

**Produce GAPs Harmonization Initiative**  
**Technical Working Group meeting**  
October 21-22, 2010  
Meeting Summary

TWG Chair Suresh DeCosta convened the meeting and asked for self-introductions. He also thanked Milinda Dwyer and Costco for hosting the meeting. DeCosta and David Gombas briefed the TWG on the proceedings of the August meeting of the Operations Committee and the September joint meeting of the Steering Committee, Operations Committee and TWG. DeCosta noted that, at the recommendation of the Operations Committee, the Steering Committee had decided that the TWG should remain responsible for the content of the standard throughout the implementation phase. The group discussed “company specific riders” at length – whether and how they could be eliminated or used with a harmonized standard – without resolution.

The group completed the second draft of the Post-harvest Operations audit module, which is attached to this summary. Ultimately, 177 of the 272 original audit lines in this module were deleted – either because they were redundant to, or moved and included in, other audit lines – and two new audit lines (1.7.2 and 1.19.4) were added because the group concluded it was necessary for the credibility of the standard, reducing the complete module audit standard to 97 lines, without deleting any items that the TWG deemed important for assessing food safety programs at the operation. [Note: After the meeting, it was discovered that 8 audit lines had not been completed. Those lines are highlighted in yellow in the draft attached to this summary. Draft wording was sent to all TWG members for comment on November 1, and responses will be included in the final version.] No comments had been submitted to the blog (<http://www.unitedfresh.org/blog>) relative to the post-harvest operations module. All parking lot issues were resolved. The complete second draft will be cleaned (removing first draft wording, codes and deletions) and posted as usual on the United Fresh [website](#).

Susan Pheasant, Ben Marchant, Milinda Dwyer and Larry Blakley reported on a pilot audit of Blakley’s apple growing operation using the Field Operations and Harvesting module. Pheasant had converted the module into a checklist for the pilot, using auditor judgments of “Compliant, Corrective Action Needed (CAN), Action, and Not Applicable” and including a Comment column for auditor comments. While the team audited the operation according to the checklist, the primary objective was to assess the completeness and usability of the standard itself. Marchant reported that the audit required about half a day to complete, with an additional 2 hours report writing time. Blakley reported that the audit requirements were reasonable and achievable by his operation. The operation has just completed a GlobalGAP audit, and so considered themselves prepared for the pilot. Dwyer reported that the standard was not yet ready to satisfy Costco but, with work, could be. The team noted numerous opportunities for improvement in the standard, which will be compiled with outcomes from other pilots of the standard.

Marchant reported that a pilot of the Post-harvest Operations audit module was scheduled for November 5. Eric Ritchie reported that a pilot of the Field Operations and Harvesting audit module was being planned for a potato operation. Others reported willingness to host or participate in pilots of other commodities and size operations. Gombas said he would follow up on these pilot opportunities and work with the audit teams to collect comments.

DeCosta thanked the TWG members for all their effort, commitment and support over the past year. With the secondary drafts of the two modules completed, there are no further TWG meetings scheduled. However, DeCosta noted that, once the pilots are completed, the TWG will be reassembled to consider and respond to the comments. Whether that will be a face-to-face meeting or otherwise will be determined at a later date.

Attendees:

Suresh DeCosta, McDonald's (Chair)  
Juan Carlos Azpilcueta, SAI Global  
Ed Beckman, California Tomato Farmers  
Larry Blakley, Blue Bird, Inc.  
Jami Brock, Taylor Farms  
Reggie Brown, Florida Tomato Exchange  
Bob Carter, Columbia Marketing International  
Megan Chedwick, Church Brothers  
Chris Christian, California Strawberry Commission  
Todd Cornelison, Idaho Potato Commission  
Milinda Dwyer, Costco Wholesale  
Bob Elliott, Sunkist Growers  
Kenyon Farley, Payson Fruit Growers  
Lisa Fuentes Intveld, The Nunes Company  
Edith Garrett, Danaco Solutions  
Mary Jo Gash, Starr Ranch Growers  
Dan Gaspar, Chelan Fresh Marketing  
Dave Gombas, United Fresh  
Erin Grether, United Fresh  
John Gurrisi, Darden  
Ines Hanrahan, Washington Tree Fruit Research Commission  
Kent Killebrew, Ahold USA  
Patrick Kole, Idaho Potato Commission  
Sharan Lanini, Chiquita/Fresh Express

Eva Lauve, Stemilt Growers, LLC  
Sarah Lockhart, U.S. Foodservice  
Tom Lovelace, McEntire Produce  
Ben Marchant, NCSI Americas  
Drew McDonald, Taylor Farms  
Bob Mills, Misionero Vegetables  
Saul O. Morales, Sysco Corp.  
Laura Mrachek, Lucky Bohemian Farms  
Beth Oleson, GA Fruit & Vegetable Growers Association  
Robert Peebles, Chelan Fruit  
Susan Pheasant, Washington State Horticultural Association  
Patrick Pimentel, NSF Davis Fresh  
Bill Pool, Wegmans  
Walter Ram, Giumarra  
Matt Regusci, Azzule  
Eric Ritchie, McCain Foods USA  
Douglas Rowley, Mountainland Apples  
Sonia Salas, Western Growers  
Mark Seetin, U.S. Apple Association  
Randy Sodoma, Grant County Foods  
Eric Stretzel, Blue Star Growers  
Mike Villaneva, CA LGMA  
Steve Warshawer, Wallace Center / National Good Food  
Network  
Brian Zomorodi, Ready Pac Foods

1. General Questions	Code	Requirement	Procedure	Verification	Corrective Action
1.1. Management Responsibility					
1.1.1. A policy statement shall outline a commitment to food safety and define the methods used to comply with and continually improve the food safety management system. The Policy Statement shall be signed by Senior Management and communicated in language understood by all employees.		A food safety policy shall be in place.	A written policy shall outline a commitment to food safety, in general terms, how it is implemented and how it is communicated to employees, and be signed by Senior Management.	The auditor observes the food safety policy, observes that it is signed by Senior Management, and observes that it has been communicated to all employees in a manner that can be understood.	The operation creates or revises the policy, or its communication to employees, to be in compliance.
1.1.2. There shall be a policy that establishes consequences for employees who violate established food safety policies or procedures.	Place lower in checklist	There is a disciplinary policy for food safety violations	There shall be a policy that establishes corrective actions for personnel who violate established food safety policies or procedures.	Auditor observes the policy and checks for examples of enforcement	The operation creates or revises the policy, or its communication to employees, to be in compliance.
1.1.3. Management shall designate a qualified individual who has the responsibility and authority for food		Management has designated individual(s) with roles and responsibilities	The food safety plan shall designate who has the responsibility and authority for food safety, including a provision for the absence	Auditor observes that the food safety plan has identified	Operation identifies individual(s) for key food safety

	<p>safety and provides adequate resources for management of the food safety plan, including a provision for the absence of key personnel. Twenty-four hour contact information shall be available for these individuals in case of food safety emergencies.</p>		<p>for food safety functions.</p>	<p>of key personnel. Twenty-four hour contact information shall be available for these individuals in case of food safety emergencies. These roles and responsibilities shall be communicated within the organization.</p>	<p>individual(s) for key food safety activities. Auditor verifies that procedures include provisions for when the identified individual is not present.</p>	<p>activities in the food safety plan. Operation identifies actions to be taken when the identified individual(s) are not present.</p>
1.1.4.	<p>There shall be a description of the organization that identifies the job functions, responsibilities, and reporting relationships related to food safety. This shall be communicated within the organization.</p>	<p>Delete; included in 1.1.3</p>				
1.1.5.	<p>There shall be programs in place to monitor the effectiveness and implementation of the food safety programs. This shall include the names and locations of farming operations and</p>	<p>Delete. Redundant to 1.1.3 and scope of audit</p>				

harvest crews.					
1.2. Food Safety Plan or Risk Assessment					
1.2.1. Each operation shall have a written food safety plan with a designated individual(s) responsible for food safety. The food safety plan shall address potential physical, chemical, and biological hazards and hazard control procedures for the following areas: water, soil amendments, field sanitation, environmental practices, and worker practices.		There shall be a written food safety plan. The plan shall cover the operation. The operation and products covered shall be defined.	The food safety plan shall identify all locations of operation covered by the plan and shall address potential physical, chemical, and biological hazards and hazard control procedures, including monitoring, verification and recordkeeping, for all provisions covered by this audit.	Auditor shall observe the food safety plan and verify that the plan has considered potential biological, chemical and physical hazards and has identified preventive measures for hazards that may reasonably affect food safety.	Operation develops or completes a food safety plan for all locations of operation.
1.2.2. The plan shall include monitoring and verification procedures for all areas of the operation including but not limited to the following areas: List of components agreed by all to be part of the harmonized standard.	Delete. Included in 1.2.1				
1.2.3. The food safety plan	Delete.				

	shall cover all products produced, packed, sold, handled, and/or distributed by operation.	Included in 1.2.1				
1.3.	Raw Material Sourcing					
	1.3.1.					
1.4.	Documentation & Recordkeeping					
	1.4.1. Growers shall provide evidence of procedures and policies in place for meeting each of the food safety standards identified in a written Food Safety Plan. Names and contact information for individuals responsible for developing and implementing the food safety plan shall be established.		Documentation shall be kept that demonstrates the food safety plan is being followed.	Documents and records of procedures, standard operation procedures (SOPs) and policies shall be in place for meeting each of the food safety standards identified in the Food Safety Plan.	Auditor reviews food safety plan and verifies that all required documentation is available.	Operation develops missing documentation or recordkeeping procedures.
	1.4.2. Documents may be maintained on-site or at an off-site location and shall be available for inspection within a reasonable time frame.		Documentation shall be readily available for inspection.	Documents and records may be maintained on-site or at an off-site location, or accessible electronically (e.g., MSDS), and shall be available for inspection in a reasonable timeframe or as required by prevailing regulation.	Auditor verifies that required documentation can be accessed in a reasonable timeframe.	Operation defines in food safety plan where and how documentation is maintained and expected retrieval time.
	1.4.3. Documentation shall		Documentation	Document and record	Auditor	Operation

be maintained for a minimum period of two years, absent state or federal regulations to the contrary.		shall be retained for a minimum period of two years, or as required by prevailing regulation.	handling policy or procedures require that documentation required by the food safety plan shall be retained for a minimum of two years, or as required by prevailing regulation.	reviews document handling procedures and verifies that required documentation is available for at least two years, or as required by prevailing regulation.	revises documentation procedures.
1.5. SOPs and SSOPs					
1.5.1. Standard operating procedures (SOPs) shall be developed and documented, according to the food safety plan to provide specific instructions and procedures that describe a process that shall be performed.	Delete. Included in 1.4.1.				
1.5.2. These procedures (SOPs) also must provide a means by which employees shall be trained.	Delete. Included in 1.7				
1.6. Review Period					
1.6.1. The Company shall be responsible for reviewing their Food	Move to 1.2.2	The food safety plan shall be reviewed at least	Operation shall be responsible for reviewing their Food Safety Plan at	Auditor reviews last food safety	Operation reviews food safety plan and

Safety Plan at least annually and documenting the review procedure.		annually.	least annually, documenting the review procedure and revising the plan as necessary.	plan review.	documents review.
1.7. Worker Education and Training					
1.7.1. All workers involved in growing operations shall receive training in food safety, sanitation, and/or personal hygiene appropriate to their assigned responsibilities and supervisory level.		All personnel shall receive food safety training.	All personnel shall receive training in the food safety policy and plan, food safety procedures, sanitation and personal hygiene appropriate to their job responsibilities. Personnel shall receive training at hire and refresher training at prescribed frequencies. Documentation of training is available.	Auditor reviews program of required training and examines training records for evidence of compliance.	Operation shall develop and deliver required training.
1.7.2. [New]		Personnel with food safety responsibilities shall receive training sufficient to their responsibilities.	The individual designated for food safety responsibilities demonstrates knowledge of food safety principles. Food safety designate has completed at least one formal food safety course/workshop or by job experience.	Auditor reviews the evidence of the individual's training relevant to produce food safety, such as a degree or course certificate or receipt, or attendance at a relevant food	Individual must obtain demonstrable food safety training.

				safety meeting, or company training record. If the operation passes the food safety audit, the food safety individual's training is deemed adequate.	
1.7.3. Training material is documented and available for review. Documentation to include the name of the person delivering the training, date and individual names and signatures of attendees.	Delete. Redundant with 1.7.1				
1.7.4. Training programs shall educate workers of their responsibility in protecting food from intentional or unintentional microbial, chemical, and physical hazards.	Delete. Included in 1.7.1				
1.8. Traceability					
1.8.1. A documented traceability program shall be established.		A documented traceability program shall be	Records that enable reconciliation of product delivered to recipients (one	Auditor reviews traceability	Operation establishes an effective

		established.	step forward) shall be maintained except for direct to consumer sales. Records shall be maintained that link product with source of the produce and other supplies and raw materials (one step backward). Records shall include the items and date of receipt, lot numbers, quantities, source of the produce, and transporter. Additional information may be included. Contents and retention of records shall be consistent with applicable regulations.	program and verifies operation's ability to trace product accurately one step forward and one step back.	traceability program.
1.8.2. Records that demonstrate recipients shall be maintained except for direct to consumer sales. (One step forward)	Delete. Included in 1.8.1				
1.8.3. Records that demonstrate product sources and associated finished packaging material shall be maintained. (One step backward).	Delete. Included in 1.8.1				
1.8.4. Contents of records shall be consistent	Delete. Included in				

with applicable regulations.	1.8.1				
1.8.5. Records are retained and readily retrievable for at least two years or as required by applicable regulation.	Delete. Included in 1.4.3				
1.8.6. A trace back and trace forward exercise shall be performed at least annually.		A trace back and trace forward exercise shall be performed at least annually.	The trace back and trace forward exercise shall achieve accurate traceability within 4 hr or as required by applicable regulations. Trace exercise shall achieve 99-101% reconciliation.	Auditor reviews records of most recent trace exercise. If no trace exercise was performed in the past year, the operation will perform the exercise during the audit.	Operation performs exercise and/or improves traceability program to achieve accurate reconciliation.
1.8.7. The trace back and trace forward exercise shall achieve accurate reconciliation as stated in the program and in compliance to applicable regulations.	Delete. Included in 1.8.6				
1.9. Recall Program					
1.9.1. A documented recall program, including written procedures, shall be established.		A documented recall program, including written procedures, shall be established.	The recall program shall have a designated recall team. A mock recall exercise shall be performed at least annually at the	Auditor reviews records of most recent mock recall	Operation develops recall team and recall plan, and tests the plan for

			operation being audited. The mock recall shall include the trace back and trace forward exercise and shall be completed as stated in the program and in compliance to applicable regulations.	performed at the operation.	effectiveness.
1.9.2. The recall program shall have a designated recall team.	Delete. Covered in 1.9.1				
1.9.3. A mock recall exercise shall be performed at least annually.	Delete. Covered in 1.9.1				
1.9.4. The mock recall shall include the trace back and trace forward exercise and shall be completed as stated in the program and in compliance to applicable regulations.	Delete. Covered in 1.9.1				
1.10. Corrective Actions					
1.10.1. A documented Corrective Action is required for an observation or audit that contains a written non-conformance.		The operation shall have documented corrective action procedures.	A documented Corrective Action is required for an observation or audit that contains a non-conformance with food safety requirements. The responsibility, methods, and timelines to address Corrective Actions shall be documented and	Auditor reviews corrective action procedures and examines records for evidence of compliance.	Operation develops and implements corrective actions procedures.

			implemented.		
1.10.2. The responsibility, methods, and timelines to address Corrective Actions shall be documented and implemented.	Delete. Included in 1.10.1				
1.11. Self-audits					
1.11.1. Self-audits will be conducted at a minimum annually by an assigned individual who is knowledgeable in this standard, utilizing this standard to assist in the self-audit.		The operation shall have documented self-audit procedures.	Internal audits will be conducted at a minimum annually by an assigned individual who is knowledgeable in this standard, utilizing this standard to assist in the self-audit. All aspects of the Operation's food safety plan will be audited and a written record of required corrective action will be documented.	Auditor reviews internal audit procedures and examines records for evidence of compliance.	Operation develops and implements internal audit procedures.
1.11.2. All aspects of the GAP program will be audited and a written record of required corrective action will be documented.	Delete. Included in 1.11.1				
1.12. Water/Ice					
1.12.1. If water or ice directly contacts the produce or is used on food-contact surfaces, the water or ice when applied		Water use SOPs address the microbial quality of water or ice that directly	If water or ice directly contacts the harvested crop or is used on food-contact surfaces, operation's water use SOP requires that	Auditor reviews operation's policy regarding	Operation discontinues using water or ice that does not meet the

<p>meets the microbial standards for drinking water according to standard of the country of production and of the countries in which the product is intended to be traded. Ice shall be manufactured, transported, and stored under sanitary conditions.</p>		<p>contacts the harvested crop or is used on food-contact surfaces.</p>	<p>water or ice when applied meets the microbial standards for drinking water, as defined by prevailing regulation or the country in which the product is intended to be traded, whichever is more stringent. Water may be treated (e.g., with chlorine) to achieve the microbial standards or to prevent cross-contamination. Ice and water shall be sourced/manufactured, transported, and stored under sanitary conditions.</p>	<p>water quality and its transport, and observes evidence that water or ice that contacts harvested crop or food contact surfaces meets the microbial standards for drinking water.</p>	<p>microbial standards of drinking water. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.</p>
<p>1.12.2. Document water source and delivery system. The description shall include the type of water source(s) and the transfer and transport of the water where applicable.</p>		<p>A water system description shall be prepared.</p>	<p>Water sources and the operations they serve shall be documented and current. The description shall include one or more of the following: maps, photographs, drawings (hand drawings are acceptable) or other means to communicate the location of water source(s), permanent fixtures and the flow of the water system (including holding systems, reservoirs or any water captured for re-use).</p>	<p>Auditor reviews water system description or map, and verifies accuracy during operation inspection.</p>	<p>Operation develops or corrects the water system description or map.</p>

			Permanent fixtures include wells, gates, reservoirs, valves, returns, backflow prevention and other above ground features that make up a complete water distribution system shall be documented in such a manner as to enable location in the operation.		
1.12.3. Documented scheduled assessment of water system including delivery equipment shall be performed. Water installations and equipment are constructed and maintained to prevent back siphonage and backflow. Back siphonage and backflow prevention units are identified in a Preventive Maintenance Program. Routine checks verify that back siphonage and backflow prevention units are functioning properly. Results are		Documented scheduled assessment of water system including delivery equipment shall be performed.	The water-delivery system shall be maintained so as not to serve as a source of contamination of produce, water supplies or equipment with pathogens, or to create an unsanitary condition. Water installations and equipment are constructed and maintained to prevent back siphonage backflow and cross connections between product contact water and waste water. Routine checks verify that back siphonage and backflow prevention units are functioning properly (annual or as needed to maintain continuous protection). Results are documented.	Auditor reviews maintenance records and examines water system for compliance with water system maintenance program, including backflow prevention and cross-connections.	Operation corrects deficiencies in ability of water system to reliably distribute safe water and schedules water system assessments. Affected product is evaluated for potential contamination and disposition.

documented.					
1.12.4. The sewage disposal system is adequate for the process and maintained to prevent direct or indirect product contamination.		The sewage disposal system is adequate for the process and maintained to prevent direct or indirect product contamination.	The human waste and gray water sewage system has sufficient capacity to handle the operation's peak flows and not cause direct or indirect product contamination. Cross-connections with product contact water systems are prohibited.	Auditor observes operation for evidence of compliance.	Operation suspends operation until sewage disposal system functions so as to prevent risk of product contamination. Affected product and product handling areas are evaluated for potential contamination and disposition.
1.12.5. Re-circulated water or water from a source whose condition requires it shall be treated using an approved disinfectant at sufficient concentration to prevent cross contamination to achieve those standards and monitored		Re-circulated water that contacts product or food contact surfaces shall be treated using an approved antimicrobial process or chemical treatment.	Re-circulated water shall be treated using an antimicrobial treatment sufficient to prevent cross-contamination. Treatments shall be in compliance with prevailing regulation or the country in which the product is intended to be traded, whichever is more stringent.	Auditor reviews water treatment process and evidence of compliance with regulation and the operation's established procedure.	Operation suspends operation until water treatment functions so as to prevent risk of product contamination. Affected product and product handling areas

appropriately according to standard of the country of production and of the countries in which the product is intended to be traded.					are evaluated for potential contamination and disposition.
1.12.6. Microbial and or physical/ chemical testing shall be performed, as appropriate to the specific operation, to demonstrate that acceptance criteria have been met.		If used, water antimicrobial treatments shall be monitored sufficiently to assure continuous control.	Microbial, physical or chemical testing shall be performed, as appropriate to the specific operation, to demonstrate that acceptance criteria have been met.	Auditor reviews monitoring records for compliance with the operation's established procedure and acceptance criteria.	Operation establishes monitoring program that assures continuous control of water antimicrobial treatment to meet acceptance criteria.
1.12.7. The water-delivery system shall be maintained so as not to serve as a source of contamination of produce, water supplies or equipment with pathogens, or to create an unsanitary condition.	Delete. Covered in 1.12.3				
1.12.8. For produce demonstrated as being susceptible to		If applicable to the specific commodity,	For produce that is immersed in water and demonstrated as being	If applicable to the commodity being	Operation revises SOP to address and

<p>microbial infiltration from wash water, wash water temperature during immersion shall be considered.</p>		<p>water use SOPs address control of immersion water temperature.</p>	<p>susceptible to microbial infiltration from water, water temperature differentials during immersion shall be controlled in accordance with prevailing regulation or industry guidelines.</p>	<p>immersed, auditor reviews the SOP for inclusion of water temperature control, and observes monitoring records for evidence of compliance.</p>	<p>control water temperature.</p>
<p>1.12.9. Standard Operating Procedures (SOPs), including water-change schedules, shall be developed for all uses of water.</p>	<p>Move to adjoin re-circulated water 1.12.5</p>	<p>Water-change schedules shall be developed for all uses of water where water is re-used.</p>	<p>Operation shall have procedures for changing water that is re-used, such as recirculated water, flumes and dump tanks.</p>	<p>Auditor observes water use procedures and evidence of compliance.</p>	<p>Operation develops water use procedures. Affected product is evaluated for potential contamination and disposition.</p>
<p>1.13. Containers, Bins</p>					
<p>1.13.1. Each grower shall establish their own written policies for their specific operations, which shall be in compliance with appropriate regulations for Packaging Materials, (bins, boxes etc.) These policies</p>	<p>Delete. Included in items below</p>				

shall include:					
1.13.2. Harvesting and packing containers shall be stored in a manner so as not to serve as a source of contamination to the extent feasible and appropriate.		Operation has written policy regarding storage and post-storage handling of product-contact containers.	Product-contact containers, as appropriate to the specific operation (e.g., harvest bins, totes, crates, sacks, buckets, finished product clam shells, bags or packaging films), shall be stored, or handled (e.g., cleaned prior to post-storage use), in a manner so as not to serve as a source of contamination	Auditor observes whether operation has a policy regarding storage and handling of product-contact containers used in the operation. Auditor observes current practices for compliance with policy.	Operation develops the policy. Retraining is performed and documented.
1.13.3. Packaging materials should never have direct contact with the soil. They should be placed on a pallet or clean cardboard.		Operation has written policy regarding whether product-contact containers are permitted in direct contact with the ground.	If produce does not normally contact the ground during production, operation has considered and developed written policies regarding placement of product-contact containers directly on the ground, or whether a physical buffer (e.g., buffer bin or slip sheet) is required, or use of containers constructed to	Auditor observes whether operation has a policy regarding placement of product-contact containers in direct contact with the ground.	Operation develops the policy. Retraining is performed and documented.

			prevent contact of the produce or produce contact surfaces with the ground. Policy shall be consistent with industry standards.	Auditor observes current practices for compliance with policy.	
1.13.4. Unused primary containers should be stored in an enclosed building or secure truck or trailer.	Delete. Included in 1.13.2				
1.13.5. Food-contact totes, bins, other harvest containers, and pallets shall be visually inspected, clean, intact and free of any foreign materials prior to use. Containers shall be sufficiently maintained so as not to become a source of contamination.		Operation has written policy regarding inspection of food contact containers and bins prior to use.	Food-contact totes, bins, packing materials, other harvest containers, and pallets shall be visually inspected, clean, intact and free of any foreign materials prior to use. Containers shall be sufficiently maintained so as not to become a source of contamination.	Auditor observes whether operation has a policy regarding inspection of food contact containers and observes current practices for compliance with policy.	Operation develops the policy. Retraining is performed and documented.
1.13.6. The types and construction of harvest containers shall be appropriate to the commodity being harvested and suited for their intended purpose.		Operation has written policy regarding acceptable product-contact containers.	The types and construction of product-contact containers and packing materials shall be appropriate to the commodity being handled and suited for their intended purpose. Produce	Auditor observes whether operation has a policy regarding what types of containers and	Operation develops the policy. Appropriate product-contact containers are obtained.

