



Local Food Safety Collaborative

The Local Food Safety Collaborative aims to provide specialized training, education, and outreach to farmers and food processors who serve local markets. Responses to this survey will help direct our resources to best enhance fundamental food safety knowledge and help small farmers and processors comply with applicable Food Safety Modernization Act (FSMA) regulations.

Survey participation is voluntary and will take approximately 20 minutes to complete. After completing the survey, you may elect to enter your personal information to be entered in a raffle for one of 20-\$100.00 gift cards.

Information gained through this survey will be shared in a collective format, where responses are not attributed to specific individuals. Your answers will remain anonymous and confidential.

We appreciate your time and thoughtful responses!

Survey Instructions

Please fill in the bubble completely for each question: Right Wrong

Your responses are very important to us! Our scanning software will only capture what is in the box so...

Please keep your response inside the box!

How do you define your food production operation? Fill in all choices that apply

- Farming** involves growing and harvesting crops, and/or raising animals (i.e. **FARMERS**).
- Food packing** involves placing produce into containers for sale and is also inclusive of prior activities, such as grading, culling, or weighing (i.e. **PACKERS**).
- Food Aggregating** involves collecting produce from many growers, after it has been harvested and packed (i.e. **AGGREGATORS**).
- Food processing** involves applying any kind of mechanical or chemical operation to raw foods including chopping, peeling, heating, dehydrating, or freezing (i.e. **PROCESSORS**).

**Note: If none of these choices apply to you, your participation in this survey is not needed at this time.*



Distributed by LFSC, developed at Cornell University
For questions, please contact Chelsea Matzen, FSMA
Project Coordinator
cmatzen@nfudc.org

My food production operation produces food for? Fill in all that apply:

- People
- Animals

*If you **only** produce food for animals, your survey participation is not needed at this time

How would you identify yourself within your food production operation? Fill in all that apply:

- Owner
- Manager
- Year-round employee
- Seasonal employee
- Other

State or U.S. territory where your farm or facility is located, please write in the box.

We would like to understand your motivation for learning about food safety. Please review the statements below and rate their importance to you.

	Not N/A	Important	Slightly Important	Moderately Important	Very Important
Maintain market access (meet buyer requirements)-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Meet regulatory requirements in the Food Safety Modernization Act	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Gain access to new markets/buyers-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Meet membership requirements of a commodity association-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Personal commitment to produce a safer product-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Reduce liability exposure-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Reduce chances of buyer rejecting lots/shipments-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Receive higher product prices-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other reasons, please specify in the box:					

Have you attended ANY food safety training(s)? Please indicate when.

	Never	Within the past 2 years	2-5 years ago	5+ years ago
Good Agricultural Practices (GAPs) training-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Produce Safety Alliance (PSA) Grower Training-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Sprout Safety Alliance Training-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Family Farmed Wholesale Success-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Family Farmed On-Farm Food Safety Project-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food Safety Trainings through my local Extension Office-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Basic HACCP Training-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Juice HACCP Training-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Seafood HACCP-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food Safety Preventive Controls Alliance (FSPCA) Trainings-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Better Process Control School-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Good Manufacturing Practices (GMP) Training-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Safe Quality Food (SQF) Training-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
British Retail Consortium (BRC) trainings-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I have participated in another type of training*-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

*Please specify in the box:

Have you or do you plan to implement food safety practices as a result of attending a training?

- Definitely yes**- I have implemented practices as a result of attending a training
- Probably yes**- I haven't implemented practices as a result of attending a training yet, but the information I learned will inform my future decisions
- Not sure**- I'm not sure how I will use the information I gained from attending a training
- Probably not**- I am not likely to implement practices as a result of attending a training
- Definitely not**- I will not implement practices as a result of attending a training
- I was already doing all the right things** – I attended training but found that my farm had already implemented the necessary food safety practices
- I have not attended a food safety training**

Please rate your own understanding of food safety principles in the following statements.

	Strongly disagree	Somewhat disagree	Neither agree nor disagree	Somewhat agree	Strongly agree
I can describe how human pathogens can spread- through humans, animals, and environmental means on my farm or in my facility-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I can identify ways to reduce food safety risks on my farm or in my facility-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I can describe the difference between 'cleaning' and 'sanitizing'-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

What limits your ability to implement food safety practices on your farm or in your food facility? Indicate the level of difficulty that each barrier imposes.

	Not a Limitation	Minimally Limiting	Moderately Limiting	Greatly Limiting
Time-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Ability of labor-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Information & knowledge-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Financial resources-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Technical assistance-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Availability of supplies or equipment-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Farm or processing facility infrastructure (e.g. space, layout)-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other, please describe in the box below.				

