

Comprehensive Food Safety for Microgreens

MINIMIZING RISKS FROM SEED TO PLATE



D. Andrew Neves, MSc, PCQI

THIRD EDITION

MICROGREENS WORLD

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Microgreens World LLC

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Comprehensive Food Safety for Microgreens: Minimizing Risks from Seed to Plate

Written for the grower who is the whole farm: the few hazards that matter in microgreens, the controls that stop them, and the records that prove it to any buyer who asks. Built to be kept by one person, on a phone, and read by an inspector without apology.

Contents

Introduction.....	1
Why Having a Food Safety System is Good Business	2
Why Food Safety is Essential in The Microgreens Business.....	2
A Crucial Discovery on a Small Urban Farm.....	4
Purpose of the Guide	5
Target Audience	5
Food Safety System Process Flow for Microgreens	6
Alex Calls a PCQI	7
Who Has to Have One.....	7
The Hazard Analysis	8
Seed Selection and Treatment.....	10
The Quest for Safer Seeds.....	10
Why Seed Comes First.....	11
Implementing Safe Seed Handling Practices.....	12
Substrate and Growing Environment.....	13
Reinventing the Growing Space.....	13
Choosing and Maintaining a Safe Growing Medium and Environment	14
Water Quality Management.....	17
A Water Safety Revolution	17
Ensuring the Safety and Quality of Water Used in Microgreens Cultivation	18
Implementing Safe Water Handling Practices	19
What the 2024 Water Rule Actually Says	19
Harvesting Practices	22
Harvesting Innovations.....	22
Techniques for Safely Harvesting Microgreens.....	22
Implementing Safe Harvesting Practices	24

Washing and Packaging.....	25
Effective Cleaning and Safe Packaging of Microgreens	25
Implementing Safe Handling Practices	27
Monitoring and Testing.....	29
Monitoring: What You Check Every Day	29
Audits and Buyers	30
Proactive Response and Recall Plan.....	31
What a Lab Test Can Tell You	31
What 2026 Taught Us	34
The timeline	34
What the growers could and could not do	34
Six lessons, and where they live in this book.....	35
Consumer Education.....	36
Dedication to Consumer Empowerment.....	37
Educating Customers on Handling, Storage, and What They Are Buying.....	37
Regulatory Compliance and Best Practices	40
Alex Finds Out What Applies to Him	40
What the Law Actually Asks	40
Training and Certificates.....	41
Digital Record Keeping Systems	44
The Night the Binder Was at Home	44
What the Record Has to Do	44
Using the Seed Lot Record	45
The Habit That Makes It Work	46
When a Buyer Asks	46
What Is in the Library	47
As the Farm Grows	47
Conclusion.....	48
Where Alex Ends Up	48
The Book in Ten Lines	49
Call to Action	49
Bonus: Food Safety Modernization Act (FSMA) Rule 204.....	51
Does Rule 204 Apply to You?.....	52
References and Further Reading	53
What Changes in 2028.....	54
References	55

Appendix A	Microgreens Pathogen Testing.....	59
	Three Labs That Take Samples by Mail	59
	What a Year Costs	59
	Three Ways to Find a Lab Near You.....	59
Appendix B	Hazard Analysis Worksheet	61
Appendix C	Seed Sourcing: The Module in Two Pages	63
Appendix D	Microgreens Production Hazard Analysis and Preventive Controls	65
	Standard Operating Procedure for GAP/GMP and Process Control.....	66
Appendix E	Sourcing Growing Media	67
Appendix F	Training for One Person, and Anyone Who Helps.....	68
	Courses, in Order	68
	What You Train Yourself On, and Sign.....	69
Appendix G	Seed Records: The Columns, on the Phone or on Paper	70
	What Each Column Is For.....	70
	On Paper	71
Appendix H	Water Records: What to Keep, by Source	72
	What Each Column Is For.....	72
	Where This Lives	73
Appendix I	Delivering Microgreens in Peak Condition.....	74
	The Cold Chain You Can Afford	74
	Senescence and Shelf Life	74
	What This Edition Leaves Out.....	74
Appendix J	Microgreens Hygiene Protocol.....	75
	Personal Hygiene	75
	Protective Clothing.....	75
	Sanitation Practices	75
	Packaging Protocols	76
	Training and the Record	76
	Conclusion	76
	References.....	77
Appendix K	Developing a Food Safety Plan: A Step-by-Step Process	78
	Process	78
	Flowchart.....	79
	Food Safety Plan Outline:	79

