales to non-QEU (Part D)?

If you answered yes in STEP 1 and STEP 2, your farm meets the requirements for a qualified exemption.

****Adjustments for inflation:** Food Sales Threshold Adjusted for Inflation is an average of the previous 3-year's inflation thresholds listed by FDA. Visit FDA's website at <https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm554484.htm> to view the table of these values. You may also contact the Missouri Department of Agriculture Produce Safety Program at (573) 751-1134 for assistance in determining the correct value.

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>Jan 1, 2019</i>
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Qualified Exemption Review

Required (if Applicable)

FSMA PSR Reference § 112.7

Frequency: Annual

Farms claiming a qualified exemption from the Produce Safety Rule (PSR) must complete and document an annual review of farm sales records to ensure they meet the criteria for a qualified exemption. The documentation of the annual review must be kept for two years. Records (such as receipts or other sales tracking records) for the three years prior to the applicable calendar year to support a qualified exemption must be kept.

Farm Name & Address :

Date of Review:

STEP 1: Review food sales for previous three years. Food sales include produce sales, feed for animals, sales of live food animals, and other human food.

Year 1 (Sales Year _____): \$ _____

Year 2 (Sales Year _____): \$ _____

Year 3 (Sales Year _____): \$ _____

Previous 3-Year Average Food Sales: \$ _____ (Part A)

****Food Sales Threshold Adjusted for inflation:** \$ _____ (Part B) – *see information at the bottom of the page***

Are the farms 3-year average food sales (Part A) less than the Food Sales Threshold Adjusted for Inflation (Part B)?

If yes, continue to STEP 2. If no, your farm does not meet the criteria for a qualified exemption.

STEP 2: Review food sales that were sold to qualified end-users (QEU). QEU are consumers of the food (sales directly to customers at a farmers market, U-Pick, Roadside stand, On-Farm store, CSA, other direct customer sales, or sales of food sold to an food retail establishment (grocery store) or restaurant that is in the same state of the farm or within 275 miles of the farm)

	Sales to QEU	Sales to non-QEU
Year 1 (Sales Year _____):	\$ _____	\$ _____
Year 2 (Sales Year _____):	\$ _____	\$ _____
Year 3 (Sales Year _____):	\$ _____	\$ _____
3-Year Average:	\$ _____	\$ _____

Comment: _____

Is the 3-year average of sales to QEU (Part C) greater than the 3-year average of sales to non-QEU (Part D)?

If you answered yes in STEP 1 and STEP 2, your farm meets the requirements for a qualified exemption.

****Adjustments for inflation:** Food Sales Threshold Adjusted for Inflation is an average of the previous 3-year’s inflation thresholds listed by FDA. Visit FDA’s website at <https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm554484.htm> to view the table of these values. You may also contact the Missouri Department of Agriculture Produce Safety Program at (573) 751-1134 for assistance in determining the correct value.

Reviewed by:	Title:	Date:
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Farm Disclosure Statement

(Produce Safety Rule Processing Exemption Documentation)

PSR Required (if Applicable)

FSMA PSR Reference § 112.2

Frequency: With each applicable shipment

For Produce Sold to Commercial Processors

DISCLOSURE TO ACCOMPANY THE PRODUCE SHIPMENT

Dear Show-Me Winery,
(Customer name)

The produce you purchased (listed below) from Mid-Mo Vineyard (farm name) on 8/25/2019 (date) was grown, harvested, or packed in conditions that may or may not comply with all the provisions of the Food Safety Modernization Act Produce Safety Rule. **This produce has not been processed to adequately reduce the presence of microorganisms of public health significance.** To protect public health and gain compliance with the rule, this produce must be processed adequately to reduce the presence of microorganisms of public health significance prior to entering commerce.

Lot # 101 Description Norton Grapes Quantity 1 ton
Lot # _____ Description _____ Quantity _____

Sincerely,

Sue Black – Vineyard Owner
(Authorized Farm Representative Name & Title)

Please attach additional pages if more lots or descriptions are needed.

In accordance with 21 CFR §112.2 of the Food Safety Modernization Act (FSMA) Produce Safety Rule, produce farms seeking a commercial processing exemption for covered produce, must disclose in documents accompanying the produce, in accordance with the practice of the trade, that the food is “**not processed to adequately reduce the presence of microorganisms of public health significance**”. This disclosure statement must be provided by the seller to the buyer and must be provided in documents accompanying the produce. Examples of such documents accompanying the produce may include labels, bills of lading, shipping documents, or other documents that will notify appropriate personnel. (Please note that the farm [seller] must keep a record of all disclosures made. An appropriate record may include a ledger of all shipments with an example disclosure document or copies of the original shipping document containing the disclosure statement).