			shall only be stored in clean and sanitary containers.	packing materials are acceptable for use, and observes current practices for compliance with the policy.	Affected product is evaluated for potential contamination and disposition.
1.13.7. Food-contact totes, bins and other harvest containers designated for harvesting shall not be used for other purposes unless clearly marked or labeled for that purpose.		Operation has written policy prohibiting use of product-contact containers for non-product purposes unless clearly marked or labeled for that purpose.	Food-contact totes, bins and other product-contact containers shall not be used for other purposes unless the Operation has a policy or procedure that clearly designates approved non-product contact uses and how the containers are to be marked or labeled for that purpose. Food-contact totes, bins and other packing containers and equipment that are no longer cleanable shall not be used for packing but can be used for other non-food uses if clearly marked/labeled.	Auditor observes whether operation has a policy prohibiting use of product-contact containers for other uses unless otherwise labeled, and observes current practices for compliance with the policy.	Operation develops the policy. Retraining is performed and documented.
1.13.8. If washed, wooden pallets and other wooden surfaces shall be properly dried before use.		Pallets shall be kept clean and in good condition as appropriate for their intended	Operation inspects pallets prior to use for conditions that may be a source of produce contamination. Pallets that are not	Auditor observes pallets for compliance	Operation removes noncompliant pallets from use.

		use.	cleanable are removed from use. Pallets and other wooden surfaces are properly dried after being washed.		
1.14. Facility, Equipment, Tools					
1.14.1. General					
1.14.1.1. Facility shall be designed, constructed and maintained in a manner that prevents contamination of produce during cooling and storage.		Facility shall be designed, constructed and maintained in a manner that prevents contamination of produce during staging and cooling.	Facility and equipment structures and surfaces (floors, walls, ceilings, doors, frames, hatches, etc.) shall be constructed in a manner that facilitates cleaning and sanitation and does not serve as harborage for contaminants or pests. Chill and cold storage loading dock areas shall be appropriately sealed, drained and graded. Fixtures, ducts, pipes and overhead structures shall be installed and maintained so that drips and condensation do not contaminate produce, raw materials or food contact surfaces. Water from refrigeration drip pans shall be drained and disposed of away from product and product contact surfaces. Drip pans and drains shall	Auditor observes facility and equipment for evidence that the facility can be cleaned and maintained to prevent product contamination.	Facility deficiencies are corrected. Affected product is evaluated for potential contamination and disposition.

			be designed to assure condensate does not become a source of contamination. Air intakes shall not be located near potential sources of contamination.		
1.14.1.2. Floors shall be constructed of smooth, dense impact resistant material that is impervious to liquid and easily cleaned. Floors shall be graded, to allow the removal of overflow or waste water under normal conditions.	Delete. Included in 1.14.1.1 and too prescriptive				
1.14.1.3. Wall, ceilings, doors, frames and hatches shall be of a solid construction. Internal surfaces shall be smooth and	Delete. Included in 1.14.1.1 and too prescriptive				

<p>impervious with a light colored finish. Roof leaks shall be promptly identified, controlled and repaired. Fixtures, ducts, pipes and overhead structures shall be installed and maintained so that drips and condensation do not contaminate produce, raw materials or food contact surfaces.</p>					
<p>1.14.1.4. Adequate lighting shall be provided in all areas. Lighting shall be provided with protective covers.</p>		<p>Adequate lighting shall be provided in all areas.</p>	<p>Lighting in all areas shall be sufficient to enable cleaning, sanitation, repairs, etc.</p>	<p>Auditor observes, directly or by other evidence, that sufficient lighting is provided to the worker to clearly see the task being</p>	<p>Facility installs adequate, lighting.</p>

				performed.	
1.14.1.5. Chilling and cold storage facilities shall be fitted with temperature monitoring equipment or suitable temperature monitoring device that is located so as to monitor the warmest part of the room and is fitted with a temperature gauge that is easily readable and accessible. Temperature measuring devices shall be monitored on a frequent basis and calibrated as needed.		Where temperature control is required for food safety, cooling facilities shall be fitted with temperature monitoring equipment or suitable temperature monitoring device.	Temperature monitoring equipment shall be located in all temperature controlled areas, and shall be located so as to accurately monitor the temperature. Temperature measuring devices shall be monitored and calibrated on a scheduled basis or as needed.	Auditor observes evidence that temperatures are being monitored, and reviews calibration records and procedures for temperature monitoring equipment.	Operation establishes and implements temperature monitoring procedures.
1.14.1.6. Chill and cold storage loading dock areas shall be	Delete. Included in 1.14.1.1				

appropriately sealed, drained and graded.					
<p>1.14.1.7. Evaporators, cooling coils, drip pans, drains, drain lines and reservoirs shall be included in a Master Cleaning and Sanitation Schedule. Water from refrigeration drip pans shall be drained and disposed of away from product and product contact surfaces. Drip pans and drains shall be designed and maintained to assure condensate does not become a source of contamination.</p>	<p>Delete. Included in 1.14.1.1</p>				

<p>1.14.1.8. Cooling equipment (e.g. hydrocoolers, air coolers), shall be inspected, all debris removed, and cleaned and sanitized according to written sanitation SOPs.</p>		<p>Cooling equipment shall be maintained so as not to be a source of product contamination.</p>	<p>Cooling equipment (e.g. hydrocoolers, air coolers), shall be inspected, all debris removed, and cleaned and sanitized according to written sanitation SOPs.</p>	<p>Auditor reviews cooling equipment maintenance and sanitation procedures and inspects equipment for compliance with procedures.</p>	<p>Operation develops and implements effective maintenance and sanitation procedures.</p>
<p>1.14.1.9. Air intakes shall not be located near sources of contamination.</p>	<p>Delete. Included in 1.14.1.1</p>				
<p>1.14.1.10. Transporting equipment, including pallet jacks, carts, trolleys and forklifts, shall be maintained to prevent contamination of products being transported and are listed on the Preventive</p>		<p>Transporting equipment shall be maintained to prevent contamination of products being transported.</p>	<p>Pallet jacks, carts, trolleys and forklifts, shall be maintained to prevent contamination of products being transported and are listed on the Preventive Maintenance and/or Master Cleaning Schedules.</p>	<p>Auditor observes transporting equipment and reviews Schedules and records for evidence of compliance.</p>	<p>Operation develops and implements Preventive Maintenance and/or Master Cleaning Schedules.</p>

Maintenance and/or Master Cleaning Schedules for cleaning and follow up.					
1.14.2. Non-product Materials Storage					
1.14.2.1. Storage areas shall be clean, well ventilated, and dry.		Storage areas shall be maintained so as not to be a source of product contamination.	Areas designated to store materials, whether indoors or out, shall be clean, well ventilated, and designed to protect materials and produce from contaminants.	Auditor observes storage area for evidence that stored material is protected from contamination.	Operation designates and maintains storage areas to prevent contamination of non-product materials.
1.14.2.2. Materials shall be stored off the floor on pallets, slip-sheets or stands and covered where applicable.	Delete. Included in 1.14.2.1				
1.14.2.3. Materials shall be stored away from walls and ceilings.	Delete. Included in 1.14.2.4				
1.14.2.4. Adequate space shall be maintained between rows		Adequate space shall be maintained between rows of	Materials shall be stored away from walls and ceilings. Written procedures shall be	Auditor reviews the procedures and observes the	Operation develops and implements a written

<p>of stored materials to allow cleaning and inspection. Written procedures shall be followed to guarantee the proper cleaning, inspection and monitoring for pest activity in storage areas.</p>		<p>stored materials to allow cleaning and inspection.</p>	<p>followed to guarantee the proper cleaning, inspection and monitoring for pest activity in storage areas.</p>	<p>storage area to determine whether storage practices allow cleaning, inspection and monitoring for pest activities.</p>	<p>procedure, and moves material into compliance.</p>
<p>1.14.2.5. Materials and packaging materials shall be protected from condensate, sewage, dust, dirt, chemicals or other contaminants.</p>	<p>Move below 1.14.2.1</p>	<p>Materials and packaging materials shall be protected from contaminants.</p>	<p>Materials stored in uncovered areas shall be protected from condensate, sewage, dust, dirt, chemicals, allergens or other contamination. Materials shall be stored off the floor/ground on pallets, slip-sheets or stands and covered where applicable.</p>	<p>Auditor observes stored materials for protection from contamination.</p>	<p>Operation develops and implements written procedures for materials storage. Facility deficiencies are corrected. Affected product is evaluated for potential contamination and disposition.</p>
<p>1.14.2.6. All</p>		<p>All chemicals</p>	<p>Chemicals, including</p>	<p>Auditor</p>	<p>Operation</p>

chemicals, including cleaning and maintenance compounds, and non-product materials, including equipment and utensils, shall be stored in a secure separate area.		shall be stored in a secure separate area. All chemicals shall be properly labeled.	cleaning and maintenance compounds and lubricants, when not being used, are stored away from product handling areas and in a manner that inhibits unauthorized access. Food-grade and non food-grade lubricants are kept separate from each other.	observes that chemicals are properly labeled and storage practices protect against product contamination.	designates a secure area for storage of chemicals. Unlabeled chemicals are labeled or properly discarded. Retraining is performed and documented.
1.14.2.7. Packaging shall be stored away from produce in a designated area.	Delete. Not necessary for food safety				
1.14.3. Foreign Material					
1.14.3.1. Foreign material control devices are inspected and maintained as part of a Preventive Maintenance (PM) Program or other program to ensure	Delete. Not part of cooling operations. Move to packinghouse.				

effective operation.					
1.14.4. Waste Material					
1.14.4.1. Waste materials and their removal are managed to avoid contamination.		Waste materials and their removal are managed to avoid contamination.	Trash, leaves, trim, culls, waste water and other waste materials are removed from the produce handling areas at a frequency sufficient to avoid becoming a source of produce contamination.	Auditor observes waste control procedures in produce handling areas.	Operation develops a written waste control procedure. Facility deficiencies are corrected. Retraining is performed and documented.
1.14.5. Cross Contamination					
1.14.5.1. Protective measures are provided in areas where iced down product is stored over like or dissimilar items in order to prevent melting ice from contaminating product below.	Move below 1.12.8	Iced produce is handled so as not to serve as a source of contamination.	Protective measures are provided in areas where iced product is stored over food items in order to prevent melting ice from contaminating product below.		
1.14.6. Outside Grounds					
1.14.6.1. Equipment stored outside is placed to		Operation has procedures to prevent pest	Equipment stored outside is stored away from the building perimeter.	Auditor observes outside	Operation includes outside storage

	prevent pest harborage, to make the inspection process easier, and to protect equipment from deterioration and contamination.		harborage in any equipment stored near the building.	Equipment is not to accumulate near the building. Bone yards are located away from the building. Outside equipment storage areas are included in pest control program.	equipment storage areas for evidence of compliance.	areas in pest control program. Equipment is moved to be in compliance.
	1.14.6.2. Waste containers and compactors are closed or covered, and located on a concrete pad or in a manner to minimize pest attraction and harborage.	Delete. Included in 4.3.7				
	1.14.7. Glass Control					
	1.14.7.1. Only essential glass shall be present in the facility. If glass must be used, there shall be a written glass control policy.		Only essential glass and brittle plastic shall be present in the facility.	Light bulbs, fixtures, windows, mirrors, skylights and other glass and brittle plastic in the facility or in the product path entering or exiting the facility shall be of the safety type, or shall be otherwise protected to prevent breakage. If glass	Auditor observes glass and brittle plastic use in facility, and glass and brittle plastic control policy and glass and brittle plastic	Operation develops a glass and brittle plastic control policy or eliminates all glass and brittle plastic in the facility.

