

Jumpstart to Farm Food Safety for Small and Medium-Sized farms

Farming is hard work.

We help with
the food safety parts.



Jumpstart to Farm Food Safety with Extension


Meet Your Team:

- Robson Machado
- Jason Bolton
- Mary Choate

Contact the Team in Maine or New Hampshire



Extension



"This work is supported by Food Safety Outreach Program
grant no. 2021-70020-35647 from the USDA National
Institute of Food and Agriculture."

Three-year grant from September 2021- August 2024

Open to 10 farms each in NH and ME each year of the
grant

Goal: complete all or part of their food safety plan

Jumpstart to Farm Food Safety Webinars

Introductory Webinar (March 1, 2022)

The **Jumpstart to Farm Food Safety Team** explains the program and how to sign up for a visit.

VIDEO: Jumpstart to Farm Food Safety Introduction Webinar – March 1, 2022 (YouTube)



The image shows a YouTube video player interface. At the top left is the Cornell University logo. The video title is "Jumpstart to Farm Food Safety Introduction Webinar – March 1, 2022". To the right of the title are icons for "Watch later" and "Share". The main text on the video is "Jumpstart to Farm Food Safety with Extension". Below this, it says "Farming is HARD WORK. We can help with the Food Safety parts." There is a red play button icon over the word "with". At the bottom left of the video frame is a "Watch on YouTube" button. To the right of the text is a photograph of two men standing in a field next to a large red tractor. One man is wearing a plaid shirt and a cap, and the other is wearing a green and black plaid shirt. They appear to be engaged in a conversation or a demonstration.

Supported by NIFA Grant 2021-70020-35647.

Reaching NH Fa

UNH Extension Newsletters

County FB pages

Farm-related newsletters

Farm organizations

Ag and feed stores

Farmers Markets

are hosting a webinar from 4pm to 5pm to introduce farmers to the program and answer questions about participation. Learn more: https://extension.unh.edu/_/overview-jumpstart-farm... Are you ready to bring your produce farm food safety to the next level?... See more



Extension



New Hampshire AGRICULTURE





Cooperative Extension: Food & Health

Jumpstart to Farm Food Safety

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Meet the Team

Jumpstart to Farm Food Safety with Extension

Welcome to Jumpstart to Farm Food Safety with Extension!

Interested in writing your farm food safety plan but don't know where to start? We can help!

University of Maine Cooperative Extension and the University of New Hampshire have partnered on a three-

Jumpstart to Farm Food Safety

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NIFA Grant 2021-70020-35647

Jumpstart to Farm Food Safety with Extension

Welcome to Jumpstart to Farm Food Safety with Extension!

Interested in writing your farm food safety plan but don't know where to start? We can help!

University of Maine Cooperative Extension and the University of New Hampshire have partnered on a three-year grant to assist fruit and vegetable farmers in Maine and New Hampshire with farm food safety planning. The project will fund an Extension educator, trained in Produce Safety, to work with you individually on your farm food safety plan.

We can provide assistance with

- starting or continuing work on your farm food safety plan
- suggestions on designing a safer and more efficient wash/pack area
- writing, reviewing, or improving SOPs (Standard Operating Procedures)
- staff training in health and hygiene
- drawing a farm map or irrigation map
- other farm food safety concerns you may have

Whatever you need to improve food safety on your farm.

If you choose, we will visit your farm to help you to assess the food safety risks and how to decrease or eliminate them if possible.

Here are some [resources](#) to get you started.

Apply for the Project!

Click on the button for your state below to sign up.

Participation is limited and is on a first-come-first-served basis, as well as farm size (small to medium-sized farms, not fully covered by FSMA, will be given preference).

**MAINE
Residents**

**NEW
HAMPSHIRE
Residents**

Cooperative Extension: Food & Health

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NIFA Grant 2021-70020-35647

Resources



Staff Health and Training



Wildlife and Domestic Animals



Soil Safety



Water Safety and Testing



Post-harvest Sanitation



Documents

Jumpstart to Farm Food Safety

We will reach out to you to set up a time to visit in person, or we can meet on the phone or by email, but an in-person visit conveys the most complete farm food safety overview.