Introduction

In October 2026, as this edition went to press, the FDA was investigating two Salmonella outbreaks traced to sprouting seed. One came from a single lot of broccoli seed, sold under several brand names and grown into broccoli sprouts and microgreens: *32 people ill in six states, three of them in hospital*. The other came from alfalfa seed: 76 ill in 16 states. Five months earlier, Canada had recalled a seed lot and then two brands of microgreens grown from it. Nobody in those stories was careless. They bought seed from companies they trusted, and the seed was contaminated before it reached them.

That is why this guide exists. Microgreens are eaten raw, grown fast, and harvested days after the seed goes down. There is no cooking step and often no one between the grower and the plate. Whatever is on the seed, or on the hands that harvest the tray, can end up in a customer's salad. The good news is just as plain. The hazards are few and well understood, and every one of them can be controlled with records you can keep on a phone.

The law behind most of what follows is the Food Safety Modernization Act of 2011 (FSMA). It moved food safety from reacting to outbreaks to preventing them, and it did that through a set of rules. Two of them matter here. The Produce Safety Rule covers farms that grow, harvest, pack, and hold produce, which is what a microgreens farm does. The Preventive Controls for Human Food rule covers registered food facilities, which most microgreens farms are not. Earlier editions blurred that line. This one keeps it.

The Produce Safety Rule also has a floor. A farm whose produce sales, averaged over the previous three years, come to \$25,000 or less, adjusted for inflation from a 2011 baseline, is not a covered farm at all (21 CFR 112.4). The FDA publishes the adjusted figure each April. For 2023 to 2025, it is \$34,324, so call it about \$34,000. Many microgreens farms sit under that line. If that is you, the federal rule asks nothing of you, and nothing in it says you must keep records to prove it. Your state may see it differently.

The rule is federal, but the inspector who calls is almost always from your state department of agriculture, working under an agreement with the FDA, and the states handle farms below the line in their own ways.

- Vermont offers a voluntary self-certification.
- South Carolina requires an exemption application and treats a farm that has not applied as covered.
- Maryland uses a yearly sales-value exemption form.
- Michigan requires a processing license the moment you do more than the first cut, such as chopping or drying.
- Washington licenses sprout growers as food processors but not microgreens growers.

Three years of sales records, which you keep for your taxes anyway, answer most of these questions in a single visit. Check your own state's produce safety program before you decide you are exempt, and check again when your sales grow or the rules change.

Whatever your size, the approach is the one the law itself uses: *identify the hazards in your process, put controls where they matter, check that the controls work, and write it down*. The chapters that follow walk that approach through every step from seed to plate, with Alex, a small urban grower you will meet on page 4, showing what it looks like on one farm.

Why Having a Food Safety System is Good Business

A **food safety system** that focuses on **preventing** problems before they happen is the best way to keep our food safe. This approach is better than just fixing problems after they occur or doing a lot of testing on the final food products. **Testing** every food item would be very **expensive** and might waste a lot of food in the process.

*Every year, millions of people in the United States get sick from eating contaminated food.*¹ This leads to many **hospitalizations** and even deaths, as well as high costs for the healthcare system. Most of these illnesses are caused by tiny living things called **microorganisms**, which can be found in many foods, especially those that come from animals like meat, poultry, and eggs.

The outbreaks that changed the law came from produce: *fresh spinach carrying E. coli O157:H7 in 2006, and peanut products carrying Salmonella in 2008 and 2009*. The outbreaks that could change how you run a microgreens farm are more recent and much closer to home. In 2026 alone, sprout and microgreen seed was tied to two Salmonella outbreaks in the United States and to seed-lot recalls in Canada, and the FDA's advice to consumers named microgreens grown from a contaminated lot alongside the sprouts.

To help prevent these kinds of outbreaks, the government and the food industry have been working together to develop better practices for growing, processing, and handling food. They have also created **educational materials** and **guidelines** to help farmers and food companies understand and follow these practices.