Farm Disclosure Statement

(Produce Safety Rule Processing Exemption Documentation)

PSR Required (if Applicable)

FSMA PSR Reference § 112.2

Frequency: With each applicable shipment

For Produce Sold to Commercial Processors

DISCLOSURE TO ACCOMPANY THE PRODUCE SHIPMENT

Dear _____,
(Customer name)

The produce you purchased (listed below) from _____ (farm name) on _____ (date) was grown, harvested, or packed in conditions that may or may not comply with all the provisions of the Food Safety Modernization Act Produce Safety Rule. **This produce has not been processed to adequately reduce the presence of microorganisms of public health significance.** To protect public health and gain compliance with the rule, this produce must be processed adequately to reduce the presence of microorganisms of public health significance prior to entering commerce.

Lot # _____ Description _____ Quantity _____

Lot # _____ Description _____ Quantity _____

Sincerely,

(Authorized Farm Representative Name & Title)

Please attach additional pages if more lots or descriptions are needed.

In accordance with 21 CFR §112.2 of the Food Safety Modernization Act (FSMA) Produce Safety Rule, produce farms seeking a commercial processing exemption for covered produce, must disclose in documents accompanying the produce, in accordance with the practice of the trade, that the food is **“not processed to adequately reduce the presence of microorganisms of public health significance”**. This disclosure statement must be provided by the seller to the buyer and must be provided in documents accompanying the produce. Examples of such documents accompanying the produce may include labels, bills of lading, shipping documents, or other documents that will notify appropriate personnel. *(Please note that the farm [seller] must keep a record of all disclosures made. An appropriate record may include a ledger of all shipments with an example disclosure document or copies of the original shipping document containing the disclosure statement).*

Buyer Written Assurance Statement

(Produce Safety Rule Processing Exemption Documentation)

PSR Required (if Applicable)

FSMA PSR Reference § 112.2

Frequency: Annual

For Produce that is Commonly Consumed Raw

PROCESSING ASSURANCE STATEMENT

Dear Sue Black,
(*Grower name*)

I certify that all produce intended for commercial processing purchased from Mid-Mo Vineyard (*farm name*) will be processed and/or handled in accordance to the requirements outlined in 21 Code of Federal Regulations 112.2 (b).

I certify that Show-Me Winery (*buyer business name*) has established and is following procedures (listed below) that adequately reduce the presence of microorganisms of public health significance; or that the aforementioned produce will be sold to a subsequent entity in the distribution chain that has agreed in writing to process the produce to adequately reduce the presence of microorganisms of public health significance. Disclosures and annual written assurances that are required when selling the aforementioned produce to a subsequent entity in the distribution chain will be provided and obtained.

Procedure used to process produce: fermentation

Sincerely,

Mike Douglas – Head Vintner

(*Authorized Representative Name & Title*)

Mike Douglas 8/26/2019

(*Authorized Representative Signature & Date*)

In accordance with 21 Code of Federal Regulations §112.2 of the Food Safety Modernization Act (FSMA) Produce Safety Rule, produce farms seeking a commercial processing exemption for covered produce, must annually obtain a written assurance from the buyer that the produce was processed to adequately reduce the presences of microorganisms of public health significance or that the produce was sold to another entity in the distribution chain that certifies to adequately process the produce to adequately reduce the presence of microorganisms of public health significance. The written assurance must meet the requirements as specified in 21 Code of Federal Regulations §112.2 (*Please note that the farm must keep a record of all written assurances*).

Buyer Written Assurance Statement

(Produce Safety Rule Processing Exemption Documentation)

PSR Required (if Applicable)

FSMA PSR Reference § 112.2

Frequency: Annual

For Produce that is Commonly Consumed Raw

PROCESSING ASSURANCE STATEMENT

Dear _____,
(*Grower name*)

I certify that all produce intended for commercial processing purchased from _____ (*farm name*) will be processed and/or handled in accordance to the requirements outlined in 21 Code of Federal Regulations 112.2 (b).

