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Arizona Leafy Greens Food Safety Training Kit

Activity Book and Additional Resources
Pre-Harvest and Daily Harvest
Environmental Assessments



Harvesting Safe
Arizona Leafy Greens

Arizona Leafy Greens Food Safety Training Kit

Pre-Harvest and Daily Harvest Environmental Assessments Activity Book

1.4 Group Activity – Discovering a Form, Log or Checklist

Purpose of the Activity:

To become familiar with the Pre-Harvest and/or Daily Harvest Environmental Assessments' forms, logs or checklists.

Supplies:

Provide each participant with one copy of a generic form, log or checklist or your company's actual form, log or checklist used to conduct Environmental Assessments.

Two sample checklists are provided in the next pages.

Procedure:

1. Tell the group that you have provided the form, log or checklist used to conduct the Pre-Harvest and/or Daily Harvest Environmental Assessments.
2. Ask for a volunteer to give a detailed description, with his/her own words, of the entire form, log or checklist. After he/she has done it, go to step 3.
3. Take participants through each section of the form, log or checklist leading the discussion included in the workbook on pages 13-16.

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DAILY HARVEST ASSESSMENT

Harvest Company's Name and Contact Information	Harvest Food Safety Supervisor	Crew Foreman	Crew#	Ranch	Lot	Assessment Date
All items must be checked ongoing during the day! (Indicate: Yes: y or V; No: n; Not Applicable: N/A)				Yes	No	Comments/Action taken
ANIMAL INTURSION/ FECAL MATTER						
Is the block free of the presence or evidence of animal hazards and/or feces? If not, is the hazard:						
LOW risk? Please document whether the Companies SOP's were followed?						
MEDIUM/HIGH risk? Please document that the required LGMA buffers were implemented and documented.						
HARVEST EQUIPMENT						
Are cleaning and sanitation of all harvest equipment performed frequently during the day? (Before start, after breaks, organic changeover, field change and at end of day, or if contaminated)						
Are knives, baskets, buckets and brushes washed and sanitized daily?						
Are knives frequently sanitized? (before start, during breaks, con-org. changeover and field change)						
Is the dip station clean and refilled with sanitizer? (before start, before breaks, etc.)						
Are Spray Packs cleaned and sanitized (Weekly or more often if needed)						
Are Spray Tanks cleaned and sanitized? (Weekly or more often if needed)						
Are Spray Nozzles operating properly? (Weekly or more often if needed)						
PRODUCT CONTAINERS						
Are packaging materials and containers covered while storing in the field over night?						
Are packaging materials and containers stored off of the ground, away from potential contaminates?						
Are containers and pallets clean and free of loose parts, loose soil, mud, oil, grease, etc.?						
Are packaging materials and containers only used to carry harvested product?						
Are packaging materials and containers inspected before use for damage, trash and debris?						
Are contaminated packaging materials discarded, contaminated totes washed properly?						
Have any foreign materials been found on the product, containers or packing material?						
SANITARY OPERATION OF EQUIPMENT						
Is harvesting equipment maintained and in good condition?						
Is harvesting equipment free of fluid leaks or excess of grease that would cause contamination?						
Are there loose or damaged parts on the harvest machine, tractor and trailers?						
Are trailers and/or refrigerated trailers inspected for cleanliness prior to loading?						
Are product container labels completed with correct information?						
WORKER PRACTICES						
Are there any employees who appear to be sick or with open wounds?						
Are the employees clothes clean, and appropriate?						
Are there any employees wearing jewelry or loose items in the actively harvested areas?						
Are there any employees eating, drinking, spitting, chewing gum/tobacco or smoking in actively harvested areas?						
Are employees wearing required protective equipment (hairnets, beard nets, clean gloves, sleeves and aprons)?						
Are personnel belongings stored outside the actively harvested area?						
Are employees washing their hands with soap and water before starting harvest, after breaks, and lunches and after visiting sanitary facilities?						
Are there any visitors in field?						
TOILET / HAND WASHING FACILITIES						
Are toilets maintained in good condition? (Check at least before start and before breaks)						
Are toilets supplied with toilet paper on a holder? (Check at least before start and before breaks)						
Have toilets been properly cleaned the day prior to use?						
Are hand washing facilities well stocked with potable water, soap in dispenser and single use paper towels?						

