On-Farm Hygienic Design Checklist

Hygienic Design Checklist - On-Farm Equipment and Buildings Used for Handling and Washing Produce

Reviewer: _____ Date: _____

Farm: _____

Piece of Equipment: _____ Overall Rating: 0 / 270 ____ / 270 Add all five sections

Function (crops handled, what does the machine do?): _____ 0% ____ % Divide by 270

	Visible and Reachable Surfaces - If you can't see it and can't reach it... you can't clean or sanitize it.	**Rating Range**	**Rating Given**	**Notes & Follow-up Plan of Action**
1	All primary food contact surfaces (Zone 1) are visible and reachable without significant effort or tools.	7-10		
	OR... are not visible and reachable, but can be made so with ease (e.g. no tools needed, steps are obvious).	3-6		
	OR... are not visible and reachable, but can be made so with some effort (e.g. tools and skill required).	0-2		
2	All secondary food contact surfaces (Zone 2) are visible and reachable without significant effort or tools.	7-10		
	OR... are not visible and reachable, but can be made so with ease (e.g. no tools needed).	4-6		
	OR... are not visible and reachable, but can be made so with some effort (e.g. tools required).	0-3		
3	All other equipment surfaces (Zone 3) are visible and reachable without significant effort or tools.	7-10		
	OR... are not visible and reachable, but can be made so with ease (e.g. no tools needed, steps are obvious).	4-6		
	OR... are not visible and reachable, but can be made so with some effort (e.g. tools and skill required).	0-3		
4	Personnel responsible for cleaning and sanitizing are able to <u>see and reach</u> all surfaces as necessary (e.g. with a standard operating procedure).	10		
		40	**0** 0%	

	Smooth and Cleanable Surfaces - Surfaces should be smooth, cleanable, and dryable to enable efficient and complete cleaning.	**Max Rating**	**Rating Given**	**Notes & Follow-up Plan of Action**
1	All food contact surfaces are smooth and cleanable.	0-10		
2	Fasteners used do not introduce harborage sites.	0-10		
3	All food contact surfaces dry well without supplemental drying step or additional air flow.	0-10		
4	All interior, non-food contact surfaces are easily cleanable without significant effort or tools.	7-10		
	OR... are not easily cleanable, but can be made so with ease (e.g. no tools needed, steps are obvious.)	4-6		
	OR... are not easily cleanable, but can be made so with some effort (e.g. tools and skill required)	0-3		
5	All other equipment surfaces (Zone 3) are easily cleanable without significant effort or tools.	7-10		
	OR... are not visible and reachable, but can be made so with ease (e.g. no tools needed, steps are obvious).	4-6		
	OR... are not visible and reachable, but can be made so with some effort (e.g. tools and skill required).	0-3		
6	Building design, including finish surfaces allows for cleaning, sanitizing, and drying.	0-10		
7	Personnel responsible for cleaning and sanitizing are are able to <u>clean, sanitize, and dry</u> all surfaces as necessary (e.g. with a standard operating procedure).	0-10		
		70	**0** 0%	

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	No Collection Points - Niches, sandwich joints, lap joints, and flat or concave horizontal surfaces should be avoided to prevent the collection of water and material. Identify any collection points on this equipment and in the building and plan how to ensure these are removed with a design change or that personnel know how to address the risk with cleaning, sanitizing, and drying procedures.	**Max Rating**	**Rating Given**	**Notes & Follow-up Plan of Action**
1	Equipment is designed to allow for removal of all food and debris and allows drainage of all water and complete drying.	6-10		
	OR… has relatively few points where food and/or water can occassionally collect.	0-5		
2	Utilities such as electrical, air and water supplies do not introduce harborage areas.	0-10		
3	Personnel responsible for cleaning and sanitizing are aware of any specific harborage potential on this equipment and how to mitigate this risk (e.g. with a standard operating procedure).	0-10		
		30	**0**	
			0%	

	Compatible Materials - Materials should be compatible with the product being handled and the cleaning and sanitization processes used. Assess the compatibility of the materials used and the inspection and maintenance they will require over their life.	**Max Rating**	**Rating Given**	**Notes & Follow-up Plan of Action**
1	Equipment is made of materials that are compatible with use and planned cleaning materials and methods.	6-10		
	OR… includes coatings (e.g. paint) over base material that are compatible with use and planned cleaning materials and methods.	0-5		
3	Moving parts are supported by bearings designed for long-term use in food applications.	0-10		
4	Equipment is made of materials that will not chip, flake, or otherwise break off and become a contaminant in food.	0-10		
5	Equipment is inspected on a regular basis for wear and repair needs, and maintenance is completed in a timely and skillful manner.	0-10		
		40	**0**	
			0%	

	Preventing Contamination - Handling systems and buildings should protect the product from contamination. Assess surrounding areas, building location, adjacent uses, pedestrian and vehicle traffic nearby and through the space, and also potential wildlife that could introduce contamination.	**Max Rating**	**Rating Given**	**Notes & Follow-up Plan of Action**
1	Water supply is from a known source of safe and adequate sanitary quality.	0-10		
2	Condensation, dripping, leaks, and pooling / standing water are avoided and/or managed to prevent food contact (e.g. cooler evaporator drains, cold water supplies).	0-10		
3	Animal intrusion is prevented (e.g. birds, rodents, domesticate animals).	0-10		
4	Ventilation and pneumatic air systems do not introduce contaminants (e.g. filters and screens).	0-10		
5	Drains are functional and cleanable.	0-10		
6	Drains do not direct effluent water to production areas (e.g. fields), handling areas (e.g. other washing areas), traffic areas, storage areas, bodies of water, or other areas that could result in produce contamination.	0-10		
7	Product flow is conducted in a manner that prevents cross contamination.	0-10		
8	The movement of people and/or vehicles is conducted in a manner that prevents cross contamination.	0-10		
9	Buildings are in good repair, free of chipping, flaking or other loose matter that could become product contamination.	0-10		
		90	**0**	
			0%	

2020 02 09 - Version 2.0
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