

FOOD SAFETY STATEMENT



ELDERBERRY GROWER/SUPPLIER

Date: _____

Grower/Supplier Name: _____ Grower #: _____

Address: _____ State: _____ Zip: _____

Phone Number(s): _____

Email address: _____

Certified Organic: (circle one) Yes No

1. Good Agricultural Practices are met during the harvest and packing of Elderberries:

_____ Pickers have access to hand washing facilities, and wash their hands prior to picking, after using toilets, after eating lunch or on breaks;

_____ Harvesting baskets, totes or other containers are cleaned with potable water and sanitized, and kept covered before use;

_____ Containers used after stems are removed are either new or have been cleaned and sanitized;

_____ Pesticides were used according to package directions;

_____ Pesticides were not used at all;

_____ Pickers and Stem removal workers are trained in toileting and hand-washing facility use, as well as the need to use only clean equipment and containers.

2. _____ All elderberry varieties harvested and prepared for sale have reduced risks of toxic alkaloids.

I confirm that the information provided above is accurate to the best of my knowledge.

Grower Signature _____ **Date:** _____