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Operation: Harvest Crew Final Report (Certified) Audit Report Summary	CB Registration No. NCSI-PGFS-384-1 PrimusGFS ID #59586 – Cert:2 Audited by WQS Certificacoes Ltda.	PrimusGFS Version 2.1
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Organization:	Danna Farms Contact(s): Michael Ray Address: 20073 Little John Rd. 95215 Location: Stockton, California, United States Phone: 209-602-0604																		
Harvest Crew:	Chavez Farm Labor Contractor Inc. – Linked to Ranch Danna Farms Contact: Michael Ray Location: Same as Ranch																		
Shipper:	Danna Farms																		
Operation Type:	Harvest Crew Harvest crew of Nicolas Hernandez is linked to field #45, harvesting squash. Some policies and procedures are posted outside at hand washing/toilet facilities. Toilets are located on roads of the ranch with harvest crew truck, near to employees. Hand clippers are provided by the company with dip stations (free chlorine at 40–60 ppm). These are used to put the hand clippers when are not being used to cut the petiole of squash. Solution concentration is monitoring on a regular basis. Bins are used to transport the product to the client facility. A pretty clean operation and very well organized.																		
Audit Scope:																			
Date Audit Started:	09/22/2014 08:00																		
Date Audit Finished:	09/22/2014 12:00																		
Product(s) Observed During Audit:	Squash																		
Similar Product(s) Not Observed:	None Specified																		
Product(s) Applied for but Not Observed:	None Specified																		
Auditor:	Alvaro Soto (WQS Certificacoes Ltda.)																		
Audit Percentage Score:	97%																		
Score after acceptance of corrective actions:	99% Click here to see Corrective Action Activity																		
GPS Coordinates:	<table border="0" style="width: 100%;"> <thead> <tr> <th style="text-align: left;">Latitude:</th> <th style="text-align: left;">Longitude:</th> </tr> </thead> <tbody> <tr><td>39° 1' 7"</td><td>121° 34' 18"</td></tr> <tr><td>39° 1' 16"</td><td>121° 34' 18"</td></tr> <tr><td>39° 1' 16"</td><td>121° 33' 50"</td></tr> <tr><td>39° 1' 5"</td><td>121° 33' 56"</td></tr> <tr><td>39° 58' 30"</td><td>121° 33' 52"</td></tr> <tr><td>38° 58' 30"</td><td>121° 33' 7"</td></tr> <tr><td>38° 58' 23"</td><td>121° 33' 6"</td></tr> <tr><td>38° 58' 19"</td><td>121° 34' 4"</td></tr> </tbody> </table>	Latitude:	Longitude:	39° 1' 7"	121° 34' 18"	39° 1' 16"	121° 34' 18"	39° 1' 16"	121° 33' 50"	39° 1' 5"	121° 33' 56"	39° 58' 30"	121° 33' 52"	38° 58' 30"	121° 33' 7"	38° 58' 23"	121° 33' 6"	38° 58' 19"	121° 34' 4"
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Certificate Link:	View Certificate																		

Audit Scoring Summary	Pre-Corrective Action Review	Post-Corrective Action Review
Food Safety Management System Requirements	Score: 194 Possible Points: 199 Percent Score: 97%	Score: 194 Possible Points: 199 Percent Score: 97%
Good Agricultural Practices Requirements	Score: 467 Possible Points: 482 Percent Score: 96%	Score: 482 Possible Points: 482 Percent Score: 100%
Total:	Score: 661 Possible Points: 681 Percent Score: 97%	Score: 676 Possible Points: 681 Percent Score: 99%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances (NC's without completed CA's)
Food Safety Management System Requirements	1	1
Good Agricultural Practices Requirements	3	0
Total:	4	1

Sections:

Food Safety Management System Requirements

[Management System](#)

[Control of Documents and Records](#)

[Procedures and Corrective Actions](#)

[Internal and external inspections](#)

[Rejection and release of product](#)

[Supplier Control](#)

[Traceability and Recall](#)

[Food Defense](#)

Good Agricultural Practices Requirements

[Harvesting Inspections, Policies and Training](#)

[Harvesting Employee Activities & Sanitary Facilities \(Applies to harvesting workers\)](#)

[Harvest Practices](#)

[Transportation and Tracking](#)

[On site storage](#)

