Produce Wash Station Checklist

Use this checklist to inspect a produce wash station before and during use. It helps crews keep water, surfaces, and tools clean and working. Print a copy for each season and keep the filled pages with your farm records.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Water source is approved for use	☐	☐	☐
Wash tanks are clean	☐	☐	☐
Sanitizer level is checked per label	☐	☐	☐
Spray nozzles work	☐	☐	☐
Drain screens are clear	☐	☐	☐
Tables and bins are cleaned	☐	☐	☐
Handwash station is stocked	☐	☐	☐
Records of checks are kept	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Check the station before each shift and record problems and fixes in your log.

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