


FINAL AUDIT REPORT

PrimusGFS Version 2.1-2

Operation Type: Harvest Crew
Audit Report Summary

CB Registration No. PA-PGFS-3381-3
PrimusGFS ID #123295 - Cert:6
Audited by Primus Auditing Operations

[Ver en Español](#)

Organization:	Berville Farms LLC Contact(s): June Touchette Address: 15313 Bryce Road Capac, MI 48014 48014 Location: Capac, Michigan, United States Phone Number: 810-395-4316				
Harvest Crew Number/Name:	Berville Farms LLC Harvest Crew Company Name: Berville Farms LLC Contact(s): June Touchette				
Audit Location:	Grower Name: Berville Farms LLC Operation Name: Keegans Operation Location: Emmett, Michigan, United States				
Shipper:	Mike Pirrone Produce				
Operation Type:	Harvest Crew				
Audit Type:	Announced Audit				
Audit Scope:	The Berville Farms LLC Harvest Crew consists of 15 employees. They were harvesting organic kale on Berville Farms' organic production Keegan Farm. The crew was stripping the leaves of kale by hand from the plants and putting them bulk into plastic RPC crates. The RPC crates are placed onto 3 inch plastic field stands so that the packaging does not touch the soil. The full crates are stacked onto a pallet on a field trailer. The finished pallets of product are then transferred onto a van truck to be taken to Mike Pirrone Produce for further handling.				
Date FSMS Started:	26 Jul 2017 08:30				
Date FSMS Finished:	26 Jul 2017 11:45				
Total Amount of Time in FSMS	3.25 Hours				
Date Operation Started:	26 Jul 2017 14:45				
Date Operation Finished:	26 Jul 2017 15:15				
Total Amount of Time in Operation	0.50 Hours				
Product(s) observed during audit:	Kale Organic				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	Bell Peppers, Cucumbers, Pickle Cucumbers				
Auditor:	Rex Marquart (Primus Auditing Operations)				
Preliminary Audit Score:	100%				
Final Audit Score:	100%				
Certificate Valid From:	06 Sep 2017 To 05 Sep 2018				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>42° 59' 13"</td> <td>82° 50' 31"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	42° 59' 13"	82° 50' 31"
Latitude	Longitude				
42° 59' 13"	82° 50' 31"				

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	184	Score:	184
	Possible Points:	184	Possible Points:	184
	Percent Score:	100%	Percent Score:	100%
Good Agricultural Practices Requirements	Score:	455	Score:	455
	Possible Points:	455	Possible Points:	455
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	639	Score:	639
	Possible Points:	639	Possible Points:	639
	Percent Score:	100%	Percent Score:	100%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
TOTAL	0	0

SECTIONS:

Food Safety Management System Requirements	Good Agricultural Practices Requirements
Management System	Harvesting Inspections, Policies and Training
Control of Documents and Records	Harvesting Worker Activities & Sanitary Facilities (Applies to harvesting workers)
Procedures and Corrective Actions	Harvest Practices
Internal and external inspections	Transportation and Tracking
Rejection and release of product	On site storage
Supplier Control	
Traceability and Recall	
Food Defense	

FSMS	Management System	
1.01.01	<p>Question: 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?</p> <p>Auditor Comments: Yes. The Berville Farms, LLC Food Safety Manual (BFFSM) and Berville Farms, LLC Employee Hand Book (BFEHB) covers the scope and SOPs of this audit.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