FSMS – Management System

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.01.01	Is there a Food Safety Manual or other documented food safety management system covering the scope of business included in this audit and procedures/instructions for all food safety processes?	Total Compliance	5	5	Yes, Food Safety Program Cantaloupe, Honeydew and Squash 2014, and others binder are part of food safety manuals in the operation.	
1.01.02	Is there a documented food safety policy detailing the company's commitment to food safety?	Total Compliance	5	5	Yes, commitment with food safety is signed by Mr. Joseph Danna on 9/03/14, Vice President of Danna Farms, who is committed to ensuring the food safety of all its products and continued improvement.	
1.01.03	Is there an organizational chart of all employees who have food safety related activities?	Total Compliance	3	3	Yes, Organizational Structure List, Organizational Structure Chart and Job Description indicate, alternates, functions and responsibilities. Chart defines Mr. Joseph Danna as the vice president, Tim Danna as food safety responsible at field level, Mr. Michael Ray as food safety consultant responsible.	
1.01.04	Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Total Compliance	5	5	Yes, food safety committee meeting logs on file, last on 9/03/14. Document "Meeting Minute Log" include to Mr. Steve Danna (President), Mr. Joseph Danna (Vice President), Tim Danna (Food Safety Responsible at field level) and Mr. Michael Ray (Food Safety Consultant) as participants.	
1.01.05	Is there documented management verification of the entire food safety management system at least every 12 months?	Total Compliance	5	5	Yes, management verification was 9/03/14 by people above mentioned (refer to 1.01.04). Verification Review of Records, of Sheet Equipment, Approved Suppliers, Harvest Log Sheet, New Site Risk Assessment, Training Records, among others.	
1.01.06	Is there a documented analysis detailing resources required to implement and improve the food safety management system processes with documented commitment from management to provide these resources?	Total Compliance	5	5	Yes, Food Safety Program Outline, details the analysis of resources (training in hygiene, application equipment, harvest crews, cleaning service of bathrooms, among others). Document indicates the commitment of the owner to provide the resources.	

FSMS – Control of Documents and Records						
Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.02.01	Is there a written document control procedure describing how documents will be maintained, updated and replaced?	Total Compliance	3	3	Yes, document "Information Recording Procedures" refers to how documents will be maintained, updated and replaced.	
1.02.02	Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?	Total Compliance	5	5	Yes, records are kept for two years. Pesticides and fertilizer, training records were observed from last year.	
1.02.03	Are food safety related documents and records stored and handled in a secured manner?	Total Compliance	3	3	Yes, records/documents are kept at main office, closed, under supervision of the management.	
1.02.04	Are the records maintained in an organized and retrievable manner?	Total Compliance	3	3	Yes, some records/documents are in electronic manner and some of them in paper (in a set of binders), readily accessible for the inspection.	

FSMS – Procedures and Corrective Actions						
Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.03.01	Are there documented instructions for the creation of Standard Operating Procedures?	Non-Compliance	0	5	No, no documented instructions for the creation of Standard Operating Procedures.	
1.03.02	Are the written procedures available to relevant users and is a master copy maintained in a central file?	Total Compliance	5	5	Yes, procedures and policies are kept in the main office available for users. Copies are given to the different users, e.g. Daily Inspection SOP, Bacteriological Sampling SOP, Water Usage Check List SOP.	
1.03.03	Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	Total Compliance	5	5	Yes, Corrective Actions Notification Form, GAPs Prerequisites and SOPs Corrective Action, including preventative or corrective measures. Topics as, name, date, area, supervision by the food safety manager, food safety consultant, among others, are considered.	
1.03.04	Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Total Compliance	5	5	Yes, Corrective Action Notification Form is used. Refer to 1.03.03.	

FSMS – Internal and external inspections						
Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.04.01	Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	Total Compliance	3	3	Yes, self inspection are based on pre-season inspection, annually, self audit using a check list developed by them. These are conducted by Mr. Michael Ray and revised by Mr. Joseph Danna. Records on file.	
1.04.02	Are there written procedures for handling regulatory inspections?	Total Compliance	3	3	Yes, "Regulatory Inspection" describes the procedure. Considers responsible, alternates, follow company policies, inspector identification, samples policy, among others.	
1.04.03	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Total Compliance	5	5	Yes, PrimusGFS audits were conducted on last season (9/05/13) for ranch and harvest crew. All the corrective actions on file, e. g. ID 38234, score 97.23%, after corrective actions 99.23%. For crew ID 39089, 96.97%, after corrective actions 100%.	
1.04.04	Are there documented calibration procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Total Compliance	10	10	Yes, procedures are conducted by grower for sprayer. Calibration records were on file, e.g. Air Blast Sprayer Calibration, Grower Equipment Calibration (date, equipment, responsible, method, among others).	

