

Farm to Hospital Direct Purchasing – Grower/Producer Questionnaire on Food Safety and Sustainability Practices

To be completed by grower/producer OR as interview

Thank you for your interest in selling your products directly to or at our hospital. The health and safety of our patients, employees and community are important to us. We ask that you complete this survey to share with us your food safety and sustainability practices and certifications. Your answers help us to make the case for supporting local/regional growers and producers. Thank you and we look forward to working with you.

Person Completing Questionnaire/Interviewed: _____ **Date:** _____

Farm Name: _____

Farm Address: _____

Contact information: _____

Liability Insurance:

Does your farm carry? (Circle answer) Yes / No

If yes, coverage amount: _____

Farm Products that answers pertain to:

- Produce – specific: _____
- Meat
- Poultry
- Dairy
- Eggs
- Other: _____

Food Safety Certifications:

Does your farm and/or product hold one of the following food safety certifications?

- USDA GAP/GHP
- Global GAP
- Other _____

- No, farm/product does not carry a food safety certification

If No, answer the Food Safety Questionnaire in Appendix A.

Produce - Fresh Fruits and Vegetables – Practices & Certifications

Legal Requirement for purchasing direct from producers of Produce

Oregon Legal Requirement	Washington Legal Requirements
<ul style="list-style-type: none">Farms that sell fresh, whole fruits and vegetables directly can do so without the need of licensing or permit. These farms are approved sources for fruits and vegetables that they produce on their own farms.A farm or vendor selling product from another farm does need a retail food license.Fresh produce that has been cut or prepared in any manner before purchase (e.g., sliced apples, dried fruit, salad mix, etc.) must be processed in an ODA licensed food-processing facility. <u>Products that have been merely trimmed and washed do not need to be prepared in a licensed facility.</u>Onions, filberts, and cherries require inspection by ODA for <u>marketing</u> purposes.	<ul style="list-style-type: none">Same as OregonInspection by WSDA is required for pears, peaches, apricots, apples, Italian prunes, sweet cherries, potatoes, and asparagus. Inspection ensures products are free from pests, and conform to quality standards.

1. Does your product meet the above legal requirements? Yes No

2. Provide details: _____

Sustainable Production Practices

In addition to Food Safety procedures we are also interested in your sustainable production practices. Please check all that apply below:

Product carries a third party certification:

- Food Alliance Certified
- USDA Organic Certified
- Salmon Safe

Other claims:

- Product grown without the use of synthetic pesticides and herbicides.
- Grown without genetically engineered seeds
- Other: _____

Meats and Poultry – Practices & Certifications

Legal Requirement for purchasing direct from producers of Meats and Poultry

Oregon Legal Requirement	Washington Legal Requirements
<ul style="list-style-type: none"> All beef, pork, goat, sheep slaughtered and processed in Oregon must be done in a state licensed, USDA inspected facility. Farms who sell meat directly to consumers must have a prepackaged meat seller’s license. All other types of meat (e.g., buffalo, wild game, rabbits, etc.) must be processed in a state licensed facility. USDA inspection is voluntary. Poultry must be slaughtered and processed in a state licensed, USDA inspected facility or a state licensed facility that is exempt from USDA inspection (exemption are allowed for facilities processing fewer than 20,000 birds). 	<ul style="list-style-type: none"> Meat must be processed in a USDA-inspected processing facility. USDA inspection seal must be present Rabbit meat must be processed in a state-licensed facility. Rabbit is not covered under federal inspection. Poultry must be processed in a WSDA-licensed processing facility or a USDA processing facility. Both state licensed and federally inspected processing facilities are considered approved sources of poultry for use in institutions. USDA inspection seal or a statement that it has been processed in a WSDA-licensed food processing facility must be present.

