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RFP NO. 07-1065
Farm-to-School Produce

Pre-Plant Information:

Are fields upstream from animal housings? Yes No

Comments:

What are upstream surface water used for?

Do you test water quality? Yes No How often is it tested?

What were the results of the last test for water quality?

How do you prevent runoff or drift from animal operations from entering produce fields?

Do you store slurry in continuously loaded systems? Yes No

How long do you store the slurry in the summer?

How long do you store the slurry in the Winter?

Do you store slurry before field application? Yes No

How do you compost manure to kill pathogens?

When is manure applied and incorporated into planned vegetable fields?

How many days from manure application is produce harvested?

Can you provide copies of records for manure application rates, source and dates? Yes No

What type of crops are planted in fields where manure is applied in Spring?

Production

Do you side dress with fresh or slurry manure or manure "tea" or mulches containing fresh manure? Yes No

Do livestock graze near produce fields? Yes No

Do you provide and maintain clean restrooms for employees? Yes No

What is the distance between the restrooms to the fields?

Do restrooms have soap, clean water and single-use towels for hand washing? Yes No

What is the water source for irrigation? Municipal drinking water Potable well water Surface water

Production (continued)

Is water tested? Yes No If yes, how often?

Can you provide copies of records of water tests? Yes No

What type of irrigation is used?

Are chemical, pesticides and cleaning materials properly labeled and stored in restricted areas? Yes No

Are hazardous material/chemicals securely stored in areas separate from production areas? Yes No

Harvest

Are bins clean and in good repair? Yes No

How are bins cleaned and sanitized?

How often are bins cleaned during harvest?

Is excess dirt removed from produce in the field?

What is the water source used for ice production?

At what temperature is produce stored?

Post-Harvest Handling

What is the water source for washing produce?

How often is the water in dump tanks sanitized and changed?

What is the procedure for cleaning and sanitizing, loading, staging and food contact surfaces?

How often is this procedure performed?

Is smoking or eating permitted in the packing area? Yes No

What is the procedure for cleaning trucks that transport produce?

How often are trucks cleaned?

Are animals transported in the same trucks as product? Yes No

If yes, are the trucks cleaned and sanitized before produce is transported on the truck? Yes No

Are trucks pre-cooled prior to loading and transporting produce? Yes No

Where is the produce stored? On-site Off-site

General Food Safety information

Are products produced in accordance to a HACCP plan? Yes No If yes, have you identified CCP's? Yes No

If a HACCP program is in place, please attach a copy.

General Information

Do you have an ODA Approved and Licensed Scale? Yes No