			or brittle plastic must be used, there shall be a written glass and brittle plastic control policy, including a glass and brittle plastic register.	register for compliance.	
1.14.7.2. Light bulbs, fixtures, windows, mirrors, skylights and other glass suspended over exposed product, such as produce and recoup areas, shall be of the safety type, or shall be otherwise protected to prevent breakage.	Delete. Included in 1.14.7.1				
1.14.7.3. All light bulbs, fixtures, windows, mirrors, skylights and other glass used in storage areas where there is no	Delete. Included in 1.14.7.1				

product exposure shall be protected against breakage unless managed under the glass control policy.					
1.14.8. Leaks/Lubrication					
1.14.8.1. Leaks and lubrication are managed so they do not contaminate food products.	Move to section 1.14	Equipment lubrication is managed so as not to contaminate food products.	Only food-grade lubricants are used on food processing and packaging equipment, or on any other equipment where incidental food contact may occur, unless the equipment manufacturer specifies only a non-food grade lubricant. Lubricant leaks are fixed or catch pans are installed to prevent product contamination.	Auditor reviews purchase or maintenance records to verify all lubricants used are food grade. Auditor observes lubrication points to verify leaks are controlled.	Operation replaces non-food grade lubricants. Operation fixes lubricant leaks or installs catch pans. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
1.14.8.2. Only food-grade lubricants are used on food processing and	Delete. Included in 1.14.8.1				

packaging equipment, or on any other equipment where incidental food contact may occur.					
1.14.8.3. Lubricants are labeled, segregated and stored in a designated, secure area. Food-grade and non food-grade lubricants are kept separate from each other.	Delete. Included in 1.14.2.6				
1.14.9. Equipment and Utensil Construction					
1.14.9.1. All utensils are designed and made of materials that are easily cleaned and maintained.		All food contact equipment, tools and utensils are designed and made of materials that are easily cleaned and maintained.	The operation shall develop, implement, and schedule repair, cleaning, sanitizing, storage and handling procedures of all food contact surfaces to reduce and control the potential for contamination. These procedures shall be documented. Product	Auditor observes food contact surfaces for design and materials that can be easily cleaned and maintained. Auditor reviews	Operation develops and implements procedures. Operation replaces all non-compliant food contact equipment, tools and utensils.

			contact tools, utensils and equipment shall be made of materials that can be cleaned and sanitized.	cleaning, sanitizing , storage and handling procedures.	
1.14.9.2. Ingredient, product-holding, packaging, conveying, processing and bulk equipment are designed and made of materials that are easily cleaned, inspected, and maintained.	Delete. Included in 1.14.9.1				
1.14.9.3. Equipment is installed in a way that provides access for cleaning.		Equipment is installed in a way that provides access for cleaning.	Cooling, packing and other food contact equipment is installed away from walls and otherwise positioned so as not to inhibit access for proper cleaning.	Auditor observes positioning of all food contact equipment for compliance.	Operation relocates the equipment to be compliant.
1.14.9.4. Catwalks above product zones located after the final wash are protected to prevent produce or		Catwalks above product zones are protected to prevent produce or packaging contamination.	Where workers walk over product contact surfaces, those walkways are solid surface or have catch trays installed, are protected by kick plates, product covers or other barriers.	Auditor observes catwalks over product zones for evidence of protective measures.	Operation retrofits catwalks or product zones to protect against potential contamination.

packaging contamination.					Affected product is evaluated for potential contamination and disposition.
1.14.10. Temporary Repairs					
1.14.10.1. If used in a recoup or other operation, temporary repairs are sometimes needed or unavoidable. Procedures to ensure that they do not become a contamination hazard are defined. Any temporary repairs on food contact surfaces are constructed of food-grade material.		Any temporary repairs on food contact surfaces are constructed of food-grade material. Operation has a procedure to ensure that permanent repairs are implemented in a timely manner.	Operation has procedures to ensure temporary repairs are compliant with all food safety requirements, and do not create potential sources of chemical, microbiological or physical contamination. Permanent repairs are implemented as soon as practical; operation establishes timelines and responsibilities for completion.	Auditor observes temporary repairs, if present, and operation's plans for timely completion.	Operation develops and implements a temporary repair procedure. Operation immediately fixes any non-compliant temporary repairs. Affected product is evaluated for potential contamination and disposition.
1.15. Worker Health/Hygiene and Toilet/Handwashing Facilities					
1.15.1. Each grower shall	Delete.				

<p>establish their own written policies for their specific operations, which shall be in compliance with appropriate regulations for Worker Health and Hygiene Practices--Cooler. These policies shall cover the following:</p>	Unnecessary.				
1.15.2. Toilet					
<p>1.15.2.1. Restrooms shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination.</p>		Restrooms shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination.	Restrooms shall be designed and constructed in a manner that minimizes the potential risk for product contamination, are located away from produce handling areas, and are directly accessible for servicing.	Auditor visually and by records verifies that toilet facilities are not positioned, leaking or serviced in a manner that poses a risk of produce contamination.	Toilet facility is replaced, repaired or repositioned to be compliant.
<p>1.15.2.2. Toilet facilities shall be of adequate number, easily accessible to employees and be in compliance with applicable</p>		Toilet facilities shall be of adequate number, easily accessible to employees and in compliance with applicable regulation.	The operation will have verification that the number of toilet facilities and their location relative to employees meets the more stringent of federal, state or local regulations.	Auditor verifies that the number of available toilet facilities and their location is compliant with prevailing regulation for	Operation obtains a sufficient number of toilet facilities to be compliant.

regulation.				the number of employees.	
1.15.2.3. The practice of disposing of used toilet tissue on the floor, in trash receptacles, or in boxes is prohibited.		The practice of disposing of used toilet tissue on the floor, in trash receptacles, or in boxes is prohibited.	Operation shall instruct employees that used toilet tissue shall only be disposed of in the toilet.	Auditor observes restrooms for evidence of compliance.	Retraining is performed and documented.
1.15.2.4. Toilet and wash stations shall be maintained in a clean and sanitary condition. Toilets shall be sufficiently stocked with toilet paper. Wash stations shall include hand wash basins with clean, microbially potable water, hand soap, disposable single use towels or hand drying device,		Toilet and hand wash stations shall be maintained in a clean and sanitary condition.	Toilet paper shall be available in toilet facility. Restrooms shall include hand wash facilities with water that meets the microbial standard for drinking water, hand soap, disposable towels or other hand drying device, and towel disposal container. Gray water is plumbed or captured for disposal.	Auditor observes toilet and handwashing facilities for compliance.	Toilet or handwashing facility is replaced, repaired or maintained to be compliant.

and trash receptacle. These stations shall be provided inside or adjacent to toilet facilities.					
1.15.2.5. Signage in applicable languages and/or pictures shall be provided adjacent to hand wash basins requiring people to wash their hands after each toilet visit.		Signage requiring handwashing is posted.	Signage in applicable languages and/or pictures shall be provided adjacent to hand wash facilities requiring people to wash their hands after each toilet visit.	Auditor verifies that signage is present adjacent to all hand wash facilities and is in appropriate language or pictures to clearly communicate requirements to all employees.	Operation obtains and posts signage to be compliant.
1.15.2.6. When appropriate, racks and storage containers for protective clothing and tools used by employees shall be provided to ensure		When appropriate, racks and/or storage containers or designated storage area for protective clothing and tools used by employees shall be provided.	When employees wear protective clothing, such as aprons and gloves, the Operation shall have a policy that the clothing not be left on product, work surfaces, equipment or packaging material but hung on apron and glove racks provided. Racks shall be available and located so as to avoid potential	If employees wear protective clothing, auditor observes whether clothing rack and tool storage containers or designated storage areas	Operation obtains and positions racks and storage containers as necessary. Retraining is performed and documented.

employees remove and properly store prior to entering toilet facilities.			contamination. In addition, storage containers or designated storage areas shall be provided to ensure tools used by employees are properly stored prior to entering toilet facilities.	are available and used.	
1.15.3. Hygiene					
1.15.3.1. Employees and visitors shall follow all personal hygiene practices as designated by the company.		Employees and visitors shall follow all personal hygiene practices as designated by the operation.	Operation's hygiene policies shall apply to all employees, contractors, visitors, buyers, product inspectors, auditors, and other personnel in the facility. The operation shall designate competent supervisory personnel to ensure compliance with the requirements in this section.	Auditor observes personnel in operation for evidence of compliance.	Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
1.15.3.2. Personnel with exposed cuts, sores or lesions shall not be engaged in handling product. Minor cuts or abrasions on exposed parts of the body shall be		Personnel with exposed cuts, sores or lesions shall not be engaged in handling product.	Minor cuts or abrasions on exposed parts of the body are acceptable if covered with a non-permeable covering, bandage or glove. Bandages on hands shall be covered with gloves in compliance with operation's glove policy.	Auditor observes personnel for evidence of compliance.	Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.

covered with a bandage and clean gloves.					
1.15.3.3. Eating, drinking (other than water), chewing gum and using tobacco shall be prohibited except in clearly designated areas.		Smoking, chewing, eating, drinking (other than water), chewing gum and using tobacco shall be prohibited except in clearly designated areas.	Operation shall have policy prohibiting smoking, eating, chewing gum or tobacco, drinking other than water except in designated areas. Such areas shall be designated so as not to provide a source of contamination.	Auditor observes personnel for evidence of compliance.	Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
1.15.3.4. Workers shall be required to wash their hands properly before starting work, after using the toilet, after each break, and at any other time when their hands may have become a source of contamination. Hand sanitizers shall not be used as a		Personnel shall be required to wash their hands before beginning or returning to work, after each visit to the toilet and whenever their hands may have become a source of contamination.	Personnel shall wash their hands prior to start of work, after each visit to a toilet, after using a handkerchief/tissue, after handling contaminated material, after smoking, eating or drinking, after breaks and prior to returning to work and at any other time when their hands may have become a source of contamination.	Auditor observes personnel for evidence of compliance.	Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.

substitute for hand washing.					
1.15.3.5. If rubber or disposable gloves are used, they shall be used as stated in the company food safety plan.		If gloves are used, the operation shall have a glove use policy.	If rubber, disposable, cloth or other gloves are used in contact with product, the operation shall have a glove use policy that specifies types of glove materials that are allowed, how and when gloves are to be used, cleaned, replaced and stored. Policy shall be in compliance with current industry practices or regulatory requirements for that commodity.	If gloves are used, auditor observes glove use for compliance with the operation's policy and current industry practices or regulatory requirements.	Operation develops or revises glove policy. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
1.15.3.6. Clothing, including footwear, shall be effectively maintained, stored, laundered and worn so as to protect product from risk of contamination.		Clothing, including footwear, shall be effectively maintained, stored, laundered and worn so as to protect product from risk of contamination.	Operation shall have a policy that employee clothing shall be clean and appropriate for the operation.	Auditor reviews policy and observes compliance with operation's policy.	Operation develops or revises clothing policy. Retraining is performed and documented.
1.15.3.7. Aprons and gloves shall not be left on product, work surfaces, equipment or		If protective clothing is required by the operation in product handling areas, it shall be	Protective clothing, such as aprons and gloves, shall not be left on product, work surfaces, equipment or packaging material but hung on apron and glove	Auditor reviews protective clothing policy and observes personnel for	Operation develops or revises clothing policy. Retraining is

packaging material but hung on apron and glove racks provided.		handled in a manner to protect against contamination.	racks or in designated areas. Operation shall have a policy regarding whether protective clothing can be taken home.	evidence of compliance.	performed and documented.
1.15.3.8. The use of hair coverings (e.g., hair nets, beard nets, caps) shall be in compliance to company policy and applicable regulation.		The use of hair coverings shall be in compliance to company policy and applicable regulation.	The Operation shall have a policy that addresses use of hair coverings (e.g., hair nets, beard nets, caps), which is in compliance with prevailing regulation.	Auditor reviews the Operation's policy and observes employees for compliance.	Operation develops policy. Retraining is performed.
1.15.3.9. The wearing of jewelry, body piercings and jewelry, and other loose objects (i.e. false nails) shall be in compliance to company policy and applicable regulation.		The wearing of jewelry, body piercings and other loose objects (e.g. false nails) shall be in compliance to company policy and applicable regulation.	Operation shall have a policy to minimize risk for jewelry or loose objects to be a source of product contamination. Policy shall be in compliance with current industry practices or regulatory requirements for that commodity.	Auditor observes personnel for evidence of compliance.	Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
1.15.3.10. A designated area shall be identified to store		Employees' personal belongings shall be stored in designated areas.	Operation shall have a policy for when and how employee's personal belongings shall be stored so as not to be a source of	Auditor observes produce handling areas and designated	Retraining is performed and documented. Affected product is

employees' personal belongings and inspected at a defined frequency.			product contamination.	area for evidence of compliance.	evaluated for potential contamination and disposition.
1.15.3.11. Designated break areas shall be located away from food contact/handling zones.		Break areas shall be designated and located away from food contact/handling zones.	Operation shall have a written policy that break areas are located so as not to be a source of product contamination.	Auditor observes break areas for evidence of compliance with operation policy.	Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
1.16. Temperature Control					
1.16.1. When produce is cooled, it is cooled to temperatures appropriate to the commodity according to current established regulatory or industry standards. Based on risk assessment or industry guidelines steps should be taken to minimize temperature increases and the time between harvest and cooling point.		When produce is cooled, it is cooled to temperatures appropriate to the commodity according to current established regulatory or industry standards.	When required for food safety or by industry guidelines, steps are taken to minimize temperature increases and minimize the time between produce receipt and cooling at the operation. The product temperature and equipment control mechanisms are calibrated and monitored at a defined frequency and temperatures are kept appropriate to the commodity. Records are maintained.	Auditor reviews cooling procedures for commodities requiring temperature control, and reviews temperature logs for evidence of compliance.	Operation develops and implements procedures to monitor cooling procedures in compliance with current established regulatory or industry standards.

