

Mushroom Farm
Food Safety and
Security
Self-Assessment



Food Safety Concern

Within the last several years, several highly publicized incidences of foodborne illness have been attributed to consumption of fresh produce. These events, combined with the recent recognition that our food supply may be vulnerable to criminal or terroristic acts, have fueled intense public interest in food safety and biosecurity. Wholesale buyers have responded to these concerns by requiring growers and packers of fresh produce, including mushrooms, to submit to food safety audits that verify compliance with established food safety and sanitation standards.

The standards that make up this self-assessment are presented as typical questions that a food safety auditor may ask about your facilities, your workers, your records, and your policies. Although food safety standards vary with each customer, this self-assessment is designed to help you know and understand your customers' expectations and to help you to prepare for a successful food safety audit.

Purpose of Self-Assessment

This self-assessment can help you prepare for a food safety audit by identifying

- potential food safety and security hazards in your operation,
- actions you can take to reduce hazards, and
- the risk to your crop if action is not taken.

Completing This Worksheet

Walk through your farm with this self-assessment in hand and answer the questions in each of the categories. There are no right or wrong answers at this time. Your replies only indicate those areas that are in need of attention. However, be aware of “no” or “some of the time” answers or when you are not sure of the answer. You will need to take a closer look at these areas later on. In the spaces provided, write down any comments or concerns you have, including problems you see in implementing the standards or training needs. After you have completed the questions, use the last page to begin setting priorities by compiling those standards where deficiencies occur within each of the Food Safety Risk Levels.

Food Safety Risk Levels

Meeting each of the standards in the self-assessment is essential in order to have an effective food safety plan in place. However, “Food Safety Risk Levels” have been assigned to each standard to help you prioritize your efforts and to start to take action. Risk levels are based and prioritized on the estimated risk for product contamination to occur if there is a deficiency in complying with a standard. Each level is defined as follows:

- **“Risk Level 1”** questions refer to critical practices or policies that, if not followed, present a high risk for a food safety hazard to occur or will likely cause you to fail an audit. Direct contamination of mushrooms or food contact surfaces can occur if these standards are not followed, and immediate attention is required if a deficiency is found.
- **“Risk Level 2”** standards address conditions adjacent to, but not in direct contact with, areas where mushrooms are grown or situations where cross-contamination is a significant risk. These standards can be addressed after Risk Level 1 areas are under control.
- **“Risk Level 3”** standards represent the lowest level of risk for contamination if deficiencies occur. However, deficiencies will require correction in order to convince your customers that your mushrooms are grown under the safest possible conditions.

MUSHROOM FARM FOOD SAFETY AND SECURITY SELF-ASSESSMENT

FOOD SAFETY PROGRAM DEVELOPMENT

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Does your farm have a written food safety plan in place?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Has your farm designated a food safety team and team leader with responsibility for development and implementation of the food safety plan?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is your food safety plan supported by the farm owner and/or management?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Does your plan emphasize personal responsibility and accountability on the part of workers to ensure safe mushrooms?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are written records kept for all cleaning, sanitizing, maintenance, pest control, and other activities related to the food safety plan?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are records readily available for inspection?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

SAFETY OF WATER

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Is potable water used for all operations where water may contact mushrooms or food contact surfaces?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is water used in growing areas regularly tested for microbial and chemical contaminants?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are antimicrobials added to water that contacts mushrooms?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are wells regularly inspected and maintained to prevent contamination from occurring?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are wells protected from surface runoff and flooding?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Has the plumbing system been inspected for the presence of cross-connections?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are all faucets, fixtures, and hoses in production areas fitted with backflow-prevention devices?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

WORKER HYGIENE AND PRACTICES TO PREVENT CONTAMINATION OF MUSHROOMS

	Food Safety Risk Level	Not sure or some of the time		
		Yes	No	No
Are training schedules, sanitation policies, and personal hygiene policies documented and accessible to employees?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are harvesters trained to wash their hands each time they use the toilet, after any absence from their workstation for breaks or lunch, or after handling soiled materials?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are harvesters with diarrheal illness, open wounds, or skin infections prohibited from handling mushrooms?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do harvesters who wear disposable plastic gloves change them when they become soiled?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do harvesters wear appropriate hair restraints and clothing that prevents contamination of exposed mushrooms?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are jewelry and other personal items that can fall into the product prohibited from production areas?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employees prohibited from eating food, chewing gum, drinking beverages, or using tobacco in production areas?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are personal belongings and food items stored in designated areas away from production areas?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employees trained to dispose of any mushrooms that have been exposed to blood or other bodily fluids?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is movement of workers between composting and growing areas controlled to prevent contamination?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are hygiene standards in growing areas enforced for everyone including management, supervisors, visitors, and technicians?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

