General Description of Changes to Module 4

1. Changes to question numbers

2. Separated question about clearing procedure and togs into 2 questions for harvest equipmentitoois
3. Post Harvest Pealicide question rewritten for clarity
4. Added questions about pesticide application procedures and individuals applying 8 making decisions about pesticides

Section	0.4	v3.1 Overtion	v3.1 Expectations	PrimusGFS v3.2	usGFS v1.2 Summary of Changes v1.2 Summary of Changes v1.2 Internetation Changes v1.2 Internetation Changes v1.2 Internetation Changes					
Section Inspection	Q# 4.01.02	V3.1 Question Does the operation have a written food safely hygiene set leath pointy of the control of the con	v3.1 Expectations There should be written foot askey policy rules regarding worker and visitor persons uplease. CAPs and relate requirements. All such control of the requirements. All such control of the regarding worker and control my signing they understand and agree to above. Training provided and associated records should meet local and national regulations.	PrimusGPS v3.2 V3.1 Interpretation Guideline Minor deficiency (10 points) it: - Single-included instance(s) of errors and omissions in the records or food safety hygiene and health - Up to three points missing off the worker and visitor personal hygiene, GAPs and health requirements issing. - Training materials are not in the relevant tanguage(s). - Training materials are not in the relevant tanguage(s). - Single-included entance(s) of workers and visitor not being trained or not signing a document stating Major deficiency (5 points) it. - Namerous instances of errors and omissions in the records of cod afterly hygiene and health policy. - Over three points missing off the visitor personal hygiene and health policy. - Over three points missing off the visitor personal hygiene. GAPs and health requirements isting. - Namerous instances of errors and omissions in the records of cod afterly hygiene and health policy. - Training occurring after stating work, and within the first month. Visitor training not occurring. Non-compliance (0 points) if: - Non records of training or workers are not being bained. - Palve or numbers or others and visitors for workers and visitors to sign stating that they will comply - Palve or numbers or others and cultured to workers and visitors to sign stating that they will comply	New #	v3.2 Question No change in v3.2	the growing area, what to do in the case of evidence of animals and/or fecal matter in the growing and/or storage areas, and what to do in the case of dropped product, and if the	Minor deficiency (10 points) if: Single-leciated instance(s) of errors and consistons in the food safety hygiene and health policy. Single-leciated instance(s) of errors and consistons in the food safety hygiene and health policy. Single-leciated instance(s) of errors and visitors not being trained or not signing a document satisfing that they use comply with the operations' personal hygiene and health policy. Major deficiency (5 points) if: Namerous cases of workers and visitors not signing a document stating that they will comply with the operations' personal hygiene and health visitors or signing a document stating that they will comply with Non-compliance (0 points) if: Non-conspirate or examine. No records are examine. No records are examine. The company does not have a document for workers and visitors to significant stating that they will comply with the operations' personal hygiene and health policies. Fundamental faults or dovices and visitors to significant stating that they will comply with the operations' personal hygiene and health policies.		
Inspection	4.02.01	is there documented evidence of the internal audits performed, detailing findings and corrective actions?	There should be records of the internal audits performed, meeting the frequency defined in the internal audit program. The records records and the records and	In the company obes not have a document for who has an vision to sign starring must neely win compa- tion to sign the company obes and the company of the co		No change in v3.2	the internal audit program. The records should include the date of the audit, name of the internal auditor, scope of the audit, justification for answers(not just checked v or all Y/N).	Total compliance (15 points): There should be records of the internal audits performed at each operation, with the frequency defined in the witernal audit program. Frequency depends on the typ and the program of the		
tonedio	4 02 02	And these seconds of pre-hanceed	chocklist is used, as long as all areas are covered. See 1.04 regarding internal audit schedule.	Minor Deficiency (10 points) II: - Singlehicitated instance(s) of follow spicorrective actions not noted Singlehicitated instance(s) of follow spicorrective actions not noted Singlehicitated instance(s) of serval sizes missing on the inspection program. Major Deficiency (5 points) II: - Namerous instances of follow spicorrective actions not noted Namerous instances of serval sizes of the spicorrective actions not not not not not noted Namerous instances of areas dissusse missing on the inspection program. Non-compliance (5 points) II: - Systematic failure to maintain records No documented internal audis have been performed.		No change in v3.2.	A pro-house third inner-time should have been performed to more than 7 days over to	Frequency Details for Farm, Indoor Agriculture and Narwest Crew at least a pre-season growing area assessment and a full CAP self-assessment during harvest asseno covering growing and harvesting operations should be on file. If growing and harvest activities are under the same narring operations should be on file. If growing and harvest activities are under the same narring and conducted dating the harvest season. A harvesting company on under the authority of a grower should have self-assessments on file during harvest season covering each type of harvest operations. If the covering operation is the control of the control of the covering operation o		
		inspections and do they show that the current block (or coded area) is cleared for harvest? If there are no pre-harvest inspections got to 4.02.03.	harvesting is occurring, it should show if there are any harvesting setticitions, etc., e.g., evidence of animal intrusion, changes in weather conditions or weather events, pesticide application events) the harvest rew might not have a copy of the actual inspect, they should have a document indicating which blocks have been inspected and cleared for harvest. If there are no pre-harvest inspections, go to 4,02,03.	harvesting is occurring, if should show if there are any harvesting restrictions, etc. (e.g., evidence of arminal intuisanci, nutriespe in weather condition or weather events, pestides application events). The harvest crew night not have a copy of the actual inspection, but they should have a document incidizing which boths have been inspected and cleared for harvest. If there are no pre-harvest inspections, go to 4.02.03.		unding III Vol.4.	harvest and if harvesting is occurring, it should show if there are any harvesting restrictions, etc., g.e., evidence of animal intrusion, changes in weather conditions or weather events, pesticide application events). The harvest crew might not have a copy of the actual impsection, but they should have a document inclining which blocks have inspected and cleared for harvest. If there are no pre-harvest inspections, go to 4.02.03.	han 7 day port or harvestand flavesting is occurring, it should show if here are any harvestin restrictions, etc., leg., devidered animal missions, changes in vester conditions or vester extended application events). The harvest crew might not have a copy of the actual negrection, but they should have a document indicating which belost have been inspected and disarred for harvest. If there are no pre-harvest inspections, go to 4.02.03.		
Training	403.01	is there a food safely hygene training program covering new and existing recognized covering new and existing workers and are records of these basining events?	current policies and requirements of the company regarding hygiene. Training should be in the language understood by the workers, and training type and intensity should reflect the risks	Total compliance (15 points). These should be a formal training program to inform all workers of the contrapt proclaves and procupiements of the company regarding hygiens. Trainings should be in the language understood by the workers, and training type and intensity should reflect the risks accounted with the procuriosprocesses. Frolly expressive processes are accounted by the processes are accounted with the procuriosprocesses. Frolly expressive processes are accounted by the processes are acco		is there a food safely hygiene training program covering the year of the safe program covering the safe program covering the safe program of the s	There should be a formal training program to inform workers of the current policies and recipiements of the company reparding hypeen. Training should be in the language understood by the workers, and training type and intensity should reflect the risks associated with the productions produced the result of the production of the receiver of the production of the producti	Total compliance (15 points). These should be a formal training program to inform all workers of the current policies and procedures and requirements of the company regarding hypiene. Training should be in the language understood by the workers, and training type and intensity should reflect in risks associated with the production processes. Frequency allowable be at the state of the season of the risks associated with the production processes. Frequency allowable be at the state of the season to the requirement of the season of		

Training	4.03.02	Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	Sanitation training should ensure that the workers understand the importance of proper sanitation, cleaning efficiency, how to use the importance of proper sanitation, cleaning efficiency, how to use the common state of the sanitation workers attend regular tood safety trainings, sanitation training should also include elements of food safety training retired to sanitation operations (e.g., hand weaking, restroom use, foreign material, etc.). Training logs should have a dearnly defined topic(s) covered, trainer(s) and material(s) used(given.	Total compliance (5 points): Sanitation training should ensure that the workers understand the importance of proper sanitation, clearing efficacy, low to use the clearing elements and how to be added to the complete of t		No change in v3.2	Sandalor having about ensure that he vertices understand the impostance of proper- solution; change ligitacts, here to use the discenting denication also be to use desirable Sandalor Standard Openine Procedures. Unless sandalor workers altered regular floot sately trainings, austication raining should also include elements of floot safety training, perferent to sandalor openations (e.g., hand washing, restroom use, foreign material, et., Training loss should wave clearly defined lospical occurred, training (insufacility), used given and who attended the training (name and signature)	Total compliance (5 points): Sanitation training should ensure that the workers undentand the importance of proper sanitation, cleaning efficacy, low to use the cleaning cleaning and how to be more considered to the control of the
Training	4.03.03	Are there written and communicated procedures in joine that require food handlens to report any cuts or grazes and/of if they are suffering any linesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/cind-deritatist) lavies, e.g. USA, auditors can check procedure-policy but not the actual records).		Moor deficiency (7 points) if. Singleficiolated indepancy (a) errors or omissions in procedure. Major deficiency (3 points) if. Namerous instances of errors or omissions in the procedure. Non-compliance (0 points) if. There is not a documented procedure in place. A procedure is in place, but it has not been communicated to food handlers.		No change in v3.2	No change in v3.2	Stone detection() (**portis) E ** - Singlehicidate detance(s) of errors or omissions in procedure Singlehicidate destance(s) of errors or omissions in procedure Singlehicidate destance(s) of evidence that workers are unaware of the procedure requirements. Mayor deticlency (5 portis) E ** - Nameous instances of errors or omissions in the procedure Nameous instances of evidence that workers are unaware of procedure requirements. Non-compliance (0 portis) E ** - There is not a concentrated procedure in place A procedure is in place, but it has not been communicated to food handlers.
Training		Are there worker food safety no conformance reconst and associated corrective actions (including retraining records)?		Total compliance (3 points). A worker non-conformance should be recorded when workers are found systematically not following float safely regimenest. The subtiles should have a record for worker non compliance, corrective actions and evidence that retaining has occurred (where relevant). Audities records might be veride a confidential, and therefore, a verbal confirmation should be gained. There might be a few systems, which includes re-training, verbal and written disciplinary actions and allowance to immediate hermation for gross miscinations, exhaulted and written disciplinary actions and allowance for immediate hermation for gross miscination for gross miscination. Manor Deficiency (2 points) if. —Option for immore down some cere distillable that as present no known good examples exist. Major Deficiency (1 point) if. —Obsciplinary system is not used for GAP violations. Non-compliance (0 points) if. —No records or no disciplinary system.		No change in v3.2	No change in v3.2	Total compliance (3 points). There should be a disciplinary system in place A worker non- conformance should be recorded when workers are founded buttoming food safely requirements. The audites should have a record for worker non-compliance, corrective actions and evidence that retaining have counted (where relevant). Audite records right of we'we'd as confidential, and therefore, a we'ball confirmation should be gained. There might be a fire system, which houldes re- barring, verbal and witten disciplinary actions and allowance for immediate termination for gross misconduct. Minor Deficiency (2 points) 8: - Singularisated estatuance(s) of follow upcorrective action not noted. Mayor Deficiency (2 points) 8: - Name of the status instances(s) of follow upcorrective actions not noted. Name compliance (points) 8: - No records or no disciplinary system.
Harvest Worker Hyglene	4.05.01		Al least one loide per 20 workers should be provided, with separate loster facilities provided for men and women in groups larger than 5 workers, or if more stirrigent, as per prevaling relational/local guidelines, and stord be within 14 mile or 5 minutes waiting a consideration of the control of the cont	Total compliance (15 points). Total tabilities should be available to all workers and visitors. At least on tools per 20' workers bound be provided, with separate totaller failities provided for man and women in groups larger than 5 workers, or if more stringent, as per prevailing national local guidelines. Total tracity placement should be within 1 wine of 5 minuties watering fails above of where workers are located, or if more stringent, as per prevailing national local guidelines. A 5-minute drive is not acceptable. Reference: United States Department of Labor 1929 Title Field Sanisation https://www.ork.au.gov/lawo-reguirepulations/standardnumber/1929/1928.110 Minor deficiency (10 points) if: - The total facilities are not within 1/4 mile or 5 minutes walking distance		No change in v3 2	Total facilities should be available to all workers and visitors, while work is actively counting. All east on both per 20 workers should be provided, or firme stringent, as per prevailing rationalized guidelines. Total facility processes that the provided of the workers are prevailing rationalized and providence. Total facility and the provided of the provided provided and the provided provided and the provided provided provided and the provided pr	Total compliance (15 points). To list facilities should be waitable to all workers and visitors, while work is actively contring. A feature to be list per 20 workers should be provided, or flower stringent, as per prevailing national flower quicklense. Total facility placement should be within contributed or contributed to the contributed of the contrib
Harvest Worker Hygiene	4.05.01a	Are toilet facilities in a suitable location to prevent contamination to the product, packaging, equipment, and growing areas?	Placement of foilet facilities should be in a suitable location to prevent contamination to product, packaging, equipment, water sources, and growing areas. Consideration should be given when portable units are used that they are not parked (if on trailers) too close to the edge of the crop.	Total compliance (15 points). Placement of loief aclilles should be in a suitable location to prevent contamination to product, packaging, explament, water sources, and growing reaso. Consideration should be given when portable units are used that they are not situated too close to the edge of the crop. If pit tolets are used, consider proximity to crop and water sources.	4.04.01a	No change in v3.2	Placement of toler facilities should be in a suitable location prevent contamination to product, packaging, equipment, water sources, and growing areas. Consideration should be given when portable units are used that they are not parked (if on trailers) too close to the edge of the crop and have a minimum 15 ft (4.5 m) buffer distance in the event of a spill or leaf. If If plotted are used, consider proximity to or pand water sources.	Total compliance (15 points). Placement of tolet facilities should be in a suitable location opervent contamination to product, practioging excipient, water source, and growing seas. Consideration should be given when portable units are used that they are not parked (if on trailers) too close to the edd he cop and have a minimum 15 it. 45 mb. buffer distance in the event of a spill or leak if pit tolets are used, consider proximity to crop and water source.
Harvest Worker Hyglene	4.05.01b	Are the exist having of the totale designed and manifamiliared to prevent contamination (e.g., free from leaks and crucks)?	calch bearin from Dollers must be designed and maintained properly to prevent contentiation on their product, packaging, and equipment. Calch basins should be free of leaks, cracks and constructed of carable materials that will not degrade or decompose, such as wood.	Table compliance (§ points). Cash hasters from holdes you to be designed and maintained properly to prevent conformations not beds product, packaging, and equipment. Cash hasters doubt for the or less, cracks and constructed of durable materials (e.g., plasts) that will not degrade or decompose (no wood). Nate: pleats cannot be considered to be properly designed to prevent contamination. More deficiency (§ points). It was not be a properly designed to prevent contamination. More deficiency (1 point) if: More than the calculation of the contamination of the growing area, product, packaging, and equipment such as observing leaks or being improperly constructed.	4.04.01b	Into black facilities designed and maintained to prevent contentions of the prevent contention (e.g., free from leaks and cracks)?	Table facilities should be five from crucia and labels and any weeks holding table from tolders must be designed and multilated people to greened containmount Weeks holding tables aloud be five of leaks, cracks and constructed of durable materials (e.g. judicio) tables aloud be five of leaks, cracks and constructed of durable materials (e.g. judicio) table with ordinary of composers (or wood). Each tolded should be verificated to cubed as. Pil toldels cannot be considered to be properly designed to prevent contamination.	Total compliance (§ points). Total facilities should be five from crucials and basis and any vession business must be designed and manishmed properly in prevent constrainables. Waste holding tanks a should be fine of leaks, cracks and constructed oblivation thanks a should be fine of leaks, cracks and constructed oblivation materials (e.g., plastic) that will not designed or decompose (in wood). Each belief should be verifiated to unided air. Note: pit toletic cannot be considered to be properly designed to prevent containmation. More deficiency (g. points) (f. Single observation of one of the waste holding bank(s)) not designed or maintained improperly—Single observation of one of the waste holding bank(s) not designed or maintained reproperly—single observation of leaf facility not being well maintained (e.g. cracks, hotes, leaks) or not vented to outside air. **Note: On the contrained of the con
Harvest Worker Hygiene	4.05.01c	is there a documented procedure for emplying the catch basin in a hygienic manner and also in a way that prevents product, packaging, equipment, water systems and growing area contamination?	If self contained briefs are used, the tolet basins should be engliefd, pumped, and cleaned in a manner to avoid containnation to product, packaging, equipment, water systems and growing sarea(s). Equipment used in emphylingumping must be in good working order. A documented policy should exist and should include a response plan for major teaks or spills.	Total compliance (5 points): file-florostanect briefs are used, the briefs basins should be emplied, upumped, and disease in a manner to avoid combamistion to product, packaging, egilpment, water systems and growing area(s). Explaiment used in emplying/growping must be in good working order. A documented procedure should exist and should include a response plan for major leaks or spills, as well as indicating where pumped waste is disposed of.	4.04.01f	Where used, is there a documented procedure for emptying the waste holding tanks in a hygienic manner and also in a way that prevents product, packaging, equipment, water systems and growing area contamination?	If blints have waster holding barts in they should be emplote, pumped, and desented in a manner to avoid contamination to product, loakaging, equipment, salvet systems and growing arrelly. Equipment used in emplying/sumpring must be in good working order. A focumented proceder evolud exist and robust can response pain for major lessful or splice, including indicating where pumped waste is disposed of and requiring communication to the designated person() responsible for the foot safety program regarding the actions taken when a major leak or spill occurred.	Total compliance (5 points); If toleshahre waste holding banks, theyshould be emplied, pumped, and delamed in a memore to avoid containation to product, polarging, equipment, waster yestems and growing area(s). Equipment used in emplying/pumping must be in good working order. A decumented procedure hould worked and sould reduct a response plan for magin feature or paids, waste as including where pumped waste is disposed of and requiring communication to the designated prescript (in personable for the food safety program regarding the actions taken when a major leak or spill course.)
Harvest Worker Hygiene		Are toilets constructed of materials that are easy to clean?	Tollet facilities should be constructed of non-porous materials that are easy to dean and sanitze.	Manor Deficiency (Z. parist), if. Single-includes literature of folieth not being constructed of non-porous materials. Single-includes instance of folieth not being constructed of non-porous materials. Single-includes instances of for and sidewalls not being waterlight. Numerous instances of folieths not being constructed of non-porous materials. Numerous instances of floor and sidewalls not being waterlight. Non-compliance (D porists) if. Toilsis are not constructed of non-porous materials.		Are toilet facilities constructed of materials that are easy to clean?	sanitz. The floors, walls, ceiling, partitions and doors should be made of a finish that can be easily cleaned.	Simple Distributions (2 points) E. Singletabilities International Conference on the International Conference on the International Conference on the International Conference on Conferen
Harvest Worker Hygiene		light color allowing easy evaluation of cleaning performance?	Toilets should be constructed of materials light in color, allowing easy evaluation of cleaning performance.	Total compliance (3 points): Toilets should be constructed of materials light in color, allowing easy evaluation of cleaning performance.	4.04.01d	a light color allowing easy evaluation of cleaning performance?	cleaning performance.	Total compliance (3 points): Toilet facilities should be constructed of materials light in color, allowing easy evaluation of cleaning performance.
Harvest Worker Hygiene	4.05.01f	Are toilets supplied with toilet paper and is the toilet paper maintained properly (e.g., toilet paper rolls are not stored on the floor or in the urinals)?			4.04.01e	Are toilet facilities supplied with toilet paper and is the toilet paper maintained properly (e.g., toilet paper rolls are not stored on the floor or in the urinals)?	No change in v3.2	No change in v3.2

