

SAMPLE FOOD SAFETY PLAN OR GOOD MANAGEMENT PLAN FOR COMMUNITY FOOD PRODUCER

Community Food Producer/Gleaner Name:

Property Address:

Website:

Property Owner:

Owner Phone number:

Gleaner contact number:

Email:

The Community/School/Culinary garden is located on the North East (North West, South East or West, North, South East, or West) of the property located at ... (if school or culinary garden, give name of school, or food facility). The growing area is about 50 ft. by 100 ft (whatever size of garden you have, can be rectangular boxes of 3 ft by 12 ft or a square box 4ft by 4ft outside or in the basement of my restaurant), plus we also have a greenhouse that is 20 ft by 20 ft, where we grow our tomatoes hydroponically.. The grounds surrounding the growing area are well maintained and away from any drainage or animal pasturing grounds. We also have # of chickens, and other animals in the property. These are excluded from the produce growing area.

We are on City water (or on drilled well water that get tested every month for bacterial testing which is already sent to Environmental Health), and City Sewer (or Septic System, which is on the opposite side of the garden or approximately 500 ft. or how far is this from the garden). Inside the greenhouse there is a sink with soap and paper towel dispensers. Outside the greenhouse or next to the garden is a shed with a bathroom and storage for the tools and implements for gardening. Outside the shed is a big sink where we can wash our tools and other gardening implements (for culinary garden, utensils are washed inside the food facility in the three compartment sink, produce and herbs are cleaned in the prep sink and we have a dedicated hand sink with soap & paper towels in dispensers) NOTE: If the community food producer has only one sink in the facility, make sure to clean and sanitize the sink and other surfaces in between uses such as hand washing, produce rinsing, utensil washing, etc...)

Our seeds, soils, fertilizers come from Eisley's Nursery (any local nursery) and Home Depot (or whatever supplier you have). We plant various types of fruits, tomatoes, lettuce, squash and herbs (lists types of herbs and other stuff that you plant). We follow manufacturer's direction and employ sanitary measures when handling our seeds, soils and fertilizers. We don't use any pesticides or insecticides. We have a sprinkler system in place which is on a timer. Upon harvesting, we use clean utensils, gloves, containers, buckets or bins. Produce (leafy greens or herbs) are washed or rinsed in the sink to remove the soils. (Or whatever process you do before selling them or using them in your food facility).

We follow a strict policy when it comes to workers sanitary practices (our staff has passed the California Food Handlers Training). Washing hands before and after working in the garden or in between handling animals and produce. Workers/gleaners are required to wear clean aprons and gloves when working in the garden. All gardening tools, implements and surfaces are washed after each use and hang to dry. No person with illness transmittable to the food is allowed to work in our garden (or food facility & school gardens). All produce and herbs are washed or rinsed really well before we sell or use them. Chicken eggs are harvested daily; soil and debris are brushed off before putting them on the egg cartons. Corrective measures (such as discarding the produce or rewashing, removing cracked eggs, etc...) are employed if cross contamination occurs.

Signed by:

Date: