



PRODUCE FARM INSPECTION CRITERIA

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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 (21 CFR 112, 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. Specific training requirements for harvest personnel and supervisors 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 (21 CFR 112, 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 (21 CFR 112, Subpart E)	
7	Agricultural water must be safe and of adequate sanitary quality for intended use: 21 CFR, 112.41
8	Agricultural water source and distribution system inspected annually and maintained: 21 CFR, 112.42
9	Treated agricultural water including water treatment effectiveness, consistency, and monitoring: 21 CFR, 112.43
10	Microbial quality criteria applicable to agricultural water used for certain intended uses: 21 CFR, 112.44
11	Action taken if water does not meet safe and adequate standard: 21 CFR, 112.45(a)
12	Results or certificates of compliance from public water supply or water treated in accordance with the requirements of 112.43: 21 CFR, 112.46(a) Requirements for performing agricultural water tests: 21 CFR, 112.47
13	Water used during harvest, packing, and holding for covered produce managed to maintain its safety and adequate sanitary quality: 21 CFR, 112.48

14	Records for findings of agricultural water system inspection; analytical tests conducted on agricultural water; scientific data or information to support adequacy of a method or alternatives; results of water treatment monitoring; actions taken in accordance with 112.45; results or certificates of compliance from public water system are established and kept: 21 CFR, 112.50
BIOLOGICAL SOIL AMENDMENTS OF ANIMAL ORIGIN & HUMAN WASTE (21 CFR 112, 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 bio-solids 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 (21 CFR 112, 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 (21 CFR 112, 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 (21 CFR 112, 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
SPROUTS (21 CFR 112, Subpart M)	
39	Measures taken to prevent introduction of known or reasonably foreseeable hazards into or onto seeds or beans, including discontinue use of all seeds or beans thought to be contaminated, visually examine seeds or beans and packaging for hazards, and treating seeds or beans or relying on prior treatment of seeds or beans: 21 CFR, 112.142
40	Sprouts are grown, harvested, packed and held in fully-enclosed buildings: 21 CFR, 112.143(a)
41	Food contact surfaces used to grow, harvest, pack, or hold sprouts are cleaned and sanitized before contact with sprouts, seeds, or beans used to grow sprouts: 21 CFR, 112.143(b)
42	<p>Environmental monitoring testing of growing, harvesting, packing, and holding environment in accordance with 112.145: 21 CFR, 112.144(a)</p> <p>Requirements for establishing an environmental monitoring plan for growing, harvesting, packing, and holding environment for <i>Listeria</i> species or <i>L. monocytogenes</i>: 21 CFR, 112.145</p> <p>Action taken if growing, harvesting, packing, and holding environment tests detect <i>Listeria</i> species or <i>L. monocytogenes</i>: 21 CFR, 112.146</p>
43	<p>Testing spent sprout irrigation water or sprouts for pathogens in accordance with 112.147: 21 CFR, 112.144(b) and (c)</p> <p>Requirements for establishing and implementing a written sampling plan for collecting and testing samples of spent sprout irrigation water for sprouts for pathogens: 21 CFR, 112.147</p> <p>Action taken if spent sprout irrigation water or sprouts test positive for a pathogen: 21 CFR, 112.148</p>
44	Records for sprouts are established and kept: 21 CFR, 112.150
RECORDS (21 CFR 112, Subpart O)	
45	<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>