

USDA Good Agricultural Practices Good Handling Practices
Audit Verification Checklist



This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables," and generally recognized good agricultural practices.

Firm Name: Congdon Packing & Storage, LLC (Mead Plant)

Contact Person: Dani Young

Audit Site Address: 10 W. Mead Ave.

City: Yakima State: WA Zip: 98902

Mailing Address: P.O. Box 2725

City: Yakima State: WA Zip: 98908

Telephone No: 509-966-4440 Fax: 509-457-6417

E-mail: epacheco@congdonorchards.com

Auditor(s) (list all Jeremy Phillips
auditors with the
lead listed first):

USDA or Fed-State Office performing audit: Yakima, Washington

Arrival Date: 12/6/2016 Time: 11:30 AM

Departure Date: 12/6/2016 Time: 1:00 PM

Travel Time (hours) Half Hour

Person(s)
Interviewed: Edgar Pacheco, Miguel, Marlene Rodriguez, Carmen Navairete

Did the auditee participate in GAP & GHP training?

Yes No

Is there a map that accurately represents the farm operations?

Yes No N/A

Legal Description/GPS/Lat.&Long. of Location: on file at applicant's location

Are all crop production areas located on this audit site?

Yes No N/A

Total acres farmed (Owned, leased/rented, contracted, consigned): N/A

Does the company have more than one packing facility?

Yes No N/A

Is there a floor plan of the packing house facility(s) indicating flow of product, storage areas, cull areas, employee break rooms, restrooms, offices?

Yes No N/A

Is any product commingled prior to packing?

Yes No

Audit Scope: (Please check all scopes audited)

General Questions (All audits must begin with and pass this portion)

Part 1 – Farm Review.....

Part 2 - Field Harvest and Field Packing Activities.....

Part 3 - House Packing Facility.....

Part 4 – Storage and Transportation.....

Part 5 – (Not Used)

Part 6 – Wholesale Distribution Center/Terminal Warehouse.....

Part 7 – Preventive Food Defense Procedures.....

Commodities: Apples and Pears

Conditions Under Which an Automatic "Unsatisfactory" Will be Assessed

- An immediate food safety risk is present when produce is grown, processed, packed or held under conditions that promote or cause the produce to become contaminated.
- The presence or evidence of rodents, an excessive amount of insects or other pests in the produce during packing, processing or storage.
- Observation of employee practices (personal or hygienic) that have jeopardized or may jeopardize the safety of the produce.
- Falsification of records.
- Answering of Questions P1 or P2 as "NO".

Auditor Completion Instructions

- For clarification and guidance in answering these questions, please refer to the Good Agricultural Practices & Good Handling Practices Audit Verification Program Policy and Instruction Guide.
- Place the point value for each question in the proper column (Yes, No, or N/A).
- Gray boxes in the "N/A" column indicate that question cannot be answered "N/A".
- Any "N/A" or "No" designation must be explained in the comments section.
- The "Doc" column:
 - A "D" indicates that a document(s) is required to show conformance to the question. A document may be a combination of standard operating procedures outlining company policy as well as a record indicating that a particular action was taken.
 - A "R" indicates that a record is required to be kept showing an action was taken.
 - A "P" indicates that a policy/standard operating procedure (SOP) must be documented in the food safety plan in order to show conformance to the question.

General Questions

Implementation of a Food Safety Program

Questions		Points	Yes	NO	N/A	Doc
P-1	A documented food safety program that incorporates GAP and/or GHP has been implemented.		✓			D
P-2	The operation has designated someone to implement and oversee an established food safety program. Name _____ Dani Young, Edgar Pacheco		✓			D

Traceability

Questions		Points	Yes	NO	N/A	Doc
G-1	A documented traceability program has been established.	15	15			D
G-2	The operation has performed a "mock recall" that was proven to be effective.	10	10			R

Worker Health & Hygiene

Questions		Points	Yes	NO	N/A	Doc
G-3	Potable water is available to all workers.	10	10			R
G-4	All employees and all visitors to the location are required to follow proper sanitation and hygiene practices.	10	10			P
G-5	Training on proper sanitation and hygiene practices is provided to all staff.	15	15			D
G-6	Employees and visitors are following good hygiene/sanitation practices.	15	15			
G-7	Employees who handle or package produce are washing their hands before beginning or returning to work.	15	15			
G-8	Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.	10	10			
G-9	All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single use towels, toilet paper, hand soap or anti-bacterial soap, and potable water for hand washing.	15	15			
G-10	All toilet/restroom/field sanitation facilities are serviced and cleaned on a scheduled basis.	10	10			R