**What are the best methods to reach out to you about food safety trainings and updates?
Fill in all that apply.**

- Radio
- Newspaper
- Email
- Mail
- Mobile text
- Social media
- Commodity specific newsletter or list serve*
- Farm association newsletter or list serve*
- Other*

* Please specify in the box:

How important are the following sources to how you obtain new information or learn a new skill?

	N/A	Not Important	Slightly Important	Moderately Important	Very Important
Websites -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Written Materials -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Classroom Experiences -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Mobile Apps -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Online Discussion Forums -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Instructional Videos -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Extension Trainings, group meetings, and seminars -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Other, please specify

The next few questions explore your buyers, sales, and record keeping practices.

What percentage of your food do you sell within 275 miles of your farm and/or food facility?

- 0%- None of it
- Less than 50%
- More than 50%
- 100%- All of it
- I'm not sure
- I prefer not to answer

What is your farm's and/or food facility's average annual gross SALES of food for people (e.g. dairy, meat, fruits, vegetables, etc.) and animals (e.g. hay, corn, etc.)?

Remember, food includes anything that people and animals eat.

- \$0-\$24,999
- \$25,000-\$250,000
- \$250,001-\$499,999
- \$500,000-\$1,000,000
- Over \$1,000,000
- I'm not sure
- I prefer not to answer

What percentage of your food is currently sold to the following markets?

Please indicate the percentage in the column on the left, the total should add up to 100%

- _____ Direct to Consumer (CSA, U-pick, on-farm market, local farmers market, or other)
- _____ Wholesale (domestic)
- _____ Small retail entities (specialty food shops, restaurants)
- _____ Aggregate entities (such as food hubs, cooperatives, produce auctions)
- _____ Regional or national food suppliers (grocery stores or wholesale clubs)
- _____ Direct to Institutions (such as hospitals, prisons, child care)
- _____ USDA foods -commodity program
- _____ Emergency food assistance providers (food banks, meal programs, distribution providers)
- _____ Online/catalog/mail order
- _____ Processors
- _____ Export- Wholesale or direct buyer outside the United States
- _____ Other, please specify in the box:

100% TOTAL

We are interested to know the information you collect and keep when selling food to buyers, excluding direct to consumer sales such as U-picks or CSAs.

Please indicate your practices below.

- | | Unsure | Never | Some of my sales | Most of my sales | All of my sales |
|--|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| Records are kept for sales----- | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |
| Sales records are kept for at least three years----- | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> |

Indicate any third party safety audits you have had conducted on your farm and/or facility since Jan 2016.

Fill in all that apply.

- USDA GAP/GHP
- USDA Harmonized GAP
- Local or State audit
- Global GAP
- FDA
- Commodity-specific *
- Buyer- specific *
- Other *
- My farm or facility has not had a third-party audit
- What is a third party audit?
- I don't know
- I prefer not to answer

*Specify in the box below.

Have you ever conducted a self-audit of food safety practices on your farm or in your facility?

- Yes- it was very helpful
- Yes- it was NOT very helpful
- No- but I would like to
- No- and I'm not interested a self-audit
- What is a self-audit?
- I don't know
- I prefer not to answer

If you have conducted a self-audit or had an audit, have you made any changes to your food safety practices as a result?

Please describe in the box below.

The follow question asks about food safety trainings and practices at your establishment.

Please indicate how the following statements describe worker health and hygiene at your farm or facility.

	N/A	Unsure	Never	Sometimes	Most of the time	Always
Food safety trainings are provided for all workers	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food safety training is provided in a language that workers understand	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Records are kept for all food safety trainings	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Workers and visitors are provided with adequate restroom and hand washing facilities	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Visitors are made aware of our food safety policies	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
There is a system of monitoring in place to ensure food safety practices are completed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Are there any additional tools, resources (e.g., training materials) or information regarding worker health, hygiene, and training that would help you enhance food safety?

Explain in the box below.

The next section of questions (pg. 7-10) are for **FARMERS** only.

If you are not a farmer, but you are a food **PACKER** and/or **AGGREGATOR**, please progress to page 11.

If you are not a farmer or packer or aggregator, but are a food **PROCESSOR**, please progress to page 13.

Do you or your farm identify with any of the following categories or registrations within the USDA?

Fill in all that apply.

