



## Farm To School Self-Help Form

**T**his form will allow school nutrition directors to assess their farm to school food safety practices and start a conversation with their growers about good agricultural practices. If you answer “no” to any of the questions, you may want to modify your farm to school food safety plan.

<i>Practice</i>	<b>YES</b>	<b>NO</b>	<small>DOES NOT APPLY TO ME</small>
<b><i>Training &amp; Certifications</i></b>			
Our school requires documentation of food safety training from farmers.			
Our school has written plans for receiving locally grown food products (what to accept, what to reject, how to handle, etc.).			
<b><i>Land &amp; Water Use</i></b>			
We ask farmers how their land was used before production of crops and whether efforts have been made to prevent contamination.			
We ask farmers if they use raw manure in crop production and how long they wait between application and harvest (minimum of 90 days for above ground crops; 120 days for crops touching soil).			
We ask farmers if they check the temperature of compost they make to be sure harmful microorganisms are destroyed (minimum of 131°F for three days in vessel or 15 days in non-aerated pile).			
We ask farmers whether they limit domestic and wild animals in food productions areas.			
We ask farmers if they use septage or untreated human manure in crop production.			
We ask farmers if crop production areas are near or adjacent to animal production areas or possible run-off areas.			
We ask farmers about the type of irrigation they use (drip or overhead), about the source of their irrigation water (municipal, well or lakes, streams, etc.) and what measures they take to prevent contamination.			
We ask farmers about the source of water used for washing produce. Water for washing should be suitable for drinking.			
We ask farmers if they observe a waiting period (Pre-harvest Interval or PHI) between pesticide application and crop harvest.			
<b><i>Farm Worker Health, Hygiene &amp; Training</i></b>			
We ask farmers if they have policies that limit sick workers from coming in contact with the products they are selling.			
We ask farmers if they provide sanitation training to their workers.			
We ask farmers if they train workers to seek immediate first aid for injuries like cuts, abrasions, etc. that could be a source of contamination for produce or other food products.			
We ask farmers if they train workers on what to do with products that come in contact with blood or other bodily fluids.			

# Practice

**YES NO DOES NOT APPLY TO ME**

## Facilities & Equipment at the Farm Site

We ask farmers if their workers have easy access to handwashing facilities with clean water, soap and paper towels near the fields or production areas.			
We ask farmers if their workers have easy access to handwashing facilities with clean water, soap and paper towels near the packing or processing areas.			
We ask farmers if workers have easy access to toilet facilities near their fields, but at a safe distance to prevent contamination.			
We ask farmers if workers have easy access to toilet facilities near their packing or processing areas.			
We ask farmers if harvesting equipment is cleaned and sanitized on a regular basis and the type of sanitizer they use.			
We ask farmers if harvesting containers and hauling equipment are cleaned and sanitized between uses.			
We ask farmers if surfaces that come in contact with fruits, vegetables or other foods at the production and processing sites are cleaned and sanitized regularly and often.			
We ask farmers if any cardboard boxes used are new and used only once.			
We ask farmers if precautions are taken to keep glass, metal, plastic fragments, rocks or other physical hazards or poisonous items away from produce or other foods.			

## Storage & Transport by the Farmer

We ask farmers if containers used with fruits, vegetables and other foods are cleaned between each use.			
We ask farmers if fruits and vegetables are cooled soon after harvest.			
We check to see if cooled fruits and vegetables arrive cool at the school.			
We ask farmers if the vehicle used for transport of fruits, vegetables or other foods is cleaned between uses and check to see that it appears clean.			

## Record Keeping

We ask farmers about the records they keep (source of seed, time of manure application and harvest, type and time of chemical application and harvest, etc.).			
We ask farmers if they could trace the food back to exactly where it was produced and processed on the farm and in packing or processing areas. (We look for evidence of a traceback system via product labeling.)			

**If you answered “no” to any of the questions, those questions represent areas where changes or improvements need to be made to enhance the safety of produce in your school. Please refer to other *Enhancing the Safety of Locally Grown Produce* fact sheets for additional information.**

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