USDA Good Agricultural Practices and Good Handling Practices
 Audit Verification Checklist

Questions		Points	Yes	NO	N/A	Doc
G-11	Smoking and eating are confined to designated areas separate from where product is handled.	10	10			P
G-12	Workers with diarrheal disease or symptoms of other infectious diseases are prohibited from handling fresh produce.	15	15			P
G-13	There is a policy describing procedures which specify handling/disposition of produce or food contact surfaces that have come into contact with blood or other bodily fluids.	15	15			P
G-14	Workers are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions and other injuries.	5	5			P
G-15	Company personnel or contracted personnel that apply regulated pre-harvest and/or post harvest materials are licensed. Company personnel or contracted personnel applying non-regulated materials have been trained on its proper use.	10	10			R

COMMENTS:

G-2 Yes-Mock Recall was conducted on 08-19-2016

USDA Good Agricultural Practices and Good Handling Practices
Audit Verification Checklist

Total Points earned for General Questions = 180

Total Possible = 180 *The total number of points possible for this section.*

Subtract "N/A" = 0 *Enter the additive number of N/A points (+points) here.*

Adjusted Total = 180 *Subtract the N/A points from the Total possible points*

X .8 (80%) *Multiply the Adjusted Total by .8 and show it as the Passing Score*

Passing Score = 144

Pass **Fail** **(please mark one)**

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For further information regarding the USDA GAP & GHP Audit Program, please contact:

USDA Fruit and Vegetable Program, Specialty Crops Inspection Division, Audit Services Branch at 202-720-5021, or FVAudits@ams.usda.gov



Part 3 - HOUSE PACKING FACILITY

Receiving

Questions	Points	Yes	NO	N/A	Doc
3-1 Product delivered from the field which is held in a staging area prior to packing or processing is protected from possible contamination.	5	5			
3-2 Prior to packing, product is properly stored and/or handled in order to reduce possible contamination.	5	5			

Washing/Packing Line

Questions	Points	Yes	NO	N/A	Doc
3-3 Source water used in the packing operation is potable.	15	15			R
3-4 If applicable, the temperature of processing water used in dump tanks, flumes, etc., is monitored and is kept at temperatures appropriate for the commodity.	10	10			D
3-5 Processing water is sufficiently treated to reduce microbial contamination.	10	10			D
3-6 Water-contact surfaces, such as dump tanks, flumes, wash tanks and hydro coolers, are cleaned and/or sanitized on a scheduled basis.	10	10			D
3-7 Water treatment (strength levels and pH) and exposure time is monitored and the facility has demonstrated it is appropriate for the product.	10	10			D
3-8 Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	15	15			D
3-9 Product flow zones are protected from sources of contamination.	10	10			
3-10 The water used for cooling and/or making ice is potable.	15			15	R
3-11 Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.	10			10	R

Packing House Worker Health & Hygiene

Questions		Points	Yes	NO	N/A	Doc
3-12	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from packing area.	10	10			
3-13	When there is a written policy regarding the use of hair nets/beard nets in the production area, it is being followed by all employees and visitors.	5	5			P
3-14	When there is a written policy regarding the wearing of jewelry in the production area, it is being followed by all employees and visitors.	5	5			P

Packing House General Housekeeping

Questions		Points	Yes	NO	N/A	Doc
3-15	Only food grade approved and labeled lubricants are used in the packing equipment/machinery.	10	10			R
3-16	Chemicals not approved for use on product are stored and segregated away from packing area.	10	10			
3-17	The plant grounds are reasonably free of litter and debris.	5	5			
3-18	The plant grounds are reasonably free of standing water.	5	5			
3-19	Outside garbage receptacles/dumpsters are closed or are located away from packing facility entrances and the area around such sites is reasonably clean.	5	5			
3-20	Packing facilities are enclosed.	5	5			
3-21	The packing facility interior is clean and maintained in an orderly manner.	5	5			
3-22	Floor drains appear to be free of obstructions.	5	5			
3-23	Pipes, ducts, fans and ceilings which are over food handling operations, are clean.	5	5			
3-24	Glass materials above product flow zones are contained in case of breakage.	10	10			
3-25	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or a sufficient distance.	10	10			
3-26	There is a policy describing procedures which specify handling/disposition of finished product that is opened, spilled, or comes into contact with the floor.	15	15			P