A woman with long dark hair, wearing a blue t-shirt, is holding a bunch of fresh carrots. She is looking towards a man who is wearing a blue hoodie and a black cap. They are in a kitchen or food processing area with wooden walls and windows in the background. The scene is slightly faded to make the text overlay more prominent.

Why Put Together A Farm Food Safety Plan (FFSP) ?

1. It helps you manage the food safety risks you identify on your farm.
2. Improves the quality and shelf-life of your produce
3. Improves produce handling efficiency by clearly defining your practices, policies, and SOPs.
4. Makes a third-party audit quicker and easier.
5. Helps if there is an outbreak or a recall.

Jumpstart to Farm Food Safety

Next, we'll get to work to assist with a plan to move forward.

We'll share resources and technical expertise.

You'll implement the food safety changes you've chosen.



Jumpstart to Farm Food Safety

Once the changes are in place, we will document them, and you will provide feedback on them.

Are the changes working well?

Do they need more tweaking?



Jumpstart to Farm Food Safety

Participants will receive a farm food safety tool to assist them with their project





Jumpstart to Farm Food Safety

Share your success!

Additional Farm Food Safety Incentives
available for participants
who allow us to document
their success and
feedback to share.



Activity

We review farm practices and procedures regarding:

Worker Health and Hygiene

Agricultural Water

Ag Chemicals (Sanitizers and Ag pesticides)

Animals and Pest control

Soil Amendments

Field Harvesting

Transportation (Field to Packinghouse)

Packinghouse Activities

Final Product Transport

Documentation

Activity

Report from visit on: April 29, 2022
Farm name: XXXXX Farm
Town county: Manchester, Hillsborough
Food safety manager: XXXXX Farmer
UNH Extension Specialist: Mary Saucier Choate

At our visit, we reviewed your practices and procedures regarding:

- Worker Health and Hygiene
- Agricultural Water
- Ag Chemicals (Sanitizer and Ag pesticides)
- Animals and Pest control
- Soil amendments
- Field Harvesting
- Transportation (Field to Packinghouse)
- Packinghouse Activities
- Final Product Transport
- Documentation

Based on our visit and your comments, the top food safety areas I recommend focusing on to start are:

- Ag Chemicals (Sanitizer and Ag pesticides)
Recommend looking for appropriate cleaner and sanitizer
- Packinghouse Activities
Consider recommendations for hand wash sink sanitation and for dunk tank positioning and water temp.
- Field Harvesting
Consider raising bin off ground during harvest
- Your Farm Description, which is a general overview of your farm. You can find a blog about how to write them [here](#). I believe I left you with a highlighted Farm Description template with "cues" on what to write in each section, and a blank template. Let me know if I should resend these.

Worker Health and Hygiene

You are the only farmworker, and you have a friend who does mechanical work.

You have toilet facilities in your garage, above the wash pack area.

Your leech field slopes towards the woods. It is not near food crops.

You do not eat in the fields.

You have a policy for managing food and food contact surfaces that have been in contact with bodily fluids.

You use disposable gloves for wash pack work and no gloves for harvesting. Gloves are not required under FSMA, but if they are used, they need to be properly managed: single-use gloves are disposed of when torn or soiled or if using reusable gardening gloves, cleaned regularly.

Documentation recommended: If you hire more employees, you may consider written SOPs for training purposes, including your illness policy.

Agricultural Water

You irrigate from a drilled well with a filter for minerals and sediment. You have it tested every year by Capitol Well. You have a backflow valve installed at the drip irrigation connection.

The wellhead looks well maintained. Be sure the flowers/growth around it doesn't prevent you from inspecting its condition.

For post-harvest water (potable) for example for drinking, cleaning hands, and washing produce, the criteria for Generic E. coli colony-forming units (CFUs) per 100 mL of the water sample must be Zero or "not present" Your latest report from Capitol Well indicated: non detected.

Documentation recommended: Water test results. Document inspection of wellhead and backflow preventers at least once a year.

Ag Chemicals (Sanitizer and Ag pesticides)

You have a General Use pesticide license. You store pesticides in a separate bin and the detergent and sanitizer above the washing station.

