## Water Policy

At Farm Name we use water for a number of purposes including: irrigation, spraying, fertigation, washing tools & equipment and rinsing produce. The water we use comes from the following source(s): pond, municipal, well, stream. This water is tested at an accredited lab at least 3 times a year for total coliforms and generic E.coli. [*Water samples are taken according to the Water Sampling Procedure*] Test results are available within our food safety plan. If water test(s) are outside of our normal range, an observational review of the water source area is conducted to see if there is any obvious problem or situation that can be corrected/mitigated. The results of the observational review are recorded in Water Assessment Log. Once the Corrective Actions are in place we then take another water sample and test to ensure correction/mitigation achieved the desired results. Some examples of steps taken to minimize direct / indirect contamination include:

* Periodic inspections of well heads
* Maintenance as needed (recorded in Water Assessment Log)
* Use of ditches/furrow to contain/divert water in case of an overflow or flood situation

Water used for rinsing and washing produce, hands and food contact surfaces is from a tested, safe source free of total coliforms and generic E.coli.

Potable water is made available to all employees in the form of purchased bottled water, refillable water jugs that is filled at least once daily with potable water from the house.