1.01.02	Question: Is there a documented food safety policy detailing the company's commitment to food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM, Mission Statement, Food Safety Policy is the quote: "Food Safety is Everyone's Responsibility". This statement summarizes the company's commitment to food safety and food defense. The policy is posted on the employee information board on each farm. The Mission Statement was signed on 12 Jun 17.	
1.01.03	Question: Is there an organizational chart of all workers who have food safety related activities?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The Berville Farms, LLC organizational Chart indicates that there are 5 primary and 2 secondary employees that are responsible for food safety related activities. It also states that all employees are responsible for the food safety on the farm. It was dated 12 Jun 17.	
1.01.04	Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The Berville Farms food safety committee consists of 5 members. meetings have been held on 13 Mar 17 and 17 Apr 17. Topics covered: organic farm-planting program/equipment; conventional farm-plimusGFS audit; water testing-PCS method. anting program/equipment; fertility program; IPM consultant scouting;	
1.01.05	Question: Is there documented management verification of the entire food safety management system at least every 12 months?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM, SOP 1.01.05, Management Review states that a review of the BFFSM and BFEHB is to be completed annually. There were not any changes to the documents of Berville Farms LLC. The review was completed on 10 Jul 17.	
1.01.06	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The leasing of the private lake for irrigation water for the Norman Farm fields. The WPS training for Jacob Soule. The Famous Accounting Software requirements for tracking of product.	
FSMS Control of Documents and Records		
1.02.01	Question: Is there a written document control procedure describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM, SOP 1.02.01, Procedure for Maintaining, Updating and Replacing Documents describes how documents are handled and reviewed.	
1.02.02	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All records are kept for a minimum of 3 years.	
1.02.03	Question: Are food safety related documents and records stored and handled in a secured manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The present food safety records and documents are stored in files at the main office. The past records are stored in a locked room in the basement of the main office. The computer records are backed up nightly and stored on a hard drive that is taken off site each night.	

1.02.04	Question: Are the records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Are there documented instructions for the creation of Standard Operating Procedures?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM, SOP 1.03.01, Creating a SOP indicates the following: Title; Assign SOP Number (XX-XX); Create Initial Draft; Initial Review; Consolidate all Comments; 2nd Draft; Review; Incorporate final comments; Submit for Approval; Issue Approved SOP.	

1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The Master Copy of the BFFSM are maintained in the main office. Copies for the harvest crew, organic farm and conventional farm are given to the employees responsible for each activity.	

1.03.03	Question: Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM, SOP 1.03.03, Corrective Actions Procedures describes the requirements for writing a corrective action. Each SOP has a section that describes the steps that are to be taken to correct an issue for a particular SOP. Each log has a CA procedure if an item on the log is not in compliance with the items requirements.	

1.03.04	Question: Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM,, SOP 1.03.04, NUOCA Log is the log that is to be filled out when an unusual occurrence happens.	

FSMS	Internal and external inspections
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1.04.01	Question: 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?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM, SOP 1.04.01, Internal Audits states that a self-audit will be completed annually using the PrimusGFS Check lists v.2.1-2. The last audit with corrective actions was completed on 07 Jul 17.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM, SOP 1.045.02, Guidelines for Handling Regulatory and Independent Inspections that covers the following: Sign-In; Identification; Notify Management; Reason for Visit; Opening meeting; Photo Policy; Sampling/Test/Labeling Procedure; Tour Requirements; Reports/Corrective Actions; Closing Meeting; Company Review.	

1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The farm has not had any regulatory inspections. On 12 Jul 16, a PrimusGFS (Id.#96370) was completed. Corrective actions were submitted on 02 Aug 16.	

1.04.04	<p>Question: Are there documented calibration procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. In the BFFSM, SOP 1.04.04, Sprayer Calibration is the procedure that is followed to calibrate the Hardie Commander Sprayer. The calibration was done by Jacob Soule on 25 Apr 17.</p>	

FSMS	Rejection and release of product
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1.05.01	<p>Question: Is there a written procedure for handling on hold or rejected products?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. In the BFFSM, SOP 1.05.01 On-Hold and Rejected Material Disposition Log; On Hold Tag (Product-ID/Lot No.-Quantity-Date/Time of Hold-Reason for Hold-Authorized Signature.</p>	

1.05.02	<p>Question: Are there records of the handling of on hold or rejected products kept on file?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A The score will not be affected. All on-hold or rejected product is handled by Mike Pirrone Produce, Inc., the post-harvest handling and marketing company used by Berville Farms, LLC.</p>	

1.05.03	<p>Question: Is there a documented product release procedure available?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. In the BFFSM, SOP 1.05.03, Release of Product is the procedure that is followed by Mike Pirrone Produce, Inc., the post-harvest handling and marketing company used by Berville Farms, LLC.</p>	

1.05.04	<p>Question: Are there records of product releases kept on file?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A The score will not be affected. All records of product release is handled by Mike Pirrone Produce, Inc., the post-harvest handling and marketing company used by Berville Farms, LLC.</p>	

1.05.05	<p>Question: Is there a documented system for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. In the BFFSM, SOP 1.05.03, Buyer/Customer Complaint and Feedback is the system that Mike Pirrone Produce, Inc., the post-harvest handling and marketing company used by Berville Farms, LLC, uses to track and reply to buyer/customer food safety complaints.</p>	

