

PrimusGFS Summary of Changes to Questions and Expectations v3

Section	V3.0 Question Number	v2.1-2c Question	V3.0 Question	Summary of Change
Management Systems	1.01.02	Is there an organizational chart of all workers who have food safety related activities?	Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?	Question changed from 1.01.03 to 1.01.02. Added requirement of management on the chart and documentation of food safety responsibilities. Expectations changed to require document to be current and accurate. Point value changed from 5 to 10.
Management Systems	1.01.04	N/A. New Question	Is there a training management system in place that shows what types of trainings are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	New question
Management Systems	1.01.05	Is there documented management verification of the entire food safety management system at least every 12 months?	Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	Added: "including an evaluation of resources, and are there records of changes made?" Expectation expands evidence required for support of food safety management system and requirement for review to meet legislative requirements. Point value changed from 5 to 10.
Management Systems	1.01.06	N/A. New Question	Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	New Question

KEY: New Question

Control of Documents and Records	1.02.01	Is there a written document control procedure describing how documents will be maintained, updated and replaced?	Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Added, "(including document control register/record)". New expectation written.
Control of Documents and Records	1.02.02	Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?	Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	Added requirement for "documented and implemented procedure" and increased time period to 24 months in question and expectation.
Control of Documents and Records	1.02.03	Are food safety related documents and records stored and handled in a secured manner?	Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Added "electronic records" and requirement that they are also created and edited in a secure manner. Expanded expectations to include handling of electronic records.
Control of Documents and Records	1.02.05	N/A. New Question	Are all records and test results that can have an impact on the food safety program reviewed and signed off by the person responsible for the food safety program?	New Question
Procedures and Corrective Actions	1.03.01	Are there documented instructions for the creation of Standard Operating Procedures?	Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Replaced "documented instructions" with "written and standardized procedure". Added "and their content" Expectations include more specific requirements for SOPs and evidence the SOPs are being followed.
Procedures and Corrective Actions	1.03.03	Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	Added "documented" and removed "prevention of future occurrences". Replaced "deficiencies" with "non-conformances". New expectation written.

KEY: New Question

Procedures and Corrective Actions	1.03.04	Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA)?	Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA)?	Removed "daily". Minor wording changes in question and expectation.
Internal and External Inspections	1.04.01	Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Changed "program" to "procedure" and added "including frequency". Expectations updated with "procedure" and note that internal audits are assessed in each module. Point value changed from 3 to 10.
Internal and External Inspections	1.04.04	Are there documented calibration procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Added "and/or accuracy verification". Added verification of label requirements and verifying/calibrating scales/weight or volume measuring devices.
Internal and External Inspections	1.04.05	N/A. New Question	Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	New Question
Release of Items/ Product	1.05.01	Is there a written procedure for handling on hold or rejected products?	Is there a written procedure for handling on hold and rejected items?	Replaced "or" with "and" and "products" with "items". Expectation includes explanation of "items" and requirement for procedure to identify who can determine disposition of materials.
Release of Items/ Product	1.05.02	Are there records of the handling of on hold or rejected products kept on file?	Are there records of the handling of on hold and rejected items kept on file?	Replaced "or" with "and" and "products" with "items". Expectation includes explanation of "items"

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Release of Items/ Product	1.05.03	Is there a documented product release procedure available?	Is there a documented product release procedure available?	No change to question. Explanation of product release procedures added to expectations and addition of requirement for harvest release procedures. Also addition of NA situation.
Release of Items/ Product	1.05.04	Are there records of product releases kept on file?	Are there records of product releases kept on file?	No change to question. Expectation includes reason product release records are needed and requirement that there are records of signing off and when NA is allowed.
Release of Items/ Product	1.05.05	Is there a documented system for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Replaced "system" with "procedure". Added when trend analysis should be performed to expectations.
Supplier Monitoring/ Control	1.06.01	Is there a list of approved suppliers?	Is there a list of approved suppliers and service providers?	Question changed from 1.06.03 to 1.06.01. Added "and service providers". Made grammatical changes to expectations.
Supplier Monitoring/ Control	1.06.02	Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?	Are there current written food safety related specifications for all incoming products, ingredients, materials (including packaging), services provided on-site, and outsourced services?	Question changed from 1.06.01 to 1.06.02. Changed "raw" to "incoming". Added "(including packaging), services provided on-site, and outsourced services?" Added additional requirements for specifications to expectations.
Supplier Monitoring/ Control	1.06.03	Is there a written procedure detailing how suppliers are evaluated, approved and monitored?	Is there a written procedure detailing how suppliers and service providers are evaluated, including hazard analysis and supplier control of hazards (where applicable), supplier approval, and ongoing verification activities including monitoring? Note that supply	Question changed from 1.06.02 to 1.06.03. Added, "including hazard analysis and supplier control of hazards (where applicable)," and "and ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7." Added changes from question to expectations and expanded what is needed in the procedure.

KEY:  New Question

			chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	
Supplier Monitoring/ Control	1.06.04	Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?	Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?	Added, “incoming” and “provided on-site and outsourced” and “all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?” Added requirements for supplier verification documents to expectations.
Supplier Monitoring/ Control	1.06.05	N/A. New Question	Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	New Question
Traceability and Recall	1.07.01	Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	Added that the diagram should demonstrate the tracking system and that live trace back should be performed in expectations.
Traceability and Recall	1.07.02	Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings and explanation of different recall classes?	Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall	Added “requirement for recall effectiveness checks” and how to handle recalled product to question. Requirement for procedure to include how to handle recall product added to expectation.

KEY: New Question

			classes and handling of recalled product?	
Traceability and Recall	1.07.03	Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	Is testing of recall procedures (including trace back) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?	Replaced “Can the company identify where affected product was sent?” with “the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?” Expectations expanded requirements for mock recalls.
Food Defense	1.08.01	N/A. New Question	Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	New Question
Food Defense	1.08.02	Does the company have a documented food defense policy based on the risks associated with the operation?	Does the company have a documented food defense plan based on the risks associated with the operation?	Question changed from 1.08.01 to 1.08.02. In the question changed “policy” to “plan.” Entire new expectation written.
Food Defense	1.08.03	N/A. New Question.	Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	New Question
Food Defense	1.08.04	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Question changed from 1.08.02 to 1.08.04. Added “available” to the expectations.

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Food Defense	1.08.05	Are visitors to the company operations required to adhere to food defense policies?	Are visitors and contractors to the company operations required to adhere to food defense procedures?	Question changed from 1.08.03 to 1.08.05. Added contractors to the question and changed "policies" to "procedures". Added contractors to expectations and changed "having the requirements available for their review." to "where they are agreeing to meet the company visitor and contractor food defense requirements."
General	2.01.01	Is there a designated person responsible for the food safety program in the field?	Is there a designated person responsible for the operation's food safety program?	Changed "field" to "operation" in question. Expectation changed to indicate this is a designated person and added appropriate training requirement that meets federal and state requirements.
General	2.01.02	2.03.06 Is the growing operation under organic principals? If No , go to 2.3.07 2.03.06a Is current certification by an accredited organic certification organization on file and available for review?	If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?	Combined questions 2.03.06 and 2.03.06a and changed from information gather to 10 point question.
General	2.01.03	N/A. New Question	Does the operation have a written food safety hygiene and health policy covering at least worker and visitor hygiene and health, infants and toddlers, animal presence in growing and storage areas, fecal matter, dropped product, blood and bodily fluids?	New Question
General	2.01.04	Are the necessary food security controls implemented in the operation?	Are the necessary food defense controls implemented in the operation?	Question changed from 2.01.03 to 2.01.04. Changed "security" to "defense" in question. Expectations now reference the food defense plan in 1.08.02.

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Site	2.02.01	N/A. New Question	Is there a map that accurately shows all aspects of the operation, including water sources and fixtures used to deliver water used in the operation?	New Question
Site	2.02.02	Is the growing area(s) adequately identified or coded to enable trace back and trace forward in the event of a recall?	Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	Question changed from 2.02.01 to 2.02.02. Grammatical changes made to question. Added to expectations that field maps demonstrate coding used in the operation.
Site	2.02.03	N/A. New Question	Is the exterior area immediately outside the growing area, including roads, yards and parking areas, free of litter, weeds and standing water?	New Question
Site	2.02.04	N/A. New Question	Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, stacked to prevent pest harborage, away from the growing area)?	New Question
Site	2.02.05	N/A. New Question	Are garbage receptacles and dumpsters kept covered or closed?	New Question
Site	2.02.06	N/A. New Question	Where soil, substrates or fertilizer (e.g., compost) are stored or handled, are measures in place to ensure seepage and runoff is collected or diverted and does not reach growing areas, product, or any of the water sources? ANY DOWN	New Question

KEY: New Question

			SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	
Site	2.02.07	N/A. New Question	Where there are fill stations for fuel or pesticides, is it evident that the location and/or use is not a risk of contamination to the product, water sources, growing areas, equipment, packaging materials, etc.?	New Question
Site	2.02.08	Is there evidence of animal presence and/or animal activity in the audited area? If answer is NO, go to Q 2.03.05.	Is there evidence of animal presence and/or animal activity (wild or domestic) in the audited area?	Question changed from 2.03.04 to 2.02.08. Added "(wild or domestic)", removed "If NO"
Site	2.02.08a	Is the evidence of animal presence and/or animal activity found, in the form of fecal contamination? If answer is NO, go to Q 2.03.05.	Is there any evidence of fecal matter in the audited area?	Question changed from 2.03.04a to 2.02.08a. Simplified question. Point value changed from 20 to 15.
Site	2.02.08b	Is the fecal matter found in the audited area, a systematic event (not sporadic)? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Is the fecal matter found in the audited area, a systematic event (not sporadic)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.03.04b to 2.02.08b
Site	2.02.09	N/A. New Question	Is there evidence of infants or toddlers in the audited area?	New Question

KEY: New Question

Ground History	2.03.01	Were farming area(s) used for growing food crops for human consumption last season?	Were growing area(s) used for growing food crops for human consumption last season?	Changed "farming" to "growing"
Ground History	2.03.02	Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03.	Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03.	Changed to a 0 point information gathering question.
Ground History	2.03.02a	If the land had been used previously for non-agricultural functions have soil tests been conducted showing soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	If the growing area been used previously for non-agricultural functions, have soil tests been conducted showing soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	Changed "land" to "growing area"
Ground History	2.03.03	Has the growing area(s) been used for animal husbandry or grazing land for animals? If No, go to 2.03.04.	Has the growing area(s) been used for animal husbandry or grazing land for animals? If No, go to 2.03.04.	Changed to a 0 point information gathering question.
Ground History	2.03.03a	If the land was used previously for animal husbandry or grazing land for livestock, has a risk evaluation been performed?	If the land was used previously for animal husbandry or grazing land for livestock, has a risk assessment been performed?	Changed "evaluation" to "assessment"
Ground History	2.03.04	Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growing season? If No, go to 2.3.06	Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growing season? If No, go to 2.03.05.	Question changed from 2.03.05 to 2.03.04. Added to expectation that this is an information gathering questing.

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Ground History	2.03.04a	If the growing area(s) and product was affected from the flood waters, is there documented evidence that corrective measures were taken to affected land and product?	If the growing area(s) and product was affected from the flood waters, is there documented evidence that corrective measures were taken to affected land and product?	Question changed from 2.03.05a to 2.03.04a. Grammatical changes made to expectation.
Ground History	2.03.04b	Have soil tests been conducted on the flooded area(s) showing soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	Have product and/or soil tests been conducted on the flooded area(s) showing the product and/or soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	Question changed from 2.03.05b to 2.03.04b. Added "product" testing to question and expectation. Changed point value from 20 to 15.
Ground History	2.03.04c	N/A. New Question	If septic or sewage systems adjacent to the growing area were affected by the flood waters, is there a documented inspection after flooding to insure they are functioning properly and are not a source of contamination?	New Question
Ground History	2.03.05	Has a documented risk assessment been undertaken for the growing area with appropriate corrective actions to minimize identified hazards where necessary?	Has a documented risk assessment been conducted at least annually for the operation?	Question changed from 2.03.07 to 2.03.05. Removed corrective action requirement from this question, added requirement for assessment to be done annually. Expectations now require assessment to be documented and done annually and when changes at operation occur. Also, more detail added to what is required in assessment.
Ground History	2.03.05a	N/A. New Question	If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?	New Question
Adjacent Land Use	2.04.01	Is the adjacent land to the growing area a possible source of contamination from intensive livestock production (e.g., feed lots, dairy operations, poultry houses, meat rendering operation)? If No, go to 2.04.02.	Is the adjacent land to the growing area a possible source of contamination from intensive livestock production (e.g., feed lots, dairy operations, poultry houses, meat rendering operation)? If No, go to 2.04.02.	Added explanation of intensive livestock production/CAFO to expectation.

