

**Thomaston Demonstration Site**

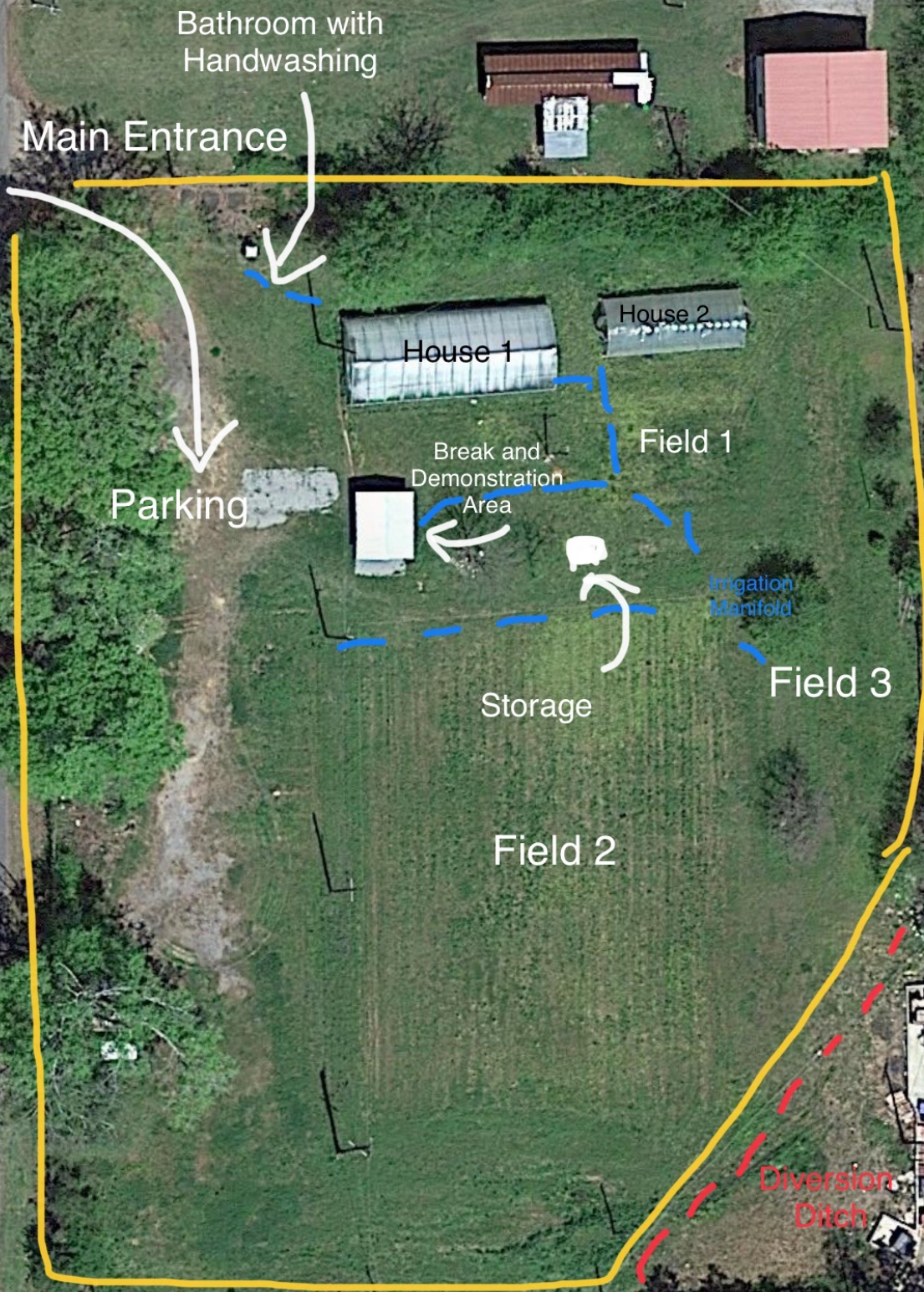
**133 6<sup>th</sup> Avenue**

**Thomaston, AL 36783**

**Food Safety Plan 2020**

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# Qualified Exemption Review

