

**PrimusGFS McDonald's Harvest Crew Addendum**

*Addendum to be used in conjunction with the McDonald's GAP Food Safety Standards- 2020 & PrimusGFS Harvest Crew Audit*

Section	Q #	Question	Guidance	Total Points	Available Answers: Y, N, N/A	Auditor Comments
Food Safety Program	1.01	Is there a written procedure detailing how the harvest crew communicates 3rd party audit results and corrective action plans to the processor (e.g., qualified individual, food safety management at the McDonald's approved produce processor)?	Food safety program 3rd party audit results shall be reviewed by the Harvest Crew and supplier (McDonald's approved produce processor) management at the conclusion <b>once the audit final report is submitted</b> . Corrective action plans shall be completed by the grower and the effectiveness of the corrective action shall be verified by the supplier (McDonald's approved produce processor). Corrective measures and corrective actions, whether qualitative or quantitative, must have an established baseline of performance or microbial limit/specification. This is essential to demonstrate the effectiveness of the corrections implemented.	10		
Food Safety Program	1.02	Does the harvest crew have the documented evidence available the 3rd party audit results were communicated and the corrective actions were verified to be effective by the McDonald's approved produce processor?	Food safety program 3rd party audit results shall be reviewed by the Harvest Crew and supplier (McDonald's approved produce processor) management at the conclusion of an audit. Corrective action plans shall be completed by the grower and the effectiveness of the corrective action shall be verified by the supplier (McDonald's approved produce processor). Corrective measures and corrective actions, whether qualitative or quantitative, must have an established baseline of performance or microbial limit/specification. This is essential to demonstrate the effectiveness of the corrections implemented.	10		
Risk Assessments	2.01	Are there records of pre-harvest risk assessments conducted prior to the anticipated harvest date for each block/lot?	The pre-harvest risk assessment shall be conducted no more than 7 days prior to the anticipated date of harvest. Refer to the Appendix "Pre-harvest Food Safety Risk Assessment" in the Standard - McDonald's Good Agricultural Practices Document for details of the pre-harvest risk assessment.	5		
Risk Assessments	2.01a	Is there documented evidence available of follow-up harvest risk assessments?	The operation must have evidence of follow-up harvest risk assessments to assure there have been no changes since the pre-harvest risk assessment was completed. This should include checks on whether there is any evidence of unauthorized intrusion and assessment of potential intentional adulteration or sabotage to the site.	5		
Irrigation and Water Management	3.01	Is there documented evidence available that water survey/evaluations were conducted at the required frequency for each water source used in the operation from the point of extraction to the point of application? <b>If noncompliance, results in an automatic failure of the addendum.</b>	Water source survey/evaluations shall be completed for water used for cooling, crop protection sprays, dust abatement, fertigation, frost/freeze protection, irrigation, hand washing, sanitization for tools or equipment, and any activities where water comes in contact with the crop. Contaminated water can be a source of and help spread human pathogens such as E-coli, Salmonella, Cyclospora, and Norovirus. In areas of the world with a single growing season per year, an assessment of the farm areas water system is conducted before each growing season. This shall include an inspection of the water system from point of extraction to point of application and other potential influences (such as up-stream conditions or events). In areas of the world where produce is grown all year, an assessment must be conducted two (2) times each calendar year, approximately 6 months apart. Past water quality, prior crop history or significant regional events that influence the water source (for example: storm events, tail water (runoff) re-use, dredging, canal alterations, domestic herding and wild animal movement) must be tracked and taken into consideration before qualifying any water sources. Evidence of human domestic uses (e.g., bathing, washing, waste discharge). All/any water sources used for irrigation purposes shall be visually inspected at a frequency sufficient to alert management of foreign material or the presence/ evidence of animals that may contaminate the water source. In a moving body of water (stream, river, canal, etc.) the inspection should be at least 900 feet (274 m) upstream.) Reference McDonald's GAP 2017 Appendix Grower Guideline to Irrigation Water Sampling <b>If noncompliance, results in an automatic failure of the addendum.</b>	0		

