

FARM VISIT CHECKLIST

When visiting a farm that you plan to include on your resource list, the following checklist may be helpful. Remember that your role as chapter leader is not to make judgements about the farm but to be as factual as possible. However, farms that practice confinement agriculture, or that use toxic pesticides and herbicides should not be included on your list.

1. Name of farm and full contact information including email and website.
2. General appearance of the farm and farm buildings
3. List of products sold at the farm and approximate prices
4. Is the farm certified organic? certified biodynamic?
5. If the farm is not certified organic, do they use organic production methods regarding
 - Animals purchased for the farm
 - Use of parasiticides, antibiotics, pesticides and herbicides
6. Pasture feeding: Are the animals pasture-fed? How much and for how long?
7. Pasture management: Does the farmer practice
 - Managed grazing?
 - Application of compost or compost tea
 - Application of other soil amendments
8. Supplemental feed:
 - For cows, sheep and goats
 - For poultry
 - For pigs
9. If the farm supplies raw milk, do they follow good sanitary procedures?
 - Barn and milk room clean
 - Cows kept clean/teats washed
 - Milking equipment thoroughly washed after every milking
 - Cows with mastitis or other health problems excluded from milking
 - Cows tested for disease
 - Milk routinely tested for pathogens, coliform count
 - Farm water routinely tested
 - Milk and milk products kept well chilled
10. Butchering practices
 - Meat butchered at a USDA-certified or state-certified abattoir?
 - Meat butchered on the farm?