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Adjacent Land Use	2.04.01a	Have appropriate measures been taken to mitigate this possible contamination source onto the growing area (e.g. buffer areas, physical barriers, foundation, fences, ditches, etc.)?	Where there is intensive livestock production on the adjacent land, have appropriate measures been taken to mitigate this possible contamination source onto the growing area (e.g., buffer areas, physical barriers, foundation, fences, ditches, etc.)?	Question changed to make it specific to intensive livestock production.
Adjacent Land Use	2.04.02	Are, or is there evidence of domestic animals, wild animals, grazing lands (includes homes with hobby farms, and non-commercial livestock) in proximity to growing operation? If No, go to 2.04.03.	Is there evidence of domestic animals, wild animals, grazing lands (includes homes with hobby farms, and non-commercial livestock) in proximity to the growing operation? If No, go to 2.04.03.	Expectation changed to exclude intensive livestock production from this question.
Adjacent Land Use	2.04.02a	Have physical measures been put in place to restrain domestic animals, grazing lands, (includes homes with hobby farms, and non-commercial livestock) and their waste from entering the growing area (e.g. vegetative strips, wind breaks, physical barriers, berms, fences, diversion ditches.)?	Have physical measures been put in place to restrain domestic and wild animals, grazing lands (includes homes with hobby farms, and non-commercial livestock) and their waste from entering the growing area (e.g., vegetative strips, wind breaks, physical barriers, berms, fences, diversion ditches.)?	Added wild animals to the question.
Adjacent Land Use	2.04.03a	Have physical measures been taken to secure untreated animal manure piles, compost, biosolids, or non-synthetic amendment stored and/or applied on adjacent land?	Where present, have physical measures been taken to secure untreated animal manure piles, compost, biosolids, or non-synthetic amendment stored and/or applied on adjacent land?	Added "Where present" to the question.
Adjacent Land Use	2.04.04	Is the growing area situated in a higher risk location where contamination could occur from nearby operations or functions (e.g. leach fields, runoff or potential flooding from sewers, toilet systems, industrial facilities, labor camps)? If No, go	Is the growing area situated in a higher risk location where contamination could occur from nearby operations or functions (e.g., leach fields, runoff or potential flooding from sewers, toilet systems, industrial facilities, labor camps,	Added "etc." to the question and "septic systems" to the expectation.

KEY:  New Question

		to 2.04.05	etc.)? If No, go to 2.04.05.	
Adjacent Land Use	2.04.04a	Have appropriate measures been taken to mitigate risks related to nearby operations?	Where the growing area is situated in a higher risk location, have appropriate measures been taken to mitigate risks related to nearby operations?	Added “Where the growing area is situated in a higher risk location” to the question.
Adjacent Land Use	2.04.05	N/A. New question.	Are there any other potential risks in the adjacent land that could potentially lead to contamination of the growing area?	New question.
Adjacent Land Use	2.04.05a	N/A. New question.	Have appropriate measures been taken to mitigate risks related to nearby operations?	New question.
Adjacent Land Use	2.04.06	Is there evidence of human fecal matter in the adjacent land to the audited area? If NO, go to 2.05.01 (Greenhouse Audit) or 2.07.01 (Ranch Audit)	Is there evidence of human fecal matter in the adjacent land to the audited area? If No, go to 2.05.01.	Question changed from 2.04.05 to 2.04.06. Expectation expanded what to do if conditions increase probability of contamination to crop. Combines question 2.04.05 and 2.04.05a
Adjacent Land Use	2.04.06a	Does the human fecal matter found in the adjacent area, represents a high risk to the crop for potential of contamination due to conditions as: lack of access controls (barriers), closeness to the growing area and equipment, crop type and maturity, land	Where there is evidence of human fecal matter in the adjacent land, are there adequate controls in place to mitigate risk (e.g., access controls (barriers), distance from the growing area and equipment, crop type and maturity, land condition, etc.)?	Replaces question 2.04.05a and adds to both question and expectation that controls must be in place if human fecal matter is present. Changed point value from 20 to 15.

KEY: New Question

		condition, and others?		
Inspection	2.05.01	Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Changed from 2.01.02 to 2.05.01. Added to expectation an explanation about the use of checklists other than the PGFS checklist. Changed point value from 10 to 15.
Inspection	2.05.02	N/A. New question	Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	New Question.
Inspection	2.05.03	N/A. New question	Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	New Question.
Inspection	2.05.04	N/A. New question	Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	New Question.
Inspection	2.05.05	N/A. New question	Are the crop, ingredients (including water), food contact packaging and food contact surfaces within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	New Question.

KEY: New Question

Training	2.06.01	Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	Question changed from 2.10.05 to 2.06.01. Added to the expectation that training should be in language workers understand, what training should cover, and that training should be documented.
Training	2.06.02	2.10.01 Does the growing operation have a documented and implemented policy for dealing with workers who appear to be physically ill, or become ill while working? 2.10.02 Does the growing operation have a documented and implemented policy regarding workers with open sores and wounds?	Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering from any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not actual records).	Replaces 2.10.01 and 2.10.02 and adds return to work requirements to question and expectation.
Training	2.06.03	N/A. New Question	Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	New Question
Field Worker Hygiene <i>(Applies to on-the-farm workers, not the harvesting workers)</i>	2.07.01	2.10.06 Are there operational toilet facilities provided? If NO, go to 2.10.07. A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT. 2.10.06a Are toilet facilities placed within ¼ mile or 5 minutes walking distance of all workers? 2.10.06c Is a minimum of one toilet facility provided for each group of 20 workers?	Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Combines questions 2.10.06, 2.10.06a and 2.10.06c

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Field Worker Hygiene <i>(Applies to on-the-farm workers, not the harvesting workers)</i>	2.07.01a	Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment and growing areas?	Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	Question changed from 2.10.06b to 2.07.01a. Expectation expanded on where to park toilets.
Field Worker Hygiene <i>(Applies to on-the-farm workers, not the harvesting workers)</i>	2.07.01b	Are the catch basins of the toilets designed and maintained to prevent contamination (e.g. free from leaks and cracks)?	Are the catch basins of the toilets designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	Question changed from 2.10.06f to 2.07.01b. Added details about what to prevent contamination to and what catch basins should be made of, to expectation.

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Field Worker Hygiene <i>(Applies to on-the-farm workers, not the harvesting workers)</i>	2.07.01d	N/A. New Question	Are toilets constructed of materials that are easy to clean?	New Question
Field Worker Hygiene <i>(Applies to on-the-farm workers, not the harvesting workers)</i>	2.07.01e	N/A. New Question	Are the toilet materials constructed of a light color allowing easy evaluation of cleaning performance?	New Question
Field Worker Hygiene <i>(Applies to on-the-farm workers, not the harvesting workers)</i>	2.07.01f	N/A. New Question	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)?	New Question
Field Worker Hygiene <i>(Applies to on-the-farm workers, not the harvesting workers)</i>	2.07.01g	Are the toilets maintained in a clean and sanitary condition and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	Are the toilet facilities and hand washing stations clean and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	Question changed from 2.10.06e to 2.07.01g and hand washing stations added to question and expectation. Also added to expectation that soiled toilet tissue be placed in toilet.
Field Worker Hygiene <i>(Applies to on-the-farm workers, not the harvesting workers)</i>	2.07.02	Do toilet facilities have visuals or signs, written in the appropriate languages, reminding workers to wash their hands before returning to work?	Is hand washing signage posted appropriately?	Question changed from 2.10.06d to 2.07.02. Question shortened. More situations where hand washing is required added to expectation.

Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.03	2.10.08 Are there operational hand washing facilities provided? If No, go to 2.10.09. 2.10.08a Are the hand washing facilities placed within ¼ mile or 5 minutes walking distance of all workers?	Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Replaces 2.10.08 and 2.10.08a. Added requirement for certain number of stations to expectation. Added A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.03a	Are the hand wash stations designed and being maintained to prevent contamination onto the growing area(s) (i.e. spent water does not go straight to the ground)?	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.)?	Question changed from 2.10.08d to 2.07.03a. Added to question specifics about maintaining the hand wash stations.
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.03b	Are hand wash stations clearly visible (e.g. situated outside the toilet facility) and easily accessible to workers?	Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?	Question changed from 2.10.08b to 2.07.03b. Added to expectation why stations should be visible.
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.03c	Are hand wash stations properly stocked with soap, paper towels and trash can?	Are hand wash stations adequately stocked with unscented soap and paper towels?	Question changed from 2.10.08c to 2.07.03c. Changed “properly” to “adequately” and added “unscented” to question. Added details about what should be stocked in expectation.
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.04	N/A. New Question	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?	New Question

Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.05	N/A. New Question	Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	New Question
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.06	N/A. New Question	Is jewelry confined to a plain wedding band and watches are not worn?	New Question
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.07	N/A. New Question	Worker personal items are not being stored in the growing area(s) or material storage area(s)?	New Question
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.08	N/A. New Question	Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	New Question
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.09	2.10.09 Is fresh potable drinking water provided for workers? If No, go to 2.10.10 2.10.09a If used, are water containers maintained in a clean condition?	Is fresh potable drinking water readily accessible to workers?	Question replaces 2.10.09 and 2.10.09a. Changed “provided” to “readily accessible”. Water container requirements added to expectation.
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.09a	N/A. New Question	Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	New Question

Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.10	Are first-aid kits available and is the inventory maintained properly?	Are first aid kits adequately stocked and readily available?	Question changed from 2.10.10 to 2.07.10. Changed expectation to require inventory is applicable to injuries that may occur, within expiration dates, and that gloves are worn over bandages.
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.11	Are there trash cans available on the field placed in suitable locations?	Are there adequate trash cans placed in suitable locations?	Question changed from 2.10.11 to 2.07.11. Added "adequate" to question.
Field Worker Hygiene (<i>Applies to on-the-farm workers, not the harvesting workers</i>)	2.07.12	Are there any foreign material issues observed that are or could be potential risks to the product in the growing area(s)?	Have any potential foreign material issues (e.g., metal, glass, plastic) contamination issues been controlled?	Question changed from 2.10.12 to 2.07.12. Examples of foreign material issues added to expectation. Changed "observed issues" for "issues been controlled"
General	3.01.01	Is there a designated person responsible for the food safety program in the field?	Is there a designated person responsible for the operation's food safety program?	Question changed from 2.01.01 to 3.01.01. Changed "field" to "operation" in question. Expectation changed to indicate this is a designated person and added appropriate training requirement that meets federal and state requirements.
General	3.01.02	2.03.06 Is the growing operation under organic principals? If No , go to 2.3.07 2.03.06a Is current certification by an accredited organic certification organization on file and available for review?	If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?	Combined questions 2.03.06 and 2.03.06a and changed from information gather to 10 point question.
General	3.01.03	N/A. New Question	Does the operation have a written food safety hygiene and health policy covering at least worker and visitor hygiene and health, infants and toddlers, animal presence in growing and storage areas,	New Question

			fecal matter, dropped product, blood and bodily fluids?	
Site	3.02.01	N/A. New Question	Is there a map that accurately shows all aspects of the operation, including water sources and fixtures used to deliver water used in the operation?	New Question
Site	3.02.02	Is the growing area(s) adequately identified or coded to enable trace back and trace forward in the event of a recall?	Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	Question changed from 2.02.01 to 3.02.02. Grammatical changes made to question. Added to expectations that field maps demonstrate coding used in the operation.
Site	3.02.03	Has a documented risk assessment been undertaken for the growing area with appropriate corrective actions to minimize identified hazards where necessary?	Has a documented risk assessment been conducted at least annually for the operation?	Question changed from 2.03.07 to 3.02.03. Removed corrective action requirement from this question, added requirement for assessment to be done annually. Expectations now require assessment to be documented and done annually and when changes at operation occur. Also, more detail added to what is required in assessment.
Site	3.02.03a	N/A. New Question	If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?	New Question
Site	3.02.04	N/A. New Question	Are the external areas and vulnerable points (i.e. those that are not permanently locked) surrounded by security fencing or otherwise protected? Where there is no external storage and doors are permanently locked, score as N/A.	New Question

Site	3.02.05	N/A. New Question	Is access to the facility controlled by locks, swipe cards, alarms or other devices?	New Question
Site	3.02.06	N/A. New Question	Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	New Question
Site	3.02.07	N/A. New Question	Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	New Question
Site	3.02.08	N/A. New Question	Are control measures being implemented for the outside storage of equipment, pallets, tires etc. (i.e. out of the mud, stacked to prevent pest harborage, away from the building perimeter)?	New Question
Site	3.02.09	N/A. New Question	Is the area around the dumpster/cull truck/trash area clean?	New Question
Site	3.02.10	N/A. New Question	Are outside garbage receptacles and dumpsters kept covered or closed?	New Question
Site	3.02.11	N/A. New Question	Where soil, substrates or fertilizer (e.g., compost) are stored or handled, are measures in place to ensure seepage and runoff is collected or diverted and does not reach growing areas, product, or any of the water sources? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN	New Question