Thomaston Demonstration Site, 133 6th Avenue, Thomaston, AL 36783 Date: 1/1/2020

**Total food sales** (in addition to produce, these sales include all other food for humans, feed for animals, and sales of live food animals)

Year 1 (Sales year: 2017)                      \$ 28,217  
Year 2 (Sales year: 2018)                      \$ 32,412  
Year 3 (Sales year: 2019)                      \$ 45,714

**Average total food sales**                      \$ 35,448                      **A**  
**Inflation adjusted<sup>1</sup> threshold for (range)**                      \$ 561,494                      **B**

(B is \$561,494 for 2017-2019)

A must be smaller than B for eligibility

**Sales to qualified end users (QEUs)** (e.g. consumers anywhere, or grocery stores and restaurants within 275 miles or within the same state or Indian reservation)

Year 1 (Sales year: 2017)                      \$ 28,217 - all 2017 income was from direct sales  
Year 2 (Sales year: 2018)                      \$ 15,428  
Year 3 (Sales year: 2019)                      \$ 37,412

**Average food sales to QEUs**                      \$ 27,019                      **C**

**Sales to non-QEUs** (e.g. wholesale buyers)

Year 1 (Sales year: 2017)                      \$ 0  
Year 2 (Sales year: 2018)                      \$ 16,984  
Year 3 (Sales year: 2019)                      \$ 8,302

C must be larger than D for eligibility

**Average food sales to non-QEUs**                      \$ 8,429                      **D**

Based on this information, this farm meets the criteria for a qualified exemption.

Reviewed by: Dave Chopin                      Title: Assistant Manager                      Date: 1/1/2020

Sales receipts must also be retained to support this record.

<sup>1</sup>FDA updates the inflation adjusted value (B) yearly:

<https://www.fda.gov/food/guidanceregulation/fsma/ucm554484.htm>

**FSMA PSR Reference § 112.7(b) Confidential Record**

**Modified from PSA Required Records Document 2019**

# Employee Worker Health and Hygiene Policy

All employees and visitors must follow the hygiene policy. All tools, equipment, and break areas, must be kept clean to minimize the chance of contaminating produce.

- Employees and visitors must wear clean clothes and shoes in the produce production and processing areas.
- Employees and visitors must wash hands prior to touching produce, putting on gloves, or touching produce contact surfaces.
- Employees and visitors must wash hands anytime they may have become contaminated including, but not limited to:
  - After using the toilet
  - After touching animals or animal feces
  - After eating
  - After smoking
  - After handling trash
- Employees and visitors must report symptoms of foodborne illnesses to the supervisor. Symptoms of foodborne illness include vomiting, diarrhea, and jaundice.
- Employees and visitors must report injuries to the supervisor and notify the supervisor if produce has become contaminated by blood or other bodily fluids.
- Employees and visitors must not wear jewelry on their hands or wrists, unless it can be cleaned easily.
- Employees and visitors must eat, drink, chew gum, and smoke only in designated areas.

## Visitor Policy

No visitors are allowed in the demonstration site area without management permission. Visitors onsite for tours are not permitted to come into contact with produce or equipment and tools used for harvesting without permission. Upon arrival, visitors are informed of and asked to follow the hygiene policy. All employees and visitors must wash their hands upon arriving at the demonstration site to prevent contamination.

## SOP for Harvest

Employees and visitors involved in harvest activities must follow the SOP for Harvest.

- If animal feces are found during harvest, they must not harvest produce that is likely to be contaminated.
  - The feces can be flagged to provide a visual cue so that others do not harvest that produce.

- If the feces are likely to contaminate produce during a rain event or if it is located in a foot traffic area, it should be removed with a designated shovel, thrown in the trash can, and hands washed.
- If it is not possible to flag or remove the feces, then the problem must be reported to a supervisor.
- Only use cleaned and sanitized harvest containers and tools.
  - Harvest containers and tools must be inspected for soil, debris, feces, and other contamination before each use
  - If contamination is found, the harvest container or tool must be re-cleaned and re-sanitized.
  - If the contamination cannot be eliminated, then the problem should be reported to a supervisor.
- Produce that has dropped to the ground prior to or during harvest must be left in the field.
- Contamination of produce after harvest must be prevented by:
  - Not placing harvest containers directly on the ground during harvest,
  - Stacking containers only after cleaning and sanitizing them
  - Placing boxes of produce directly into the CoolBot trailer after harvest to prevent contamination from birds and pests.