Harvest Worker Hygiene Harvest Worker Hygiene		As the betaff facilities and hard weshing stations clean and see there records showing toiled cleaning, servicing and stocking is occurring regularly? It is there evidence of human fecal contamination in the harvesting area? ANY DOWN SCORE IN THIS OURSTON REQUITS IN AN AUTOMATOR FAILURE OF THE AUDIT.	harvesting area, area being harvested, packaging area, equipment	There is a single incidence of human fecal matter found in the harvesting area.	4.04.01g	Are boat facilities and hand wealthing stations clean and are their records stations clean and are their records showing dearing, servicing and stocking is occurring regularly? Is the harvesting area free from any evidence of human feed contamination? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	No change in v3.2 There should be no evidence of human fecal contamination in the harvesting area, area being harvested, packaging area, equipment area, or in any other area that would cause a contamination issue. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Sance deficiency (7 points) f. Graphicoloided instance) of one compliance to above requirements. Graphicoloided instance) of one compliance to above requirements. Graphicoloided instance) of incoler boint issues being placed in trash can. Graphicoloided instance(s) of incomplete or missing records. Major deficiency (2 points) f. Numerous instances of one complete or missing records. Authorized instances of one complete or bits above requirements. Numerous instances of incomplete or instances produced in trash cars. Numerous instances of incomplete or instances produced in trash cars. Total compliance (15 points) Times should be no evidence of human fecal contamination in the humanistic produces. Total compliance (15 points) Times should be no evidence of human fecal contamination in the humanistic produces are also also accounted area in a submarked failure. Authorized Failure (0 points) E. Allocatical Failure (0 points) E.
Harvest Worker Hygiene		Is hand washing signage posted appropriately?	Tollet facilities should have hand washing signs as a reminder to wash hands before and after eating, returning to work and after using the tollet. Signs need to be posted and in the language of the workers (visual signs are allowed). The visuats or signs should be permanent and placed in key areas where workers can easily see them.	Tada congisiance (5 points). Total facilities about it two-hand weathing signs as a remoder to wash hands before and there enting, returning to work and self availage block. Signs need to be pasted visibly and in the language of the workers (visual signs are allowed). The visuals or signs should be permanent and placed in key areas where workers can easily see them.		No change in v3.2	language of the workers (picture signs are allowed). The signs should be permanent and placed in key areas where workers can easily see them.	Total compliance (5 points). Total facilities should have hand wealting signs as a remoter to wash hands before and after eating, returning to work and after using the hotel. Signs need to be posted visibly and in the language of the workers (picture signs are allowed). The signs should be permanent and placed in key areas where workers can easily see them.
Harvest Worker Hygiene		Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Enough hand washing stations, is working order, should be provided to ensure difficient worker flow () per 20 people on site), and available to all workers and visitors. Hands free is an optimum system. Hand washing stations should be located within close protection of the control of th	Total compliance (15 points): An adequate number of hand weathing stations, in working order, should be provided to ensure efficient worker flow (per 20 people on intellegal, and be available to all workers and visitions. Hands free is an optimum system. Hand weathing stations should be visible and located within close proximity of tolet facilities and 1/4 mile or 5 minutes waiting distance of where workers are located.		No change in v3.2	Enough hand washing stations, in working order, should be provided to ensure efficient for younger flowing for younger of provided to sensure efficient for younger of property of the provided to sensure and visitors. Hands free is an optimum system. Hand washing stations should be located within close proximity of loost facilities, and within 14 first or 5 minutes washing distance of where workers are provided to the provided of the provided	Total complance (15 points). An adequate number of hand washing stations, in working order, whould be provided nearms efficient vender flow (1 per 20 points) and the suitable to all workers and visitors. Hands free is an optimum system. Hand washing stations should be visible and located without lose promising of both efficiency and within 14 mile or 5 minutes washing distance of where workers are located.
Harvest Worker Hygiene	4.05.04a	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 change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.04b	Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?			4.04.03b	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.04c	Are hand wash stations adequately stocked with unscented soap and paper towels?			4.04.03c	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.04d	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?				No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.05	Are total coliforms (TC) and generic E. coli tests conducted on the water used for hand washing at the required and/or expected frequency?	Total colomes (CI) and generic E. coil testing should occur on a countine basis. All neter sources used for hand washing throughout the harvesting season should be tested. One sample per water source should be collected and tested prior to use and then at least quarterly, ideally monthly.	Total compliance (15 points): Total collibrams (TC) and generic E. coll lesting should occur on a routine ass. All water sources used for hand washing floregolput the harvesting season should be teisted. One sample per valer source should be collected and tested prior to use and then at least quarterly, ideally monthly.	4.04.04	No change in v3.2	Total coliforms (TC) and generic E. coli lesting should occur on a routine basis. At water sources used for hand washing throughout the harvesting season should be tested. One sample per water source should be collected and tested prior to use and then at least quarterly, ideally memority. Water samples should be taken from a close to the point of use as is practical e.g. hand wash spigotfluxout. If there are multiple hand wash units, then samples should be taken from a different colosion each lest (inclinations or routine). If there are multiple sources for hand wash water, testing should also account for each source used.	Total compliance (15 points). Total colliforms (TC) and generic E. coil leating should occur on a outline basis. All resources used for him desiring throughout the harvesting second should be leated. One sample per water source should be collicited and fested prior to use and then all least quadrathy, leadly morehity. Water samples should be based not an active to the point of use as is practical e.g. hand wash spigitificated. All least one sample per source is required. If there are matriple hand wash units, then samples should be based not an different location each lest practicate or rotate locations). If there are multiple sources for hand weath value, leating should also excount for each source used.
Harvest Worker Hygiene	4.05.05a	Do written procedures (SOPs) exist covering proper sampling protocols, which include where samples should be taken and how samples should be identified?			4.04.04a	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.05b	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?			4.04.04b	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.05c	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?		Monor Deficiency (10 points): E. Singlinicidate Internacion of records showing solution abnormal test results for total coliforms without adequate documented corrective actions. Mayor Deficiency (5 points): E. Numerous instances of records showing solution abnormal test results for total coliforms without adequate documented corrective actions.	4.04.04c	No change in v3.2	No change in v3.2	Mono Deficiency (10 points) 2: "Englightesidate Internacion of records showing unsubble or abnormal test results for total coliforms without adequate documented corrective actions. Major Deficiency (5) points) 2: Major Deficiency (5) points) 3: Major Deficiency (5) points) 4: Major Deficiency (5) points (5) poin
Harvest Worker Hygiene		Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?				No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.07	Are secondary hand sanitation stations (e.g. hand flop, side or spary stations) adequate in number and location, and are the stations maintained properly?	to-eat" (e.g., heths, lomatore, edible flowers, etc.). Secondary hand sanitizers are optional for root vegelable crops or a commodity that requires cooking prior to eating. Secondary hand sanitation (hand requires cooking prior to eating. Secondary hand sanitation statistics) and requires cooking prior to eating. Secondary hand sanitation statistics are statistically secondary and sanitation statistics and statistics. Secondary hand sanitation statistics statistics are secondary to secondary	Total compliance (5 points). Secondary hand sanitation is required for items that may be "ready-lo-est" (e.g., a thesis, store flux, flux) temples, circuit, seelid flowers, etc.). Secondary hand sanitation for root vegetable crops or a commodity that requires cooking prior to eating. Secondary hand sanitation flux and long jees or sprays) ofcen or teplace hand valenting requirements flux surfacant qualities). Secondary hand sanitation stations should be non-perfurmediamented. Inwe 60% to 95% to 95% the prior of the prio		No change in v3.2	Secondary hand sanitation is required for items that may be "ready-to-east" (e.g., heris, tomates, edite forews, etc.). Secondary hand samilizars are optional for root vegetable corpor ar commodify that requires cooking prior to eating. Secondary hand samilation fund dips, egio e repsylv does not registect hand vashing requirements (lack surfactant qualifies). Secondary hand samilation stations should be unscentedinton-perfumed, have established by the secondary hand samilation stations should be unscentedinton-perfumed, have established control and secondary and secondary hand samilation stations are secondary and secondary	Total complance (5 points). Secondary hand sanitation is required for fierm that may be "ready-faciler (e.g., herbs, store full, tomakes, chiza, edite flowers, etc.). Secondary hand analizers are optional for root vegetable crops or a commodity that requires cooking prior to estime, Secondary hand sanitation fauld does, give a synapsy obeen of replace hand washing requirements (lack sunfacility qualifies). Secondary hand sanitation stations should be non-perfilment/uncented, triver outside from the hand significant should be required that the country of the state of the
Harvest Worker Hygiene	4.05.08	Is it evident that corrective actions are taken when workers fail to comply with hand washing guidelines?	It should be evident that corrective actions are taken by a supervisor in charge when workers fail to comply with hand washing requirements.		4.04.07	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.09	is here no sign of any worker with bolls, some consummer or with property of the conditions of the conditions of bootstorne liness working directly or indirectly with food?		Mone deficiency (7 prints) if. "There is no minor deficiency for this question. Major deficiency (5 prints) if. "There is no major deficiency for this question. Non-compliance (0 points) if. "One or more workers are observed working in contact with food, food contact surfaces or packaging that has or have exposed bolds, sores, effected wounds, showing signs of food borne liness or any other source of abnormal microbial contamination that is a Nazard.	4.04.08	Are workers who are working directly or directly with look, the form evidence of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	No change in v3.2	Manor deficiency (7 points) if: - A single instance of a worker with exposed boils, sores, exposed infected wounds, flootibone lites or any other source of abnormal microbial contamination. There is not a threat of product or packaging contamination. Many deficiency (5 points) if: - More than one instance of workers with exposed boils, sores, exposed infected wounds, or a contamination of a point of abnormal microbial contamination. There is not a threat of product or packaging contamination of abnormal microbial contamination. There is not a threat of product or packaging contamination. Non-compliance (0 points) it: - One or more workers are deserved working in contact with flood, food contact surfaces or packaging that has or have exposed boils, sores, infected wounds, showing signs of food bornel littless or any other source of abnormal microbial contamination that is a hazard. - The auditor should consider whether this is adulteration and whether to apply Q 4.05.09 and soore a workers and the product of the product of the product of the packaging and workers and the product of