			AUTOMATIC FAILURE OF THE AUDIT.	
Site	3.02.12	N/A. New Question	Where there are fill stations for fuel or pesticides, is it evident that the location and/or use is not a risk of contamination to the product, water sources, growing areas, equipment, packaging materials, etc.?	New Question
Pest Control	3.03.01	Is there a written policy supported by visual evidence that domestic and wild animals, livestock, or birds are not allowed in the growing facility; including grounds and any packaging or equipment storage areas.	Is there a written policy prohibiting animals in the facility, including the growing areas and any packaging or equipment storage areas?	Question changed from 2.05.01 to 3.03.01. Simplified question and expectation and removed requirement that policy is supported by visual evidence.
Pest Control	3.03.02	Has the operation implemented a pest control program in the growing facility (greenhouse) based on the need for it? If answer is NO, go to Q 2.05.04	Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.05.03 to 3.03.02. Question and expectation changed to make an effective program a requirement. Also changed from 0 point to 15 point question with automatic failure option.
Pest Control	3.03.03	N/A. New question.	Is there a documented pest control program, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	New Question

Pest Control	3.03.04	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the buildings?	Is there a schematic drawing/plan of the facility, showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	Question changed from 2.05.03f to 3.03.04. Expanded question to include a plan and all monitoring devices. Added requirements for what should be on the map and examples of monitoring devices to the expectation. Point value changed from 5 to 10.
Pest Control	3.03.05	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions (if issues were noted) (in-house and/or contract)?	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Question changed from 2.05.03g to 3.03.05. Replaced “(if issues were noted)” with “of issues noted”. Expectation expanded to explain service reports be available from contract and in-house providers. Point value changed from 5 to 10.
Pest Control	3.03.06	Are all entry points to growing facility(s), storage and packaging areas protected to prevent entry of rodents or birds?	Are all entry points to growing areas, storage and packaging areas protected to prevent entry of rodents or birds?	Question changed from 2.05.02 to 3.03.06. “facility(s)” changed to “areas” in question. Added to expectations the maintenance of weather stripping, air curtains, and self-closing devices.
Pest Control	3.03.07	N/A. New Question	Are the growing and storage areas free of pest activity including rodents/birds/reptiles/mammals, or any evidence of them?	New Question
Pest Control	3.03.08	N/A. New Question	Is the area outside the facility free of evidence of pest activity?	New Question
Pest Control	3.03.09	If used, are pest control devices (inc. rodent traps and electrical fly killers) located away from exposed food products? Poisonous rodent bait traps are not used within the growing facility or inside any storage or packaging	Are pest control devices located away from exposed raw materials (e.g., seeds, transplants, soil, media), finished goods and packaging, and poisonous rodent bait traps are not used within the facility?	Question changed from 2.05.03a to 3.03.09. Removed “If used” from question. Changed “food products” to “raw materials, finished goods, and packaging” in question. Where bait stations are allowed was simplified in expectation.

		areas?		
Pest Control	3.03.10	If used, are pest control devices maintained in a good working condition and marked as monitored (or bar code scanned) on a regular basis?	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Question changed from 2.05.03b to 3.03.10. Removed "If used" from question. Changed question from "good working condition" to "clean and intact". Added similar wording to expectation.
Pest Control	3.03.11	If used, are pest control devices adequate in number and location?	Are interior and exterior building perimeter pest control devices adequate in number and location?	Question changed from 2.05.03c to 3.03.11. Removed "If used" from question. Added "interior and exterior building perimeter" to the question. Added requirements for devices by doorways and land perimeter devices to expectation.
Pest Control	3.03.12	If used, are all pest control devices identified by a number or other code (e.g. barcode)?	Are all pest control devices identified by a number or other code (e.g. barcode)?	Question changed from 2.05.03d to 3.03.12. Removed "If used" from question.
Pest Control	3.03.13	If used, are all pest control devices properly installed and secured?	Are all pest control devices effective and bait traps secured?	Question changed from 2.05.03e to 3.03.13. Removed "If used" from question. Small grammar change to expectation.
General Chemicals	3.04.01	N/A. New Question	Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	New Question
General Chemicals	3.04.02	N/A. New Question	Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	New Question
General Chemicals	3.04.03	N/A. New Question	Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are	New Question

			they labeled correctly?	
General Chemicals	3.04.04	N/A. New Question	Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	New Question
General Chemicals	3.04.05	N/A. New Question	Does the operation use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (e.g., dip stations, etc.) being used, are they in operational condition and are they being used correctly?	New Question
Production Facility	3.05.01	N/A. New Question	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	New Question
Production Facility	3.05.02	N/A. New Question	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	New Question
Production Facility	3.05.03	N/A. New Question	Are cleaning and sanitation logs on file that show what was done, when and by who?	New Question

Production Facility	3.05.04	N/A. New Question	Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?	New Question
Production Facility	3.05.05	N/A. New Question	Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	New Question
Production Facility	3.05.06	N/A. New Question	If fans or other blowing equipment are used, are they operated in a manner that minimizes the potential for contaminating product, equipment, or packaging materials?	New Question
Production Facility	3.05.07	N/A. New Question	Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	New Question
Production Facility	3.05.08	N/A. New Question	Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	New Question
Production Facility	3.05.09	N/A. New Question	Are all lights in the facility that could potentially contaminate raw materials (e.g. seeds, transplants, soil, media), product, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of	New Question

			a breakage?	
Production Facility	3.05.10	N/A. New Question	Is the facility fully enclosed?	New Question
Production Facility	3.05.11	N/A. New Question	Are raw materials (e.g. seeds, transplants, soil, media), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	New Question
Production Facility	3.05.12	N/A. New Question	Are materials (commodities, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	New Question
Production Facility	3.05.13	N/A. New Question	Are materials (commodities, processing aids, work in progress, etc.) rotated using FIFO policy?	New Question
Production Facility	3.05.14	N/A. New Question	Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished goods are not contaminated by raw materials (e.g., seeds, transplants, soil, media)?	New Question
Production Facility	3.05.15	N/A. New Question	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	New Question

Production Facility	3.05.16	N/A. New Question	Does the facility layout ensure separation of raw materials (e.g. seeds, transplants, soil, media), products and packaging?	New Question
Production Facility	3.05.17	N/A. New Question	Are all growing areas clean and well maintained; especially lights, ducts, fans, floor areas by walls and equipment, and other hard to reach areas?	New Question
Production Facility	3.05.18	N/A. New Question	Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	New Question
Production Facility	3.05.19	N/A. New Question	Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (finished product, trash, etc.) such that cross contamination is prevented?	New Question
Production Facility	3.05.20	N/A. New Question	Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	New Question
Production Facility	3.05.21	N/A. New Question	Do floor drains flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and are well maintained?	New Question
Production Facility	3.05.22	N/A. New Question	Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a	New Question

			sanitary manner?	
Inspection	3.06.01	Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Question changed from 2.01.02 to 3.06.01. Removed “to the audited operations”. Added to expectation an explanation about the use of checklists other than the PGFS checklist. Point value changed from 10 to 15.
Inspection	3.06.02	N/A. New Question	Is there a daily inspection log, including but not limited to, checking worker hygiene, housekeeping of bathrooms, break area, growing area, and storage area?	New Question
Training	3.07.01	Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	Question changed from 2.10.05 to 3.07.01. Added to the expectation that training should be in language workers understand, what training should cover, and that training should be documented.
Training	3.07.02	N/A. New Question	Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	New Question
Training	3.07.03	2.10.01 Does the growing operation have a documented and implemented policy for dealing with workers who appear to be physically ill, or become ill while working? 2.10.02 Does the growing operation have a documented and implemented policy regarding workers with open sores and wounds?	Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).	Replaces 2.10.01 and 2.10.02 and adds return to work requirements to question and expectation.

Training	3.07.04	N/A. New Question	Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	New Question
Worker Hygiene	3.08.01	2.10.06 Are there operational toilet facilities provided? If NO, go to 2.10.07. A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT. 2.10.06a Are toilet facilities placed within ¼ mile or 5 minutes walking distance of all workers? 2.10.06c Is a minimum of one toilet facility provided for each group of 20 workers?	Are toilet facilities adequate in number and location and are they adequately stocked (e.g., toilet paper, disposable towels, soap, etc.)?	Combines questions 2.10.06 and 2.10.06a and 2.10.06c
Worker Hygiene	3.08.01a	2.10.06e Are the toilets maintained in a clean and sanitary condition and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	Are toilet facilities and hand washing stations clean?	Question changed from 2.10.06e to 3.08.01a. Simplified question and added hand washing stations. Added to expectation that soiled toilet tissue be placed in toilet and that toilets are cleaned/sanitized daily.
Worker Hygiene	3.08.02	Do toilet facilities have visuals or signs, written in the appropriate languages, reminding workers to wash their hands before returning to work?	Is hand washing signage posted appropriately?	Question changed from 2.10.06d to 2.07.02. Question shortened. More situations where hand washing is required added to expectation.
Worker Hygiene	3.08.03	2.10.08 Are there operational hand washing facilities provided? If No, go to 2.10.09. 2.10.08a Are the hand washing facilities placed within ¼ mile or 5 minutes walking distance of all workers?	Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	Replaces 2.10.08 and 2.10.08a. Added requirement for certain number of stations to expectation.

Worker Hygiene	3.08.03a	N/A. New question	Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g., disposable towels, soap, etc.) and restricted to hand washing purposes only?	New Question
Worker Hygiene	3.08.04	N/A. New Question	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?	New Question
Worker Hygiene	3.08.05	N/A. New Question	Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations properly maintained?	New Question
Worker Hygiene	3.08.06	N/A. New Question	Are foot baths, foamers or dry powdered sanitizing stations provided at entrances to growing areas (where appropriate), and are the stations maintained properly?	New Question
Worker Hygiene	3.08.07	N/A. New Question	Are workers' fingernails clean, short and free of nail polish?	New Question
Worker Hygiene	3.08.08	N/A. New Question	Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	New Question
Worker Hygiene	3.08.09	N/A. New Question	Is jewelry confined to a plain wedding band and watches are not worn?	New Question
Worker Hygiene	3.08.10	N/A. New Question	Are all workers wearing protective outer garments	New Question

			suitable for the operation (e.g. clean clothes, smocks, aprons, sleeves and non-latex gloves)?	
Worker Hygiene	3.08.10a	N/A. New Question	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?	New Question
Worker Hygiene	3.08.10b	N/A. New Question	Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	New Question
Worker Hygiene	3.08.11	N/A. New Question	Worker personal items are not being stored in the growing area(s) or material storage area(s)?	New Question
Worker Hygiene	3.08.12	N/A. New Question	Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	New Question
Worker Hygiene	3.08.13	2.10.09 Is fresh potable drinking water provided for workers? If No, go to 2.10.10 2.10.09a If used, are water containers maintained in a clean condition?	Is fresh potable drinking water readily accessible to workers?	Question replaces 2.10.09 and 2.10.09a. Changed “provided” to “readily accessible”. Water container requirements added to expectation.
Worker Hygiene	3.08.13a	N/A. New Question	Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	New Question
Worker Hygiene	3.08.14	N/A. New Question	Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of head, Bluetooth devices, etc.)?	New Question

Worker Hygiene	3.08.15	Are first-aid kits available and is the inventory maintained properly?	Are first aid kits adequately stocked and readily available?	Question changed from 2.10.10 to 3.08.15. Changed expectation to require inventory is applicable to injuries that may occur, within expiration dates, and that gloves are worn over bandages.
General	4.01.01	Is there a designated person responsible for the food safety program in the field?	Is there a designated person responsible for the operation's food safety program?	Question changed from 2.01.01 to 3.01.01. Changed "field" to "operation" in question. Expectation changed to indicate this is a designated person and added appropriate training requirement that meets federal and state requirements.
General	4.01.02	N/A. New Question	Does the operation have a written food safety hygiene and health policy covering at least worker and visitor hygiene and health, infants and toddlers, animal presence in growing and storage areas, fecal matter, dropped product, blood and bodily fluids?	New Question
Inspection	4.02.01	Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Changed from 2.01.02 to 4.02.01. Added to expectation an explanation about the use of checklists other than the PGFS checklist. Point value changed from 10 to 15.
Inspection	4.02.02	Was a pre-harvest inspection performed on the block being harvested and was the block cleared for harvest? If No, go to 2.11.03.	Are there records of pre-harvest inspections and do they show that the current block (or coded area) is cleared for harvest?	Question changed from 2.11.02 to 4.02.02. Changed question to indicate records should be seen.
Inspection	4.02.02a	Where pre-harvest inspections have discovered issues, have buffer zones been clearly identified, and at the time of the audit, are those buffer zones being respected?	Where pre-harvest inspections have discovered issues, have buffer zones been clearly identified, and at the time of the audit, are those buffer zones being respected?	"pre-inspections" changed to "pre-harvest inspections" in expectation.
Inspection	4.02.03	N/A. New Question	Is there a pre-operation inspection log?	New Question
Training	4.03.01	Is there a food safety hygiene training program covering new and existing workers and are	Is there a food safety hygiene training program covering new and existing workers and are	Question changed from 2.10.05 to 4.03.01. Added to the expectation that training should be in language workers understand, what training should cover, and that training should be documented.