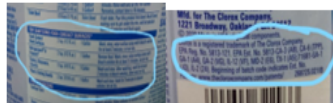
The detergent or soap you use for cleaning can be any food-grade dish soap. Preferably free of PFAS (forever chemicals). You can use this tool to find them: www.epa.gov/saferchoice/products

The detergent cleaner you use is either Simple Green or dish detergent. Both dish detergent and Simple Green require a rinse or damp cloth wipe after use.

Crystal Simple Green Industrial Cleaner & Degreaser is the version specifically labeled for use in commercial kitchens, food processing plants, and food prep areas.

For sanitizing after cleaning and rinsing, you are using CLOROX Disinfecting Bleach 7.5% sodium hypochlorite.

Here is a helpful [Sanitizers are Pesticides](#) information sheet. Best practices (legally required): The sanitizer you use must be specifically labeled for **food contact use** and have an **EPA registration number**. You must follow the directions on the label exactly, using measuring cups and spoons as instructed. You can find sanitizers such as bleach at big box stores or even the grocery store.



You may consider using Food Grade Food Service **active or free chlorine** test strips (NOT total chlorine), or test strips appropriate for the kind of sanitizer you are using, to make sure it is effective as prepared.

Documentation recommended: SOPs for cleaner and sanitizer use.

Animals and Pest control

You use electric fencing to keep deer and domestic animals out of crop fields.

You use snap trap mouse traps in the wash pack station.

You change footwear between farm field activities and chicken care.

Documentation recommended: These are best practices.

Soil amendments

You use vegetarian and chicken manure-based fertilizers and follow NOP guidelines for use.

Documentation recommended: Following NOP documentation.

Field Harvesting

We discussed using a "sacrificial" upside-down bin to put your harvest bin on to keep it off the ground. You can use something else to keep the bin from directly touching the dirt. The goal is to keep as much dirt out of the wash pack area as possible.

Documentation recommended: Consider adding this to SOP.

Transportation (Field to Packinghouse)

You use the Ranger dump bed for transporting vegetables from the field to the wash station. You clean it before harvesting- once a week as needed.

Documentation recommended: This is best practice.

Packinghouse Activities

The flow of food from the field to wash and pack area goes from dirty to clean as recommended. Clean totes are stored upside down on pallets and kept clean.

You use a dunk tank and keep an eye on sediment as a cue to change the water. We discussed the potential for infiltration when produce is warmer than dunk tank water.

You are considering temping the water and the produce to be sure the difference in temperature is less than 10°F (if water is too cold, water and any contaminants in it will preferentially seek the interior of the warmer produce.)

The dunk tank used in summer is in the area where the chickens are in the winter. You rake this area out so that no chicken manure is left behind to contaminate produce handled in this area.

The dunk tank is situated on pallets to raise it off the ground. Any produce bins should also be raised off the ground either on pallets, an upside-down bin, or other measure.

You have a policy on cleaning totes and harvest tools (serrated knife and clippers)

You are considering a deep clean of your wash pack area at the beginning of the season.

Your handwashing sink in the wash pack area is the same as the produce washing sink.

FSMA § 112.130 Requires that you *take appropriate measures to prevent wastewater from a hand-washing facility from contaminating covered produce, food contact surfaces, areas used for a covered activity, agricultural water sources, and agricultural water distribution systems with known or reasonably foreseeable hazards.*

Documentation recommended:

Consider cleaning and sanitizing the sink after handwashing and before using it for produce or think about adding a standalone handwashing station. The Jumpstart resources page: [Health and Hygiene/Worker Training](#) has a link to plans for a simple [DIY handwash station](#).

Final Product Transport

You use a well-organized root cellar for storage. Produce goes either to cleaned and sanitized CSA totes, restaurant account bagged and in totes, or into bins in the root cellar.

Documentation recommended: These are best practices. If you have more employees, consider SOPs for packaging/storing produce.

Year One Results in NH

- 10 farms signed up and had an on-site visit
- Followed by a written review of current operations and
- Recommendations for food safety changes or tweaks

Year One Results in NH

Six farms have had a second visit to review ongoing food safety modifications.