## **Pre-plant Inspection**

Prior to planting, the area is assessed for growing produce.

- The property, owned by the town of Thomaston, is situated adjacent to a small grocery store that has permission from the town to dispose of greywater in a vegetative area between the grocery store and demonstration site. Because pathogens could be present in the greywater, a diversion ditch has been established to prevent drainage into the growing area.
- The area surrounding the demonstration site is residential. Although deer and hogs are not a concern, humans, cats, dogs, and raccoons have been identified as potential sources of contamination. A fence has been erected surrounding the property to minimize human and animal access. When raccoon and cat tracks are found, traps are set to catch them and they are rehomed or relocated to nearby private lands.

## **Pre-harvest inspection SOP**

During the growing season and just prior to harvest, the growing area is inspected for contamination by humans or animals. The employee conducting the pre-harvest inspection looks specifically for signs of contamination by animals or humans, such as tracks, crop destruction, or feces both in the field and along the perimeter. If contamination is found, it is flagged or removed so that harvest can proceed.

## Water System Inspection SOP

All water for the demonstration site comes from the City of Thomaston. The water distribution system from the point of access through the fields is inspected by walking the distribution system prior to using the water each growing season. The employee conducting the inspection looks for broken pipes, dead legs, and backflow prevention devices. Areas in need of maintenance are repaired prior to use. Findings and corrective actions are recorded on the *Water System Inspection Record*. Any problems and their corrective actions found during the season are also recorded on the *Water System Inspection Record*.

## Sanitation SOP

If a tool or piece of equipment comes into contact with produce, it is washed and sanitized at the end of the production day by the farm manager or an employee. Cleaning and sanitation supplies, including PPE, can be found in the supply cabinet. Employees must wear gloves and safety glasses when mixing and using the sanitizer, should avoid breathing the vapors, and should wash thoroughly with soap and water after handling the sanitizer.

### Procedure:

**Step 1:** Debris and loose soil are removed from surfaces by hand. Harvest containers should be turned upside down and gently bumped to help with debris removal.

**Step 2:** Once loose soil is removed, tools and equipment are scrubbed with soap, water, and the designated cleaning brush until all visible dirt is loosened. The soap used is Dawn or similar general purpose detergent. When using Dawn original formula, a cleaning solution may be made by adding a small amount (approximately 1 Tablespoon) of Dawn to 2 gallons of water in the designated cleaning bucket. The cleaning solution should be dumped in the woody area, away from produce fields, and remade whenever it becomes dirty and lacks soap bubbles.



**Step 3:** After scrubbing the tool or equipment, the soap and dirt are rinsed away using the hose with spray nozzle attachment.

**Step 4:** Tools and equipment are sanitized by spraying a sanitizer labeled for use on food contact surfaces. Normally, Members Mark Commercial Sanitizer, a type of quaternary ammonia, is used. The solution can be made in the 1 gallon pump up sprayer by adding 1 oz of concentrate to 1 gallon of water to create a 200 ppm solution.



Insert  
Produce Safety Alliance  
Grower Training  
Certificate  
Here



**2020 Annual Water Quality Report**  
**(Testing Performed January through December 2019)**

**TOWN OF THOMASTON WATER WORKS AND GAS BOARD**

P. O. Box 276  
 153 Main Street  
 Thomaston, AL 36783  
 Phone 334-627-3434  
 Fax 334-627-3650

We are pleased to present to you this year's Annual Water Quality Report. This report is designed to inform you about the quality water and services we deliver to you every day. We want you to understand the efforts we make to continually improve the water treatment process and protect our water resources. We are committed to ensuring the quality of your water.