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Irrigation and Water Management	3.02	The operation is not using reclaimed recycled water (treated or untreated)? If yes, go to question 4.01. Information gathering question.	Reclaimed recycled water (treated or untreated) is not permitted unless it meets McDonald's testing requirements. The use of recycled animal production wastewater or reclaimed human sewage wastewater for irrigation purposes is strictly prohibited by McDonald's. Reclaimed and treated produce wash water and cooling water may be used for irrigation purposes provided there is documentation demonstrating adherence to water fit for intended use. Information gathering question.	0		
Irrigation and Water Management	3.02a	Is the operation using reclaimed recycled animal production wastewater or human sewage wastewater for any purposes? <b>If Yes, results in an automatic failure of the addendum.</b>	<b>Strictly prohibited for use. If Yes, results in an automatic failure of the addendum.</b>	0		
Irrigation and Water Management	3.02b	Is there evidence available the reclaimed recycled water meets McDonald's testing requirements? <b>If noncompliance, results in an automatic failure of the addendum.</b>	The minimum acceptable sample size shall be 1 liter, from which two (2) 100 ml samples are analyzed and reported using MPN or 200 ml for a certified membrane filtration technique and reported as CFU per 100 ml. The median concentration of total coliform bacteria measured in the disinfected water does not exceed an MPN of 2.2 per 100 milliliters using the bacteriological results of the last 7 days for which analysis have been compiled and the number of total coliform bacteria does not exceed an MPN of 23 per 100 milliliters in more than one sample in any 30 day period. No sample shall exceed an MPN of 240 total coliform bacterial per 100 milliliters. In areas of the world with a single growing season per year, an assessment of the farm areas water system is conducted before each growing season. This shall include an inspection of the water system from point of extraction to point of application and other potential influences (such as up-stream conditions or events). In areas of the world where produce is grown all year, an assessment must be conducted two (2) times each calendar year, approximately 6 months apart. <b>If noncompliance, results in an automatic failure of the addendum.</b>	0		
Personnel Hygiene, Field Sanitation and Working Conditions	4.01	Is there a written policy for the control of bandages?	The control of bandages policy must provide specific direction for the use of bandages, list if any specific colors are to be used, use of disposable gloves to cover bandages, and required the bandage to be metal detectable, etc.	5		
Personnel Hygiene, Field Sanitation and Working Conditions	4.02	Are toilets and hand wash facilities at the appropriate buffer distance from the growing area?	McDonald's requires a minimum 15 feet (4.5 m) buffer distance between the toilet and hand washing facility and the crop of interest in the event of a spill or leak. If the 15 foot (4.5 m) buffer distance can't be achieved, daily inspection of the toilet and hand washing equipment for leaks must be conducted, documented and available for review upon request <b>unless deviation buffer is pre-approved by the supplier (McDonald's approved produce processor) and McDonald's.</b>	5		
Personnel Hygiene, Field Sanitation and Working Conditions	4.03	Is there a designated trained First Aid Responder assigned to the operation?	For employee safety a designated trained first aid responder must be assigned to the operation. <b>Training examples could be: internal trainings, formal certification (American Red Cross), etc.</b>	5		
Field Foreign Material Control	5.01	Is there an effective and documented pest and foreign material monitoring program?	The operation (including contracted harvesting) must have an effective and documented pest and foreign material (i.e., glass, plastic, hard brittle material, etc.) monitoring program shall be in place that monitors growing areas, storage and staging, equipment yards and perimeter areas. The program must take into account on-site and off-site storage and staging and equipment yards for the harvesting operation.	5		
Field Foreign Material Control	5.02	Is there evidence available the records are reviewed weekly during the growing season?	Program results shall be reviewed weekly by a designated person(s) responsible for the food safety program during the growing season so that farm area management is aware of pest activity/foreign material and is able to take corrective action.	5		

*Auditor must justify non-applicable and no responses.*