In the past, food safety programs focused mainly on controlling microorganisms. However, the new rules and systems are designed to prevent a **wide range of potential hazards**, not just react to them after the fact. By identifying the specific risks for each type of food and putting adequate controls in place, we can help reduce the number of people who get sick from contaminated food.

Why Food Safety is Essential in The Microgreens Business

Food safety is crucial in the microgreens business for several reasons:

¹ Scallan, E., Hoekstra, R. M., Angulo, F. J., Tauxe, R. V., Widdowson, M.-A., Roy, S. L., Jones, J. L., & Griffin, P. M. (2011). Foodborne illness acquired in the United States: major pathogens. *Emerging Infectious Diseases*, 17(1), 7–15. <https://doi.org/10.3201/eid1701.P11101>

INTRODUCTION

1. **Microgreens are most often consumed raw:** Unlike many other vegetables that are cooked before consumption, microgreens are typically eaten raw. This means that any harmful bacteria or contaminants present in the greens can directly affect the consumer's health.
2. **Microgreens are delicate:** Due to their small size and tender nature, microgreens are more susceptible to damage and contamination during growing, harvesting, and handling processes compared to mature vegetables.
3. **Reputation and consumer trust:** Foodborne illnesses linked to contaminated microgreens can severely damage a business's reputation and erode consumer trust. This can lead to a significant loss of sales and even legal consequences.
4. **Regulatory compliance:** In the United States, FSMA's Produce Safety Rule sets the standards for farms that grow, harvest, pack, and hold produce, and the Preventive Controls rule sets them for registered food facilities. Which one applies to you, and whether either applies at all, depends on what you do and how much you sell. The Regulatory Compliance chapter sorts that out.
5. **Liability and legal implications:** Microgreen businesses can be held liable if their products cause illness or harm to consumers. This can result in costly legal battles, settlements, and damage to the brand's image.
6. **Sustainability and growth:** Implementing a robust food safety system can help microgreen businesses maintain a consistent, high-quality product, which is essential for long-term sustainability and growth in a competitive market.

To ensure food safety, microgreen businesses should follow good agricultural practices (**GAP**), good handling practices (**GHP**), and good manufacturing practices (**GMP**). This includes:

- Using clean, potable water for irrigation and washing
- Implementing proper sanitation and hygiene practices
- Monitoring and controlling environmental factors (e.g., temperature, humidity)
- Properly storing and handling harvested microgreens
- Training everyone who touches the crop, even when that is only you
- Conducting regular testing and audits to verify the effectiveness of food safety measures

By prioritizing food safety, microgreen businesses can protect public health, maintain consumer confidence, and ensure the long-term success of their operations.

A Crucial Discovery on a Small Urban Farm



Imagine a small, vibrant farm nestled in the heart of a bustling city, where an enthusiastic urban farmer, Alex C., grows a variety of microgreens that are increasingly popular among health-conscious consumers and gourmet restaurants in his community.

One sunny morning, Alex is preparing a batch of radish microgreens for delivery to a local upscale restaurant—a routine he has perfected over three years of practice. However, this morning is different. Just as he is about to label the greens, he receives a call from the lab, where he routinely sends **samples for testing**. This batch had tested positive for Salmonella (See [APPENDIX A: Microgreens Pathogen Testing](#)).

This discovery halted Alex's deliveries and triggered an immediate investigation into his farming practices.

Alex realizes that despite his meticulous care, there were gaps in his understanding of food safety specifically tailored to microgreens. The incident not only risked his business's reputation but also posed **serious health risks** to his customers. Determined to prevent such occurrences in the future and protect others in the community, Alex embarks on a mission to enhance his **food safety protocols** (See [Appendix B: Hazards Analysis Worksheet](#)).

His journey underscores the critical importance of stringent food safety measures from the initial selection of seeds to the point of consumption.

Purpose of the Guide

This guide is inspired by real-life events like Alex's. It is designed to highlight the importance of food safety, specifically in the production and consumption of microgreens. Given the delicate nature and rapid growth cycle of microgreens, they present unique challenges in ensuring safety and preventing contamination.