FSMS	Supplier Control
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1.06.01	<p>Question: Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The company has Letters of Guarantee for their fertilizer, crop protection material, seed, transplant and portable toilet-hand wash station suppliers. The company has the Mike Pirrone Produce Inc. specifications that the harvest crew is to follow for the produce that they are harvesting that is only post-harvest handled by Mike Pirrone Produce, Inc.</p>	

1.06.02	<p>Question: Is there a written procedure detailing how suppliers are evaluated, approved and monitored?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. In the BFFSM, SOP 1.06.02, Supplier Approval and Monitoring Procedure is the detailed required forms and documents for a supplier to supply to the company to become an approved supplier. The Berville Farms Records of Supplier Required Documents Supplier Monitoring Log is updated annually. There are entries from 09 Jan 17 to 27 Jun 17 that indicates that all of the 11 suppliers have completed the review procedure and are approved suppliers.</p>	

1.06.03	Question: Is there a list of approved suppliers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The farm has 4 seed, 1 transplant, 2 fertilizer, 2 packaging, 1 crop protection material and 1 service supplier.	
1.06.04	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The Berville Farms Records of Supplier Required Documents Supplier Monitoring Log is updated annually. There are entries from 09 Jan 17 to 27 Jun 17 that indicates that all of the 11 suppliers have completed the review procedure and are approved suppliers.	
1.06.05	Question: If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A The score will not be affected. This farm does not process any of the fresh market vegetables that it grows and harvests.	
1.06.06	Question: 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.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. MicroB.E.S.T. Laboratories has provided the company with their Perry Johnson Laboratory Accreditation, Inc., Certificate of Accreditation that expires 31 May 18. The Scope of Accreditation covers Microbiological Food, Environmental and Water testing.	

FSMS	Traceability and Recall
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1.07.01	Question: Is there 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM, SOP 1.07.01, Berville Farms LLC Traceback and Recall Manual shows how the farms tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue.	
1.07.02	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Berville Farms LLC Traceback and Recall Manual has the following: Recall Concept and Classifications; Traceback Procedure; Recall Procedure; Individual Responsibilities of Product Traceback & Forward; External Regulatory Contact Listings; Customer Contact Listings.	
1.07.03	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The farm only operates from April to October. A mock recall was completed using their just installed Famous Accounting Software on 26 Jul 17 for the Auditor. The mock recall took 45 minutes to complete. 100% of the product was accounted for 2 receivers and product in inventory. It was a Class I recall/notification for a plastic water bottle lift in one container.	

FSMS	Food Defense
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1.08.01	Question: Does the company have a documented food defense policy based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. In the BFFSM, SOP 1.08.01, Food Defense lists the following risks associated with food security: Employees; Visitors/Contractors; Crop Protection Materials Storage/Inventory; Suppliers; Building Security; Water (Private Lake-Well); Computer Systems.	

1.08.02	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. In the Traceback and Recall Manual is a list of customers, regulatory agencies, management contact numbers. Provided on the labor information boards is a list of law enforcement, management and emergency services numbers (911).	
1.08.03	Question: Are visitors to the company operations required to adhere to food defense policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	
GAP	Harvesting Inspections, Policies and Training	
2.11.01	Question: Have self-audits been completed for this harvest crew?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. On 21 Jul 17 a self-audit for the harvest crew was completed. The PrimusGFS Checklist, GAP Module 2 v2.1-2 was used as a guide.	
2.11.02	Question: 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.	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. On 26 Jul 17, the Berville Farms Pre-Harvest Field Inspection was completed before the employees began to harvest the kale crop. This field inspection is completed before each time the harvesting of the field is started. There were not any issue found during this inspection.	
2.11.02a	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A The score will not be affected. The pre-harvest inspections have not discovered any issues.	
2.11.03	Question: Are there records of daily pre-operation inspections that check key aspects of equipment hygiene, personal hygiene, etc.?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. The Berville Farms Harvest Crew Daily Pre-Operation Checklist is a weekly form that is filled out by the crew leader. The key items checked: Trash cans empty and clean; Portable Toilets clean and stocked; Hand Waste station clean and stocked; have all workers wash and sanitized their hands before putting on disposable nitrile gloves; Evident that employee clothing is not posing a cross contamination issue; Employees free of exposed jewelry; employees do not have open sores or wounds.	
2.11.04	Question: 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.)	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. In the BFEHB, Smoking, Good Hygiene and Employee Health, Item 18 I states that product that is dropped on the ground is to be destroyed.	
2.11.05	Question: Is there a food safety hygiene training program covering new and existing workers and are records of these training events?	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes. All employees attend orientation training before they can begin to work on this farm. The training is based on the BFFSM, BFEHB, Safety Video and WPS Standards. The training was done on the following dates: 25 Apr 17- 3 employees; 02 May 17- 3 employees; 09 May 17- 6 employees.	