I certify that _____ (*buyer business name*) has established and is following procedures (listed below) that adequately reduce the presence of microorganisms of public health significance; or that the aforementioned produce will be sold to a subsequent entity in the distribution chain that has agreed in writing to process the produce to adequately reduce the presence of microorganisms of public health significance. Disclosures and annual written assurances that are required when selling the aforementioned produce to a subsequent entity in the distribution chain will be provided and obtained.

Procedure used to process produce: _____

Sincerely,

(*Authorized Representative Name & Title*)

(*Authorized Representative Signature & Date*)

In accordance with 21 Code of Federal Regulations §112.2 of the Food Safety Modernization Act (FSMA) Produce Safety Rule, produce farms seeking a commercial processing exemption for covered produce, must annually obtain a written assurance from the buyer that the produce was processed to adequately reduce the presences of microorganisms of public health significance or that the produce was sold to another entity in the distribution chain that certifies to adequately process the produce to adequately reduce the presence of microorganisms of public health significance. The written assurance must meet the requirements as specified in 21 Code of Federal Regulations §112.2 (*Please note that the farm must keep a record of all written assurances*).

Pre-Harvest Risk Assessment Log

This form is designed to help growers identify, prior to harvest, some risks which have potential for contamination of produce. Please note that this form does NOT include every risk nor does it address all areas of the Produce Safety Rule. Each farm may have different risks depending on the operation. "Produce" refers to produce as defined and covered by the Produce Safety Rule (21 CFR Part 112).

Assessor Name(s): Alejandro Hernandez

Month & Year: August 2019 (Harvest week #4)

Production Area: Tomato Greenhouse 1 & Pack Shed

Reviewed by & Date: Johnny S Wright 8/28/19

Assessment Dates

	8/18/19	8/19/19	8/20/19	8/21/19	8/22/19		
Dropped produce, produce contaminated with fecal matter or other contaminants are not harvested.	Yes	Yes	Yes	Yes	Yes		
Fields are monitored, and when appropriate, marked for fecal contamination, animal intrusion, and manure runoff.	Yes	Yes	Yes	Yes	NO*		
Toilet facilities are easily accessible, clean, and adequately stocked (i.e. toilet paper, etc.).	Yes	Yes	Yes	Yes	Yes		
Handwashing stations are available, clean, stocked, and close by for employees to use when required.	Yes	Yes	Yes	NO*	Yes		
Harvest containers, equipment, and tools are clean, and when needed, sanitized.	Yes	Yes	Yes	Yes	Yes		
Food contact surfaces (such as sorting belts, pack lines, tables, etc.) are clean, when needed, sanitized.	Yes	Yes	Yes	Yes	Yes		
Water used to wash produce, clean food contact surfaces, or to wash hands adequate (ie. zero detectable E. coli).	Yes	Yes	Yes	Yes	Yes		
Employees that are ill are not handling covered produce or food contact surfaces.	Yes	Yes	Yes	Yes	Yes		
Employees are following jewelry policy, glove policy (if applicable), and are following proper hygienic practices.	Yes	Yes	Yes	Yes	Yes		
Other (please explain):							
Assessor's initials:	AH	AH	AH	AH	AH		

Corrective Action Log (if applicable) – Please use additional page(s) if required.

Date Observed	Observation (Please list issues observed from previous forms if issue still not corrected)	Corrective Action Taken	Date Corrected	Initials
8/21/2019	Portable hand washing station outside of greenhouse 1 did not have soap or a trash can.	Portable hand wash station was stocked with antimicrobial soap and a trash can was attached to the unit. Corrective action completed before work day activities.	8/21/2019	AH
8/22/2019	Evidence of bird fecal matter observed near tomato stakes in greenhouse 1.	Red ribbons tied to tomato stakes where fecal matter was observed to indicate a no harvest radius. Harvest workers were informed of the no harvest zone.	8/22/2019	AH

Pre-Harvest Risk Assessment Log

This form is designed to help growers identify, prior to harvest, some risks which have potential for contamination of produce. Please note that this form does NOT include every risk nor does it address all areas of the Produce Safety Rule. Each farm may have different risks depending on the operation. "Produce" refers to produce as defined and covered by the Produce Safety Rule (21 CFR Part 112).