TIME:					
Spray nozzles chlorine level (100-200 ppm) free chlorine					
Knife dip station chlorine level (100-200 ppm) free chlorine					
Spray nozzles pH level (6.5-7.5) CHECK EVERY HOUR					
Knife dip station pH level (6.5-7.5) CHECK EVERY HOUR					
FOREMAN INITIALS					
Date checklist completed:		Signature of Foreman:			

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Pre-Harvest Food Safety Environmental Field Assessment

Time & Date:	Estimated Harvest Date:	
Grower:	Ranch:	Lot:

Evaluation of Potential Risks:			Yes	No
1)	Is there presence or evidence of animal intrusion in or around the ranch (e.g. downed fencing, tracks, feeding, feces, fur, feathers etc.?)			
	1a)	If the answer to question #1 is "YES", was the contamination determined to be LOW or MEDIUM/HIGH risk? Please document:		
	1b)	If the risk was LOW, was the Company SOP for LOW risk followed?		
	1c)	If the risk was established to be MEDIUM/HIGH, were required LGMA buffers implemented and documentation completed? Attach corrective action report.		
2)	Is there a history or evidence of flooding, CAFO, municipal waste, toxic waste, landfill, etc?			
3)	Are potentially contaminating materials (e.g. compost, CAFO, non-synthetic soil amendments, grazing, septic leach field, etc.) present in such manner as to pose a likely contamination risk to the field to be planted?			
4)	Is there any evidence that the irrigation water source and delivery system may potentially be compromised?			
5)	Is there any evidence that field workers have not complied with employee hygiene and sanitary facility rules as outlined in the company food safety programs?			
6)	Are there any other potential LGMA contamination risks or hazards present, including unexpected adjacent land activity present?			

Measurement Criteria and Verification

If the answer to any of the above questions is "YES", then the planting block should not be harvested unless remedial action has been completed.

Was the field harvested? (circle one)	Yes	No
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Actions Taken or Additional Comments:

Person Completing Pre-Harvest Inspection: _____

This assessment is limited to the time and date of the assessment and inspector does not assume responsibility for other potential hazards that might be found or occur outside of above time frame.

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1.5 Putting Your Knowledge into Practice - Acceptable or Not Acceptable

Write an **A** next to the statement if the practice described is acceptable while conducting a food safety environmental assessment. Write **NA** if the situation is not acceptable and may cause a food safety risk to leafy greens. Discuss each situation with the group after they have completed the activity.

_____ Isaac is conducting a Pre-Harvest Environmental Assessment at 3 fields the week before they will be harvested. These fields have been owned by the company for 10 years and have never had any problems. Isaac has a doctor's appointment, and he is in a rush. He decides to stop by the fields and fill out the form, log or checklist from the back of his truck since the fields have never caused problems.

_____ Juanita lost a clipboard containing 15 Daily Harvest Assessment checklists that she did on a field last month. She filled out new ones at once and gave them to her Food Safety Professional.

_____ Alberto found tracks inside a field, but he is not sure what kind of animals produced the tracks. Before making a decision to harvest the field, he calls his Food Safety Professional, who comes to the field and implements a Corrective Action.

_____ Monica's truck broke down in the morning; she was immediately provided with another company vehicle. She left her clipboard with the Daily Harvest Assessment checklists in her truck and decides to give the go ahead to start harvesting in a field that is only 5 minutes away from her Food Safety Professional's office.

_____ Luisa likes to fill out the Environmental Assessment checklists with pencil and then mark the checklists with a permanent ink pen during her break. Her checklists are generally scratched and disorganized but legible.

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1.6 Putting Your Knowledge into Practice – Quiz

Circle the correct answer to each question. There is only 1 right answer per question. Discuss each question with the group after they have completed the activity.

1. When is the “Pre-Harvest Environmental Assessment” conducted?
 - a. Two weeks before harvesting.
 - b. The day before harvesting.
 - c. One to seven days before harvesting.
 - d. Each day of harvest before harvesting begins in that specific block.
2. There are not many differences between the Pre-Harvest and the Daily Harvest Assessments. In both of them you will need to:
 - a. Walk through the entire field doing a visual inspection of the field.
 - b. Answer the questions from a provided form, log or checklist.
 - c. Carefully record all the information from your visual inspection.
 - d. All of the above.
3. Which statement is NOT TRUE about “Corrective Actions?”
 - a. It is defined as a change or an improvement made in the field to address a deficiency or to eliminat causes of non-conformities or other undesirable situations in the fields that may pose a food safety risk to leafy greens.
 - b. It includes the creation of a “no harvest” buffer or separation zone around the potentially contaminated area.
 - c. There are many different Corrective Actions that need to be taken depending on the issue that needs to be addressed.
 - d. If a Corrective Action needs to be implemented the Food Safety Professional/personnel does not have to document it.
4. There are many good documenting practices that must be followed while filling out forms, logs or checklists. Which of the following statements is not a good documenting practice?
 - a. The information the Food Safety Professional provides in the checklist is correct and accurate.
 - b. The Food Safety Professional uses permanent ink and no white out is used on the forms.
 - c. If the field assessor has any questions, he calls the Food Safety Professional immediately.
 - d. The Food Safety Professional fills out the forms, logs or checklists in advance.
5. When is the “Daily Harvest Assessment” conducted?
 - a. Two weeks before harvesting.
 - b. The day before harvesting.
 - c. One to seven days before harvesting.
 - d. Each day of harvest before harvesting begins in that specific block.