2.11.06	<p>Question: Is there a documented and implemented policy stating what happens when harvesters find evidence of animal intrusion e.g. fecal material?</p> <p>Auditor Comments: Yes. In the BFFSM, SOP 08.10, Field Sanitation, Wildlife and Animal Intrusion, Item 3 states that employees report any animal intrusion issues to the crew leader and do not harvest any exposed product within 5 feet of the intrusion.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
<p>GAP Harvesting Worker Activities & Sanitary Facilities (Applies to harvesting workers)</p>		
2.12.01	<p>Question: Does the harvesting operation have written and implemented policies and procedures regarding workers with open sores and/or wounds and for dealing with workers who appear to be physically ill, or who become ill while working?</p> <p>Auditor Comments: Yes. In the BFEHB, Smoking, Good Hygiene and Employee Health, Item 18 G deals with employees with open sores or wounds and Item 18 H deals with employees who are ill.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.02	<p>Question: Are any workers eating and drinking (other than water) in active harvest areas, areas yet to be harvested, near harvested product or storage areas?</p> <p>Auditor Comments: No. The Auditor did not observe any employees eating or drinking in the harvested area.</p>	<p>Possible Points: 5 Points Scored: 5 Score: No</p>
2.12.03	<p>Question: Does the harvesting operation have written and implemented policies and procedures covering workers 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?</p> <p>Auditor Comments: Yes. In the BFEHB, Smoking, Good Hygiene and Employee Health, Item 18 A covers the use of tobacco products on the farm. This includes the spitting of tobacco products.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.04	<p>Question: Is it evident the clothing harvesters are wearing is not posing a cross contamination risks?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.05	<p>Question: Is it evident that workers are free of exposed jewelry (except for a single plain wedding band) and other items that may be a source of foreign contamination issue?</p> <p>Auditor Comments: Yes. The employees were free of exposed jewelry. This is an item that is checked by the crew leader on the Harvest Crew Daily Pre-Operation Checklist.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.06	<p>Question: 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?</p> <p>Auditor Comments: Yes. The harvest crew uses disposable nitrile gloves while harvesting the kale.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.06a	<p>Question: Where gloves are used, are they latex-free?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 0 Points Scored: 0 Score: Yes</p>
2.12.07	<p>Question: 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.?</p> <p>Auditor Comments: Yes. The harvest crew removed and disposed of the nitrile disposable gloves while on their break.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>

2.12.07a	<p>Question: 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).</p> <p>Auditor Comments: Yes. Hand gel stations are located at the hand wash stations. The employee are instructed to wash their hands and then use the hand gel sanitizer each time before putting the disposable nitrile gloves.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.08	<p>Question: Are there operational toilet facilities provided? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT. If No, go to 2.12.09</p> <p>Auditor Comments: Yes. Jay's Septic Tank Service is contracted to supply and service the portable toilets used on this farm.</p>	<p>Possible Points: 20 Points Scored: 20 Score: Yes</p>
2.12.08a	<p>Question: Are toilet facilities located in a suitable area and within ¼ mile or 5 minutes walking distance of all workers?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.12.08b	<p>Question: Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?</p> <p>Auditor Comments: Yes. The portable toilets are located in the center of the farm in a grassed area that if a spill was to occur the waste water would not enter the fields.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Yes</p>
2.12.08c	<p>Question: Are separate toilet facilities provided for men and women in groups larger than 5 workers?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.08d	<p>Question: Is a minimum of one toilet facility provided for each group of 20 workers?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.12.08e	<p>Question: Do toilet facilities have visuals or signs, written in the appropriate languages, reminding workers to wash their hands before returning to work?</p> <p>Auditor Comments: Yes. The toilets have signs in both English and Spanish reminding the employees to wash their hands prior to returning to work.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.08f	<p>Question: 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)?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.12.08g	<p>Question: Are the toilets maintained in a clean condition?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Yes</p>
2.12.08h	<p>Question: Are toilets constructed of materials that are easy to clean?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 2 Points Scored: 2 Score: Yes</p>