Year One Results in NH

Two farms had their first visit in September, so a follow-up visit/call will be scheduled in a few months

Farm num	Improvements made: 1-done 2-working on it 3-aware of it 4-in place prior to Jumpstart										
	Worker H&H	Ag Water	Ag Chemicals (Sanitizer and Ag pesticides)	Animals and Pest control	Soil amendments	Field Harvesting	Transportation (Field to	Pack house Activities	Final Product Transpor	Documentation	Notes
	Planning H&H SOP.	Planning regular well water	Changed to food contact safe	Trained dogs not to go into crop fields.							
#2	1 Added signage to wash hands	4 Ann. Well water test. Wiping tomatoes with clean cloth- not	1 Changed to food contact safe sanitizer	3	3	3	3	1 new outdoor wash pack w/ good flow	3	3	
#3	2	3	3	4	4	3	3	3	3	3	working on GAP no 2nd
#4	3	4 Ann. Well, water test. Backflow prev installed.	1 Using correct ratio of food contact sanitizer	4,1 elec fencing, rodent snap traps. Added crocs at entrance to wash area to prevent	4	1 Solid bottom Harvest bins immediately emptied after harvest and set in the "dirty" bin area to be cleaned.	4	1 Sun. nights, all surface areas cleaned, floor squeegeed. Clean break 1 x month: clean & san. all surfaces.	4	1 Created C&S SOP and workstation checklist	Thermometer to test water temp to prevent infiltration Adding a wall and coolbot to your "root
#5	4,2 4 H&H training in place 2 needs designated handwash sink 4 handling posters in wash area.	4 Ann. Well water test.	2 working on change to a food safe sanitizer	4 Animals not allowed in wash area	4	4	4	4	4	4	
#6	1 added DIY handwash station near logs!	2 planning well water test. Considering river water test	2 working on change to a food safe sanitizer	4 covers logs to prevent rodent/ slug damage	n/a	1 uses gloves to harvest	2	1 cleans and san. tools and surfaces	4	3	
#7	4	4,3 Ann. well water test. Considering irrigation pond	4,3 Have gen use pest. License. Discussed food contact	4 Rodents traps as needed	4	3	4	3 Using water only- discussed C&S	4	3	no 2nd
#8	4,2,1 4 started w/covid policy 2 need handwash policy 1 added DIY handwash station	4,3 using tested municipal water for some irrigation. Using collected	1,3 Using EPA appr. Clean and san wipes on surfaces. Not cleaning totes (repurposed fan	3 some animal intrusion. Traps used.	3 manure stored behind rock barrier. Veg compost also use, stored near	1 tools were cleaned with water only. Now they use san. wipes	2	1, 2 1 added covering on packaging containers. 2 Need a cleanable pack table	4	3	
#9	3,4,2 3 aware of need for policy 4 Several convenient toilet facilities- 2 some only have hand sanitizer	3 Aware of need for well water test	3 Aware of need for food contact surface san	4 fully surrounded by fencing	4	4 Tools are cleaned with soap and water	4	3 Cover for area would be good. Dunk tubs changed when visually dirty. No sanitizer in water. Considering a converted washer for greens	4		no 2nd
#10	4,3 4 Handwash sink in place 3 need H&H policy	4 2 4 test well water annually. 2 working on recycled water	3 aware of need for food safe sanitizer for cleaning/san	n/a	n/a	2 gloves worn during harvest. Need handwash policy	4	2	4		no 2nd visit get cooler van used for transpor

Year One Results in NH

Cleaning and Sanitizing

Three farms changed to a sanitizer that was safe for food contact surfaces.

Two farms are working on changing their sanitizer.

Year One Results in NH

Cleaning and Sanitizing

All ten farms are aware of what a food-safe sanitizer is and how to use it appropriately

Year One Results in NH Cleaning and Sanitizing

DIRECTIONS FOR USE: It is a violation of Federal law to use this product in a manner inconsistent with its labeling. DO NOT use this product full strength for cleaning surfaces. Always dilute strictly in accordance with the directions. For prolonged use, wear gloves.