		there records of these training events?	records of these training events?	
Training	4.03.02	N/A. New Question	Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	New Question
Training	4.03.03	2.10.01 Does the growing operation have a documented and implemented policy for dealing with workers who appear to be physically ill, or become ill while working? 2.10.02 Does the growing operation have a documented and implemented policy regarding workers with open sores and wounds?	Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).	Replaces 2.10.01 and 2.10.02 and adds return to work requirements to question and expectation.
Training	4.03.04	N/A. New Question	Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	New Question
Harvesting Inspections, Policies and Training	4.04.01	Is there a documented and implemented policy that when commodities are dropped on the ground they are discarded? (Non-applicable for commodities such as tubers, root crops, etc.)	Is there a documented policy, supported by worker training records, stating that when commodities are dropped on the ground they are discarded? (Non-applicable for commodities such as tubers, root crops, etc.)	Question changed from 2.11.04 to 4.04.01. Added the requirement for worker training records to question. Grammatical changes made to expectation.
Harvesting Inspections, Policies and Training	4.04.02	Is there a documented and implemented policy stating what happens when harvesters find evidence of animal intrusion e.g. fecal material?	Is there a documented policy, supported by worker training records, stating what happens when harvesters find evidence of animal intrusion (e.g., fecal	Question changed from 2.11.06 to 4.04.02. Added the requirement for worker training records to question and expectation. Grammatical changes made to expectation.

			material)?	
Harvesting Inspections, Policies and Training	4.04.03	Does the harvesting operation have written and implemented policies and procedures in place for all commodities that come in contact with blood and other bodily fluids, stating that they must be destroyed? Are these policies and procedures available to harvest crew workers?	Is there a documented policy, supported by worker training records, stating that commodities are discarded after coming into contact with blood or bodily fluids?	Question changed from 2.12.13a to 4.04.03. Added the requirement for worker training records to question and expectation. Changed wording in expectation to remove requirement that policies are communicated to workers.
Harvest Worker Hygiene	4.05.01	2.10.06 Are there operational toilet facilities provided? If NO, go to 2.10.07. A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT. 2.10.06a Are toilet facilities placed within ¼ mile or 5 minutes walking distance of all workers? 2.10.06c Is a minimum of one toilet facility provided for each group of 20 workers?	Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Combines questions 2.10.06 and 2.10.06a and 2.10.06c
Harvest Worker Hygiene	4.05.01a	Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment and growing areas?	Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	Question changed from 2.12.08b to 4.05.01a. Expectation expanded on where to park toilets.
Harvest Worker Hygiene	4.05.01b	If used, are catch basins of the toilets designed and maintained to prevent contamination (e.g. free from leaks and cracks)?	Are the catch basins of the toilets designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	Question changed from 2.12.08l to 4.05.01b. Minor grammar changes to question.
Harvest Worker Hygiene	4.05.01c	N/A. New Question	Is there a documented procedure for emptying the catch basin in a hygienic	New Question

			manner and also in a way that prevents product, packaging, equipment, water systems and growing area contamination?	
Harvest Worker Hygiene	4.05.01e	Are the toilet's construction materials of a light color allowing easy evaluation of cleaning performance?	Are the toilet materials constructed of a light color allowing easy evaluation of cleaning performance?	Question changed from 2.12.08i to 4.05.01e. Minor grammar change in question.
Harvest Worker Hygiene	4.05.01f	Are toilets supplied with toilet paper and is the toilet paper maintained properly (e.g. toilet paper rolls not stored on the floor or in the urinals)?	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)?	Question changed from 2.12.08f to 4.05.01f. Minor grammar change in question.
Harvest Worker Hygiene	4.05.01g	Are the toilets maintained in a clean condition?	Are the toilet facilities and hand washing stations clean and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	Question changed from 2.10.08g to 4.05.01g. Requirement for service records and hand washing stations added to question and expectation. Also added to expectation that soiled toilet tissue be placed in toilet.
Harvest Worker Hygiene	4.05.02	Is there evidence of human fecal contamination in the harvesting area? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Is there evidence of human fecal contamination in the harvesting area? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.12.09 to 4.05.02 and added to expectation the possibility of automatic failure.
Harvest Worker Hygiene	4.05.03	Do toilet facilities have visuals or signs, written in the appropriate languages, reminding workers to wash their hands before returning to work?	Is hand washing signage posted appropriately?	Question changed from 2.12.08e to 4.05.03. Question shortened. Requirements for signage added to expectation.
Harvest Worker Hygiene	4.05.04	N/A. New Question	Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	New Question

Harvest Worker Hygiene	4.05.04b	Are hand wash stations clearly visible (e.g. situated outside the toilet facility) and easily accessible to workers?	Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?	Question changed from 2.12.10b to 4.05.04b. Added “in order to verify hand washing activities” to expectation. Point value changed from 2 to 5.
Harvest Worker Hygiene	4.05.04c	N/A. New Question	Are hand wash stations adequately stocked with unscented soap and paper towels?	New Question
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?	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?	Question changed from 2.12.10c to 4.05.04d. Added to expectation that supplies should be readily available.
Harvest Worker Hygiene	4.05.05	N/A. New Question	Are total coliforms (TC) and generic E.coli tests conducted on the water used for hand washing at the required and/or expected frequency?	New Question
Harvest Worker Hygiene	4.05.05a	N/A. New Question	Do written procedures (SOPs) exist covering proper sampling protocols, which include where samples should be taken and how samples should be identified?	New Question
Harvest Worker Hygiene	4.05.05b	N/A. New Question	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	New Question
Harvest Worker Hygiene	4.05.05c	N/A. New Question	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	New Question
Harvest Worker Hygiene	4.05.06	N/A. New Question	Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after	New Question

			breaks, before putting on gloves and whenever hands may be contaminated?	
Harvest Worker Hygiene	4.05.07	Are secondary hand sanitation stations (e.g., hand dip, gel or spray stations) adequate in number and location? Are the stations maintained properly? NOTE: Secondary hand sanitation does not replace hand washing requirements (lack surfactant qualities).	Are secondary hand sanitation stations (e.g., hand dips, gels or spray stations) adequate in number and location, and are the stations maintained properly?	Question changed from 2.12.07a to 4.05.07. Added to expectations that use of secondary hand sanitation does not replace hand washing, when secondary hand sanitation must be used and info about strength testing of secondary hand sanitation.
Harvest Worker Hygiene	4.05.08	Is it evident that corrective action is taken when workers fail to comply with hand washing guidelines?	Is it evident that corrective actions are taken when workers fail to comply with hand washing guidelines?	Question changed from 2.12.10k to 4.05.08. Minor grammar change in expectation.
Harvest Worker Hygiene	4.05.09	N/A. New Question	Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	New Question
Harvest Worker Hygiene	4.05.10	N/A. New Question	Is jewelry confined to a plain wedding band and watches are not worn?	New Question
Harvest Worker Hygiene	4.05.11	N/A. New Question	Worker personal items are not being stored in the growing area(s) or material storage area(s)?	New Question
Harvest Worker Hygiene	4.05.12	N/A. New Question	Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	New Question
Harvest Worker Hygiene	4.05.13	N/A. New Question	Are workers wearing effective hair nets that contain all hair?	New Question
Harvest Worker Hygiene	4.05.14	N/A. New Question	Are all harvest workers wearing clean clothing suitable for the operation (e.g., clean clothes, smocks, aprons,	New Question

			sleeves and non-latex gloves)?	
Harvest Worker Hygiene	4.05.15	N/A. New Question	Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of head, Bluetooth devices, etc.)?	New Question
Harvest Worker Hygiene	4.05.16	N/A. New Question	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?	New Question
Harvest Worker Hygiene	4.05.16a	N/A. New Question	Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilet?	New Question
Harvest Worker Hygiene	4.05.17	Is fresh potable drinking water provided for workers? If No, go to 2.10.10	Is fresh potable drinking water readily accessible to workers?	Question changed from 2.10.09 to 4.05.17. Removed "if No". Added to expectation the requirements for potable water and the containers.
Harvest Worker Hygiene	4.05.17a	Are single use cups provided (unless a drinking fountain is used) made available near the drinking water?	Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	Question changed from 2.12.11b to 4.05.17a. Minor grammar changes made to question and expectation. Point value changed from 7 to 5.
Harvest Worker Hygiene	4.05.18	Are first-aid kits available and is the inventory maintained properly?	Are first aid kits adequately stocked and readily available?	Question changed from 2.12.12 to 4.05.18. Expectation changed to reflect what should be in kit, date code requirements, and use of gloves over bandages.
Harvest Worker Hygiene	4.05.19	If observed, are all commodities that come in contact with blood destroyed? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Are all commodities that come in contact with blood and/or other bodily fluids destroyed? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.12.13 to 4.05.19. Added "other bodily fluids" to the question. Point value changed from 20 to 15.

Harvest Worker Hygiene	4.05.20	N/A. New Question	Are there adequate trash cans placed in suitable locations?	New Question
Harvest Worker Hygiene	4.05.21	Have any potential metal, glass, or plastic contamination issues been controlled?	Have any potential foreign material issues (e.g., metal, glass, plastic) contamination issues been controlled?	Question changed from 2.12.16 to 4.05.21. Added "foreign material" to question and expectation.
Harvest Practices	4.06.01	Is there evidence of animal presence and/or animal activity in the harvesting area? If answer is NO, go to Q 2.13.02.	Is there evidence of animal presence and/or animal activity (wild or domestic) in the harvesting area?	Question changed from 2.13.01 to 4.06.01. Added "wild or domestic" to question and made minor grammar changes to expectation.
Harvest Practices	4.06.01a	N/A. New Question	Is there any evidence of fecal matter in the harvesting area?	New Question
Harvest Practices	4.06.01b	Is the fecal matter found in the audited area, a systematic event (not sporadic)? A 'YES' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Is the fecal matter found in the audited area, a systematic event (not sporadic)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.13.01b to 4.06.01b. Added to expectation that automatic failure occurs if human fecal matter is found. Other minor grammar changes to expectation. Changed point value from 20 to 15.
Harvest Practices	4.06.02	N/A. New Question	Is there evidence of infants or toddlers in the harvesting area?	New Question
Harvest Practices	4.06.03	N/A. New Question	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the harvesting equipment?	New Question
Harvest Practices	4.06.03a	N/A. New Question	Are cleaning and sanitation logs on file for harvesting equipment that show what was done, when and by who?	New Question
Harvest Practices	4.06.04	N/A. New Question	Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	New Question
Harvest Practices	4.06.05	N/A. New Question	Are "food grade" and "non-food grade" chemicals used appropriately, according to	New Question

			label and stored in a controlled manner?	
Harvest Practices	4.06.06	N/A. New Question	Are there records of microbial testing for water used for postharvest product contact (e.g., washing, re-hydrating) and product contact surfaces (e.g., cleaning grading packing tables and harvest tools) showing that there is no detectable total coliforms or generic E. coli in the water?	New Question
Harvest Practices	4.06.06a	N/A. New Question	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	New Question
Harvest Practices	4.06.06b	N/A. New Question	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	New Question
Harvest Practices	4.06.07	Is the product harvested and transported to a facility for additional handling and/or final packing?	Is the product harvested and transported to a facility for additional handling and/or final packing?	Question changed from 2.13.02 to 4.06.07. Added to expectation that this is an information gathering question.
Harvest Practices	4.06.08	Is the product packed in the final packing unit in the field? If No, go to 2.13.04.	Is the product packed in the final packing unit in the field?	Question changed from 2.13.03 to 4.06.08. Added to expectation that this is an information gathering question.
Harvest Practices	4.06.08a	Is packing material (e.g. cartons, bags, clamshells, sacks, RPCs) intended for carrying product used for that purpose only?	Is packing material (e.g., cartons, bags, clamshells, sacks, RPCs) intended for carrying product used for that purpose only?	Question changed from 2.13.03a to 4.06.08a. Added "besides" to the expectation.
Harvest Practices	4.06.08b	Is product and packing material free from exposure to the ground and or any handling contamination? Does the operation inspect packaging prior to use and is	Is packaging material inspected prior to use and free from handling contamination and exposure to ground?	Combined questions 2.13.03d & 2.13.03e into 4.06.08b

		packed product inspected after packing; where contamination issues are found is corrective action taken and record?		
Harvest Practices	4.06.08c	If packing material is left in the field overnight is it secured and protected?	Is packing material left in the field unattended, stored secured and protected?	Question changed from 2.13.03f to 4.06.08c. Added to the question and expectation that packing material is unattended.
Harvest Practices	4.06.08d	Does finished product packaging display information to enable proper storage and use of the product within the food supply chain?	Are finished products coded (containers, cartons and unit packaging) for the day of harvest?	Question changed from 2.13.03g to 4.06.08d. Question and expectation changed to require date coding instead of storage and use information.
Harvest Practices	4.06.09	N/A. New Question	Is the crop, harvested product, ingredients (including water), food contact packaging and food contact surfaces within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	New Question
Harvest Practices	4.06.10	Are grading and packing tables used? If No, go to 2.13.05	Are grading and packing tables used? If No, go to 4.06.11.	Question changed from 2.13.04 to 4.06.10. Added examples of food contact surfaces to the expectation.
Harvest Practices	4.06.10a	Does the surface allow for easy sanitation?	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?	Question changed from 2.13.04a to 4.06.10a. Question and expectation expanded explanation of easy to clean surfaces.
Harvest Practices	4.06.10b	Are grading and packing tables subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.05.	Is there a documented cleaning program, with records, for the grading and packing tables that includes the frequency of cleaning and sanitizing, the procedures used and the strength test records of anti-microbial solution used	Question changed from 2.13.04b to 4.06.10b. Expanded question to include cleaning records and anti-microbial strength test records. Added food contact surfaces to the expectation along with adding sanitizing to the cleaning program.

