

General Description of Changes to Module 4

1. Changes to question numbers
2. Separated question about cleaning procedure and logs into 2 questions for harvest equipment/tools
3. Post Harvest Pesticide question rewritten for clarity
4. Added questions about pesticide application procedures and individuals applying & making decisions about pesticides

PrimusGFS v3.2 Summary of Changes							
Section	Q #	v3.1 Question	v3.1 Expectations	v3.1 Interpretation Guideline	New #	v3.2 Interpretation Guideline	
Inspection	4.02.02	Does the operation have a written food safety hygiene and health policy requirements. All workers should be issued a list of rules in the relevant languages and confirm by signing they understand and agree to abide. Transitional and associated records should meet local and national regulations.	There should be written food safety policy rules regarding worker and visitor personal hygiene, GAPs and health requirements. All workers should be issued a list of rules in the relevant languages and confirm by signing they understand and agree to abide. Transitional and associated records should meet local and national regulations.	Minor deficiency (10 points) if: - Single/isolated instance(s) of errors and omissions in the records or food safety hygiene and health policy. - Up to three points missing of the worker and visitor personal hygiene, GAPs and health requirements. - Training materials are not in the relevant language(s). - Single/isolated instance(s) of workers and visitors not being trained or not signing a document stating that they will comply with the operations' personal hygiene and health policies. Major deficiency (5 points) if: - Numerous instances of errors and omissions in the records or food safety hygiene and health policy. - Over three points missing of the visitor personal hygiene, GAPs and health requirements listing. - Numerous cases of workers and visitors not signing a document stating that they will comply with the operations' personal hygiene and health policy. - Training occurring after starting work, and within the first month. Visitor training not occurring. - Numerous instances of workers not being trained. Non-compliance (0 points) if: - No records of training or workers are not being trained. - No specific orientation given before starting work or within the first month. - Failure to maintain records. - The company does not have a document for workers and visitors to sign stating that they will comply with the operations' personal hygiene and health policies. - Systematic failure of workers and visitors to sign a log stating that they will comply with the operations' personal hygiene and health policies.		No change in v3.2	There should be written food safety policy rules regarding worker and visitor personal hygiene, GAPs and health requirements. The policy should cover the rules related to hygiene and health (e.g. hand washing, eating/drinking, smoking, specific clothing rules, foreign material issues, cut/wounds, linens, etc.), no infants and toddlers allowed in the growing areas, what to do in the case of evidence of animals and/or local matter in the growing area, what to do in the case of evidence of animals and/or local matter in the growing area, and what to do in the case of dropped product, and if the product comes into contact with blood or other bodily fluids. All workers should be issued a list of rules in the relevant languages and confirm by signing they understand and agree to abide. - Numerous instances of errors and omissions in the records or food safety hygiene and health policy. - Numerous cases of workers and visitors not signing a document stating that they will comply with the operations' personal hygiene and health policy. - Training occurring after starting work or within the first month. - Failure to maintain records. - The company does not have a document for workers and visitors to sign stating that they will comply with the operations' personal hygiene and health policies. - Fundamental failure of workers and visitors to sign a document stating that they will comply with the operations' personal hygiene and health policies.
Inspection	4.02.01	Is there documented evidence of the audits performed, detailing findings and corrective actions?	There should be records of the internal audits performed, meeting the frequency defined in the internal audit program. The records should include the date of the audit, name of the internal auditor, scope of the audit, justification for answers, detailing any deficiencies found and the corrective actions taken. An audit checklist (ideally PrimusGFS) should be used that covers all areas of the PrimusGFS audit, including worker hygiene, harvest practices, on-site storage, etc. No down score if another audit checklist is used, as long as all areas are covered. See 1.04 regarding internal audit schedule.	Total compliance (15 points): There should be records of the internal audits performed at each operation, with the frequency defined in the internal audit program. Frequency depends on the type and size of the operation. The records should include the date of the audit, name of the internal auditor, justification for the answers, detail any deficiencies found and the corrective actions taken. An audit checklist (ideally PrimusGFS) should be used that covers all areas of the PrimusGFS audit, including growing area, storage area, worker amenities, external areas, worker practices, etc. No down score if another audit checklist is used, as long as all areas are covered. See 1.04 regarding internal audit schedule. Minor Deficiency (10 points) if: - Single/isolated instance(s) of follow up/corrective actions not noted. - Single/isolated instance(s) of incomplete or missing records. - Single/isolated instance(s) of areas/issues missing on the inspection program. Major Deficiency (5 points) if: - Numerous instances of follow up/corrective actions not noted. - Numerous instances of incomplete or missing records. - Inspection frequency is not adequate relative to the type of business and the number of issues that require monitoring. - Numerous instances of areas/issues missing on the inspection program. Non-compliance (0 points) if: - Systematic failure to maintain records. - No documented internal audits have been performed.		No change in v3.2	Total compliance (15 points): There should be records of the internal audits performed, meeting the frequency defined in the internal audit program. The records should include the date of the audit, name of the internal auditor, scope of the audit, justification for answers (not just checked or all Y/N), detailing any deficiencies found and the corrective actions taken. An audit checklist (ideally PrimusGFS) should be used that covers all areas of the PrimusGFS audit, including worker hygiene, harvest practices, on-site storage, etc. No down score if another audit checklist is used, as long as all areas are covered. See 1.04 for specific details. Minor Deficiency (10 points) if: - Single/isolated instance(s) of follow up/corrective actions not noted. - Single/isolated instance(s) of incomplete answers or missing records. - Single/isolated instance(s) of areas/issues missing on the inspection program. Major Deficiency (5 points) if: - Numerous instances of follow up/corrective actions not noted. - Numerous instances of incomplete or missing records. - Inspection frequency is not adequate relative to the type of business and the number of issues that require monitoring. - Numerous instances of areas/issues missing on the inspection program. Non-compliance (0 points) if: - Fundamental failure to complete inspection records with detailed responses. - No documented internal audits have been performed.
Inspection	4.02.02	Are there records of pre-harvest inspections and do they show that the current block (or coded area) is cleared for harvest? If there are no pre-harvest inspections go to 4.02.03.	A pre-harvest block inspection should have been performed and if harvesting is occurring, it should show if there are any harvesting restrictions, etc. (e.g. evidence of animal intrusion, changes in weather conditions or weather events, pesticide application events). The harvest crew might not have a copy of the actual inspection, but they should have a document indicating which blocks have been inspected and cleared for harvest. If there are no pre-harvest inspections, go to 4.02.03.	Total compliance (5 points): A pre-harvest block inspection should have been performed and if harvesting is occurring, it should show if there are any harvesting restrictions, etc. (e.g. evidence of animal intrusion, changes in weather conditions or weather events, pesticide application events). The harvest crew might not have a copy of the actual inspection, but they should have a document indicating which blocks have been inspected and cleared for harvest. If there are no pre-harvest inspections, go to 4.02.03.		No change in v3.2.	A pre-harvest block inspection should have been performed more than 7 days prior to harvest and if harvesting is occurring, it should show if there are any harvesting restrictions, etc. (e.g. evidence of animal intrusion, changes in weather conditions or weather events, pesticide application events). The harvest crew might not have a copy of the actual inspection, but they should have a document indicating which blocks have been inspected and cleared for harvest. If there are no pre-harvest inspections, go to 4.02.03.