<b>Number of Customers</b>	Approximately 320 service connections
<b>Water Source</b>	Groundwater well producing from the Eutaw aquifer
<b>Water Treatment</b>	Chlorination for disinfection
<b>Storage Capacity</b>	Two (2) tanks with a total capacity of 300,000 gallons
<b>Interconnections</b>	Sell water to South Marengo County WFPA
<b>Mayor</b>	
	Rudolph (Rudy) Parker
<b>Water Superintendent</b>	
	Dexter Drake
<b>Board Members</b>	
	Bobby Pritchett, Chairman
	Jason Griffith, Member
	Trey Etheridge, Member
	Joseph Hudson, Member
	Bernard Cade, Member

**Source Water Assessment**

In compliance with the Alabama Department of Environmental Management (ADEM), **Town of Thomaston Water Works and Gas Board** has developed a Source Water Assessment plan that will assist in protecting our water sources. This plan provides additional information such as potential sources of contamination. It includes a susceptibility analysis, which classifies potential contaminants as high, moderate, or non-susceptible to contaminating the water source. The assessment has been performed, public notification was completed, and the plan has been approved by ADEM. Our well and aquifer seem to be protected from most potential contaminants. A copy of the report is available in our office for review during normal business hours, or you may purchase a copy upon request for a nominal reproduction fee.

Please help us make this effort worthwhile by protecting our source water. Carefully follow instructions on pesticides and herbicides you use for your lawn and garden, and properly dispose of household chemicals, paints and waste oil.

**Monitoring Schedule**

**Town of Thomaston Water Works and Gas Board** routinely monitors for constituents in your drinking water according to Federal and State laws. This report contains results from the most recent monitoring which was performed in accordance with the regulatory schedule.

<b>Constituents Monitored</b>	<b>Date Monitored</b>
Inorganic Contaminants	2019
Lead/Copper	2017
Microbiological Contaminants	current
Nitrates	2019
Radioactive Contaminants	2019
Synthetic Organic Contaminants (including herbicides and pesticides)	2018
Volatile Organic Contaminants	2019
Disinfection By-products	2019

## General Information

All drinking water, including bottled drinking water, may be reasonably expected to contain at least small amounts of some contaminants. The presence of contaminants does not necessarily indicate that water poses a health risk. MCL's, defined in a List of Definitions in this report, are set at very stringent levels. To understand the possible health effects described for many regulated constituents, a person would have to drink 2 liters of water every day at the MCL level for a lifetime to have a one-in-a-million chance of having the described health effect.

The sources of drinking water (both tap water and bottled water) include rivers, lakes, streams, ponds, reservoirs, springs, and wells. As water travels over the surface of the land or through the ground, it dissolves naturally occurring minerals and radioactive material, and it can pick up substances resulting from the presence of animals or from human activity. Contaminants that may be present in source water include:

- Microbial contaminants, such as viruses and bacteria, which may come from sewage treatment plants, septic systems, agricultural livestock operations, and wildlife.
- Inorganic contaminants, such as salts and metals, which can be naturally-occurring or result from urban storm water run-off, industrial or domestic wastewater discharges, oil and gas production, mining, or farming.
- Pesticides and herbicides, which may come from a variety of sources such as agriculture, storm water run-off, and residential uses.
- Organic chemical contaminants, including synthetic and volatile organic chemicals, which are by-products of industrial processes and petroleum production, and can also come from gas stations, urban storm water runoff, and septic systems.
- Radioactive contaminants, which can be naturally occurring or be the result of oil and gas production and mining activities.

In order to ensure that tap water is safe to drink, EPA prescribes regulations which limit the amount of certain contaminants in water provided by public water systems. Food and Drug Administration (FDA) regulations establish limits for contaminants in bottled water.

Some people may be more vulnerable to contaminants in drinking water than the general population. People who are immuno-compromised such as cancer patients undergoing chemotherapy, organ transplant recipients, HIV/AIDS positive or other immune system disorders, some elderly, and infants can be particularly at risk from infections. People at risk should seek advice about drinking water from their health care providers. EPA/CDC guidelines on appropriate means to lessen the risk of infection by *Cryptosporidium* and other microbiological contaminants are available from the Safe Drinking Water Hotline (800-426-4791).

Based on a study conducted by ADEM with the approval of the EPA a statewide waiver for the monitoring of asbestos and dioxin was issued. Thus, monitoring for these contaminants was not required.