			to sanitize surfaces?	
Harvest Practices	4.06.11a	Are re-useable containers made of easy to clean materials?	Does the design and condition of re-useable containers (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood, no fabric) facilitate effective cleaning and maintenance?	Question changed from 2.13.05a to 4.06.11a. Question expanded explanation of easy to clean surfaces.
Harvest Practices	4.06.11b	Are re-useable containers subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.05e.	Is there a documented cleaning program, with records, for the reusable containers that includes the frequency of cleaning and sanitizing, the procedures used and the strength test records of anti-microbial solution used to sanitize surfaces?	Question changed from 2.13.05b to 4.06.11b. Expanded question to include cleaning records and anti-microbial strength test records. Added requirement for records and sanitizing frequencies in procedures to the expectation.
	4.06.11c	Are re-useable containers free from any handling contamination?	Are re-useable containers free from any handling contamination?	Question changed from 2.13.05e to 4.06.11c. Changed point value from 5 to 10.
Harvest Practices	4.06.12a	Are harvest tools (e.g. knives, coring rings, holsters) being used, made of non corrosive and easy to clean materials (e.g. no wood or fabric parts)?	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?	Question changed from 2.13.06a to 4.06.12a. Question expanded explanation of easy to clean surfaces. Minor grammar changes to expectation.
Harvest Practices	4.06.12b	Are harvest tools free from exposure to the ground and or any handling contamination?	Are harvest tools free from exposure to the ground and/or any handling contamination?	Question changed from 2.13.06c to 4.06.12b. Grammar change to question and added examples of harvest tools to the expectation.
Harvest Practices	4.06.12c	Is there an equipment and utensil (e.g. knives) storage and control procedures when not in use?	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?	Question changed from 2.13.06d to 4.06.12c. Expanded the tool accountability/storage/control program in the question. Added requirement to the expectation that tools are accounted for and that surfaces are checked.
Harvest Practices	4.06.12d	Are harvest tools subject to a documented cleaning program including stating the frequency of cleaning and cleaning	Is there a documented cleaning program, with records, for the harvest tools that includes the frequency of	Question changed from 2.13.06e to 4.06.12d. Expanded question to include cleaning records and anti-microbial strength test records. Added requirement for records and sanitizing frequencies in procedures to the expectation, along with minor grammar changes.

		procedures? If No, go to 2.13.06h.	cleaning and sanitizing, the procedures used and the strength test records of anti-microbial solution used to sanitize surfaces?	
Harvest Practices	4.06.12e	Are harvesting tool dips being maintained properly in terms of anti-microbial solution strength and are records of the solutions checks being maintained? AUDITORS SHOULD REQUIRE A TEST AT THE TIME OF THE AUDIT.	Are harvesting tool dips being maintained properly in terms of anti-microbial solution strength and are records of the solution checks being maintained? AUDITORS SHOULD REQUIRE A TEST AT THE TIME OF THE AUDIT.	Question changed from 2.13.06h to 4.16.12e. Minor grammar changes to expectation.
Harvest Practices	4.16.13a	Are all food contact surfaces on the machinery used in the harvest process constructed of food grade materials or stainless steel?	Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Question changed from 2.13.07a to 4.16.13a Question changed to require surfaces be free of unhygienic materials instead of constructed of food grade materials. Added to expectation why surfaces should be free of unhygienic materials. Changed point value from 5 to 15.
Harvest Practices	4.06.13b	N/A. New Question	Are food contact equipment surfaces clean?	New Question
Harvest Practices	4.06.13c	N/A. New Question	Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	New Question
Harvest Practices	4.06.13d	N/A. New Question	Are non-food contact equipment surfaces clean?	New Question
Harvest Practices	4.06.13e	Does the packing surface allow for easy sanitation?	Does the design and condition of the equipment (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood) facilitate effective cleaning, sanitation and maintenance?	Question changed from 2.13.07b to 4.06.13e. Added examples of acceptable surfaces to the question. Expectation is new.
Harvest Practices	4.06.13f	Is the harvesting equipment subject to a documented cleaning program including stating the cleaning frequency and cleaning procedures? If No,	Is there a documented cleaning program, with records, for the harvest equipment that includes the frequency of cleaning and	Question changed from 2.13.07c to 4.06.13f. Expanded question to include cleaning records and anti-microbial strength test records. Added requirement for records and sanitizing frequencies in procedures to the expectation, along with minor grammar changes.

		go to 2.13.07f.	sanitizing, the procedures used and the strength test records of anti-microbial solution used to sanitize surfaces?	
Harvest Practices	4.06.13g	Is equipment designed and used properly to minimize product contamination (e.g. drip pans utilized, lights protected)?	Is equipment designed and used properly to minimize product contamination (e.g., drip pans utilized, dedicated tractor pathways)?	Question changed from 2.13.07f to 4.06.13g. Added “dedicated tractor pathways” to the question. Added requirement for the dedicated tractor pathways to the expectation.
Harvest Practices	4.06.13h	Are only food grade lubricants used on the critical parts of the harvesting machinery that have the potential to contaminate product?	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?	Question changed from 2.13.07g to 4.06.13h. Added requirement for written documentation to the question and minor grammar changes to question and expectation.
Harvest Practices	4.06.13j	Are all platforms above product, packaging, or food contact surfaces (e.g. belts) on the harvest machinery, in-field trucks fitted with protection to prevent product contamination?	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?	Question changed from 2.13.07i to 4.06.13j. Minor grammar change to question. Added risks of overhead contamination to the expectation.
Harvest Practices	4.06.14a	N/A. New Question	Are there specific Standard Operating Procedures (SOPs) for the monitoring, testing and changing of recirculated and batch water systems (e.g., dump tanks) and for monitoring water temperature?	New Question
Harvest Practices	4.06.14b	N/A. New Question	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)?	New Question

Harvest Practices	4.06.14c	Are the anti-microbial parameters clearly documented and correct for the type antimicrobial being used?	Is there a specific Standard Operating Procedure (SOP) that clearly details the anti-microbial parameters in water systems (single pass and recirculated/batch water systems) and are they correct for the type of anti-microbial being used?	Question changed from 2.13.08e to 4.06.14c. Added requirement for an SOP and parameters for both single pass and recirculated water systems to the question and expectation.
Harvest Practices	4.06.14d	N/A. New Question	Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, ORP, peroxyacetic acid) strength testing of wash water prior to start up and throughout the run?	New Question
Harvest Practices	4.06.14e	N/A. New Question	Does the operation use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (e.g., postharvest product contact water, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	New Question
Harvest Practices	4.06.15a	Does the process flow, machine layout, worker control, utensil control, etc. ensure that processed products are not contaminated by unprocessed products?	Where harvested product is "in-field 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?	Question changed from 2.13.09a to 4.06.15a. Added "Where harvested product is 'in-field processed' or 'in-field semi-processed' to the question. Added "worker" to the expectation.
Harvest Practices	4.06.16	N/A. New Question	Are transport vehicles (e.g., forklifts) clean, are not a source of contamination and are being used in a sanitary manner?	New Question

Harvest Practices	4.06.17a	Are there up to date records of all crop protection products applied in the field to the harvested product? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Are there up to date records of all pesticides applied in the field to the harvested product? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.13.10a to 4.06.17a. Changed crop protection products to pesticides in question and expectation. Added to the expectation what must be recorded for a pesticide application. Changed point value from 20 to 15.
Harvest Practices	4.06.17b	Has the growing operation have the information available for the plant protection products registered and/or authorized for use in the post-harvest period for the target crops in the country of production? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Do records show that pesticides applied postharvest and their use are in compliance with all requirements of label direction, national (e.g., EPA) registration and any federal, state or local regulations and guidelines? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.13.10c to 4.06.17c. Question changed from requiring information be available for pesticides to requiring records of pesticides showing they are used according to label and law. Changed point value from 20 to 15.
Harvest Practices	4.06.17c	If applicable, for those plant protection products that are not registered for use in the post-harvest period on target crops in the country of production, if the country has no or a partial legislative framework to cover plant protection products, can the grower show that they have registration information, label information, MRL tolerances, etc. for the country of destination? A 'NO' ANSWER TO THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	For those pesticides that are registered and/or authorized by a government agency for use in the postharvest period to the target crops in the country of production or are not registered for use in the postharvest period on target crops in the country of production (if the country does not have or has a partial legislative framework to cover pesticides), can the grower show that they have registration information, label information, MRL tolerances, etc. for the country of destination? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.13.10e to 4.06.17c. Question changed to include pesticides that are registered for use and minor grammar changes. Added to the expectation that grower should be aware of what pesticides are registered for their needed used and minor grammar changes. Changed point value from 20 to 15.

Harvest Practices	4.06.17d	N/A. New Question	Where products are destined for export, 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 AUTOMATIC FAILURE OF THE AUDIT.	New Question
Transportation and Tracking	4.07.01	Are the vehicles transporting fresh produce from field to facility limited to this function only and maintained in proper condition?	Are the vehicles transporting fresh produce from field to facility limited to this function only, maintained in proper condition, and adequate for the purpose?	Question changed from 2.14.01 to 4.07.01. Added the requirement that the vehicles be adequate for the purpose to the question and expectation.
Transportation and Tracking	4.07.02	Is there a system in place to track product from the farm? If No, go to 2.15.01.	Is there a system in place to track product from the farm? If No, go to 4.08.01.	Question changed from 2.14.02 to 4.07.02. Minor grammar change to expectation. Changed point value from 20 to 15.
On Site Storage	4.08.01	Is there an on site storage for items and/or equipment used in the harvest process (e.g., packing material, cartons, clamshells, reusable containers, disinfectants, grading/packing tables, RPCs, harvesting equipment, etc)? If No, skip the rest of the questions in this section.	Is there an on-site storage for items and/or equipment used in the harvesting process (e.g., packing material, cartons, clamshells, re-usable containers, disinfectants, grading/packing tables, RPCs, harvesting equipment, etc.)?	Question changed from 2.15.01 to 4.08.01. Expectation changed to an explanation of what on site storage would be used for.
On Site Storage	4.08.01a	Is there an on site storage for items and/or equipment used in the harvest process (e.g., packing material, cartons, clamshells, reusable containers, disinfectants, grading/packing tables, RPCs,	Is on-site storage for items and/or equipment used in the harvesting process (e.g., packing material, cartons, clamshells, re-usable containers, disinfectants, grading/packing tables, RPCs,	Question changed from 2.15.01 to 4.08.02. Added the requirement to the question that the storage be clean and secure. New expectation.

		harvesting equipment, etc)? If No, skip the rest of the questions in this section.	harvesting equipment, etc.) clean and secure?	
On Site Storage	4.08.03	Is the storage area under a sanitation program?	Are there cleaning logs for the storage area(s)?	Question changed from 2.15.03 to 4.08.03. Question now asks for cleaning logs.
On Site Storage	4.08.04	N/A. New Question	Is there an effective pest control program in place for fixed location storage areas?	New Question
On Site Storage	4.08.04b	Are pest control devices maintained in a good working condition and marked as monitored (or bar code scanned) on a regular basis?	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Question changed from 2.15.04b to 4.08.04b. Minor grammar changes to question and expectation.
On Site Storage	4.08.04c	Are pest control devices adequate in number and location?	Are pest control devices adequate in number and location?	Question changed from 2.15.04c to 4.08.04c. Expectation changed to require that device placement be based on risk assessment.
On Site Storage	4.08.04d	N/A. New Question	If storage areas are fully enclosed, are measures taken to prevent pest entry?	New Question
On Site Storage	4.08.04f	Are all pest control devices properly installed and secured?	Are all pest control devices effective and bait traps secured?	Question changed from 2.15.04e to 4.08.04f. Question changed to require bait stations to be secure and devices be effective. Minor grammar change to expectation.
On Site Storage	4.08.04g	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the storage area?	Is there a schematic drawing/plan of the storage area showing numbered locations of all pest monitoring devices, both inside and outside the storage area?	Question changed from 2.15.04f to 4.08.04g. Grammar changes in question. Added to the expectation that the drawing be accurate, dated, and show the type of device.
On Site Storage	4.08.04h	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions (if issues were noted) (in-house and/or contract)?	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Question changed from 2.15.04g to 4.08.04h. Minor grammar change to question. Added to expectation that service records should be available for review whether the service is contracted or in-house.
General GMP	5.01.01	Is there a designated person responsible for the food safety program?	Is there a designated person responsible for the operation's food safety program?	Question changed from 2.16.01 to 5.01.01. Added "operation's" to the question. Expectation changed to indicate this is a designated person and added appropriate training requirement that meets

				federal and state requirements.
General GMP	5.01.02	Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Question changed from 2.16.02 to 5.01.02. Added to the question that the chemicals be for cleaning and maintenance. Added requirements for where chemicals are stored and for controlling access to the expectation.
General GMP	5.01.03	Are "food grade" and "non-food grade" chemicals used, handled and stored in a controlled manner?	Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	Question changed from 2.16.03 to 5.01.03. Added requirement to question that chemicals are used appropriately and according to label. Added to expectation that chemicals should be approved and used according to label and that only food grade lubricants be used near product and packaging.
General GMP	5.01.04	Are signs supporting GMPs posted appropriately?	Are signs supporting GMPs posted appropriately?	Question changed from 2.16.04 to 5.01.04. Added to the expectation that signs are visible and in the language of the workers. Also, minor grammar changes to expectation.
General GMP	5.01.05	Are the necessary food defense controls implemented in the operation?	Are the necessary food defense controls implemented in the operation?	Question changed from 2.16.05 to 5.01.05. Added to the expectation some examples of high risk areas.
Pest Control	5.02.01	Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.17.01 to 5.02.01. Minor grammar changes to expectation.
Pest Control	5.02.02	Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.17.02 to 5.02.02. Minor grammar changes to expectation.
Pest Control	5.02.04	Is the area outside the facility free of evidence of pest activity?	Is the area outside the facility free of evidence of pest activity?	Question changed from 2.17.04 to 5.02.04. Added to expectation that areas should be free of recurring and existing pest activity.

