

# ASK THE **FARMER** ABOUT: FOOD SAFETY

Addressing food safety is in everybody's best interest. Farmers that are food safety literate, certifications or not, should sound confident and engaged by a conversation about their best practices and standard operating procedures.

**Understand the answers and ask if you don't!**

## **Food Safety Skills:**

Have you attended any food safety trainings, certifications? How do you address on-farm food safety? Who is responsible for food safety planning, implementation and training? Do you keep records of sanitation and cleaning and standard operating procedures?

## **Harvest- Cooling & Cleaning Produce, Containers & Equipment:**

Is dirt removed from product before packing? How are harvest tools, bins, totes, transport vehicles etc. cleaned? What containers do you deliver in and how do you maintain their cleanliness?

## **Storage - Conditions and Cleaning:**

Do you have the ability to trace produce from the field through delivery? Are storage facilities cleaned and maintained on a regular basis? Are non-food-grade substances such as fertilizers, chemicals, etc. kept away from harvest?

## **Field Practice - Soil Fertility, Irrigation, Field Contamination:**

What are your manure or compost practices? What is your water source for irrigation and do you get it tested? Tell me about wildlife and animal restrictions on the farm.

## **Worker / Visitor Health & Hygiene:**

Do you have food safety protocols for you workers and visitors? How do you train employees on food safety practices?

Let us help! Email Shannon at [shannon.raider@uconn.edu](mailto:shannon.raider@uconn.edu)

adapted from <https://extension.umn.edu/food-service-industry/farm-food-safety>