FOR GENERAL DISINFECTING	Product	Water	Instructions
Floors, Walls, Vinyl, Glazed Tile, Bathtubs, Shower, Sinks	1/3 Cup (2.7 fl. oz.)	3/4 Gallon†	Prewash surface, mop or wipe with bleach solution. Allow solution to contact surface for at least 6 minutes. Rinse well and air dry. For Canine Parvovirus, contact time is 10 minutes.
	1/3 Cup (2.7 fl. oz.)	1 Gallon†	
	2/3 Cup (5.4 fl. oz.)	1 Gallon†	
Toilet Bowl	1/3 Cup (2.7 fl. oz.)	Toilet Bowl	Flush toilet. Pour this product into bowl. Brush bowl.

FOR SANITIZING FOOD-CONTACT SURFACES**			
Food-Contact Work Surfaces	2 tsp. (1/3 fl. oz.)	1 Gallon	Wash, rinse, wipe surface area with bleach solution for at least 2 minutes. Let air dry.
Refrigerators** & Freezers**	2 tsp. (1/3 fl. oz.)	1 Gallon	Remove food. Wash, rinse, wipe surface area with bleach solution for at least 2 minutes. Let air dry.
Dishes, Glassware, Utensils	2 tsp. (1/3 fl. oz.)	1 Gallon	Wash and rinse. After washing, soak for at least 2 minutes in bleach solution, drain and air dry.
Plastic Cutting Boards	2 tsp. (1/3 fl. oz.)	1 Gallon	Wash and rinse. Soak for 2 minutes in bleach solution, let air dry.

FOR DEODORIZING

del producto, visite www.smartlabel.org.

Mfd. for The Clorox Company,
1221 Broadway, Oakland, CA 94612.

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EPA Reg. No. 5813-121. EPA Est. No. 5813-CA-3 (A8), CA-6 (TPF), GA-1 (A4), GA-2 (VG), IL-12 (VF), MD-2 (E6), TX-1 (A5); 71681-GA-1 (JQ), IL-2 (24). Beginning of batch code indicates Est. No. 268725.02118

Patents: www.thecloroxcompany.com/patents/

Year One Results in NH

Cleaning and Sanitizing

One farm wrote a cleaning & sanitizing SOP

SOP for Cleaning and Sanitizing Harvest Bins, Washing Containers, and Tools

Purpose:

This procedure describes the cleaning and sanitizing of harvest bins, washing containers, and tools.

Scope:

This procedure applies to all farm employees and visitors who are helping with harvest processing tasks.

Responsibility:

It is the responsibility of anyone on the farm who will harvest produce.

Materials:

- Harvest bins
- Harvest knives
- pruners/snips
- Washing totes
- Large dunk tank
- Sink
- Hose sprayer
- Scrub brush
- Diluted bleach
- Paper towel
- iPhone timer
- Large squeegee

Procedure:

These tasks should be performed at the end of the day, or if the harvest bins are dirty, or between harvesting different items/different beds to prevent contamination.

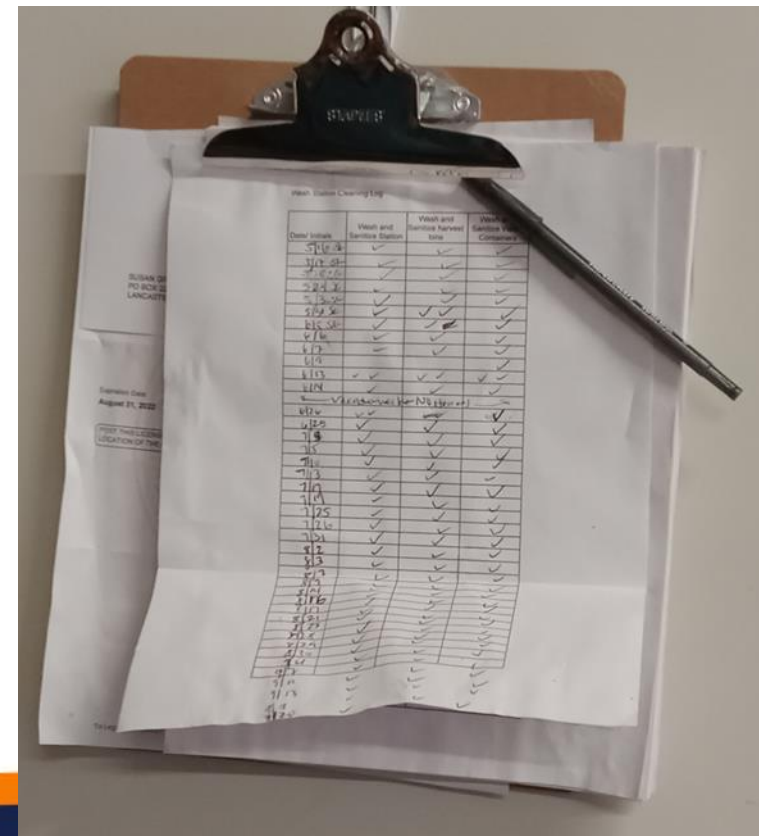
- 1) Rinse all harvest bins and containers with water using the hose sprayer at the sink.
- 2) Place ½ tsp dish soap on scrub brush and wet.
- 3) Using scrub brush, clean off inside and outside of bins and containers.
- 4) Rinse thoroughly with water.
- 5) Rinse harvest knives or pruners/snips next and scrub with brush. Rinse with water.
- 6) Dry with paper towel and open snips/pruners to allow to fully dry.
- 7) Spray bins, tools, and containers with diluted bleach and allow it to air dry.
- 8) Stack bins on shelves.
- 9) Stack containers under sink.
- 10) Using large floor squeegee, push water out of the garage.

