

FARM NAME:							
DATE:							
RISK ASSESSMENT:	Food Defense and Food Fraud Risk Assessment						
HGAP QUESTION:	G-12						
Area of Potential Risk with Food Defense	Identified as a Risk	Not Identified as a Risk or Not Applicable	What is the potential risk identified?	Likelihood Low/Med/High	What Preventive/Corrective Action(s) will you use to minimize the risk?	How will you monitor/verify the Preventive/Corrective Action(s) Identified?	Date/Initials
Access to the Produce Handling Areas							
Access by Visitor's and Delivery Drivers							
Water Storage Tanks							
Chemical Storage Tanks							
Packaging Material Storage Areas							
Product Washing and Packing			Chemical exposure				
Finished Product Storage			Potential tampering				
Shipping and Distribution (refrigerated)			Potential tampering; Exposure to pathogenic bacteria; Chemical exposure; Foreign Object Exposure				
Misrepresentation of Product (Food Fraud)							
Ventilation Systems for Closed Buildings							

FARM NAME:						
DATE:						
RISK ASSESSMENT:	Water System Risk Assessment					
HGAP QUESTION:	F-4.1					
Area of Potential Risk	Yes	No or Not Applicable	What is the potential risk identified?	Likelihood Low/Med/High	What Preventive/Corrective Action(s) will you use to minimize the risk?	Date/Initials
Is the source of water used for irrigation clearly identified?						
Is the potable water source clearly identified with laboratory testing to support no detectable levels of generic E.coli?						
Are water distribution systems monitored and maintained and currently in working order?						
Is the method of water used in irrigation and fertigation identified?						
Is the quality of water used in the application of plant protection products (PPPs) considered?						
Is the quality of water used in any other pre-harvest treatment such as sun damage mitigation, frost protection and misting considered?						
Is the quality of water used during harvest considered?						
Is the quality of water used during the transportation of the product being considered? (e.g., water transfer systems, dump tanks)						

Is the quality of water used during hydro-cooling, sorting or washing of the product considered?						
Is a sanitizer added to the wash water?						
Is the quality of ice or water used in production of ice used to top produce considered?						
Is the quality of water used in facility and equipment cleaning procedures considered?						
Are human and animal waste water systems separate from the irrigation water system?						
In the case where a gas engine is used to pump water, a drip plan is used to prevent irrigation water contamination						
Municipal Water Only: Most recent water test results requested from municipality and on file?						
Surface Water Only: Uncontrolled wildlife access						
Surface Water Only: Surface run-off during times of heavy rain or melting snow						
Surface Water Only: Irrigation water is applied by overhead coming into direct contact with the edible portions of the crop						
Surface Water Only: Sanitary condition of the irrigation water holding/storage tank is addressed						

Surface Water Only: In the case where a gas engine is used to pump water, a drip plan is used to prevent irrigation water contamination						
Surface Water Only: Sanitary condition of the irrigation hoses is addressed						
Surface Water Only: Acceptable irrigation water test results on file? (\leq 235 MPN - Direct Contact with Edible Portions of Crop; \leq 576 MPN - No Direct Contact)						
Surface Water Only: At least three (3) acceptable water test results/year on file if you are renewing your GAP certification (yearly), for previous years?						
Surface Water Only: Are historical surface water test results on file?						
Well Water Only: Well is in good order with no cracks or damage?						
Well Water Only: Is there potential for agricultural runoff based on well location?						
Well Water Only: If the septic system located close to the well?						
Well Water Only: Are procedures in place to ensure sanitary conditions of the well water holding/storage tank are addressed?						

Well Water Only: Is a backflow prevention device installed and properly functioning?						
Well Water Only: Well is in good order with no cracks or damage						
Are there any potential physical contamination concerns not mentioned above?						
Are there any potential chemical contamination concerns not mentioned above?						
Are there any potential biological contamination concerns not mentioned above?						

FARM NAME:						
DATE:						
RISK ASSESSMENT:	Land Use History and Adjacent Land Use Risk Assessment					
HGAP QUESTION:	F-1.1					
Area of Potential Risk	Yes	No or Not Applicable	What is the potential risk identified?	Likelihood Low/Med/High	What Preventive/Corrective Action(s) will you use to minimize the risk?	Date/Initials
Do you have a written record of current and past land use?						
Are crops grown on land that has a history of flooding or recently experienced a flood?						
Is produce grown in fields that might receive runoff from neighboring fields, pastures or barnyards?						
Are produce fields located near municipal/commercial sewage treatment facilities or waste material landfills?						
Are produce fields located within 30 feet of a septic system leach field?						
Are produce fields located within 1 mile of a large-scale animal operation or feedlot?						
Are grazing lands and domestic animals (including hobby farms and non-commercial livestock) located within 30 feet of produce fields?						
Are there any potential physical contamination concerns not mentioned above?						

