

**ATTACHMENT E
SAFE FOOD HANDLING PRACTICES**



**PORTLAND PUBLIC SCHOOLS, SCHOOL DISTRICT NO. 1J,
MULTNOMAH COUNTY, OREGON**

**RFP NO. 07-1065
Farm-to-School Produce
“Harvest of the Month”**

Pre-Plant Information:

1. Are fields upstream from animal housings? No ____ Yes ____
Comments: _____
2. What are upstream surface water used for? _____
3. Do you test water quality? No ____ Yes ____ How often is it tested? _____
What were the results of the last test for water quality? _____
4. How do you prevent runoff or drift from animal operations from entering produce fields?

5. Do you store slurry in continuously loaded systems? No ____ Yes ____
How long do you store the slurry in the summer? _____. How long in the winter? ____
Do you store slurry before field application? No ____ Yes ____
6. How do you compost manure to kill pathogens? _____

7. When is manure applied and incorporated into planned vegetable fields? _____
8. How many days from manure application is produce harvested? _____
9. Can you provide copies of records for manure application rates, source and dates?
No ____ Yes ____
10. What type of crops are planted in fields where manure is applied in Spring? _____

Production

1. Do you side dress with fresh or slurry manure or manure “tea” or mulches containing fresh manure? No ____ Yes ____
2. Do livestock graze near produce fields? No ____ Yes ____
3. Do you provide and maintain clean restrooms for employees? No ____ Yes ____

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4. What is the distance between the restrooms to the fields? _____
5. Do restrooms have soap, clean water and single-use towels for hand washing? No ___ Yes ___
6. What is the water source for irrigation?
Municipal drinking water _____
Potable well water _____
Surface water _____
7. Is water tested? No ___ Yes ____ If yes how often? _____
8. Can you provide copies of records of water tests? No ___ Yes ____
9. What type of irrigation is used? _____
10. Are chemical, pesticides and cleaning materials properly labeled and stored in restricted areas?
No ___ Yes ____
11. Are hazardous material/chemicals securely stored in areas separate from production areas?

Harvest

1. Are bins clean and in good repair? No ___ Yes ____
2. How are bins cleaned and sanitized? _____

3. How often are bins cleaned during harvest? _____
4. Is excess dirt removed from produce in the field? _____
5. What is the water source used for ice production? _____
6. At what temperature is produce stored? _____

Post –Harvest Handling

1. What is the water source for washing produce?
2. How often is the water in dump tanks sanitized and changed?
3. What is the procedure for washing produce? If chlorinated wash water is used, please provide chlorine levels and procedure for washing produce. _____

4. What is the procedure for cleaning and sanitizing loading, staging and food contact surfaces? How often is this procedure performed? _____

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5. Is smoking or eating permitted in the packing area? No ___ Yes ___
 6. What is the procedure for cleaning trucks that transport produce? How often are trucks cleaned?
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7. Are animals transported in the same trucks as produced? No ___ Yes ___ If yes, are the trucks cleaned and sanitized before produce is transported on the truck? No ___ Yes ___
8. Are trucks pre-cooled prior to loading and transporting produce? No ___ Yes ___
9. Where is produce stored? On-site _____ or Off-site _____

General Food Safety Information

1. Are products produced in accordance to a HACCP plan? No ___ Yes ___ If yes, have you identified CCP's No ___ Yes ___
2. If a HACCP program is in place, please attach a copy.

General Information

1. Do you have an ODA Approved and Licensed Scale? No ___ Yes ___