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| **Produce Washing Process Risk Assessment** (Conduct Seasonally and any time there is a change made to the system or a situation occurs that could introduce an opportunity to contaminate the system) (P-7.4) |
| **If your answer to a question indicates a risk of a food safety hazard, then further understanding, conducting a risk assessment and/or Preventive or Corrective Action(s) are needed to minimize possible contamination.**  |
| **Area of Potential Risk with Water System and Use** | **Yes**  | **No** | **NA** | **What is the potential risk identified?**  | **Likelihood****(Circle One)** | **What Preventive/Corrective Action(s) will you use to minimize the risk?** | **Date/Initials** |
| Is the source of water on farm clearly identified?  |  |  |  |  | LowMediumHigh |  |  |
| Are you using a sanitizer in produce wash water to ensure potability of the water?  |  |  |  |  | LowMediumHigh |  |  |
| Are you monitoring the active ingredient (chlorine, peracetic acid) to ensure efficacy of the sanitizer?  |  |  |  |  | LowMediumHigh |  |  |
| Does the sanitizer you are using require you to monitor the water temperature and pH?  |  |  |  |  | LowMediumHigh |  |  |
| For produce dump tanks where products are submersed, do you monitor the temperature of the water?  |  |  |  |  | LowMediumHigh |  |  |
| Are there any potential physical contamination concerns not mentioned above?  |  |  |  |  | LowMediumHigh |  |  |