The content of the	Harvest Worker Hygiene	4.05.10	Is jewelry confined to a plain wedding band and watches are not worn?			4.04.09	Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not wom?	No change in v3.2	No change in v3.2
Part		4.05.11	stored in the growing area(s) or material		far enough away from growing area(s) and material storage area(s) to prevent contamination and avoid	4.04.10	Are worker personal items being stored appropriately (i.e. not in the growing	No change in v3.2	should be far enough away from growing area(s) and material storage area(s) to prevent
The state of the s	Harvest Worker Hygiene	4.05.12	drinking confined to designated areas.			4.04.11	No change in v3.2	No change in v3.2	No change in v3.2
Service of the control of the contro		4.05.13				4.04.12	No change in v3.2	No change in v3.2	No change in v3.2
1945 1945	Harvest Worker	4.05.14	Are all workers wearing protective outer garments suitable for the operation (e.g. appropriate clean clothes, smocks,		based on risks his should consider the following; outsider requirements, benification and focal legal requirements, position close confurration and foreign material risks, etc. Outer grammers include where applicable; smocks, aproxis, stevers, gloves, etc. Suitable coloring is required for workner handling products his are polerating involves and explained and the required for workner handling products his are polerating involves and explained and the poleration of the po	4.04.14	No change in v3.2	No change in v3.2	policy based on risks this should consider the following customer requirements, national and local legal requirements, potential cross continuation and foreign underlinate, act, cold treng amends include where applicables: smoots, apons, selevers, non-later gloves, etc. Suitable dothing is required for winders handling products that are potentially reproducts these, leafly greens, etc.), items should be laundered in-house of by contract laundering agency, individual workers should not labe protective outling agency to contract laundering agency, individual workers should not labe protective outling agency to the same should be charged and selective of the same should be charged and selective of the same should be charged and selective of the same should be charged and be read to read the protective outlines are not allowed to replace handwashing requirements. Gloves should be changed after break periods, using talet facilities, any activity offer than handling of food letters or when gloves are soled, thun or dehmetic contaminated. If re-usuable gloves are used, then they should be made of material that can be readily cleaned and smitted, cleaning offers should be should be should be should be should be without the sole of the should be readed throughout the style and store properly hebetween uses. Gloves should not be taken home for cleaning, Where gloves are used, they should be not be readily offered and should be should be should be should be safely and store of material that can be readily cleaned and with a seguine, por point, if we can be considered where it could lead to contamination of the protection should also be considered where it could lead to contamination of the protection of thought also be considered where it could lead to contamination of the protection of thought also be considered where it could lead to contamination of the protection of the should be the considered where it could lead to contamination of the protection of the should be the considered where it could lead to contamination o
Management Man		4.05.15	(shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of head, Bluetooth			4.04.13	No change in v3.2	No change in v3.2	No change in v3.2
Horse was an extensive only in the property of	Hygiene		Do workers remove protective outer garments (e.g., smocks, aprons, sleeves and gloves) when on break, before using the toilets and when going home at the end of their shift?						
Septiments and suppressed in the surface of the section of the sec	Hygiene		leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilet?						
Control Projects Control Pro		4.00.17		account the air temperature, humidity and the nature of the work performed, to meet the needs of all workers are free the performed to meet. Freeh potable water meeting the quality standards for drinking water should be waitable for workers on-site to prevent of dehydration. The term 'potable' meaning that the water is of drinking water quality (e.g., the EPA childing Water Standard Carloss and Carl	should be provided and placed in locations readily accessible to all workers on-falle to prevent destyration. Water should be suitably could in sufficient annuals, skilling files accurate the air temperature, humidity and the nature of the work performed, to meet the needs of all workers. The temperature, humidity and the nature of the work performed, to meet the needs of all workers. The temperature of the place of the subject of the su	4.04.10	No classifier in 10.2	temperature, hunridigy and the nature of the work performed, to meet the needs of all workers. Fresh potales water meeting the guality standards for definiting water should be available for workers on-site to prevent dehydration. The form 'probable' meaning that the water is of drinking wear should be prevented to the probable of the probable of the probable water is of drinking water standard or equivalent, if we should be maintained in a deen condition, fee from residues and conditionation to ensure workers are not adversely affected by contamination and the probable water from unclean containers. There is evidence (i.e. visual observation or documentation) he wealt is coming from a questionable source, the suddoor should review.	should be provided and placed in locations readily accessable to all workers on-site to prevent dehydration. Water should be seulatily out and in sufficient amounts, bating into accumit the air temperature, humidity and the nature of the work performed, to meet the needs of all workers. The temperature, humidity and the nature of the work performed, to meet the needs of all workers. The temperature of the provided in the provided or deplayed and the provided in the provided by the provided by a temperature of the water at the time of the data. If I water continues are used, they sould be maintained in a deen condition, for the form of the provided in the provided and continued to the provided and the prov
Hyperal Publical Publ		4.05.17a	drinking fountain is used) and made	issues are avoided from person to person. Examples include single	Total compliance (5 points): Single use cups should be provided so that cross contamination issues are avoided from person to person. Examples include single-use paper cups, drinking fountains, etc.	4.04.16a	No change in v3.2	contamination issues are avoided from person to person. Examples includesingle-use	are avoided from person to person. Examples includesingle-use cups, drinking fountains, etc.
Move of part Move		4.05.18	Are first aid kits adequately stocked and			4.04.17	No change in v3.2	No change in v3.2	No change in v3.2
Hyread Places 4, 52.21 (abs. page 1) and a complete for promotion of the present place of the product being great part of the product being great in an automatic failure. Horvest Places 4, 50.21 (abs. page 1) and a complete for product being great in an automatic failure. Horvest Places 4, 50.21 (abs. page 1) and a complete for product being great in an automatic failure. Horvest Places 4, 50.21 (abs. page 1) and a complete for product being great page 1. (abs. page 1) and a complete for product being great page 1. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product being great. The product being great page 2. (abs. page 2) and a complete for product page 2. (abs. page 2) and a complete for product page 2. (abs. page 2) and a complete for product page 2. (abs. page 2) and a complete for product page 2. (abs. page 2) and a complete for product page 2. (abs. page 2) and a complete for product page 2. (abs. page 2) and a complete for product page 2. (abs. page 2) and a complete for product page 2. (abs. page 2	Harvest Worker	4.05.19	Are all commodities that come in contact with blood and/or other bodly fluids destroyed? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.			4.04.18	No change in v3.2	No change in v3.2	No change in v3.2
Interest Practice 4.05.01 In the ready practice 4.05.01 In t	Harvest Worker Hygiene	4.05.20	Are there adequate trash cans placed in suitable locations?			4.04.19	No change in v3.2	No change in v3.2	No change in v3.2
and/or animal activity (vide or demonstrate): and or downward activity (vide or demonstrate): and or downward activity (vide or demonstrate): and or downward activity vide or	Harvest Worker Hygiene	4.05.21	Have any potential foreign material			4.04.20		No change in v3.2	No change in v3.2
Produce that has come knot deed contact with feed matteries are 2. Produce that has come knot deed contact with feed matteries are 1. Supporting 59 R1C part to be harvested. A "hor harvest zero production of the contact of the production of the p			and/or animal activity (wild or domestic) in the harvesting area?	area, to the crop, to the field equipment, etc., and therefore, should not be present in the operations. Evidence of animal presence can include tracks, fecal matter, feathers, etc.	the crop, to the field equipment, etc., and therefore, should not be present in the operations. Evidence of animal presence can include tracks, fecal matter, feathers, etc.	4.05.01	presence and/or animal activity (wild or domestic)? If Total Compliance, go to	equipment, etc., and therefore, should not be present in the operations. Evidence of anim presence can include tracks, fecal matter, feathers, etc.	at to the crop, to the equipment, etc., and therefore, should not be present in the operations. Evidence of animal presence can include tracks, fecal matter, feathers, etc.
area, a systematic event (not spondide)? ANY DOWN SOCRE IN THIS OUESTION RESULTS IN AN AUTO-MATCH FAULURE OF THE AUDIT. AUTO-MATCH FAULURE OF THE AUDIT. Harvest Practices 4.05.02 is there evidence of infants or bodders in			the harvesting area?	Produce that has come into direct contact with fecal material is not to be hanvested. An on harvest zoner approximately 6ft (1.5 m) radius should be implemented unless or until adequate miligation measures have been considered. If evidence of fecal matter is found, a food safety assessment should be conducted by qualified workers. Consideration of the maturity stage and type of crop involved is recorded. Any evidence of human fecal matter in the	Singleficiolated instance of fecal matter found in the harvesting area. Mayor deficiency (5 points) if: Numerous instances of fecal matter found throughout the harvesting area. A no harvest zone is implemented, but the radius is less than off. Non-compliance (0 points) if: Fecal matter is found in the audited area and a "no harvest zone" was not implemented.	4.05.01a	COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	into direct contact with fecal material is not to be harvested. A "no harvest zone" approximately Sft (1.5 m) radius should be implemented unless or until adequate mitigation measures have been considered. If evidence of fecal matter is found, a food safety assessment should be conducted by qualified workers. Consideration of the maturity state and type of croir involved is required. Any evidence of human fecal matter	SingleIsolated instance of focal matter found in the harvesting areason a food safety risk assessment was implemented correctly. *A no harvest zone: is implemented but the radius is less than 5 it. *A not harvest zone: is implemented but the radius is less than 5 it. *A notification of the result in the safety of the radius of the safety risk assessment was implemented correctly. *Any instance of learn anter is found, and a food safety assessment is not conducted. *Advantation of feature (ip porsit) it. *Advantation feature (ip porsit) it. *Advantation feature (ip porsit) it. **Entire of the result of the result of the safety assessment is not conducted. *Advantation feature (ip porsit) it. **Entire of the result of the res
Harvest Practices 4.06.02 is then evidence of Mo change in v3.2 No change in v3.2 No change in v3.2	Harvest Practices		area, a systematic event (not sporadic)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.				Question removed		
	Harvest Practices	4.06.02				4.05.03	Is the harvest area free from evidence of infants or toddlers?	No change in v3.2	No change in v3.2