Year One Results in NH

Cleaning and Sanitizing

And created a checklist, posted at the workstation

Wash Station Cleaning Log			
Date/ Initials	Wash and Sanitize Station	Wash and Sanitize harvest bins	Wash and Sanitize Wash Containers



Year One Results in NH Employee Health and Hygiene

Three farms
installed/installing DIY
handwash stations



Year One Results in NH

Wash Pack Shed

Three farms made changes to improve the dirty-to-clean flow



Year One Results in NH Wash Pack Shed

One farm bought a digital thermometer to monitor dunk tank water temperature



9/28 CSA #14	10/5 CSA #15
Beets 4 ✓	Squash 4
Kale 4 ✓	Kale 4
Chard 4 ✓	Chard 4
Carrots 4 ✓	Beets 4
Celery 4 ✓	Leeks 3
Squash 4 ✓	Onions/Asparagus 2
Onions 2 ✓	Squash 4
Scallions 3 ✓	

Year One Results in NH Wash Pack Shed

One farm covered up their packing containers to keep them clean



Year One Results in NH Wash Pack Shed

To prevent contamination of the wash pack room, one farm added crocs at the entrance for changing into after working with the chickens.

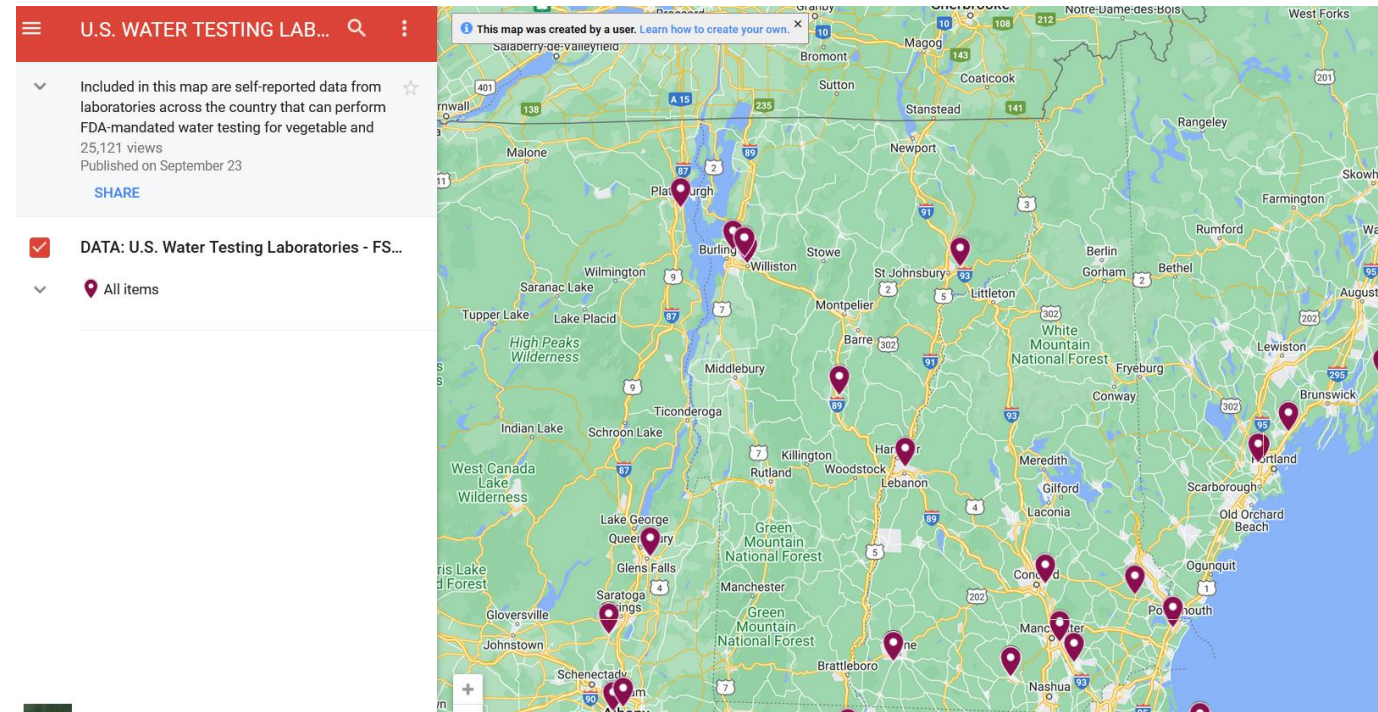


Year One Results in NH

Water

Six farms were already testing their irrigation well water annually.

Four farms were planning testing of irrigation surface water



Final Deliverables

Create and share resources
that farms can use
to assess their
farm food safety planning needs.

Extension created resources

Worker Training Record

[Farm name and address]

[Add your farm logo here or delete this textbox]

Topics covered (mark with an "X" on the gray left column):