Pest Control	5.02.05	Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.17.05 to 5.02.05. Added to the question and expectation that the program must be effective. Added to expectation that any down score is an automatic failure.
Pest Control	5.02.06	Are pest control devices located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous rodent bait traps are not used within the facility?	Question changed from 2.17.06 to 5.02.06. Added items the devices should not be located by to the question.
Pest Control	5.02.07	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Question changed from 2.17.07 to 5.02.07. Added to expectation that devices should be in working condition and inspection.
Pest Control	5.02.08	Are interior and exterior building perimeter pest control devices adequate in number and location?	Are interior and exterior building perimeter pest control devices adequate in number and location?	Question changed from 2.17.08 to 5.02.08. Expectation changed to state that distances between devices should be determined by activity and needs of the operation.
Pest Control	5.02.10	Are all pest control devices properly installed and secured?	Are all pest control devices effective and bait traps secured?	Question changed from 2.17.10 to 5.02.10. Question changed to require bait stations to be secure and devices be effective. Added to expectation how devices should be placed and that no pellet bait should be used.
Storage Areas & Packaging Materials	5.03.01	Are ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well any allergen cross contamination issues)?	Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	Question changed from 2.18.01 to 5.03.01. Added to the question "Does the facility layout ensure separation..." Added to the expectation an explanation of how different materials should be stored.

Storage Areas & Packaging Materials	5.03.03	Is the facilities use restricted to the storage of food products?	Is the facility's use restricted to the storage of food products?	Question changed from 2.18.03 to 5.03.03. Fixed spelling error in question.
Storage Areas & Packaging Materials	5.03.05	Are raw products, work in progress, ingredients (including ice), finished goods and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Question changed from 2.18.05 to 5.03.05. Added water to the ingredients and required no adulteration in question. Expectation expanded to include comparison of adulteration to legislation and decay tolerances. Also, gave examples of spoilage and adulteration and that question is designed so auditor can halt audit if finding gross contamination issues.
Storage Areas & Packaging Materials	5.03.07	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Question changed from 2.18.07 to 5.03.07. Expanded explanation of what product should be marked with and why in the expectation.
Storage Areas & Packaging Materials	5.03.08	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Question changed from 2.18.08 to 5.03.08. Explanation added to expectation of why materials should be rotated and why they should be marked correctly with rotation codes.
Operational Practices	5.04.01	Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Question changed from 2.19.01 to 5.04.01. Added to expectation: Incoming raw materials should not be a source of contamination to work-in-progress and/or finished goods.
Operational Practices	5.04.02	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose	Question changed from 2.19.02 to 5.04.02. Expectation is new.

		panels, degrading insulation, etc.)?	panels, degrading insulation, etc.)?	
Operational Practices	5.04.03	Are packing and/or processing areas completely enclosed?	Are production areas completely enclosed?	Question changed from 2.19.03 to 5.04.03. Changed “packing and/or processing” to “production” in question. Expectation is new.
Operational Practices	5.04.04	Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?	Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	Question changed from 2.19.04 to 5.04.04. Added ducts and fans to the question.
Operational Practices	5.04.06	Are raw ingredients examined before use?	Are raw ingredients examined before use?	Question changed from 2.19.06 to 5.04.06. Added to the expectation that raw materials should be inspected before use.
Operational Practices	5.04.07	Are finished products coded (carton and unit packaging) for the day of production and displaying information to enable proper storage and use of the product within the food supply chain?	Are finished products coded (carton and unit packaging) for the day of production?	Question changed from 2.19.07 to 5.04.07. Removed requirement from question for labeling of storage conditions and use in the supply chain. Added this information to the expectation as a possible buyer or legal requirement. Changed point value from 10 to 5.
Operational Practices	5.04.08	Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?	Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	Question changed from 2.19.08 to 5.04.08. Added magnets and x-ray machines to question. Added to expectation that foreign material control methods should have a functioning rejection device.
Operational Practices	5.04.09	Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?	Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	Question changed from 2.19.09 to 5.04.09. Changed “washing” to “contact” in question and added that the tested devices must be used correctly. Explanation expanded to include requirements for test solutions and strips and that if an automatic injector is used, there should be a back-up method to verify injector readings. Changed point value from 10 to 15.
Operational Practices	5.04.10	Are hand washing stations adequate in number, appropriate in location, in working order, have warm	Are hand washing stations adequate in number and appropriately located for worker access and monitoring	Question changed from 2.19.10 to 5.04.10. Changed wording for location and monitoring in question and expectation.

		water and adequately stocked (e.g. disposable towels, unscented soap, etc.)?	usage?	
Operational Practices	5.04.11	N/A. New Question	Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?	New Question
Operational Practices	5.04.12	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	Question changed from 2.19.11 to 5.04.12. Added to expectation that facilities be available to all workers and that soap also be non-perfumed.
Operational Practices	5.04.13	Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?	Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?	Question changed from 2.19.12 to 5.04.13. Minor wording change in question. Added requirement to expectation that solutions be 60% to 95% ethanol or isopropanol and that strength tests do not need to be performed on pre-mixed commercial sanitizers. Changed point value from 3 to 5.
Operational Practices	5.04.14	Are foot dip stations adequate in number and location? Are the stations maintained properly?	Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	Question changed from 2.19.13 to 5.04.14. Added more options of foot sanitizers to the question. New expectation.
Operational Practices	5.04.15	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	Question changed from 2.19.14 to 5.04.15. Grammar error fixed in question. New expectation.
Operational Practices	5.04.16	Are re-usable containers clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Question changed from 2.19.15 to 5.04.16. Added to the question that containers be cleanable or used with a liner. Added cleaning and storage requirements of containers to expectation.

Operational Practices	5.04.17	Are food safety measuring devices working properly?	Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	Question changed from 2.19.16 to 5.04.17. Question completely new. Added more measuring devices to expectation.
Worker Practices	5.05.01	Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	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?	Question changed from 2.20.01 to 5.05.01. Added to question that hand washing should occur before putting gloves on. Added to expectation that worker performance of hand washing/sanitizing should be monitored and when hand washing should occur.
Worker Practices	5.05.02	Are workers' fingernails clean, short and free of nail polish?	Are workers' fingernails clean, short and free of nail polish?	Question changed from 2.20.02 to 5.05.02. Added to expectation that dirty fingernails can be a source of cross contamination and that false nails and nail polish should not be worn even under gloves.
Worker Practices	5.05.03	Is there no sign of any workers with boils, sores, open wounds or exhibiting signs of foodborne illness working in direct and indirect food contact?	Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	Question changed from 2.20.03 to 5.05.03. Expectation is new.
Worker Practices	5.05.04	Are workers wearing effective hair restraints?	Are workers wearing effective hair nets that contain all hair?	Question changed from 2.20.04 to 5.05.04. Added to question that nets must contain all hair. Expectation expanded to now address the use of baseball caps.
Worker Practices	5.05.05	Is jewelry confined to a plain wedding band?	Is jewelry confined to a plain wedding band and watches are not worn?	Question changed from 2.20.05 to 5.05.05. Added to the question that watches cannot be worn. Expectation is new. Changed point value from 3 to 5.
Worker Practices	5.05.06	Are all workers wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves, non-latex gloves)?	Are all workers wearing outer garments suitable for the operation (e.g., appropriate clothes, smocks, aprons, sleeves, non-latex gloves)?	Question changed from 2.20.06 to 5.05.06. Added to the question that clothes must be appropriate. Expectation is new
Worker Practices	5.05.07	Do workers remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when	Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going	Question changed from 2.20.07 to 5.05.07. Expectation is almost completely new.

		going home at the end of their shift?	home at the end of their shift?	
Worker Practices	5.05.08	Is there a designated area for workers to leave protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets?	Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	Question changed from 2.20.08 to 5.05.08. Expectation is new.
Worker Practices	5.05.09	Workers personal items are not being stored in the production and material storage areas?	Worker personal items are not being stored in the production or material storage area(s)?	Question changed from 2.20.09 to 5.05.09. Expectation is new.
Worker Practices	5.05.10	Is smoking, eating, chewing and drinking confined to designated areas?	Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Question changed from 2.20.10 to 5.05.10. Added to question that spitting is prohibited. Expectation is almost completely new. Changed point value from 10 to 5.
Worker Practices	5.05.11	N/A. New Question	Is fresh potable drinking water readily accessible to workers?	New Question
Worker Practices	5.05.12	Are all items removed from shirt or blouse top pockets?	Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of head, Bluetooth devices, etc.)?	Question changed from 2.20.11 to 5.05.12. Question expanded to include more items that should not be worn. Expectation expanded to state no items should be in top pockets.
Worker Practices	5.05.13	N/A. New Question	Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	New Question
Worker Practices	5.05.14	Is there a first aid kit(s) readily available in the facility and adequately stocked?	Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Question changed from 2.20.12 to 5.05.14. Added to the question that blue band aids must be used. Added to expectation that kits should be stocked to reflect the injuries that may occur. Also added requirements for blue band aids in the kit.
Equipment	5.06.01	Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Question changed from 2.21.01 to 5.06.01. Minor grammar changes to expectation and added what food contact surfaces should be made of.
Equipment	5.06.02	Are non-food contact equipment surfaces free of	Are non-food contact equipment surfaces free of	Question changed from 2.21.02 to 5.06.02. Added to expectation that, where possible, equipment framework is not penetrated by

		flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	bolts or studs.
Equipment	5.06.03	Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, nontoxic materials, no wood) facilitate effective cleaning and maintenance?	Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Question changed from 2.21.03 to 5.06.03. Added to question that is question applies to food contact equipment, that placement of equipment is relevant and more details about equipment surface requirements. Added additional requirements to expectation about equipment material and design.
Equipment	5.06.04	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Question changed from 2.21.04 to 5.06.04. Added requirement to the expectation that the thermometers monitor the temperature in the area accurately.
Equipment Cleaning	5.07.01	Are food contact equipment surfaces clean?	Are food contact equipment surfaces clean?	Question changed from 2.22.01 to 5.07.01. Added that food contact surfaces are zone 1 to the expectation.
Equipment Cleaning	5.07.02	Are non-food contact equipment surfaces clean?	Are non-food contact equipment surfaces clean?	Question changed from 2.22.02 to 5.07.02. Added that food contact surfaces are zone 2 to the expectation.
Equipment Cleaning	5.07.03	Are items (barrels, bins, etc.) that are used to hold or store product clean?	Are items (totes, bins, etc.) that are used to hold or store product clean?	Question changed from 2.22.03 to 5.07.03. Added "totes" and removed "barrels" to the question.
Equipment Cleaning	5.07.04	During cleaning are foods and packaging protected from contamination?	During cleaning, are food products and packaging materials protected from contamination?	Question changed from 2.22.04 to 5.07.04. Minor wording additions to question and expectation.
Equipment Cleaning	5.07.08	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	Question changed from 2.22.05 to 5.07.08. Expectation reworded to be simpler and added specific requirements for hoses.
Equipment Cleaning	5.07.10	Are excess lubricants and grease removed from the equipment?	Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Question changed from 2.22.10 to 5.07.10. Added that lubricant catch pans should be in place, to the question. Minor wording changes in expectation.
General Cleaning	5.08.02	Are waste and garbage frequently removed from	Are waste and garbage frequently removed from	Question changed from 2.23.02 to 5.08.02. Replaced "packing" with "production" in the question.