1. Does your product meet the above legal requirements? Yes No

2. Provide details: _____

Sustainable Production Practices

In addition to Food Safety procedures we are also interested in your sustainable productions practices. Please check all that apply below:

Product carries a third party certification:

- Food Alliance Certified
- USDA Organic Certified
- Salmon Safe
- Certified Humane Raised and Handled
- Animal Welfare Approved
- American Grassfed Association

Product carried a UDSA/FDA label claim:

- “Raised without antibiotics” / “No antibiotics administered” (poultry and meat products)
- “Raised without added hormones” / “No hormones added” (beef and lamb only)
- “Grass-fed” (products from ruminants such as beef cattle, dairy cattle, lamb)

Other claims:

- “Cage-Free” (poultry only)
- “No genetically engineered ingredients” used in livestock feed (products made from corn, soy, canola or their derivatives)
- Other: _____

Dairy – Practices & Certifications



Legal Requirement for purchasing direct from producers of Dairy

Oregon Legal Requirement	Washington Legal Requirements
A license from ODA to sell fluid milk is required. Dairy products (butter, cheese, ice cream, etc.) must also be purchased from an establishment licensed by ODA.	Fluid milk must be purchased from a WSDA licensed Grade A dairy. Farms must be licensed as a Food Processor by WSDA to sell cheese, butter, and other dairy products.

1. Does your product meet the above legal requirements? Yes No

2. Provide details: _____

Sustainable Production Practices

In addition to Food Safety procedures we are also interested in your sustainable productions practices. Please check all that apply below:

Product carries a third party certification:

- Food Alliance Certified
- USDA Organic Certified
- Salmon Safe
- Certified Humane Raised and Handled
- Animal Welfare Approved
- American Grassfed Association

Product carries a USDA/FDA label claim:

- "Raised without antibiotics" / "No antibiotics administered" (poultry and meat products)
- "Raised without added hormones" / "No hormones added" (beef and lamb only)
- "Grass-fed" (products from ruminants such as beef cattle, dairy cattle, lamb)

Other claims:

- "rBGH-free" / "rBST-free" (milk, butter, cheese, yogurt, ice cream, sour cream, cottage cheese)
- "No genetically engineered ingredients" used in livestock feed (products made from corn, soy, canola or their derivatives)
- Other: _____

Eggs – Practices & Certifications

Legal Requirement for purchasing direct from producers of Eggs

Oregon Legal Requirement	Washington Legal Requirements
A producer is required to have an egg handler's license from the ODA Food Safety Division.	Same as Oregon

1. Does your product meet the above legal requirements? Yes No

2. Provide details: _____

Sustainable Production Practices

In addition to Food Safety procedures we are also interested in your sustainable productions practices. Please check all that apply below:

Product carries a third party certification:

- Food Alliance Certified
- USDA Organic Certified
- Salmon Safe
- Certified Humane Raised and Handled
- Animal Welfare Approved

Product carried a UDSA/FDA label claim:

- "Raised without antibiotics" / "No antibiotics administered" (poultry and meat products)
- "Grass-fed" (products from ruminants such as beef cattle, dairy cattle, lamb)

Other claims:

- "Cage-Free"
 - "No genetically engineered ingredients" used in livestock feed (products made from corn, soy, canola or their derivatives)
 - Other: _____
- _____

Resources and References

Resources used to create this document:

1. Iowa State University Extension & Leopold Center for Sustainable Agriculture. (2005). A Checklist for Purchasing Local Produce.
2. Oregon Department of Agriculture & Oregon Department of Education. (2008). Oregon Legal Requirements for Purchasing Food from Farms.
3. Portland Public Schools. Attachment E Safe Food Handling Practices. RFP No. 07-1065 Farm to School Produce “Harvest of the Month”
4. USDA. (2009). USDA Good Agricultural Practices & Good Handling Practices Audit Verification Checklist
5. Washington State Department of Agriculture (2003). Farm to Cafeteria Connections: Marketing Opportunities for Small Farmers in Washington State.
6. Will Fargo, Food Safety Specialist, Oregon Department of Agriculture. Personal communication April 1, 2011.