- Limited Resource** - A person with direct or indirect gross farm sales not more than \$173,900 (for FY2017) in each of the previous two years AND a person with a total household income at or below the national poverty level for a family of four or less than 50 percent of county median household income in each of the previous two years.
- Socially Disadvantaged**- A farmer or rancher who is of a socially disadvantaged group whose members have been subjected to racial, ethnic, or gender prejudice because of their identity as a member of a group, without regard to their individual qualities. Those groups include African Americans, American Indians or Alaskan natives, Hispanics, and Asians or Pacific Islanders.
- New and Beginning** - Have not operated a farm or ranch, or have operated a farm or ranch for not more than 10 consecutive years.
- Veteran**- A person who served in the United States Army, Navy, Marine Corps, Air Force, and Coast Guard, including the reserve components thereof, and who was discharged or released therefrom under conditions other than dishonorable.
- Woman Farmer**- A person who identifies as a female or woman farmer.
- Registered with a Farm and Track # through USDA Farm Service Agency (FSA)** - Registered farms are eligible for programs administered by FSA such as, farm loans, crop insurance, and disaster assistance compensation. A Farm # is also required for programs through the Natural Resource Conservation Service.
- USDA Organic**- A labeling term that indicates that the food or other agricultural product has been produced through approved methods. The organic standards describe the specific requirements that must be verified by a USDA-accredited certifying agent before products can be labeled USDA organic. Overall, organic operations must demonstrate that they are protecting natural resources, conserving biodiversity, and using only approved substances.
- NRCS (Natural Resources Conservation Services) Cooperator** - Those individuals or organizations (governmental or nongovernmental) that assist NRCS with providing conservation-related services are known as NRCS Conservation Cooperators.
- Plain Sect Farmer**- A farmer who is a member of any of various Protestant groups who wears distinctive plain clothes and adheres to a simple and traditional style of life excluding many conveniences of modern technology.
- None of these
- I don't know
- I prefer not to answer

What do you produce on your farm? Mark all that apply

- Salad greens (lettuce, spinach, etc.)
- Cooking greens (Kale, bok choy, collards, etc.)
- Tomatoes
- Corn or sweet corn
- Beets, parsnips, rutabagas, turnips
- Carrots or radishes
- Dry Beans, peas, lentils
- Broccoli or cauliflower
- Fresh market beans (green, wax, etc.)
- Cucumbers
- Brussels sprouts, eggplant, okra
- Peppers (bell, chili, etc.)
- Asparagus
- Rhubarb
- Potatoes or sweet potatoes
- Winter Squash or pumpkin
- Summer Squash or zucchini
- Garlic, onion, celery, scallions
- Herbs (sage, cilantro, parsley, etc.)
- Tree fruits (apples, pears, cherries, etc.)
- Bush berries (Raspberries, blueberries, blackberries, etc.)
- Strawberries
- Cranberries
- Melons (honeydew, watermelon, cantaloupe, etc.)
- Grapes (table grapes, wine grapes)
- Grains (barley, wheat, spelt, etc.)
- Tree nuts (almonds, pecans, etc.)
- Hops
- Dairy (milk)
- Eggs
- Meat, please specify in the box below:

Any other, please specify in the box below:

Does your farm have a written farm food safety plan?

- Yes
- No
- I'm not sure
- I prefer not to answer

Biological soil amendments of animal origin= any soil amendment containing animal-derived biological materials. This includes, but is not limited to manure, compost, fish emulsions, biosolids, and agricultural teas.

Please indicate how the following statements describe your use of biological soil amendments of animal origin on your farm.

	N/A	Unsure	Never	Sometimes	Most of the time	Always
Biological soil amendments of animal origin are applied to farm fields before planting -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Biological soil amendments of animal origin are applied to farm fields during the growing season -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The compost or other treated biological soil amendments that are applied to farm fields have undergone a validated process to reduce human pathogens -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Biological soil amendments of animal origin are stored in a place that minimizes amendment runoff/leeching -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Tools, such as shovels, that contact untreated biological soil amendments are cleaned and sanitized after use to prevent cross contamination -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Certain tools, such as shovels, are used exclusively for biologic soil amendments of animal origin-----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Are there any additional tools, resources or information regarding biological soil amendments of animal origin or their treatment that would help you enhance food safety on your farm? Please describe in the box below.

Please indicate how the following statements describe your farm in terms of wild and domesticated animals.

N/A Unsure Never Sometimes Most of the time Always

Fields are monitored for signs of animal intrusion including trampling, rooting, feeding, tracks, and feces ----- --- ----- ----- ----- -----

Domesticated animals, such as dogs and cats, are kept out of my fields and food production/postharvest handling/processing areas ----- --- ----- ----- ----- -----

Fields are actively assessed before harvest to determine if there is significant risk of fecal contamination from animals --- ----- ----- ----- -----

Action is taken to reduce food safety risks introduced by animals on my farm ----- --- ----- ----- ----- -----

Actions to reduce food safety risks from animals on my farm are documented ----- --- ----- ----- ----- -----

Are there any additional tools, resources or information regarding domesticated animals and wildlife that would help you enhance food safety on your farm? Please explain in the box below.

