

Packing House Sanitation and Safety Action Plan

Date: _____ Reviewer: _____ Field or Commodity: _____

Management Area	Best Practice	Minor Adjustment	Concerns Exist	Prioritize Changes Here	Your Plans to Reduce Risks			
					Action for Improvement	Person Responsible	Estimated Cost	Target Date
Rodent, bird, and insect exclusion from packing areas								
Soil removal from produce and bins in the field, to prevent contaminating wash water or other loads of produce								
Screening or covering of overhead light bulbs								
Backflow devices and water source								
Packing line sanitation								

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Packing line inspection								
Use of food grade oils and lubricants								
Storage of containers used for packing and shipping produce								
Cull pile management								
Handwashing practices of workers								

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Quality of gloves used on the packing line								
Worker clothing								
Shipping truck sanitation								
Standard operating procedures (SOPs) and record keeping to assure attention to food safety risk management								

Postharvest Handling of Produce Action Plan

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Soil removal from produce and bins in the field, to prevent contaminating wash water or other loads of produce								
Water quality for washing produce and making ice								
Water quality management in dump tanks, flumes, hydrocoolers, or other batch water tanks								
Temperature management of water in dump tanks								
Ice storage and handling								

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Backflow devices and water source								
Cleaning and sanitation of containers used for harvest, packing and shipping								
Storage of containers used for packing and shipping produce								
Maintenance of a cold chain to minimize growth of pathogens								
Cleaning of temperature controlled produce storage								

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Refrigerated or cold room loading and management								
Transportation of produce								
Shipping truck sanitation								
Traceback assistance and record keeping								
Standard operating procedures (SOPs) and record keeping to assure attention to food safety risk management								