Farm Good Handling Practices (GHP) Audit Checklist

A checklist for a Good Handling Practices audit, used by farms and packers preparing for a third-party produce audit. Fill it in with a pen, share it with your team, and store it with related paperwork.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Written food safety plan on file	☐	☐	☐
Worker hygiene training recorded	☐	☐	☐
Handwashing and toilet facilities stocked	☐	☐	☐
Field and packing sanitation records	☐	☐	☐
Water source and use records	☐	☐	☐
Pest control and animal activity checks	☐	☐	☐
Traceability and recall steps tested	☐	☐	☐
Corrective action records kept	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Follow the current USDA audit program requirements and ask your auditor about scheduling.