



# School Garden Pre-harvest Checklist

School: \_\_\_\_\_

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

Name: \_\_\_\_\_

Checklist Item	<input checked="" type="checkbox"/>
Gardeners show no sign of illness (fever, sore throat with fever, vomiting, diarrhea, jaundice, exposed lesions, or cuts on hands/wrists)	
Bathroom and hand washing stations are available for gardeners to use	
Bathroom and hand washing stations are clean and stocked with soap & paper towel	
Clean (potable) water is available for gardeners to drink while in the garden	
First aid kits are stocked and accessible in the garden	
Harvest tools and containers are clean, sanitized, and ready to use	
Gardeners have looked for signs of animal damage (eating, trampling, pooping) in the garden and have reported any damage to the teacher or garden supervisor	
Gardeners have washed their hands and are ready to harvest	
Describe any corrective actions taken to address food safety concerns: <i>Example: restocked soap in hand washing station; flagged animal poop in garden and did not harvest.</i>	



# Pre-harvest Scramble

## Objective

Students are able to analyze a pre-harvest checklist and organize the order of operations to reduce as much risk to food safety as possible.

## Materials

- Pre-harvest Scramble checklist cards (see **Appendix**)

## Procedure

1. Hand out the pre-harvest checklist cards. Depending on group size, cards may be given to individual students or teams of students.
2. Instruct students to keep their cards private for now.
3. Instruct students to scramble themselves. For example, have them stand side by side in order from shortest to tallest, or line up according to their birthday month.
4. Going in order of the row, have each student read aloud their pre-harvest card.
5. Have the students identify where in the order of operations that produce might become contaminated, based on this sequence.
6. Give the students one minute to rearrange themselves, according to what would reduce the most risk while getting ready to harvest produce from the garden.
7. This ought to have resulted in an order of operation that reduces more risk than the original, scrambled sequence. Discuss where risks might come from, and whether there is anything that could be adjusted to further reduce risks.

## Results

There is no one “right” way to sequence the cards that minimize the most risk. There are multiple ways to achieve similar results.

## Questions

- What are some of the highest-risk cards? Why are they so high-risk?
- What might be most important to remember when preparing for harvest in real life?
- What other activities might happen in real life before harvesting that you might need to consider?

**Use the  
bathroom**

**Carry  
harvest  
bins to  
the  
garden**

**Eat a  
snack**

**Sanitize  
harvest  
bins**

**Wash  
hands**

**Snap a pic  
for  
Instagram**

**Clean  
harvest  
bins**

**Clean  
harvest  
tools**

**Sanitize  
harvest  
tools**

**Wait 48  
hours  
after  
fever**

**Have a  
fever of  
101**

**Check  
mouse  
traps**

**Wash  
hands**

**Clean  
sorting &  
spray  
tables**

**Clean  
out  
washing  
sinks**

**Get an  
upset  
stomach**