

# Annual Post-Harvest Water Use Checklist

Post-harvest water is used after harvest and during washing, cooling, and packing. Using this checklist annually will aid you in identifying and prioritizing action items to improve the safety of the post-harvest water. If you answer No to any of the items on this checklist, consider taking action to address the deficiency.

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

Person who completed checklist: \_\_\_\_\_

## Water Quality

Yes No N/A

Water used for post-harvest, including single pass, recirculated, and batch water, is free of detectable generic E.coli/100 mL water. Date(s) of test _____			
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## Ice in Post-Harvest

Yes No N/A

Ice that contacts produce is made from water that is free of detectable generic E.coli/100 mL water. Date(s) of test _____			
Ice is stored in clean containers.			
There is a standard operating procedure (SOP) and schedule for cleaning and sanitizing ice machines and ice storage areas.			

## Sanitizer Use

Yes No N/A

All sanitizers used for water treatment are labeled for use on fresh produce and the proper concentration of sanitizer is maintained in accordance with the instructions.			
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## Maintaining the Quality of Batch Water

Yes No N/A

The SOP for maintaining and monitoring the quality of batch water includes: <ul style="list-style-type: none"> <li>•Schedule for changing recirculated water based on type of produce, equipment, turbidity, sanitizer, and operation conditions</li> <li>•Corrective action when monitoring of post-harvest water indicates a problem (reporting protocols and steps to address the concern).</li> </ul>			
The water quality SOP includes procedures for monitoring pH (can impact the effectiveness of sanitizers) and temperature (to maintain effectiveness of sanitizers and minimize potential for produce infiltration).			
The water quality SOP includes monitoring for turbidity (build-up of organic material). Organic material can interfere with water quality monitoring and impact effectiveness of sanitizers.			
There is a SOP and schedule for cleaning and sanitizing the tanks used for post-harvest water.			

## Recordkeeping-Subpart O\*

Yes No N/A

Records are kept related to water quality, including water testing results, certificates of compliance from a public water system, and/or corrective actions, are kept.			
Records of water treatment are kept including date, time, water pH, water temperature, turbidity, sanitizer (name & rate), corrective action needed (yes/no), and initials of the worker who performed the task.			
Records of cleaning and sanitizing of equipment such as dump tanks or ice machines are kept including date, time, type of equipment, whether the equipment was cleaned and/or sanitized, the cleaning and/or sanitizing method used, and initials of the worker who performed the task.			

\*This checklist is optional and does not satisfy Subpart O. Required record templates are available online from the Produce Safety Alliance, Records Required by the FSMA Produce Safety Rule, <https://producesafetyalliance.cornell.edu/resources/general-resource-listing/>



Questions? Contact the Maryland Department of Agriculture at 410-841-5769, [produce.safety@maryland.gov](mailto:produce.safety@maryland.gov)

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