

PSA Grower Training Worksheet

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Welcome to the PSA Grower Training (GT). This form is intended to help you organize your thoughts on how the produce safety concepts taught today can be applied to your farm. This worksheet is organized by PSA GT module will not be collected. It is yours to keep.

Before the training starts:

While you have time before the training starts, please write down what you are hoping to learn today:

Next, please take a moment to diagram your farm and how fruits and vegetables move through your farm (e.g., field to packing shed to transport vehicle). This will help you identify risks and where practices can be put into place to reduce risks.

Include your:

- ☐ Water sources
- ☐ Distribution systems
- ☐ Composting areas
- ☐ Livestock
- ☐ Adjacent land uses

a) What obstacles are stopping you from implementing food safety practices?

b) What information do you need to move your food safety program forward?

a) What things might you do new/differently to improve your training programs to reduce microbial risks?

For farm personnel:

For visitors:

List soil amendments that you are using:	Is it a BSAAO? (Yes/No)	Is it:		
		Treated	Untreated	Don't Know

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b) If you are using untreated BSAAOs, how are you minimizing microbial risks?

Module 4: Domesticated animals and wildlife are a natural part of the farm environment but they can introduce and spread microbial risks, such as human pathogens.

a) List ways domesticated animals or wildlife increase risks on your farm.

b) What resources or information do you need to reduce these risks?

Module 5: Water is a necessary component of fruit and vegetable production, but water can spread microbial contamination.

a) List the ways you use agricultural water (water that directly contacts the harvestable portion of the crop during pre-harvest, harvest, or postharvest handling). Label which are pre-harvest (PR) versus postharvest (PO).

b) Which agricultural water use worries you the most from a microbial risk perspective?

c) What practices can reduce microbial risks?

Module 6: Sanitation, including cleaning and sanitizing, is critical to prevent contamination of fresh produce.

a) List food contact surfaces in your operation.

b) What resources or information do you need to establish an effective and affordable sanitation program on your farm?

Module 7: A farm food safety plan is not required by the Produce Safety Rule, but it will help you keep your produce safety efforts organized and moving forward.

a) How might a farm food safety plan benefit your operation?

b) Name at least one thing you can do to improve traceability of your produce in the marketplace.

Last thing! Name 3 things that you think should be priorities to reduce microbial risks on your farm or in your packinghouse.

1.
2.
3.