

Risk Assessment for Food Defense

RISKS

- Employee Hygiene
- Adulterated pesticides
- Contaminated tools and/or equipment
- Untrained employees
- Unknown individuals on the ranch/Trespassers
- Wrong chemical application/unregistered chemicals

MITIGATION

Risks pertaining to food defense are considered very low due to the programs implemented on this farm:

- Chemicals/Pesticides are stored in a locked chemical storage area with keys given only to key personnel.
- The harvesting tools and equipment are inspected and cleaned as necessary prior to use to verify cleanliness.
- All workers are trained to use the tools they need in order to do their job and all training is documented.
- All workers are required to check in with their supervisor or office.
- All visitors are required to sign in at the office before going into the orchard.
- All employees are trained to look for and inform their supervisor if unknown individuals are seen in the orchard.
- All employees are trained in hygiene and farm safety.
- All chemicals on the farm have been received from documented suppliers.
- All applicators are trained in mixing and spray procedures.
- Minimal number of entry points available to enter orchards.

In the event that one of the “risks” has been breached a re-training of employees shall be initiated as well as documented. Further action may be needed in the event that an employee continuously proves to be a risk to the safety of the product.

In the event that the pesticides become adulterated all “at risk” chemicals will be isolated away from the other chemicals and returned to the supplier. An investigation will be completed by both the orchardist and the supplier to mitigate the risk.

Signature _____ Date _____