

This is a food safety and security program addendum which incorporates USDA GAP (Good Agricultural Practices) and has been accepted and adopted by this farming operation.

Farming operation name: \_\_\_\_\_

Farming operation Address: \_\_\_\_\_

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

This food safety and security program addendum for the following produce:

- \_\_\_\_\_ Potatoes
- \_\_\_\_\_ Other (specify)
- \_\_\_\_\_ Other (specify)
- \_\_\_\_\_ Other (specify)
- \_\_\_\_\_ Other (specify)

There is a designated coordinator for implementation and oversight of the food safety and security program addendum.

Coordinator name: \_\_\_\_\_

This food safety and security program addendum is supplied to all staff and is available to all visitors.

*Funding for this project was provided by the Northeast Center for Risk Management Education, the USDA Cooperative State Research, Education, and Extension Service, and University of Maine Cooperative Extension.*



## Hygiene

Food safety and security is very important to this farming operation. This food safety and security program states policy and is part of the overall effort of this farming operation towards producing a healthy and safe product.

Staff will receive training on proper sanitation and hygiene practices. This farming operation has no written policy regarding the wearing of hair nets/beard nets in the production area by visitors or employees. This farming operation has no written policy regarding the wearing of jewelry in the production area by visitors or employees.

Should this farming operation use chlorine water treatments, the pH and chlorine ppm and exposure time will be monitored and recorded. Chlorine is to be maintained at the recommended levels (200-350 ppm for potatoes, other crops may vary) for post harvest treatments with a contact time of one to two minutes. The MSDS for the sanitizer will be accessible to all employees.

Packing line belts, conveyers, and produce contact surfaces are to be washed, rinsed and sanitized at the end of each work day. Packaging materials are to be stored in a clean area.

The water-contact surfaces (dump tanks, flumes, wash tanks and hydro coolers) are cleaned and/or sanitized on a scheduled basis. In addition, the packing area is cleaned at the end of the work day.

This farming operation has a written policy that processing water, should it be reused, is sufficiently treated to reduce microbial contamination.

Water used in the packing operation is potable and is verified by testing as prescribed by USDA GAP requirements: yearly for well water or more frequently for surface water (municipal water is tested and confirmed potable by the municipality). If applicable, the temperature of processing water used in dump tanks, flumes, and similar is to be monitored and is kept at temperatures appropriate for the commodity (within 10°F of potato pulp temperature, other crops may vary).

## Chemicals

This farming operation has a written policy that only food grade approved and labeled lubricants are used on the packing equipment/machinery. The label for the lubricants will be accessible to all employees. All chemicals not approved for use on the product are to be stored away from the packing area.

## Produce Handling

If coming from a building other than the one containing the packing shed, the product, if moved to staging area prior to packing or processing, is to be covered to protect from possible contamination. Prior to packing, the product is to be properly stored indoors or covered if stored outdoors. Should the product require refrigeration before packing, proper refrigeration will be available.

Should the finished packed product become opened, spilled or come into contact with the floor, workers will cease operation immediately. Any affected produce will be disposed of through regular disposal avenues typically used by the farming operation for trash removal. All effort will be made to insure the contaminated produce does not enter the food chain. Workers are instructed and expected to report such events to their supervisors.

**Food safety and security program addendum**

**The food safety and security program coordinator was present, willing and able to answer my questions and I understood the information.**

**My signature on this form means that I have received the farming operation's food safety and security program addendum<sup>1,2</sup>.**

**Name** \_\_\_\_\_

**Address** \_\_\_\_\_

**City** \_\_\_\_\_

**State** \_\_\_\_\_

**Zip** \_\_\_\_\_

**Signature** \_\_\_\_\_

**Date** \_\_\_\_\_

---

<sup>1,2</sup> Documentation for USDA GAP audit questions 1,2