<table>
<thead>
<tr>
<th>Pre-Harvest Risk Assessment</th>
<th>Inspection date (mm/dd/yr)</th>
<th>Conducted by:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* A check mark in the Yes column means that each of the items below is under control and therefore does not represent a threat to the safety of the harvested crop. All risks must be checked Yes before harvesting can begin.

### Harvesters and Handlers
- Workers have been trained on personal hygiene and practices that can contribute to contamination.
- Workers have been checked for compliance with hygiene policies.

### Field and Perimeter
- There are no farm animals or wildlife present in the field.
- There are no signs of animal droppings or other recent animal activity in the field.
- There are no signs of recent flooding from nearby creeks, streams, and rivers or overflowing manure storage tanks and septic systems.

### Hand Washing and Toilet Facilities
- Toilet facilities are available, accessible, and adequate in number.
- Toilet facilities are clean and equipped with hand washing stations.
- Hand washing stations are adequately supplied.
- Portable toilet facilities are located far enough away from production areas that they cannot become a source of contamination.
- Grey water from portable hand washing stations is diverted away from production areas.

### Produce Contact Containers, Packing Materials, Equipment, and Tools
- Harvest containers were stored in a manner that prevents contamination prior to use.
- Harvest containers have been cleaned according to the policy stated in the food safety plan.
- Harvest containers have been inspected to be free from splinters, exposed nails, or signs of contamination.
- Equipment and tools have been cleaned according to the policy stated in the food safety plan.

---

Note: This is only an example of a pre-harvest risk assessment for educational purposes. Risks vary in each farm. You should write your own check-list based on your situation.