

Garden Safety Checklist

1 GARDEN SITE

- Garden is located away from septic drain fields, flood zones, chemical storage, or garbage collection.
- Garden soil has been tested for toxins such as arsenic and lead, or a commercial soil mix is used.
- Garden is located away from traffic, utilities, or other physical hazards to youth.
- If used, raised beds or container gardens, stakes, and trellises are constructed of nontoxic materials.
- Only potable water is used for irrigation, handwashing, and washing of produce.

2 HEALTH AND HYGIENE

- Toilet and handwashing facilities are available to garden participants at all times.
- Garden participants have washed their hands prior to entering the garden.
- If used, garden gloves are washable and washed after each wear.
- Garden participants have access to a fully stocked first aid kit.

3 SUPERVISION AND SAFETY

- Children will be supervised by a sufficient number of trained, qualified adults while in the garden.
- If required, parental/guardian permission forms are on file.
- Youth or adults with serious allergies are documented and appropriate precautions established.
- Youth or adults exhibiting signs of illness are temporarily prevented from working in the garden.
- Emergency and safety policies are in place and adults and/or youth have been trained on these policies.
- Youth have been instructed on proper garden attire, rules of behavior, and what to do in an emergency.

4 COMPOST AND MANURES

- Animal manure use is avoided in the garden.
- Properly treated compost is purchased from a reliable, commercial source.
- Students follow label directions for any soil amendment and fertilizer applications, under adult supervision.

5 TOOLS AND EQUIPMENT

- All tools and equipment are safely stored and access is managed by adults.
- Youth have been trained on the safe and appropriate use of garden tools.
- Harvest tools are washed and, if possible, sanitized after use.

6 ANIMALS AND PESTS

- Domestic and wild animals are excluded from the garden.
- Pests are managed without the use of chemicals whenever possible.
- If chemicals are used, they are applied by a qualified adult and follow label instructions and school district policies.

Classroom Food-Preparation Safety Checklist

1 PERSONAL HYGIENE

- Handwashing sinks are fully stocked with soap, disposable towels, and water, with waste bins nearby.
- Everyone handling food or eating has washed their hands.
- Eating and drinking occur outside of the immediate food-preparation area.
- Hair restraints are used, if necessary.

2 FOOD PREPARATION

- Produce is washed in cool running potable water prior to preparation or eating.
- All equipment, utensils, and surfaces are washed, rinsed, and sanitized before and after each use.
- Ingredients are kept out of the temperature “danger zone” (danger zone is between 40°F and 140°F).
- Cross contamination is prevented (i.e., fresh produce is washed and prepped; separate cutting boards for produce and meat are identified; or fresh or cooked foods are used, etc.).
- Food is handled with clean hands, single-use gloves, or clean tongs/utensils.
- Clean, reusable towels are used for sanitizing, not for drying hands, utensils, or the floor.

3 COLD HOLDING

- Refrigerator is kept clean and organized. Containers are labeled with contents and a date.
- Temperature of cold food being held is at or below 40°F.
- Produce is never stored underneath or near raw meat or other items in such a way that it could become contaminated.

4 REFRIGERATOR/COOLER

- Thermometers are used for testing equipment.
- Interior of coolers is kept at or below 40°F using ice packs, ice, or dry ice.
- All food is properly wrapped, labeled, and dated.
- Proper chilling procedures are used.
- First food-in, first food-out method is used.

5 CLEANING AND SANITIZING

- Only potable water is used for any washing or food preparation.
- Water is clean and free of grease and food particles.
- Water temperatures are correct for wash and rinse.
- All cutting boards, surfaces, utensils, and knives are washed, rinsed, and sanitized after use.
- Everyone has washed their hands after food preparation and eating.