		packing and storage areas?	production and storage areas?	
General Cleaning	5.08.06	Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	Does personal protection equipment (PPE) for the sanitation crew meet label requirements of chemicals used, and is it in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	Question changed from 2.23.06 to 5.08.06. Changed safety equipment to PPE in question and required that it meet chemical label requirements.
General Cleaning	5.08.07	Is cleaning equipment available and stored properly?	Is cleaning equipment maintained clean and stored properly?	Question changed from 2.23.07 to 5.08.07. Changed “available” to “maintained clean” in the question. Added requirements for the cleaning equipment in the expectation.
General Cleaning	5.08.10	Are toilet facilities and hand-wash stations clean?	Are toilet facilities and hand washing stations clean?	Question changed from 2.23.10 to 5.08.10. Grammar change in question.
General Cleaning	5.08.11	Are worker break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Question changed from 2.23.11 to 5.08.11. Minor wording changes in question and expectation.
General Cleaning	5.08.12	Is the maintenance shop organized - i.e. equipment and spares stored in a neat and tidy fashion?	Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Question changed from 2.23.12 to 5.08.12. Minor wording changes in question and expectation.
General Cleaning	5.08.13	Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	Question changed from 2.23.13 to 5.08.13. Minor wording changes in question and expectation.
Site	5.09.01	N/A. New Question	Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, waste water and other relevant features?	New Question

Site	5.09.02	N/A. New Question	Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	New Question
Buildings and Grounds	5.10.01	Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded to protect product from contamination in the event of breakage?	Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage?	Question changed from 2.24.01 to 5.10.01. Added to question that lights can be coated or otherwise shatter resistant. Expectation is new.
Buildings and Grounds	5.10.02	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	Question changed from 2.24.02 to 5.10.02. Minor wording changes in question and added hard plastic from any source to the expectation. Changed point value from 15 to 10.
Buildings and Grounds	5.10.04	Is there adequate lighting in the packing and storage areas?	Is there adequate lighting in the production and storage areas?	Question changed from 2.24.04 to 5.10.04. Changed "packing" to "production" in the question. Added an explanation to the expectation of where adequate lighting should be.
Buildings and Grounds	5.10.05	Is ventilation adequate to control dust, condensation, odors and vapors?	Is ventilation adequate to control dust, condensation, odors and vapors?	Question changed from 2.24.05 to 5.10.05. Expectation is new.
Buildings and Grounds	5.10.06	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Question changed from 2.24.06 to 5.10.06. Minor wording additions to expectation.
Buildings and Grounds	5.10.07	Are the floor drains where they are needed for drainage and cleanup?	Are the floor drains where they are needed for drainage and cleanup?	Question changed from 2.24.07 to 5.10.07. Added to the expectation that drains be located correctly.
Buildings and Grounds	5.10.08	Are doors to the outside pest proof?	Are all entry points to the production and storage areas protected to prevent entry of rodents and birds?	Question changed from 2.24.08 to 5.10.08. Expanded question and expectation to include all entry points in product and storage areas instead of doors and specify which pests they should keep out.

Buildings and Grounds	5.10.09	Are dock doors fitted with buffers to seal against trucks?	Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?	Question changed from 2.24.09 to 5.10.09. Added that this question applies to temperature controlled environments.
Buildings and Grounds	5.10.10	Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?	Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	Question changed from 2.24.10 to 5.10.10. Added buffers to the question. Added "load" in front of "levelers" in the expectation.
Buildings and Grounds	5.10.11	Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?	Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	Question changed from 2.24.11 to 5.10.11. Minor grammar changes in question.
Buildings and Grounds	5.10.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation? Do false ceiling areas have adequate access to allow for inspection and cleaning?	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Question combines 2.24.12 and 2.24.13 into 5.10.12. Explained in expectation why damaged walls are not allowed and added requirements for the ceiling condition and false ceilings.
Buildings and Grounds	5.10.13	Is an 18" (46cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning?	Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	Question changed from 2.24.14 to 5.10.13. Changed "cleaning duties" to "cleaning and maintenance" in the expectation.
Buildings and Grounds	5.10.14	Is the exterior area immediately outside the facility free of litter, weeds and standing water	Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	Question changed from 2.24.15 to 5.10.14. Question expanded to explain outside areas include roads, yards, and parking areas.
Buildings and Grounds	5.10.15	Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, pipe ends capped, stacked to prevent	Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to	Question changed from 2.24.16 to 5.10.15. Specified that this question applies to outside storage. Added to the expectation that items be 24" from the building perimeter and that the items be checked for pest harborage.

		pest harborage, away from building perimeter)?	prevent pest harborage, away from the building perimeter)?	
Buildings and Grounds	5.10.16	Are pallets inspected to separate and replace dirty or broken pallets?	Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Question changed from 2.24.17 to 5.10.16. Question also now requires that dirty/broken pallets are not in use.
Buildings and Grounds	5.10.17	Is the area around the dumpster/cull truck/trash area clean?	Is the area around the dumpster/cull truck/trash area clean?	Question changed from 2.24.18 to 5.10.17. Expectation is new.
Buildings and Grounds	5.10.18	Are outside garbage receptacles and dumpsters kept covered or closed?	Are outside garbage receptacles and dumpsters kept covered or closed?	Question changed from 2.24.19 to 5.10.18. Expectation is new.
Buildings and Grounds	5.10.20	Is the on-site laboratory completely enclosed and separated from production and storage areas?	Is the on-site laboratory completely enclosed and separated from production and storage areas?	Question changed from 2.24.21 to 5.10.20. Minor wording changes to expectation and added to expectation that question is NA if there is no laboratory on site.
Chemical Files	5.11.01	Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Question changed from 2.25.01 to 5.11.01. Added to expectation that SDS are for all chemicals, plus some minor wording changes.
Chemical Files	5.11.02	Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	Question changed from 2.25.02 to 5.11.02. Added "label" to the expectation.
Chemical Files	5.11.03	Is there a chemical inventory and/ or usage log?	Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	Question changed from 2.25.03 to 5.11.03. Expanded question to include what there should be logs for. Expectation is new.
Chemical Files	5.11.04	Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice	Are there specific Standard Operating Procedures (SOPs) for the monitoring/testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers,	Question changed from 2.25.04 to 5.11.04. Added "monitoring" in the question. Expectation expanded to include requirements for changing of water in recirculated systems and validation documentation for the frequency. Also added requirements for single pass systems.

		injectors, etc.?	etc.) and testing of single pass water systems?	
Pest Control Documentation	5.12.01	Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?	Is there a documented pest control program, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	Question changed from 2.26.01 to 5.12.01. Added to the question what should be in the pest control program. Expectation is new.
Pest Control Documentation	5.12.02	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	Question changed from 2.26.02 to 5.12.02. Expanded question to specify a schematic drawing or plan is required and what devices should be on the drawing.
Pest Control Documentation	5.12.03	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Question changed from 2.26.03 to 5.12.03. Added to expectation that service records should be available for review whether the service is contracted or in-house.
Operation Monitoring Records	5.13.01	Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?	Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	Question changed from 2.27.01 to 5.13.01. Minor wording changes to question. Expectation is new.
Operation Monitoring Records	5.13.02	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer	Question changed from 2.27.02 to 5.13.02. Added to the question and expectation that other forms of transport are included and when logs of temperature control are necessary. Also added to expectation that receivers be aware of any special instructions/specifications from the shipper.

			specifications)?	
Operation Monitoring Records	5.13.03	Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?	Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides, waxing, control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	Question changed from 2.27.03 to 5.13.03. Added to the question items that may be monitored. Expectation is new.
Operation Monitoring Records	5.13.04	Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?	Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, ORP, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	Question changed from 2.27.04 to 5.13.04. In question and expectation, changed “wash water” to “product contact water.” Added to expectation what is expected if out of specification results are recorded.
Operation Monitoring Records	5.13.05	N/A. New Question	Are there records of visual monitoring and/or testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.), for build-up of organic material (turbidity)?	New Question
Operation Monitoring Records	5.13.07	Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	Question changed from 2.27.06 to 5.13.07. Added requirements to expectation that tools be inspected, inventoried, and kept on site.
Operation Monitoring	5.13.08	Is there a daily pre-operation inspection log?	Is there a pre-operation inspection log?	Question changed from 2.27.07 to 5.13.08. Removed “daily” from the question. Added to expectation that inspections and corrective

Records				actions be recorded. Also, that multiple shifts require inspections for each shift. Changed point value from 5 to 10.
Operation Monitoring Records	5.13.09	Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	Question changed from 2.27.08 to 5.13.09. Added to the expectation that the assessment should be reviewed when a significant change occurs.
Operation Monitoring Records	5.13.10	Is there a current certificate of inspection for backflow prevention assemblies on water lines into the facility?	Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	Question changed from 2.27.09 to 5.13.10. Added to the question that a similar record is acceptable. Added to the expectation that there is a record of the inspector verifying the system annually.
Operation Monitoring Records	5.13.11	Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Question changed from 2.27.10 to 5.13.11. Removed “to the audited operations” from the question. Added to expectation an explanation about the use of checklists other than the PGFS checklist. Changed point value from 10 to 15.
Maintenance & Sanitation Files	5.14.01	Does the facility have a preventative maintenance program and a documented schedule?	Does the facility have a preventative maintenance program and a documented schedule?	Question changed from 2.28.01 to 5.14.01. Added to expectation that predictive maintenance systems are acceptable.
Maintenance & Sanitation Files	5.14.02	Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Are there a logs of maintenance work and repairs and are they signed off when work is completed?	Question changed from 2.28.02 to 5.14.02. Minor grammar changes to question and expectation.
Maintenance & Sanitation Files	5.14.03	Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	Question changed from 2.28.03 to 5.14.03. Minor wording changes in question and expectation.
Maintenance & Sanitation Files	5.14.04	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Question changed from 2.28.04 to 5.14.04. Added to the expectation what should be included in the program (areas of the operation and equipment.) Also added a comment about referencing Section 7.
Maintenance & Sanitation Files	5.14.05	Are there written cleaning procedures (Sanitation Standard Operating	Are there written cleaning and sanitation procedures (Sanitation Standard Operating	Question changed from 2.28.05 to 5.14.05. Added to the question that sanitation procedures should be included. Added to the expectation what areas should be included. Also, added what SOPs

		Procedures) for the facility and all equipment?	Procedures) for the facility and all equipment?	should be in place and what should be included in the SOP and a comment about referencing Section 7.
Maintenance & Sanitation Files	5.14.06	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Are cleaning and sanitation logs on file that show what was done, when and by who?	Question changed from 2.28.06 to 5.14.06. Added to question that cleaning logs should be in place. Added to the expectation what areas the logs should cover and what should be included in the logs, and that logs should cover what is in the master sanitation schedule. Changed point value from 5 to 10.
Maintenance & Sanitation Files	5.14.07	N/A. New Question	Are there records showing verification of cleaning and sanitizing chemical concentrations?	New Question
Maintenance & Sanitation Files	5.14.08	Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning recirculating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.)?	Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning recirculating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.), where applicable?	Question changed from 2.28.07 to 5.14.08. Added “where applicable” to the question. Added to the expectation the requirement for CIP cleaning procedures and records. Changed point value from 5 to 10.
Maintenance & Sanitation Files	5.14.09	Is there a routine program and written procedure to validate sanitation effectiveness using rapid post sanitation checks, e.g., ATP measurements?	Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Question changed from 2.28.08 to 5.14.09. Added allergen specific proteins as something to check for in the question, and replaced “validate” with “verify”. Added to expectation what should be in the testing procedure and that records of testing and corrective actions should be kept. Changed point value from 5 to 15.
Maintenance & Sanitation Files	5.14.10	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Question changed from 2.28.09 to 5.14.10. Minor wording change in question and expectation. Changed point value from 5 to 10.
Maintenance & Sanitation Files	5.14.11	N/A. New Question	Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?	New Question
Maintenance & Sanitation Files	5.14.12	Are there records showing cooling units are serviced and cleaned at least every 12	Are there records showing cooling units are maintenance serviced and cleaned at least	Question changed from 2.28.10 to 5.14.12. Added to question that service is for maintenance. Expanded expectation to include that

		months or more frequently as required?	every 12 months or more frequently as required?	records are required of service, that service should occur every 12 months, and that records may be in-house, maintenance, or contractor records.
Maintenance & Sanitation Files	5.14.13	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	Question changed from 2.28.11 to 5.14.13. Added brittle plastic to the question. Added to expectation that there should be a glass management procedure with a goal of no glass in production, storage, or maintenance areas. Changed point value from 5 to 10.
Worker Documentation	5.15.01	Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	Question changed from 2.29.01 to 5.15.01. Added to expectation that all new workers should be trained in a language they understand and that training should meet local and national regulations.
Worker Documentation	5.15.02	Are there logs of ongoing worker food safety education training with topics covered and attendees?	Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	Question changed from 2.29.02 to 5.15.02. Grammar change in question. Added to expectation what should be included in training records and that training should meet local and national regulations.
Worker Documentation	5.15.03	Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	Question changed from 2.29.03 to 5.15.03. Added to expectation that sanitation trainings should also include food safety training unless sanitation workers regularly attend food safety meetings.
Worker Documentation	5.15.04	Are there written procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced? (In the US, auditors can check procedure/policy but not actual records). Are there written sickness reporting and return to work procedures?	Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check	Combined questions 2.29.04 and 2.29.05 into 5.15.04. Added to question and expectation that procedures must be communicated and include return to work policies. Also added to expectation that procedures include recording requirements and that auditors do not request to review records where it is forbidden by privacy laws. Changed point value from 3 to 10.