FSMS – Rejection and release of product

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.05.01	Is there a written procedure for handling on hold or rejected products?	Total Compliance	5	5	Yes, documents "Non-Conforming Product", "Non-Conforming Material" and "Non-Conforming Equipment" are used to conduct the procedure.	
1.05.02	Are there records of the handling of on hold or rejected products kept on file?	N/A	0	0	N/A. Score is not affected. No product has been placed on hold or rejected according with auditee at field level.	
1.05.03	Is there a documented product release procedure available?	Total Compliance	5	5	Yes, refer to 1.05.01, on file. Those documents consider release procedure.	
1.05.04	Are there records of product releases kept on file?	N/A	0	0	N/A. Score is not affected. No product released according with auditee at field level.	
1.05.05	Is there a documented system for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Total Compliance	10	10	Yes, "Complaint Standard Operating Procedure" and "Product Complaint Investigation Form" are used by the auditee to conduct a properly complaint.	

FSMS – Supplier Control

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.06.01	Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?	Total Compliance	5	5	Yes, written specifications are part "GAP Prerequisites and SOPs". Basically specifications consider letter of guarantees, that suppliers comply with food safety regulations, certificates of laboratory testing, liability insurance, contract, toilets services records, among others.	
1.06.02	Is there a written procedure detailing how suppliers are evaluated, approved and monitored?	Total Compliance	5	5	Yes, auditee declares that method used by the company for selecting suppliers is that they meet specifications, reviewed once a year by management. "Approved Suppliers and Services", procedure on file.	
1.06.03	Is there a list of approved suppliers?	Total Compliance	5	5	Yes, "Approved Suppliers List" available.	
1.06.04	Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?	Total Compliance	15	15	Yes, for Grower AG Service (pesticides and fertilizers supplier), seed companies (Sakata Seed, TS &L, Hollar Seeds) and FGL Labs, International Paper, among others. SOPs, GAP policies, contracts, letters of guarantee, accreditation, available.	
1.06.05	If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	Total Compliance	15	15	Yes, Bens Toilet Rentals (toilet service) follow their "Procedure for Portable Toilet Contamination", services records, copy of people trained, license, among others.	
1.06.06	If tests and/or analysis within scope to food safety are performed by external laboratories, are they licensed/accredited (e.g. ISO 17025 or equivalent, National Regulations, State Department, etc.)?	Total Compliance	5	5	Yes, FGL under ISO/IEC 17025:2005, scope for "Biological Testing", expires on March 31, 21016.	

FSMS – Traceability and Recall

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.07.01	Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	Total Compliance	10	10	Yes, document "Product Identification" details the tracking system. Each bins is labeled with a "bin ticket" that indicates variety (Atlas), field (45) and date (e.g. 9/19/14). Also, each load is identified by "Weighmaster Ticket" which details information from the grower (name, address, commodity, total bins, buyer, field name, truck, among others).	
1.07.02	Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings and explanation of different recall classes?	Total Compliance	15	15	Yes, recall program is composed by Product Trace Back and Recalls, Documentation, Flow Chart fro Product Recall, Product Recall Investigation, Product Recall SOP Form and Classification.	
1.07.03	Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	Total Compliance	10	10	Yes, Danna Farms Mock Recall 2014, considers scenario (mice feces), responsible (Mr. Joe Danna), customer (Cal-Fresh), date (9/15/14), time (less than 2 hours), lot affected (from Warehouse #1), quantity (106 bins;100% was located), category (I), among others.	

FSMS – Food Defense

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.08.01	Does the company have a documented food defense policy based on the risks associated with the operation?	Total Compliance	5	5	Yes, document "Food Defense Protocol" refers to food defense policy. This considers employees, visitors, ranch, products, among others.	
1.08.02	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Total Compliance	3	3	Yes, point 8.5 of Directory of Danna Farms Services Provided, subtitle "Contact Details".	
1.08.03	Are visitors to the company operations required to adhere to food defense policies?	Total Compliance	3	3	Yes, Visitor and Worker Hygiene Rules in place. Auditor was required to read visitors policies and sign a log stating that will comply with them.	

