

Hydroponic Lettuce Operation Biosecurity Checklist

1. Facility Access

Item	Yes	No	Notes
Restricted entry to production area			
Visitor sign-in required			
Hand and footwear cleaning station at entrances			

2. Staff Hygiene

Item	Yes	No	Notes
Handwashing before entering growing area			
Clean uniform or PPE worn in facility			
Eating/drinking prohibited in growing area			

3. Water & Nutrient Management

Item	Yes	No	Notes
Water source tested for contaminants			
Storage tanks and pipes sanitized regularly			
Nutrient solution replaced on schedule			

4. Equipment & Tools

Item	Yes	No	Notes
Tools cleaned before use in different zones			
Equipment checked for soil or residue			
Footwear dips or mats in place and maintained			

5. Plant Material

Item	Yes	No	Notes
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Seeds or seedlings sourced from reputable supplier			
Incoming plant material inspected for pests/disease			
Quarantine protocol for new introductions			

6. Pest & Disease Control

Item	Yes	No	Notes
Regular pest and disease inspections			
Records of pests/disease and treatment kept			
Rapid removal and disposal of affected plants			

7. Waste Disposal

Item	Yes	No	Notes
Plant waste disposed of away from production area			
Regular waste removal schedule followed			

8. Record Keeping

Item	Yes	No	Notes
Biosecurity procedures documented and updated			
Staff trained on biosecurity protocols			
Incidents and responses recorded			