



Food Safety Plan Patchwork Farms

**10440 W. Fair Ave. Unit C
Littleton, CO 80127**

The information in this plan is an accurate representation of the food safety practices and conditions followed in this operation.

Owner/Manager: Greg Peterson
Contact: 720-244-4629

Food Safety Manager: Greg Peterson
Contact: 720-244-4629

Personnel

Name	Contact Information		In charge of:
Greg Peterson	720-244-4629	petersongap@comcast.net	Food Safety
Cindy DeLarber	303-803-7916	cdeklarber@comcast.net	

Food Safety Plan Infraction Policy

If a worker does not follow acceptable sanitary practices, he/she is verbally corrected and retrained if needed. If we see repeated lapses in good sanitary and hygienic practices in any farm worker, we will move them to a part of the operation that does not involve handling the produce or they will be dismissed.

Infraction	Date	Corrective Action	Employee Involved

Traceability Program and Mock Recall Documentation

In the event of a food safety issue related to our products, Patchwork Farms will protect the public health by efficiently identifying and removing unsafe food from the distribution chain and informing consumers of potentially hazardous food in the marketplace. This plan will be tested annually through a mock recall to ensure it functions effectively.

Identify the Concern

A recall may be initiated in a few ways: 1) consumer complaint(s); 2) notification by a regulatory agency of a food safety issue; or 3) an internal operations discovery or laboratory report indicating a potential food safety issue.

After receiving a consumer complaint, notification by a regulator of food safety issue, or an internal discovery of a condition that could create a food safety risk, the Recall Team Leader will assess the severity of the issue. If the consumer complaints are related to adverse health effects caused by the farm's products, Patchwork Farms will assess the concern by consulting the Colorado Department of Agriculture's (CDA) Food Quality Assurance Department

If Patchwork Farms receives more than one consumer complaint about adverse health effects caused by one of our products, we will consider the situation to be a potential foodborne disease outbreak and will contact the local health department.

If no risk is found after a thorough investigation, a consumer complaint may be handled internally and no further action may be necessary. If the investigation determines there may be a minimal risk associated with a product which is not likely to cause adverse health consequences (such as improper labeling), the product will be removed from the market and the issue corrected. However, if Patchwork Farms find a potential risk of adverse health consequences from one of our products of that a product is adulterated or misbranded, a recall will be initiated. In the case of a potential recall, the Recall Team Leader must document all information available to support the decision – either to recall, or not.

If Patchwork Farms is notified by the county health department, the Colorado Department of Public Health and Environment, or the federal Food and Drug Administration (FDA) that our products could be implicated in a foodborne illness outbreak, we will make a record of the communication, assemble the recall team, contact our legal counsel and insurance agent, if applicable, and start an internal investigation in coordination with the agencies.

Initiate the Recall

After the decision to initiate a recall, the Recall Team will assemble, notify regulatory agencies (if not previously notified), and determine the recall's scope. To determine the class and scope of the recall, Patchwork Farms will consider 1) whether any disease or injuries have already occurred from use of the product; 2) the seriousness of the health hazard; 3) the immediate and long-range consequences; and 4) the ability to identify and quantify the defective product in the marketplace.

Patchwork Farms will use the following FDA class levels of recall:

- Class I: A situation where serious (possibly even fatal) health consequences may result if the product is consumed. Examples include Listeria or Salmonella in food. A public alert is usually issued.
- Class II: A situation where a health hazard might exist but the probability is remote. A public health alert may be issued. An example is a food containing an undeclared allergen.
- Class III: A situation where a food violates federal regulations, but is unlikely to cause adverse health consequences, and where a public alert is not usually issued. An example is a food with a minor labeling issue.
- Market Withdrawal: A situation where a food has a minor violation that is not in violation of any food safety laws. The products may be withdrawn from the market without initiating a recall.

Notify the Regulatory Agencies

When the decision to initiate a recall based on consumer complaints is made, the Recall Team will contact the county health department. If the issue is serious or life-threatening, the Recall Liaison will call the FDA's 24-hour emergency line at 1-866-300-4374.

Identify and Trace Affected Products

The Recall Team Leader will initiate trace-back procedures to determine the products, number of units, units or measure, farm, harvest date, and lot numbers involved.

Notify Affected Parties

The Recall Team Leader will work with overseeing regulatory agencies to send out all press releases and customer notification. If the products pose a significant health hazard and the recalled products are in the hands of consumers, a press release is usually appropriate.

Patchwork Farms will notify all wholesale, retail, and direct customers as soon as possible about the recall. Notification will be done through a telephone call, in person, or in writing (the preferred form of notification).

The notification must include:

- A complete description of the product and any codes used to identify the product,
- A description of the problem and any potential associated health hazards,
- The scope of the recall (wholesale, retail, or user level),
- Clear instructions regarding removing the product from sale, ceasing distribution, sub-recalling (if appropriate), returning the product, or modifying the product, and
- A return response form for all written notification so that customers can indicate they received the notification and follow the instructions.