The goal of this guide is to provide comprehensive, actionable information that can be implemented at each stage of the microgreen lifecycle to safeguard against potential health hazards, thereby supporting the safe consumption of these nutritious plants.

Target Audience

This guide is crafted for a diverse audience within the microgreen supply chain:

Growers: Whether you are a small urban farmer like Alex or part of a more extensive agricultural operation, this guide will provide you with essential practices to enhance the safety of your microgreens from seed to harvest.

Handlers and Distributors: For those involved in the processing, packaging, and distribution of microgreens, this guide offers critical insights into maintaining the integrity and safety of the greens as they travel from farms to tables.

Consumers: Consumers who purchase and enjoy microgreens at home will find valuable tips on selecting, storing, and preparing microgreens to minimize health risks.

Food Safety Educators: This guide also serves as a resource for those overseeing food safety standards and those involved in educating the community about food safety practices.

By addressing each of these key stakeholders, the guide aims to foster a comprehensive understanding and implementation of food safety protocols that ensure the health and well-being of all parties involved in the journey of microgreens from seed to plate.

If you are the whole farm

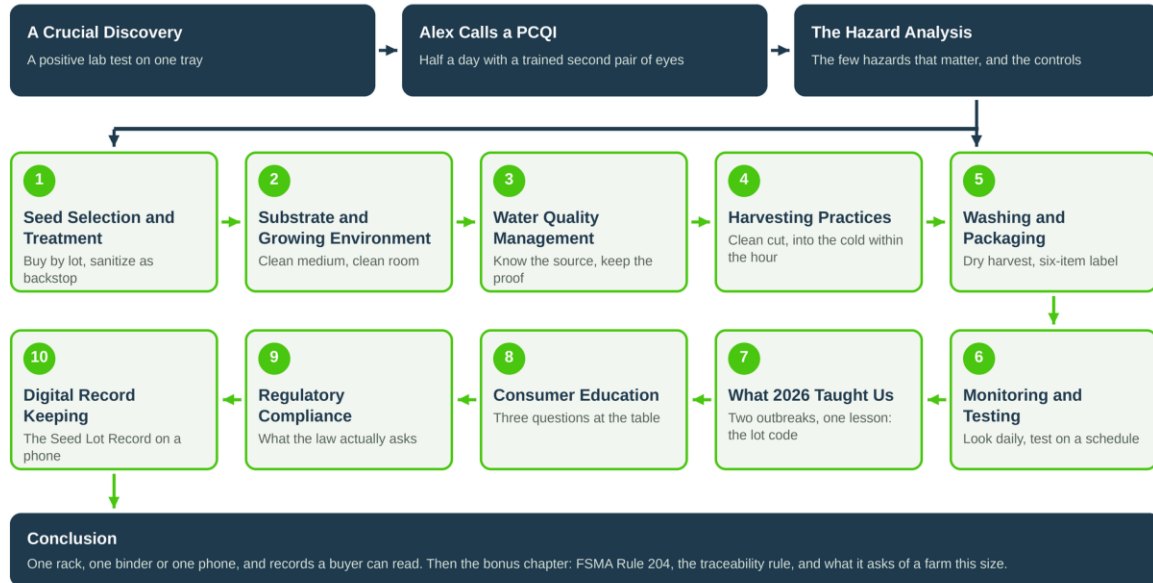
Many readers of this edition grow on one or two racks, sell at a market or to a handful of chefs, and stay under the Produce Safety Rule's sales floor. If that is you, read this book the way a buyer would read your farm. Every chapter ends with a list of practices. The ones that produce a record are the ones a buyer or a recall investigator will ask to see, so start there. The Seed Sourcing SOP Module that comes with this edition is the worked example: *one seed order, one lot code, one record a buyer can read*. Build that first, and the rest of the system has somewhere to live. The assessment at the end of the hazard analysis chapter tells you where your own farm stands; take it before you start the seed chapter.

Food Safety System Process Flow for Microgreens

By following this **process flow**, Alex can put a complete food safety system in place on his own, one step at a time, and show his customers the records that prove it.

The food safety system, chapter by chapter

Three chapters set up the problem and the method. Ten chapters build the system, one control and one record at a time.



