Robert Hougaard

Utah Department of Agriculture

Worker Health & Hygiene

QUESTION		YES	NO	N/A	Doc
3.	Potable water is available to all workers.	10	0		


Alhambra



Worker Health & Hygiene

QUESTION		YES	NO	N/A	Doc
4.	Training on proper sanitation and hygiene practices is provided to all staff.	15	0		D

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Proper Handwashing

- ✓ Reduces infection 35 to 50%
- ✓ Reduces GI-illness up to 80%

Worker Health & Hygiene

	QUESTION	YES	NO	N/A	Doc
5.	Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.	10	0		

Worker Health & Hygiene

	QUESTION	YES	NO	N/A	Doc
5.	Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.	10	0		

Worker Health & Hygiene

	QUESTION	YES	NO	N/A	Doc
6.	Employees are required to wash their hands before beginning or returning to work.	10	0		



Worker Health & Hygiene

	QUESTION	YES	NO	N/A	Doc
7.	All employees and all visitors to the location are required to follow proper sanitation and hygiene practices.	15	0		

Worker Health & Hygiene

	QUESTION	YES	NO	N/A	Doc
8.	Employees and visitors are following good hygiene/sanitation practices.	10	0		



Worker Health & Hygiene

	QUESTION	YES	NO	N/A	Doc
9.	All toilet/restroom facilities are clean and properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and potable water for hand washing.	15	0		



Worker Health & Hygiene

	QUESTION	YES	NO	N/A	Doc
10.	Smoking and eating are confined to designated areas separate from where product is handled.	10	0		

Worker Health & Hygiene

	QUESTION	YES	NO	N/A	Doc
11.	Workers with diarrheal disease or symptoms of other infectious disease are prohibited from handling fresh produce.	15	0		

Causes of infectious diarrhea:

Parasites

- Cryptosporidium parvum
- Cyclospora cayetanensis
- Entamoeba histolytica
- Giardia lamblia
- Microsporidia

Bacteria

- Campylobacter
- Clostridium difficile
- Escherichia coli
- Listeria monocytogenes
- Salmonella enteritidis
- Shigella



Viral infections

- HIV
- Rotavirus
- Norwalk agent



Water Usage

	QUESTION	YES	NO	N/A	Doc
17.	Water quality is known to be adequate for the crop irrigation method and/or chemical application.	15	0		

Water Usage

	QUESTION	YES	NO	N/A	Doc
18.	If necessary, steps are taken to protect irrigation water from potential contamination.	15	0		

Sewage Treatment

	QUESTION	YES	NO	N/A	Doc
19.	The farm sewage treatment system is functioning properly and there is no evidence of leaking or runoff.	15	0		

Sewage Treatment

	QUESTION	YES	NO	N/A	Doc
20.	There is no municipal/commercial sewage treatment facility adjacent to the farm.	10	0		

Animals/Wildlife/Livestock

	QUESTION	YES	NO	N/A	Doc
21.	Crop production areas are not located near or adjacent to dairy or livestock production facilities.	10	0		

Animals/Wildlife/Livestock

	QUESTION	YES	NO	N/A	Doc
22.	Manure lagoons are maintained to prevent leaking or overflowing.	10	0		

Animals/Wildlife/Livestock

	QUESTION	YES	NO	N/A	Doc
23.	Measures are taken to restrict access of livestock to the source or delivery system of crop irrigation water.	5	0		





Manure and Municipal Biosolids

	QUESTION	YES	NO	N/A	Doc
25.	Raw manure is not used as a soil amendment.	10	0		

Manure and Municipal Biosolids

	QUESTION	YES	NO	N/A	Doc
26.	When raw manure is applied, it is incorporated at least two weeks prior to planting or a minimum of 120 days prior to harvest.	10	0		



Manure and Municipal Biosolids

	QUESTION	YES	NO	N/A	Doc
27.	Manure or biosolids are properly treated, composted or exposed to environmental conditions that would lower the expected level of pathogens.	10	0		D



Manure and Municipal Biosolids

	QUESTION	YES	NO	N/A	Doc
28.	Manure or biosolids are properly stored prior to use.	10	0		



Manure Storage

Manure and Municipal Biosolids

QUESTION		YES	NO	N/A	Doc
29.	Measures are taken to minimize recontamination of treated manure or biosolids.	10	0		



Manure and Municipal Biosolids

QUESTION		YES	NO	N/A	Doc
30.	If composted manure or treated biosolids are used, analysis reports are available.	5	0		D

Soils

	QUESTION	YES	NO	N/A	Doc
31.	Previous land use history indicates that there is a minimum risk of produce contamination.	5	0		



Soils

	QUESTION	YES	NO	N/A	Doc
32.	When previous land use history indicates a possibility of produce contamination, soils have been tested for contaminants and land use is commensurate with test results.	5	0		D





