

Site Inspection
Chippewa Valley Produce LLC

Date:		
Farm Name:		
Mailing Address:		
Farm Address:		
Storage Address:		
Packing Address:		
Map Available?		
Provided?		
Phone Number:		
Email/website:		
Size acre/sq. ft.:		
GAP/GHP certified?		
Organic certified?		
ServSafe certified?		
Other Training?		
Comments:		
Worker/Safety		
Produce Safety Program	Yes	No
Produce safety plan in place (HACCP)?	Yes	No
Contact person?	Yes	No
Documented traceability program?	Yes	No
Available for review?		
Comments:		
Worker Hygiene/Sanitation	Yes	No
Potable water available?	Yes	No
Garbage containers closeable?	Yes	No
Garbage containers kept clean and away from produce areas?	Yes	No
Restrooms available to workers?	Yes	No
If so are they clean?	Yes	No
Employees wash hands prior to starting work?	Yes	No
Employees and visitor practice good hygiene/sanitation?	Yes	No
Smoking and eating confined to designated areas?	Yes	No
Comments:		

Site Inspection
Chippewa Valley Produce LLC

Farm Site Review		
Growing Area	Yes	No
Equipment kept clean and in good working condition?		
Growing area generally kept clean?		
Mulch used?		
Type of mulch?		
Kept free of plant debris?		
Kept free of contaminates?		
Rodent/pest protection used?		
Insect traps used?		
Produce kept off ground?		
Not marketable produce removed and disposed of properly?		
Dust kept to a minimum?		
IPM plan followed?		
Comments:		
Pest Control	Yes	No
Written IPM plan available for review?		
Pesticides onsite?		
No major cracks in walls or ceilings?		
Records kept and available for review?		
Comments:		
Water/Sewer	Yes	No
Water quality assessment done?		
irrigation available? If so, explain in comments.		
Septic/sewer properly working/in good condition?		
Comments:		
Animals/Livestock	Yes	No
Livestock present?		
If so kept away from produce areas?		
Animals(pets) present?		
If so kept away from produce areas?		
Growing areas show signs of wild pest monitoring?		
Comments:		
Fertilizers/Pesticides/Herbicides	Yes	No
Kept in separate area away from produce or other contamination areas?		
None organic products onsite?		

Site Inspection
Chippewa Valley Produce LLC

Fertilizers/Pesticides/Herbicides	Yes	No
Compost/plant debris kept away from produce?		
Follow organic rules?		
Minimize leaching or spills?		
Spill/contamination plan written and available?		
Comments:		
Harvest and Packing Operations and Facilities	Yes	No
Equipment/vehicles kept clean as possible?		
Containers/boxes kept in proper area and clean?		
Containers/boxes only used for produce?		
Containers cleaned prior to use?		
If so how?		
Lights protected from production areas in case of breakage?		
Written procedure for broken glass in produce areas?		
Transportation equip. kept clean and free of contaminants?		
How is produce transported to buyer?		
Packing facility available?		
Packing equipment kept clean?		
Packing facility kept clean, free of contaminants, and free of pests?		
Storage facility available?		
Storage area kept clean, free of contaminants, and pests?		
Are products traceable?		
Has a mock recall been performed?		
Packing house kept clean?		
Potable water available?		
Food contact surfaces in good condition and clean?		
Produce flow zones kept free of contaminants?		
Written contamination procedures available for flow zone?		
Ice holding areas/containers kept clean?		
Hair net/hats/gloves used?		
Hand washing procedures followed?		
Comments:		
Signature:	Date:	
Signature:	Date:	

Any items in bold must pass inspection or automatic fail.
 Must get 41 green or better to pass inspection.
 54 points possible.
 Green gets one point red gets 0.
 Pass is green and fail is red