## Information about Lead

Lead in drinking water is rarely found in source water but is primarily from materials and components associated with service lines and home plumbing. Your water system is responsible for providing high quality drinking water but cannot control the variety of materials used in plumbing components.

If present, elevated levels of lead can cause serious health problems, especially for pregnant women and young children. Use *only* water from the cold-water tap for drinking, cooking, and *especially for making baby formula*. Hot water is more likely to cause leaching of lead from plumbing materials. When your water has been sitting for several hours, you can minimize the potential for lead exposure by flushing your tap for 30 seconds to 2 minutes before using water for drinking or cooking. These recommended actions are very important to the health of your family.

Lead levels in your drinking water are likely to be higher if:

- Your home or water system has lead pipes, or
- Your home has faucets or fittings made of brass which contains some lead, or
- Your home has copper pipes with lead solder and you have naturally soft water, and
- Water often sits in the pipes for several hours.

If you are concerned about lead in your water, you may wish to have your water tested. Information on lead in drinking water, testing methods, and steps you can take to minimize exposure is available from the Safe Drinking Water hotline or at [www.epa.gov/safewater/lead](http://www.epa.gov/safewater/lead).

**As you can see by the table below, our system had no violations.** We have learned through our monitoring and testing that some constituents have been detected. We are pleased to report that our drinking water meets federal and state requirements. This report shows our water quality and what it means.

TABLE OF DETECTED DRINKING WATER CONTAMINANTS						
Contaminants	Violation Y/N	Level Detected	Unit Msmt	MCLG	MCL	Likely Source of Contamination
Alpha emitters	NO	1.5	PCi/l	0	15	Erosion of natural deposits
Copper	NO	0.350 * 0 >AL	ppm	1.3	AL=1.3	Corrosion of household plumbing systems; erosion of natural deposits; leaching from wood preservatives
Fluoride	NO	0.60	ppm	4	4	Erosion of natural deposits; water additive which promotes strong teeth; discharge from factories
Nitrate (as Nitrogen)	NO	0.16	ppm	10	10	Runoff from fertilizer use; leaching from septic tanks, sewage; erosion of natural deposits
TTHM [Total trihalomethanes]	NO	2.00-11.0	ppb	0	80	By-product of drinking water chlorination
HAA5 [Total haloacetic acids]	NO	2.00-3.30	ppb	0	60	By-product of drinking water chlorination
<b>Secondary Contaminants</b>						
Chloride	NO	410	ppm	n/a	250	Naturally occurring in the environment or as a result of industrial discharge or agricultural runoff
Hardness	NO	15.8	ppm	n/a	n/a	Naturally occurring in the environment or as a result of treatment with water additives
Manganese	NO	0.02	ppm	N/A	0.05	Erosion of natural deposits; leaching from pipes
pH	NO	8.39	S.U.	n/a	n/a	Naturally occurring in the environment or as a result of treatment with water additives
Sodium	NO	322	ppm	n/a	n/a	Naturally occurring in the environment
Sulfate	NO	2.69	ppm	n/a	250	Naturally occurring in the environment or as a result of industrial discharge or agricultural runoff
Total Dissolved Solids	NO	608	ppm	n/a	500	Naturally occurring in the environment or as a result of industrial discharge or agricultural runoff

\* Result shown = 90<sup>th</sup> percentile, and # of sites above action level (1.3 ppm) = 0

#### DEFINITIONS

*Action Level* - the concentration of a contaminant that, if exceeded, triggers treatment or other requirements which a water system must follow.

*Coliform Absent (ca)* - Laboratory analysis indicates that the contaminant is not present.

*Disinfection byproducts* – are formed when disinfectants used in water treatment plants react with bromide and/or natural organic matter (i.e., decaying vegetation) present in the source water. Different disinfectants produce different types or amounts of disinfection byproducts. Disinfection byproducts for which regulations have been established include trihalomethanes (TTHM), haloacetic acids (HAA5), bromate, and chlorite.