<p>1.16.2. When applicable, the product temperature and equipment control mechanisms are monitored at a defined frequency and temperatures are kept appropriate to the commodity. Records are maintained.</p>	<p>Delete. Included in 1.16.1</p>				
<p>1.16.3. There is documented process for checking temperature, equipment controls, and temperature measuring devices including frequency. Temperature monitoring devices are checked for accuracy and records are available for review.</p>	<p>Delete. Included in 1.16.1</p>				
<p>1.17. Packing and Handling</p>					
<p>1.17.1. Packing containers should be stored in a manner so as not to become a source of contamination with pathogens.</p>	<p>Delete. Included in 1.13.2</p>				
<p>1.17.2. The types and construction of packing containers should be appropriate</p>	<p>Delete. Included in 1.13.6</p>				

to the commodity being packed and their condition maintained so as not to serve as a source of contamination with pathogens.					
1.17.3. The Operation has a written policy requiring that food-contact totes, bins, other packing containers and packing equipment shall be clean and sanitary prior to use.	Delete. Included in 1.13.5				
1.17.4. There shall be documentation verifying that this policy is being followed. When in use, containers and packing equipment shall be maintained so as not to become a source of contamination with pathogens.	Delete. Included in 1.13.5				
1.17.5. Food-contact totes, bins and other packing containers and equipment that are no longer cleanable shall	Delete. Included in 1.13.7				

not be used for packing but can be used for other non-food uses if clearly marked/labeled.					
1.17.6. Food-contact totes, bins and other packing containers and equipment designated for use for packing shall not be used for other purposes.	Delete. Included in 1.13.7				
1.17.7. Pallets shall be kept clean and in good condition as appropriate for their intended use.	Delete. Included in 1.13.8				
1.17.8. Adequate space is maintained between rows of stored materials to allow cleaning and inspection. Procedures are followed to guarantee the proper cleaning, inspection and monitoring for pest activity in storage areas, where an 18 in or 45 cm inspection perimeter cannot be provided.	Delete. Included in 1.14.2.4				
1.17.9. All toxic chemicals,	Delete.				

including cleaning and maintenance compounds, and non-product materials, including equipment and utensils, are stored in a separate area.	Included in 1.14.2.6				
1.17.10. Pallets and other wooden surfaces are properly dried after being washed.	Delete. Included in 1.13.8				
1.17.11. The written procedures are readily available to facility personnel.	Delete. Redundant				
1.17.12. If applicable, the facility has a written Allergen Control Program that lists the allergens in storage at the facility specific to country regulations.		If applicable, operation has a written Allergen Control Program	The Allergen Control Program lists the allergens in use or storage at the facility specific to country regulations. If applicable, procedures address identification and segregation of allergens during storage and handling as based on a risk assessment conducted by the facility	Auditor reviews Allergen Control Program and inspects facility for evidence of allergen use and storage.	Operation develops and implements an Allergen Control Program or eliminates allergens from the facility.
1.17.13. If applicable, procedures address identification and segregation of allergens during storage and handling	Delete. Included in 1.17.12				

as based on a risk assessment conducted by the facility					
1.17.14. Specifications for all packaging materials that impact on finished product safety and quality shall be provided and comply with the relevant legislation. The methods and responsibility for developing and approving detailed specifications and labels for all packaging shall be documented.		Specifications for all packaging materials that impact on finished product safety and quality shall be provided and comply with prevailing regulations.	The methods and responsibility for developing and approving detailed specifications and labels for all packaging shall be documented. A register of packaging specifications and label approvals shall be maintained and kept current.	Auditor reviews documentation on methods and responsibilities for packaging materials and label approvals.	Operation revises labels and packaging materials to be compliant with prevailing regulations.
1.17.15. A register of packaging specifications and label approvals shall be maintained and kept current.	Delete. Included in 1.17.14				
1.18. Pest and Animal Control					
1.18.1. The responsible party shall exclude pests to the extent possible and appropriate to the facility. Operation has a written pest control program, performed by		Operation has procedures to manage pests to the extent appropriate to the facility.	Operation has a written pest control program, performed by a trained pest control operator (or licensed where required by prevailing regulation). The written program includes	Auditor reviews pest control program, pest control operator's credentials,	Operation develops, documents and implements an effective pest control program.

<p>a trained pest control operator. The written program includes policies and procedures applicable to that operation, such as storage of outside equipment or other factors dealing with</p>			<p>policies and procedures applicable to that operation, such as storage of outside equipment or other factors dealing with pest harborages, and maps of the location of pest traps outside and inside the facility. Operation maintains a pest-control log that includes dates of inspection, inspection reports and steps taken to eliminate any problems. Applications of pesticides (e.g., insecticides, rodenticides) shall be performed in compliance with local, state, and federal pesticide regulations.</p>	<p>and inspects facility for pest activity.</p>	
<p>1.18.2. The responsible party shall minimize the availability of food items and water to animals and pests. Perimeter surrounding facility is maintained so as not to provide pest harborage.</p>	<p>Delete. Included in 1.14.6.1</p>				
<p>1.18.3. The responsible party shall establish a pest-control program,</p>	<p>Delete. Included in 1.18.1</p>				

which shall include regular and frequent monitoring to assess and ensure the program's effectiveness.					
1.18.4. It is important to have maps of the location of pest traps outside and inside the pack house.	Delete. Included in 1.18.1				
1.18.5. The responsible party shall maintain a pest-control log that includes dates of inspection, inspection reports and steps taken to eliminate any problems. Applications of pesticides (e.g., insecticides, rodenticides) shall be performed in compliance with local, state, and federal pesticide regulations.	Delete. Included in 1.18.1				
1.18.6. List the chemicals used (they are required to be approved by the relevant authority and their Material Safety Data Sheets (MSDS) made available or	Delete. Not food safety.				

<p>prevailing chemical information sheets); Outline the methods used to make employees aware of the bait control program and the measures to take when they come in contact with a bait station; and Outline the requirements for employees awareness and training in the use of pest and vermin control chemicals and baits.</p>					
<p>1.18.7. Domestic animals are prohibited from pack house, cooling, and storage facilities. Procedures are in place to exclude wild animals to the degree practical.</p>		<p>Operation restricts animals from food handling facilities.</p>	<p>Domestic animals are prohibited from pack house, cooling, and storage facilities unless procedures are in place for their safe presence. Procedures are in place to exclude wild and feral animals to the degree practical.</p>	<p>Auditor looks for evidence of animals or animal activity.</p>	<p>Operation develops, documents and implements an effective animal control program.</p>
<p>1.18.8. When using pesticides, protect against the contamination of the produce, food contact surfaces and packaging materials. All procedures should</p>	<p>Delete. Included in 1.18.1</p>				

<p>be written and all agrichemicals must be registered for use in food handling establishments per the prevailing authority. Use only non-toxic traps and pest control devices inside the packing house or storage facility.</p>					
<p>1.18.9. Make sure that bug zappers are located so as to not contaminate produce or food handling surfaces.</p>		<p>If used, pest control devices including rodent traps and electrical flying insect devices, are located so as to not contaminate produce or food handling surfaces.</p>	<p>Only non-toxic traps and pest control devices are used inside the packing house or storage facility.</p>	<p>Auditor reviews pest control program and placement of pest control devices.</p>	<p>Operation removes or repositions pest control devices to be compliant.</p>
<p>1.19. Microbiological Sampling/Testing</p>					
<p>1.19.1. Where microbiological analysis is required in the food safety plan, testing shall be performed by a certified laboratory using official methods.</p>		<p>Where microbiological analysis is required in the food safety plan, testing shall be performed by a GLP laboratory</p>	<p>Operation utilizes laboratories that have, at minimum, passed a Good Laboratory Practices (GLP) audit or participates in a Proficiency Testing program, and utilizes BAM, AOAC International</p>	<p>Auditor reviews Operation's evidence that only GLP laboratories and validated methods are</p>	<p>Operation discontinues using non-GLP laboratory and non-validated testing methods.</p>

		using validated methods.	or testing methods that have been validated for detecting or quantifying the target organism(s).	used.	
1.19.2. Where tests are required, samples shall be in accordance with the established lab sampling SOP.		Where microbiological analysis is required in the food safety plan, samples shall be in accordance with an established sampling procedure.	Operation utilizes a written sampling protocol when collecting samples for microbiological testing.	Auditor observes that the Operation has a sampling protocol for each type of microbiological testing required in the Operation's food safety plan.	Operation develops or obtains written sampling protocols for each type of microbiological testing required in their food safety plan.
1.19.3. Tests and their results must be documented.		Tests, their results and actions taken must be documented.	All results for microbiological testing required in the Operation's food safety plan shall be recorded and the records maintained for two years.	Auditor reviews Operation's recordkeeping of microbiological test results.	Operation maintains for at least two years test records for all required microbiological tests.
1.19.4. [New]		All required testing shall include test procedures and actions to be taken based on the results.	For all microbiological testing required by the food safety plan, Operation has a written testing procedure that includes test frequency, sampling, test procedures, responsibilities and actions to be taken based on results. If	Auditor reviews the Operation's microbiological testing procedures for completeness.	Operation revises testing procedures for completeness and to meet expectations of the food safety plan.

			finished product is tested for pathogens or other adulterants, Operation's procedures require that it shall not be distributed outside the operation's control until test results are obtained.		
1.20. Traceability	Delete. Included in 1.8				
1.20.1. There shall be a documented identification and traceability system that allows produce to be traced back to the farm and tracked forward to the next immediate recipient.					
1.20.2. Records shall be retained and readily retrievable for at least two years or as required by prevailing regulation.					
1.20.3. Records may include the date of cooling, quantities, cooler identification, transporter and non-transporter. Additional information					

may be included.					
<b>2. Packinghouse</b>					
2.1. Management Responsibility	Delete. Included in 1.1				
2.1.1. A policy statement shall outline a commitment to food safety and define the methods used to comply with and continually improve the food safety management system. The Policy Statement shall be signed by Senior Management and communicated in language understood by all employees.					
2.1.2. There shall be a policy that establishes consequences for employees who violate established food safety policies or procedures.					
2.1.3. Management shall designate a qualified individual who has the responsibility and authority for food safety and provides adequate resources for					

<p>management of the food safety plan, including a provision for the absence of key personnel. Twenty-four hour contact information shall be available for these individuals in case of food safety emergencies.</p>					
<p>2.1.4. There shall be a description of the organization that identifies the job functions, responsibilities, and reporting relationships related to food safety. This shall be communicated within the organization.</p>					
<p>2.1.5. The operation shall have a policy and take affirmative steps to ensure that all produce that is packed or stored in the facility is grown following GAP requirements.</p>	<p>Delete. Included in 4.1.5</p>				
<p>2.1.6. Operation shall have an Approved Supplier program for all</p>	<p>Delete. Included in 3.1.6</p>				

<p>incoming materials, including packaging. Operation shall maintain a current list of approved raw material suppliers. Approved Supplier program shall include a procedure for accepting materials from alternate sources.</p>					
<p>2.1.7. There shall be programs in place to monitor the effectiveness and implementation of the food safety programs.</p>					
<p>2.2. Water/Ice</p>					
<p>2.2.1. If water or ice directly contacts the produce or is used on food-contact surfaces, the water or ice when applied meets the microbial standards for drinking water according to standard of the country of production and of the countries in which the product is intended to be traded. Ice shall be manufactured, transported, and stored</p>	<p>Delete. Included in 1.12.1</p>				

under sanitary conditions.					
2.2.2. Document water source and delivery system. The description shall include the type of water source(s) and the transfer and transport of the water where applicable.	Delete. Included in 1.12.2				
2.2.3. Documented scheduled assessment of water system including delivery equipment shall be performed (i.e. Water Management Plan). Water installations and equipment are constructed and maintained to prevent back siphonage and backflow. Back siphonage and backflow prevention units are identified in a Preventive Maintenance Program. Routine checks verify that back siphonage and backflow prevention units are	Delete. Included in 1.12.3				

functioning properly. Results are documented.					
2.2.4. The sewage disposal system is adequate for the process and maintained to prevent direct or indirect product contamination.	Delete. Included in 1.12.4				
2.2.5. Re-circulated water or water from a source whose condition requires it shall be treated using an approved disinfectant at sufficient concentration to prevent cross contamination to achieve those standards and monitored appropriately according to standard of the country of production and of the countries in which the product is intended to be traded.	Delete. Included in 1.12.5				
2.2.6. Microbial and or physical/ chemical testing shall be performed, as	Delete. Included in 1.12.6				

appropriate to the specific operation, to demonstrate that acceptance criteria have been met.					
2.2.7. The water-delivery system shall be maintained so as not to serve as a source of contamination of produce, water supplies or equipment with pathogens, or to create an unsanitary condition.	Delete. Included in 1.12.3				
2.2.8. For produce demonstrated as being susceptible to microbial infiltration from wash water, wash water temperature during immersion shall be considered.	Delete. Included in 1.12.8				
2.2.9. Standard Operating Procedures (SOPs), including water-change schedules and testing frequency, shall be developed for all uses of water.	Delete. Included in 1.12.9				
2.2.10. Testing shall be performed and documented using	Delete. Unnecessary because of				