Are there any potential chemical contamination concerns not mentioned above?						
Are there any potential contamination concerns not mentioned above?						

*If you are being audited under HGAP GAP Plus+ and have multiple production sites, you must do this assessment separately for **each** site. Label production areas the same way they are labeled on your Farm Map. See F-1.1.a

FARM NAME:						
DATE:						
RISK ASSESSMENT:	Biological Soil Amendment of Animal Origin (BSAAO) Risk Assessment					
HGAP QUESTION:	F-7.1					
Area of Potential Risk	Yes	No or Not Applicable	What is the potential risk identified?	Likelihood Low/Med/High	What Preventive/Corrective Action(s) will you use to minimize the risk?	Date/Initials
Is raw, untreated manure located within 400 feet of produce fields?						
Is raw untreated manure located within 200 feet of well heads?						
Is raw untreated manure located near surface water sources used during the production of fresh fruits and vegetables?						
Do you currently have a procedure in place for raw manure applications to include the 90/180 day National Organic Program rule?						
Do you wait a 2-week period after application and incorporation of raw manure prior to planting?						

For On-Farm Treated Compost: Do you keep records of passive and static compost treatment processes, including time/temperature requirements?						
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FARM NAME:						
DATE:						
RISK ASSESSMENT:	Animal Intrusion Risk Assessment					
HGAP QUESTION:	F-6.1					
Area of Potential Risk	Yes	No or Not Applicable	What is the potential risk identified?	Likelihood Low/Med/High	What Preventive/Corrective Action(s) will you use to minimize the risk?	Date/Initials
Do livestock have access to surface water sources used for irrigation, including uncontrolled and domestic animals used in farming operations?						
Has fecal contamination or damage to crops by wildlife or domestic animals been an issue in the past year?						
Do you currently have a policy in place for domestic animals not being allowed to enter production and handling areas?						
Do you conduct a preharvest risk assessment to inspect produce for any type of animal fecal matter or signs of intrusion?						
Do you dispose of all produce that show any signs of contamination in the field?						

FARM NAME:						
DATE:						
RISK ASSESSMENT:	Packinghouse Risk Assessment					
HGAP QUESTION:	P-3.1					
Area of Potential Risk	Yes	No or Not Applicable	What is the potential risk identified?	Likelihood Low/Med/High	What Preventive/Corrective Action(s) will you use to minimize the risk?	Date/Initials
Are only new or sanitized containers used for packing produce?						
Are packing materials properly stored and protected from contamination?						
Are food contact surfaces in the packing area and equipment in good condition, clean and sanitized on a regular basis?						
Are fruits and vegetables produced by other growers comingled with product grown on your farm?						
Is the flow of product such that there is no potential for cross contamination?						

FARM NAME:						
DATE:						
RISK ASSESSMENT:	Allergen Risk Assessment					
HGAP QUESTION:	P-3.6					
Area of Potential Risk	Yes	No or Not Applicable	What is the potential risk identified?	Likelihood Low/Med/High	What Preventive/Corrective Action(s) will you use to minimize the risk?	Date/Initials
Do you currently handle any allergens in your operation? If no, do not answer additional questions.						
Do you have a designated storage area for all allergens?						
Is proper signage in place designating areas to 'Allergens Only'?						
Are all allergens stored below non-allergen products (ambient and/or cold storage)?						
Do all waste receptacles that may contain allergens have lids?						
Do you apply allergen labels to all products that do not already include a label?						
Are all employees trained on the Allergen Control Program?						

Are proper cleaning and sanitizing of food contact surface between handling allergen and non-allergen product in place?						
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FARM NAME:						
DATE:						
RISK ASSESSMENT:	Produce Washing Risk Assessment					
HGAP QUESTION:	P-7.4					
Area of Potential Risk	Yes	No or Not Applicable	What is the potential risk identified?	Likelihood Low/Med/High	What Preventive/Corrective Action(s) will you use to minimize the risk?	Date/Initials
Is the source of water on farm clearly identified?						
Are you using a sanitizer in produce wash water to ensure potability of the water?						
Are you monitoring the active ingredient (chlorine, peracetic acid) to ensure efficacy of the sanitizer?						
Does the sanitizer you are using require you to monitor the water temperature and pH?						
For produce dump tanks where products are submersed, do you monitor the temperature of the water?						
Are there any potential physical contamination concerns not mentioned above?						