

# “What applies to my farm?” Worksheet

While assessing the food safety risks, use the following table as a checklist summary of requirements to be addressed and completed.

<i>Name of Good Agricultural Practice</i>	<i>Required for my farm?</i>	<i>Written practices needed?</i>	<i>Records to keep?</i>	<i>Training needed?</i>	<i>Name of Good Agricultural Practice</i>	<i>Required for my farm?</i>	<i>Written practices needed?</i>	<i>Records to keep?</i>	<i>Training needed?</i>
1.1 Worker Practices					4.1 Water Quality				
1.2 Hand Washing					4.2 Water Treatment				
1.3 Clothing and Footwear					5.1 Cleaning and Sanitizing				
1.4 Injuries and Illness					6.1 Receiving Inputs				
2.1 Facility Maintenance					6.2 General Storage				
2.2 Drainage and Sewage Systems					6.3 Storage of Potentially Hazardous Products				
2.3 Toilet and Hand Washing Facilities					6.4 Storage and Disposal of Farm Wastes				
2.4 Farm Building Pest Management					7.1 Traceability and Recall				
2.5 Access					7.2 Sorting and Packaging				
3.1 Equipment Maintenance and Calibration					7.3 Transport Vehicles				
3.2 Equipment Design, Construction and Installation					7.4 Loading and Unloading				
<b>FOR CROPS</b>					<b>FOR LIVESTOCK AND POULTRY</b>				
8.1 Soil and Environment Evaluation					9.1 Animal Health Product Use				
8.2 Pesticide Use					9.2 Bedding Use				
8.3 Nutrient Use					9.3 Milking Practices				
8.4 Harvest Tools and Containers					9.4 Egg Handling				