Discourage Providence	4.00.00	Are there written cleaning and sanitation					T.	
marvest Practices	4.06.03	procedures (Sanitation Standard Operating Procedures) for the				Question removed		
Harvest Practices	4.06.03a	harvesting equipment? Are cleaning and sanitation logs on file				Question removed		
		for harvesting equipment that show what was done, when and by who?						
Harvest Practices	4.06.04	Are all demicials (predicides, actifizers, developers), but hostins, etc.) stored electropers, but hostins, etc.) stored securely, safely and are they labeled correctly?	Commission are required to be stored in a destignated area. The deminical storage area to be bacted away from any raw materials, packaging & finished food products. Split controls should be in place for opened in use containers.	Where deficiency (10 points) if: "Engleficiables function(s) of hermicals not properly stored Singleficiables function(s) of improperly labeled or unlabeled chemical containers Singleficiables function(s) of empty containers either not being stored properly or disposed of properly Singleficiables function(s) of empty containers either not being stored properly or disposed of properly Singleficiables function(s) of empty containers either not being stored properly or disposed of properly Nameous instances of improperly sloted chemicals Nameous instances of improperly sloted chemicals Chemical storage is esgregated in a designated area, but not looked Chemical storage is esgregated in a designated area, but not looked Chemical storage is esgregated in a designated area, but not looked Chemical storage is esgregated in a designated area but not looked Chemical storage is esgregated in a designated area but not looked Nameous instances of empty containers either not being properly stored or disposed of properly Nameous instances of empty containers either not being properly stored or disposed of properly There is no designated area for chemicals There is a designated area for chemicals, but it is not an enclosed or looked area.	4.05.04	No change in v3.2	Chemicals (i.e., pesticides, switzers, delegates, butterarts, 6t); are required to be travel in a well-whech designated of this agin, deficiated, secure (ocked) area away from food and packaging materials and separated from growing area and water sources. Spill centrols should be in place for period in use containers. At chemical contains should be off the floor, have legible labels of contents, this includes chemicals that have about be kept in a secured storage area until they can be recycled or disposed of properly	Jamor deficiency (10 points) if: "Ingiglesloaked instance(s) of chemicals not properly stored. "Singielsloaked instance(s) of chemicals not properly stored. "Singielsloaked instance(s) of embroad containers either not beginned stored properly or disposed of properly. "Singielsloaked instance(s) of embroad containers either not beginned sproed properly or disposed of properly. "Singielsloaked instance(s) of chemicals being stored properly sproed properly stored chemicals. "Singie sloaked instance(s) of chemicals being used without proper attention to chemical spillage. Major deficiency (5 points) if: "Namerous instances of improperly based or unableded chemicals. "Namerous instances of improperly stored chemicals. "Namerous instances of chemicals being used without proper attention to chemical storing in the store of the properly stored or disposed of properly. "Namerous instances of chemicals being used without proper attention to chemical storing in the chemicals spillage. Nan-compliance (0 points) if: "Table is a designated area for chemicals. "There is a designated area for chemicals. "Spilled chemicals found in the chemical storage areas (not cleaned up properly)
Harvest Practices	4.06.05	Are "food grade" and "non-food grade" chemicals used appropriately, according to label and stored in a controlled manner?			4.05.05	Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	No change in v3.2	No change in v3.2
Harvest Practices	4.06.06	Are there records of microbial setting for water used for positive set of positive (e.g., washing, re-lyvigating) and product contact (re.g., washing, re-lyvigating) and product contact undexce (e.g., desing) griefling positing position positions are produced as the position of the position		Tata compliance (10 points). All water sources should be lested that are used for positharvest product ocate (a.g. washing, re-hydrating) and product contest surfaces (e.g. cleaning grading or packing liables and harvest tools) at lessed squarterly. Results of valent resting for total coliforms and E. coil should not be neglitive or -detection limit (MPN or CPUTOM). If out of specification results are received to the neglitive or -detection limit (MPN or CPUTOM). If out of specification results are received to the neglitive or -detection limit (MPN or CPUTOM). If out of specification results are received to the neglitive or -detection limit (MPN or CPUTOM). If out of specification results are received to the neglitive or -detection results are received to the neglitive or -detection results are results. For commodities used the Leaf of Penes Makelening appearant, one sample of water source. Additional samples shall be colocided at identivation for less than 18 hs. apart and at least morthly during use. More deficiency (7 points) if: -togic instance of swater testing not occurring at least quarterly. Naper deficiency (3 points) if: -Namerous instances of water testing not occurring at least quarterly.	4.05.06	No change in v3.2 Point change 10 to 15	No change in v3.2	Total compliance (15 points). All water sources that are used for postharvest contactwith the edule portion of a cope (e.g., washing, re-hydrating) and product contact surfaces (e.g., dearning grading or packing tables and harvest bools) placeb be tested on a revisible basis. One sample per water or packing tables and harvest bools placeb be tested on a revisible basis. One sample per water tegering reliable to the associated risks for commodities under the Leafy Greens Marketing Agreement, one sample per water source should be collected and tested prior to use 1790 days since the last test of the water source. Additional samples shall be collected at intervals of no less hart 18 has, spart and least morthly during use. Results of water testing for total conforms and soot should meet the US EPA dimining water involved logical specification. The loads conforms and severification results are detected, then full details of corrective actions should be noted, including investigations and water refeats.
Harvest Practices	4.06.06a	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing			4.05.06a	No change in v3.2	No change in v3.2	wagin reunency (o profile in the pro
Harvest Practices	4.08.06b	results? If unsuitable or abnormal results have been detected, have documented corrective measures been performed?			4.05.06b	No change in v3.2	No change in v3.2	Minor Deficiency (10 points) 8: - Single Instance of records showing solution abnormal test results without adequate documented Mayor Deficiency (5 points) 8: - More than one-instance of records showing solution abnormal test results without adequate documented cornective actions. Non-compliance (0 points) 8: - More characteristics have been performed.
Harvest Practices	4.06.07	Is the product harvested and transported to a facility for additional handling and/or final packing?	Informational Gathering Question. This question refers to product that is harvested in the field and then taken to a facility for handling and/or packing.	Total points 0: This question refers to product that is harvested in the field and then taken to a facility fo additional handling and/or packing.	4.05.07	No change in v3.2	Information gathering question. This question refers to product that is harvested in the growing area and then taken to a facility for handling and/or packing.	Information gathering question. This question refers to product that is harvestedand then taken to a facility for handling and/or packing.
Harvest Practices	4.06.08	is the product packed in the final packing unit in the field?	Informational Cathering Question. This question refers to product packed in the field that is in the final unit for shipping (i.e. clamshell wrapped products, cartion boxes, etc.), that usually bypasses any selection packing lines in a facility i.e. goes to a cooling process as opposed to a packing line.	Total points 0: This question refers to product packed in the field that is in the final unit for shipping (i.e. clamathell, wrapped products, carton boxes, etc.), that usually bypasses any selection packing lines in a facility i.e. goes to a cooling process as opposed to a packing line.	4.05.08	Is the product packed in the final packing unit in the growing area? If No, go to 4.05.09	Information gathering question. This question refers to product that is harvested in the growing area and then taken to a facility for handling and/or packing.	Total points 0: Information gathering question This question refers to product packed in the growing area that is in the final unit for shipping (i.e. damshell, wrapped products, carton boxes, etc.), that usually hypasses any selection packing lines in a facility i.e. goes to a cooling process as opposed to a packing line.
Harvest Practices	4.06.08a	Is packing material (e.g., cartons, bags, clamshells, sacks, RPCs) intended for carrying product used for that purpose only?	орроски м и раскинд инк.		4.05.08a	No change in v3.2	No change in v3.2	No change in v3.2
Narvest Practices	4.06.08b	la packaging material inspected prior to use and the form handing contamination and exposure to the ground?	Asset stacking soled bins on top of each other if the bottom of the bins has had direct clorated with sole. Product and packing metissies used in the harvesting process should be placed with protection undermeith and handled in ammente of imminist contamination to the manufact of the product of their inappropriate human handling, which includes controlled with write it is haddly procedure by place the models commodified wither it is haddly procedure by place the models commodified or of the process of the process of the process of the program of the product of the process of the program of the ground of the nicholar body commodified process of the process of the grown on the ground. Measures should be taken to prevent any income or reasonably forecastable hazard (such as forCloshridium obstallium in mushrooms).	Tatal compliance (10 points). Avoid stacking solider hims on boy of seath other if the bottom of the bin has direct contact with soil. Product and specially materialis used in the harvesting process should be placed with protection undermeath and handled in a manner to eliminate contamination from the ground for from inappropriate human handling, which includes commodities where it is includy; practice to place the products on the ground after harvest (e.g., every). Crops down sourced for exposure to the ground after harvest (e.g., every). Crops down sourced for exposure to the ground after harvest (e.g., every). Crops down sourced for exposure to the ground after harvest (e.g., every). Crops down sourced for exposure to the ground after harvest (e.g., every). Crops down sourced for exposure to the ground after harvest (e.g., every). Crops down sourced for exposure to the ground of the children of contamination of the source of the contamination of the contamin	4.05.08b	is packing material inspected prior to use and is product and packing material face from handling contamination and exposure to the ground?	Avoid stacking soled thins on top of each other if the bottom of the bin has had direct contact with solicitation. Product and basiding materials used in the harvesting process should be placed with protection underneath and handled in a manner to eliminate contamination from the ground or from inappropriate human handling, which includes commodities where it is inclustly practice to place the products on the ground after handled compared the handled or corps that we are considered to the products on the ground after handled compared the handled portion in contact with the ground or but failed to corps that we grown harvested portion in contact with the ground or placed is a product of the products on the grown harvested portion in contact with the ground or placed in the product of the product or placed in the product of the product or placed in the product of the product or placed in the product or placed in the product or placed in the product of the product or placed through through through the product or placed through through through	Table compliance (10 points). Avoid stacking solide bits on top of each other if the bottom of the lost hand direct contract with soliduschiner. Product and packing materials used in the harvesting process should be placed with protection underneath and handled in a manner to eliminate contamination from the ground of the induction product product product product products and the product product product products produced product product products product products product products product products product product products product product products products products product products product products product products prod
Harvest Practices	4.06.08c	ls packing material left in the field unattended, stored secured and protected?	All containers, cartons, packing material should be stored in a protected area to reduce the risk of contamination and tampering that can occur if packing material is left in the field unattended.	Minor Deficiency (3 points) it: - Singleficiolated instance(s) of packaging not being stored secure and protected. Major Deficiency (1) of the protection of packaging not being stored secure and protected. Non-companion	4.05.08c	If packing material is left in the growing area unattended, is it stored secured and protected?	All containers, cartons, packing material should be stored in a protected area to reduce the risk of contamination and tampering that can occur if packing material is left in thegrowing area unattended.	Total compliance (5 points): All containers, cartons, packing material should be stored in a protected area to reduce the risk of containmation and lampering that can occur if packing materia is left in the governing area unattended. Joints (1): Singleholated instance(s) of packing material not being stored secure and protected. Major Deficiency (1 point) (2): Alternative stored secure and protected.
								Numerous instances of packing material not being stored secure and protected. Non-compliance (points) if: Wildespread failure to store packing material in a secured and protected manner.

