

Pre-Harvest Risk Assessment	Inspection date (mm/dd/yr) : _____ Conducted by: _____		
	Yes*	Correction Actions if Necessary	Yes (after correction made)
* A check mark in the Yes column means that each of the items below is under control and therefore does not represent a threat to the safety of the harvested crop. All risks must be checked Yes before harvesting can begin.			
Harvesters and Handlers			
Workers have been trained on personal hygiene and practices that can contribute to contamination			
Workers have been checked for compliance with hygiene policies.			
Sugarbush and Sugarhouse			
There are no domestic and farm animals or wildlife present in the sugarhouse.			
There are no signs of animal droppings or other recent animal activity in the sugarbush or sugarhouse			
There are no signs of recent flooding from nearby creeks, streams, and rivers or overflowing manure storage tanks and septic systems near production areas.			
Hand Washing and Toilet Facilities			
Toilet facilities are available, accessible, and adequate in number.			
Hand washing stations are adequately supplied.			

Portable toilet facilities are located far enough away from production areas that they cannot become a source of contamination.			
Grey water from portable hand washing stations is diverted away from production areas.			
Sap and Syrup Contact Containers, Packing Materials, Equipment, and Tools			
Sap collection and processing equipment was stored in a manner that prevents contamination prior to use.			
Sap collection and processing equipment has been cleaned according to the policy stated in the food safety plan.			
Sap collection and processing equipment has been inspected to be free from dirt, mold, rust, or signs of contamination.			
Equipment and tools have been cleaned according to the policy stated in the food safety plan.			

Note: This is only an example of a pre-harvest risk assessment. Risks vary on each farm. You should write your own check-list based on your situation.