

Compliance & Safety Checklist

Keep aisles clear, clean, dry, and free of clutter

Provide workers with personal protective equipment (PPE)

Place a first aid kit on site and ensure at least one employee is trained in first aid

Place a chemical spill kit on site

Install, inspect, and maintain sprinkler systems throughout the greenhouse

Keep fire extinguishers in potentially hazardous areas, and make sure fire extinguishers are easily accessible

Label all pesticides and chemicals clearly; maintain a record of all pesticide and chemical applications; store all pesticides in a separate, locked room or cabinet

Inspect agricultural water and water systems to ensure safe and sanitary conditions

Comply with established water treatment practices and conduct regular tests for water-borne diseases

Establish practices and records for cleaning systems of all equipment

Establish and implement preventive controls

Adhere to [Current Good Manufacturing Practices \(CGMP\)](#) for food production

Create a written risk mitigation program and emergency response plan

Require workers and visitors to wash their hands regularly and adhere to all safety procedures

Evaluate foreign suppliers to ensure compliance with Foreign Supplier Verification Programs (FSVP)

Create a [food defense plan](#)

Implement a [Hazard Analysis Critical Control Point \(HACCP\)](#) plan

Create a recall plan

Inspect for biological, chemical, and physical food safety hazards

Request a fire safety inspection from the local fire department

Hire a third party to conduct an audit to ensure continued compliance and inspection readiness



Preventative Maintenance Checklist for Greenhouse Growers

Inspect for biological, chemical, and physical food safety hazards on a regular basis

Regularly inspect doors, floors, framing, collar ties, bolts, screws, clips, and connection points. Tighten any loose areas and repair or replace any corroded or damaged components.

Regularly clean paneling and glazing; measure light to maintain optimal growing conditions

Repair or replace any torn, broken, or missing panels or windows

Regularly inspect, test, clean, and lubricate heating, ventilation, and cooling equipment, including fans, humidifiers, and cooling pads

For hydroponic and aquaponic systems, test water and nutrient system pH levels every three days to prevent unwanted bacteria growth

Disinfect water and nutrient tanks at regular intervals

Check plants for signs of disease, infestation, or contamination