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2.1.1 Putting Your Knowledge into Practice – Case Studies

Let's review some examples of situations that can happen in the leafy greens fields and that are covered in this section. Using the information you learned, write down what you should do in each of the following 3 situations.

[Discuss the participants' answers with the group. Ask for volunteers to read their answers out loud.]

1. Olivia, the Assistant Foreman, gets to a field to perform the Pre-harvest assessment, and she discovers that the wind flipped over a portable toilet unit. What needs to be done?

2. During the assessment, Marcelo, the harvest company's Food Safety Professional, opens the water nozzle and carefully checks all hoses and connections. He discovers that there is a leak on one of the hand washing station lines. What needs to be done?

3. Teresa arrived very early in the morning to do her Daily Harvest Assessment, there were only a few employees in the field at that time. She opened the door of each one of the portable toilet units and discovered that the contracted company failed to service them. She also spotted one employee who was not washing his hands and following the appropriate standard operating procedure for hand washing. What needs to be done?

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2.1.2 Putting Your Knowledge into Practice – Identifying Missing Items

Look at the picture/drawing and write down what is missing in this hand washing station.

1. _____

2. _____

3. _____



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2.1.3 Putting Your Knowledge into Practice – What’s Needed to Prevent Leafy Greens Contamination?

Write down the basic requirements for finding a spot to place a portable unit in the field. Where should it be located, and what are the main requirements that must be met?



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2.2.1 Putting Your Knowledge into Practice - Case Studies

Let's review some situations that may happen in the leafy greens fields and have been found during actual assessments. Using the information you learned, write down what you should do in each of the following 3 situations.

[Discuss the participants' answers with the group. Ask for volunteers to read their answers out loud.]

1. Richard reported sick to work the day before and while doing your assessment, you can tell that his face is yellowish and that he frequently visits the restroom. What should you do?

2. A couple of newly-hired employees have cell phone holders attached to their belts, and they are about to start harvesting. You also spot both of them with knives with no sheaths in their back pockets while warming up with the whole crew before entering the field. What needs to be done?

3. A harvesting machine is broken, and maintenance is working on it. While employees wait for it to be repaired, they leave the harvesting area wearing their gloves and aprons on and go to sit in the dirt on the side of a ditch. What would you do in this situation?

4. An employee is spotted not washing his hands after using the restroom. What should you do in this situation?

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2.2.2 Putting Your Knowledge into Practice – Your Company’s Policies

List your company’s employee health and personal hygiene practices and policies that you need to observe while conducting a Daily Harvest Assessment.

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____

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2.2.3 Putting Your Knowledge into Practice – Risky Food Safety Practices

Look carefully at each photograph and find those that you think pose a food safety risk for lettuce and leafy greens that you must be alert to during the Environmental Assessment. Mark each risk with an X.



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2.2.4 Putting Your Knowledge into Practice – Quiz

Circle the correct answer to each question. There is only 1 right answer per question. Discuss each question with the group after they have completed the activity.

1. Which is the only piece of jewelry allowed while working in a field?
 - a. A diamond ring
 - b. Earrings
 - c. A watch
 - d. A plain, smooth wedding band

2. Field workers must not eat, smoke, chew gum or drink beverages other than water while:
 - a. They are not using gloves
 - b. They use the bathroom
 - c. They are working in the field
 - d. They are on a break

3. When must gloves be changed or sanitized?
 - a. They are dirty
 - b. They are torn
 - c. When one sneezed and covered the mouth with the hand
 - d. All of the above

4. The arm covers are intended:
 - a. To prevent one's clothes from getting dirty
 - b. To prevent one's clothes from getting wet
 - c. To prevent the contamination of lettuce or leafy greens
 - d. To protect you from contamination

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5. All pieces of jewelry must be removed before going to work on the field because:
 - a. They might get lost
 - b. They can be a hassle while using arm covers and hairnet
 - c. They might be dirty
 - d. They can fall on the lettuce or leafy green vegetables and contaminate them

6. What should you do if you cut your finger and start bleeding while picking up lettuce or leafy greens?
 - a. Stay in place and advise your supervisor immediately for evaluation of the wound and surrounding area.
 - b. Put another glove on.
 - c. Cover the wound with a bandage and put a glove on.
 - d. Leave the field immediately.



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2.3.5 Putting Your Knowledge into Practice – What’s the Right Procedure?