Assessor Name(s): _____

Month & Year: _____

Production Area: _____

Reviewed by & Date: _____

Assessment Dates

Dropped produce, produce contaminated with fecal matter or other contaminants are not harvested.						
Fields are monitored, and when appropriate, marked for fecal contamination, animal intrusion, and manure runoff.						
Toilet facilities are easily accessible, clean, and adequately stocked (i.e. toilet paper, etc.).						
Handwashing stations are available, clean, stocked, and close by for employees to use when required.						
Harvest containers, equipment, and tools are clean, and when needed, sanitized.						
Food contact surfaces (such as sorting belts, pack lines, tables, etc.) are clean, when needed, sanitized.						
Water used to wash produce, clean food contact surfaces, or to wash hands adequate (ie. zero detectable E. coli).						
Employees that are ill are not handling covered produce or food contact surfaces.						
Employees are following jewelry policy, glove policy (if applicable), and are following proper hygienic practices.						
Other (please explain):						
Assessor's initials:						

Corrective Action Log (if applicable) – Please use additional page(s) if required.

Date Observed	Observation (Please list issues observed from previous forms if issue still not corrected)	Corrective Action Taken	Date Corrected	Initials

Illness and Injury Log

PSR Optional Record

FSMA PSR Reference § 112.31

Frequency: As necessary

The Produce Safety Rule (PSR) requires that covered farms take measures to prevent contamination of covered produce and food contact surfaces with microorganisms of public health significance from any person with an applicable health condition (such as communicable illnesses that present a public health risk in the context of normal work duties, infection, open lesion, vomiting, or diarrhea).

Farm Name & Address: High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345

Year: 2019

See the farm policy for information on addressing employee injuries and illness.

Date	Name of Employee	Illness/Injury Reported	Action Taken (Medical Treatment, Tools/product affected and corrective action)	Did employee return to work? (Y/N)	Supervisor Initials
7/20/19	Abbie Peterson	Cut leg while harvesting lettuce.	Cleaned wound, applied antiseptic, applied a bandage and wrapped leg. Knife affected was cleaned and sanitized.	Y	JSW
8/2/19	Sam Johnson	Vomited	Sent home to recover	N	JSW
9/30/19	Mark Brown	Cut finger while opening box.	Cleaned wound, applied antiseptic, applied bandage. Box knife cleaned and sanitized. Box properly disposed.	Y	JSW

Reviewed by: Johnny S Wright	Title: Owner/Supervisor	Date: 11/30/2019
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Restroom Monitoring & Cleaning Log

PSR Optional Record

FSMA PSR Reference § 112.129

Frequency: As necessary

The Produce Safety Rule (PSR) requires that farms covered by the rule have toilet facilities designed to prevent contamination of produce, be accessible for servicing, be serviced and cleaned at a frequency to ensure suitability of use. Toilet facilities must be supplied with toilet paper, must provide sanitary disposal of waste and toilet paper, and be located near an adequate handwashing station. Although not required by the Produce Safety Rule, farms should keep a record of when monitoring and cleaning of toilet facilities occur.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345* **Month and Year:** *April 2019*

Date	Restroom # or Location	Checked	Cleaned	Serviced	Actions Completed (ex. special maintenance required, supplies filled, etc.)	Initials
4/2/19	Packing Shed	X	X		Cleaned the inside and emptied trash	JSW
4/5/19	Packing Shed	X	X		Cleaned the inside and emptied trash	JSW
4/7/19	Portable Toilet 1	X	X		Cleaned the inside and emptied trash, refilled hand washing tank	JSW
4/13/19	Packing Shed	X			Sink was leaking, maintenance request put in for 4/11/2019	JSW
4/14/19	Packing Shed			X	Plumber fixed leaking sink	JSW
4/18/19	Portable Toilet 1			X	Tank pumped by Tom Miller of Portable Toilets 'R Us	JSW
4/25/19	Portable Toilet 1	X	X		Cleaned the inside and emptied trash, refilled hand washing tank	JSW

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>4/29/2019</i>
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Rodent & Pest Monitoring Log

PSR Optional Record

FSMA PSR Reference § 112.128

Frequency: As necessary

The Produce Safety Rule (PSR) requires that farms covered by the rule take measures reasonably necessary to protect covered produce, food contact surfaces, and food-packing materials from contamination by pests in buildings, including routine monitoring for pests as necessary.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345* **Month and Year:** *September 2019*