*Initial Distribution System Evaluation (IDSE)* - a one-time study conducted by water systems to identify distribution system locations with high concentrations of trihalomethanes (THMs) and haloacetic acids (HAAs). Water systems will use results from the IDSE, in conjunction with their Stage 1 DBPR compliance monitoring data, to select compliance monitoring locations for the Stage 2 DBPR.

*Maximum Contaminant Level* - (mandatory language) The Maximum Allowed (MCL) is the highest level of a contaminant that is allowed in drinking water. MCLs are set as close to the MCLGs as feasible using the best available treatment technology.

*Maximum Contaminant Level Goal* - (mandatory language) The Goal (MCLG) is the level of a contaminant in drinking water below which there is no known or expected risk to health. MCLGs allow for a margin of safety.

*Millirems per year (mrem/yr)* - measure of radiation absorbed by the body.

*Nephelometric Turbidity Unit (NTU)* - a measure of the clarity of water. Turbidity in excess of 5 NTU is just noticeable to the average person.

*Non-Detects (ND)* - laboratory analysis indicates that the constituent is not present.

*Not Required (NR)* - laboratory analysis not required due to waiver granted by the Environmental Protection Agency for the State of Alabama.

*Parts per billion (ppb) or Micrograms per liter* - one part per billion corresponds to one minute in 2,000 years, or a single penny in \$10,000,000.

*Parts per million (ppm) or Milligrams per liter (mg/l)* - one part per million corresponds to one minute in two years or a single penny in \$10,000.

*Parts per quadrillion (ppq) or Picograms per liter (picograms/l)* - one part per quadrillion corresponds to one minute in 2,000,000,000 years, or a single penny in \$10,000,000,000,000.

*Parts per trillion (ppt) or Nanograms per liter (nanograms/l)* - one part per trillion corresponds to one minute in 2,000,000 years, or a single penny in \$10,000,000,000.

*Picocuries per liter (pCi/L)* - picocuries per liter is a measure of the radioactivity in water.

*Standard Units (S.U.)* - pH of water measures the water's balances of acids and bases and is affected by temperature and carbon dioxide gas. Water with less than 6.5 could be acidic, soft, and corrosive. A pH greater than 8.5 could indicate that the water is hard.

*Treatment Technique (TT)* - (mandatory language) a required process intended to reduce the level of a contaminant in drinking water.

*Turbidity* – a measure of the cloudiness of water. We monitor it because it is a good indicator of the effectiveness of our filtration system.

*Variances & Exemptions (V&E)* - State or EPA permission not to meet an MCL or a treatment technique under certain conditions.

At the end of this report a list of *Primary Drinking Water Contaminants* and a list of *Unregulated Contaminants* for which our water system routinely monitors. These contaminants were *not* detected in your drinking water unless they are listed in the *Table of Detected Drinking Water Contaminants*.