Control and Dispose of Recalled Products

The Recall Team Leader is responsible for ensuring all recalled products are controlled and disposed of appropriately. Patchwork Farms will make all reasonable efforts to remove affected products from the commerce stream.

All affected products in the control of Patchwork Farms will be detained and segregated to prevent reentry into the commerce stream. The Team will document all quantities and identification codes to help with reconciling product amounts and will clearly mark all affected product “not for sale or distribution.” Patchwork Farms will work with the overseeing regulatory agencies on the appropriate method of disposal, and no products will be destroyed without first notifying regulatory agencies.

Determine the Recall’s Effectiveness

The Recall Team will perform and document effectiveness checks of the recall to prove that all known, affected customers were notified of the recall and have taken appropriate action.

Terminate the Recall

The Recall Team will need to evaluate whether all possible customer responses have been received and if it is reasonable to assume that the recalled product has been recovered, corrected, reconditioned, or destroyed. The overseeing regulatory agencies will notify Patchwork Farms when the recall is terminated.

Remedy the Cause and Restore Operations

The Recall Team will take corrective and/or preventive measures to remedy the issue. After the recall, the team will update, revise, and make all necessary amendments to this plan. Finally, Patchwork Farms will focus on fully restoring operations.

Mock Recall Log							
Date Conducted:							
Buyer Name:							
Buyer contact information:			Phone:		Email:		
Harvest Information		Shipping Information			Mock Recall Information		
Product name/ shipping unit	Date/time harvested	Date/time shipped	Lot number	Amount Shipped	Date/time buyer contacted	Amt of product remaining at buyer site	Amt of product sold by buyer
Mock Recall Results:							
Corrective Actions Taken:							
Attach buyer confirmation of successful mock recall to this form							

Sample Tracking Label

	<p>MF = Myrtle Farm HF = Happiness Farm GF = Grandparents' Farm</p> <p>Date = M/D/Y</p> <p>Product</p>
---	---

Worker Health, Hygiene, and Sanitary Practices Policy

Any person who, by medical examination or supervisory observation, is shown to have, or appears to have an **illness, open lesion** (including boils, sores, or infected wounds, and/or **any other abnormal source of microbial contamination** by which there is a reasonable possibility of contamination of food, food-contact surfaces, packaging materials shall be excluded from operations which may result in such contamination until the condition is corrected.

No persons with any disease capable of being transmitted to others through the contamination of food shall work in any capacity which brings them into direct contact with food products, product-contact surfaces or packaging.

Workers must wear suitable, clean outer garments including boots or shoes. Maintain adequate personal cleanliness. Maintain gloves if used; replace if soiled Glove should be of an **impermeable** material. Impermeable materials do not allow water, oils, or other materials in the food to be absorbed by or pass through the glove. Both vinyl and latex are acceptable materials.

Drinking Water Use and Source

Potable water is from a municipal source. Water for drinking will be brought on site in clean, sanitized, covered containers. Workers will be encouraged to bring sealable reusable containers. However, disposable cups will also be provided.

Toilet Facilities

The Myrtle Farm has an indoor facility.

The Happiness Farms has a portable unit on site.

Maximum Number of employees on site at any one time:	2
Number of Toilet Facilities withing ¼ mile walk:	1
Ratio of employees to toilet facilities:	2:1

Farm and Field Maps

Myrtle Farm – Crop production only – 4,200 sq ft

Happiness Farm - Crop production only - 2,500 sq ft

Myrtle Farm - Lakewood



Hand Washing Station - portable

Bathroom

Production Area

Packing Area

Happiness Farm – Wheat Ridge



Production Area

Hand Washing Station - fixed

Packing Area

BAATHROOM

Water Quality

Water Use and Source

Water for drinking, hand washing, and cleaning food contact surfaces are all from a municipal water source

Irrigation Water is surface water from the Agricultural Ditch and Salisbury Lateral.

All of our microbial testing is done by Colorado Analytical Labs, which uses Good Laboratory Practices (GLP). Samples are taken by the food safety manager according to the GLP lab instructions and established procedures. Proper containers for testing are provided by Colorado Analytical Labs. Samples are delivered by hand less than eight hours than they were taken. Samples are taken directly from the irrigation system.

Surface water is tested at least three times throughout the season. The requirement for agricultural water used during growing activities is a microbial water quality profile (MWQP), based on a rolling 4-year data set of water testing results, that has a **geometric mean** (GM) of 126 or less CFU generic *E. coli*/100 mL water and a **statistical threshold value** (STV) of 410 or less CFU generic *E. coli*/100 mL water.

Animals, Wildlife, Livestock Policy

We do all that we can to keep domestic and wild animals out of fields. There are no domestic animals on any farm site. The presence of wild animals in the area is inevitable and we cannot completely control them. However, every day when we work in the fields, we routinely monitor the growing area for animal activity including the presence of animal droppings.