Table 1. Guidelines for Assessment of Surface Water

The following table contains 3 columns, the first one lists potential issues, the next one lists survey guidelines and the last one lists remediation guidelines (how to correct the issue). They are in the incorrect order and do not match. Match the number on the issue and the corresponding survey and/or remediation guideline accordingly. Discuss the participants’ answers with the group. Ask for volunteers to read their answers out loud.

Issue	Survey Guidelines	Remediation Guidelines
1 Animal hazards	<input type="radio"/> Look for any type of trash and debris accumulation.	<input type="radio"/> Redirect contaminated water with diversion dikes, gradients, inlet/outlet control structures, etc.
2 Contaminated waters	<input type="radio"/> Look for dirty/contaminated water that may be draining into the canal.	<input type="radio"/> Remove and dispose of items away from water.
3 Cleanliness	<input type="radio"/> Look for evidence of animal hazards that pose a significant risk (observed animal in canal, fecal deposits or animal carcasses).	<input type="radio"/> Remove animal debris; if animal intrusion is a regular occurrence, investigate the potential cause for intrusion.

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2.3.5 Putting Your Knowledge into Practice – What’s the Right Procedure?

Table 2. Sanitary Survey of Distribution System

The following table contains 2 columns. The first one lists potential issues and the second one lists remediation guidelines (how to correct the issue). They are in the incorrect order and do not match. Match the number on the issue to the corresponding remediation guideline accordingly. Discuss the participants’ answers with the group. Ask for volunteers to read their answers out loud.

Issue	Remediation Guidelines
1 There are cross-connections in the plumbing system.	<input type="radio"/> Install a back-flow prevention device on every outdoor faucet (available at most hardware and plumbing supply stores).
2 There is not adequate back-flow protection.	<input type="radio"/> When no longer in use, wells must be destroyed to prevent them from functioning as a vertical conduit for contaminants.
3 There are dead-end or unused water lines connected to your plumbing system.	<input type="radio"/> Make sure that your plumbing is not connected to another source of water that may be contaminated (e.g., a defunct community water system).
4 There are abandoned or inactive wells on my property.	<input type="radio"/> Flush lines regularly or remove any unused lines or sections of the water system.

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2.3.6 Putting Your Knowledge into Practice – The Company’s Water Systems

In the picture on the next page you can see a field. Please circle the different water sources and draw the following potential contamination scenarios that we should be aware of during an Environmental Assessment. After each scenario write some of the recommendations or Corrective Actions you would take to mitigate any potential risks.

Scenario # 1. A house indicated on the map is ill-kept. The owner parks vehicles along the lateral canal. Many types of birds raised and kept in cages along the perimeter of block 3. The family dog is frequently seen in crop production areas and is a biter.

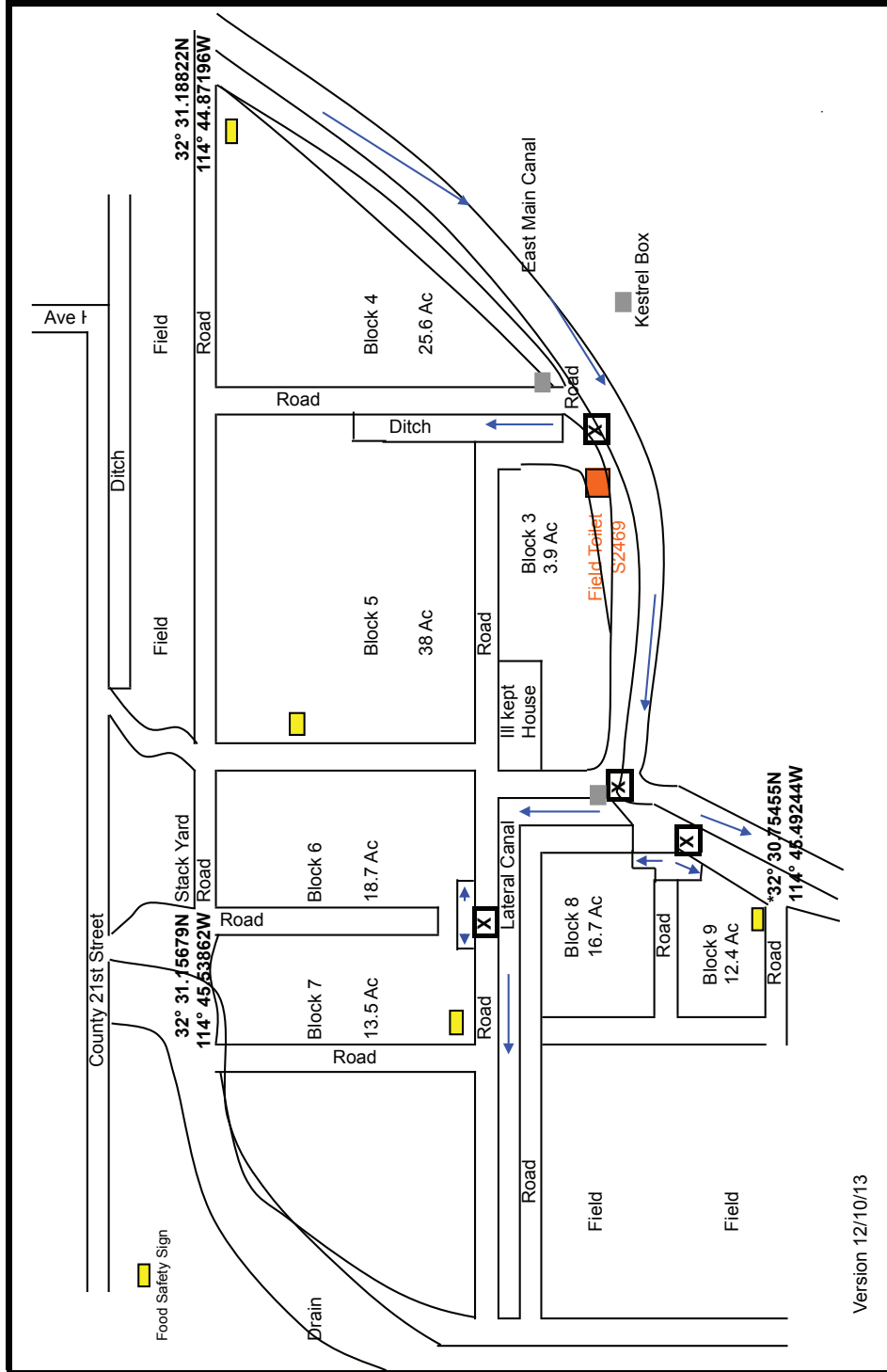
Scenario # 2. Construction waste/trash noted north of County 21st along the east side of the Main Canal.