GAP – Harvesting Inspections, Policies and Training

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.11.01	Have self-audits been completed for this harvest crew?	Yes	5	5	Yes, "Daily Field Inspection of Production Block", are conducted by Tim Danna. Considers field number, harvest crew, commodities, toilets, water sources, among others. Starting on September 13, 2014.	
2.11.02	Was a pre-harvest inspection performed on the block being harvested and was the block cleared for harvest? If No, go to 2.11.03.	Yes	5	5	Yes, "Pre Harvest Inspection Form, Check for Risks and/or Possible Sources of Crop Contamination", performed by Michael Ray for cantaloupes and squash fields. This considers animal intrusion, flooding, water sources, animal feces, among others. Records on file.	
2.11.02a	Where pre-harvest inspections have discovered issues, have buffer zones been clearly identified and at the time of the audit, are these buffer zones being respected?	N/A	0	0	N/A. Score is not affected. No issues detected in pre harvest inspection.	
2.11.03	Are there records of daily pre-operation inspections that check key aspects of equipment hygiene, personal hygiene, etc.?	Yes	5	5	Yes, "Daily Field Inspection of Production Block" on file. Considers crew (GAPs, employee hygiene), toilets, date and foreman. Updated and available at the time of inspection.	
2.11.04	Is there a documented and implemented policy that when commodities are dropped on the ground they are discarded? (Non-applicable for commodities such as tubers, root crops, etc.)	N/A	0	0	N/A. Score is not affected. Commodities, cantaloupes and squash, grow in contact with ground.	
2.11.05	Is there a food safety hygiene training program covering new and existing employees and are records of these training events?	Yes	15	15	Yes, "Safety Meeting Report", training records were on file. These are provided by Tim Danna and Javier Beltran. Topics (hygiene rules, GAPs and harvesting practices), crew leader, attendees and sign, crops.	
2.11.06	Is there a documented and implemented policy stating what happens when harvesters find evidence of animal intrusion e.g. fecal material?	Yes	5	5	Yes, policy is part of document "Work Hygiene", Danna Farms V1 6.1.13.	

GAP – Harvesting Employee Activities & Sanitary Facilities (Applies to harvesting workers)

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.12.01	Does the harvesting operation have written and implemented policies and procedures regarding employees with open sores and/or wounds and for dealing with employees who appear to be physically ill, or who become ill while working?	Yes	5	5	Yes, policy is part of document "Work Hygiene", Danna Farms V1 6.1.13.	
2.12.02	Are any employees eating and drinking (other than water) in active harvest areas, areas yet to be harvested, near harvested product or storage areas?	No	5	5	No, no issues observed.	
2.12.03	Does the harvesting operation have written and implemented policies and procedures covering employees using tobacco products in active harvest areas, areas yet to be harvested, near harvested product or storage areas? Spitting is not allowed in any areas?	Yes	5	5	Yes, policy is part of document "Work Hygiene", Danna Farms V1 6.1.13.	
2.12.04	Is it evident the clothing harvesters are wearing is not posing a cross contamination risks?	Yes	5	5	Yes, no issues observed.	
2.12.05	Is it evident that employees are free of exposed jewelry (except for a single plain wedding band) and other items that may be a source of foreign contamination issue?	Yes	5	5	Yes, no issues observed.	
2.12.06	Where gloves are required to be used by the auditee, are they appropriate for the type of harvesting (e.g., not using cotton gloves for harvesting a product such as lettuce) and are they in good working order?	N/A	0	0	N/A. Score is not affected. Gloves are not required/used.	
2.12.06a	Where gloves are used, are they latex-free?	N/A	0	0	N/A. Score is not affected. Gloves are not required/used.	
2.12.07	If any protective clothing is used by the auditee (e.g., gloves, aprons, sleeves) are they removed prior to using restrooms, going on breaks, etc?	N/A	0	0	N/A. Score is not affected. Protective clothing is not required/used.	
2.12.07a		No	0	5		