STANDARD LIST OF PRIMARY DRINKING WATER CONTAMINANTS					
Contaminant	MCL	Unit of Msmt	Contaminant	MCL	Unit of Msmt
<b>Bacteriological Contaminants</b>			trans-1,2-Dichloroethylene	100	ppb
Total Coliform Bacteria	<5%	present or absent	Dichloromethane	5	ppb
Fecal Coliform and E. coli	0	present or absent	1,2-Dichloropropane	5	ppb
Turbidity	TT	NTU	Di (2-ethylhexyl)adipate	400	ppb
Cryptosporidium	TT	Calculated organisms/liter	Di (2-ethylhexyl)phthalate	6	ppb
<b>Radiological Contaminants</b>			Dinoseb	7	ppb
Beta/photon emitters	4	mrem/yr	Dioxin [2,3,7,8-TCDD]	30	ppq
Alpha emitters	15	pCi/l	Diquat	20	ppb
Combined radium	5	pCi/l	Endothall	100	ppb
Uranium	30	pCi/l	Endrin	2	ppb
<b>Inorganic Chemicals</b>			Epichlorohydrin	TT	TT
Antimony	6	ppb	Ethylbenzene	700	ppb
Arsenic	10	ppb	Ethylene dibromide	50	ppt
Asbestos	7	MFL	Glyphosate	700	ppb
Barium	2	ppm	Heptachlor	400	ppt
Beryllium	4	ppb	Heptachlor epoxide	200	ppt
Cadmium	5	ppb	Hexachlorobenzene	1	ppb
Chromium	100	ppb	Hexachlorocyclopentadiene	50	ppb
Copper	AL=1.3	ppm	Lindane	200	ppt
Cyanide	200	ppb	Methoxychlor	40	ppb
Fluoride	4	ppm	Oxamyl [Vydate]	200	ppb
Lead	AL=15	ppb	Polychlorinated biphenyls (PCBs)	0.5	ppb
Mercury	2	ppb	Pentachlorophenol	1	ppb
Nitrate	10	ppm	Picloram	500	ppb
Nitrite	1	ppm	Simazine	4	ppb
Selenium	.05	ppm	Styrene	100	ppb
Thallium	.002	ppm	Tetrachloroethylene	5	ppb
<b>Organic Contaminants</b>			Toluene	1	ppm
2,4-D	70	ppb	Toxaphene	3	ppb
Acrylamide	TT	TT	2,4,5-TP (Silvex)	50	ppb
Alachlor	2	ppb	1,2,4-Trichlorobenzene	.07	ppm
Benzene	5	ppb	1,1,1-Trichloroethane	200	ppb
Benzo(a)pyrene [PAHs]	200	ppt	1,1,2-Trichloroethane	5	ppb
Carbofuran	40	ppb	Trichloroethylene	5	ppb
Carbon tetrachloride	5	ppb	Vinyl Chloride	2	ppb
Chlordane	2	ppb	Xylenes	10	ppm
Chlorobenzene	100	ppb	Disinfectants & Disinfection Byproducts		
Dalapon	200	ppb	Chlorine	4	ppm
Dibromochloropropane	200	ppt	Chlorine Dioxide	800	ppb
o-Dichlorobenzene	600	ppb	Chloramines	4	ppm
p-Dichlorobenzene	75	ppb	Bromate	10	ppb
1,2-Dichloroethane	5	ppb	Chlorite	1	ppm
1,1-Dichloroethylene	7	ppb	HAA5 [Total haloacetic acids]	60	ppb
cis-1,2-Dichloroethylene	70	ppb	TTHM [Total trihalomethanes]	80	ppb
<b>UNREGULATED CONTAMINANTS</b>					
1,1 – Dichloropropene	Aldicarb	Chloroform	Metolachlor		
1,1,1,2-Tetrachloroethane	Aldicarb Sulfone	Chloromethane	Metribuzin		
1,1,2,2-Tetrachloroethane	Aldicarb Sulfoxide	Dibromochloromethane	N - Butylbenzene		
1,1-Dichloroethane	Aldrin	Dibromomethane	Naphthalene		
1,2,3 - Trichlorobenzene	Bromobenzene	Dicamba	N-Propylbenzene		
1,2,3 - Trichloropropane	Bromochloromethane	Dichlorodifluoromethane	O-Chlorotoluene		
1,2,4 - Trimethylbenzene	Bromodichloromethane	Dieldrin	P-Chlorotoluene		
1,3 – Dichloropropane	Bromofom	Hexachlorobutadiene	P-Isopropyltoluene		
1,3 – Dichloropropene	Bromomethane	Isoprylbenzene	Propachlor		
1,3,5 - Trimethylbenzene	Butachlor	M-Dichlorobenzene	Sec - Butylbenzene		
2,2 – Dichloropropane	Carbaryl	Methomyl	Tert - Butylbenzene		
3-Hydroxycarbofuran	Chloroethane	MTBE	Trichlorofluoromethane		

### Questions?

If you have any questions about this report or concerning your water utility, please contact **Dexter Drake, operator**, in the office. We want our valued customers to be informed about their water utility. If you want to learn more, please attend any of our regularly scheduled meetings. They are held on **the second Tuesday of every other month at 5:30 p.m. in City Hall**. More information about contaminants to drinking water and potential health effects can be obtained by calling the EPA's Safe Drinking Water Hotline at (1-800-426-4791).