Scenario # 3. The grower farming north of block 5 received several loads of what seems to be compost and the deliveries were made on the field road.

Scenario # 4. Hay bales placed along the perimeter to prevent erosion and sand displacement.

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Version 12/10/13

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2.4.1 Putting Your Knowledge into Practice - Keeping Leafy Greens Safe

Read carefully each of the following situations and explain what the Supervisor overlooked and what Corrective Actions should have been taken. Discuss each situation with the group after they have completed the activity.

1. Michael is a Supervisor working at the fields of "The Sun Fresh Co." One morning, while doing the PreHarvest Assessment, he notices that a section of the field is flooded and decides to establish a no harvest distance of 25 feet. The harvest begins at 25 feet from the flooding. For some reason, the tractor passes back by this area and runs into the flooded edge of the field and, since nobody noticed, the driver decides to continue until finishing up the field. The Supervisor finds out about the tractor running into the flooded area after the harvest has ended and decides to send the harvested product to the cooler. What was the Supervisor's mistake?

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2.4.2 Putting Your Knowledge into Practice – What’s Right or Wrong?

Write a short comment on whether or not each of the following food products were grown and/or harvested correctly or what was wrong in each situation.

1. Michael needed to ship 100 boxes of lettuce before 11 AM, so he decided to shorten a no harvest distance from 30 to 20 feet.

2. While driving a tractor, Jose destroys a block that was flooded. Since he was running late, he decides to wash and disinfect the tractor the next day. However, the next day he has a family emergency, does not go to work and forgets to tell his Supervisor about what happened; therefore, the equipment is used to harvest lettuce in a different block.

3. Daniel notices a small flooded area, marks a no harvest distance of 30 feet, and since there are no other incidents, authorizes the harvest to start.

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2.4.3 Putting Your Knowledge into Practice – Quiz

Circle the correct answer to each question. There is only 1 right answer per question.