	Are secondary hand sanitation stations (e.g., hand dip, gel or spray stations) adequate in number and location? Are the stations maintained properly? NOTE: Secondary hand sanitation does not replace hand washing requirements (lack surfactant qualities).				No, secondary hand sanitation (alcohol gel) indicates fragrance.
2.12.08	Are there operational toilet facilities provided? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT. If No, go to 2.12.09	Yes	20	20	Yes, portables toilets are provided.
2.12.08a	Are toilet facilities located in a suitable area and within ¼ mile or 5 minutes walking distance of all employees?	Yes	10	10	Yes, they were located near to the harvest area.
2.12.08b	Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	Yes	15	15	Yes, located in a not risky location for growing areas or water sources.
2.12.08c	Are separate toilet facilities provided for men and women in groups larger than 5 employees?	Yes	5	5	Yes, toilets are assigned by gender, enough for men and women.
2.12.08d	Is a minimum of one toilet facility provided for each group of 20 employees?	Yes	10	10	Yes, enough toilets are provided.
2.12.08e	Do toilet facilities have visuals or signs, written in the appropriate languages, reminding employees to wash their hands before returning to work?	Yes	5	5	Yes, there are clear signs in the toilets.
2.12.08f	Are toilets supplied with toilet paper and is the toilet paper maintained properly (e.g. toilet paper rolls not stored on the floor or in the urinals)?	Yes	5	5	Yes, properly stock of materials.
2.12.08g	Are the toilets maintained in a clean condition?	Yes	10	10	Yes, toilets look clean.
2.12.08h	Are toilets constructed of materials that are easy to clean?	Yes	2	2	Yes, they are made of plastic.
2.12.08i	Are the toilet's construction materials of a light color allowing easy evaluation of cleaning performance?	Yes	2	2	Yes, light color.
2.12.08j	Is there a documented and implemented policy that if portable toilets are used, waste is disposed of properly and the units are cleaned in an appropriate location?	Yes	5	5	Yes, Bens Toilet Rentals, company that provides cleaning services, adopts the Danna Farms procedure. "SOP for Portable Toilet Contamination".
2.12.08k	Are there toilet cleaning records and for portable toilets, are there servicing records?	Yes	2	2	Yes, cleaning records are stuck on the doors of the toilets (last on September 11, 15 of 2014).
2.12.08l	If used, are catch basins of the toilets designed and maintained to prevent contamination (e.g. free from leaks and cracks)?	Yes	5	5	Yes, no issues observed.
2.12.08m	Are the toilet catch basins emptied properly?	N/A	0	0	N/A. Score is not affected. Practice not observed at the time of inspection.
2.12.09	Is there evidence of human fecal contamination in the harvesting area? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	No	20	20	No, no issues observed.
2.12.10	Are operational hand washing facilities provided? If No, go to 2.12.11. A 'NO' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Yes	20	20	Yes, external hand washing stations are available beside the toilets.
2.12.10a	Are the hand washing facilities placed within ¼ mile or 5 minutes walking distance of all employees?	Yes	15	15	Yes, they are located near harvest areas.
2.12.10b	Are hand wash stations clearly visible (e.g. situated outside the toilet facility) and easily accessible to workers?	Yes	2	2	Yes, they are external.
2.12.10c	In the event of running out of toilet materials (e.g., water, soap, toilet tissue, hand paper towels) are there extra supplies readily available so that toilets can be restocked quickly?	Yes	5	5	Yes, material extra is in the crew leader truck.
2.12.10d	Is soap made available at all hand washing facilities? If No, go to 2.12.10f.	Yes	10	10	Yes, soap was available.
2.12.10e	Is non-perfumed soap available?	No	0	5	No, soap indicates fragrance.
2.12.10f	Are single-use towels available at all hand washing facilities and trash cans for them?	Yes	10	10	Yes, each hand wash station with towels and trash cans available.
2.12.10g	Are the hand wash stations designed and maintained properly (e.g. ability to capture or control rinse water to prevent contamination onto product, packaging, and growing area, free of clogged drains, etc)?	No	0	5	No, hand washing station is not designed to capture rinse water properly. This goes to directly to the ground.
2.12.10h	Are the employees washing their hands prior to beginning work? Score NA if this discipline is not observed at the time of the audit.	N/A	0	0	N/A. Score is not affected. Practice not observed at the time of inspection.
2.12.10i	Are the employees washing their hands after break periods? Score NA if this discipline is not observed at the time of the audit.	N/A	0	0	N/A. Score is not affected. Practice not observed at the time of inspection.
2.12.10j	Are the employees washing their hands after using the toilet facilities? Score NA if this discipline is not observed at the time of the audit.	N/A	0	0	N/A. Score is not affected. Practice not observed at the time of inspection.
2.12.10k	Is it evident that corrective action is taken when employees fail to comply with hand washing guidelines?	Yes	5	5	Yes, they receive a verbal sanction and retraining by crew leader.
2.12.11	Is fresh potable drinking water readily accessible to employees.? If No, go to 2.12.12.	Yes	7	7	Yes, potable water is provided to employees.
2.12.11a	Are the water containers maintained in a clean condition?	Yes	5	5	Yes, no issue observed.
2.12.11b	Are single use cups provided (unless a drinking fountain is used) made available near the drinking water?	Yes	7	7	Yes, disposable cups are provided.
2.12.12	Are first-aid kits available and is the inventory maintained properly?	Yes	5	5	Yes, first aid kit available and kept.
2.12.13	If observed, are all commodities that come in contact with blood and/or other bodily fluids destroyed? A NO ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	N/A	0	0	N/A. Score is not affected. There were no problems or incidents observed with blood.
2.12.13a	Does the harvesting operation have written and implemented policies and procedures in place for all commodities that come in contact with blood and other bodily fluids, stating that they must be destroyed? Are these policies and procedures available to harvest crew workers?	Yes	5	5	Yes, policy is part of document "Work Hygiene", Danna Farms V1 6.1.13. Product Contaminated with blood, procedure details the product must be destroyed and disposed in the garbage container.

