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### CSA Operation Food Safety Preventive Measures Checklist

<b>Harvest and Handling Preventive Measures</b>	<b>Yes</b>	<b>No</b>	<b>N/A</b>
The farm has a written food safety plan and follows Maryland GAP.			
The farm has a system to regularly clean and sanitize: harvest tubs, distribution crates, tables, and delivery containers.			
<b>Distribution Preventive Measures</b>			
Produce crates that are reused are cleaned and sanitized between uses.			
Cardboard boxes should be treated as single use or lined with a disposable liner.			
CSA members bring clean containers for pickups and advised against reuse of dirty containers.			
Food is displayed in a way to reduce contamination during pick-up (utensils/tongs are provided to reduce risk in bulk bins).			
CSA members are instructed to wash hands before pick-up and handwashing stations are provided.			
Signs are posted to educate CSA members to wash produce prior to consumption.			
Produce stored on-farm is stored off the ground and in a covered area to prevent contamination.			
Refrigerators are regularly cleaned and sanitized and food is not stored under condensers or against the walls of the refrigerator.			
CSA produce left for pick-up is protected from the elements and enclosed to prevent access to pests and rodents.			
High risk/allergenic foods are left in a separate container from produce.			
CSA produce that requires refrigeration is kept cool during distribution/transportation and while awaiting pickup.			
Truck beds/vans used to transport food are kept clean, free of dirt, animal manure, chemicals, etc..			
<b>Worker/Worker Share Hygiene Preventive Measures</b>			
All Farm workers and CSA members who perform work shares are trained in food safety and records of annual trainings are maintained.			

<b>Farmer Hygiene Preventive Measures</b>			
The farmer follows the same hygiene procedures as the workers.			
The farmer maintains a first aid kit so that worker injuries can be properly addressed.			
<b>Farm Event Preventive Measures</b>			
Farm visitors are informed of food safety procedures and procedures are posted.			
Pets (except service animals) are not allowed in and around produce to be consumed.			
Food demonstrations/samples are kept at proper temperatures to prevent contamination.			
Areas of the farm (production areas) off limits to visitors are cleared marked.			

Source: Farmers Market Federation of NY, Cornell University, Cooperative Extension, Jefferson County, Food Safety Training Curriculum, Food Safety Recommendations for Community Supported Agriculture, <http://www.nyfarmersmarket.com/training-curriculum/>