



# FOOD SAFETY CHECKLIST

Name: \_\_\_\_\_

Date: \_\_\_\_\_

*To be completed during indoor farm work sessions.*

- All farmers are in good health.
- All farmers should follow mask protocols per local or other or organizational rules and regulations.
- All farmers are wearing clean clothing and closed-toe shoes. Jewelry is limited to wedding bands and watches. No bracelets. Food smocks or lab coats should be worn if available.
- Fingernails are short and clean (no artificial nails) and all hands are thoroughly washed.
- Farmers use disposable tissues when coughing or sneezing and re-wash hands immediately after doing so.
- No phones or other personal items in use during farming procedure; otherwise, re-wash hands and re-glove.
- Anyone leaving the farm or harvesting area and returning must re-wash hands and re-glove.
- Burns, wounds, sores or scabs and bandages are completely covered with a food service glove while handling plants.
- Hair nets, caps and beard nets are worn at all times if appropriate.
- No food, beverage, gum or tobacco near the farm or plants at any time.
- No sign of pests are present.
- All farming tools (except farm meter) are cleaned using 3 compartment sink. Farm meters are ONLY sanitized with hydrogen peroxide solution.
- All food containers are washed, rinsed and sanitized prior to food contact.
- Clean reusable towels are used ONLY for sanitizing equipment and surfaces and not for utensils, hands or floor.
- Work surfaces are sanitized using hydrogen peroxide solution.
- Harvested produce is covered and moved to a refrigerator within 25 minutes of harvest.
- Refrigerator is at or below 41 °F and kept neat and clean.
- Food is stored in a food grade bin at least 6 inches off the ground.
- Nutrients, pH adjusters and other solutions are clearly labeled and stored away from food.
- Harvested Flex Farms are washed with warm water and sanitized using hydrogen peroxide solution.
- Water reservoirs are emptied and refilled at least once every 3 months or if the systems sit idle without pumps for more than 72 hours.
- Work surfaces and floors are sanitized immediately after harvest. A bleach or comparable solution is used for the floors.
- Trash bins are emptied after each harvest. Trash bins are kept covered, clean and orderly.