



PRODUCE FARM INSPECTION CRITERIA

Washington State Department of Agriculture
Produce Safety Program
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The following list of criteria is based on Chapter 15.135 RCW (Revised Code of Washington) Produce Safety Rule Implementation.

NO	CRITERIA
	PERSONNEL QUALIFICATIONS & TRAINING (Subpart C)
1	Personnel training presentation adequate for intended audience, appropriate for duties, and frequency: 21 CFR 112.21 Minimum training requirements for all personnel including food safety, personal health, hygiene, and regulatory standards completed upon hire and at least annually. Specific training requirements for harvest personnel and supervisors completed upon hire and at least annually: 21 CFR 112.22 At least one supervisory or responsible party has received standard training recognized as adequate by the FDA: 21 CFR 112.22(c)
2	Personnel identified to supervise or be responsible for farm operations to ensure compliance with the Produce Safety Rule: 21 CFR 112.23
3	Records for required training established, reviewed, dated and signed by supervisor/responsible party: 21 CFR 112.30
	HEALTH & HYGIENE (Subpart D)
4	Measures implemented to prevent produce contamination from ill or infected workers: 21 CFR 112.31
5	Hygienic practices to protect covered produce or food contact surfaces, including personal cleanliness, animal contact, hand washing, gloves, jewelry, foods, gum, and tobacco use: 21 CFR 112.32
6	Visitor policies and procedures including toilet and hand wash access: 21 CFR 112.33
	AGRICULTURAL WATER (Subpart E)
7	Agricultural water must be safe and of adequate sanitary quality for intended use: 21 CFR 112.41
8	Agricultural water systems inspected annually and maintained: 21 CFR 112.42
9	Agricultural water assessments prepared annually for agricultural water used in growing covered produce (other than sprouts): 21 CFR 112.43
10	Testing requirements and microbial quality criteria applicable to agricultural water used as sprout irrigation water and in harvest, packing, and holding: 21 CFR 112.44
11	Measures to reduce the potential for contamination of covered produce or food contact surfaces by agricultural water: 21 CFR 112.45
12	Requirements applying to treating agricultural water: 21 CFR 112.46

13	Requirements for performing agricultural water tests: 21 CFR 112.47
14	Records of agricultural water systems inspection; agricultural water assessments; scientific data or information to support use of a non- <i>E. coli</i> index or indicator organism or frequency of testing or microbial criterion applied for testing water as part of an agricultural water assessment; results of all analytical tests conducted on agricultural water; results or certificates of compliance from a public water system; actions taken in accordance with 112.45; scientific data or information to support time interval between water application and harvest, alternative mitigation measures, or adequacy of treatment methods; results of water treatment monitoring: 21 CFR 112.50
	BIOLOGICAL SOIL AMENDMENTS OF ANIMAL ORIGIN & HUMAN WASTE (Subpart F)
15	Handling, conveyance, and storage of soil amendments of animal origin to prevent the contamination of food, food contact surfaces, and agricultural water sources and systems: 21 CFR 112.52
16	Prohibits the use of human waste except sewage sludge biosolids as per 40 CFR part 503 Subpart D: 21 CFR 112.53
17	Acceptable treatment processes for soil amendments of animal origin are used: 21 CFR 112.54 Microbiological standards for treated soil amendments of animal origin are met: 21 CFR 112.55 Application requirements for soil amendments of animal origin: 21 CFR 112.56
18	Records for biological soil amendments of animal origin are established and kept: 21 CFR 112.60
	DOMESTICATED & WILD ANIMALS (Subpart I)
19	Relevant areas are assessed during the growing season, evaluated for potential produce contamination from animals, and measures are taken to prevent the later harvest of potentially contaminated produce during the growing season: 21 CFR 112.83
	GROWING, HARVESTING, PACKING, & HOLDING ACTIVITIES (Subpart K)
20	Excluded produce is kept separate from covered produce, and shared food contact surfaces are cleaned and sanitized between uses: 21 CFR 112.111
21	Measures taken to identify and not harvest produce likely contaminated with foreseeable hazards including animal excreta, including a visual assessment of the growing area and crop: 21 CFR 112.112

22	Harvested produce handled in a manner that protects against contamination, including avoiding the contact of cut surfaces with soil: 21 CFR 112.113
23	Prohibits the distribution of dropped covered produce: 21 CFR 112.114
24	Produce that is susceptible to the hazard of <i>Clostridium botulinum</i> growth and toxin formation packaged in a manner that prevents this hazard: 21 CFR 112.115
25	Food packing materials adequate for intended use, including being cleanable or designed for single use, being clean, and unlikely to support bacterial growth or transfer: 21 CFR 112.116
EQUIPMENT, TOOLS, BUILDINGS, & SANITATION (Subpart L)	
26	<p>Equipment and tools of adequate design, construction, and workmanship and installation to enable them to be adequately cleaned and maintained, sanitary maintenance occurs at a frequency adequate to prevent contamination and includes equipment, food contact surfaces, and non-food contact surfaces as well as adjacent spaces and conveyance such as forklifts, tractors, and other vehicles: 21 CFR 112.123(a)</p> <p>Equipment and tools installed, maintained, and stored to facilitate cleaning of the equipment and of all adjacent spaces and protect covered produce from being contaminated with known or reasonably foreseeable hazards and from attracting and harboring pests. Seams must be smoothly bonded or maintained to minimize accumulation of dirt, filth, food particles, and organic matter: 21 CFR 112.123(b) and (c)</p> <p>Food contact surfaces of equipment and tools inspected, maintained, cleaned and when necessary sanitized as frequently as reasonably necessary and used in a manner that minimizes the potential contamination of covered produce. Non-food contact surfaces of equipment and tools used during harvest, packing, and holding maintained and cleaned as frequently as reasonably necessary and used in a manner that minimizes the potential contamination of covered produce: 21 CFR 112.123(d) and (e)</p>

27	Instruments or controls to measure, regulate, or record temperatures, pH, sanitizer efficacy or other conditions to control or prevent the growth of microorganisms of public health concern must be accurate, precise, maintained, and of adequate number: 21 CFR 112.124
28	Equipment used to transport produce must be clean and adequate for use: 21 CFR 112.125
29	Building size, construction, and design requirements for the prevention of produce contamination, including drains, pipes, floors, walls, fixtures, and ceilings: 21 CFR 112.126
30	Requirements to prevent produce contamination from domesticated animals in and around enclosed buildings through exclusion or separation: 21 CFR 112.127
31	Pest control requirements for fully and partially enclosed buildings: 21 CFR 112.128
32	Toilet facility requirements: 21 CFR 112.129
33	Hand washing facility requirements: 21 CFR 112.130
34	Sewage control and disposal requirements: 21 CFR 112.131
35	Trash, litter, and waste control and disposal requirements: 21 CFR 112.132
36	Plumbing requirements: 21 CFR 112.133
37	Requirements to control animal excreta and litter from domesticated animals: 21 CFR 112.134
38	Records of the cleaning and sanitizing of equipment are established and kept: 21 CFR 112.140
ANALYTICAL METHODS (Subpart N)	
39	Agricultural water is tested using EPA Method 1603 or a scientifically valid method that is considered by FDA to be equivalent in accuracy, precision, and sensitivity: 21 CFR 112.151
RECORDS (Subpart O)	
40	<p>Records required under the rule meet all general requirements: 21 CFR 112.161</p> <p>Records retained for the required length of time: 21 CFR 112.164</p>