Training	4.03.01	Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	There should be a formal training program to inform workers of the current policies and requirements of the company regarding hygiene. Trainings should be in the language understood by the workers, and training type and intensity should reflect the risks associated with the product/processes. Frequency should be at the start of the season and then some topics covered at least quarterly, but ideally monthly. Full annual food safety refresher training sessions are encouraged but do not replace the ongoing more frequent training. Training material covering the content of the company policies and requirements regarding food safety and hygiene issues should be available. These trainings should cover food safety and hygiene, the importance of detecting food safety and hygiene issues with co-workers and visitors, and all food safety or hygiene issues in which they are responsible. Training logs should have a clearly defined topic(s) covered, trainer(s) and material(s) used/given. Topics include, but not limited to, hand washing, protective clothing (where applicable), recognizing and reporting injury and illness, blood and other bodily fluids, jewelry, dropped product, animal intrusion, food defense. There should be records of workers who have attended each session.	Total compliance (15 points): There should be a formal training program to inform all workers of the current policies and requirements of the company regarding hygiene. Trainings should be in the language understood by the workers, and training type and intensity should reflect the risks associated with the product/processes. Frequency should be at the start of the season and then some topics covered at least quarterly, but ideally monthly. Full annual food safety refresher training sessions are encouraged but do not replace the ongoing more frequent training. Training material covering the content of the company policies and requirements regarding food safety and hygiene issues with co-workers and visitors, and all food safety or hygiene issues in which they are responsible, and correcting and reporting problems. Training logs should have a clearly defined topic(s) covered, trainer(s) and material(s) used/given. Topics include, but not limited to, hand washing, protective clothing (where applicable), recognizing and reporting injury and illness, blood and other bodily fluids, jewelry, dropped product, animal intrusion, food consumption/taking breaks, foreign material requirements, food defense, etc. There should be records of workers who have attended each session. Minor Deficiency (10 points) if: - Single/isolated instance(s) of logs having errors or incomplete information e.g. missing one of the following: training topic, trainer or material information. - Training has occurred but, on a few occasions, full attendance logs have not been kept and/or not all workers were covered. - Training materials and/or company food safety policy are not in the relevant language(s). - Training occurring, not before starting to work but within the first week. - Single/isolated instance(s) of workers not being trained or not signing a document stating that they will comply with the operations' food safety hygiene program. Major Deficiency (5 points) if: - Numerous instances of logs having errors or incomplete information e.g. missing one of the following: training topic, trainer or material information. - Training has occurred but, on many occasions, full attendance logs have not been maintained. - Some key topics e.g. hand washing, have been omitted from the training. - Only annual refresher training has occurred, and the operation runs for more than 3 months of the year. - Numerous cases of workers not signing a document stating that they will comply with the operations' food safety hygiene program. Non-compliance (0 points) if: - Failure to maintain records. No records of training on workers not being trained.		Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	Total compliance (15 points): There should be a formal training program to inform all workers of the current policies and requirements of the company regarding hygiene. Trainings should be in the language understood by the workers, and training type and intensity should reflect the risks associated with the product/processes. Frequency should be at the start of the season before starting work then some topics covered at least quarterly, but ideally monthly. Full annual food safety refresher training sessions are encouraged but do not replace the ongoing more frequent training. Training material covering the content of the company policies and requirements regarding food safety and hygiene (4.01.02) and training should cover food safety and hygiene topics (e.g. toilet use, hand washing, protective clothing (where applicable), recognizing and reporting injury and illness, blood and other bodily fluids, jewelry, dropped product, animal intrusion, food consumption/taking breaks, foreign material requirements, food defense, etc.) and all food safety or hygiene issues for which they are responsible (e.g. recognizing contaminated produce that should not be harvested, inspecting harvest containers and equipment for contamination issues), correcting problems and reporting problems to a supervisor. Workers should also be trained on any new practices and/or procedures and when any new information on best practices becomes available. There should be records of training with date of training, clearly defined topic(s) covered, trainer(s), material(s) used/given and the names and signatures of workers trained. Minor Deficiency (10 points) if: - Single/isolated instance(s) of logs having errors or incomplete information e.g. missing one of the following: training topic, trainer or material information. - Training does not include the importance of recognizing food safety and/or hygiene issues with co-workers and visitors and/or correcting problems and reporting problems to a supervisor. - Training has occurred but, on a few occasions, full attendance logs have not been kept and/or not all workers were covered. - Training materials and/or company food safety policy are not in the relevant language(s). - Training occurring, not before starting to work but within the first week. - Single/isolated instance(s) of workers not being trained or not signing a document stating that they will comply with the operations' food safety hygiene program. Major Deficiency (5 points) if: - Numerous instances of logs having errors or incomplete information e.g. missing one of the following: training topic, trainer or material information. - Training has occurred but, on many occasions, full attendance logs have not been maintained. - Up to three key topics e.g. hand washing, reporting injury/illness, blood and other bodily fluids, jewelry, dropped product, animal intrusion, etc. have been omitted from the training.

Training	4.03.02	Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	Sanitation training should ensure that the workers understand the importance of proper sanitation, cleaning efficacy, how to use the cleaning chemicals and how to understand Sanitation Standard Operating Procedures. Unless sanitation workers attend regular food safety trainings, sanitation training should also include elements of food safety training pertinent to sanitation operations (e.g., hand washing, restroom use, foreign material etc.). Training logs should have a clearly defined topic(s) covered, trainer(s) and material(s) used/given and who attended the training (name and signature). Training would also include worker safety issues (e.g., use of personal protective equipment, accident prevention, what to do in case of an accident, procedures for avoiding electrical hazards when cleaning, etc.). Recorded training should occur at least on a 12-month basis.	Total compliance (5 points): Sanitation training should ensure that the workers understand the importance of proper sanitation, cleaning efficacy, how to use the cleaning chemicals and how to understand Sanitation Standard Operating Procedures. Unless sanitation workers attend regular food safety trainings, sanitation training should also include elements of food safety training pertinent to sanitation operations (e.g., hand washing, restroom use, foreign material etc.). Training logs should have a clearly defined topic(s) covered, trainer(s) and material(s) used/given and who attended the training (name and signature). Recorded training should occur at least on a 12-month basis.	No change in v3.2	Sanitation training should ensure that the workers understand the importance of proper sanitation, cleaning efficacy, how to use the cleaning chemicals and how to understand Sanitation Standard Operating Procedures. Unless sanitation workers attend regular food safety trainings, sanitation training should also include elements of food safety training pertinent to sanitation operations (e.g., hand washing, restroom use, foreign material etc.). Training logs should have a clearly defined topic(s) covered, trainer(s) and material(s) used/given and who attended the training (name and signature).	Total compliance (5 points): Sanitation training should ensure that the workers understand the importance of proper sanitation, cleaning efficacy, how to use the cleaning chemicals and how to understand Sanitation Standard Operating Procedures. Unless sanitation workers attend regular food safety trainings, sanitation training should also include elements of food safety training pertinent to sanitation operations (e.g., hand washing, restroom use, foreign material etc.). Training logs should have a clearly defined topic(s) covered, trainer(s) and material(s) used/given and who attended the training (name and signature). Training would also include worker safety issues (e.g., use of personal protective equipment, accident prevention, what to do in case of an accident, procedures for avoiding electrical hazards when cleaning, etc.). Recorded training should occur at least on a 12-month basis.	
Training	4.03.03	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).	Minor deficiency (7 points) if: - Single/isolated instance(s) of errors or omissions in procedure. Major deficiency (3 points) if: - Numerous instances of errors or omissions in the procedure. Non-compliance (0 points) if: - There is not a documented procedure in place. - A procedure is in place, but it has not been communicated to food handlers.	Minor deficiency (7 points) if: - Single/isolated instance(s) of errors or omissions in procedure. Major deficiency (3 points) if: - Numerous instances of errors or omissions in the procedure. Non-compliance (0 points) if: - There is not a documented procedure in place. - A procedure is in place, but it has not been communicated to food handlers.	No change in v3.2	No change in v3.2	Minor deficiency (7 points) if: - Single/isolated instance(s) of errors or omissions in procedure. Major deficiency (3 points) if: - Numerous instances of errors or omissions in the procedure. Non-compliance (0 points) if: - There is not a documented procedure in place. - A procedure is in place, but it has not been communicated to food handlers.	
Training	4.03.04	Are there worker food safety non-conformance records and associated corrective actions (including retaining records)?	Total compliance (3 points): A worker non-conformance should be recorded when workers are found systematically not following food safety requirements. The auditor should have a record for worker non-compliance, corrective actions and evidence that retaining has occurred (where relevant). Auditee records might be viewed as confidential, and therefore, a verbal confirmation should be gained. There might be a log system, which includes re-training, verbal and written disciplinary actions and allowance for immediate termination for gross misconduct. Minor Deficiency (2 points) if: - Option for minor down score exists but as present no known good examples exist. Major Deficiency (1 point) if: - Disciplinary system is not used for GAP violations. Non-compliance (0 points) if: - No records or no disciplinary system.	Total compliance (3 points): There should be a disciplinary system in place. A worker non-conformance should be recorded when workers are found not following food safety requirements. The auditee should have a record for worker non-compliance, corrective actions and evidence that retaining has occurred (where relevant). Auditee records might be viewed as confidential, and therefore, a verbal confirmation should be gained. There might be a log system, which includes re-training, verbal and written disciplinary actions and allowance for immediate termination for gross misconduct. Minor Deficiency (2 points) if: - Single/isolated instance(s) of follow up/corrective action not noted. Major Deficiency (1 point) if: - Numerous instances of errors or omissions in the procedure. Non-compliance (0 points) if: - No records or no disciplinary system. - Widespread failure to record follow up/corrective actions.	No change in v3.2	No change in v3.2	Total compliance (3 points): There should be a disciplinary system in place. A worker non-conformance should be recorded when workers are found not following food safety requirements. The auditee should have a record for worker non-compliance, corrective actions and evidence that retaining has occurred (where relevant). Auditee records might be viewed as confidential, and therefore, a verbal confirmation should be gained. There might be a log system, which includes re-training, verbal and written disciplinary actions and allowance for immediate termination for gross misconduct. Minor Deficiency (2 points) if: - Single/isolated instance(s) of follow up/corrective action not noted. Major Deficiency (1 point) if: - Numerous instances of errors or omissions in the procedure. Non-compliance (0 points) if: - No records or no disciplinary system. - Widespread failure to record follow up/corrective actions.	
