

- Maintain a clean farm, free of unnecessary garbage and debris, unused vehicles and equipment or anything that can attract and harbour unwanted diseases and pests;
- Audit your farm on a daily basis to determine if:
 - a. The general appearance of the farm is clean;
 - b. The restroom/s have been cleaned;
 - c. Field equipment, harvesting and processing equipment and tools have been cleaned and sanitized;
 - d. Fertilizers and pesticides are each stored appropriately in a locked and secured area free from water damage or entry by an unauthorized person or farm worker;
 - e. Ensure handwashing signs and other signage are in place and visible to staff and visitors alike; also ensure signage is visible for equipment use and maintenance.

WHY CONDUCT SELF FARM AUDITS?

1. Helps you determine what, if any risks exist on your farm;
2. Helps determine what corrective measures need to be employed;
3. Helps in maintaining a farm log/records;
4. Helps to improve the management of your farm;
5. It ensures that during the production, harvesting, processing, packaging, storage and transport of produce, food safety principles are utilized.

Food Safety is Everyone's Business



Food Safety & Quality Unit



Bahamas Agricultural Health & Food Safety Authority
BAHFA

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BAHFA
THE BAHAMAS AGRICULTURAL HEALTH & FOOD SAFETY AUTHORITY

GOOD AGRICULTURAL PRACTICES (GAP)

Food Safety Tips on The Farm



Crop Farming

Animal Farming



Everyday On Farm Tips

- Select seeds from a certified seed source to ensure the production of healthy, vigorous plants and a bountiful harvest;
- If you are not trained to apply chemicals to your crops, seek the assistance of someone who is; ensure that the proper PPEs are worn and the manufacturer's instructions for preparation and application are followed;
- Follow PHI procedures to reduce consumer exposure to chemical and pesticide residues;
- Use potable water in the processing of crops;
- Analyze the source of potable water at least once a year;
- Maintain harvested crops in proper storage areas and under the right temperatures;
- For best results in crop production, rotate your crops, use organic fertilizer as much as possible to reduce pesticide exposure and residue on produce and allow your soil to rest to reduce nutrient depletion and to protect against the incursion of pests and diseases;

Clean and Sanitize Farm Tools, Equipment, Processing Areas, Packaging and Vehicles



Raise and Cap Water Wells to Prevent Contamination



- Ensure that there is a schedule for staff to clean, service and sanitize the equipment, processing area and transport vehicles to prevent cross contamination;
- Ensure storage boxes, packages, etc. are cleaned and sanitized to store and transport produce;
- Separate crop and livestock production and ensure crops are not downstream from livestock to avoid contamination from rainwater runoff to the crop fields. Plan your farm layout to reduce contamination;
- Slaughter each type of livestock using the appropriate process to ensure the highest quality of the carcass and reduce the chances of contamination;
- Maintain records of what is being planted in the field, harvest times and where sold in case there is a product recall. Do the same for livestock;
- Place livestock away from water reservoirs to avoid contamination of water if used as a source of irrigation for crops;



Record Keeping is a MUST!

- Provide adequate shelter for livestock, that is kept clean and disinfect when necessary to avoid diseases;
- Provide livestock with sufficient food and water to avoid the onset of infections, illness and disease;
- Seek the assistance of a Veterinarian in maintaining the health of your livestock and only use medications that are recommended;
- Ensure that your staff are trained to be effective in the field in the care of crops and livestock;
- Inspect livestock daily and ensure they are vaccinated against diseases;
- Maintain adequate records of crop diseases and action taken and the same for livestock illnesses and the medications applied; this becomes important in trace back investigations;

Train Staff on These Food Safety Tips

