

# 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. 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?	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?						

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Does the sanitizer you are using need to be rinsed off after use?						
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?						