Harvest Worker Hygiene	4.05.01	Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	At least one toilet per 20 workers should be provided, with separate toilet facilities provided for men and women in groups larger than 5 workers, or if more stringent, as per prevailing national/local guidelines, and should be within 1/4 mile or 5 minutes walking distance of where workers are located. Toilet facilities should be available to all workers and visitors. Automatic failure if there are insufficient or inadequate toilet facilities. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT. Reference: United States Department of Labor 1928 Title Field Sanitation https://www.osha.gov/laws-regs/regulations/standards/1928/1928.110	Total compliance (15 points): Toilet facilities should be available to all workers and visitors. At least one toilet per 20 workers should be provided, with separate toilet facilities provided for men and women in groups larger than 5 workers, or if more stringent, as per prevailing national/local guidelines. Toilet facility placement should be within 1/4 mile or 5 minutes walking distance of where workers are located, or if more stringent, as per prevailing national/local guidelines. A 5-minute drive is not acceptable, while harvesting is actively occurring with groups of three or more workers. Where there are two or less workers present and workers have transportation that is immediately available to toilets within a 5 minute drive, it is acceptable to score as total compliance. Automatic failure if there are insufficient or inadequate toilet facilities. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT. Reference: United States Department of Labor 1928 Title Field Sanitation https://www.osha.gov/laws-regs/regulations/standards/1928/1928.110	4.04.01	No change in v3.2	Toilet facilities should be available to all workers and visitors, while work is actively occurring. At least one toilet per 20 workers should be provided, or if more stringent, as per prevailing national/local guidelines. Toilet facility placement should be within 1/4 mile or 5 minutes walking distance of where workers are located, or if more stringent, as per prevailing national/local guidelines. A 5-minute drive is not acceptable, while harvesting is actively occurring with groups of three or more workers. Where there are two or less workers present and workers have transportation that is immediately available to toilets within a 5 minute drive, it is acceptable to score as total compliance. Automatic failure if there are insufficient or inadequate toilet facilities. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT. Reference: United States Department of Labor 1928 Title Field Sanitation https://www.osha.gov/laws-regs/regulations/standards/1928/1928.110	Total compliance (15 points): Toilet facilities should be available to all workers and visitors, while work is actively occurring. At least one toilet per 20 workers should be provided, or if more stringent, as per prevailing national/local guidelines. Toilet facility placement should be within 1/4 mile or 5 minutes walking distance of where workers are located, or if more stringent, as per prevailing national/local guidelines. A 5-minute drive is not acceptable, while harvesting is actively occurring with groups of three or more workers. Where there are two or less workers present and workers have transportation that is immediately available to toilets within a 5 minute drive, it is acceptable to score as total compliance. Automatic failure if there are insufficient or inadequate toilet facilities. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT. Reference: United States Department of Labor 1928 Title Field Sanitation https://www.osha.gov/laws-regs/regulations/standards/1928/1928.110
Harvest Worker Hygiene	4.05.01a	Are toilet facilities in a suitable location to prevent contamination to the product, packaging, equipment, and growing areas?	Placement of toilet facilities should be in a suitable location to prevent contamination to product, packaging, equipment, water sources, and growing areas. Consideration should be given when portable units are used that they are not situated too close to the edge of the crop. If pit toilets are used, consider proximity to crop and water sources.	Total compliance (15 points): Placement of toilet facilities should be in a suitable location to prevent contamination to product, packaging, equipment, water sources, and growing areas. Consideration should be given when portable units are used that they are not situated too close to the edge of the crop. If pit toilets are used, consider proximity to crop and water sources.	4.04.01a	No change in v3.2	Placement of toilet facilities should be in a suitable location to prevent contamination to product, packaging, equipment, water sources, and growing areas. Consideration should be given when portable units are used that they are not parked (if on trailers) too close to the edge of the crop and have a minimum 15 ft (4.5 m) buffer distance in the event of a spill or leak. If pit toilets are used, consider proximity to crop and water sources.	Total compliance (15 points): Placement of toilet facilities should be in a suitable location to prevent contamination to product, packaging, equipment, water sources, and growing areas. Consideration should be given when portable units are used that they are not parked (if on trailers) too close to the edge of the crop and have a minimum 15 ft (4.5 m) buffer distance in the event of a spill or leak. If pit toilets are used, consider proximity to crop and water sources.
Harvest Worker Hygiene	4.05.01b	Are the catch basins of the toilets designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	Catch basins from toilets must be designed and maintained properly to prevent contamination on field, product, packaging, and equipment. Catch basins should be free of leaks, cracks and constructed of durable materials (e.g., plastic) that will not degrade or decompose (no wood). Note: pit toilets cannot be considered to be properly designed to prevent contamination.	Total compliance (5 points): Catch basins from toilets must be designed and maintained properly to prevent contamination on field, product, packaging, and equipment. Catch basins should be free of leaks, cracks and constructed of durable materials (e.g., plastic) that will not degrade or decompose (no wood). Note: pit toilets cannot be considered to be properly designed to prevent contamination. Minor deficiency (3 points) if: - Single observation of one of the catch basin(s) not designed or maintained properly. Major deficiency (1 point) if: - More than one observation of the catch basin(s) designed or maintained improperly. Non-compliance (0 points) if: - Catch basin(s) poses a risk of contamination to the growing area, product, packaging, and equipment, such as observing leaks or being improperly constructed.	4.04.01b	Are toilet facilities designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	Total compliance (5 points): Toilet facilities should be free from cracks and leaks and any waste holding tanks from toilets must be designed and maintained properly to prevent contamination. Waste holding tanks should be free of leaks, cracks and constructed of durable materials (e.g., plastic) that will not degrade or decompose (no wood). Each toilet should be ventilated to outside air. Pit toilets cannot be considered to be properly designed to prevent contamination. Minor deficiency (3 points) if: - Single observation of one of the waste holding tank(s) not designed or maintained properly. Major deficiency (1 point) if: - Single observation of toilet facility not being well maintained (e.g., cracks, holes, leaks) or not vented to outside air. - More than one observation of the waste holding tank(s) designed or maintained improperly. - More than one observation of a toilet facility not being well maintained (e.g., cracks, holes, leaks) or not vented to outside air. Non-compliance (0 points) if: - Waste holding tank(s) poses a risk of contamination to the growing area, product, packaging, and equipment, such as observing leaks or being improperly constructed. - Failure to provide adequately maintained toilet facilities.	Total compliance (5 points): Toilet facilities should be free from cracks and leaks and any waste holding tanks from toilets must be designed and maintained properly to prevent contamination. Waste holding tanks should be free of leaks, cracks and constructed of durable materials (e.g., plastic) that will not degrade or decompose (no wood). Each toilet should be ventilated to outside air. Pit toilets cannot be considered to be properly designed to prevent contamination. Minor deficiency (3 points) if: - Single observation of one of the waste holding tank(s) not designed or maintained properly. Major deficiency (1 point) if: - Single observation of toilet facility not being well maintained (e.g., cracks, holes, leaks) or not vented to outside air. - More than one observation of the waste holding tank(s) designed or maintained improperly. - More than one observation of a toilet facility not being well maintained (e.g., cracks, holes, leaks) or not vented to outside air. Non-compliance (0 points) if: - Waste holding tank(s) poses a risk of contamination to the growing area, product, packaging, and equipment, such as observing leaks or being improperly constructed. - Failure to provide adequately maintained toilet facilities.
Harvest Worker Hygiene	4.05.01c	Is there a documented procedure for emptying the catch basin in a hygienic manner and also in a way that prevents product, packaging, equipment, water systems and growing area contamination?	If self contained toilets are used, the toilet basins should be emptied, pumped, and cleaned in a manner to avoid contamination to product, packaging, equipment, water systems and growing areas. Equipment used in emptying/pumping must be in good working order. A documented procedure should exist and should include a response plan for major leaks or spills, as well as indicating where pumped waste is disposed of.	Total compliance (5 points): If self-contained toilets are used, the toilet basins should be emptied, pumped, and cleaned in a manner to avoid contamination to product, packaging, equipment, water systems and growing areas. Equipment used in emptying/pumping must be in good working order. A documented procedure should exist and should include a response plan for major leaks or spills, as well as indicating where pumped waste is disposed of.	4.04.01f	Where used, is there a documented procedure for emptying the waste holding tanks in a hygienic manner and also in a way that prevents product, packaging, equipment, water systems and growing area contamination?	Total compliance (5 points): If toilets have waste holding tanks, they should be emptied, pumped, and cleaned in a manner to avoid contamination to product, packaging, equipment, water systems and growing areas. Equipment used in emptying/pumping must be in good working order. A documented procedure should exist and include a response plan for major leaks or spills, including indicating where pumped waste is disposed of and requiring communication to the designated person(s) responsible for the food safety program regarding the actions taken when a major leak or spill occurred.	Total compliance (5 points): If toilets have waste holding tanks, they should be emptied, pumped, and cleaned in a manner to avoid contamination to product, packaging, equipment, water systems and growing areas. Equipment used in emptying/pumping must be in good working order. A documented procedure should exist and include a response plan for major leaks or spills, as well as indicating where pumped waste is disposed of and requiring communication to the designated person(s) responsible for the food safety program regarding the actions taken when a major leak or spill occurred.
Harvest Worker Hygiene	4.05.01d	Are toilets constructed of materials that are easy to clean and sanitize?	Toilet facilities should be constructed of non-porous materials that are easy to clean and sanitize.	Minor Deficiency (2 points) if: - Single/isolated instance of toilets not being constructed of non-porous materials. Major Deficiency (1 point) if: - Numerous instances of toilets not being constructed of non-porous materials. Non-compliance (0 points) if: - Toilets are not constructed of non-porous materials.	4.04.01c	Are toilet facilities constructed of materials that are easy to clean?	Toilet facilities should be constructed of non-porous materials that are easy to clean and sanitize. The floors, walls, ceiling, partitions and doors should be made of a finish that can be easily cleaned.	Minor Deficiency (2 points) if: - Single/isolated instance of toilet facilities not being constructed of non-porous materials. Major Deficiency (1 point) if: - Numerous instances of toilet facilities not being constructed of non-porous materials. Non-compliance (0 points) if: - Toilet facilities are not constructed of non-porous materials.