<input type="checkbox"/>	Principles of food hygiene and food safety	<input type="checkbox"/>	Proper storage and use of manure or compost
<input type="checkbox"/>	Foodborne illness symptoms and illness policy	<input type="checkbox"/>	Agricultural water sampling
<input type="checkbox"/>	Proper handwashing technique	<input type="checkbox"/>	Water distribution system assessment
<input type="checkbox"/>	Recognizing produce that cannot be harvested	<input type="checkbox"/>	How to prepare sanitizer
<input type="checkbox"/>	Recognizing signs of field animal intrusion	<input type="checkbox"/>	How to clean and sanitize food contact surfaces
<input type="checkbox"/>	Animal and animal waste handling	<input type="checkbox"/>	Clothing & Footwear management
<input type="checkbox"/>	Break area policy	<input type="checkbox"/>	Pest management in produce handling areas
<input type="checkbox"/>	Pesticide (including sanitizer) storage	<input type="checkbox"/>	Produce transportation (field to wash-pack)
<input type="checkbox"/>	Toilet facility (use, cleaning, maintenance)	<input type="checkbox"/>	Produce transportation (to market or buyer)
<input type="checkbox"/>	Inspecting harvest containers and equipment for cross-contamination risk		
<input type="checkbox"/>	Correcting or reporting problems with harvest containers or equipment		
<input type="checkbox"/>	Other:		
<input type="checkbox"/>	Other:		
<input type="checkbox"/>	Other:		
<input type="checkbox"/>	Other:		

* You might not have to train your workers in all these items. Pick the ones that apply to your farm and the workers' duties.