Date	Company used* or self	Type of Pest	Type of Control**	Location	Action Taken	Initials
9-17-19	Self	Mice	Sticky Trap	Storage area, packinghouse	Traps checked. One trap in storage area full, disposed of in dumpster.	JSW
9-28-19	Self	Mice	Sticky Trap	Storage area, packinghouse	Traps checked. No mice found.	JSW
9-28-19	Self	Mice	Poison	Outside storage area only	Poison refilled	JSW
10-12-19	Self	Mice	Sticky Trap	Storage area, packinghouse	Traps checked. No mice found.	JSW
10-24-19	Self	Mice	Sticky Trap	Storage area, packinghouse	Traps checked. One trap in storage area full, disposed of in dumpster.	JSW
11-1-19	Self	Mice	Poison	Outside storage area only	Poison refilled	JSW
11-1-19	Self	Mice	Sticky Trap	Storage area, packinghouse	Traps checked. One trap in storage area full, disposed of in dumpster.	JSW

*If using a company for service, please attach report or receipt of service for all visits.

**List type of control methods used (ex. exclusion, traps, poison, repellants, etc.)

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>9/29/2019</i>
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Soil Amendment Application Log

PSR Optional Record

FSMA PSR Reference Subpart F

Frequency: As necessary

The Produce Safety Rule (PSR) allows farmers to use biological soil amendments of animal origin (BSAAO) for growing produce. Examples of BSAAO include treated compost, raw manure, aged manure, bone meal, etc. Section 112.56 of the PSR outlines certain interval and application requirements to reduce the risk of produce contamination.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345*

Year: *2019*

This form should be used to record soil amendments applied to fields on your farm.

Application Date	Crop	Location	Quantity Applied	Amendment Type	Application Method	Planting Date	First Harvest Date	Initials
2/11/19	Eggplant	Rows 1-4	1.5 tons/acre	Composted Manure	Broadcast	5/15/19	7/12/19	JSW
2/11/19	Peppers	Rows 1-2	1 tons/acre	Composted Manure	Broadcast	5/16/19	7/18/19	JSW
3/24/19	Staked Tomatoes	Rows 1-4	1.5 tons/acre	Composted Manure	Broadcast	5/1/19	7/19/19	JSW
3/24/19	Cucumbers	Rows 1-2	1 tons/acre	Pelletized poultry litter (Treated)	Broadcast	5/16/19	6/28/19	JSW

Reviewed by: Johnny S Wright	Title: Owner/Supervisor	Date: 3/24/2019
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Visitor Log

PSR Optional Record

FSMA PSR Reference § 112.33

Frequency: As necessary

The Produce Safety Rule (PSR) requires that covered farms make visitors aware of farm policies and procedures to protect covered produce and food contact surfaces from contamination. Farms covered by the rule must take steps reasonably necessary to ensure that visitors comply with farm policies.

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345* **Month and Year:** *June & Aug 2019*

See the farm policy for information on food safety procedures for visitors.

Date	Enter Time	Exit Time	Name & Organization	Purpose of Visit	Reviewed Visitor Policy (Y/N)?	Host (initials)
7/15/19	8:30 am	9:45 am	Melissa Johnson, Produce Buyers of SW MO	Looking for new tomato supplier	Y	JSW
8/1/19	11:00 am	11:30 am	Nick Smith, El Jimador	Picking up weekly tomato supply	Y	JSW
8/2/19	2:00 pm	3:00 pm	Rachel Smith, neighbor	Picking cull tomatoes	Y	JSW
8/8/19	11:00 am	11:30 am	Nick Smith, El Jimador	Picking up weekly tomato supply	Y	JSW
8/15/19	11:00 am	11:30 am	Nick Smith, El Jimador	Picking up weekly tomato supply	Y	JSW
8/17/19	2:00 pm	3:00 pm	Rachel Smith, neighbor	Picking cull tomatoes	Y	JSW
8/20/19	9:30 am	10:00 am	Bob Rogers, seed dealer	Discuss next year seed supply needs	Y	JSW

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>8/30/2019</i>
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Wildlife & Domestic Animal Monitoring Log

PSR Optional Record

FSMA PSR Reference § 112.81

Frequency: As necessary

The Produce Safety Rule (PSR) requires that farms covered by the rule assess areas where covered activities (such as packing, harvesting, and holding) occur for evidence of potential contamination of covered produce (from working animals, wildlife, and domesticated animals).