2.12.08i	Question: Are the toilet's construction materials of a light color allowing easy evaluation of cleaning performance?	Possible Points: 2 Points Scored: 2 Score: Yes
	Auditor Comments: Yes. The toilets are constructed of a light blue plastic.	
2.12.08j	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. Jay's Septic Tank Service has provided the company with the service procedures that the service people follow when servicing the toilets. The waste water is taken to the Mt. Clemens Waste Water Treatment Plant.	
2.12.08k	Question: Are there toilet cleaning records and for portable toilets, are there servicing records?	Possible Points: 2 Points Scored: 2 Score: Yes
	Auditor Comments: Yes. The date of the servicing of the toilets is marked on sticker on the inside of the toilets. An invoice from Jay's Septic Tank Service is maintained in the office as a record of servicing.	
2.12.08l	Question: If used, are catch basins of the toilets designed and maintained to prevent contamination (e.g. free from leaks and cracks)?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. The catch basins of the portable toilets are designed and maintain to prevent contamination to the farm and fields.	
2.12.08m	Question: Are the toilet catch basins emptied properly?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. Jay's Septic Tank Service has provided the company with the service procedures that the service people follow when servicing the toilets. The waste water is taken to the Mt. Clemens Waste Water Treatment Plant.	
2.12.09	Question: Is there evidence of human fecal contamination in the harvesting area? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: No
	Auditor Comments: No. There was not any evidence of human fecal contamination in the kale field that was being harvested.	
2.12.10	Question: Are operational hand washing facilities provided? If No, go to 2.12.11. A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes. The hand wash station is a self-contained unit that is located outside of the toilets.	
2.12.10a	Question: Are the hand washing facilities placed within ¼ mile or 5 minutes walking distance of all workers?	Possible Points: 15 Points Scored: 15 Score: Yes
	Auditor Comments: Yes.	
2.12.10b	Question: Are hand wash stations clearly visible (e.g. situated outside the toilet facility) and easily accessible to workers?	Possible Points: 2 Points Scored: 2 Score: Yes
	Auditor Comments: Yes. The hand wash station is a self-contained unit that is located outside of the toilets.	
2.12.10c	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. The crew leader has extra supplies in his truck.	

2.12.10d	Question: Is soap made available at all hand washing facilities? If No, go to 2.12.10f.	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes.	
2.12.10e	Question: Is non-perfumed soap available?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes.	
2.12.10f	Question: Are single-use towels available at all hand washing facilities and trash cans for them?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes.	
2.12.10g	Question: 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)?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. The gray water is captured in a holding tank on the bottom of the station.	
2.12.10h	Question: Are the workers washing their hands prior to beginning work? Score N/A if this discipline is not observed at the time of the audit.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A The score will not be affected. The Auditor did not observe the employees before they began working.	
2.12.10i	Question: Are the workers washing their hands after break periods? Score N/A if this discipline is not observed at the time of the audit.	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes. The Auditor observed all of the harvest crew washing and sanitizing their hands before putting on the disposable nitrile gloves after their break period and beginning to harvest the kale.	
2.12.10j	Question: Are the workers washing their hands after using the toilet facilities? Score N/A if this discipline is not observed at the time of the audit.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A The score will not be affected. The Auditor did not observe the any employee after using the toilet.	
2.12.10k	Question: Is it evident that corrective action is taken when workers fail to comply with hand washing guidelines?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A The score will not be affected. The Auditor did not observe the any employee failing to comply with the hand wash guidelines.	
2.12.11	Question: Is fresh potable drinking water readily accessible to workers? If No, go to 2.12.12.	Possible Points: 7 Points Scored: 7 Score: Yes
	Auditor Comments: Yes. A 10 gal Igloo of fresh potable drinking water is available for the employees to get a drink from.	
2.12.11a	Question: Are the water containers maintained in a clean condition?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. The 10 gal Igloo was clean.	