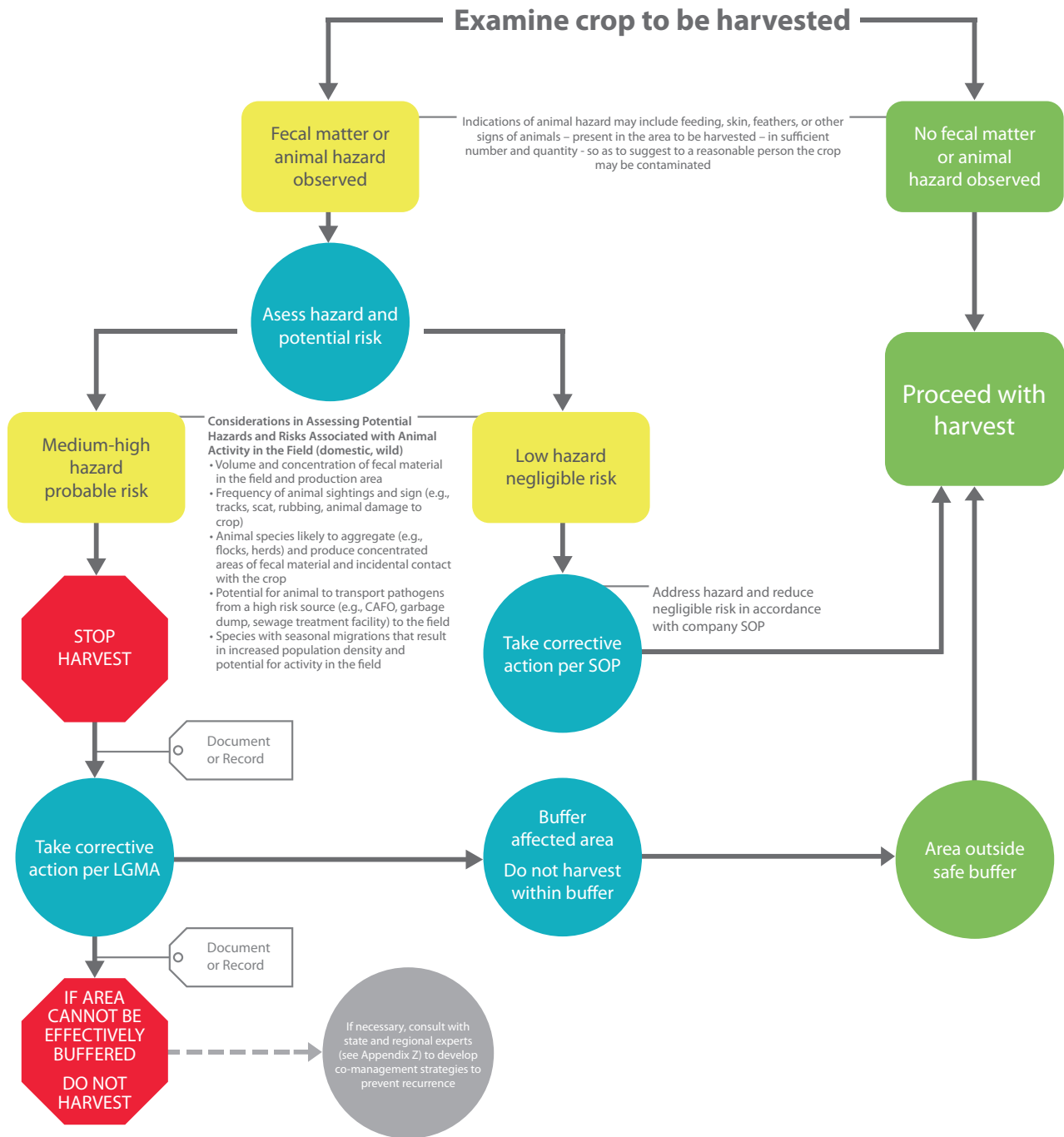
1. What does “field flooding” mean?
 - a. The overflow of water to a field that a producer cannot control and that might contain disease causing microorganisms.
 - b. Normal accumulation of water (e.g., after rainfall) in a field that absorbs rapidly into the soil.
 - c. Temporary accumulation of water in the field due to an irrigation system malfunction.
 - d. The accumulation of crop residues.

2. Why should a flooded field NOT be harvested?
 - a. It looks and smells bad.
 - b. It may cause microbial contamination to produce.
 - c. It damages the edible portions of produce.
 - d. It attracts undesirable pests.

3. What is a “buffer” zone in a field?
 - a. A portion of the crop that can be harvested.
 - b. A marked section around the potentially contaminated crop area of the crop that you do not harvest.
 - c. The zone that is flooded.
 - d. An area in the field covered by water.

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2.5.1 Putting Your Knowledge into Practice – Indication of Animal Hazards in the Field

Mark the potential indications of animal hazards in the field with an X.

Skin _____	Pet food _____
Feathers _____	Birds _____
Rotten leafy greens _____	Fecal matter _____
Feeding _____	Signs of broken glass _____
Money _____	A soccer ball _____
Employees eating _____	Clients visiting _____

2.5.2 Putting Your Knowledge into Practice – Identifying Evidence of Animal Intrusion

Mark the situations that may indicate the intrusion of animals to the field with an X.

Fences collapsed _____	Animal tracks _____
Rotten vegetables _____	Unpainted fences _____
Animal feces _____	Residual urine of animals _____
Plants bitten _____	Exposed roots of plants _____
Animal feathers _____	Animal skin/fur _____



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2.5.3 Putting Your Knowledge into Practice - Keeping Leafy Greens Safe

Carefully read each of the following case studies. Identify those situations that were overlooked by the Supervisor and state the Corrective Actions that should have been taken. Discuss each situation with the group after they have completed the activity.