2.12.14	Is garbage disposed of properly in the harvesting areas?	Yes	10	10	Yes, harvest areas were observed clean.
2.12.15	Are garbage containers provided in the field for the disposal of food and beverage containers, cups, and paper towels? If No, go to 2.12.16	Yes	5	5	Yes, they were available in the harvest area.
2.12.15a	Are garbage containers constructed and maintained (e.g. bags, lids) to protect against pre harvest or post harvest contamination of the crop?	Yes	5	5	Yes, plastic bags are used to put the trash.
2.12.16	Have any potential metal, glass, or plastic contamination issues been controlled?	Yes	5	5	Yes, no issues seen at the time of inspection.
2.12.17	Are there any infant or toddler aged children observed in active harvest areas, areas yet to be harvested, near harvested product or storage areas?	No	10	10	No, no infant or toddler aged children observed.

GAP – Harvest Practices

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.13.01	Is there evidence of animal presence and/or animal activity in the harvesting area? If answer is NO, go to Q 2.13.02.	No	15	15	No, no significant evidence of animal activity noted.	
2.13.01a	Is the evidence of animal presence and/or animal activity found, in the form of fecal contamination? If answer is NO, go to Q 2.13.02.	N/A	0	0		
2.13.01b	Is the fecal matter found in the audited area, a systematic event (not sporadic)? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	N/A	0	0		
2.13.02	Is the product harvested and transported to a facility for additional handling and/or final packing?	Yes	0	0	Yes, product is sent to client facility for additional handling and final packing.	
2.13.03	Is the product packed in the final packing unit in the field? If No, go to 2.13.04.	No	0	0	No.	
2.13.03a	Is packing material (e.g. cartons, bags, clamshells, sacks, RPCs) intended for carrying product used for that purpose only?	N/A	0	0		
2.13.03b	Is packing material free from evidence of pest activity, foreign materials and other signs of hazardous materials? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	N/A	0	0		
2.13.03c	Is packed product free from evidence of pest activity, foreign materials, hazardous materials and any adulteration issues? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	N/A	0	0		
2.13.03d	Is product and packing material free from exposure to the ground and or any handling contamination?	N/A	0	0		
2.13.03e	Does the operation inspect packaging prior to use and is packed product inspected after packing; where contamination issues are found is corrective action taken and record?	N/A	0	0		
2.13.03f	If packing material is left in the field overnight is it secured and protected?	N/A	0	0		
2.13.03g	Does finished product packaging display information to enable proper storage and use of the product within the food supply chain?	N/A	0	0		
2.13.04	Are grading and packing tables used? If No, go to 2.13.05.	No	0	0	No.	
2.13.04a	Does the surface allow for easy sanitation?	N/A	0	0		
2.13.04b	Are grading and packing tables subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.05.	N/A	0	0		
2.13.04c	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the grading and packing tables after cleaning has occurred?	N/A	0	0		
2.13.04d	Are records of grading and packing tables equipment cleaning being maintained?	N/A	0	0		
2.13.05	Are re-useable containers (e.g. buckets, field totes, lugs, bins) used in the harvesting operation? If No, go to 2.13.06.	Yes	0	0	Yes, plastic bins are used.	
2.13.05a	Are re-useable containers made of easy to clean materials?	Yes	5	5	Yes, smooth surface.	
2.13.05b	Are re-useable containers subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.05e.	Yes	5	5	Yes, Harvest Container and Transportation refer to documented cleaning program. Bins are cleaned prior to use them, annually.	
2.13.05c	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the re-useable containers after cleaning has occurred?	Yes	5	5	Yes, antimicrobial solution is used, chlorine at 40-60 ppm.	
2.13.05d	Are records of re-useable containers cleaning being maintained?	Yes	5	5	Yes, Grower Cleaning & Maintenance Form is used to register the equipment. Equipment cleaned/Maintained, employee signature, verified by Tim Danna, on 9/13/14.	
2.13.05e	Are re-useable containers free from any handling contamination?	Yes	5	5	Yes, no issues seen at the time of inspection.	
2.13.06	Are tools (e.g. knives, clippers, scissors, etc.) used in harvesting? If No, go to 2.13.07.	Yes	0	0	Yes, hand clippers are used to cut the petiole of squash.	
2.13.06a	Are harvest tools (e.g. knives, coring rings, holsters) being used, made of non corrosive and easy to clean materials (e.g. no wood or fabric parts)?	Yes	5	5	Yes, stainless steel and plastic handle.	
2.13.06b	Are harvest tools not being taken into break or toilet areas or used for any other purpose other than product harvesting?	Yes	5	5	Yes, regarding with crew leader, hand clippers are used only for harvesting.	
2.13.06c	Are harvest tools free from exposure to the ground and or any handling contamination?	Yes	5	5	Yes, no issues seen at the time of inspection.	
2.13.06d	Is there an equipment and utensil (e.g. knives) storage and control procedures when not in use?	Yes	5	5	Yes, crew leader declares that hand clippers are left in a chlorinated solution when they are	