<p>established food safety risk criteria. The criteria shall be based on the results of the risk assessment or as defined in existing commodity specific guidance. When monitoring shows that the water meets the criteria for the intended use, then water from the source may be used. When monitoring shows that water does not meet established criteria or standards, the corrective actions noted in the water management plan shall be followed until the conditions have been mitigated and the non-conformity has been resolved.</p>	<p>1.12.1</p>				
<p>2.3. Washing/Cleaning of produce</p>					
<p>2.3.1. If produce is washed, an initial risk assessment of the washing process shall be performed that takes into</p>		<p>Operation Food Safety Plan includes produce washing process, if used.</p>	<p>If produce is washed, an initial risk assessment of the washing process shall be performed that takes into consideration the commodity, type of wash</p>	<p>Auditor reviews Food Safety Plan and operational procedures to determine if</p>	<p>Operation revises Food Safety Plan to include produce washing</p>

<p>consideration the commodity, type of wash system, type of sanitizer, and water quality. The facility shall control the wash-water temperature for certain produce to prevent internalization of microorganisms from the water into produce tissue.</p>			<p>system, type of sanitizer, and water quality.</p>	<p>washing process has been considered.</p>	<p>process.</p>
<p>2.3.2. Only water that meets the microbial standards for drinking water shall be used for washing or contact with produce and to clean any surfaces that may come in contact with produce or that could contribute to contamination.</p>	<p>Delete. Included in 1.12.1</p>				
<p>2.3.3. Debris and damaged produce shall be removed from wash areas/dump tanks to the extent possible.</p>		<p>Debris and damaged produce shall be removed from wash areas/dump tanks to the extent possible.</p>	<p>Operation has procedures to determine how and when debris shall be removed from wash areas/dump tanks.</p>	<p>Auditor reviews procedures and observes wash areas for evidence of compliance.</p>	<p>Operation develops, documents and implements a wash area control program. Retraining is performed and documented.</p>

					Affected product is evaluated for potential contamination and disposition.
2.3.4. Only sanitizers or sanitizer systems registered or approved by EPA or the prevailing regulatory agency for their specific intended use may be used in the dump tank wash water, on the spray line or other food contact purposes.		Only wash water antimicrobials or antimicrobial systems registered or approved by EPA, FDA or the prevailing regulatory agency for their specific intended use may be used in the dump tank wash water, on the spray line or other food contact purposes.	Operation has documentation demonstrating regulatory approval of the wash water antimicrobials in use.	Auditor reviews documentation for appropriateness of use.	Operation obtains documentation or discontinues use of the antimicrobial system and implements use of appropriate antimicrobial system. Affected product is evaluated for potential contamination and disposition.
2.3.5. If wash water sanitizer is used it shall be used in accordance with operational procedure, manufacturer instructions, and regulatory		If wash water antimicrobial is used, it shall be used in accordance with established operational	Records shall be kept. Operation shall have a procedure that includes minimum limits for antimicrobial in wash water for food safety. Procedure shall include	Auditor reviews operational procedures and antimicrobial use and corrective	Operation develops, documents and implements procedures for use of the antimicrobial

<p>requirements. Records shall be kept. Operation shall have a procedure that includes minimum limits for sanitizer in wash water for food safety. Procedure shall include how to control, monitor and record use of wash water sanitizer as needed to assure compliance with minimum limits. Operation shall have a procedure as to what corrective actions are taken if criteria are not met.</p>		<p>procedure and manufacturer instructions.</p>	<p>how to control, monitor and record use of wash water antimicrobial as needed to assure compliance with minimum limits. Operation shall have a procedure as to what corrective actions are taken if criteria are not met.</p>	<p>actions records for compliance.</p>	<p>system in compliance with manufacturer instructions. Affected product is evaluated for potential contamination and disposition.</p>
<p>2.3.6. All instruments used to measure temperature, pH, sanitizer levels and or other important devices used to monitor requirements in this section shall be calibrated at a frequency sufficient to assure continuous accuracy. Records shall be kept. If an ORP system is used, an independent</p>		<p>All instruments used to measure temperature, pH, antimicrobial levels and or other important devices used to monitor requirements in this section shall be calibrated at a frequency sufficient to assure continuous</p>	<p>Records shall be kept. If an ORP system is used, an independent measurement shall be used to verify compliance. Test methods or test strips used to monitor requirements shall be appropriate to their use and sufficiently sensitive to their intended purpose.</p>	<p>Auditor reviews calibration and verification procedures and records.</p>	<p>Operation develops, documents and implements calibration and verification procedures and records.</p>

measurement shall be used to verify compliance. Test methods or test strips used to monitor requirements shall be appropriate to their use and sufficiently sensitive to their intended purpose.		accuracy.			
2.3.7. All water lines and fixtures shall be in proper repair, protected against back flow, siphonage, and cross connections.	Delete. Included in 1.12.3				
2.4. Worker health/hygiene and Toilet/Handwashing Facilities					
2.4.1. Each facility (operation) shall establish their own written policies for their specific operations, which shall be in compliance with appropriate regulations. These policies shall cover the following:	Delete. Unnecessary				
2.4.1.1. Restrooms shall be designed, constructed,	Delete. Included in 1.15.2.1				

<p>and located in a manner that minimizes the potential risk for product contamination.</p>					
<p>2.4.1.2. Toilet facilities shall be of adequate number, easily accessible to employees and be in compliance with applicable regulation.</p>	<p>Delete. Included in 1.15.2.2</p>				
<p>2.4.1.3. There shall be a plan for immediate control and treatment of any effluent in the event of leakage or a spill. Leakages or spills shall be managed and disposed of in accordance with applicable federal, state and local laws and</p>	<p>Delete as unnecessary if change is made to 1.15.2.1</p>				

<p>regulations, and in a manner that prevents or minimizes contamination of the packing facility or produce with pathogens.</p>					
<p>2.4.1.4. The practice of disposing of used toilet tissue on the floor, in trash receptacles, or in boxes is prohibited.</p>	<p>Delete. Included in 1.15.2.3</p>				
<p>2.4.1.5. Toilet and wash stations shall be maintained in a clean and sanitary condition. Toilets shall be sufficiently stocked with toilet paper. Wash stations shall include hand wash basins with</p>	<p>Delete. Included in 1.15.2.4</p>				

<p>clean, microbially potable water , hand soap, disposable single use towels, and trash receptacle. These stations shall be provided inside or adjacent to toilet facilities.</p>					
<p>2.4.1.6. Signage in applicable languages and/or pictures shall be provided adjacent to hand wash basins requiring people to wash their hands after each toilet visit.</p>	<p>Delete. Included in 1.15.2.5</p>				
<p>2.4.1.7. When appropriate, racks and storage containers for</p>	<p>Delete. Included in 1.152.6</p>				

<p>protective clothing (including gloves where applicable) and tools used by employees shall be provided to ensure employees remove and properly store prior to entering toilet facilities.</p>					
<p>2.4.1.8. Employees and visitors shall follow all personal hygiene practices as designated by the company.</p>	<p>Delete. Included in 1.15.3.1</p>				
<p>2.4.1.9. Workers and visitors who show signs of illness (e.g. vomiting, jaundice, diarrhea) shall be restricted from direct</p>	<p>Move after 1.15.3.1</p>	<p>Workers and visitors who show signs of illness shall be restricted from direct contact with produce or food-contact surfaces.</p>	<p>Operation shall have a policy that restricts employees, contractors, visitors, buyers, product inspectors, auditors, and other personnel in the facility who show signs of illness (e.g., vomiting, jaundice, diarrhea) from</p>	<p>Auditor reviews policy and observes personnel for evidence of compliance.</p>	<p>Operation develops and implements policy. Retraining is performed and documented. Affected product is</p>

contact with produce or food-contact surfaces.			contact with product or food contact surfaces.		evaluated for potential contamination and disposition.
2.4.1.10. Personnel with exposed cuts, sores or lesions shall not be engaged in handling product. Minor cuts or abrasions on exposed parts of the body shall be covered with a bandage and clean gloves.	Delete. Included in 1.15.3.2				
2.4.1.11. First aid supplies shall be provided to treat minor injuries.	Move after 1.15.3.2	First aid kits shall be accessible to all personnel.	The kits shall be readily available in the facility and maintained in accordance with prevailing regulation. The kit materials shall be within shelf life and kept in a sanitary and usable condition.	Auditor observes that provisions exist for first aid kit to be readily available in facility and is stocked in accordance with prevailing regulation.	Operation obtains and stocks a first aid kit and ensures it is readily accessible near personnel.
2.4.1.12. Eating,	Delete.				

<p>drinking chewing gum and using tobacco shall be prohibited except in clearly designated areas. Operation has a policy to permit employee personal items (e.g. employee lunches, drinks, clothing) only in designated, non-production and non-product storage areas.</p>	<p>Included in 1.15.3.3</p>				
<p>2.4.1.13. Workers shall be required to wash their hands properly before starting work, after using the toilet, after each break, and at any other time</p>	<p>Delete. Included in 1.15.3.4</p>				

when their hands may have become a source of contamination. Hand sanitizers shall not be used as a substitute for hand washing.					
2.4.1.14. If gloves are used, they shall be used as stated in the company food safety plan.	Delete. Included in 1.15.3.5				
2.4.1.15. Clothing, including footwear, shall be effectively maintained, stored, laundered and worn so as to protect product from risk of contamination.	Delete. Included in 1.15.3.6				
2.4.1.16. Aprons and gloves shall not be left on product, work surfaces, equipment or	Delete. Included in 1.15.3.7				

packaging material but hung on apron and glove racks provided.					
2.4.1.17. The use of hair coverings (e.g., hair nets, beard nets, caps) shall be in compliance to company policy and applicable regulation.	Delete. Included in 1.15.3.8				
2.4.1.18. The wearing of jewelry, body piercings, and other loose objects (i.e. false nails) shall be in compliance to company policy and applicable regulation.	Delete. Included in 1.15.3.9				
2.4.1.19. Designated break areas shall be located away from food contact/handlin	Delete. Included in 1.15.3.11				

g zones.					
2.5. Sanitation (Facility, Equipment, Tools, Containers, Bins)					
2.5.1. Facility	Delete. Included in 1.14				
2.5.1.1.A Master Cleaning and Sanitation schedule, with related SSOPs, shall be established.					
2.5.1.2. All cleaning agents shall be approved for their intended use on food contact surfaces.	Add to 1.14.1	All cleaning agents shall be approved for their intended use on food contact surfaces.	All chemicals used for cleaning or sanitizing of food contact equipment, tools, utensils, containers and other food contact surfaces shall be approved for that use, according to the chemical manufacturer or supplier and all federal, state and local requirements, and shall be used in a manner consistent with the approved use.	Auditor reviews cleaning and sanitizing chemicals purchasing practices or procedures, storage area, and use procedures to verify compliance.	Operation ceases use of unapproved chemicals. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
2.5.1.3. Cleaning equipment and tools are clean, in working order and	Add to 1.14.1	Cleaning equipment and tools are clean, in working order and stored	Equipment, utensils and tools used for cleaning or sanitizing, including food contact and non-food contact surfaces, are	Auditor reviews practices or procedures for use and storage	Operation develops written procedures for maintaining