Every numbered chapter ends with the practices to put in place and the record that proves it. Appendix K walks the plan that ties them together.

Each step leads to the next, ensuring a comprehensive approach to implementing a food safety system in the microgreens business.

See Appendix K: Developing a Food Safety Plan: A Step-by-Step Process

Alex Calls a PCQI

The lab result left Alex with a question he could not answer on his own: *where did the Salmonella come from?* He had three years of practice, a tidy grow room, and no idea whether the problem was the seed, the water, the trays, or his own hands. A friend who runs a small bakery told him about the person her buyers had asked her to bring in, a Preventive Controls Qualified Individual, or PCQI.

A PCQI is someone who has completed the standardized course in hazard analysis and risk-based preventive controls, the curriculum the FDA recognizes from the Food Safety Preventive Controls Alliance, or who has equivalent experience. The course teaches one thing well: *how to look at a food operation step by step, name what could go wrong at each step, decide which of those things matters, and write down what you will do about it.* **That is the skill Alex needed, and it is the skill this book teaches.**

Alex did not hire a PCQI onto a staff he did not have. He booked one for half a day. Before the visit, he worked through the hazard analysis worksheet in Appendix B himself, so the half day went to checking his thinking rather than starting from a blank page. The fee came to less than the value of the radish trays he had already thrown away.

Who Has to Have One

The FDA requires a PCQI only at registered food facilities, the plants and warehouses covered by the Preventive Controls for Human Food rule (21 CFR part 117). A farm that grows, harvests, packs, and holds its own produce is not a food facility and does not register as one. No PCQI is required. No written food safety plan is required by that rule either.

What a farm does face is the Produce Safety Rule, if it sells above the floor described in the Introduction, and, above or below that line, whatever its buyers ask for. A distributor or a GAP auditor will ask to see a food safety plan and will want to know who wrote it. That is where a PCQI comes in: *not because the law says so, but because a plan written or reviewed by one carries weight with the people who sign purchase orders.* Alex's half day bought him that.

So why did Alex call one at all? Three reasons, none of them legal.

- First, a hazard analysis is a trained skill, and the first time you do it on your own farm, with your own blind spots, a trained second pair of eyes finds the thing you walked past every morning.
- Second, the restaurant that was about to receive those radish greens, and the distributor Alex wants next year, will ask who wrote his plan; "a PCQI reviewed it" lands differently on a purchasing desk than "I did it myself from a book," even though the FDA requires neither.
- Third, the PCQI is a facility credential, and the farm has one of its own: *the Produce Safety Alliance Grower Training, the one-day course the FDA recognizes.* A covered farm must have at least one supervisor or responsible party who has completed it, or training at least equivalent to it (21 CFR 112.22(c)). A farm under the floor does not, but a buyer or a GAP auditor will ask.

So the PCQI brought the method for half a day, and the certificate Alex went on to hold himself cost him one day and about the price of a flat of trays.

The Hazard Analysis

A hazard analysis is the first thing Alex and the PCQI did together, and it is the first thing you should do. It asks two questions at every step of your process, from the seed bag to the delivery cooler: *what could make this food unsafe here, and does it matter enough to control?*

Start with the difference between a hazard and a risk. A hazard is anything that can cause harm: *a pathogen, a shard of plastic, a sanitizer residue*. Risk is how likely that harm is and how bad it would be. A hazard analysis sorts hazards by risk (see Appendix B, Hazard Analysis Worksheet).

For example, the Centers for Disease Control and Prevention (CDC) estimates that **one in six people** in the United **States will get sick from food each year**. This high risk shows that foodborne illness is a severe issue that the food industry needs to address.²

Judgment comes into it. Not every hazard belongs in your plan, only the ones that are reasonably likely to occur in your operation and serious enough to matter.

For microgreens, the list is short and specific. **The biological hazards are Salmonella, pathogenic E. coli, and Listeria monocytogenes, and they arrive on seed, in water, on hands, and on the surfaces the crop touches after harvest.** Seed is first on that list for a reason: *the 2026 outbreaks came from seed lots that looked and grew like any other*. Chemical hazards are sanitizer and cleaner residues and, for anyone who uses them, pesticides. Physical hazards are fragments of growing medium, bits of plastic from trays and packaging, and anything that can fall into an open tray. Pesticide drift on washed field produce, the textbook example, barely registers for a crop grown indoors from untreated seed.³

The next step is to determine if the hazards that are included require preventive control.