2.13.06e	Are harvest tools subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.06h.	Yes	5	5	not being using. This was observed during the inspection. Yes, "Tool Sanitizing Wash &Log" on file. Cleaning practices are conducted on daily basis prior to start to harvesting (breaks, lunch time, as needed). Plastic bucket with a chlorinated solution is used.
2.13.06f	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting tools after cleaning has occurred?	Yes	5	5	Yes, antimicrobial solution is used, chlorine at 40-60 ppm.
2.13.06g	Are records of harvesting tools cleaning being maintained?	Yes	5	5	Yes, records on file. Verified by Tim Danna.
2.13.06h	Are harvesting tool dips being maintained properly in terms of anti-microbial solution strength and are records of the solutions checks being maintained? AUDITORS SHOULD REQUIRE A TEST AT THE TIME OF THE AUDIT.	N/A	0	0	N/A. Score is not affected. Auditor lacks to check this requirement.
2.13.07	Is machinery used in the harvesting process? If No, go to 2.13.08.	No	0	0	No.
2.13.07a	Are all food contact surfaces on the machinery used in the harvest process constructed of food grade materials or stainless steel?	N/A	0	0	
2.13.07b	Does the packing surface allow for easy sanitation?	N/A	0	0	
2.13.07c	Is the harvesting equipment subject to a documented cleaning program including stating the cleaning frequency and cleaning procedures? If No, go to 2.13.07f.	N/A	0	0	
2.13.07d	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting equipment after cleaning has occurred?	N/A	0	0	
2.13.07e	Are records of harvesting equipment cleaning being maintained?	N/A	0	0	
2.13.07f	Is equipment designed and used properly to minimize product contamination (e.g. drip pans utilized, lights protected)?	N/A	0	0	
2.13.07g	Are only food grade lubricants used on the critical parts of the harvesting machinery that have the potential to contaminate product?	N/A	0	0	
2.13.07h	Are all glass issues on harvesting machines, in-field trucks, and tractors protected in some manner?	N/A	0	0	
2.13.07i	Are all platforms above product, packaging, or food contact surfaces (e.g. belts) on the harvest machinery, in-field trucks fitted with protection to prevent product contamination?	N/A	0	0	
2.13.08	Is water used directly on product contact(e.g. re-hydration, core in field)? If No, go to 2.13.09.	No	0	0	No.
2.13.08a	Are microbial tests conducted including Generic E.coli on water used for washing, hydrating, etc. harvested crops (e.g. re-hydration, core in field) ? If No, go to 2.13.08c.	N/A	0	0	
2.13.08b	Are the microbiological tests current and conducted at the required and/or expected frequencies?	N/A	0	0	
2.13.08c	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	N/A	0	0	
2.13.08d	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	N/A	0	0	
2.13.08e	Are the anti-microbial parameters clearly documented and correct for the type anti-microbial being used?	N/A	0	0	
2.13.08f	Are anti-microbial checks being performed on a routine basis?	N/A	0	0	
2.13.08g	Are corrective actions recorded where anti-microbial results are less than the stated minimum criteria?	N/A	0	0	
2.13.09	Is the harvested product 'in-field processed' or 'In-field semi-processed' (e.g. core in field, top & tail, florets)? If No, go to 2.13.10.	No	0	0	No.
2.13.09a	Does the process flow, machine layout, employee control, utensil control, etc. ensure that processed products are not contaminated by unprocessed products?	N/A	0	0	
2.13.09b	Do all employees that come in contact with the product being harvested wear clean protective outer garments (e.g. hairnets, plastic gloves, sleeves and aprons)?	N/A	0	0	
2.13.09c	Do all employees that wear protective outer garments remove and keep them in a clean and secure area during breaks or when using the toilet facilities?	N/A	0	0	
2.13.09d	Are all plastic bin liners closed immediately after harvest to avoid contamination of the harvested product?	N/A	0	0	
2.13.10	Is there any post-harvest treatment performed to the product in the field? If No, go, 2.14.01	No	0	0	No.
2.13.10a	Are there up to date records of all crop protection products applied in the field to the harvested product? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	N/A	0	0	
2.13.10b	Are there plant protection products registered and/or authorized by a government agency for use in the post-harvest period to the target crops in the country of production? If No, go to 2.13.10e.	N/A	0	0	
2.13.10c	Has the growing operation have the information available for the plant protection products registered and/or authorized for use in the post-harvest period for the target crops in the country of production? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	N/A	0	0	
2.13.10d	Are applications or treatments to the harvested product restricted by the guidelines established by the product label, manufacturer	N/A	0	0	