<p>stored properly away from product handling areas.</p>		<p>properly away from product handling areas.</p>	<p>maintained in a manner sufficient to avoid becoming a source of produce contamination and are stored away from product handling areas.</p>	<p>of cleaning and sanitizing equipment, tools and utensils, and observes storage area for compliance.</p>	<p>and storing cleaning and sanitizing equipment, tools and utensils. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.</p>
<p>2.5.1.4. Prior to use, the lines used for washing, grading, sorting, or packing shall be cleaned and sanitized as appropriate per risk assessment. When in use, the lines shall be maintained so as not to be a source of contamination</p>	<p>Add to 1.14.1</p>	<p>Food contact surfaces shall be cleaned, sanitized and maintained according to the Food Safety Plan</p>	<p>Prior to use, the lines used for washing, grading, sorting, or packing shall be cleaned and sanitized as appropriate per risk assessment. When in use, the lines shall be maintained so as not to be a source of contamination with pathogens.</p>	<p>Auditor reviews cleaning and sanitizing procedures and observes food contact surfaces to verify compliance.</p>	<p>Operation develops written cleaning and sanitizing procedures consistent with the Food Safety Plan. Retraining is performed and documented. Affected product is evaluated for potential contamination</p>

with pathogens.					and disposition.
2.5.1.5. Waste materials and their removal are managed to avoid contamination with non-waste product.	Delete. Included in 1.14.4.1				
2.5.2. Equipment and Tools					
2.5.2.1. All tools are designed and made of materials that are easily cleaned, inspected, and maintained.	Delete. Included in 1.14.9.1				
2.5.2.2. Ingredient, product-holding, packaging, conveying, and bulk equipment are designed, installed and made of materials that are easily cleaned, inspected, and maintained.	Delete. Included in 1.14.9.1				

<p>2.5.2.3. Catwalks above product zones are protected to prevent produce or packaging contamination.</p>	<p>Delete. Included in 1.14.9.4</p>				
<p>2.5.3. Containers and Bins</p>	<p>Delete. Included in 1.13</p>				
<p>2.5.3.1. Written policies which shall be in compliance with appropriate regulations for Packaging Materials, (bins, boxes etc.) These policies shall include:</p>					
<p>2.5.3.2. Harvesting and packing containers shall be stored in a manner so as not to serve as a source of contamination to the extent</p>					

feasible and appropriate.					
2.5.3.3. Packaging materials should never have direct contact with the soil.					
2.5.3.4. Food-contact totes, bins, other harvest containers, and pallets shall be visually inspected, clean, intact and free of any foreign materials prior to use.					
2.5.3.5. Containers shall be sufficiently maintained so as not to become a source of contamination.					
2.5.3.6. Food-contact totes, bins and other containers shall not be used for					

<p>other purposes unless clearly marked or labeled for that purpose.</p>					
<p>2.6. Maintenance (Facility, Equipment, Tools, Containers, Bins)</p>					
<p>2.6.1. Facility, Equipment, Tools</p>	<p>Delete. Included in 1.14</p>				
<p>2.6.1.1. Packinghouse facilities and/or field sheds shall be designed, located, constructed and maintained so as to minimize damage and/or contamination to incoming produce.</p>					
<p>2.6.1.2. Maintain equipment and tools in a manner that protects against contamination of the product, food contact surfaces and</p>					

packaging materials.					
2.6.1.3.A Master Preventive Maintenance schedule, with related SOPs, shall be established.					
2.6.2. Containers, Bins					
2.6.2.1.Containers and bins shall be sufficiently maintained so as not to become a source of contamination.	Delete. Included in 1.13.2				
2.6.2.2.The types and construction of containers and bins shall be appropriate to the commodity being packed and suited for their intended purpose.	Delete. Included in 1.13.6				
2.7. Packaging (Materials and Handling)					
2.7.1. Packing containers and equipment should be stored in a manner so	Delete. Included in 1.13.2				

<p>as not to become a source of contamination with pathogens.</p>					
<p>2.7.2. The types and construction of packing containers and equipment should be appropriate to the commodity being packed and their condition maintained so as not to serve as a source of contamination with pathogens.</p>	<p>Delete. Included in 1.13.6</p>				
<p>2.7.3. The Operation has a written policy requiring that food-contact totes, bins, other packing containers and packing equipment shall be clean and sanitary prior to use.</p>	<p>Delete. Included in 1.13.2</p>				
<p>2.7.4. There shall be documentation verifying that this policy is being followed. When in use, containers and packing equipment shall be maintained so</p>	<p>Delete. Included in 1.13.2</p>				

as not to become a source of contamination with pathogens.					
2.7.5. Food-contact totes, bins and other packing containers and equipment that are no longer cleanable shall not be used for packing but can be used for other non-food uses if clearly marked/labeled.	Delete. Included in 1.13.7				
2.7.6. Food-contact totes, bins and other packing containers and equipment designated for use for packing shall not be used for other purposes.	Delete. Included in 1.13.7				
2.7.7. Pallets shall be kept clean and in good condition as appropriate for their intended use.	Delete. Included in 1.13.8				
2.7.8. Adequate space is maintained between rows of stored materials to allow cleaning and inspection. Procedures are followed to	Delete. Included in 1.14.2.4				

guarantee the proper cleaning, inspection and monitoring for pest activity in storage areas, where an 18 in (45 cm) inspection perimeter cannot be provided.					
2.7.9. All toxic chemicals, including cleaning and maintenance compounds, and non-product materials, including equipment and utensils, are stored in a separate area.	Delete. Included in 1.14.2.6				
2.7.10. Pallets and other wooden surfaces are properly dried after being washed.	Delete. Included in 1.13.8				
2.7.11. The written procedures are readily available to facility personnel.	Delete. Redundant				
2.7.12. If applicable, the facility has a written Allergen Control Program that lists the allergens in storage at the facility specific to country regulations.	Delete. Included in 1.17.12				
2.7.13. If applicable, procedures address identification and	Delete. Included in 1.17.12				

<p>segregation of allergens during storage and handling as based on a risk assessment conducted by the facility</p>					
<p>2.7.14. Specifications for all packaging materials that impact on finished product safety and quality shall be provided and comply with the relevant legislation. The methods and responsibility for developing and approving detailed specifications and labels for all packaging shall be documented. A register of packaging specifications and label approvals shall be maintained and kept current.</p>	<p>Delete. Included in 1.17.14</p>				
<p>2.8. Pest Control</p>					
<p>2.8.1. The responsible party shall exclude pests to the extent possible and appropriate to the facility. Operation has</p>	<p>Delete. Included in 1.18.1</p>				

<p>a written pest control program, performed by a trained pest control operator. The written program includes policies and procedures applicable to that operation, such as storage of outside equipment or other factors dealing with pest harborages.</p>					
<p>2.8.2. The responsible party shall minimize the availability of food items and water to animals and pests. Perimeter surrounding facility is maintained so as not to provide pest harborage.</p>	<p>Delete. Included in 1.14.6.1</p>				
<p>2.8.3. The responsible party shall establish a pest-control program, which shall include regular and frequent monitoring to assess and ensure the program's effectiveness.</p>	<p>Delete. Included in 1.18.1</p>				
<p>2.8.4. It is important to have maps of the location of pest traps outside and</p>	<p>Delete. Included in 1.18.1</p>				

inside the pack house.					
<p>2.8.5. The responsible party shall maintain a pest-control log that includes dates of inspection, inspection reports and steps taken to eliminate any problems. Applications of pesticides (e.g., insecticides, rodenticides) shall be performed in compliance with local, state, and federal pesticide regulations.</p>	Delete. Included in 1.18.1				
<p>2.8.6. List the chemicals used (they are required to be approved by the relevant authority and their Material Safety Data Sheets (MSDS) made available or prevailing chemical information sheets); Outline the methods used to make employees aware of the bait control program and the measures to take when they come in contact</p>	Delete. Not food safety.				

<p>with a bait station; and Outline the requirements for employees awareness and training in the use of pest and vermin control chemicals and baits.</p>					
<p>2.8.7. Domestic animals are prohibited from pack house, cooling, and storage facilities. Procedures are in place to exclude wild animals to the degree practical.</p>	<p>Delete. Included in 1.18.7</p>				
<p>2.8.8. When using pesticides, protect against the contamination of the produce, food contact surfaces and packaging materials. All procedures should be written and all agrichemicals must be registered for use in food handling establishments per the prevailing authority. Use only non-toxic traps and pest control devices inside the packing house or</p>	<p>Delete. Included in 1.18.1</p>				

storage facility.					
2.8.9. Make sure that bug zappers are located so as to not contaminate produce or food handling surfaces.	Delete. Included in 1.18.9				
2.9. Microbiological Sampling/Testing					
2.9.1. Where microbiological analysis is required in the food safety plan, testing shall be performed by a certified laboratory using official methods.	Delete. Included in 1.19.1				
2.9.2. Microbial testing shall be performed, as appropriate to the specific operation, to demonstrate that acceptance criteria have been met.	Delete. Included in 1.19.3				
2.9.3. Where tests are required, samples shall be in accordance with the established lab sampling SOP.	Delete. Included in 1.19.2				
2.9.4. Tests and their results must be documented.	Delete. Included in 1.19.3				
2.10. Traceability	Delete. Included in 1.8.1				

<p>2.10.1. There shall be a documented identification and traceability system that allows produce to be traced back to the farm and tracked forward to the immediate customer.</p>					
<p>2.10.2. Records shall be retained and readily retrievable for at least two years or as required by prevailing regulation.</p>					
<p>2.10.3. The methods and responsibility for identifying product during all stages of production and storage shall be documented and implemented. The product identification system shall be implemented to ensure that product is clearly identifiable during all stages of receipt, packing, storage, transport and in compliance with prevailing regulation.</p>					
<p><b>3.</b> Transportation (may be divided into</p>					

Field to Packinghouse and Packinghouse to Customer)					
3.1. Management Responsibility					
3.1.1. A policy statement shall outline a commitment to food safety and define the methods used to comply with and continually improve the food safety management system. The Policy Statement shall be signed by Senior Management and communicated in language understood by all employees.	Delete. Included in 1.1.1				
3.1.2. There shall be a policy that establishes consequences for employees who violate established food safety policies or procedures.	Delete. Included in 1.1.2				
3.1.3. Management shall designate a qualified individual who has the responsibility and authority for food safety and provides adequate resources for management of the food safety plan,	Delete. Included in 1.1.3				

	including a provision for the absence of key personnel. Twenty-four hour contact information shall be available for these individuals in case of food safety emergencies.					
3.1.4.	There shall be a description of the organization that identifies the job functions, responsibilities, and reporting relationships related to food safety. This shall be communicated within the organization.	Delete; included in 1.1.3				
3.1.5.	The operation shall have a policy and take affirmative steps to ensure that all produce that is packed or stored in the facility is grown following GAP requirements.	Delete. Included in 4.1.5				
3.1.6.	Operation shall have an Approved Supplier program for all incoming materials, including packaging.	Move to 1.3	Operation has an Approved Supplier program for all incoming materials,	Operation has and maintains a current list of approved raw material suppliers. Approved Supplier program includes	Auditor verifies a list of raw material suppliers is maintained and	Operation develops an Approved Supplier program and

<p>Operation shall maintain a current list of approved raw material suppliers. Approved Supplier program shall include a procedure for accepting materials from alternate sources.</p>		<p>including packaging.</p>	<p>a procedure for accepting materials from alternate sources.</p>	<p>current. Auditor verifies that all materials received from alternate sources has followed established procedure.</p>	<p>maintains current list. Operation develops a procedure for accepting materials from alternate sources. Operation ceases accepting or shipping materials from non-compliant suppliers.</p>
<p>3.1.7. There shall be programs in place to monitor the effectiveness and implementation of the food safety programs.</p>	<p>Delete. Included in 1.6.1 and 1.11.1</p>				
<p>3.2. Temperature Control (When refrigerated transport is required for food safety)</p>					
<p>3.2.1. There is a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.</p>		<p>There is a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.</p>	<p>Transporters have written, predetermined temperature ranges for commodities being transported.</p>	<p>Auditor reviews documentation of predetermined temperature ranges.</p>	<p>Operation develops, documents and implements temperature range requirements.</p>

<p>3.2.2. Prior to loading the vehicle shall be pre-cooled. The proper temperature for pre-cooling should be appropriate to the type of produce and as specified by documented protocol.</p>		<p>Prior to loading, the vehicle shall be pre-cooled.</p>	<p>The proper temperature for pre-cooling is appropriate to the type of produce and as specified by documented protocol.</p>	<p>Auditor reviews documented protocol, shipping checklist records, and observes vehicles during loading for compliance.</p>	<p>Operation develops, documents and implements vehicle cooling requirements.</p>
<p>3.2.3. During transport the vehicle cargo area is maintained at temperatures appropriate for the particular type of produce and as specified by a documented protocol. The refrigerated transport vehicles shall have properly maintained and fully functional refrigeration equipment. This equipment shall be controlled by a thermostatic device as necessary to maintain temperatures in the cargo area for the particular type of</p>		<p>The refrigerated transport vehicles shall have properly maintained and fully functional refrigeration equipment.</p>	<p>Operation has a written policy that refrigerated transportation equipment shall be controlled by a thermostatic device as necessary to maintain temperatures in the cargo area for the particular type of produce being transported and as specified by documented protocol.</p>	<p>Auditor reviews written policy and observes refrigerated transport vehicles in use at the time of the audit.</p>	<p>Operation develops, documents and implements a policy. Retraining is performed and documented.</p>

produce being transported and as specified by documented protocol.					
3.2.4. Where required, temperatures of product are taken and recorded prior to or upon loading.		Where required, temperatures of product are taken and recorded prior to or upon loading.	Operation has a written procedure for when and how to measure product temperatures prior to or during loading	Auditor reviews written procedure and observes temperature monitoring procedures during loading	Operation develops, documents and implements a policy. Retraining is performed and documented.
3.3. Equipment Sanitation and Maintenance					
3.3.1. The operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e.g., trailer). Shipping units shall be clean, functional and free of objectionable odors before loading. Refrigeration units must be in working order. Unless dedicated vehicles are used, procedure requires transport history for immediate	Copied from 3.3.2 and pre-harvest 4.1.1	The operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e.g., trailer).	Shipping units shall be clean, functional and free of objectionable odors before loading, in compliance with current industry practices or regulatory requirements for that commodity. Refrigeration units, if used, must be in working order. Procedures include prohibition of raw animal or animal product transport, or other materials that may be a source of contamination with pathogens. Unless vehicles are dedicated to transport of produce, procedure requires review of transport history for immediate past 3 loads,	Auditor reviews cleaning procedures and inspection records and inspects produce transport vehicles for cleanliness.	Operation develops the policy and written procedures. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.