Farm Name & Address: *High Hill Produce 1845 S. Ridge Rd, Buxton MO 68345* **Month and Year:** *June 2019*

Date	Field or Location	Activity or Intrusion Observed?	Corrective Action Taken	Date of Corrective Action	Initials
6/2/19	West Field (Field #2 planted to tomatoes)	Y, a few deer tracks through field.	Determined the tracks were few and not near produce, no fecal material present. Deer tracks crossed over road to corn field. Will monitor weekly.	6/2/19	JSW
6/9/19	West Field (Field #2 planted to tomatoes)	N			JSW
6/17/19	West Field (Field #2 planted to tomatoes)	Y, some leaves nibbled	Marked plants and created 3 ft buffer zone around. Informed harvest crew.	6/17/19	JSW
7/1/19	West Field (Field #2 planted to tomatoes)	Y, dog manure	Removed manure. Marked plants and created 3 ft buffer zone around	7/1/19	JSW

Reviewed by: <i>Johnny S Wright</i>	Title: <i>Owner/Supervisor</i>	Date: <i>June 30, 2019</i>
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Worker Training Checklist

The Produce Safety Rule (PSR) requires that employees (including part-time, seasonal, volunteers, & supervisors) who handle (or supervise others who handle) covered produce or food-contact surfaces must be adequately trained as needed, but at least once annually. Training must also be given in a manner that the worker understands. At least one supervisor or responsible party on the farm must complete the standardized Produce Safety Grower training course. It is important to recognize that farms vary greatly in their operation and training topics must cover food safety as it relates to the farm's specific operations. **Farms must develop a training that is specific and applicable to their operation, which include the required training topics outlined in the PSR. This table is an aid to help farmers identify key training requirements and should NOT be used as a comprehensive training topic list.**

Applicability	Topic	Description	Completed? (Check box)
Required for <u>ALL</u> Workers (Required for all workers who handle covered produce including those who harvest)	Principles of Food Safety & Food Hygiene		
	Microbial Contamination	Workers need to be trained to identify sources and routes that could lead to produce or food contact surfaces becoming contaminated.	
	Cleaning & Sanitizing	Workers need to be trained on the difference between cleaning & sanitizing and know the steps to properly conduct these activities.	
	Working Animals & Wildlife	Workers need to be trained on the potential risks of microbial contamination caused by wildlife or by working animals.	
	Additional Farm-Specific:	Description:	
	Personal Health & Hygiene		
	Recognizing Health Conditions / Sick Policy	Workers must be able to recognize symptoms of health conditions that may lead to contamination of food contact surfaces or produce. Workers must be trained on who to report to in cases of injury or illness.	
	Injury Policy	Workers must know how to properly handle incidents when bodily fluids are present and could potentially contaminate covered. Employees should be trained on where to receive or access first aid.	
	Hand Washing	Workers must know when and how to properly wash hands. 112.32 of the Produce Safety Rule outlines when hand washing is required.	
	Restroom	Workers need to be made aware of restroom locations and proper hygiene associated to reduce potential of cross-contamination.	
	Additional Farm-Specific:	Description:	
	Produce Safety Rule Standards		
	Applicable Standards found in the PSR	Workers must understand the standards found in Subparts C (Worker Training) through Subpart O (Records) of the PSR which apply to their job tasks. For example, workers who clean and sanitize the pack line will need to be trained on the requirements of the rule which apply to this activity (i.e. Subpart L – Equipment, tools, buildings, and sanitation). Workers need to understand the terms “covered produce” and “covered activities”.	
	Additional Farm-Specific:	Description:	
Required for <u>Harvest</u> Workers	Employees Engaged in Harvest Activities of Covered Produce		
	Proper & Safe Harvest	Workers conducting harvest activities must be trained to recognize produce that must not be harvested, including produce that has been contaminated or likely to be contaminated.	
	Inspecting Harvest Containers and Equipment	Workers who conduct harvest activities must know how to inspect harvest containers and equipment to ensure that they are functioning properly, clean, and maintained so as not to become a source of contamination of covered produce with known or reasonably foreseeable hazards	
	Correcting Harvest Containers & Equipment	Workers who conduct harvest activities must know how to correct problems with harvest containers or equipment, or know to report such problems to the supervisor, as appropriate to the person's job responsibilities.	



MISSOURI
dept. of
Agriculture

Produce Safety Program
(573) 751-1134
producesafety@mda.mo.gov