That decision depends on the crop, your space, and how you work. A hazard that a basic practice already handles, such as handwashing or a clean harvest knife, may not need a control of its own. The ones that do, Salmonella on seed above all, get a written control and a record that shows the control was done.

The goal of a hazard analysis is to identify the most critical hazards that are likely to occur and put preventive controls in place to minimize or prevent them.

² One in six (about 48 million illnesses a year) is the all-cause estimate from Scallan et al. (2011), footnote 1, and the figure the CDC still quotes. The CDC's newer estimates count seven major pathogens only: about 9.9 million illnesses, 53,300 hospitalizations and 931 deaths in 2019. Scallan Walter, E. J., Cui, Z., Tierney, R., et al. (2025). Foodborne illness acquired in the United States: major pathogens, 2019. *Emerging Infectious Diseases*, 31(4). <https://doi.org/10.3201/eid3104.240913>. Read October 19, 2026.

³ Routes and hazards: Riggio, G. M., Wang, Q., Kniel, K. E., & Gibson, K. E. (2019), the farm-to-fork review in the References; the FDA's guidance for sprout operations under the Produce Safety Rule (Compliance with and Recommendations for Implementation of the Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption for Sprout Operations, draft January 2017, sections finalized September 2023), whose seed provisions are the model for the seed controls in this book; and the 2026 seed-lot advisories cited in the Seed Selection chapter.

That is what turns a list of worries into a food safety plan: *one that protects your customers and that you can hand to a buyer.*

WHICH OF THESE HAZARDS IS ACTUALLY YOURS?

Not sure where your farm stands?

Alex paid for half a day to find out. The assessment does the same job for you: ten minutes, your own answers, and a short report naming the hazards that belong in your plan and the records a buyer will ask to see first.

FOOD SAFETY ASSESSMENT

No cost. Nothing to install. Bring the report to the next chapter.



What 2026 Taught Us

Every earlier chapter has mentioned 2026 in passing. This one tells the story once, start to finish, because a reader who picks this book up in 2027 or 2030 deserves to know what happened, what the growers caught in it could and could not do, and why so much of this edition points back at a seed bag.

The timeline

It started in Canada. In May 2026, a seed lot was recalled, and within about two weeks, two brands of microgreens grown from it were recalled too. Growers who had done nothing wrong in their own rooms were pulling product because of what had arrived in a bag.

On October 1, the FDA published an advisory for a *Salmonella* outbreak linked to alfalfa sprouts, traced to a single seed lot, SAL2-24JB. Some of that seed had been repacked into quarter-, half-, and one-pound bags that carried no lot code at all. As this edition went to press, the count stood at 76 people ill across 16 states, six of them in hospital.

On October 7, a national seed company recalled Calabrese broccoli seed from supplier lot W4105 and told its customers not to grow sprouts or microgreens from it. The same lot had gone out under at least four brand names, and more recalls followed over the next two days. The FDA's advisory, updated October 9, described the outbreak as linked to "broccoli sprouts and microgreens grown from a contaminated seed lot," the first time the agency had put microgreens in that sentence: *32 ill in six states, three in the hospital, and still open*.

Both U.S. investigations were still active when this book went to print. The numbers above are the ones that were public on October 16, 2026, and they will have changed.¹⁷

What the growers could and could not do

Picture two growers the morning the October 7 recall landed. Both had bought broccoli seed in the summer. Both grew clean-looking trays. Neither had any way to know, by looking, whether their seed was part of lot W4105.

The first grower kept a seed record. Supplier, variety, lot code, date received, and which trays were sown from it. She opened the binder, found the lot number on the bag was not W4105, and emailed her three chefs before lunch to say so, with a photo of the bag. Nobody missed a delivery.