Part 2 – Field Harvest and Field Packing Activities

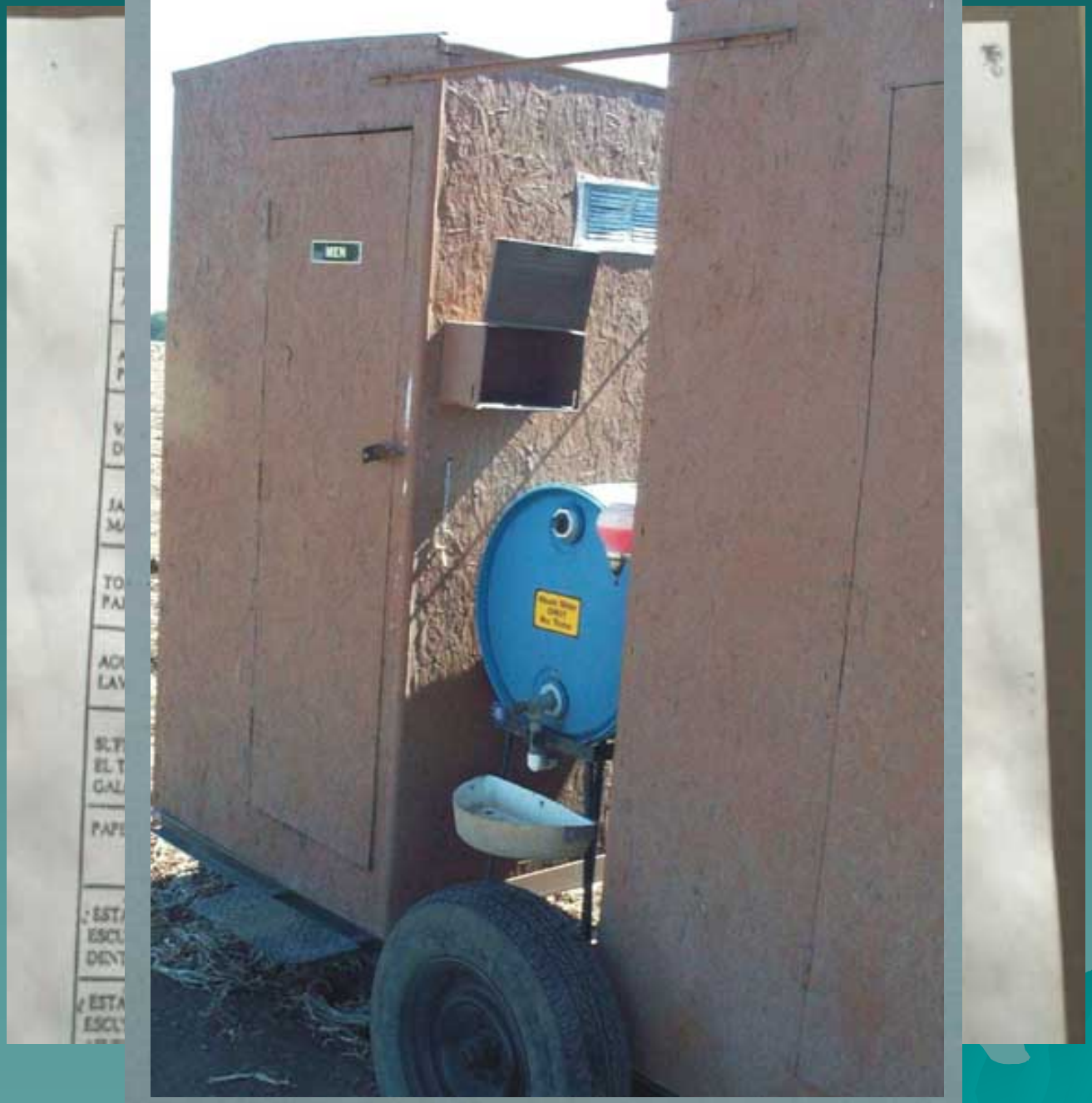
Worker Sanitation and Hygiene

	QUESTION	YES	NO	N/A	Doc
33.	The number, condition, and placement of field sanitation units complies with applicable state and/or federal regulations.	10	0		


JOHN DEERE

Worker Sanitation and Hygiene

	QUESTION	YES	NO	N/A	Doc
34.	Field sanitation units are cleaned and serviced on a scheduled basis and at a location that minimizes the potential risk for product contamination.	10	0		D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Worker Sanitation and Hygiene

	QUESTION	YES	NO	N/A	Doc
35.	Field sanitation units are directly accessible for servicing and directly accessible in the event of a spill or major leak.	10	0		



Worker Sanitation and Hygiene

	QUESTION	YES	NO	N/A	Doc
36.	In the event of a major spill or leak of field sanitation units, a response plan is in place.	5	0		D

Worker Sanitation and Hygiene

	QUESTION	YES	NO	N/A	Doc
37.	Field sanitation units are properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and potable water for hand washing.	10	0		


RANGE COUNTY
JOHN DEERE

Field Harvesting and Transportation

	QUESTION	YES	NO	N/A	Doc
38.	Tables, baskets, totes and other harvesting containers are cleaned and/or sanitized prior to use.	5	0		D



Field Harvesting and Transportation

	QUESTION	YES	NO	N/A	Doc
39.	Damaged or soiled containers are properly repaired or disposed of.	5	0		



Field Harvesting and Transportation

	QUESTION	YES	NO	N/A	Doc
40.	Harvesting equipment and/or machinery which comes into contact with product is kept as clean as practicable.	5	0		



Field Harvesting and Transportation

	QUESTION	YES	NO	N/A	Doc
41.	Farm workers are instructed not to use harvesting containers, totes, etc. for carrying or storing non-produce items.	5	0		

Field Harvesting and Transportation

	QUESTION	YES	NO	N/A	Doc
42.	Water applied to harvested product is potable.	10	0		



Field Harvesting and Transportation

	QUESTION	YES	NO	N/A	Doc
43.	Efforts have been made to remove dirt and mud from product and/or containers before packing.	5	0		



Field Harvesting and Transportation

	QUESTION	YES	NO	N/A	Doc
44.	Transportation equipment used to move product from field to packing operation or storage and which comes into contact with product is clean.	10	0		


53