

## Hop Growers Questioner

### FSMA/PSR

**Please fill out and bring to the CHGA Spring Quarterly Meeting, (if you can not attend the meeting, please send via email)**

- 1) Are commercial grown hops covered by the Produce Safety Rule? And/or the Connecticut Good Agriculture Practices, (CGAP)? If no, explain?
  
- 2) What is your farm water source?
  - a. Municipal Water
  - b. Well Water
  - c. Surface Water
  
- 3) Do you test your water source? If so, how many samples do you take per year? What month/s do you sample?
  
- 4) Do you harvest hops in the same building as drying? If so, is there a barrier between the harvest portion and drying portion of the building?
  
- 5) How often do you clean the harvest, drying, and baling equipment? Do you clean only in the off season?
  
- 6) Before you harvest, do you clean your equipment, (both field and stationary), with a sanitizer prepared solution? If so, is it a pesticide-based sanitizer?
  
- 7) Do you irrigate with a drip system? Is it above or below ground? Do you flush the system at the start and end of the season?

