**General Farm Description**

At FARM NAME our management and employees are committed to producing and selling safe products by following good agricultural practices that focus on implementing practices that mitigate the risk of contamination. To make sure our food safety goals are met, we have designated NAME OF PERSON to oversee our food safety program. In the event that this person is not available, NAME OF PERSON will assist.

The farm site(s) are located at: (Example Below)

|  |  |  |  |
| --- | --- | --- | --- |
| Farm Name | **Ranch 1** | **Ranch 2** | **Ranch 3** |
| Address: | 123 2nd HwyBeach Way, CA  | 240 1st StBeach Way, CA  | 321 2nd Hwy,Beach Way, CA |
| GPS Coordinates: | 37.114, -12.3018 | 37.032, -12.219 | 36.999, -12.158 |
| Total Acreage: | 625 | 32 | 30 |
| Farmed Acreage: | 25 | 30 | 29 |
| Irrigation Source: | Buoyo Creek & 5 Sea Creek | Reservoir – fed by run off from hill | Creek fed by water from the Municipality  |
| Irrigation Method | Berries are Drip Irrigated Cauliflower Beans and Zucchine are over head irrigated | Drip Irrigated | Overhead Irrigated |
| Type of Property | Leased | Owned | Leased |

The crops covered under the plan include:

This operation uses conventional agricultural practices / is a certified organic operation or grows following organic practices but is not certified organic/ other describe. Most/All of our crops are field packed, with the following exception that are washed and packed at the washing/packing station.

Crops are irrigated using overhead/sprinkler/drip system. Our source of irrigation water is well/reservoir/creek/ditch/river/etc… this water is tested for generic E.coli at least annually, 3 times a growing season/ every other month/ etc…

Our water source for washing tools and equipment that come in direct contact with harvested crops, and/or crops is a well/city/treated water that is tested to ensure the water is potable from a microbiological stand point.

There are no municipal sewage treatment facilities or landfills located around our growing sites. We are located away from any dairy, livestock, or fowl production facilities, the area surrounding our growing sites are all producing produce. This minimizes the threat of the potential problems from manure and other contaminate sources from adjacent or nearby activities. We do not use any manures or municipal biosolids in our operation. (if you use manures, then indicate type and that you observe the 90/120 day rule and keep records) Compost used on our operation is purchased from an outside source and Ceritificate of Analysis (COA) is available for review. Or We make our own compost and follow EPA standards with respect to turning and temperature See composting log/records.

The history of our land shows that there is no imminent risk of soil contamination. The land initially was either open fields or cleared woodland. In the last 20 or more years our land has been used for a combination of apples, vegetables, and small fruit production. Our land is not subject to any flooding. In the event that flooding is to occur ditches and furrows will be constructed or used to divert water overflow.

Our septic systems are constantly monitored to make sure that they are functioning properly and that there is no evidence of run off or leaking. The septic fields are located ??? (See farm map(s)). None of the septic systems of any abutting properties exhibit any threatening conditions. There is no municipal sewage facility / landfill adjacent or near the farm site.

Touch on how adjacent land is being used and if there is any risks or how the adjacent land is separated (ie. fences, hedgerows, buffers (how much)).

Is there any wildlife activity and how is the risk minimized (fencing? Pre-harvest monitoring? Employee training for monitoring during harvest? Etc…..)

If any soil test were done indicate when and where the records are located

All crops are harvested into new boxes or used boxes with new plastic liners in them and each box has on it the following information printed directly on the box/with a label Product, Product Volume, Farm Name, Location, Date of Harvest/Lot # associated with the traceability program

If growing using conventional practices indicate, who is responsible (employee / contracted out) for applying regulated chemicals, and unregulated materials.

Describe general harvesting practices including if everything is hand harvested, field packed or what is hand harvested & field packed vs machine harvested and field packed or washed and packed.

All Visitors are required to sign in upon arrival. The Visitor Sign in Log has identified the policy for health and hygiene practices to be followed while at FARM NAME. See Visitors Policy & Sign In Log.