2.12.11b	Question: Are single use cups provided (unless a drinking fountain is used) made available near the drinking water?	Possible Points: 7 Points Scored: 7 Score: Yes
	Auditor Comments: Yes.	
2.12.12	Question: Are first-aid kits available and is the inventory maintained properly?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes.	
2.12.13	Question: If observed, are all commodities that come in contact with blood destroyed? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A The score will not be affected. The Auditor did not observe any commodities come into contact with blood or bodily fluids.	
2.12.13a	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. In the BFEHB, Smoking, Good Hygiene and Employee Health Item 18 F states: "All produce and materials that comes in contact with blood or bodily fluids shall be immediately removed from the growing area and disposed of without further contamination."	
2.12.14	Question: Is garbage disposed of properly in the harvesting areas?	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes.	
2.12.15	Question: 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	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes.	
2.12.15a	Question: Are garbage containers constructed and maintained (e.g. bags, lids) to protect against pre harvest or post harvest contamination of the crop?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes.	
2.12.16	Question: Have any potential metal, glass, or plastic contamination issues been controlled?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes.	
2.12.17	Question: Are there any infant or toddler aged children observed in active harvest areas, areas yet to be harvested, near harvested product or storage areas?	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No. The Auditor did not observe any children on the farm.	
GAP Harvest Practices		
2.13.01	Question: Is there evidence of animal presence and/or animal activity in the harvesting area? If answer is NO, go to Q 2.13.02.	Possible Points: 15 Points Scored: 15 Score: No
	Auditor Comments: No. The Auditor did not observe any evidence of animal presence or activity in the harvested field.	

2.13.01a	Question: 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.01b	Question: Is the fecal matter found in the audited area, a systematic event (not sporadic)? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.02	Question: Is the product harvested and transported to a facility for additional handling and/or final packing?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. The harvested kale is transported, in a van truck, to the Mike Pirrone Produce facility for hydro-cooling and labeling.	
2.13.03	Question: Is the product packed in the final packing unit in the field? If No, go to 2.13.04.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. The organic kale was bulk packed in plastic RPCs.	
2.13.03a	Question: Is packing material (e.g. cartons, bags, clamshells, sacks, RPCs) intended for carrying product used for that purpose only?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes.	
2.13.03b	Question: 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 AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes. The RPCs were free of evidence of pest activity, foreign materials or other hazardous materials.	
2.13.03c	Question: 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 AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 20 Points Scored: 20 Score: Yes
	Auditor Comments: Yes. The packed kale was free of any evidence of pest activity, foreign materials or hazardous materials.	
2.13.03d	Question: Is product and packing material free from exposure to the ground and or any handling contamination?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes. The RPCs are placed on 3 inch plastic stands so that they are not exposed to the ground.	
2.13.03e	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Yes
	Auditor Comments: Yes.	
2.13.03f	Question: If packing material is left in the field overnight is it secured and protected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The RPCs are not left in the field overnight.	

2.13.03g	<p>Question: Does finished product packaging display information to enable proper storage and use of the product within the food supply chain?</p> <p>Auditor Comments: Yes. Mike Pirrone Produce tags the RPCs that have the proper storage information on them. The tags are applied after the product is hydro-cooled.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Yes</p>
2.13.04	<p>Question: Are grading and packing tables used? If No, go to 2.13.05.</p> <p>Auditor Comments: No. Grading or packing tables are not used to harvest the kale.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.13.04a	<p>Question: Does the surface allow for easy sanitation?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.04b	<p>Question: 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.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.04c	<p>Question: Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the grading and packing tables after cleaning has occurred?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.04d	<p>Question: Are records of grading and packing tables equipment cleaning being maintained?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.05	<p>Question: Are re-useable containers (e.g. buckets, field totes, lugs, bins) used in the harvesting operation? If No, go to 2.13.06.</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.13.05a	<p>Question: Are re-useable containers made of easy to clean materials?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.05b	<p>Question: 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.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.05c	<p>Question: Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the re-useable containers after cleaning has occurred?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.05d	<p>Question: Are records of re-useable containers cleaning being maintained?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>

2.13.05e	Question: Are re-useable containers free from any handling contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.06	Question: Are tools (e.g. knives, clippers, scissors, etc.) used in harvesting? If No, go to 2.13.07.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.13.06a	Question: 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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.06b	Question: Are harvest tools not being taken into break or toilet areas or used for any other purpose other than product harvesting?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.06c	Question: Are harvest tools free from exposure to the ground and or any handling contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.06d	Question: Is there an equipment and utensil (e.g. knives) storage and control procedures when not in use?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.06e	Question: 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.06f	Question: Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting tools after cleaning has occurred?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.06g	Question: Are records of harvesting tools cleaning being maintained?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.06h	Question: 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.07	Question: Is machinery used in the harvesting process? If No, go to 2.13.08.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. Machinery is not used to harvest the kale.	