The second grower had bought a repacked bag with no lot code, from a reseller who could not say which supplier lot had gone into it. He could not prove his seed was clean, and he could not prove it was not. The only honest thing to do was pull every broccoli tray, throw out the seed,

¹⁷ Canadian Food Inspection Agency recall notices, May 2026 (one seed lot, two microgreens brands). FDA outbreak advisory, *Salmonella* linked to alfalfa sprouts, seed lot SAL2-24JB, updated October 1, 2026. FDA outbreak advisory, *Salmonella* Bovismorbificans linked to broccoli sprouts and microgreens grown from a contaminated seed lot, supplier lot W4105, updated October 9, 2026, listing recalls by Eden Brothers (October 7), Gardeners Basics (October 9), EAK/Home Grown and Evergreen. All as read October 16, 2026.

and start over with a lot he could name. He did, and it cost him three weeks of broccoli sales and one restaurant that did not come back.

Neither grower was careless. The difference between them was a line in a notebook, written the day the seed arrived.

Six lessons, and where they live in this book

Seed is the hazard that arrives already inside the bag, and the only control that works before it reaches your room is knowing which lot you have. A lot code on every bag, a certificate for that lot, and the recall page checked before every order. That is the Seed Selection and Treatment chapter and the Seed Sourcing SOP Module.

Reputation is not a control. The 2026 lots came from suppliers that growers had trusted for years, and trust did not catch them. The certificate of analysis and the letter of guarantee are what you can hold in your hand.

Sanitizing seed does not rescue a contaminated lot. It lowers the count on the seed coat; it does not make lot W4105 safe to grow. Sanitation is the backstop, not the control, which is why the seed chapter says so in those words.

The harvest record is the recall plan. Date, variety, seed lot, trays, time into the cooler, fridge temperature: six items on a line, and the line is what let the first grower answer her chefs in an hour. That is the Harvesting Practices chapter.

A recall is a phone list and a record, not a document in a drawer. Hold, confirm, list the deliveries, call the buyers, call the state, write it down. The Monitoring and Testing chapter walks it in that order.

Microgreens are safer than sprouts, and they are not safe. A microgreen skips the warm, wet, root-and-all harvest that makes sprouts the riskier food, and it shares the seed. After 2026 the FDA says both words in one sentence, and so should you. How to say it to a customer is the next chapter.

Alex read the October 7 notice the morning it came out. He opened his seed file, saw that his broccoli lot was not W4105, and sent his chefs a two-line email with a photo of the bag before any of them had seen the news. That email is this whole book in two sentences: here is what happened, and here is how I know it is not mine.

If you are the whole farm: open your seed storage today and read the bag. If there is no lot code on it, you are the second grower in this chapter. Fix that before the next order, not after the next recall.

TEMPLATES TOOLKIT

Appendix B Hazard Analysis Worksheet²⁰

A worked example, not a form to copy. Your hazard analysis is yours to write for your own room, in your own words (Section 2 walks it; a PCQI's review is optional). The rows below show the shape: *one step, the hazard that belongs to it, whether it needs a control of its own, and what that control is.*

Process Step	Potential Hazard	Is Hazard Significant?	Justification	Preventive Measures	Needs its own control?
Seed Sourcing	Contaminated seeds (biological hazard)	Yes	Seeds can carry pathogens like Salmonella or E. coli	Buy by lot: a lot code on every bag, a certificate of analysis for that lot, a signed letter of guarantee, the recall page checked before every order (Seed Sourcing SOP Module, Appendix C)	Yes
Seed Sanitization	Inadequate sanitization (biological hazard)	Yes	Inadequate sanitization can allow pathogens to survive	SOP-003 rev 1.1 (Appendix D) on every lot, one method, written down. A backstop, not the control: it lowers the count; it does not make a contaminated lot safe	No
Planting	Cross-contamination (biological hazard)	Yes	Tools or hands can transfer pathogens to seeds	Use clean and sanitized tools, and workers wash their hands before handling seeds.	No
Germination	Mold growth (biological hazard)	Yes	Warm, moist conditions can promote mold growth	Monitor temperature and humidity, ensure good air circulation	No
Growing	Contaminated water (chemical/biological hazard)	Yes	Water can introduce chemical or biological hazards	Water that meets the harvest-water standard for every use; the test result or the utility report in the file (Water Quality chapter)	Yes
Harvesting	Physical contamination (physical hazard)	Yes	Tools or equipment can introduce physical hazards	Use well-maintained tools and equipment; inspect for physical hazards	Yes
Washing	Cross-contamination (biological hazard)	Yes	The washing process can spread contamination if not properly managed	Dry harvest by default. If a buyer requires washing, follow the Post-Harvest Water SOP: water to the no-detectable-E. coli standard, a produce-wash sanitizer at label strength, test strips, small batches, a record	No
Drying	Mold growth (biological hazard)	Yes	Excess moisture can promote mold growth	Only if washed: salad spinner, then a few minutes on a sanitized tray under moving air; pack dry	No
Packaging	Cross-contamination (biological hazard)	Yes	Packaging materials or processes can introduce contamination	Use clean packaging materials, and workers wash their hands before handling packaging	No