Harvest Worker Hygiene	4.05.01e	Are the toilet materials constructed of a light color allowing easy evaluation of cleaning performance?	Toilets should be constructed of materials light in color, allowing easy evaluation of cleaning performance.	Total compliance (3 points): Toilets should be constructed of materials light in color, allowing easy evaluation of cleaning performance.	4.04.01d	Are the toilet facility materials constructed of a light color allowing easy evaluation of cleaning performance?	Toilet facilities should be constructed of materials light in color, allowing easy evaluation of cleaning performance.	Total compliance (3 points): Toilet facilities should be constructed of materials light in color, allowing easy evaluation of cleaning performance.
Harvest Worker Hygiene	4.05.01f	Are toilets supplied with toilet paper and is the toilet paper maintained properly (e.g., toilet paper rolls are not stored on the floor or in the urinals)?	Toilet facilities should be 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).	Total compliance (3 points): Toilet facilities should be supplied with toilet paper and is the toilet paper maintained properly (e.g., toilet paper rolls are not stored on the floor or in the urinals).	4.04.01e	Are toilet facilities supplied with toilet paper and is the toilet paper maintained properly (e.g., toilet paper rolls are not stored on the floor or in the urinals)?	No change in v3.2	No change in v3.2

Harvest Worker Hygiene	4.05.01g	Are the toilet facilities and hand washing stations clean and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	Minor deficiency (7 points) if: - Single/isolated instance(s) of non-compliance to above requirements. - Single/isolated instance(s) of soiled toilet tissues being placed in trash can. Major deficiency (3 points) if: - Numerous instances of non-compliance to the above requirements. - Systematic observation of soiled toilet tissues being placed in trash cans.	4.04.01g	Are toilet facilities and hand washing stations clean and are there records showing cleaning, servicing and stocking is occurring regularly?	No change in v3.2	Minor deficiency (7 points) if: - Single/isolated instance(s) of non-compliance to above requirements. - Single/isolated instance(s) of soiled toilet tissues being placed in trash can. - Single/isolated instance(s) of incomplete or missing records. Major deficiency (3 points) if: - Numerous instances of non-compliance to the above requirements. - Widespread observation of soiled toilet tissues being placed in trash cans. - Numerous instances of incomplete or missing records.
Harvest Worker Hygiene	4.05.02	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.	There should be no evidence of human fecal contamination in the harvesting area, area being harvested, packaging area, equipment area, or in any other area that would cause a contamination issue. If this question is answered Yes, an automatic failure of the audit will result. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Total compliance (15 points): There should be no evidence of human fecal contamination in the harvesting area, area being harvested, packaging area, equipment area, or in any other area that would cause a contamination issue. If this question is answered Yes, an automatic failure of the audit will result. Automatic Failure (0 points) if: - There is a single incidence of human fecal matter found in the harvesting area.	Is the harvesting area free from any evidence of human fecal contamination? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	There should be no evidence of human fecal contamination in the harvesting area, area being harvested, packaging area, equipment area, or in any other area that would cause a contamination issue. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Total compliance (15 points): There should be no evidence of human fecal contamination in the harvesting area, area being harvested, packaging area, equipment area, or in any other area that would cause a contamination issue. Any evidence of human fecal matter in the harvesting or associated area is an automatic failure. Automatic Failure (0 points) if: - There is a single incidence of human fecal matter found in the harvesting associated area.
Harvest Worker Hygiene	4.05.03	Is hand washing signage posted appropriately?	Toilet facilities should have hand washing signs as a reminder to wash hands before and after eating, returning to work and after using the toilet. Signs need to be posted and in the language of the workers (visual signs are allowed). The visuals or signs should be permanent and placed in key areas where workers can easily see them.	Total compliance (5 points): Toilet facilities should have hand washing signs as a reminder to wash hands before and after eating, returning to work and after using the toilet. Signs need to be posted and in the language of the workers (visual signs are allowed). The visuals or signs should be permanent and placed in key areas where workers can easily see them.	4.04.02	No change in v3.2	Toilet facilities should have hand washing signs as a reminder to wash hands before and after eating, returning to work and after using the toilet. Signs need to be posted and in the language of the workers (visual signs are allowed). The signs should be permanent and placed in key areas where workers can easily see them.
Harvest Worker Hygiene	4.05.04	Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Enough hand washing stations, in working order, should be provided to ensure efficient worker flow (1 per 20 people on site), and available to all workers and visitors. Hands free is an optimum system. Hand washing stations should be located within close proximity of toilet facilities and 1/4 mile or 5 minutes walking distance of where workers are located. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Total compliance (15 points): An adequate number of hand washing stations, in working order, should be provided to ensure efficient worker flow (1 per 20 people on site), and be available to all workers and visitors. Hands free is an optimum system. Hand washing stations should be visible and located within close proximity of toilet facilities and 1/4 mile or 5 minutes walking distance of where workers are located.	4.04.03	No change in v3.2	Enough hand washing stations, in working order, should be provided to ensure efficient worker flow (1 per 20 people on site), and available to all workers and visitors. Hands free is an optimum system. Hand washing stations should be located within close proximity of toilet facilities, and within 1/4 mile or 5 minutes walking distance of where workers are located. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.
Harvest Worker Hygiene	4.05.04a	Are the hand wash stations designed and maintained properly (e.g., ability to capture or control rinse water to prevent contamination onto product, packaging, and growing area, free of clogged drains, etc.)?		4.04.03a	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.04b	Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?		4.04.03b	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.04c	Are hand wash stations adequately stocked with unscented soap and paper towels?		4.04.03c	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.04d	In the event of running out of toilet materials (e.g., water, soap, toilet tissue, hand paper towels), are there extra supplies readily available so that toilets can be restocked quickly?		4.04.03d	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.05	Are total coliforms (TC) and generic E. coli tests conducted on the water used for hand washing at the required and/or expected frequency?	Total coliforms (TC) and generic E. coli testing should occur on a routine basis. All water sources used for hand washing throughout the harvesting season should be tested. One sample per water source should be collected and tested prior to use and then at least quarterly, ideally monthly.	4.04.04	No change in v3.2	Total coliforms (TC) and generic E. coli testing should occur on a routine basis. All water sources used for hand washing throughout the harvesting season should be tested. One sample per water source should be collected and tested prior to use and then at least quarterly, ideally monthly. Water samples should be taken from as close to the point of use as is practical (e.g., hand wash spigot/faucet). If there are multiple hand wash units, then samples should be taken from a different location each test (randomize or rotate locations). If there are multiple sources for hand wash water, testing should also account for each source used.	Total compliance (15 points): Total coliforms (TC) and generic E. coli testing should occur on a routine basis. All water sources used for hand washing throughout the harvesting season should be tested. One sample per water source should be collected and tested prior to use and then at least quarterly, ideally monthly. Water samples should be taken from as close to the point of use as is practical (e.g., hand wash spigot/faucet). At least one sample per source is required. If there are multiple hand wash units, then samples should be taken from a different location each test (randomize or rotate locations). If there are multiple sources for hand wash water, testing should also account for each source used.
Harvest Worker Hygiene	4.05.05a	Do written procedures (SOPs) exist covering proper sampling protocols, which include where samples should be taken and how samples should be identified?		4.04.04a	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.05b	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?		4.04.04b	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.05c	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	Minor Deficiency (10 points) if: - Single/isolated instance(s) of records showing solution abnormal test results for total coliforms without adequate documented corrective actions. Major Deficiency (5 points) if: - Numerous instances of records showing solution abnormal test results for total coliforms without adequate documented corrective actions.	4.04.04c	No change in v3.2	No change in v3.2	Minor Deficiency (10 points) if: - Single/isolated instance(s) of records showing unsuitable or abnormal test results for total coliforms without adequate documented corrective actions. Major Deficiency (5 points) if: - Numerous instances of records showing unsuitable or abnormal test results for total coliforms without adequate documented corrective actions.