<p>past 3 loads, or that trailer must first be cleaned and sanitized and accompanied by a wash ticket.</p>			<p>or that trailer must first be cleaned sufficient to prevent produce contamination. A responsible individual shall sign the completed checklist or inspection report.</p>		
<p>3.3.2. A responsible individual shall sign the completed checklist. Checklist includes prohibition of raw animal or animal product transport, or other materials that may be a source of contamination with pathogens. Results of these inspections, and any corrective actions, shall be documented.</p>	<p>Delete. Included in 3.3.1</p>				
<p>3.3.3. Personnel responsible for the loading and unloading of produce shall take steps to minimize the potential of physical damage to produce, which can introduce and/or promote the growth of pathogens.</p>	<p>Copied from pre-harvest 4.1.2</p>	<p>Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce.</p>	<p>Personnel responsible for the loading and unloading of produce shall take steps to minimize the potential of physical damage to produce, which can introduce and/or promote the growth of pathogens. Loading/unloading equipment shall be clean and well maintained and of suitable type to avoid contamination of the</p>	<p>Auditor observes loading/unloading procedures for evidence of practices that result in excessive damage to produce. Auditor observes loading/unloading equipment</p>	<p>Operation revises procedures. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.</p>

			produce.	for suitability and condition.	
3.3.4. Forklifts and other motorized transport vehicles shall be clean and well maintained and of suitable type to avoid contamination through emissions.	Delete. Included in 1.14.1.10				
3.3.5. Trash removed from field packing operations shall be transported out of the field in a separate vehicle. Trash shall not come in contact with cases of fresh produce.	Copied from pre-harvest 4.1.3	Trash shall not come in contact with produce.	Trash removed from field packing operations shall be handled and transported out of the field in a manner that does not pose a hazard of contamination of produce.	Auditor reviews trash handling procedures for field operation, and observes trash handling practices for evidence of compliance.	Operation revises procedures. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
<b>4. Produce Storage</b>					
4.1. Management Responsibility	Delete. Included in 1.1.1				
4.1.1. A policy statement shall outline a commitment to food safety and define the methods used to comply with and continually improve the food safety management system.					

<p>The Policy Statement shall be signed by Senior Management and communicated in language understood by all employees.</p>					
<p>4.1.2. There shall be a policy that establishes consequences for employees who violate established food safety policies or procedures.</p>					
<p>4.1.3. Management shall designate a qualified individual who has the responsibility and authority for food safety and provides adequate resources for management of the food safety plan, including a provision for the absence of key personnel. Twenty-four hour contact information shall be available for these individuals in case of food safety emergencies.</p>					
<p>4.1.4. There shall be a description of the organization that</p>					

<p>identifies the job functions, responsibilities, and reporting relationships related to food safety. This shall be communicated within the organization.</p>					
<p>4.1.5. The operation shall have a policy and take affirmative steps to ensure that all produce that is packed or stored in the facility is grown following GAP requirements.</p>	<p>Move to 1.3</p>	<p>The operation has a policy and takes affirmative steps to ensure that all fresh produce that are packed or stored in the facility are grown following requirements in <i>Field Operations and Harvesting</i> harmonized standard.</p>	<p>The packinghouse requires all raw product suppliers to provide evidence of food safety/GAP programs and compliance. Such evidence must include sufficient documentation to demonstrate that the supplier complies with the requirements in <i>Field Operations and Harvesting</i> harmonized standard.</p>	<p>Auditor reviews policy and verifies that operation's evidence of supplier compliance with food safety/GAP programs is in compliance with the operation's policy.</p>	<p>Operation obtains required documentation. Operation ceases accepting or shipping product from non-approved suppliers, until sufficient documentation demonstrating compliance is received by the operation.</p>
<p>4.1.6. Operation shall have an Approved Supplier program for all incoming materials, including packaging. Operation shall maintain a current list of approved raw</p>	<p>Delete. Included in 3.1.6</p>				

<p>material suppliers. Approved Supplier program shall include a procedure for accepting materials from alternate sources.</p>					
<p>4.1.7. There shall be programs in place to monitor the effectiveness and implementation of the food safety programs.</p>	<p>Delete. Included in 1.6.1 and 1.11.1</p>				
<p>4.2. Temperature Control</p>					
<p>4.2.1. Produce is held or stored at temperatures appropriate to the commodity according to current established regulatory or industry standards. Freezers and coolers have vinyl strip doors, self-closing devices, or other methods to maintain temperatures. Temperature controlled staging and/or storage areas must be monitored. Results must be documented. There is documented process for checking</p>	<p>Delete. Included in 1.14.1.5 and 1.16.1</p>				

<p>temperature and temperature measuring devices including frequency. Temperature monitoring devices are checked for accuracy and records are available for review.</p>					
<p>4.3. Sanitation and Maintenance (Facility)</p>					
<p>4.3.1. Fresh produce storage facilities, equipment, and tools shall be cleaned, maintained and sanitized on a scheduled basis to protect against contamination of the product. Documentation shall be available.</p>	<p>Delete. Included in 1.14.1.1 and 1.14.9.2</p>				
<p>4.3.2. Produce shall only be stored in clean and sanitary containers.</p>	<p>Delete. Included in 1.13.6</p>				
<p>4.3.3. Containers and bins shall be sufficiently maintained so as not to become a source of contamination.</p>	<p>Delete. Included in 1.13.5</p>				
<p>4.3.4. The types and construction of containers and bins</p>	<p>Delete. Included in 1.13.6</p>				

	shall be appropriate to the commodity being packed and suited for their intended purpose					
4.3.5.	Label, handle, and store cleaning compounds, sanitizers/pesticides and other sanitation tools in a manner that does not pose a risk of contamination to the produce, food contact surfaces and packaging materials. These products must be used in accordance with manufacturers' label instructions and all federal, state and local requirements.	Included in 1.14.2.6 and 2.5.1.2				
4.3.6.	There is a written cleaning and sanitation schedule for all food and non-food contact surfaces including floors, drains, walls, ceilings and other surfaces that may pose a source of product contamination. A Master Preventive	Move below 1.14.1	A Preventive Maintenance and/or Master Cleaning Schedule, with related SOPs, shall be established	There is a written cleaning and sanitation schedule for all food and non-food contact surfaces including floors, drains, walls, ceilings and other surfaces that may pose a source of product contamination. Roof leaks shall be promptly identified, controlled and repaired.	Auditor reviews Preventive Maintenance and/or Master Cleaning Schedule, observes facility and equipment for evidence that	Operation develops a Preventive Maintenance and/or Master Cleaning Schedule, with related SOPs. Facility deficiencies are corrected.

<p>Maintenance schedule, with related SOPs, shall be established.</p>			<p>Operation has procedures for cleaning and sanitation of cooling equipment. Drip pans and drains shall be maintained to assure condensate does not become a source of contamination.</p>	<p>the facility is cleaned and maintained to prevent product contamination. Auditor reviews facility maintenance records for evidence of repairs.</p>	<p>Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.</p>
<p>4.3.7. Outside garbage receptacles/dumpsters are closed or are located away from facility entrances and the area around such sites is reasonably clean.</p>		<p>Outside garbage receptacles/dumpsters are closed and located away from facility entrances and the area around such sites is reasonably clean.</p>	<p>Waste containers and compactors are located away from produce handling areas, are closed or have lids (except for waste collection/cull trailers in active use), are emptied on a scheduled basis or as needed, and weeds and other pest harborage are minimized around the containers.</p>	<p>Auditor observes waste container location and management practices.</p>	<p>Operation relocates waste containers. Facility deficiencies are corrected. Retraining is performed and documented.</p>
<p>4.3.8. The plant grounds are reasonably free of litter, debris and standing water.</p>		<p>The plant grounds are reasonably free of litter, vegetation, debris and standing water.</p>	<p>Operation has procedures to maintain the grounds surrounding the building in a manner to minimize sources of contamination, such as litter, vegetation, debris and standing water that may be pest attractants or harborages. Vegetation</p>	<p>Auditor observes the grounds for compliance.</p>	<p>Operation removes the attractants and harborages, and develops procedure to maintain grounds in compliance.</p>

			that does not serve as an attractant or harborage is permitted.		
4.4. Pest Control					
4.4.1. The responsible party shall exclude pests to the extent possible and appropriate to the facility. Operation has a written pest control program, performed by a trained pest control operator. The written program includes policies and procedures applicable to that operation, such as storage of outside equipment or other factors dealing with pest harborages.	Delete. Included in 1.18.1				
4.4.2. The responsible party shall minimize the availability of food items and water to animals and pests. Perimeter surrounding facility is maintained so as not to provide pest harborage.	Delete. Included in 1.14.6.1				
4.4.3. The responsible party shall establish a pest-control program,	Delete. Included in 1.18.1				

	which shall include regular and frequent monitoring to assess and ensure the program's effectiveness.				
4.4.4.	It is important to have maps of the location of pest traps outside and inside the pack house.	Delete. Included in 1.18.1			
4.4.5.	The responsible party shall maintain a pest-control log that includes dates of inspection, inspection reports and steps taken to eliminate any problems. Applications of pesticides (e.g., insecticides, rodenticides) shall be performed in compliance with local, state, and federal pesticide regulations.	Delete. Included in 1.18.1			
4.4.6.	List the chemicals used (they are required to be approved by the relevant authority and their Material Safety Data Sheets (MSDS) made available or	Delete. Not food safety			

<p>prevailing chemical information sheets); Outline the methods used to make employees aware of the bait control program and the measures to take when they come in contact with a bait station; and Outline the requirements for employees awareness and training in the use of pest and vermin control chemicals and baits.</p>					
<p>4.4.7. Domestic animals are prohibited from pack house, cooling, and storage facilities. Procedures are in place to exclude wild animals to the degree practical.</p>	<p>Delete. Included in 1.18.7</p>				
<p>4.4.8. When using pesticides, protect against the contamination of the produce, food contact surfaces and packaging materials. All procedures should be written and all</p>	<p>Delete. Included in 1.18.1</p>				

	<p>agricultural chemicals must be registered for use in food handling establishments per the prevailing authority. Use only non-toxic traps and pest control devices inside the packing house or storage facility.</p>				
4.4.9.	<p>Make sure that bug zappers are located so as to not contaminate produce or food handling surfaces.</p>	<p>Delete. Included in 1.18.9</p>			
4.5.	<p>Microbiological Sampling/Testing</p>				
4.5.1.	<p>Where microbiological analysis is required in the food safety plan, testing shall be performed by a certified laboratory using official methods.</p>	<p>Delete. Included in 1.19.1</p>			
4.5.2.	<p>Where tests are required, samples shall be in accordance with the established lab sampling SOP.</p>	<p>Delete. Included in 1.19.2</p>			
4.5.3.	<p>Tests and their results must be documented.</p>	<p>Delete. Included in 1.19.3</p>			
4.6.	<p>Traceability</p>	<p>Delete.</p>			

	Included in 1.8				
4.6.1. There shall be a documented identification and traceability system that allows produce to be traced back to the farm and tracked forward to the immediate customer.					
4.6.2. Records shall be retained and readily retrievable for at least two years or as required by prevailing regulation.					
4.6.3. The methods and responsibility for identifying product during all stages of production and storage shall be documented and implemented. The product identification system shall be implemented to ensure that product is clearly identifiable during all stages of receipt, packing, storage, transport and in compliance with					

prevailing regulation.					