1. During the Pre-Harvest Assessment, the employee assessing the field notices that a section of the field fence has fallen down. The assessor takes a call on his cell phone as he starts walking the field. He became so distracted with the phone call that he does not notice that some of the crop had signs of feeding and a high volume of animal fecal matter in the field. He finishes the assessment without a single observation. What was the assessor supposed to do during the inspection? What are the food safety risks involved with animal hazards?

2. A field needs to get harvested today but the Supervisor calls in sick. The harvesting crew starts to work without a proper Pre-Harvest Assessment. One hour later one worker notices animal footprints on the field but decides not to report it because the substitute Supervisor is checking the hand washing station. The harvesting machine keeps going and passes by a section with animal feces without anyone noticing. What should the worker have done? What are the consequences of not reporting animal feces? What are the food safety risks involved with no reporting?

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2.6.1 Putting Your Knowledge into Practice - Keeping Leafy Greens Safe

Read carefully and describe what would you do in that scenario. [Discuss the participants' answers with the group.]

[Ask for volunteers to read their answers out loud.]

1. During the Environmental Assessment what would you do if you see a field next to the lettuce field you are about to start harvesting being composted with soil amendments containing untreated manure?

2. During the assessment what would you do if you see a decayed carcass adjacent to the field you are about to start harvesting?

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2.7.1 Putting Your Knowledge into Practice – Looking for Risks in the Field

Write an **A** (Acceptable) next to the statement if the practice described is acceptable while conducting a food safety Environmental Assessment. Write an **NA** (Not Acceptable) if the situation is not acceptable and poses a food safety risk to leafy greens. Discuss each situation with the group after they have completed the activity.

_____ The Supervisor was conducting the Pre-Harvest Assessment and found a plastic bottle in the field, but notes that a nearby fence is in perfect condition. The field assessor decides to give the OK to start harvesting.

_____ A grazing area is located uphill from the fields; and the Supervisor decides to place a buffer distance of 40 feet.

_____ A grazing area is located downhill from the fields; and the Supervisor decides to place a buffer distance of 20 feet.

_____ A fenced grazing facility is near the harvest areas. The fence is in perfect condition; however, there are animal tracks in the field. Since the fence was in good condition, the Supervisor does not report the incident and gives the OK to start harvesting.

_____ Animal feces are found approximately 10 ft. from unharvested product. The Supervisor does not report the incident and gives the OK to start harvesting.

_____ There is evidence of animals grazing on land immediately adjacent to harvest areas. By measuring the distance between these lands and crop lands, the Supervisor finds that it is 20 feet so he doesn't perform any Corrective Action and gives the OK to start harvesting.

_____ The Supervisor found evidence of animals grazing on the land immediately adjacent to the fields. The grazing areas are 30 feet from the field, fenced, and at the same level as the company's field. The Supervisor doesn't perform any corrective action.

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2.7.2 Putting Your Knowledge into Practice – Keeping Leafy Greens Safe

Carefully read the following situations and explain what the Supervisor overlooked and which Corrective Actions should have been taken. Discuss the case study with the group after they have completed the activity.

Fernanda is a food safety assessor. On a Friday morning, while she is doing the Pre-Harvest Assessment, she notices a slight runoff towards the fields coming from a grazing area located uphill. However she decided to dismiss the observation. She assumes the heavy rainfall the night prior was the cause of the runoff. She decides to allow the harvest to begin. A few weeks later a national grocery store recalls 4 bagged salad lots due to contamination with E. coli. The traceback investigation led to the leafy greens coming from the field Fernanda inspected on that specific day and time. Fortunately, no one got sick but as a consequence of the recall, the company must pay fines to retailers, exchange product and take a marketing hit. What could have been done in the assessment to prevent this incident?

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2.8.1 Putting Your Knowledge into Practice – Looking for Risks in the Field

Contamination in the field may come from unexpected sources. Unlabeled chemical containers are a common finding in the audits. In the assessment you have to make sure you look at all containers to find out if they are properly labeled.



List 5 types of containers commonly found in the field that must be labeled and observed while conducting an environmental assessment.

1. _____
2. _____
3. _____
4. _____
5. _____

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2.8.2 Putting Your Knowledge into Practice – Keeping Leafy Greens Safe

Read carefully each of the following situations and explain which Corrective Actions should have been taken. These events may lead to product contamination, and they also need to be addressed in the Environmental Assessment. Discuss each case study with the group after they have completed the activity.

1. An experienced Foreman observed an oil spill on the ground near the edge of an unharvested field. The spill was right under a parked tractor. What needs to be done?

