



School Garden Practice Checklist

If you answer “no” to a question, that is a practice that you need to change to enhance the safety of your produce and your students.

Practice	Yes	No	Does Not Apply To Me
<i>Requirements & Training</i>			
Our school garden operation provides food safety training for our students, workers and/or volunteers.			
Our school garden operation has written food safety plans and procedures to keep our produce safe during growing, harvesting, handling, storage, etc.			
<i>Land & Water Use</i>			
We know how the land was used previously and/or know that our plot has not been used in ways that would make it unsafe for growing food.			
We have taken steps to prevent contamination of the school garden plot by run-off from animal use areas, roads, etc.			
When we compost, we check the temperature to be sure harmful microorganisms are destroyed.			
With so many students in the garden, we avoid the use of animal manures in our garden and in the compost we use for the school garden.			
We limit animals in the garden area by fencing it.			
We have a “NO PETS ALLOWED” policy in the garden area.			
We use irrigation water only from municipal supplies OR water sources that we test frequently to be sure it is safe.			
We only use municipal water OR tested, safe well water suitable for drinking to wash produce from the garden.			
If we have to use pesticides, fertilizers, etc., we only use them according to label directions, and we observe the specified waiting period between application of pesticides and harvest of the produce.			

Practice	Yes	No	Does Not Apply To Me
<i>Student, Worker and/or Volunteer Health, Hygiene & Training</i>			
We have policies that limit sick students, workers and/or volunteers from coming in contact with the produce.			
We provide handwashing and hygiene training to our students, workers and/or volunteers.			
We train students, workers and/or volunteers to seek immediate first aid for injuries like cuts, abrasions, etc. that could be a source of contamination for produce.			
We teach students and provide training for workers and/or volunteers on what to do with produce that comes in contact with blood or other bodily fluids.			
<i>Facilities & Equipment at the Garden Site</i>			
We provide easy access to handwashing facilities with clean water, soap and paper towels near the garden at our school.			
We provide easy access to clean bathroom facilities at the school.			
We provide training for workers and/or volunteers involved in cleaning and sanitizing on how to do it properly (including products to use, how to prepare and use them, etc.)			
We clean and sanitize tools and equipment on a regular schedule.			
We clean and sanitize harvesting containers between uses.			
We clean and sanitize storage facilities, equipment and containers.			
We clean and sanitize surfaces that come in contact with produce often and regularly.			
We take steps to cool the produce to recommended temperatures during storage and monitor the storage temperature with a calibrated thermometer.			

Practice	Yes	No	Does Not Apply To Me
<i>Record Keeping</i>			
We keep records (sources of seed, time of chemical application and harvest, water testing, etc.).			

Remember:

If you had to answer “no” to a question, that is a practice that you need to change to enhance the safety of the produce you grow in your school garden.