# Worker Training Record

Thomaston Demonstration Site, 133 6th Avenue, Thomaston, AL 36783 Date: 3/17/20

Trainer: John Lewis Training time: 8:00 Am

Topics Covered: Health + Hygiene Policy

Training materials: Please attach any printed materials related to the training. Also reference any relevant SOPs or sections of the farm food safety plan that apply.

Employee Name (please print)	Employee Signature
1. <u>Kristin Woods</u>	<u>[Signature]</u>
2. <u>Darrell McGuire</u>	<u>[Signature]</u>
3. <u>Andrew Williams</u>	<u>[Signature]</u>
4. _____	_____
5. _____	_____
6. _____	_____
7. _____	_____
8. _____	_____
9. _____	_____
10. _____	_____
11. _____	_____

Reviewed by: John Lewis Title: Manager Date: 3/17/20

FSMA PSR reference § 112.30(b) Confidential Record

# Worker Training Record

Thomaston Demonstration Site, 133 6th Avenue, Thomaston, AL 36783 Date: 3/18/20

Trainer: John Lewis Training time: 8:00 am

Topics Covered: Harvest SOP, Pre-plant SOP, Pre-harvest SOP

Training materials: Please attach any printed materials related to the training. Also reference any relevant SOPs or sections of the farm food safety plan that apply.

Employee Name (please print)

Employee Signature

- |                           |                        |
|---------------------------|------------------------|
| 1. <u>Kristin Woods</u>   | <u>[Signature]</u>     |
| 2. <u>Darrell McGuire</u> | <u>Darrell McGuire</u> |
| 3. <u>Andrew Williams</u> | <u>Andrew Williams</u> |
| 4. _____                  | _____                  |
| 5. _____                  | _____                  |
| 6. _____                  | _____                  |
| 7. _____                  | _____                  |
| 8. _____                  | _____                  |
| 9. _____                  | _____                  |
| 10. _____                 | _____                  |
| 11. _____                 | _____                  |

Reviewed by: John Lewis Title: Manager Date: 3/18/20

FSMA PSR reference § 112.30(b) Confidential Record

# Worker Training Record

Thomaston Demonstration Site, 133 6th Avenue, Thomaston, AL 36783 Date: 3/19/20

Trainer: John Lewis Training time: 8:00 am

Topics Covered: Water System Inspection SOP, Clean & Sanitary SOP

Training materials: Please attach any printed materials related to the training. Also reference any relevant SOPs or sections of the farm food safety plan that apply.

Employee Name (please print)

Employee Signature

- | Employee Name (please print) | Employee Signature     |
|------------------------------|------------------------|
| 1. <u>Kristin Woods</u>      | <u>[Signature]</u>     |
| 2. <u>Darrell McGuire</u>    | <u>Darrell McGuire</u> |
| 3. <u>Andrea Williams</u>    | <u>Andrea Williams</u> |
| 4. _____                     | _____                  |
| 5. _____                     | _____                  |
| 6. _____                     | _____                  |
| 7. _____                     | _____                  |
| 8. _____                     | _____                  |
| 9. _____                     | _____                  |
| 10. _____                    | _____                  |
| 11. _____                    | _____                  |

Reviewed by: John Lewis Title: Manager Date: 3/19/20

FSMA PSR reference § 112.30(b) Confidential Record

Modified from PSA Required Records Document 2019

# Water System Inspection Record

Thomaston Demonstration Site, 133 6th Avenue, Thomaston, AL 36783

Date	Time	Water Source and/or Distribution System	Observations	Corrective Actions Taken	Initials
3/17/20	8:00 AM	Municipal	lines from municipal tie in through fields are	N/A	JL
5/20/20	8:15 AM	Municipal	leak in line to field 3	replaced section of pipe	JL


Reviewed by: John Lewis Title: Manager Date: 5/25/20

FSMA PSR reference § 112.50(b)(1) Confidential Record



# Cleaning and Sanitizing Record

Thomaston Demonstration Site, 133 6th Avenue, Thomaston, AL 36783

Date	Time	List tools/equipment	Cleaned and/or Sanitized?	Method used	Cleaned By (initials)
5/20/21	4:00 pm	Harvest PMS	Boxes	Cleaning + Sanitizing SOP	

Reviewed by: Jane Lewis Title: Manager Date: 5/21/20