Just before and during harvest we check for damage or contamination by domestic or wild animals. If we observe animal droppings in our produce growing fields, we mark off an area within a three-foot radius of the contamination site. We do not allow any the crop in this location to be sold to customers. Instead, it is removed and disposed of by composting.

Sewage and Manure

At our farm locations sewage is either treated by a municipal wastewater treatment facility, or portable containment system. Portable containment systems are cleaned and maintained by a contracted service.

In some years, we apply raw manure to our fields. Whenever raw animal manure is used, it is applied to soil at least 120 days before harvest. We document applications in the Field Application Log which includes information on spreading dates, field locations, the number of acres, type of manure applied, which crops are going in those locations, and the rate of application. Because we do not apply raw manure to adjacent fields during the growing season, there is no risk of particles drifting onto our produce crop.

We collect produce culls, used seedling soil, and other biodegradable farm waste such as weeds, kitchen and yard waste for composting. Static compost piles are turned at least five times and must reach 131 degrees Fahrenheit for 15 days. Afterwards, it must cure until it reaches ambient temperature. All compost undergoes microbial testing, especially for e coli.

Soil Amendments

Alfalfa Meal – Standlee Premium Alfalfa Pellets for horse feed are applied to soil in the spring before planting. The amount of application depends on soil testing and the need for nitrogen.

Seed – Seeds are purchased from several different seed providers: Johnny’s Selected Seeds, Seeds, Trust, the Potato Garden, The Garlic Farm, Pinetree Seeds, Vermont Valley Community Farm, Ohio Heirloom Seeds, and Burpee Seeds

Mulch – Mulch is wood chips that are from trees and branches from the farm locations that are chipped on site.

Straw – Straw is sourced locally from different farm and garden centers.

Soils/Previous Land Use

The production areas have been grown at their current areas for less than five years. However, before Patchwork Farms the locations were either vacant land not used for any purpose or part of a community garden where produce was grown. Surrounding properties are residential and all soil is tested on an annual basis.

Containers, Bins and Packaging Materials Policy

All harvesting containers are stored off the ground, and covered during storage to protect them from contamination. Before harvesting starts, containers that come in direct contact with product are inspected for cleanliness and that they are intact and therefore are not likely to contaminate the products. Harvesting containers are never used for carrying or storing any non-produce items.

Field Packing and Handling

Only sound produce appropriate for the intended use is harvested. Produce that has been damaged or decayed is not harvested or is culled for composting. Product that is dropped or comes in contact with the ground is not harvested unless the product normally grows in contact with soil.

Packaging materials are appropriate and suitable for holding produce. Packaging materials are stored on pallets to keep them dry, clean and free from dirt or residue. They are stored separately from hazardous chemicals, toxic substances and other sources of contamination. We inspect the packaging and the packing area for signs of pests and take steps to eliminate them when they are found. Produce packed in the field can come in direct contact with the soil with careful attention to avoid and reduce soiling the containers and when feasible harvest carts and wagons are used to reduce contact with soil.

Postharvest Handling and Storage

Pallets, produce bins, totes and any materials that come in contact with the produce or the containers during handling or storage are cleaned before the harvest season begins with a detergent and then sanitized with 1% chlorine solution so they are not a source of contamination. If they become excessively dirty during harvesting, they are rinsed with potable water and allowed to drain dry before they are used again.

Workers are instructed to throw away any product that has become contaminated by toxic chemicals or other harmful substances during harvesting operations and to report the incident to their supervisor. Supervisors are to determine the cause of the incident and to correct procedures and conditions if necessary.

Chemicals, including cleaning and maintenance compounds are stored when not in use in a storage cabinet that is separate from harvested produce and equipment and tools that contact produce.

Chemical Storage and Application

Agricultural chemicals are not stored at any farm sites. They are stored off-site in an area dedicated to only agricultural chemicals, and in a covered, clean, dry location that is temperature appropriate. The chemicals stored and used at our sites are:

- Neem Oil
- Tomcat Rodent Repellent Granules

Data related to application are kept in the Field Application Guide.

Chemical Application Training

Farm Employees			
Name	Contact Information		Training Type/Date
Greg Peterson	720-244-4629	petersongap@comcast.net	Pesticides 5/2020

Pest Control Management

Neem oil (2tbs for every gallon of water) is applied to leafy crops like cherry tomatoes, cucamelons, peppers and herbs. It is applied in the evening starting in June every 1 to 2 weeks or less if needed. This is mainly a preventive form of pesticide that does little if insects are already present on the crop.

Tomcat Rodent Repellent Granules are applied at 1 pound for every 500 sq ft about twice during the summer. The granules are only applied with the winter squash crops to repel squirrels and rabbits.

Fine netting is also used on certain crops like basil to keep insects, especially grasshoppers, off of the crop.

We rotate crops on every farm, which helps mitigate pest problems.

Cold-Chain Management