

GROW FACILITY BIOSECURITY CHECKLIST

DATE:

EMPLOYEE:

YES	NO	BIOSECURITY CHECKLIST	NOTES / COMMENTS
		Are your employees following your daily standard operating procedures for morning and evening growroom checks ?	
		Are all equipment (equipment & tool checklist) and tools being cleaned before use on all new plants ?	
		Is your growroom area at the correct / proper humidity levels ?	
		Are there any humidity spikes throughout the day ?	
		Is water draining properly from all growing areas ?	
		Are there any visible standing pools of water ?	
		Are there any visible signs of disease, pest or pathogens ?	
		Is the air / CO2 quality at the proper levels ?	
		Planting material for all crops grown are free from pest ?	
		No soil, plant material or insects are left in bulk bins	
		Staff are trained in Biosecurity and growroom hygiene practices (e.g. pest management, personal and equipment)	
		Staff hygiene supplies are available where appropriate (e.g. hand sanitiser, gloves, mask, disposable over-boots & overalls)	
		Cleaning and wash-down facilities are provided for people, machinery and equipment and clearly signposted with	
		High pressure water and air are available for use to remove plant material and soil from equipment and machinery.	
		Machinery is inspected and disinfected before entering your production areas	
		Growroom area kept clean by regularly checking the floor for soil, seeds and insects.	