Third Party Certification and Label Claims Referenced in this Document:

1. USDA Organic Certified: www.ams.usda.gov/NOP/indexNet.htm
2. Food Alliance Certified: www.foodalliance.org
3. Certified Humane Raised and Handled: www.certifiedhumane.com
4. Animal Welfare Approved: www.animalwelfareapproved.org/
5. Salmon Safe: www.salmonsafe.org/
6. American Grassfed Association: www.americangrassfed.org
7. Raised Without Antibiotics/No Antibiotics Administered:
http://www.fsis.usda.gov/Fact_Sheets/Meat_&_Poultry_Labeling_Terms/index.asp
8. Raised without added hormones/No hormones added:
http://www.fsis.usda.gov/Fact_Sheets/Meat_&_Poultry_Labeling_Terms/index.asp
9. Grass Fed:
<http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateN&navID=GrassFedMarketingClaimStandards&rightNav1=GrassFedMarketingClaimStandards&topNav=&leftNav=GradingCertificationandVerification&page=GrassFedMarketingClaims&resultType=&acct=Isstd>
10. U.S. Department of Agriculture, Food Labeling:
http://fnic.nal.usda.gov/nal_display/index.php?info_center=4&tax_level=1&tax_subject=273
11. U.S. Food and Drug Administration, Labeling and Nutrition:
<http://www.fda.gov/food/labelingnutrition/default.htm>

Food Safety Resources:

Good Agricultural Practices (GAP) – Resources and Certification for food safety planning, implementation:

1. Oregon Department of Agriculture: http://oregon.gov/ODA/ADMD/gap_ghp.html
2. Family Farmed, On Farm Safety Resource: <http://onfarmfoodsafety.org>

Appendix A

On Farm Food Safety Questionnaire

Food Safety Question	Response	Additional information
Pre-Production and Growing Practices Questions		
1. Do you have a product traceability plan in place? Are products able to be traced back to production areas?		
2. Has water quality for irrigation been assessed?		
3. Have corrective measures been implemented if irrigation water did not meet quality standards?		
4. Is water tested at least annually?		
5. Is there a municipal/commercial sewage treatment facility or waste material landfill adjacent to the farm?		
6. If composted manure is used, is it properly composted?		
7. If raw manure is incorporated into the soil, is it added at least 2 weeks prior to planting or 120 days prior to harvest?		
8. Are crops grown next to livestock production facilities (dairy, beef, poultry, swine, etc. production)?		
9. If crops are grown next to livestock production facilities, are adequate natural or physical barriers in place?		
10. Are manure lagoons located near crop production areas?		
11. If manure lagoons are located near crop production areas, are they maintained to prevent leaking, overflowing and runoff?		
12. Do you use synthetic pesticides? If so, is a trained handler applying them?		
13. Are crop production areas monitored for signs of wild or domestic animals entering the land?		
Harvest and Post-Harvest Questions		
14. Are baskets, totes, or other containers used to collect or transport food products cleaned and sanitized before each use?		
15. Are packing materials used for food products clean/sanitized and appropriate for food contact?		
16. Are food products kept at appropriate temperatures?		
17. Is the water source for cleaning produce and storage containers potable and kept free of contaminants (e.g., manure)?		

18. Is water used for cooling and/or to make ice potable?		
19. Are food product contact surfaces washed, rinsed and sanitized at the end of each day?		
20. Is there a pest control program in place for packing and storage facilities?		
21. Are chemicals, pesticides and cleaning materials properly labeled and stored in restricted areas?		
22. Are produce items transported with potentially contaminating products?		
23. Are animals transported in the same trucks as produce? If yes, are the trucks cleaned and sanitized before produce is transported on the truck?		
24. Do you maintain a specified temperature during product transit?		
25. Do you carry liability insurance? If so, what level?		
Worker Sanitation Questions		
26. Are workers trained about proper sanitation and hygiene practices?		
27. Are hand-washing facilities with warm water, soap, and single use towels available to workers?		
28. Do workers wash hands at appropriate times – after eating, smoking and using restroom?		
29. Are workers excluded from handling food products if they are ill?		