Horticulture & Specialty Crops | CHECKLIST

Post-Harvest Handling Checklist

Use this checklist for post-harvest handling of fresh produce. It reminds crews to cool, clean, sort, and pack with care to protect quality and food safety.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Harvest containers are clean	☐	☐	☐
Produce shaded after picking	☐	☐	☐
Cooling started promptly	☐	☐	☐
Wash water source is checked	☐	☐	☐
Produce sorted for defects	☐	☐	☐
Packing surfaces are sanitized	☐	☐	☐
Product held at proper temperature	☐	☐	☐
Records completed for each lot	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Train every worker on the same steps, and review the list with new crew members before they start.