			procedure/policy but not the actual records).	
Worker Documentation	5.15.05	Is there an worker non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Question changed from 2.29.06 to 5.15.05. Added to question that records of corrective action be on file. Expectation is new.
Worker Documentation	5.15.06	Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health policies?	Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	Question changed from 2.29.07 to 5.15.06. Replaced "policies" with "requirements" in question. Added to expectation that company rules be visible before visitors/contractors enter production areas.
Testing	5.16.01	N/A. New Question.	Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?	New question
Testing	5.16.02	N/A. New Question.	Are there records of environmental microbiological test results and does testing meet the program requirements?	New question
Testing	5.16.03	Are there routine microbiological tests on water used in the facility (sampled	Are there records of microbiological tests on water used in the facility (sampled	Question changed from 2.30.03 to 5.16.03. Added to the question the requirement for records of tests. Added to question and expectation that testing meet program requirements. Changed point

		from within the facility)?	from within the facility) and does the testing meet the program requirements?	value from 10 to 15.
Testing	5.16.04	Are there routine microbiological tests on ice used in the facility (either produced in-house or purchased)?	Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?	Question changed from 2.30.04 to 5.16.04. Added to the question the requirement for records of tests. Added to question and expectation that testing meet program requirements. Changed point value from 5 to 15.
Testing	5.16.05	Are routine tests (e.g., microbiological, moisture, etc.) performed on compressed air that is used directly on food and food contact surfaces?	Are there records of tests performed on compressed air or other mechanically introduced gases that is used directly on food and food contact surfaces and does testing meet the program requirements?	Question changed from 2.30.05 to 5.16.05. Added to the question the requirement for records of tests. Added to question and expectation that testing meet program requirements. Also added to expectation that verification testing be based on the risk assessment.
Testing	5.16.06	N/A. New Question	Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?	New Question
Testing	5.16.07	N/A. New Question	Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?	New Question

Testing	5.16.08	N/A. New Question	Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	New Question
Testing	5.16.09	N/A. New Question	Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with validated testing methods and protocols, evidence of training related to sample collection and testing protocols, and relevant records of results?	New Question
Temperature Controlled Storage & Distribution Logs	5.17.01	Are there records of final product temperature checks for temperature sensitive product?	Are there records of final product temperature checks for temperature sensitive product?	Question changed from 2.31.01 to 5.17.01. Added to expectation that temperature requirements of customers and shipping companies be taken into consideration. Records should show temperature requirements were met and if not corrective and preventive actions.
Temperature Controlled Storage & Distribution Logs	5.17.02	Are there temperature logs for the packing room (if refrigerated)?	Are there temperature logs for the production area (if refrigerated)?	Question changed from 2.31.02 to 5.17.02. Changed packing room to production area in question. Added to expectation that corrective and preventive actions be recorded.
Temperature Controlled Storage & Distribution Logs	5.17.03	Are there temperature logs for storage rooms?	Are there temperature logs for storage rooms?	Question changed from 2.31.03 to 5.17.03. Added to expectation that corrective and preventive actions be recorded.
Temperature Controlled Storage & Distribution Logs	5.17.04	N/A. New Question	Is there a documented procedure for checking truck trailer temperature prior to shipping?	New Question
Temperature Controlled	5.17.05	Are there records of shipping truck temperature checks,	Are there records of shipping truck trailer (or other	Question changed from 2.31.04 to 5.17.05. Added to the question that the question applies to other transportation systems and that

Storage & Distribution Logs		indicating that the truck was pre-cooled prior to loading?	transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	records include what the temperature was set to. Expectation is new.
Temperature Controlled Storage & Distribution Logs	5.17.06	N/A. New Question	Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?	New Question.
Temperature Controlled Storage & Distribution Logs	5.17.07	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Are there sanitary condition logs for shipping truck trailers (or other transportation systems)	Question changed from 2.31.05 to 5.17.07. Wording changes in question.
Allergen Control	5.18.01	There are no allergen risks handled or stored within production and storage areas?	Are there no allergen risks handled or stored within production and storage areas?	Question changed from 2.32.01 to 5.18.01. Grammar change in question. Added to expectation that all allergen questions may not apply to the operation and that the allergen hazards should be part of the HACCP and/or preventive control program.
Allergen Control	5.18.02	Has a documented allergen management plan been developed?	Has a documented allergen management plan been developed?	Question changed from 2.32.02 to 5.18.02. Minor wording changes in expectation and added that there should be a current list of allergens handled on site.
Allergen Control	5.18.03	Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other materials?	Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	Question changed from 2.32.03 to 5.18.03. Added to expectation that allergen containing products should not be stored above food products unless they contain that allergen.
Allergen Control	5.18.04	Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	Question changed from 2.32.04 to 5.18.04. Added to the question that production line is for allergens. Added to expectation the requirements if allergen dust is a risk.
Allergen Control	5.18.05	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Question changed from 2.32.05 to 5.18.05. Minor wording changes to expectation.

Allergen Control	5.18.07	Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	Question changed from 2.32.07 to 5.18.07. Minor wording changes to expectation.
Allergen Control	5.18.08	N/A. New Question	Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	New Question
Allergen Control	5.18.09	Are all products manufactured on site labeled correctly with respect to allergens?	Are all products manufactured on site labeled correctly with respect to allergens?	Question changed from 2.32.08 to 5.18.09. Added to the expectation that labels meet the laws in the country of production/consumption and that the correct label is on the product.
Preliminary Steps	6.01.01	Is there a team responsible for the HACCP program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the HACCP system?	Is there a team responsible for the HACCP program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the HACCP system?	Question changed from 3.01.01 to 6.01.01. Minor wording changes to expectation.
Preliminary Steps	6.01.02	Is there documented evidence that the HACCP team members have being trained on HACCP principles?	Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Question changed form 3.01.02 to 6.01.02. Grammar change made to question. Added requirement to expectation that training has occurred within the last 5 years. Changed point value from 10 to 15.
Preliminary Steps	6.01.03	Does a product description exist for the products produced?	Does a product description exist for the products produced?	Question changed from 3.01.03 to 6.01.03. Added to the expectation more items that should be in the product description.
Preliminary Steps	6.01.04	Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Question changed from 3.01.04 to 6.01.04. Added to expectation that chart should cover receiving through shipping and should show when product is diverted and reworked. Also added that written descriptions can augment the chart. Changed point value from 15 to 10.
Preliminary Steps	6.01.05	N/A. New Question	Is there documented evidence that the flow chart(s) been	New Question

			verified on-site?	
Development of the HACCP Plan	6.02.01	Has a documented hazard analysis for the process been conducted, showing the various types of hazard, their likelihood of occurrence and their associated severity? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Question changed from 3.02.01 to 6.02.01. Added to the question that control measures be included in the analysis. Reworded the expectation to include the following: The analyses should evaluate the likelihood of hazard occurrence and potential hazard severity. The hazard analysis document(s) should show the control measures. Each step identified in the process flow diagram should be assessed in the hazard analysis.
Development of the HACCP Plan	6.02.02	Have CCP decisions been made with documented justification and where CCPs are noted have they been developed to control the hazards identified in the hazard analysis step?	Have CCP decisions been made with documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?	Question changed from 3.02.03 to 6.02.02. Changed wording in question from developed to implemented in a specific processing step. Expanded expectation to state how CCP should be created. Also, minor wording changes in expectation.
Development of the HACCP Plan	6.02.03	Have CCPs been developed? If answer is YES, continue with next question. If answer is NO, the rest of "Module 3 HACCP" is not applicable. If the auditor detects that one or more CCPs have been omitted, then the auditor should score down a Zero Point, NonCompliance under 3.02.01. If the auditor thinks that CCPs have been added that should be omitted, then the auditor should note the issue under 3.02.03.	Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.	Question changed from 3.02.02 to 6.02.03. Question reworded to state that identified CCPs should eliminate or reduce food safety hazards to an acceptable level.
Development of the HACCP Plan	6.02.04	Have CCP critical control limits been established with the support of relevant sources of information or by validation	Have CCP critical control limits been established and supported by relevant validation documentation?	Question changed from 3.02.04 to 6.02.04. Reworded the question. Added to expectation that there should be validation documentation showing that critical controls limits are scientifically derived and examples given of validation documentation

		documentation?		
Development of the HACCP Plan	6.02.05	Have monitoring requirements and frequencies been determined for the CCPs?	Have monitoring requirements and frequencies been determined and documented for the CCPs?	Questions changed from 3.02.05 to 6.02.05. Added requirement to question and expectation that requirements and frequencies be documented.
Development of the HACCP Plan	6.02.06	Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?	Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	Question changed from 3.02.06 to 6.02.06. In question and expectation changed "management" to "implementation"
Development of the HACCP Plan	6.02.07	Have standard operating procedures (SOPs) been created for the monitoring process of the CCPs, which would include how to carry out the monitoring activities?.	Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	Question changed from 3.02.07 to 6.02.07. Minor grammar change to question. Minor wording changes to expectation.
Development of the HACCP Plan	6.02.08	Have Corrective Action procedures for the CCPs been established, including a detailed action plan for operators to follow if the limits are not met and plans to adjust the process back into control?	Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limit(s) of a CCP are not met (loss of control/deviation) and plans to adjust the process back into control?	Question changed from 3.02.08 to 6.02.08. Minor wording change and explanation of CCL not being met added to question. Added to the expectation that procedures include how to handle affected product and to review CCP to try to avoid a loss of control again.
Development of the HACCP Plan	6.02.09	Have recording templates (recording forms) been developed for monitoring the CCPs?	Have recording templates (recording forms) been developed for monitoring the CCPs?	Question changed from 3.02.09 to 6.02.09. Added "templates" to the expectation and that templates should be managed under the document control program
Development of the HACCP Plan	6.02.10	Have verification plans and schedules been developed for each CCP?	Have verification plans and schedules been developed for each CCP?	Question changed form 3.02.10 to 6.02.10. Expanded expectation to explain that verification activities verify the HACCP plan is implemented correctly. Added to expectation examples of verification activities and that there are records to show the HACCP plan was reviewed if verification activities show that CCPs were not performing as required.

Development of the HACCP Plan	6.02.11	Are changes in the process, equipment, ingredients etc., causing timely reviews of HACCP systems, including hazard analysis, CCP decisions, CCP records and staff training?	Is the HACCP system verified when operational changes are made and at least once every 12 months?	Question changed from 3.02.11 to 6.02.11. Question changed from reviewing the HACCP system when changes occur to verifying the HACCP system when changes are made and at least every 12 months. Expectation is new.
Development of the HACCP Plan	6.02.12	Is there evidence recorded for HACCP training to all plant workers, including training for CCP operators?	Is there documented evidence that all plant workers have attended a HACCP training, including training for CCP operators?	Question changed from 3.02.12 to 6.02.12. Question reworded and changed "recorded" to "documented". Minor wording changes to expectation.
Execution of the HACCP Plan on the Plant Floor	6.03.01	Are all of the documents noted in the HACCP plan in place for real time monitoring of the CCPs?	Do all of the documents noted in the HACCP Plan accurately reflect plan requirements for the CCPs?	Question changed from 3.03.01 to 6.03.01. Question changed to remove "real time monitoring" wording and now asks if documents reflect the plan requirements. Minor grammar changes in expectation.
Execution of the HACCP Plan on the Plant Floor	6.03.02	Are the CCP monitoring activities and frequencies in compliance with the plan?	Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	Question changed from 3.03.02 to 6.03.02. Added to the question and expectation that monitoring activities and frequencies must also comply with CCP SOPs.
Execution of the HACCP Plan on the Plant Floor	6.03.03	Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? (Interview operators to verify).	Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Question changed from 3.03.03 to 6.03.03. Removed requirement from question to interview operators and added to expectation. Also, added to expectation examples of details of the CCPs that operators may be monitoring.
Execution of the HACCP Plan on the Plant Floor	6.03.04	Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Question changed from 3.03.04 to 6.03.04. Added to expectation that records be legible and that if initials are used, it can be easily determined who the initials belong to.
Execution of the HACCP Plan on the Plant Floor	6.03.05	Are corrective actions detailed in writing when the failure of a CCP occurs?	Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?	Question changed from 3.03.05 to 6.03.05. Expanded question and expectation to require a deviation record and include an explanation of the loss of control of a CCP. Also added to expectation what should be included in the deviation record.
Execution of the HACCP Plan on the Plant Floor	6.03.06	Are the CCP records reviewed and signed off daily by the quality control supervisor and/or management?	Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	Question changed from 3.03.06 to 6.03.06. Removed daily requirement from question and added that a second signatory is necessary. Added to the expectation that the records should be signed off within 36 hours of monitoring activity and that, if issues

				are found, corrective actions are recorded.
			Module 7 is Completely New	