Harvest Worker Hygiene	4.05.06	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?		4.04.05	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.07	Are secondary hand sanitation stations (e.g., herbs, tomatoes, edible flowers, etc.) and are the stations maintained properly?	Secondary hand sanitation is required for items that may be "ready-to-eat" (e.g., herbs, tomatoes, edible flowers, etc.). Secondary hand sanitizers are optional for root vegetable crops or a commodity that requires cooking prior to eating. Secondary hand sanitation (hand dips, gels or sprays) does not replace hand washing requirements (ack surfactant qualities). Secondary hand sanitation stations should be non-perfumed/unscented, have 60% to 95% ethanol or isopropanol and should be located near hand washing and other easily accessible areas. Hand gel / spray stations should be well stocked and tested regularly to ensure they are at the required strength - checks should be recorded. Strength checks do not need to be performed for commercially purchased sanitizers that have been purchased already mixed.	4.04.06	No change in v3.2	Secondary hand sanitation is required for items that may be "ready-to-eat" (e.g., herbs, tomatoes, edible flowers, etc.). Secondary hand sanitizers are optional for root vegetable crops or a commodity that requires cooking prior to eating. Secondary hand sanitation (hand dips, gels or sprays) does not replace hand washing requirements (ack surfactant qualities). Secondary hand sanitation stations should be non-perfumed/unscented, have 60% to 95% ethanol or isopropanol and should be located near hand washing and other easily accessible areas. Hand dips (if used) should contain a food grade sanitizer at a determined concentration. Refer to hand sanitizer manufacturer label for dilutions. Hand dips should be regularly monitored (recorded anti-microbial strength checks) to ensure their effectiveness with corrective actions recorded (e.g. dip solution replenishment and anti-microbial additions). Hand gel / spray stations should be well stocked and tested regularly to ensure they are at the required strength - checks should be recorded. The auditor should check that gel pack type stations are stocked and have the auditee check the strength of anti-microbial chemicals in hand dips. Strength checks do not need to be performed for commercially purchased sanitizers that have been purchased already mixed. ing that they will comply with the operators' personal hygiene and health policies.	Total compliance (5 points): Secondary hand sanitation is required for items that may be "ready-to-eat" (e.g., herbs, stone fruit, tomatoes, citrus, edible flowers, etc.). Secondary hand sanitizers are optional for root vegetable crops or a commodity that requires cooking prior to eating. Secondary hand sanitation (hand dips, gels or sprays) does not replace hand washing requirements (ack surfactant qualities). Secondary hand sanitation stations should be non-perfumed/unscented, have 60% to 95% ethanol or isopropanol (benzalkonium chloride is also acceptable) and should be located near hand washing and other easily accessible areas. Hand dips (if used) should contain a food grade sanitizer at a determined concentration. Refer to hand sanitizer manufacturer label for dilutions. Hand dips should be regularly monitored (recorded anti-microbial strength checks) to ensure their effectiveness with corrective actions recorded (e.g. dip solution replenishment and anti-microbial additions). Hand gel / spray stations should be well stocked and tested regularly to ensure they are at the required strength - checks should be recorded. The auditor should check that gel pack type stations are stocked and have the auditee check the strength of anti-microbial chemicals in hand dips. Strength checks do not need to be performed for commercially purchased sanitizers that have been purchased already mixed. ing that they will comply with the operators' personal hygiene and health policies.
Harvest Worker Hygiene	4.05.08	Is it evident that corrective actions are taken when workers fail to comply with hand washing guidelines?	It should be evident that corrective actions are taken by a supervisor in charge when workers fail to comply with hand washing requirements.	4.04.07	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.09	Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	Minor deficiency (7 points) if: - There is no minor deficiency for this question. Major deficiency (3 points) if: - There is no major deficiency for this question. Non-compliance (0 points) if: - One or more workers are observed working in contact with food, food contact surfaces or packaging that has or have exposed boils, sores, infected wounds, showing signs of food borne illness or any other source of abnormal microbial contamination that is a hazard.	4.04.08	Are workers who are working directly or indirectly with food, free from evidence of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	No change in v3.2	Minor deficiency (7 points) if: - Single instance of a worker with exposed boils, sores, exposed infected wounds, foodborne illness or any other source of abnormal microbial contamination. There is not a threat of product or packaging contamination. Major deficiency (3 points) if: - More than one instance of workers with exposed boils, sores, exposed infected wounds, foodborne illness or any other source of abnormal microbial contamination. There is not a threat of product or packaging contamination. Non-compliance (0 points) if: - One or more workers are observed working in contact with food, food contact surfaces or packaging that has or have exposed boils, sores, infected wounds, showing signs of food borne illness or any other source of abnormal microbial contamination that is a hazard. - The auditor should consider whether this is adulteration and whether to apply Q 4.05.09 and score an automatic failure.

Harvest Worker Hygiene	4.05.10	Is jewelry confined to a plain wedding band and watches are not worn?			4.04.09	Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.11	Worker personal items are not being stored in the growing area(s) or material storage area(s)?	Total compliance (5 points): Workers should have a designated area for storing personal items such as coats, shoes, purses, medication, phones, etc. Areas set aside for workers' personal items should be far enough away from growing area(s) and material storage area(s) to prevent contamination and avoid food security risks.		4.04.10	Are worker personal items being stored appropriately (i.e. not in the growing area(s) or material storage area(s))?	No change in v3.2	Total compliance (5 points): Workers should have a designated area for storing personal items such as coats, shoes, purses, medication, phones, etc. Areas set aside for workers' personal items should be far enough away from growing area(s) and material storage area(s) to prevent contamination and avoid food defense risks.
Harvest Worker Hygiene	4.05.12	Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?			4.04.11	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.13	Are workers wearing effective hair nets that contain all hair?			4.04.12	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.14	Are all workers wearing protective outer garments suitable for the operation (e.g. appropriate clean clothes, smocks, aprons, sleeves and non-latex gloves)?	Total compliance (5 points): If the operation has taken a decision to establish an outer garment policy based on risks this should consider the following: customer requirements, national and local legal requirements, potential cross contamination and foreign material risks, etc. Outer garments include where applicable: smocks, aprons, sleeves, gloves, etc. Suitable clothing is required for workers handling products that are potentially ready-to-eat (e.g., tomatoes, leafy greens, etc.). Items should be laundered in-house or by contract laundering agency. Individual workers should not take protective outer garments home for cleaning. Where items are laundered in-house the auditee should have documented SOP and GAP rules about how these garments are cleaned. Glove policy should be clear to workers – auditors will establish policy before making scoring decisions and note this policy for the audit report. Gloves are not allowed to replace hand-washing requirements. Gloves should be changed after break periods, using toilet facilities, any activity other than handling of food items or when gloves are soiled, torn or otherwise contaminated. If re-usable gloves are used, then they should be made of material that can be readily cleaned and sanitized, clean gloves should be issued at least daily and as needed throughout the day and stored properly in-between uses. Gloves should not be taken home for laundering. Where gloves are used they should be non-latex (e.g. vinyl, nitrile, etc.). This includes gloves in first-aid kits. Where dedicated protective clothing is not required/worn, it must be clear that outer street clothes are clean and not a potential source of contamination. Workers should not wear personal clothes with sequins, pom-poms, fur, etc. No sleeveless tops without an over garment.		4.04.14	No change in v3.2	No change in v3.2	Total compliance (5 points): If the operation has taken a decision to establish an outer garment policy based on risks this should consider the following: customer requirements, national and local legal requirements, potential cross contamination and foreign material risks, etc. Outer garments include where applicable: smocks, aprons, sleeves, non-latex gloves, etc. Suitable clothing is required for workers handling products that are potentially ready-to-eat (e.g., tomatoes, leafy greens, etc.). Items should be laundered in-house or by contract laundering agency. Individual workers should not take protective outer garments home for cleaning. Where items are laundered in-house the auditee should have documented SOP and GAP rules about how these garments are cleaned. Glove policy should be clear to workers – auditors will establish policy before making scoring decisions and note this policy for the audit report. Gloves are not allowed to replace hand-washing requirements. Gloves should be changed after break periods, using toilet facilities, any activity other than handling of food items or when gloves are soiled, torn or otherwise contaminated. If re-usable gloves are used, then they should be made of material that can be readily cleaned and sanitized, clean gloves should be issued at least daily and as needed throughout the day and stored properly in-between uses. Gloves should not be taken home for cleaning. Where gloves are used they should be non-latex (e.g. vinyl, nitrile, etc.). This includes gloves in first-aid kits. Where dedicated protective clothing is not required/worn, it must be clear that outer street clothes are clean and not a potential source of contamination. Workers should not wear personal clothes with sequins, pom-poms, fur, etc. No sleeveless tops without an over garment.
Harvest Worker Hygiene	4.05.15	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.)?			4.04.13	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.16	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?			4.04.15	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.16a	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?			4.04.15a	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.17	Is fresh potable drinking water readily accessible to workers? Fresh potable water meeting the quality standards for drinking water should be available for workers on-site to prevent dehydration. The term "potable" meaning that the water is of drinking water quality (e.g., the EPA Drinking Water Standard or equivalent). If water containers are used, they should be maintained in a clean condition, free from residues and contamination to ensure workers are not adversely affected by contaminated water from unclean containers.	Total compliance (10 points): Fresh potable water meeting the quality standards for drinking water should be provided and placed in locations readily accessible to all workers on-site to prevent dehydration. Water should be suitably cool and in sufficient amounts, taking into account the air temperature, humidity and the nature of the work performed, to meet the needs of all workers. Fresh potable water meeting the quality standards for drinking water should be available for workers on-site to prevent dehydration. The term "potable" meaning that the water is of drinking water quality (e.g., the EPA Drinking Water Standard or equivalent). Auditors should verbally verify the source of the water at the time of the audit. If water containers are used, they should be maintained in a clean condition, free from residues and contamination to ensure workers are not adversely affected by contaminated water from unclean containers.		4.04.16	No change in v3.2	Water should be suitably cool and in sufficient amounts, taking into account the air temperature, humidity and the nature of the work performed, to meet the needs of all workers. Fresh potable water meeting the quality standards for drinking water should be available for workers on-site to prevent dehydration. The term "potable" meaning that the water is of drinking water quality (e.g., the EPA Drinking Water Standard or equivalent). If water containers are used, they should be maintained in a clean condition, free from residues and contamination to ensure workers are not adversely affected by contaminated water from unclean containers. If there is evidence (i.e. visual observation or documentation) the water is coming from a questionable source, the auditor should review water quality test results.	Total compliance (10 points): Fresh potable water meeting the quality standards for drinking water should be provided and placed in locations readily accessible to all workers on-site to prevent dehydration. Water should be suitably cool and in sufficient amounts, taking into account the air temperature, humidity and the nature of the work performed, to meet the needs of all workers. The term "potable" meaning that the water is of drinking water quality (e.g., the EPA Drinking Water Standard or equivalent). Auditors should verbally verify the source of the water at the time of the audit. If water containers are used, they should be maintained in a clean condition, free from residues and contamination to ensure workers are not adversely affected by contaminated water from unclean containers. If there is evidence (i.e. visual observation or documentation) the water is coming from a questionable source, the auditor should review water quality test results.
