8.

Gener	al farm business information				
Busine	ess name:	Contact name:			
Addres	ss:	City, state, zip code:			
Phone	number:	Fax number:			
Email	address:	Website:			
1.	Have you supplied food to schools it If yes, which schools?	n the past? Yes	No		
2.	Are you interested in selling to scho	ols in your region?	Yes	No	
3.	Number of acres in production:				
4.	Do you have capacity to expand pro	duction? Yes	No		
5.	Do you have greenhouses or hoop h	ouses that extend your	production	season? Yes	No
6.	What months do you have product to	o sell (in general)?			
7.	Are you certified organic? Yes	No			

Please describe any farm practices used to minimize chemical fertilizer or pesticide use

(e.g. integrated pest management, green manures, compost, etc..) or anything else you

would like to share about your farm operation.

Ord	ering an	d delive	ry logistics	S							
1.	Are y	ou able t	to provide a	an availabili	ty list t	o a sch	nool fo	od purc	haser	listing v	vhat you
	have available, prices and ordering instructions?  Yes  No										
2.	How	do you p	refer custo	mers place o	orders?	Ph	one	Ema	iil	Fax	
3.	Are y	ou able t	o deliver to	a school?		Yes	N	Го			
4.	How	far are yo	ou willing t	to travel to r	nake de	eliverie	es?				
5.	Chec	k all pote	ntial delive	ery days:	M	T	W	Th	F		
6.	What	is your r	ninimum o	rder require	ment?	\$					
7.	Woul	ld items r	needing refi	rigeration be	e delive	ered in	a refri	gerated	truck	? Yes	No
8.	Can y	ou deliv	er an invoi	ce with the p	product	? Yes	s 1	No			
9.	Addi	tional cor	nments abo	out delivery:	:						
Addi	itional i	nformati	ion								
1.	Do y	ou carry l	iability ins	urance? Ye	s N	Ю	Doll	lar amo	unt of	f coverag	;e: \$
2.	Woul	Would you host a visit by the school nutrition director or school representatives?							es?		
	Yes	No									
3.	Are y	ou able/	willing to:								
	a.	Provid	e informati	on about yo	ur busi	ness fo	or pron	notiona	l purp	oses?	
		Yes	No								
	b.	Visit th	ne school lu	ınchroom oı	r classr	ooms a	as a gu	est pres	enter	?	
		Yes	No								
	c.	Host a	field trip to	your farm/	facility	for st	udents	? Ye	S	No	
4.	Curre	ent custor	mer that ca	n serve as a	referer	ice for	you:				
		Name				Bus	iness				
		Phone/	'email								
5.	Addi	tional co	mments/qu	estions							
	<i>c</i>	45.2			-			<i>c</i>	, ,		
ı con	rirm that	tne inform	ation provid	led above is a	accurate	e to the	pest of	тту кпо	wiedg	<i>je.</i>	

Date: \_\_\_\_\_

Signature of Seller:

#### Maximizing on-farm food safety

On-farm practices and facilities questions related to food safety	Yes	No	N/A	Comments
Is raw manure incorporated at least 2 weeks prior to planting and/or 120				
days prior to harvest?				
Are food crop fields exposed to runoff from animal confinement or				
grazing areas?				
Are farm livestock and wild animals restricted from food growing areas?				
Are storage and packaging facilities located away from growing areas?				
Is there risk of harvested produce or packing containers being				
contaminated with manure?				
Are harvest containers cleaned in between harvests?				
Is dirt, mud or other debris removed from product before packing?				
Is wash water used during post-harvest handling adequately clean & cool?				
Is produce stored and transported at appropriate temperatures?				
Are food grade packaging materials clean and stored in areas protected				
from animals and potential contaminants?				
Is product to be delivered labeled with farm name, contents and date				
harvested/packed?				
Is water used for washing/cooling tested at regular intervals?				
How often?				
Is a product packing area in use with space for culling and storage?				
Are toilet and hand washing facilities provided for farm workers?				

Please indicate which products you currently sell and those you would be willing to produce and sell:

Farm product	Currently grow/sell	Willing to grow/sell	Comments
Fruits			
Vegetables			
Meats			
Dairy			
Eggs			
Specialty products			
Herbs			
Plants, trees			
Flowers			

School nutrition programs are often most interested in purchasing fruits and vegetables for school meal programs. Please indicate the following crops that you are able or currently producing:

Fruit	Currently grow/sell	Willing to grow/sell	Comments
Apples			
Blueberries			
Cantaloupe			
Cherries			
Grapes			
Muskmelon			
Pears			
Plums			
Raspberries			
Rhubarb			
Strawberries			
Watermelon			
Other:		·	

Vegetable	Currently grow/sell	Willing to grow/sell	Comments		
Asparagus					
Beets					
Broccoli					
Brussel Sprouts					
Cabbage					
Carrots					
Cauliflower					
Celery					
Corn					
Cucumbers					
Green Beans					
Greens (collard, kale etc)					
Eggplant					
Lettuce (Romain, Bibb etc)					
Onions					
Parsnips					
Peas					
Peppers					
Potatoes					
Pumpkins					
Radishes					
Salad Greens					
Spinach					
Squash (Summer)					
Squash (Winter)					
Tomatoes					
Turnips					
Other:					