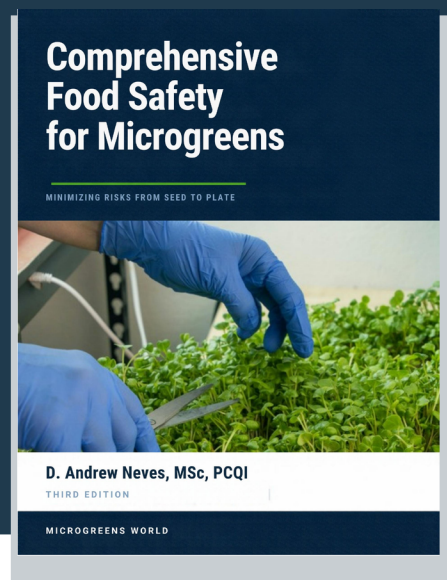
²⁰ This table is a simplified example and may not cover every hazard or control on a real farm. The hazard analysis is yours to do, in your own words, for your own room; a PCQI's review is a second pair of eyes, not a requirement for a farm (see Section 2 and the Regulatory Compliance chapter).

COMPREHENSIVE FOOD SAFETY FOR MICROGREENS

Process Step	Potential Hazard	Is Hazard Significant?	Justification	Preventive Measures	Needs its own control?
Storage	Improper temperature (biological hazard)	Yes	Inadequate refrigeration can allow for pathogen growth	Into a refrigerator at or below 41°F (5°C) within an hour of the first cut; temperature on the harvest record	Yes
Distribution	Temperature abuse (biological hazard)	Yes	Inadequate temperature control during distribution can allow for pathogen growth.	Cooler with ice packs to the market or the restaurant; deliver the day of or the day after harvest; label with the six items	No

You have read the setup. The system is in the other ten chapters.

What you just read is how Alex found the problem and who he called. The full third edition is what he did next: ten chapters from seed to delivery, each ending with the practices to put in place and the record that proves it, the bonus chapter on FSMA Rule 204, and eleven appendices you can print and use the same day.



What is inside

- ✓ The hazard analysis worksheet for a one-rack farm, and the plan process that ties the chapters together
- ✓ SOP-003 for seed sanitation, with the labeled-sanitizer rule, and the seed sourcing module in two pages
- ✓ The six-item harvest record, the six-item label, and the water records by source
- ✓ The lab test schedule, with three mail-in labs and their 2026 prices
- ✓ What 2026 taught us: two seed outbreaks, one lesson, and the lot code that would have ended both in a day
- ✓ The Seed Lot Record on a phone, at farm.microgreensworld.com, which comes with the guide

Get the full guide

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Scan to open

Not sure where your farm stands? The ten-minute assessment at foodsafety.microgreensworld.com names the hazards and the records you are missing, at no cost, and the report follows the same chapters as the book.

THIRD EDITION

One rack, one sink, one phone. And a buyer who just asked for your food safety plan.

Most food safety books are written for a packhouse. This one is written for the grower who is the whole farm. It follows Alex, one person with a rack in a city room, from a positive lab test on one tray to a system a chef can read in a minute and a state inspector can read without apology.

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- ✓ Ten chapters from seed to delivery, each ending with the practices and the record
- ✓ What 2026 taught us: two seed outbreaks, one lesson
- ✓ The FSMA Rule 204 chapter, scaled to a farm this size
- ✓ Eleven appendices: worksheets, SOPs, records and a step-by-step plan



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