Harvest Worker Hygiene	4.05.17a	Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	Single use cups should be provided so that cross contamination issues are avoided from person to person. Examples include single-use paper cups, drinking fountains, etc.		4.04.16a	No change in v3.2	Total compliance (5 points): Single use cups should be provided so that cross contamination issues are avoided from person to person. Examples include single-use cups, drinking fountains, etc. Common drinking cups and other common utensils are prohibited.	Total compliance (5 points): Single use cups should be provided so that cross contamination issues are avoided from person to person. Examples include single-use cups, drinking fountains, etc. Common drinking cups and other common utensils are prohibited.
Harvest Worker Hygiene	4.05.18	Are first aid kits adequately stocked and readily available?			4.04.17	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.19	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.			4.04.18	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.20	Are there adequate trash cans placed in suitable locations?			4.04.19	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Worker Hygiene	4.05.21	Have any potential foreign material issues (e.g., metal, glass, plastic) been controlled?			4.04.20	Are any potential foreign material issues (e.g., metal, glass, plastic) controlled?	No change in v3.2	No change in v3.2
Harvest Practices	4.06.01	Is there evidence of animal presence and/or animal activity (wild or domestic) in the harvesting area?	Animals can represent potential contamination to the harvesting area, to the crop, to the field equipment, etc., and therefore, should not be present in the operations. Evidence of animal presence can include tracks, fecal matter, leathers, etc.		4.05.01	Is the harvest area free from animal presence and/or animal activity (wild or domestic)? Total Compliance, go to 4.05.02.	Animals can represent potential contamination to the harvesting area, to the crop, the equipment, etc., and therefore, should not be present in the operations. Evidence of animal presence can include tracks, fecal matter, leathers, etc.	Total compliance (15 points): Animals can represent potential contamination to the harvesting area, to the crop, to the equipment, etc., and therefore, should not be present in the operations. Evidence of animal presence can include tracks, fecal matter, leathers, etc.
Harvest Practices	4.06.01a	Is there any evidence of fecal matter in the harvesting area?	Fecal matter is a potential contaminant to the product being grown. Produce that has come into direct contact with fecal matter is not to be harvested. A "no harvest zone" approximately 5ft (1.5 m) radius should be implemented unless or until adequate mitigation measures have been considered. If evidence of fecal matter is found, a food safety assessment should be conducted by qualified workers. Consideration of the maturity stage and type of crop involved is required. Any evidence of human fecal matter in the growing area is an automatic failure.		4.05.01a	Is the harvest area free from any evidence of animal fecal matter? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Fecal matter is a potential contaminant to the product being grown. Produce that has come into direct contact with fecal matter is not to be harvested. A "no harvest zone" approximately 5ft (1.5 m) radius should be implemented unless or until adequate mitigation measures have been considered. If evidence of fecal matter is found, a food safety assessment should be conducted by qualified workers. Consideration of the maturity stage and type of crop involved is required. Any evidence of human fecal matter in the growing area is an automatic failure (score under 4.05.02).	Minor deficiency (10 points) if: - Single/isolated instance of fecal matter found in the harvesting area. Major deficiency (5 points) if: - Numerous instances of fecal matter found throughout the harvesting area. - A "no harvest zone" is implemented, but the radius is less than 5ft. Non-compliance (0 points) if: - Fecal matter is found in the audited area and a "no harvest zone" was not implemented. - Fecal matter is found, but a food safety assessment is not conducted.
Harvest Practices	4.06.01b	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 removed		
Harvest Practices	4.06.02	Is there evidence of infants or toddlers in the harvesting area?			4.05.03	Is the harvest area free from evidence of infants or toddlers?	No change in v3.2	No change in v3.2

Harvest Practices	4.06.03	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the harvesting equipment?				Question removed	
Harvest Practices	4.06.03a	Are cleaning and sanitation logs on file for harvesting equipment that show what was done, when and by who?				Question removed	
Harvest Practices	4.06.04	Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Chemicals are required to be stored in a designated area. The chemical storage area to be located away from any raw materials, packaging & finished food products. Spill controls should be in place for opened in use containers.	Minor deficiency (10 points) if: - Single/isolated instance(s) of chemicals not properly stored. - Single/isolated instance(s) of improperly labeled or unlabeled chemical containers. - Single/isolated instance(s) of empty containers either not being stored properly or disposed of properly. Major deficiency (5 points) if: - Numerous instances of improperly stored chemicals. - Numerous instances of improperly labeled or unlabeled chemical containers. - Chemical storage is segregated in a designated area, but not locked. - Chemical storage area(s) has inadequate liquid containment systems. - Spilled chemicals found in the chemical storage areas (not cleaned up properly). - Numerous instances of empty containers either not being properly stored or disposed of properly. Non-compliance (0 points) if: - There is no designated area for chemicals. - There is a designated area for chemicals, but it is not an enclosed or locked area.	4.05.04	No change in v3.2	Chemicals (i.e. pesticides, sanitizers, detergents, lubricants, etc.) are required to be stored in a well vented, designated (with a sign), dedicated, secure (locked) area away from food and packaging materials and separated from growing area and water sources. Spill controls should be in place for opened in use containers. All chemical containers should be off the floor, have legible labels of contents, this includes chemicals that have been decanted from master containers into smaller containers. Empty pesticide container should be kept in a secured storage area until they can be recycled or disposed of properly. Major deficiency (5 points) if: - Numerous instances of improperly stored chemicals. - Numerous instances of improperly labeled or unlabeled chemical containers. - Chemical storage is segregated in an enclosed, designated area, but not locked. - Chemical storage area(s) has inadequate liquid containment systems. - Numerous instances of empty containers either not being properly stored or disposed of properly. - Numerous instances of chemicals being used without proper attention to chemical spillage. Non-compliance (0 points) if: - Failure to properly store chemicals. - There is no designated area for chemicals. - There is a designated area for chemicals, but it is not an enclosed or locked area. - Spilled chemicals found in the chemical storage areas (not cleaned up properly)
Harvest Practices	4.06.05	Are "food grade" and "non-food grade" chemicals used appropriately, according to label and stored in a controlled manner?				4.05.05	Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?
Harvest Practices	4.06.06	Are there records of microbial testing for water used for post-harvest product contact (e.g., washing, re-hydrating) and product contact surfaces (e.g., cleaning grading and harvest tools) at least quarterly. Results of water testing for total coliforms and E. coli should meet the US EPA drinking water microbiological specification. For total coliforms and generic E. coli, there should be negative or < detection limit (MPN or CFU/100mL). If out of specification results are observed, then full details of corrective actions should be noted, including investigators and water retests. For commodities under the Leafy Greens Marketing Agreement, one sample per water source should be collected and tested prior to use if >60 days since the last test of the water source. Additional samples shall be collected at intervals of no less than 18 hrs, apart and at least monthly during use.	Total compliance (10 points): All water sources should be tested that are used for postharvest product contact (e.g., washing, re-hydrating) and product contact surfaces (e.g., cleaning grading or packing tables and harvest tools) at least quarterly. Results of water testing for total coliforms and E. coli should meet the US EPA drinking water microbiological specification. For total coliforms and generic E. coli, there should be negative or < detection limit (MPN or CFU/100mL). If out of specification results are observed, then full details of corrective actions should be noted, including investigators and water retests. For commodities under the Leafy Greens Marketing Agreement, one sample per water source should be collected and tested prior to use if >60 days since the last test of the water source. Additional samples shall be collected at intervals of no less than 18 hrs, apart and at least monthly during use. Minor deficiency (7 points) if: - Single instance of water testing not occurring at least quarterly. Major deficiency (3 points) if: - Numerous instances of water testing not occurring at least quarterly.	4.05.06	No change in v3.2 Point change 10 to 15	No change in v3.2	Total compliance (10 points): All water sources that are used for post-harvest contact with the edible portion of a crop (e.g., washing, re-hydrating) and product contact surfaces (e.g., cleaning grading or packing tables and harvest tools) should be tested on a routine basis. One sample per water source should be collected and tested prior to use and then at least quarterly thereafter, or at a frequency relative to the associated risks. For commodities under the Leafy Greens Marketing Agreement, one sample per water source should be collected and tested prior to use if >60 days since the last test of the water source. Additional samples shall be collected at intervals of no less than 18 hrs, apart and at least monthly during use. Results of water testing for total coliforms and E. coli should meet the US EPA drinking water microbiological specification. For total coliforms and generic E. coli, there should be negative or < detection limit (MPN or CFU/100mL). If out of specification results are detected, then full details of corrective actions should be noted, including investigations and water retests. Minor deficiency (10 points) if: - Single instance of water testing not occurring at the required frequency. Major deficiency (5 points) if: - More than one instance of water testing not occurring at the required frequency
Harvest Practices	4.06.06a	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?				4.05.06a	No change in v3.2
Harvest Practices	4.06.06b	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?				4.05.06b	No change in v3.2
Harvest Practices	4.06.07	Is the product harvested and transported to a facility for additional handling and/or final packing?	Informational Gathering Question. This question refers to product that is harvested in the field and then taken to a facility for additional handling and/or packing.	Total points 0. This question refers to product that is harvested in the field and then taken to a facility for additional handling and/or packing.	4.05.07	No change in v3.2	Information gathering question. This question refers to product that is harvested in the growing area and then taken to a facility for handling and/or packing.