PRODUCT SECURITY

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Are only authorized individuals permitted on the premises?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the grounds reasonably secure from unauthorized entry through fencing, lighting, or regular monitoring?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are doors and windows adequately secured when not in use to prevent unauthorized entry?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are signs that require visitors to report to the office before entering farm areas posted at entrances?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are water supplies secured so they are safe from tampering?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are background checks including immigration status made on all newly hired personnel?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employees issued identification badges that must be returned upon resignation or dismissal from the company?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are activities of contractors, inspectors, auditors, and other visitors adequately monitored so that product security is maintained?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are visitors (tours, contractors, regulators, auditors) issued identification badges that are returned upon leaving the premises?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are employee activities adequately monitored so that product security is maintained?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are supervisors alert to any suspicious activities, potential sabotage to equipment or products, or indications of tampering?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are chemical storage areas secured so that they are accessible only to authorized individuals?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are trucks loaded with mushrooms locked or otherwise fixed with tamper-evident seals to prevent or detect tampering by unauthorized individuals?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

HAND WASHING AND TOILET FACILITIES

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Is there at least one toilet facility per 20 employees, each within 1/4 mile of the work site?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are toilet facilities well ventilated, have self-closing doors, have clean, running warm water, and continuously stocked with toilet paper, hand soap, disposable paper towels, and trash receptacles?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are toilets cleaned and sanitized each day?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are toilets monitored daily to make sure that they function properly, are clean, and are properly supplied?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Does each toilet facility have a sign that reminds employees to wash their hands before returning to work?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

RECEIVING AND STORAGE OF RAW MATERIALS AND COMPOST

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Compost, casing, and other raw materials				
Do suppliers of composting materials provide documentation of the type of material purchased, its origin, and date of purchase?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do suppliers of casing materials provide documentation that verifies each shipment is free of human pathogens?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do suppliers of mushroom spawn provide documentation that their products are free of pathogens?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are phase II, casing preparation, and storage areas adequately separated from phase I receiving, preparation, and storage areas so that cross-contamination cannot occur?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are harvest containers, packaging materials, spawn, and other supplies adequately separated from phase I receiving, preparation, and storage areas so that cross-contamination cannot occur?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are measures taken to collect or divert seepage and runoff from phase I compost areas so that cross-contamination cannot occur?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Equipment and supplies				
Are equipment and supplies that are used to grow mushrooms purchased from reliable suppliers with a record of producing high-quality products?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are forklifts, cleaning equipment, tools, and other mechanical equipment used in composting areas stored in designated areas away from growing areas?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are pesticides, disinfectants, and other potentially toxic compounds appropriate for use in a food-production environment?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are toxic compounds stored in a clean, dry, organized, and secure area physically separate from production areas?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are only non-mercury thermometers used?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

RECEIVING AND STORAGE OF RAW MATERIALS AND COMPOST (continued)

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Harvesting containers and packaging materials				
Have suppliers of baskets, lugs, trays, tills, and boxes provided documentation that these materials are approved for food contact surfaces?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are food contact containers stored indoors on pallets and protected from condensate, floor splash, loose wall or ceiling materials, machinery and equipment parts, and other materials that may contaminate the product?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

FIELD SANITATION

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Layout and maintenance of grounds and building exteriors				
Have nearby farming or industrial activities been considered for their effect on the safety of mushrooms?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the grounds regularly cleaned and maintained so they are free of tall grass and weeds, litter, debris, and trash?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the grounds well drained so that standing water cannot accumulate?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is litter and waste stored in covered containers and regularly removed?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are equipment and materials properly stored outdoors and sufficiently far away from entrances so that they do not become a source of pests?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are building foundations, walls, and roofs in good repair with no sign of entry points for pests or water?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are gutters in good repair and free of debris so that they adequately divert rainwater away from the building and do not attract pests?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are outside entrances kept closed when not in use or have screens, plastic strip curtains, or air curtains installed?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are outdoor lights placed so that they do not attract insects into buildings?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is vehicular traffic restricted to prevent cross-contamination?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Condition and cleanliness of breezeways and growing rooms				
Are building interiors clean and uncluttered with adequate space for movement of employees and equipment?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are floors, walls, and ceilings free from loose masonry or paint, corroded metal, loose insulation, or other foreign matter?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are overhead fixtures free of dust, insects, and debris?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are overhead water pipes insulated to prevent condensation?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is ventilation in breezeways sufficient to prevent condensation on ceilings and overhead fixtures?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is there sufficient space between interior walls and stored materials to allow for pest inspections?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are waste materials stored in labeled, covered containers and removed daily?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are exterior doors and windows intact, in good repair, and sealed so that there are no gaps greater than 1/4 inch?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

FIELD SANITATION (continued)

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Are windows made of shatterproof materials?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are light fixtures and pest lights shielded to prevent glass contamination?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are lights and pest lights placed so they do not attract pests into the building?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do floor drains have removable grates or plugs and flow freely?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are there control measures to prevent foot-borne contamination of growing rooms?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are overhead walkways and ladders in growing rooms shielded to prevent contamination of mushrooms?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are light intensities adequate to permit inspection of the facility for pests and other contaminants?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Equipment, tools, containers, and packaging materials

