

Chippewa Valley Produce LLC

Produce Safety Plan

Prepared 3/2015

At CV Produce we practice safe food handling procedures to ensure our customers that we have the highest standards in food safety and it is a high priority to the farm. At CV Produce we put great effort into making sure that all produce is handled safely and responsibly to avoid the possibilities of foreign contaminations.

On the farm all unsalable produce is removed of promptly and placed in our composting area, all harvesting containers are stored in a clean environment away from possible contaminates such as fertilizers, dust, pesticides, and herbicides, all harvesting containers are cleaned after each use and disposed of if cracked or determined unsafe. The processing and washing equipment is stored away from any contaminants such as cleaners, fertilizers, pesticides, herbicides, or debris. All processing and washing equipment is washer thoroughly after each use with a bleach solution to ensure all bacteria has been removed. All final packaging containers are stored away from any fertilizers, pesticides, herbicides, or any debris that could contaminate the containers. Employees must wash their hands before starting work, after using restrooms, before and after handling any produce, and after completing a job that involved working with the soil. All employees must practice proper hygiene at all times. At CV Produce we have an IPM plan in place to ensure that pests are handled appropriately and in a timely manner, including fencing around the high tunnels and radiant traps and monitoring practices in place.

The CV Produce practices and believes that cross contamination prevention begins at the first level of handling, including growing, to ensure our customers and the public the highest quality of standards in place in the industry today. All employees, guests, and contracted workers must follow CV Produce's policies and procedures at all times.