Harvest Practices	4.06.08d	Are finished products coded (containers, cartons and unit packaging) for the day				Question removed		
Harvest Practices	4.06.09	of harvest? Is the crop, harvested product, ingredients (including water), lood contact packaging and food contact contact packaging and food contact suffaces within accepted clearances for sposinge and there from adulteration? ANY DOWN SCORE BY THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	The crop, harvested product, toge-diente (including water), food content packaging and food crosted surfaces should be fired to expense of the content package and food crosted surfaces should be fired spoiling, additional so and the content package and suite regions on should be viewed against this legislation (e.g., USDA Conding Standards often include decay includes and suiternations). Spoiling and adulteration would include any physical, observations, and the content of the cont		4.05.09	No change in v3.2	The orgo, havested product, impedents (including sails), bod contrat probability and bod contact surfaces what let fee from outgoing sailstering and order gross contamination (21 CFR 110.3). I regulation exists, then the contamination should be wiewed against the inguistation (e.g. USBA Granding Standards offen include decay laterances). Spoilings and adultivation would include any physical, chemical or biological contamination including blood and body that. Measures should be taken to prevent any contamination including blood and body that. Measures should be taken for prevent and contamination including blood and body that Measures should be taken for prevent and contamination included again, transfiller, more of any products, etc. The question is designed to allow an adult to half an audit when finding goes contamination issues. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	
Harvest Practices	4.06.10	Are grading and packing tables used? If No, go to 4.06.11.	This refers to food contact surfaces used to grade, inspect, re-pack, or pack product (e.g., picking carts, grading tables, etc.).	Total points 0: This refers to food contact surfaces used to grade, inspect, re-pack, or pack product (e.g., picking carts, grading tables, etc.).	4.05.10	Are grading and packing surfaces, carts, ladders and other harvest aids used? If No,	Information gathering question. This refers to food contact surfaces used to grade, inspect re-pack, or pack product (e.g., grading tables, mushroom grading platforms, picking carts,	inspect, re-pack, or pack product (e.g., picking carts, grading tables, mushroom grading platforms,
Harvest Practices		Does the design and condition of the grading and packing tables (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood) facilitate effective cleaning and maintenance?			4.05.10a	go to 4,05.11. Does the design and condition of the grading and packing surfaces (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood) facilitate effective cleaning and maintenance?	Badders, etc.). No change in v3.2	ladders, etc.). No change in V3.2
Harvest Practices	4.06.10b	is there a documented cleaning program, with records, for the grading and packing tables that includes the frequency of cleaning and smallizing, the procedures used and the strength test records of arth-inrocibel solution used to sanitize surfaces?	There should be evidence of a sanitation program in place for the grading and pacific platels. then, picking cards, etc. The program should state the frequency of cleaning and sanitizing and the procedures.	Total compliance (5 points). There should be evidence of a sanistion program in place for the guidage and positing labels, inc., picking casts, etc. The programs should state the frequency of cleaning and sanistizing and the procedures. None deficiency (5 points) if Some of the programs should state the frequency of cleaning and sanistizing control of the state of t	4.05.10b	Are there written cleaning and sanitation procedures (Sanitano Standard Operating Procedures) for the grading and packing scartness that includes the frequency of cardinates the standards the frequency of used, including chemical use details?	should state the frequency of deaning and sanitizing, detail what, who, how and when, including chemical details (name, dlution/stergift), and deaning verification procedures.	Total compliance (5 porits): Food contact surfaces used to grade, inspect, repact, or pack product (e.g., picing carts, guide plates, lackeds, e.g.) should be classed and sanitated on a registary inchedized basis, based on written Saritation Sandard Operating Procedures (SSOPs). The program should slide the frequency of cleaning and sanitaria, cleated water who, recording chemical details (name, distributiversight), and detailing verification procedures. Minor deficiency (5 porits) £ - Singleisolated instance(s) of information missing from theSSOPs. Mayor deficiency (1 porit) £ - Numerous instances of information missing from theSSOPs. Non-compliance (5 porits) £ - There are no documented SSOPs.
Harvest Practices					4.05.10c New Question	Are cleaning and sanitation logs on the for grading and packing surfaces that flow grading and packing surfaces that flow what was done, when, by who and detail strength testing of anti-microbial solution used to sanitize surfaces?	Sentiation logs should include date, list of presidentifyment that were desired and samitted, satisfies aftering the stee, and the individual accountable who signed-off for each task completed.	Total compliance (10 points). Sanitation logs should include: date, list of areasequipment that were cleaned and sanitized, sanitize strength tests, and the individual accountable who signed off for each task compliance. Natice deficiency (7 points) E. **Single-facilized fratiance) (of incomplete records, discrepancies against the SSCPs or other onisistors. **Authorized interiors of incomplete records, discrepancies against the SSCPs or other onisistors. **Authorized interiors of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances instances of incomplete records, discrepancies against the SSCPs or other onisistons. **Authorized instances instances of instances instances of instances instances or other onisistons. **Authorized instances instances of instances instances or other onisistons. **Total Complete Instances or other onisistons.
Harvest Practices	4.06.11	Are re-useable containers (e.g. buckets, field totes, lugs, bins) used in the harvesting operation? If No, go to 4 no 12	This refers to any re-useable containers used in the harvesting operation (e.g., buckets, field totes, lugs, bins, gondolas, etc.) used in the harvesting operation.	Total points 0: This refers to any re-useable containers used in the harvesting operation (e.g., buckets, field totes, lugs, bins, gondolas, etc.) used in the harvesting operation.	4.05.11	Are re-useable containers (e.g. buckets, totes, lugs, RPCs, bins) used in the harvesting operation? If No, go to 4.05.12.	Information gathering question This refers to any re-useable containers used in the harvesting operation (e.g., buckets, totes, lugs, RPCs, bins, etc.) used in the harvesting operation.	Total points 0: Information gathering question. This refers to any re-useable containers used in the harvesting operation (e.g., buckets, totes, lugs, RPCs, bins, gondolas, etc.) used in the harvesting operation.
Harvest Practices		Does the design and condition of re- usable containers (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood, no fabric) facilitate effective cleaning and maintenance?				No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.11b	Is there a documented cleaning program, with records, for the resusable containers that includes the frequency for cleaning and sanitizing, the procedure used and the strength test records of such adults doublen used to sanitize surfaces?	There should be evidence that a sandation program is in place for evidence that the sandation of the sandation of the sandation of re-useable constants, and records to verify. The program should state the frequency of deaning and sanitizing and the procedures.	Total compliance (§ points). These should be evidence that a sanitation program is in place for re- useable containers, and records to verify. The program should state the frequency of cleaning and sanitizing and the procedures. None deficiency (§ points) if it is consistent to the cleaning of the control of the control of the cleaning of the control of the cleaning to the cleaning program. Naive deficiency (§ point) if. Naive control of the cleaning to the cleaning program. Naive control or points (if it is complete records. Naive control or points) if. Naive control or points (if it is control or the cleaning program. Non-compliance (§ points) if. There is no documented cleaning program.	4.05.11c	Are there written cleaning and sanitation procedures (Sanitano Standard Operating Procedures) for the reusable containers that reduced to the requestion of the reusable containers and sanitating and the procedures used including cleanical use dealing?	Re-usable containers should be cleaned and sanitized on a regularly scheduled base based on written Sanisation Standard Operating Proceedures (SSPs). The program should state the frequency of denning and sanitizing, detail what, who, how and when, including chemical details (name, diution/stergift), and cleaning verification procedures.	Total compliance (5 points): Re-usable containers should be cleared and satisfied on a regularly scheduled basis, based on written Santhands Destands Totaleduled Procedures (SOPPs). The program should state the Requesty of clearing and santhzing detail what, who, how and when, notucing chemical design name, dublowed regul), and cearing yerfaction procedures. Minor deficiency (3 points): E. Single-included instance(s) of information resisting from the SSOPs. Major deficiency (7 point): E. * Numerous instances of information missing from the SSOPs. Nece compliance (9 points): E. * There as an obscumented SSOPs.
Harvest Practices	4.06.11c	Are re-useable containers free from any handling contamination?	Re-useable containers used in the harvesting process should be managed to eliminate contamination from inappropriate handling practices.	Total compliance (10 points): Re-useable containers used in the harvesting process should be managed to eliminate contamination from inappropriate handling practices. While efforts should be made to eliminate wooden surfaces, if wood is used, it is in good repair.	4.05.11b	No change in v3.2	Re-useable containers used in the harvesting process should be managed to eliminate contamination from inappropriate handling practices. Handling contamination could also be caused using obths or towels to remove dirt and/of debris from packaging. Avoid stacking soiled bins on top of each other if the bottom of the bin has had direct contact will	Total compliance (10 points): Re-useable containers used in the harvesting process should be managed to eliminate contamination from inappropriate handling practices. Handling contamination could also be caused using cloths or towels to remove dist and/or debris from containers. Avoid totacking soiled bins on top of each other if the bottom of the bin has had direct contact with soil.
Harvest Practices					4.05.11d New Question	Are cleaning and sanitation logs on file for reusable containers that show what was done, when by who and detail denegath concerved to the sanitation of the sanitation when the sanitation when the sanitation was a sanitation of the sanitation of	soil. Shartation logs should include: date, list of areasiequipment that were cleared and sanitized, sanitize steeping that, and the individual accountable who signed-off for each last completed. Where desaring dissurings is larnated by 30 legal king (sockinghous) and off PDC company) audites is expected to provide evidence of desaring & sanitizing activities.	Total compliance (10 points): Sanitation logs should include: date, list of areasiequipment that were cleaned and sanitated, sanitare strength tests, and the individual accountable who signed off for each that completed. Where cleaning is admitted by a plant placehologicae, contract PPC company) audites in expected to provide evidence of cleaning & sanitating admittes. Mixed deliciency (7 points) & *Single-lackated instance(s) of incomplete records, discrepancies against the SSOPs or other oriestions. Major deficiency (2 points) & *Valumencus instances of incomplete records, discrepancies against the SSOPs or other oriestions. Non-compliance (0 points) & **Valumencus instances of incomplete records, discrepancies against the SSOPs or other oriestions. Non-compliance (0 points) & **Carefaction logs exist but they are not reflecting what actually occurs.
Harvest Practices	4.06.12	etc.) used in harvesting? If No, go to	This refers to harvest tools (e.g. knives, clippers, scissors, etc.) used in harvesting.	Total points 0: This refers to harvest tools (e.g. knives, clippers, scissors, etc.) used in harvesting.	4.05.12	Are tools (e.g. knives, clippers, scissors, etc.) used in harvesting? If No, go to4.05.13.	Information gathering question. This refers to harvest tools (e.g. knives, clippers, scissors etc.) used in harvesting.	, Total points 0: Information gathering question. This refers to harvest tools (e.g. knives, clippers, scissors, etc.) used in harvesting.
Harvest Practices		4.06.13. Does the design and condition of harvest tools (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood, no fabric) facilitate effective cleaning and maintenance?			4.05.12a	No change in v3.2 Point change 5 to 10	No change in v3.2	No change in v3.2
Harvest Practices	4.06.12b	Are harvest tools free from exposure to the ground and/or any handling contamination?			4.05.12b	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.12c	Is there a tool accountability, storage and control program for knives and similar cutting hand tools used in the harvest area when not in use?			4.05.12c	No change in v3.2	No change in v3.2	No change in v3.2

University Processing		In the control of the control	The second described as a second described a	Total constant (Fortists Theorem bendah continue that continue continue to the continue to	105 101	A the	Description of the second of t	Total construct of control to the body to the standard of the
Harvest Practices	4.06.12d	Is there a documented cleaning program, with records, for the harvest tools that includes the frequency of cleaning and santizing, the procedures used and the strength test records of anti-microbial solution used to santize surfaces?	There should be evidence that a sanitation program is in place for harvesting loots, including records to verify. The program hard state the frequency of dearing and sanitizing and the procedures. Deping of harvest book in an artificiorable solution during the harvesting process might also be required.	Total compliance (5 points). There should be evidence that a sanistion program is in place for havereting loots, inclining records to verify. The program should state the frequency of cleaning and sanitizing and the procedures. Dipping of harvest loots in an anti-incrobial solution during the harvesting process might also be required. Minor deficiency (3 points) if. - Singleholdsted instance(s) of missing or incomplete records. Many deficiency (1 point) if. - Nameous instances of initiating or incomplete records. - Nameous instances of initiating or incomplete records.	4.05.12d	Are there written cleaning and sanitation procedures (sanitation Standard Operating Procedures) for harvest tools that includes the frequency of cleaning and sanitizing, and the procedures used including chemical use details?	Harvest tools should be cleared and smittzed on a regularly scheduled basis, based on written Savisition Standard Operating Procurbus (SSOPs). If program should staff in frequency of clearing and savitizing, detail shaft, who, how and when, including chemical clearlals (name, distonishength), and cleaning verification procedures.	Total compliance (5 points): Hervest tools should be cleaned and sanitzed on a regularly excheded beats, since on written Sanitands Standard (Denath) Procedures (550%). The program should state the frequency of cleaning and sanitzing detail what, who, now and when, including chemical cleates (name, clution/strength), and cleaning verification procedures. Minor deficiency (3 points) E: - Singlesticated instance(s) of information missing from the SSOPs. Mayor deficiency (1 points) and information missing from the SSOPs. Non-compliance (10 points) and control of the SSOPs. Non-compliance (10 points) and control of the SSOPs. Non-compliance (10 points) and control of the SSOPs.
				Non-compliance (0 points) if: There is no documented cleaning program.				• Inere are no occumented SSOPS.
Harvest Practices	3			- Systematic failure to maintain records.	4.05.12e New Question	Are cleaning and sentation (logs on the for- homest frost land how what was chosen with an another than the sent and set of the when, by who and detail strength testing of anti-microbial solution used to sanitize surfaces?	Sentiation toge should include date, list of presidentialment that were desented and samitted, samittines sentiated settings the settings and the individual accountable who signed off for each task completed.	Total compliance (10 points). Sentiation logs should include date, list of areasinquipment that were cleaned and smitzed, sanitizer strength tests, and the individual accountable who signed off for each task compliant. Minor deficiency (7 points) 8: - Singleholded instance(s) of incomplete records, discrepancies against the SSOPs or other Nagle deficiency (5 points) 8: - Numerous instances of incomplete records, discrepancies against the SSOPs or other onissions. Non-compliance (5 points) 8: - Numerous instances of incomplete records, discrepancies against the SSOPs or other onissions. Non-compliance (5 points) 8: - No analization logs.
Harvest Practices		Are havesting tool dips being maintained properly in terms of arti- maintained properly in terms of arti- microbial solution strength and are records of the solution checks being records of the solution checks being REQUIRE ALEST AT THE TIME OF THE AUDIT.	There should be records to show that theiroid op subulions (e.g., uside 5ga) are being maintained on a regular basis. The strengthof the samiltares should be checked on a regular basis (e.g., houtly) and recorded, with a maintain strength of a cultorisated space of Pippin the chlorines of 2-500M. Total chlorines design of the samiltare of 2-500M. Total chlorines does not measure AUTOROS ARE INSTRUCTED TO REQUIRE A TEST AT THE TIME OF THE AUDIT.	Total compliance (5 points). There should be records to show that the loot of go solutions (e.g., krell sky) are being maintained on a regular basis. The strength of the smilltress should be checked on a regular basis (e.g. hourly) and recorded, with a minimum strength for a chlorinated system of 2-1 ppin standed to be used. Auditions are instituted to require the suddies to check the best ofig has started to be used. Auditions are instituted to require the suddies to check the dampin of anti-microbial started to be used. Auditions are instituted to require the suddies to check the dampin of anti-microbial started to be used. Auditions are instituted to require the suddies to check the dampin of anti-microbial started to be used. Auditions are instituted to require the suddies to check the dampin of anti-microbial started and the started to the star	4.05.12f	No change in vd.2	There should be records to drow that the tool dip solutions (e.g., knoth depit are being maintained on a regular basis. The strength of the analizes and one of the control of the should be without an experience of the control of the should be within dise codes, appropriate for eccorentations used and shorted correctly (especially light and reingularities sentitive materials). An included in demonstration of the control of	Total compliance (5 points): There should be records to show that the tool dip solutions (e.g., knile dipp) are being marrialment on a regular basis. The strength of the sentitizes should be checked on purpose to being marrialment on a regular basis. The strength of the sentitizes should be reclicated to the sentitizes should be set to describe the sentitive of the deliverance of the sentitive should be within date cook, appropriate for the deliverance of the sentitive should be settled to the sentitive should be settled to the sentitive materials. Total chlorine does not necessary the sentitive materials of the control of the sentitive should be sentitive to the sentitive materials. Auditors are instructed to require the auditee to check the strength of and microbial chemicals during the audit. Minor deficiency (5 points) 8: Single-lackaded instance(s) of oriented sent on the preformed at the required frequency. Single-lackaded instance(s) of concredes excords. Single-lackaded instance(s) of concredes excords and testing performed. Major deficiency (1 point) 8: Numerous instances of strength sets not being performed at the required frequency. *Numerous instances of oriented sets on the preformed at the required frequency. *Numerous instances of oriented sets on the preformed at the required frequency. *Numerous instances of oriented sets on the preformed at the required frequency. *Numerous instances of oriented sets on the preformed or for the preformed to the preformed shallow to perform tests correctly. *Fundamental failure to panish are necessaria.
Harvest Practices	4.06.13	Is machinery used in the harvesting process? If No, go to 4.06.14.	This includes equipment with the potential to affect product (e.g., conveyor belts, mechanical harvesting units, field packing rigs, field packing pisses, conting rigs and any "in-field" processing rigs). Please note that there are some more specific questions for coring rigs and any "in-field" processing rigs in a later section.	Total points 0: This includes equipment with the potential to affect product (e.g., conveyor belts, mechanical harvesing units, flet packing rigs, flet packing uses, coring rigs and any "in-fletid" processing rigs). Please note that there are some more specific questions for coring rigs and any "in- fletid" processing rigs in a later section.	4.05.13	is machinery used in the harvesting process? If No. go to 4.05.14.	live bottom trailers, coring rigs and any "in-field" processing rigs). Please note that there are some more specific questions for coring rigs and any "in-field" processing rigs in a later section.	total points 0: Information gathering question. This includes equipment with the potential to affect product (e.g., conveyer belts, mechanical harvesting units, field posting tipues, field posting tipues, the bottom trailers, corting rigs and any "In-field" processing rigs including texton/trucks pulling in-field equipment, Please note that there are some more specific questions for coring rigs and any "in-field" processing rigs in a later section.
Harvest Practices	4.06.13a	Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Food contact surfaces on equipment should be free of flaking paint, corrosion, rust, and/or unhygienic materials, as they can pose foreign material and/or microbiological hazards. Food contact surfaces should be made of non-loxic, non-porous materials. Surfaces should be maintained in good condition.	Tatal compliance (15 points). Food contact surfaces on equipment should be thee of flating paint corresion, rust, and or unhygienic materials, as they can pose foreign material and/or improbleogical hazards. Food contact surfaces should be made of non-toxic, non-porous materials. Surfaces should be maintained in good condition.	4.05.13a	Are food contact machinery surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Foot contact surfaces ommachinery about be free of flaking paint, corretion, rust, and/or unhyglenic matteria, as they can pose foreign material and microbiological hazards. Food contact surfaces should be mater of non-toxic, non-porous materials. Surfaces should be maintained in good condition.	Total compliance (15 points). Food contact surfaces on machinery should be free of flaking paint corrosion, rust, andor unitygeine inhardists, as they can pose foreign material andor introducing the material surfaces should be made of non-toxic, non-porous materials. Surfaces should be maintained in good condition.
Harvest Practices	4.06.13b	Are food contact equipment surfaces clean?			4.05.13b	Are food contact machinery surfaces clean?	No change in v3.2	No change in v3.2
Harvest Practices		Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?			4.05.13c	Are non-food contact machinery surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	No change in v3.2	No change in v3.2
		Are non-food contact equipment surfaces clean?		Non-compliance (0 points) if: - Systematic observations of food contact surfaces that are unclean. - Equipment is not cleaned after the harvesting operation has ceased for that run time e.g. after final shift.	4.05.13d	Are non-food contact machinery surfaces clean?	No change in v3.2	Non-compliance (0 points) if: "Widespread observations of non-food contact surfaces that are unclean. - Equipment is not cleaned after the harvesting operation has ceased for that run time e.g. after fina shift.
			Equipment should be made of appropriate materials that can be easily ideated and maintained. Plat are not prouse or tool and can withstand the cleaning process. Equipment should be designed to allow access and easy ideating (including follow structures on calching) areas. Surfaces that are portous, trap define, badly damaged should be replaced. Wood, for example, is procus and can trap moisture. Welds should be smooth and not "toolbby".	Total compliance (§ points). Equipment should be made of appropriate materials that can be easily cleaned and maritained, that are not poor our took and and withstard the cleaning processs. Equipment should be designed to allow access and easy cleaning (including hollow structures on supports, tellers, ands. e.d.), with no hard pair to (feels realized) areas. Surfaces that are prouse, imp defant, busy drawaged whould be registed. Wood, for example, is persues and can trap mosture. Weds should be smooth and not "bookly".	4.05.13e	Does the design and condition of the machinery (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood) facilitate effective cleaning, sanitation and maintenance? Point change 5 to 10	Machinery should be made of appropriate materials that can be easily cleaned and maintained, that are not prouse or focus of an aim withstand the cleaning process. Equipment should be designed to allow access and easy cleaning (including hollow structures on support, offers, racis, e.g., within hard to get lockled problem Surfaces that are provide, tray definit, budy damaged should be replaced. Wood, for example, a provide and can tage moitatine. Welds should be smooth and not "toobby":	Total compliance (5 points). Machinery should be made of appropriate materials that can be easily deamed and maintained, that are not porsous or took and not writishand the cleaning process. Equipment should be designed to allow access and easy cleaning (including hollow structures on apports, rollers, notes, etc.), with no half to get to (definit carbring) senses. Sutherne that are persons, top definite, loadly dismaged should be replaced. Wrood, for example, is persons and can top models. Weds about the amount and not "bookly".
Harvest Practices	4.06.13f	is there a documented cleaning program, with records, for the harvest equipment that includes the frequency of cleaning and ambiting, the procedure used and the strength test records of sufficient sections of the strength section used to santitize surfaces?	There should be evidence that a sanitation program is in place for havesting equipment, with records to verify. The program should state the frequency of cleaning and sanitizing and the procedures. Frequency should reflect the type of machinery, type of traveling practice and the risk associated with the crop involved. This processing, clean and core, etc., at least daily cleaning should be performed.	Total compliance (5) points). There should be evidence that a sanitation program is in place for harvesting equipment, with records to write. The program should state the requesting ordering and sanitizing and the procedures. Frequency should reflect the type of machinery, type of harvesting practice and the first associated with the root provided. The includes water tarks used for post-harvest water case. For "in-field" processing, clean and core, etc., at least daily desiring should be performed. Minor deficiency of joints) if "Single-fielded instance(s) of ministry or incomplete records. *Single-fielded instance(s) of ministry or incomplete records. *Harvenous instances of ministry or incomplete records. *Harvenous instances of ministry or incomplete records. *Nameous instances of ministry or incomplete records.	4.05.13i	Are there withen cleaning and samilation procedures (Sanistiano Standard Operating Procedures) for the harvest machine; that cludes the frequency of cleaning and sanisting the procedures used including chemical user details?	Harvest machinery should be cleaned and sanitated on a regularly schedulad basis, tase on written Sanishad Operating Docustures (SDOP). It program should still the Requestry of cleaning and sanitating, detail what, who, how and when, including cleaned details prem, distinctively regular and cleaning verification procedures. Presquency should reflect the type of machinery, type of harvesting practice and the role. Fresquency should reflect the type of machinery, byte of harvesting practice and the role. For "held" processing, clean and core, etc., at least daily cleaning should be performed.	Total compliance (§ porits), Invest machiney should be desired and sanitate on a regularly suchedule basis, based on written Sanitation Standard (Density) Procedures (SSDPs). The program should state the frequency of cleaning and sanitating detail what, who, now and when, notucing chimical details (mane, dublorateurs), and cleaning vertication procedure. Preceding should reflect this type of machiney, type of historistic process procession and once, etc., at least daily cleaning should be performed. For "Indeed" successing, clean and core, etc., at least daily cleaning should be performed. For "Indeed" successing, clean and core, etc., at least daily cleaning should be performed. For "Indeed" successing, clean and core, etc., at least daily cleaning should be performed. For "Indeed" successing, clean and core, etc., at least daily cleaning should be performed. For "Indeed" successing, clean and core, etc., at least daily cleaning should be performed. For "Indeed" successing cleaning should be performed to the successing should be successful to the succession of the succession
Harvest Practices	3				4.05.13j	Are cleaning and sanitation logs on title for harvest machiney that show what was done, when, by who and detail strength testing of artificional solution used to sanitize surfaces?	Sandation togs should include date, list of areasterappement that were deemed and sanitized, sanitizer strength lests, and the individual accountable who signed-off for each task completed.	Total compliance (10 points). Sanitation logs should include date, list of areasequipment that were claimed and sanitized, sanitize strength tests, and the individual accountable who signed off for each task compliant. So and the sanitized strength tests, and the individual accountable who signed off for each task compliant. So and the sanitized strength is sanitized to sanitize a "Angle declinancy (7 points) 8: "Aumentus instances of incomplete records, discrepancies against the SSOPs or other ornisation. Angle of the sanitized strength is sanitized to sanitize a "Angle declinanty" (2 points) 8: "Aumentus instances of incomplete records, discrepancies against the SSOPs or other omissions, New compliance (5 points) 8: "New admission logs."

