

**FOOD SAFETY WORKSHEET**  
**Workshop 2: Water, Workers, Equipment**

**QUESTION #1:** What food safety best practices and risk reduction strategies would you like to maintain or implement for *water*, *workers*, and *equipment*? What practices can you begin in the short-term or even immediately and what practices will you need to work towards for the long-term?

	<b>Water</b>	<b>Workers</b>	<b>Equipment</b>
<b>Pre-Harvest</b>			
<b>Practice #1 (Short-term/Immediate)</b>			
<b>Practice #2 (Short-term/Immediate)</b>			
<b>Practice #3 (Long-term/Work towards)</b>			
<b>Post-Harvest</b>			
<b>Practice #4 (Short-term/Immediate)</b>			
<b>Practice #5 (Short-term/Immediate)</b>			
<b>Practice #6 (Long-term/Work towards)</b>			

**QUESTION #2:** Of these food safety strategies you identified, what is *most* crucial and why?

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