Harvest Practices	4.06.08	Is the product packed in the final packing unit in the field?	Informational Gathering Question. This question refers to product packed in the field that is in the final unit for shipping (i.e. clamshell, wrapped products, carton boxes, etc.), that usually bypasses any selection packing lines in a facility i.e. goes to a cooling process as opposed to a packing line.	Total points 0. This question refers to product packed in the field that is in the final unit for shipping (i.e. clamshell, wrapped products, carton boxes, etc.), that usually bypasses any selection packing lines in a facility i.e. goes to a cooling process as opposed to a packing line.	4.05.08	No change in v3.2	Information gathering question. This question refers to product that is harvested in the growing area and then taken to a facility for handling and/or packing.
Harvest Practices	4.06.08a	Is packing material (e.g., cartons, bags, clamshells, sacks, RPCs) intended for carrying product used for that purpose only?				4.05.08a	No change in v3.2
Harvest Practices	4.06.08b	Is packing material inspected prior to use and free from handling contamination and exposure to the ground?	Avoid stacking soiled bins on top of each other if the bottom of the bin has had direct contact with soil. Product and packing materials used in the harvesting process should be placed with protection underneath and handled in a manner to eliminate contamination from the ground or from inappropriate human handling, which includes commodities where it is industry practice to place the products on the ground after harvest (e.g., celery). Crops down scored for exposure to the ground do not include root crops that are grown underground (e.g., carrots, potatoes, onions, garlic, etc.) or crops that are grown on the ground. Handling contamination could also be caused using cloths or towels to remove dirt and/or debris from product. Measures should be taken to prevent any known or reasonably foreseeable hazard (such as for Clostridium botulinum in mushrooms). Minor Deficiency (7 points) if: - Single/isolated instance(s) of packaging coming in direct contact with the ground. - Single/isolated instance(s) of packaging material not being inspected prior to use. Major Deficiency (3 points) if: - Numerous instances of packaging coming in direct contact with the ground. - Numerous instances of packaging material not being inspected prior to use. Non-compliance (0 points) if: - No inspections of packaging material are being performed prior to use. - Systematic failure to keep packaging from directly contacting the ground.	4.05.08b	Is packing material inspected prior to use and is product and packing material free from handling contamination and exposure to the ground?	Avoid stacking soiled bins on top of each other if the bottom of the bin has had direct contact with soil. Product and packing materials used in the harvesting process should be placed with protection underneath and handled in a manner to eliminate contamination from the ground or from inappropriate human handling, which includes commodities where it is industry practice to place the products on the ground after harvest. Crops down scored for exposure to the ground do not include root crops that are grown underground (e.g., carrots, potatoes, onions, garlic, etc.) or crops that are grown with harvested portion in contact with the ground or plastic (e.g., melons). Handling contamination could also be caused by using cloths or towels to remove dirt and/or debris from packing and/or product, standing on the sides of beds/trays during mushroom harvest, standing in bins of product on field trucks, etc. Minor Deficiency (7 points) if: - Single/isolated instance(s) of packing material or product coming in direct contact with the ground. - Single/isolated instance(s) of packing material not being inspected prior to use. Major Deficiency (3 points) if: - Numerous instances of packing material or product coming in direct contact with the ground. - Numerous instances of packing material not being inspected prior to use. - Numerous instances of inappropriate handling practices. Non-compliance (0 points) if: - No inspections of packing material are being performed prior to use. - Widespread failure to keep packing material or product from directly contacting the ground. - Widespread failure to prevent handling contamination.	
Harvest Practices	4.06.08c	Is packing material left in the field unattended, stored secured and protected?	All containers, cartons, packing material should be stored in a protected area to reduce the risk of contamination and tampering that can occur if packing material is left in the field unattended.	Minor Deficiency (3 points) if: - Single/isolated instance(s) of packaging not being stored secure and protected. Major Deficiency (1 point) if: - Numerous instances of packaging not being stored secure and protected. Non-compliance (0 points) if: - Systematic failure to store packaging in a secured and protected manner.	4.05.08c	If packing material is left in the growing area unattended, is it stored secured and protected?	All containers, cartons, packing material should be stored in a protected area to reduce the risk of contamination and tampering that can occur if packing material is left in the growing area unattended. Minor Deficiency (3 points) if: - Single/isolated instance(s) of packing material not being stored secure and protected. Major Deficiency (1 point) if: - Numerous instances of packing material not being stored secure and protected. Non-compliance (0 points) if: - Widespread failure to store packing material in a secured and protected manner.

Harvest Practices	4.06.08d	Are finished products coded (containers, cartons and unit packaging) for the day of harvest?			Question removed			
Harvest Practices	4.06.09	Is the crop, harvested product, ingredients (including water), food contact packaging and food contact surfaces should be free from spoilage, adulteration and/or gross contamination (21 CFR 110.3g)? If legislation exists, then the contamination should be viewed against this legislation (e.g., USDA Grading Standards often include decay tolerances). Spoilage and adulteration would include any physical, chemical or biological contamination including blood and bodily fluids. Measures should be taken to prevent any known or reasonably foreseeable hazard (e.g., Clostridium botulinum in mushrooms). This question is designed to allow an auditor to halt an audit when finding gross contamination issues. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	The crop, harvested product, ingredients (including water), food contact packaging and food contact surfaces should be free from spoilage, adulteration and/or gross contamination (21 CFR 110.3g). If legislation exists, then the contamination should be viewed against this legislation (e.g., USDA Grading Standards often include decay tolerances). Spoilage and adulteration would include any physical, chemical or biological contamination including blood and bodily fluids. Measures should be taken to prevent any known or reasonably foreseeable hazard (e.g., Clostridium botulinum in mushrooms). This question is designed to allow an auditor to halt an audit when finding gross contamination issues. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	4.05.09	No change in v3.2	The crop, harvested product, ingredients (including water), food contact packaging and food contact surfaces should be free from spoilage, adulteration and/or gross contamination (21 CFR 110.3g). If legislation exists, then the contamination should be viewed against this legislation (e.g., USDA Grading Standards often include decay tolerances). Spoilage and adulteration would include any physical, chemical or biological contamination including blood and bodily fluids. Measures should be taken to prevent any known or reasonably foreseeable hazard (e.g., Clostridium botulinum in mushrooms). Other examples might include glass, trash/litter, motor oil in products, etc. This question is designed to allow an auditor to halt an audit when finding gross contamination issues. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	No change in v3.2	
Harvest Practices	4.06.10	Are grading and packing tables used? If No, go to 4.06.11.	This refers to food contact surfaces used to grade, inspect, re-pack, or pack product (e.g., picking carts, grading tables, etc.).	Total points 0: This refers to food contact surfaces used to grade, inspect, re-pack, or pack product (e.g., picking carts, grading tables, etc.).	4.05.10	Are grading and packing surfaces, carts, ladders and other harvest aids used? If No, go to 4.05.11.	Information gathering question. This refers to food contact surfaces used to grade, inspect, re-pack, or pack product (e.g., grading tables, mushroom grading platforms, picking carts, ladders, etc.).	Total points 0: Information gathering question. This refers to food contact surfaces used to grade, inspect, re-pack, or pack product (e.g., picking carts, grading tables, mushroom grading platforms, ladders, etc.).
Harvest Practices	4.06.10a	Does the design and condition of the grading and packing tables (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood) facilitate effective cleaning and maintenance?			4.05.10a	Does the design and condition of the grading and packing surfaces (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood) facilitate effective cleaning and maintenance?	No change in v3.2	No change in v3.2
Harvest Practices	4.06.10b	Is there a documented cleaning program, with records, for the grading and packing tables that includes the frequency of cleaning and sanitizing, the procedures used and the strength test records of anti-microbial solution used to sanitize surfaces?	There should be evidence of a sanitation program in place for the grading and packing tables, bins, picking carts, etc. The program should state the frequency of cleaning and sanitizing and the procedures.	Total compliance (5 points): There should be evidence of a sanitation program in place for the grading and packing tables, bins, picking carts, etc. The program should state the frequency of cleaning and sanitizing and the procedures. Minor deficiency (3 points) if: - Single/isolated instance(s) of information missing from the cleaning program. Major deficiency (1 point) if: - Numerous instances of missing or incomplete records. - Numerous instances of information missing from the cleaning program. Non-compliance (0 points) if: - There is no documented cleaning program. - Systematic failure to maintain records.	4.05.10b	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the grading and packing surfaces that includes the frequency of cleaning and sanitizing, and the procedures used, including chemical use details?	Food contact surfaces used to grade, inspect, re-pack, or pack product (e.g., picking carts, grading tables, ladders, etc.) should be cleaned and sanitized on a regularly scheduled basis, based on written Sanitation Standard Operating Procedures (SSOPs). The program should state the frequency of cleaning and sanitizing, detail what, who, how and when, including chemical details (name, dilution/strength), and cleaning verification procedures.	Total compliance (5 points): Food contact surfaces used to grade, inspect, re-pack, or pack product (e.g., picking carts, grading tables, ladders, etc.) should be cleaned and sanitized on a regularly scheduled basis, based on written Sanitation Standard Operating Procedures (SSOPs). The program should state the frequency of cleaning and sanitizing, detail what, who, how and when, including chemical details (name, dilution/strength), and cleaning verification procedures. Minor deficiency (3 points) if: - Single/isolated instance(s) of information missing from the SSOPs. Major deficiency (1 point) if: - Numerous instances of information missing from the SSOPs. Non-compliance (0 points) if: - There are no documented SSOPs.