recommendation, or by prevailing national/ local standards and guidelines? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.

2.13.10e	If applicable, for those plant protection products that are not registered for use in the post-harvest period on target crops in the country of production, if the country has no or a partial legislative framework to cover plant protection products, can the grower show that they have registration information, label information, MRL tolerances, etc. for the country of destination? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	N/A	0	0	
2.13.10f	Is there evidence available that the grower is taking all the necessary measures to comply with the country(ies) of destination expectations regarding the post-harvest treatments used (e.g. registration information, label information, MRL tolerances or any other guidelines applicable)? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	N/A	0	0	

GAP – Transportation and Tracking

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.14.01	Are the vehicles transporting fresh produce from field to facility limited to this function only and maintained in proper condition?	Yes	5	5	Yes, truck looks clean. Regarding with auditee, only is used to transport the plastic bins.	
2.14.02	Is there a system in place to track product from the farm? If No, go to 2.15.01.	Yes	20	20	Yes, refer to 1.07.01.	
2.14.02a	If product is being packed in the field, are the cartons, boxes, RPC's or any other packaging material used, identified with the harvesting date and growing location information on them? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processor facility.	N/A	0	0	N/A. Score is not affected. Cantaloupes and squash are sent to client facility as raw material in plastic bins.	
2.14.02b	If product is being packed in the field and individual packing units are used (e.g., clamshells, bags, baskets or others), are these individual units identified with the harvesting date and growing location information on them? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processor facility.	N/A	0	0	N/A. Score is not affected. Cantaloupes and squash are sent to client facility as raw material in plastic bins.	

GAP – On site storage

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.15.01	Is there an on site storage for items and/or equipment used in the harvest process (e.g., packing material, cartons, clamshells, re-usable containers, disinfectants, grading/packing tables, RPCs, harvesting equipment, etc)? If No, skip the rest of the questions in this section.	Yes	0	0	Yes, plastic bins on a concrete yard at main office.	
2.15.02	Are packaging, containers, and harvesting equipment stored to prevent cross contamination (this includes RPCs, cartons, clamshells, bins, and other harvesting type of containers that are single use or reusable, etc.)?	Yes	5	5	Yes, no issues seen.	
2.15.03	Is the storage area under a sanitation program?	N/A	0	0	N/A. Score is not affected. Concrete yard is an open area. Cleaning practices are conducted as needed.	
2.15.04	Has the operation implemented a pest control program in the storage area? If answer is NO, skip the rest of the subquestions.	Yes	20	20	Yes, storage area is covered by pest control program.	
2.15.04a	Are pest control devices (inc. rodent traps and electrical fly killers) located away from items and/or equipment used in the harvest process (e.g., packing material, cartons, clamshells, re-usable containers, disinfectants, grading/packing tables, RPCs, harvesting equipment, etc)? Poisonous rodent bait traps are not used inside the storage areas?	Yes	5	5	Yes, pest control devices are placed along floor, covering the perimeter.	
2.15.04b	Are pest control devices maintained in a good working condition and marked as monitored (or bar code scanned) on a regular basis?	Yes	5	5	Yes, these are monitored by the contractor company, Sorenson Pest Control, marked twice a week.	
2.15.04c	Are pest control devices adequate in number and location?	Yes	5	5	Yes, adequate in number and location.	
2.15.04d	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Yes	5	5	Yes, all devices are numbered (e.g. #16, #17, were observed) and identified on a map.	
2.15.04e	Are all pest control devices properly installed and secured?	Yes	5	5	Yes, all stations are secured with a piece of concrete.	
2.15.04f	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the storage area?	Yes	5	5	Yes, contracted company gives a copy of the map, in place.	
2.15.04g	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions (if issues were noted) (in-house and/or contract)?	Yes	5	5	Yes, services records, "Warehouse Stations", on file.	

