



# Preharvest Checklist

§112.112 General

Before harvesting, check the following for potential contamination risks:

- Water sources are not contaminated
- Water delivery systems are not contaminated
- Areas of flooding have not touched produce
- Animal intrusion areas are identified as no-harvest areas
- Harvest equipment is clean
- Harvest bags, boxes, and bins are clean
- Personal hygiene of workers is acceptable
- Manure storage is not a contamination source
- Personnel are trained
- Personnel are not ill or have visible injuries
- Trash and vegetation waste is removed
- Water quality and microbial die-off rates are met
- Necessary log books are present
- Temporary storage areas are clean
- Other food-contact surfaces are clean and sanitized

*This publication was made possible by Grant number 1 U18 FD005910] its contents are solely the responsibility of the authors and do not necessarily represent the official views of the FDA.*

**Utah Department of Agriculture and Food**