Harvest Practices	4.06.13a	Is equipment designed and used	I		4.05.13f	Is machinery designed and used properly to	No change in v3.2	No change in v3.2
		properly to minimize product contamination (e.g., drip pans utilized, dedicated tractor pathways)?				minimize product contamination (e.g., drip pans utilized, dedicated tractor pathways)?		
Harvest Practices	4.06.13h	is there written documentation showing that only food grade lubricants are used on the critical parts of the harvesting machinery that have the potential to contaminate product?			4.05.13k	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.13i	Are all glass issues on harvesting machines, in-field trucks, and tractors			4.05.13g	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices		protected in some manner? Are all platforms above product, packaging, or food contact surfaces (e.g., belts) on the harvest machinery and in-field trucks fitted with protection to prevent product contamination?		Total compliance (3 points). Overhead contamination of exposed product areas can result in embobiological, chemical and/or physical contamination. Measures should be taken the eliminate or reduce pointed inclinamiation by fifting protection on exposed equipment above product, fixed contact auditories, and belts.	4.05.13h	No change in v3.2	No change in v3.2	Total compliance (3 points): Overhead contamination of exposed product areas can result in microbiological, chemical anticle physical contamination. Measures should be taken to eliminate or reduce polarisal contamination by fitting protection on equipment above exposed product, food contains surfaces, and belts.
Harvest Practices	4.06.14	Is water used directly on product contact (e.g. re-hydration, core in field)? If No, go to 4.06.15.		Total points 0: This refers to water that is used directly on product contact. Examples may include but are not limited to re-hydration, core in field.	4.05.14	is water used directly on product contact (e.g. re-hydration, core in field)? If No, go to 4.05.15.	No change in v3.2	Total points 0: Information gathering question. This refers to water that is used directly on product contact. Examples may include but are not limited to re-hydration, core in field.
Harveet Practices	4.08.14a		the water systems and monitoring the water temperature. The water	Total complaince (10 points). There should be specific SOPs describing the process of changing the water systems and monoting the water temperature. These should be documentation that validates the water changing frequency, Minimum frequency for water changing is at least dishy, records of changes are kept Water may be used for longer it available degeneration system (e.g. a water palaelutation/fillution system) being used. The water temperature should be appropriate for the production and processor being performer. As a substance of the production and processor being performer. Single-included instance(s) of errors or omissions within the SOPs for water changing. Single-included instance(s) of errors or omissions within the SOPs for water changing. Single-included instance(s) of errors or omissions within the SOPs for water changing. *Namework in the standard occumentation for water changing of the standard occumentation for water changing in the standard occumentation for water changing. *Namework instances of errors or omissions in the validation documentation for water changing. *SOPs for water changing of the classification of the standard occumentation for water changing. *SOPs for water changing of the standard occumentation for water changing. *SOPs for water changing of the standard occumentation for water changing frequency.	4.05.14a	Are there specific Standard Operating Procedures (SOPs) of the monitoring of anti-microbial parameters in single-pass ander necrostate/bacht water systems and control of the single pass ander necrostate/bacht water systems and control of the single pass and or necrostate passes and the single passes and or necrostate passes and the single passes and the single passes are single passes and the single passes are single passes and the single passes and the single passes are single passes and the single passes and the single passes are single passes are single passes and the single passes are single passes and the single passes are single passes and the single passes are single pas	Product contact valeer systems should have SOPs that that describe how the year managed, including the water change frequency (necrotaledebative) water systems), anti-microbially used, pit monitoring (if required), their concentration(s), monitoring methods and frequency and conserved water to procedures. The artifications incredible in monitoring frequency is an experience of the system is operated between the system is object to describe the system is operated between the system is only to the system is operated by the system is only to the system in the system is operated. If productly immerated in water and system is not some to be superated by an interval and inte	Total compliance (10 points). These should be specific SOPs describing the process observations and recording anti-increable steep the steep in water systems (motivating parameters, testing frequency, methodology and corrective action requirements), methods and monitoring process and to reasuring building the complex of organic methods (motivating parameters, testing the research) such or of organic methods (motivating products). There should be documentation that validates the water changing states setting products. There should be documentation that validates the water changing states and sufficiently and process of changing as a least of the products and processes being performed. Measuring total changing can be producted and processes being performed. Measuring total changing can be producted and processes being performed. Measuring total changing can be producted and processes being performed. Measuring total changing can be producted under spirits. Steep pass systems must have a state of this rection of the production and processes being performed. Measuring total changing changing countries, and processes being performed. Measuring total changing changing countries, and processes being performed. Measuring total changing changing countries, and processes being selected and processes and processes being selected to changing countries, and processes being selected to changing countries, and processes being the control control and artist countries. A supporting documents, indicated and evidence, No. 15, NO. 15, NO. 19, NO. 19, No. 15, N
Harvest Practices	4.06.14b	Are there records of visual monitoring, testing and changing of recirculated and batch water systems (e.g., dump tanks) and water temperature checks (where relevant)?	of recirculated and batch water systems and water temperature	Total compliance (5 points): There should be records of visual monitoring, testing and changing of recirculated and facts water systems and water temperature checks (where relevant). Frequency is at least daily. Water may be used for bronger if a waldated regeneration system (e.g., a water pastecutration/filtration system) is being used.	4.05.14c	Are there records of monitoring for build-up of organic material (lurbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?	There should be records of visual monitoring, lesting and changing of recirculated and batch water systems and water temperature checks (where relevant) during use. Water should be changed at least daily and when it is drifty and when switching products. Frequency of water changing is at least daily.	Total compliance (5 points). There should be records of visual monitoring or testing and changing of recirculated and batch water systematicing use. Water should be changed at least daily and when it is drifty and them
		is there a specific Standard Operating Procedure (SOP) that clearly details the anti-microbial parameters in war- systems (single pass and recirculated/batch water systems) and are they correct for the type of anti- microbial being used?				Question removed, combined with 4.05.14a		
Harvest Practices	4.06.14d	As there records (with corrective actions) that show and incrobable (e.g., flee choline, ORF), peroxyacide acid) sheep the short period acid) sheep the size of sheep with sheep the size of sheet water prior to start up and throughout the run?	For "single pass" systems, this should be every batch of anti- microbial solution that is mixed. Recirculated/batch water systems should be checked hourly by measuring the "free anti-microbial" as	Total compliance (10 points). Where systems using anti-microbial agents should have records showing that the steeping for esolution is with its adeq parameters. For simple pass "systems, his should be every batch of anti-microbial solution that is mixed. Reciculate/thatch water systems should be intended to the systems are should be intended to the systems are should be intended to his present in the system of the solution of	4.05.14b	No change in v3 2	Water systems using anti-microbial agents should have records showing that the steregin of the solution is with stated parameters. For "minep pass "yellows, this should be even batch of arti-microbial solution that is mixed. Recordablethath water systems should be indeeded bourly yellows assuring the "time arti-microbial" as opposed to bound microbial (e.g., the state of the stat	microbial solution that is mixed. Recirculated batch water systems should be checked hourly by measuring the "tree anti-microbial" as opposed to bound microbial (e.g., testing for free chlorine as opposed to total chlorine). Re-circulated batch water systems using sodiumicalism hypochlorise should have records showing the pH is controlled. Where out of specification results are recorded, there should be corrective action records, including root cause analysis and preventile actions (where relevant).