Training tools, materials, or techniques (Whenever possible, please attach any printed materials related to the training. Also reference any relevant SOPs or sections of the farm food safety plan that apply):

<input type="checkbox"/>	Oral communication	<input type="checkbox"/>	Handwashing demonstration
<input type="checkbox"/>	Videos (e.g., DVD or YouTube)	<input type="checkbox"/>	Harvesting container cleaning demonstration
<input type="checkbox"/>	Text material (e.g., pamphlet or factsheet)	<input type="checkbox"/>	Sanitizer preparation demonstration
<input type="checkbox"/>	Other visual aids (e.g., flip-chart, poster, PowerPoint)	<input type="checkbox"/>	Transport vehicle preparation demonstration
<input type="checkbox"/>	Bin handling in field demo (e.g., use of sacrificial tote)	<input type="checkbox"/>	Animal intrusion mark-off demonstration
<input type="checkbox"/>	Wash pack Zone 1 (direct food contact surface) cleaning and sanitizing demonstration (e.g., table tops , conveyors)		
<input type="checkbox"/>	Other:		
<input type="checkbox"/>	Other:		

Trainer: _____ Training date/time: ___ / ___ / ___ :___

Employee name (please print)

Employee signature

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____

Reviewed by: _____ Review date/time: ___ / ___ / ___ :___

Extension created resources

Farm Description Template

[Your own Farm Description can be as simple or complicated, depending on the size and complexity of your farm business, it may contain additional details about contractors and animals/crops/other uses of adjacent land.]

NOTE:

1. [Use the fields that apply to your farm, remove the ones that don't]
2. [You should remove the instructions inside brackets and highlighted yellow after filling the form]

Farm Name:
Farm Address: [Short description of your farm, year you or your family started the farm and or how long the land has been a farm]
[A farm mission statement (if you have one)]
Farm Owner: [Name and phone. E.g.: Jane Farmer (555) XXX-XXXX]
Farm Manager: [Name and phone. E.g.: Joe Grower (555) XXX-XXXX]
Food Safety Supervisor: [Name and phone. E.g.: Jack Cleaner (555) XXX-XXXX]
Other Supervisors: [Name and phone of other supervisors you might have]
Other contact information for key personnel: [Name, address or other relevant information for key personnel mention above or not. E.g.: is it relevant to provide someone's address as an emergency contact close to the farm in case they don't pick up the phone?]
Chemical Supplier: [Company name, contact name and phone. E.g.: Ag Supply LLC (555) XXX-XXXX]
Pesticide Supplier: [Company name, contact name and phone. E.g.: IQ Bugs LLC (555) XXX-XXXX]
Port-a-Potty Supplier: [Company name, contact name and phone. E.g.: Pup House LLC (555) XXX-XXXX]

Contact information for contracted services: [Company name, contact name and phone for any other services that are relevant.]
Attorney: [Firm name, contact name and phone. E.g.: Saul Goodman Esq. (555) XXX-XXXX]
Other suppliers and buyers: [Company name, contact name and phone for any other suppliers that are relevant.]
Previous land use: [What has the property/land has been used for in the past:]
Crop(s)/Livestock grown on the property: [acres owned, leased, contracted, or consigned for each crop] [Acres not in production:]
Structures on the farm: [List and describe physical buildings operated in conjunction with this farm's operations, such as packing house square footage.]
Description of adjacent properties: [List and describe adjacent properties. E.g., All surrounding properties are residential, single-family houses. OR All surrounding properties are farms, one being a produce farm and another a dairy farm. OR South or our farm there is a junk yard and east there is a papermill that shares our main water source.]
Farm map: [Farm maps (attach if available). Ideally on a separate page as large as you can make it in a single page]

[To view a simple farm description:
<https://extension.unh.edu/blog/2021/11/writing-farm-description-your-farm-food-safety-plan>]

This work is supported by Food Safety Outreach Program grant no. 2021-70020-35647 from the USDA National Institute of Food and Agriculture.

Final Deliverables

Brief videos, SOPs, checklists, and additional farm food safety resources highlighting best practice examples from growers.

For More Information

Jumpstart to Farm Food Safety: <https://bit.ly/jumpstartfarm>

UNH Extension Farm Food Safety Team for questions, resources, and technical assistance:

mary.choate@unh.edu 603-787-6944

wendy.johnecheck@unh.edu 603-389-6453

UMaine Extension Robson Machado

robson.machado@maine.edu 207-581-314434

WHERE

WHAT

WHEN

QUESTIONS?

WHY

HOW

WHO

A group of people, including children and adults, are standing in a forest. They are all holding up their arms in a gesture of appreciation or celebration. The background is a lush green forest with tall trees and sunlight filtering through the leaves. The overall mood is positive and grateful.

THANK YOU!