Are harvest containers (baskets, lugs, trays, and boxes) only used to contain mushrooms and not for any other purpose such as holding trash or waste materials, or as a chair or stepping stool?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are harvest containers kept in good repair so that they are free of splinters or shards and discarded if they cannot be repaired?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are harvest containers cleaned and sanitized before each use?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are control measures in place that prevent tools and equipment used in composting areas from being used in mushroom growing and storage areas?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cleaning tools regularly cleaned and sanitized?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are repairs to buildings and equipment made using appropriate and permanent materials?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

FIELD PACKING AND PROTECTION OF HARVESTED MUSHROOMS

	Food Safety Risk Level	Not sure or some of the time		
		Yes	No	
Are harvest containers (baskets, lugs, trays, and boxes) prevented from contacting the floor during field packing?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are filled harvest containers moved from growing rooms to staging areas so that they do not contact the floor?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are containers of mushrooms protected from condensate, floor splash, loose wall or ceiling materials, machinery and equipment parts, and other materials that may fall into the product?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are mushrooms moved to cooling facilities within 4 hours of harvesting?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are trucks inspected for cleanliness, odors, and obvious dirt or debris before loading?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are containers of mushrooms loaded carefully onto trucks to minimize bruising?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are mushrooms that have spilled on the ground or that have come into contact with bodily fluids considered contaminated and discarded?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

CLEANING AND SANITIZING OF FOOD CONTACT AND INDIRECT CONTACT SURFACES

	Food Safety Risk Level	Not sure or some of the time		
		Yes		No
Is there a system in place that documents areas to be cleaned and/or sanitized, procedures and frequencies for cleaning, and responsible individuals? 2	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are cleaning and sanitizing activities documented including the date, time, chemical used, and name of applicator?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are the exterior grounds regularly cleaned including trash, storage, and receiving and shipping areas?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are building interiors regularly cleaned and/or sanitized as necessary including floors, walls, trash areas, fixtures, and equipment?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are reusable food contact containers (baskets, lugs, trays, etc.) and knives cleaned and sanitized before each use?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Has the cleaning and sanitizing crew been trained to understand safe and effective methods for cleaning and sanitizing?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

PROPER LABELING, USE, AND STORAGE OF TOXIC CHEMICALS

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Are original containers of toxic chemicals clearly labeled with the name of the compound, the manufacturer's name and address, and instructions for use?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are working containers used to store or prepare chemicals or chemical solutions clearly marked with the common name of the chemical and instructions for proper use?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are toxic compounds stored in clean, well-organized, secure, and dry areas away from production areas?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are toxic compounds used according to label directions?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are MSDS sheets kept for all chemicals, and are they in a language that is readily understood by all employees who wish to read them?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

PEST CONTROL

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Is there a documented pest-control program in place that controls insects, rodents, birds, and other pests?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are pesticides applied only by licensed pest-control operators or someone under their direct supervision?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is a current map of all pest-control devices and spray schedules kept on file?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are insect electrocution devices installed so that dead insects and insect fragments cannot fall onto mushrooms or food contact surfaces?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are tamper-resistant and labeled bait stations placed along outside walls of growing and storage buildings?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are poison bait stations prohibited from use inside buildings?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are live traps, glue boards, or mechanical traps placed along the inside walls of buildings and at outside entrances?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are traps inside buildings placed sufficiently far away from exposed mushrooms so that they cannot become a source of contamination?	2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

TRACE-BACK AND PRODUCT RECALL

	Food Safety Risk Level	Not sure or some of the time		
		Yes	of the time	No
Is there a program in place for tracking and responding to customer complaints or product recalls?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Is each lot of mushrooms leaving the farm tagged with the name of the farm, product, individual or department handling the product, and a lot number traceable to location and date of harvest?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

EQUIPMENT MAINTENANCE AND CALIBRATION

	Food Safety Risk Level	Not sure or some of the time		
		Yes	of the time	No
Is an equipment-maintenance program in place that ensures that all equipment is in proper working order?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are food-grade lubricants used on equipment that may contact mushrooms?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are filters in air conditioning, ventilation, and air filtration units regularly cleaned and replaced when necessary?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do maintenance personnel remove equipment, tools, loose nuts, bolts, and old parts after servicing an area?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are temperature probes, supporting hardware, and software used to monitor phase I and II temperatures maintained and calibrated on a regular basis?	3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

EMPLOYEE TRAINING

	Food Safety Risk Level	Yes	Not sure or some of the time	No
Has a training program been developed that provides food training to all new employees and regular refresher sessions for all employees?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Do supervisors regularly remind workers of the importance of good personal hygiene including the proper way to wash hands?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are training efforts supported by signs that instruct workers of their responsibility in producing safe mushrooms?	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Notes

DEFICIENCIES WORKSHEET

FOOD SAFETY RISK 1

FOOD SAFETY RISK 2

FOOD SAFETY RISK 3

Prepared by Luke LaBorde, assistant professor of food science.

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