2.13.07a	Question: Are all food contact surfaces on the machinery used in the harvest process constructed of food grade materials or stainless steel?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.07b	Question: Does the packing surface allow for easy sanitation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.07c	Question: 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.07d	Question: Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting equipment after cleaning has occurred?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.07e	Question: Are records of harvesting equipment cleaning being maintained?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.07f	Question: Is equipment designed and used properly to minimize product contamination (e.g. drip pans utilized, lights protected)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.07g	Question: Are only food grade lubricants used on the critical parts of the harvesting machinery that have the potential to contaminate product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.07h	Question: Are all glass issues on harvesting machines, in-field trucks, and tractors protected in some manner?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.07i	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.08	Question: Is water used directly on product contact(e.g. re-hydration, core in field)? If No, go to 2.13.09.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No.	
2.13.08a	Question: 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.13.08b	Question: Are the microbiological tests current and conducted at the required and/or expected frequencies?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.08c	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.08d	Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.08e	Question: Are the anti-microbial parameters clearly documented and correct for the type anti-microbial being used?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.08f	Question: Are anti-microbial checks being performed on a routine basis?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.08g	Question: Are corrective actions recorded where anti-microbial results are less than the stated minimum criteria?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.09	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. The kale is not "in-field processed".	
2.13.09a	Question: Does the process flow, machine layout, worker control, utensil control, etc. ensure that processed products are not contaminated by unprocessed products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.09b	Question: Do all workers that come in contact with the product being harvested wear clean protective outer garments (e.g. hairnets, plastic gloves, sleeves and aprons)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.09c	Question: Do all workers that wear protective outer garments remove and keep them in a clean and secure area during breaks or when using the toilet facilities?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.13.09d	Question: Are all plastic bin liners closed immediately after harvest to avoid contamination of the harvested product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.13.10	<p>Question: Is there any post-harvest treatment performed to the product in the field? If No, go, 2.14.01</p> <p>Auditor Comments: No.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
2.13.10a	<p>Question: 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 AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10b	<p>Question: 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.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10c	<p>Question: 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 AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10d	<p>Question: Are applications or treatments to the harvested product restricted by the guidelines established by the product label, manufacturer recommendation, or by prevailing national/ local standards and guidelines? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10e	<p>Question: 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 AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.13.10f	<p>Question: 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 AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p>GAP Transportation and Tracking</p>		
2.14.01	<p>Question: Are the vehicles transporting fresh produce from field to facility limited to this function only and maintained in proper condition?</p> <p>Auditor Comments: Yes. The van truck used to transfer the harvested product from the field to Mike Pirone Produce facility is only used for this function.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Yes</p>
2.14.02	<p>Question: Is there a system in place to track product from the farm? If No, go to 2.15.01.</p> <p>Auditor Comments: Yes. With each load the following is on the purchase order: Farm; Field; Harvest Crew; Date of Harvest; PO Number. At Mike Pirone Produce this information is entered into the Famous Accounting System and assigned a lot number for complete tracking of the finished product.</p>	<p>Possible Points: 20 Points Scored: 20 Score: Yes</p>

2.14.02a	Question: 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.	Possible Points: 10 Points Scored: 10 Score: Yes
	Auditor Comments: Yes. With each load the following is on the purchase order: Farm; Field; Harvest Crew; Date of Harvest; PO Number. At Mike Pirrone Produce this information is entered into the Famous Accounting System and assigned a lot number for complete tracking of the finished product.	
2.14.02b	Question: 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A The score will not be affected. The bulk leaves of kale are not packed in individual containers.	
GAP On site storage		
2.15.01	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. There is not an on-site storage on this farm.	
2.15.02	Question: 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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.03	Question: Is the storage area under a sanitation program?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04	Question: Has the operation implemented a pest control program in the storage area? If answer is NO, skip the rest of the subquestions.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04a	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04b	Question: Are pest control devices maintained in a good working condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04c	Question: Are pest control devices adequate in number and location?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.15.04d	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.15.04e	<p>Question: Are all pest control devices properly installed and secured?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.15.04f	<p>Question: Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the storage area?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.15.04g	<p>Question: 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)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>