Harvest Practices	4.06.14e	Obes the operation use the appropriate least strips, leaf shire or leaf probe for verying the concentrations of and or verying the concentrations of and or product contact water, or patients, etc.) being used, are they in operational condition and are they being used correctly?		Total compliance (15 points). This strength (concentration, pit etc.) of ant-microbial chemicals should be checked using an appropriate method for the ant-microbial to use (e.g., chemical rescinction-based test, lest prode. OPP meter or an encommended by the districtional supplier. Any water beatment at the source (e.g., and caused handle be microbial control of the source (e.g., and e.g., and e	4.05.14d	No change in v3.2	No change in v3.2	Total compliance (15 points). The strength (concentration, pit, etc.) of arti-microbial chemicals in should be checked using an appropriate method for the anti-microbial in use (e.g., chemical reading-based best, lest prote, or as recommended by the desirbedant supplier). Where samples the control of the control of t
Harvest Practices	4.06.15	Is the harvested product "in-field	"In field processed" products are subject to all the questions in this		4.05.15	Is the harvested product "in-field processed"	Information gathering question. "In field processed" products are subject to all the	Total points 0: Information gathering question. "In-field processed" products are subject to all the
		processed" or "in-field semi-processed" (e.g., core in field, top & tail, florets)? If No, go to 4.06.16.	audit and these extra requirements below. "In field processed" usually refers to product who having multiple cuts surfaces created in the field (e.g., coring in field, topping & tailing, florets).			or "in-field semi-processed" (e.g., core in field, top & tail, florets)? If No, go to4.05.16.	questions in this audit and these extra requirements below. "In field processed" usually refers to product who having multiple cuts surfaces created in the field (e.g., coring in field topping & tailing, florets).	questions in this audit and these extra requirements below. "In-fleid processed" usually refers to product having multiple cut surfaces created in the field (e.g., coring in field, topping & tailing, florets).
Harvest Practices	4.06.15a	Where harvested product is "in-field			4.05.15a	No change in v3.2	No change in v3.2	No change in v3.2
		processed" or "in-field semi-processed," does the process flow, machine layout, worker control, utensil control, etc. ensure that processed products are not contaminated by unprocessed products?						
		Are all plastic bin liners closed immediately after harvest to avoid contamination of the harvested product?			4.05.15b	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices		Are transport vehicles (e.g., forklifts) clean, are not a source of contamination and are being used in a sanitary manner?				Question removed		
Harvest Practices	4.06.17	Is there any post-harvest treatment performed to the product in the field? If No, go to 4.07.01.	This refers to use of post harvest chemicals on product.	Total points 0: This refers to any post-harvest treatments taking place in the field.	4.06.01	Is there any post-harvest treatment performed to the product in the growing area? If No, go to 4.07.01	Information gathering question. This refers to any post-harvest treatments taking place in the growing area (e.g. blueberries packed in the field with sodium metabisulphite pads, tables grapes packed in the field treated/gassed with sulfur dioxide, etc.).	Total points 0: Information gathering question. This refers to any post-harvest treatments taking place in the growing area (e.g. blueberries packed in the field with sodium metabisulphile pads, tables grapes packed in the field treated/gassed with sulfur dioxide, etc.).
		Are there up to date records of all periodices appelled in the field to the harvested product? ANY DOWN SCOME IN 1196 (USETION RESULTS SCOME IN 1196 (USETION RESULTS AUDIT.)	The operation should follow a petitiodic application record keeping program for all polarmave treatments that a least includes the following Date and time of application, tested product, brandproduct name. EPA or equivalently registration information, and product and a product of the programment of the product of the pr	Total compliance (15 points). The operations should follow a pestioide application record keeping program for all pock-most treatments that a less includes the following: Date and from of application treated product, transferoduct name, EPA for equivalent) registration information, active ingredient, amount applied reductsoage), application man, restricted entry interval, and type of equipment. Automatic failure (0 points) II: - There are missing or no pesticide application records.	4.06.01a	Are there up to date records of all pestidose applied in the growing area to the harvested product? ANY DOWN SCORE IN THIS OLDSTRON REVIEW TO HAVE A COURT OF THE AUDIT.	The operation should follow a peciation egotic wheeping program for all conditions of the production o	Total compliance (15 points). The growing operation should follow a point harvest pesticide septicidation record keeping program that a least includes the following date of application, product identity (e.g. Lot or batch number/code), brandproduct name, EFA negistration number (or country of production equivalent registration indirect), active registration, amount applied, including participation of the production of
Harvest Practices	4.06.17b	On records show that pestidodes applied postaneared and there use are in compliance with all requirements of latest direction. The compliance of the complia	Grower should have information for the registered and/or authorized to governmental agencies in the country of production for the target crops in the positivariest period, in accordance with label directions in the positivariest period, in accordance with label directions inclination and a start detail impressions, target persists, inclinations of the positivariest period period of the positivariest period of the target crops in the control of the positivariest period of the target crops in the not audit will result a ZEROP OBINIT (DON-OSMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE.		4.06.01b	Are all pesticides applied post-harvest authorized registered by the authorized registered by the authority processor. Are applied to the processor of the COUNTY of the THIS COUNTY OF THE AUTHORIZED	Application records should show all pesticides applied during the growth cycle are discipling registered by the country of production for the target on pc. EPA in the US. COEFERTS in Mexico, SAS in Citie, Pest Management Regulatory Agency (RMA) in Canada), in countries make the third application of its use, this is acqualate, when the posticide fixed name and active regulatory. Commission, disage, pre-harvest interests and transpersable, the same and active regulatory. Commission, disage, pre-harvest interests and transpersable countries of the posticide students of the contribution of transpersable countries of the posticide students of the contribution countries for the posticide subministration regulatories with the MRLs of the destination countries for the postic subministration information does not exist for this tept When pesticide product registration authorization information does not exist for this tept When pesticide product registration authorization information does not exist for this tept When pesticide product registration authorization information does not exist for this tept when the production of th	Total compliance (15 points). Application records show all pesticotes applied pot-harvest are officially registered by the contriby of production for the target one (e.g. EPA in the List, COFEPRIS in Mexico, SAG in Chile, Pest Management Regulatory, Agency (PMRN) in Canada), in countries where there is applicant for its use, this is acceptable when operated by the government and disage, pre-harvest intervals and studied pestigotion of the countries of the production of the countries of the production of the countries of the pestigotion of the countries of the production of the countries of the production of the countries of the pestigotion of the pestigotion of the countries of the pestigotion

	and/or authorized by a government agency for use in the postal mavest period to the larget crops in the country of production or an ont registered for use in the postal mavest period on target crops country does not have or has a partial legislative framework to cover postilodes), can the grower show that they have registation information, label information, MRL (befarease, etc.) the country of destination? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Grower should be aware of the pesticides registered and/or authorized by a government againsy for use in the target crops in the authorized by a government againsy for use in the target crops in the above of has a partial legislation covering pesticides, and if the use of pesticides that are registered for the target crop in another country (estrapolation) in not prohibited, the grower must have information for the pesticides in the country(set) of destination. The chromation must above registration for the specific crop, product bables. Maximum Residue Limit (RRTL) internates and may also include based on the registration for the specific crop, product bables. Maximum Residue Limit (RRTL) internates and may also include based on the registration also, and any other relevant goldenies or reduce based on the country of production, or its use based on registration, tabel and other legistration of the destination country, estrapolation is prohibited by the country of production, and an automatic faither of the activities or mistration of the destination country, estrapolation is prohibited by the country of production, and an automatic faither of the activities of the RIME OMESTION RESULTED IN ART AUTOMATIC FAILURE OF THE AUDIT.	4.06.01c	Are all periodice applied post-harvest used more assessment of the periodical for the based AMY DOWN SCORE IN THIS QUESTION AND AND AND AND AND AND AND AND AND AN	Application records should show all post-harvest pesticides are applied in accordance will state directions and any ideation, state or local regulation(s), in operations applied post-instead expensions are not need to a state of the state	Total compliance (15 points): Application records should show all post-haivest pesticides are applied in accordance with label directions and any feature, state or local regulation. In operations apply preside havest pedicides—"authorized by the government, where use directions are not in the labels, application necords should show "sutherization program" usefunctions are followed. Minor deficiency (10 points) if:
	are there records showing that application rates are sufficient to meet MRL entry requirements of the country of export? Records show any non- compliant product is diverted to a market where it meets requirements. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN	meet MRL entry requirements for the country of export. Records show that any non-compliant product is diverted to a market where	4.06.01d	Bree information for post-harvest pestidide Maximum Resulve Limits (MRLs) or consistency country of consistency country of consistency of an active ingredients applied?	Where products are destined for eport, the operation should have documented evidence about the MLR: requirements for each country of destination for any post-parvers persisted to the MLR requirement for each country of destination for any post-parvers persisted in the country of destination for any post-parvers persisted in the country of destination for any post-parvers of the country of destination for any post-parvers of the country of destination for any post-parvers of the country of the country of destination for any post-parvers of the country of t	harvest pessible (active ingredient) applied. If there is no MRL defined by the country of destination or any active ingredient applied, the organization shall have downed evidence of the applicable regulations in that country (e.g. identification). Code Arimentarius, non-indentification, in the case in the country of production (domestic market). More deficiency (10 points) if. "Englishedisted instance(s) of inisising required information (e.g. missing MRL information for an indication of the country of the
Harvest Practices			4.05.01e	Where products are destined for export, is there evidence that Maximum Residue Limits (MRLs) of the intended markets are met?	Macinium Residue Limits (MRLs), analyses should be performed when the MRLs of the distintation considers are lower (pitclet) than the contraly of production. This assumes that grower is meeting country of origin MRL and label requirements. MRL set results and records should demonstrate that productions prome MRL regulation in those intended markets and any non-conforming product is develed from those markets. This question is Not Applicable if the product is only sold in the country of production (domestic market).	Intel compliance (15 gootes). Maximum Residue Limits (MRLs) analysis should be performed when MRLs of the destination countries are lower (statisher) has the country of production. This assumes that grower is meeting country of origin MRL, and tabel requirements. MRL test results and records should emorate that the product on the many contribution of the country of contributions. MRL test results and can you concerning product is devieted from those markets. The sudder should review MRL laboratory reports to ensure MRL entry regularements are met for the country of destination or the applicable regulation in the country of destination when there is no MRL for any active impedent, (e.g. the Color Almentarius Commission, default MRL, under the limit of destination or the applicable regulation in the country of destination when there is no MRL entry regularements, or destination when there is no MRL entry regularements, or destination and earlies and consider at least the active impedients and consider at least the active impedients produced. Other alternative or complementary methods to demonstrate MRL complainers for an active impedient include. Other alternative or complementary methods to demonstrate MRL complainers for an active impedient include. Other alternative or complementary methods to demonstrate MRL complainers for an active impedient include. On the commission of the post of degradation converses and corresponding drapage and/or perhannest extend modifications. Degradation courses used an reference should be associated by the manufacture of the pestidice or contry for production government and correspond to the degradation of the pestidice or contry for production government and corresponder by active interval intervals, designed or from an active to production government and correspond to the degradation of the pestidice or contry for production government and correspond for the part of the production of the production is an active to the production of the production or active intervals, desig
Harvest Practices			4.06.01f New Question	is there a documented procedure for the post-harvest peedick applications, considering making and loading, applying, and equipment cleaning?	Three should be a documented procedure describing how to mix and load post-harvest persistives, how to apply rost-harvest persisted and how for fine and dean post-harvest persisted and how for fine and dean post-harvest persisted persisted persisted and expert and advantage of the product training and advantage of the product requiring studied, been an experimentation and advantage of the product persisted and application equipment including measuring devices, mixing containers and application equipment.	Total compliance (15 points). There should be a documented procedure describing how to mix and load post-harvest pesticides, how to spoly posit-harvest pesticides and how to rinne and clean post-harvest pesticide application equipment. The procedure should include adhering to the product should. Making and loading procedures should register activity to be in self-entitled, well-take an any florid procedure should register activity to be in self-entitled, well-take area any florid procedured procedures should include information about the necessary Personal Protective Equipment (PPE), re-errly intervals, excessive winds, posting of treated areas, etc. [application procedures should include information about the necessary Personal Protective Equipment (PPE), re-errly intervals, excessive winds, posting of treated areas, etc. [application procedures should include information about the necessary Personal Protective Equipment (TPE), re-errly intervals, excessive winds, posting of treated areas, etc. [application activities, etc., should be read to the procedure activities and the procedure and procedure. Minor deficiency (10 ponts) 8: - Singleisobated instance(s) of an error orinsision in the procedure or practice. Next Compliance (10 ponts) 8: - Vedespread errors orinsissions in the procedure or practice. - There is no procedure.