2. A product container is being used as a trash can. What needs to be done?

3. Harvesting crew 4579 is using a product container for trash, and another product container is used for storing gloves and packaging materials. What needs to be done?

4. The person conducting the assessment observed two unattached ends of hydraulic lines placed inside plastic bottles for catching leaking fluid. What needs to be done?

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3.1 Closing Activity – What did you learn?

Write down 5 important things you have learned in this training that you will apply on a daily basis in your job.

1. _____
2. _____
3. _____
4. _____
5. _____

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Read each of the questions carefully and pick the best answer. There is only 1 right answer per question.

1. What is an Environmental Assessment?
 - a. The monitoring of the field conditions.
 - b. The documented visual monitoring of the field conditions with a focus on potential physical, chemical and biological contaminants.
 - c. The post harvest evaluation of the field conditions with a focus on potential physical, chemical and biological contaminants.
 - d. The monitoring of the field conditions with a focus on potential physical, chemical and biological contaminants.

2. Which of the following findings should be reported in your Environmental Assessment checklist?
 - a. Animal intrusion in the field.
 - b. Flooding in the field.
 - c. Employee's bad personal hygiene practices.
 - d. All of the above.

3. An employee is spotted not washing his hands after using the restroom. What should you do in this situation?
 - a. Ignore the situation.
 - b. Ask the employee to wash their hands appropriately.
 - c. Take note of the employee and see if it happens again.
 - d. Ask the employee to wear gloves to protect the product.

4. There are many good documenting practices that must be followed while filling out forms, logs or checklists. Which of the following statements is NOT a good documenting practice?
 - a. The information the Food Safety Professional provides in the checklist is correct and accurate.
 - b. The Food Safety Professional uses permanent ink and no white out is used on the forms.
 - c. If the field assessor has any questions, he calls the Food Safety Professional immediately.
 - d. The Food Safety Professional fills out the forms, logs or checklists in advance.

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5. What do you do if fecal material is found in the field?
 - a. Ignore it and start harvesting.
 - b. Clean the area and start harvesting.
 - c. Set up a buffer zone within 5 feet of the contamination source.
 - d. Set up a buffer zone within 1 foot of the contamination source.

6. Which statement is TRUE about “Corrective Actions”?
 - a. It is defined as a change or an improvement made in the field to address a deficiency or to eliminate causes of non-conformities or other undesirable situations in the fields that may pose a food safety risk to leafy greens.
 - b. Corrective Actions can be taken by any employee on the field without informing the company’s Food Safety Professional.
 - c. They are optional and it is not necessary to take them when a deficiency or a cause of non-conformity is found on the field.
 - d. If a Corrective Action needs to be implemented the Food Safety Professional/Personnel does not have to document it.

7. When can chemicals used in the operation become contaminants?
 - a. When they are labeled correctly.
 - b. When they are used incorrectly or not following the manufacturer’s instructions.
 - c. When they are stored in the proper containers or areas.
 - d. All of the above.

8. When is the “Pre-Harvest Environmental Assessment” conducted?
 - a. Two weeks before harvesting.
 - b. The day before harvesting.
 - c. One to seven days before harvesting.
 - d. Each day of harvest before harvesting begins in that specific block.

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- 9.** Which of the following are considered evidences of animal intrusion?
- Feces or urine.
 - Bitten plants or exposed roots of plants.
 - Feathers, skin or fur.
 - All of the above.
- 10.** What does “field flooding” mean?
- The overflow of water to a field that a producer cannot control and that might contain disease causing microorganisms.
 - Normal accumulation of water (e.g., after rainfall) in a field that absorbs rapidly into the soil.
 - Temporary accumulation of water in the field due to an irrigation system malfunction.
 - The accumulation of crop residues.
- 11.** When inspecting Field Sanitary Facilities which of the following points should you check for?
- Number of facilities and location.
 - Cleanliness and supplies.
 - Documentation (daily cleaning and servicing, signage.)
 - All of the above.
- 12.** What is a “buffer” zone in a field?
- A portion of the crop in the field that can be harvested.
 - A marked section around the potentially contaminated crop area of the crop that you do not harvest.
 - The zone in the field that is flooded.
 - An area in the field covered by water.

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13. What should you do if you spot a leak or a spill in a harvesting machine?

- a. Stop harvesting and report it immediately to your company's Food Safety Professional.
- b. Document it and continue harvesting.
- c. Clean the spill and continue harvesting.
- d. All of the above.

14. Which of the following items can contaminate harvesting machines?

- a. Raw manure.
- b. Untreated compost.
- c. Waters of unknown quality.
- d. All of the above.

15. When is the "Daily Harvest Assessment" conducted?

- a. Two weeks before harvesting.
- b. The day before harvesting.
- c. One to seven days before harvesting.
- d. Each day of harvest before harvesting begins in that specific block.





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