PRODUCTION (preharvest) water= any water that contacts fruits and vegetables, before harvest. This may include water used for irrigation, mixing sprays, or water applied directly to the harvestable portion of the crop prior to harvest. Please indicate how the following statements describe PRODUCTION (preharvest) water on your farm.

N/A Unsure Never Sometimes Most of the time Always

Surface water sources, such as ponds or streams, are used for producing fruits and vegetables ----- --- ----- ----- ----- -----

Well water is used on the farm for producing fruits and vegetables ----- --- ----- ----- ----- -----

Municipal water is used on the farm for producing fruits and vegetables ----- --- ----- ----- ----- -----

The quality of production water is monitored through laboratory testing for generic *E.coli* ----- --- ----- ----- ----- -----

Production water is tested for generic *E.coli* more than once per growing season ----- --- ----- ----- ----- -----

I am aware of potential sources of contamination of my surface or well waters ----- --- ----- ----- ----- -----

FARMERS and food PACKERS and food AGGREGATORS, please answer the following questions.

During and after harvest, water can be used for activities such as rinsing/washing produce, or cooling (ice) produce. Please indicate how the following statements describe your use of water POSTHARVEST (water used at or after harvest).

	N/A	Unsure	Never	Sometimes	Most of the time	Always
The water used comes from a municipal water supply	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The water used comes from surface water (ponds, streams, rivers)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The water used comes from a well source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lab tests show that the postharvest water contains no detectable generic E.coli	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
When using a dump tank or tub of water to rinse produce, sanitizers are added to the water to prevent cross contamination	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
When using a dump tank or tub of water to rinse produce, the temperature of the water is monitored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
When using a dump tank or tub of water to rinse produce, the water is changed out on a schedule or managed to prevent a buildup of material	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Are there any additional resources or information regarding PRODUCTION or POSTHARVEST water that would help you enhance food safety on your farm? Please explain in the box below.

Postharvest handling includes harvesting, packing and holding produce. Please indicate how the following statements describe your farm or facility in terms of postharvest handling.

	N/A	Unsure	Never	Sometimes	Most of the time	Always
The areas where produce is packed are kept clean and organized -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The areas where produce is stored are kept clean and organized -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
There is a process to monitor and deter insects and pests in places where produce is stored -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
All food contact surfaces are cleaned, inspected, and sanitized (when possible) on a schedule -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cull piles and garbage are removed at least once a day from the packing area -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The farm or facility utilizes cold storage -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The temperature in the cold storage area is monitored -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Pooled water in the packing shed and storage areas, including coolers, is eliminated daily -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Are there any additional resources or information regarding postharvest handling that would help you enhance food safety on your farm or in your facility? Please explain in the box below.

The next page of questions is for food *PROCESSORS* only.

If you are not a food processor, please progress to page 15 to end the survey.

Please identify any processed foods you produce. Fill in all that apply.

- Maple Syrup
- Jams, Jellies
- Pies, Cakes, Breads, or other baked goods
- Pickled Vegetables (e.g. cucumbers)
- Pickled Eggs
- Jerky
- Fermented Foods (such as sauerkraut)
- Juice
- Fermented Beverages (beer, wine, cider, etc.)
- Canned goods (sauces, etc.)
- Dry Goods (dip mixes, soup mixes, seasoning packets, etc.)
- Peeled, chopped, dehydrated or frozen produce
- Cheese
- Honey
- Other, please specify in the box:
- I do not perform food processing (such as peeling, mixing, chopping, heating)
- I prefer not to answer

Please indicate how the following statements reflect the current practices in your food processing facility.

	N/A	Unsure	Never	Sometimes	Most of the time	Always
All major allergens in food and food ingredients are clearly indicated on packaging -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Cross contamination of human pathogens to foods and food contact surfaces are prevented through cleaning and sanitizing activities -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The potential for microbial growth in my food product is minimized through cooking, pH, water activity control or other means -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Monitored activities (such as temperature or pH) during processing are documented -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
A processing authority reviewed the processes used to produce foods -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
The processing facility has filed a scheduled process(es) with the FDA -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
There is a system to record food safety violations that are reported by food workers in our facility -----	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Are there any additional resources, trainings, or information regarding food processing that would help you enhance food safety at your facility? Please explain below.



Thank you for your time and thoughtful responses!

Please return this survey to:

Lindsay Springer

Institute for Food Safety at Cornell University
630 W. North Street
Jordan Hall- NYSAES
Geneva, NY 14456

If you would like to be entered in the drawing for a chance to win one of twenty-\$100 gift cards, please provide your name and address in the space below:

Name: _____

Address: _____

This information will be separated from your survey responses to maintain anonymity.

 **quality
certification
SERVICES**
214 W University Avenue
Gainesville, Florida 32601
Main: 352-377-0133
Food Safety: 352-727-7157
FSGAP@qcsinfo.org