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Harvest Practices				4.06.01g New Question	Is there documentation that shows the individual(s) making decisions for post- harvest pesticide applications is competent?	Current valid certificates, licenses or another form of proof of training recognized by prevailing national/local standards and guidelines should be available for the individual(s) making decisions on pesticide applications (e.g., choice of pesticides, application firnings, rates, etc.).	Total compliance (15 points): Current valid certificates, licenses, or another form of proof of training recognized by prevailing national/local standards and guidelines should be available for the individual(s) making decisions on post-harvest pesticide applications (e.g., choice of pesticides, application rates, etc.)
							Minor deficiency (10 points) if: - Singelisiolated instance(s) of missing documentation. Major deficiency (5 points) if: - Singelisiolated instance of a poof of training/certificate/license being out of date. - Namerous instances of missing documentation. Non-compliance (0 points) if: - There is no documentation for the individual(s) making the decision.
Harvest Practices				4.06.01h	Is there documentation that shows that	All workers who handle pesticides must have current certificates, licenses, or other forms	
				New Question	individuals who handle post-harvest posticide materials are trained and are under the supervision of a trained person?	of pool of training (recognized by prevailing nationalitical standards and guidelines) qualifying them to be sindependedly of two must have pool of saming (in-house or external) and be under the supervision of a worker who can do so independently.	Total compliance (15 points), All workers who handle pesticides must have current certificates, incenses, or celler forms of proof frishing (recopitate) by presting instituations attendeds and guidelines) qualifying them to do so independently or they must have proof of training (in-house or isotensia) and be under the supervision of a worker who can do so independently. Monor deficiency (10 points) if: — Tangelescialest instance(s) of inissing training documentation. Major deficiency (5 points) if: — Vivoter who is not qualified to handle pesticide materials independently has training but no supervision. Vivoter who is not qualified to handle pesticide materials independently has training but no supervision. There is no documentation of the supervision german of the pesticides materials. There is no documentation for the supervising person.
Transportation and Tracking		Are the vehicles transporting fresh produce from field to facility limited to this function only, maintained in proper condition, and adequate for the purpose?	Variodes insupporting product should be limited to this function only and and hould be adequate between the transporting product should be limited to the function only and and hould be adequate between the transporting product rehealed be limited to the function only and be a feed and the state of transporting product rehealed should be adequated for transporting product vehicles should be a good state of respect, celen, cofor fee, fee from personal fees, telen of the feed of the f		Are the vehicles loading and transporting fresh produce from growing area to facility limited to this function only, maintained in proper condition, and adequate for the purpose?	Vehicles loading and transporting product should be Inteled to this function only and should be adequate for transporting product. Vehicles should be perf of the sanitation program, in a good state of repair, clean, odor fee, fee from personal lems, and fee from chemical and incribiological conternation. If loads are test down, tarps, bets, ropes, etc., should also be in good working order, without contamination risk to product.	Total compliance (5 porits). Vehicles transporting product should be limited to this function only and brould be adequated for transporting produce. Vehicles should be part of the eastition program, in a good state of repair, clean, oder fee, fee from personal items, and free from chemical and amorbiological conformation fill roles are feed down, tarps, belts, ropes, etc., should also be in good working order, without contamination risk to product.
Transportation and Tracking	4.07.02	Is there a system in place to track product from the farm? If No, go to 4.08.01.	Total points 15: There should be a tracking system in place to ensure that product can be traced back to each exact groups (castion and harvest date (e.g., grower identification, farm identification, block, harvesting date, etc.).		is there a system in place to track product from the growing area? Point change 15 to 10	No change in v3.2	Total points (10 points). There should be a tracking system in place to ensure that product can be traced basit to each and prowing location and harvest date (e.g., grower identification, farm identification, block, harvesting date, etc.). Manor deficiency (7 points) 8: Grapishicated instance(s) of missing required information for harvested commodities i.e. growing location or harvest information. Major deficiency (5 point) 8: Advances in the instance of missing required information for harvested commodities i.e. growing location or harvest information. Non-compliance (0 points) 8: There is no tracking information for harvested commodities.
Transportation and Tracking	4.07.02a	If product is being packed in the field, are the cartons, boxes, RPCs or any other packaging material used, identified with the harvesting date and growing location information? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processing facility.	For finished goods packed in the fail. Here should be fails colling or each element package, such as controls too one; resulted package, such as controls too one; resulted package, such as controls too one; resulted package containers or any often. The information should be enough to identify the date of his reversal and the section of where the product was grown. This question is not-applicable for raw materialists product element of the package of the product was grown. This question is not-applicable for raw materialists product element for further handling in a packinghouse or processing facility.		If product is being packed in the growing area, are the cartons, boxes, RPCs or any other packaging material used, identified with the harvesting date and growing location information? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processing facility.	For first-hid goods packed in the apountsy area, these should be date coding on each settlered package, such as cardrary. Down, should be plated contained or any other. The information should be enough to identify the date of harvest and the exact location of wheel the product was grown. This quarksion is not-packplacelle for an writerialistable, product destined for further handling in a packinghouse or processing facility.	Tatal compliance (1) portiols. For finished goods packed in the growing same, these should be date ording on each extermal package, as cannot became research packed containers or any other. The enformation should be enough to identify the date of harvest and the exact location of where the product was grown. This question is not applicable for raw material built, product destined for further handling in a packinghouse or processing facility.
Transportation and Tracking		I 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 avresting date and growing location information? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processing facility.	For finished goods packed in the field, there should be date coding on each individual intelligence and produced in the field, there should be date coding on each individual intelligence and produced packed in the field, there should be officed. The information should be enough to identify the date of harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product was grown. This harvest and the exact location of where the product destined for the product destined for any material bulk product destined for any material bulk product destined for any material bulk product destined for the product any material bulk product de		harvesting date and growing location information? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processing facility.	For firsthed goods packed in the growing area, there should be date coding on each external package, such actions, boxes, sucesible plastic containers or any other. The information should be enough to identify the date of harvest and the exact location of whe the product was grown. The question is not-applicable for markershould, product destined for further handling in a packinghouse or processing facility.	product was grown. This question is not applicable for raw material-bulk product destined for further handling in a packinghouse or processing facility.
On site storage	4.08.04	is there are effective pest control program in place for fixed location storage areas?	These should be an effective, proactive pest control program (in-house or contracted) to control drends (also insects, replies and bit house or contracted) to control drends (also insects, replies and bit house or contracted) to control drends (also insects, replies and bit house or contracted) to control drends (also insects, replies and bit house or contracted) to control drends (also insects, replies and bit she where necessary) and prevent infestation in all fixed (permanentid tropped in place) storage areas.		is there adocumented and effective pest control program in place for fixed location storage areas?	There should be advocumented and effective, proactive pest control program (in-house or controlled) to control controls (labi insects, register and price where necessary) and prevent installation in all fixed (permanentidropped in pixel) storage areas. There should be a written scope of the program, indicating largel pests and frequency of checks.	Total compliance (15 points). There should be a documented and effective, proactive peat control program (in-house or contracted) to control credent (also insects, reptilea and brits where necessary) and prevent infestation in all fixed (permanentidropped in place) storage areas. There should be a written scope of the program, indicating target peats and frequency of checks. Monor deficiency (10 points) II: - Namerous omissions in the written program. - Namerous omissions in the written program. - Namerous omissions in the written program. - There is no documented peat control program in place for fixed location storage area(s). - Written program does not resemble what is happening in practice at all.

On site storage	4.08.04a	Are pest control devices located away from them andre expurent used in the most term and the most and the mos	Petal control devices should be located away from feem or equipment with foot periodic surfaces to prevent any physical or microbial contamination. Prosponous best traps should not be used readed any storrage areas.	Non-compliance (ip points) if: - More than one instruction of halt-poison found outside of a trap. - More than one instruction of halt-poison found outside of a trap. - More than one insign deficiency. In a second of the compliance of the com	Are pest control devices located away from terms andice egappenent used in the intermediate egappenent used in the cartons, carmetells, re-sualte containers, cartons, carmetells, re-sualte containers, disintectants, gardigrapacing telles, RPCo, harvesting equipment, etc.), and poisonous bast stations are not used inside the storage areas?	Peta control devices should be located away from tiems or equipment with food contact surfaces to prevent pythosical or microbial contamination. Policinous babilitations without on the surface and the surface of the surface and the surfac	Total compliance (5) porties). Peta Control devices should be located away from items or equipment with food context unitive but prevent any should not be used inside any storage areas. Care should be taken to place peta control devices in which a manner that they do not place a threat of containmant products, packing or any marketimals. There should be no domestic fly grarge used within the storage areas. The should be not domestic fly grarge used within the storage areas. The should be not domestic fly grarge used within the storage areas. The should be not domestic fly grarge used within the storage areas. The should be not domestic fly grarge used within the storage areas. The should be not prout-type based sopposed to grain and peta bat should be used (except for the external use of National Organic Program approved materials). The storage of the storage of the storage areas. The should be not prouted the storage areas and the storage areas. The should be not should be not should be regulated in white the should be not should be regulated as the storage areas. The should be not should be no
On site storage	4.08.04b	ciean and infact condition and manted as monitored (or bas code scanned) on a regular basis?	All pent control devices should be maintained clean, in working condition and resplaces when damaged in order to accomplish their intended use. Date of inspections should be posted on the devices as well as kept on life (unless bar code scanned).	test complance (E) points). All pest control devices should be maintained date, in working conditions of registered when changed in north or accomplish their intended use. Date of inspections should be posted on the devices as well as kept on file (unless barcode scanned). The following critical should be intended to the control of th	No change in v3.2	All personal devices should be maintained data. In working order and registed when damaged so that they disconception their intended use. Date of intended use and the oppositions should be posted on the devices (unless barcode scanned), as well as kept on file.	Schools and a file sense Les affairs inserticidal, haund in this area inclusions and a file sense Les affairs inserticidal, haund in this area inclusions and the late of impediate and the late of
On site storage	4.08.04c	As pert control devices adequate in number and location?	The location of the traps should be based on a risk assessment of the storage error and aumorating area. Traps should always be placed at both side of doorways.	And the control of th	No change in v3.2	(30 m) or buildings and at 50-100 ft (15-30 m).	And the stronger are and surrounding area. **Hulliple cacht happe or glue boards in stations or PUP, pipes should be positioned between 20 to 40 feet (\$10.12 meters) intervals around present in the stronger area and surrounding area. **Hulliple cacht happe or glue boards in stations or PUP (pipes should be positioned between 20 to 40 feet (\$10.12 meters) intervals around his inside perimeter of all forms. Spacing right be attracted by the structure, storage and types activities containing, e.g., in rarea with high dast levels attracted by the structure, storage and types activities containing, e.g., in rarea with high dast levels are not practical. Shap traps in stations should be positioned between 20 to 40 feet (\$10.12 meters) intervals though appearing may be affected by the structure, storage and types activities countries. **Facilities the storage area. Traps should be placed within 5 feet (about 2 meters) of both and a strong and placed activities of the positioned between 50.100 feet (\$10.12 meters) intervals strongly and containing. **Facilities or multiple-cacht traps should be positioned between 50.100 feet (\$15.30 meters) intervals strongly and existent or the buildings perimeter and within 6 feet (about 2 meters) of both sides of all an activities of an activities of the positioned between 50.100 feet (\$15.30 meters) intervals strongly extension of caching the structure, activities and structure activities of the positioned between 50.100 feet (\$15.30 meters) of structure activities of a caching the structure activities of the positioned between 50.100 feet (\$15.30 meters) of structure, activities and structure activities of the positioned between 50.100 feet (\$15.30 meters) of structure. This may impact feet including a structure activities of the positioned and structure activities.
On site storage	4.08.04e	Are all pest control devices identified by a number or other code (e.g. barcode) ?	All traps should be clearly identified (e.g. numbered) to facilitate monitoring and maintenance. All traps should be located with signs (that state the trap number and also that they are trap identifier signs).	-Trace and located in numerous was that should be traced. That complaines (points). The devices are numbered and a coding system is in place to identify the type of device on a map. Auditor should check that the trap map numbering and trap positions, match results, it is intend traps should be located with wall signs (that state the trap number and also that they are trap identifier signs).	No change in v3.2	All devices should be clearly identified (e.g. numbered) to facilitate monitoring and maintenance. All internal locker devices should be located with signs (that state the trap number and also that they arepest control device identifier signs).	About the control of

On site storage	4.08.04f			Total compliance (5 points): All traps should be correctly orientated with openings parallel with and	No change in v3.2		Total compliance (5 points): All devices should be correctly orientated with openings parallel with
		bait traps secured?		closest to walls. Bait stations should be secured to minimize movement of the device and be tamper			and closest to walls. Bait stations should be secured to minimize movement of the device and be
			resistant in some way (e.g., locks, screws, etc.). Bait stations should	resistant, and only block bait (no pellets) should be used. Bait stations should be secured with a ground		Bait stations should be secured to prevent removal.	tamper resistant, and only block bait (no pellets) should be used(scored under 4.08.04a). Bait
			be secured to prevent removal and only block bait (no pellets)	rod, chain, cable or wire, or glued to the wall/ground, or secured with a patio stone (wall signs are			stations should be secured with a ground rod, chain, cable or wire, or glued to the wall/ground, or
			should be used. If mounted on slabs, then wall signs should be	required if using patio stones) to prevent the bait from being removed by shaking, washed away, etc.			secured with a patio stone to prevent the bait from being removed by shaking, washed away, etc.
			used to aid location.	Bait stations should be tamper resistant through the use of screws, latches, locks, or by other effective			Bait stations should be tamper resistant through the use of screws, latches, locks, or by other
				means. Note - only traps containing bait are required to be secured. Live traps used indoors are not			effective means. Note -only devices containing bait are required to be secured. Live traps used
				required to be secured to the ground; auditee may use metal "sleeves" or similar solutions to prevent			indoors are not required to be secured to the ground; auditee may use metal "sleeves" or similar
				displacement, crushing by forklifts, etc. Glue boards should be inside a device (e.g. trap box, PVC			solutions to prevent displacement, crushing by forklifts, etc. Glue boards should be inside a device
				pipe, etc.) rather than loose on the floor. Auditor discretion applies to traps placed on curbing.			(e.g. trap box, PVC pipe, etc.) rather than loose on the floor. Auditor discretion applies to traps
							placed on curbing.
							Minor deficiency (3 points) if:
							 Single/isolated instance(s) of bait stations not being secured.
							 Single/isolated instance(s) of devices "out of position" orincorrectly orientated.
							- ' '
							Major deficiency (1 point) if:
							Numerous instances of bait stations not being secured.
							 Numerous instances of devices "out of position" orincorrectly orientated.
		I					' '
							Non-compliance (0 points) if:
							Widespread failure to secure bait stations.
		I					Widespread failure to properly position interior traps.
		I					· ·