Harvest Practices					4.05.10c New Question	Are cleaning and sanitation logs on file for grading and packing surfaces that show what was done, when, by who and detail strength testing of anti-microbial solution used to sanitize surfaces?	Sanitation logs should include: date, list of areas/equipment that were cleaned and sanitized, sanitizer strength tests, and the individual accountable who signed-off for each task completed.	Total compliance (10 points): Sanitation logs should include: date, list of areas/equipment that were cleaned and sanitized, sanitizer strength tests, and the individual accountable who signed-off for each task completed. Minor deficiency (7 points) if: - Single/isolated instance(s) of incomplete records, discrepancies against the SSOPs or other omissions. Major deficiency (3 points) if: - Numerous instances of incomplete records, discrepancies against the SSOPs or other omissions. Non-compliance (0 points) if: - No sanitation logs. - Sanitation logs exist but they are not reflecting what actually occurs.
Harvest Practices	4.06.11	Are re-useable containers (e.g., buckets, field totes, lugs, bins) used in the harvesting operation? If No, go to 4.06.12.	This refers to any re-useable containers used in the harvesting operation (e.g., buckets, field totes, lugs, bins, gondolas, etc.) used in the harvesting operation.	Total points 0: This refers to any re-useable containers used in the harvesting operation (e.g., buckets, field totes, lugs, bins, gondolas, etc.) used in the harvesting operation.	4.05.11	Are re-useable containers (e.g., buckets, totes, lugs, RPCs, bins) used in the harvesting operation? If No, go to 4.05.12.	Information gathering question. This refers to any re-useable containers used in the harvesting operation (e.g., buckets, totes, lugs, RPCs, bins, etc.) used in the harvesting operation.	Total points 0: Information gathering question. This refers to any re-useable containers used in the harvesting operation (e.g., buckets, totes, lugs, RPCs, bins, gondolas, etc.) used in the harvesting operation.
Harvest Practices	4.06.11a	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?			4.05.11a	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.11b	Is there a documented cleaning program, with records, for the 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?	There should be evidence that a sanitation program is in place for re-useable containers, and records to verify. The program should state the frequency of cleaning and sanitizing and the procedures.	Total compliance (5 points): There should be evidence that a sanitation program is in place for re-useable containers, and records to verify. The program should state the frequency of cleaning and sanitizing and the procedures. Minor deficiency (3 points) if: - Single/isolated instance(s) of information missing from the cleaning program. Major deficiency (1 point) if: - Numerous instances of missing or incomplete records. - Numerous instances of information missing from the cleaning program. Non-compliance (0 points) if: - There is no documented cleaning program. - Systematic failure to maintain records.	4.05.11c	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the reusable containers that includes the frequency of cleaning and sanitizing, and the procedures used including chemical use details?	Re-useable containers should be cleaned and sanitized on a regularly scheduled basis, based on written Sanitation Standard Operating Procedures (SSOPs). The program should state the frequency of cleaning and sanitizing, detail what, who, how and when, including chemical details (name, dilution/strength), and cleaning verification procedures.	Total compliance (5 points): Re-useable containers should be cleaned and sanitized on a regularly scheduled basis, based on written Sanitation Standard Operating Procedures (SSOPs). The program should state the frequency of cleaning and sanitizing, detail what, who, how and when, including chemical details (name, dilution/strength), and cleaning verification procedures. Minor deficiency (3 points) if: - Single/isolated instance(s) of information missing from the SSOPs. Major deficiency (1 point) if: - Numerous instances of information missing from the SSOPs. Non-compliance (0 points) if: - There are no documented SSOPs.
Harvest Practices	4.06.11c	Are re-useable containers free from any handling contamination?	Re-useable containers used in the harvesting process should be managed to eliminate contamination from inappropriate handling practices.	Total compliance (10 points): Re-useable containers used in the harvesting process should be managed to eliminate contamination from inappropriate handling practices. While efforts should be made to eliminate wooden surfaces, if wood is used, it is in good repair.	4.05.11d	No change in v3.2	Re-useable containers used in the harvesting process should be managed to eliminate contamination from inappropriate handling practices. Handling contamination could also be caused using cloths or towels to remove dirt and/or debris from packaging. Avoid stacking soiled bins on top of each other if the bottom of the bin has had direct contact with soil.	Total compliance (10 points): Re-useable containers used in the harvesting process should be managed to eliminate contamination from inappropriate handling practices. Handling contamination could also be caused using cloths or towels to remove dirt and/or debris from containers. Avoid stacking soiled bins on top of each other if the bottom of the bin has had direct contact with soil.
Harvest Practices					4.05.11d New Question	Are cleaning and sanitation logs on file for reusable containers that show what was done, when, by who and detail strength testing of anti-microbial solution used to sanitize surfaces?	Sanitation logs should include: date, list of areas/equipment that were cleaned and sanitized, sanitizer strength tests, and the individual accountable who signed-off for each task completed. Where cleaning & sanitizing is handled by a 3rd party (packinghouse, contract RPC company) auditee is expected to provide evidence of cleaning & sanitizing activities.	Total compliance (10 points): Sanitation logs should include: date, list of areas/equipment that were cleaned and sanitized, sanitizer strength tests, and the individual accountable who signed-off for each task completed. Where cleaning & sanitizing is handled by a 3rd party (packinghouse, contract RPC company) auditee is expected to provide evidence of cleaning & sanitizing activities. Minor deficiency (7 points) if: - Single/isolated instance(s) of incomplete records, discrepancies against the SSOPs or other omissions. Major deficiency (3 points) if: - Numerous instances of incomplete records, discrepancies against the SSOPs or other omissions. Non-compliance (0 points) if: - No sanitation logs. - Sanitation logs exist but they are not reflecting what actually occurs.
Harvest Practices	4.06.12	Are tools (e.g. knives, clippers, scissors, etc.) used in harvesting? If No, go to 4.06.13	This refers to harvest tools (e.g. knives, clippers, scissors, etc.) used in harvesting.	Total points 0: This refers to harvest tools (e.g. knives, clippers, scissors, etc.) used in harvesting.	4.05.12	Are tools (e.g. knives, clippers, scissors, etc.) used in harvesting? If No, go to 4.05.13	Information gathering question. This refers to harvest tools (e.g. knives, clippers, scissors, etc.) used in harvesting.	Total points 0: Information gathering question. This refers to harvest tools (e.g. knives, clippers, scissors, etc.) used in harvesting.
Harvest Practices	4.06.12a	Does the design and condition of harvest tools (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood, no fabric) facilitate effective cleaning and maintenance?			4.05.12a	No change in v3.2 Point change \$ to 10	No change in v3.2	No change in v3.2
Harvest Practices	4.06.12b	Are harvest tools free from exposure to the ground and/or any handling contamination?			4.05.12b	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.12c	Is there a tool accountability, storage and control program for knives and similar cutting hand tools used in the harvest area when not in use?			4.05.12c	No change in v3.2	No change in v3.2	No change in v3.2

Harvest Practices	4.06.12b	Is there a documented cleaning program, with records, for the harvest tools that includes the frequency of cleaning and sanitizing, the procedures used and the strength test records of anti-microbial solution used to sanitize surfaces?	There should be evidence that a sanitation program is in place for harvesting tools, including records to verify. The program should state the frequency of cleaning and sanitizing and the procedures. Dipping of harvest tools in an anti-microbial solution during the harvesting process might also be required.	Total compliance (5 points): There should be evidence that a sanitation program is in place for harvesting tools, including records to verify. The program should state the frequency of cleaning and sanitizing and the procedures. Dipping of harvest tools in an anti-microbial solution during the harvesting process might also be required. Minor deficiency (3 points) if: - Single/isolated instance(s) of missing or incomplete records. - Single/isolated instance(s) of information missing from the cleaning program. Major deficiency (1 point) if: - Numerous instances of missing or incomplete records. - Numerous instances of information missing from the cleaning program. Non-compliance (0 points) if: - There is no documented cleaning program. - Systematic failure to maintain records.	4.06.12d	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures (SSOPs)) for harvest tools that includes the frequency of cleaning and sanitizing, and the procedures used including chemical use details?	Harvest tools should be cleaned and sanitized on a regularly scheduled basis, based on written Sanitation Standard Operating Procedures (SSOPs). The program should state the frequency of cleaning and sanitizing, detail what, who, how and when, including chemical details (name, dilution/strength), and cleaning verification procedures.	Total compliance (5 points): Harvest tools should be cleaned and sanitized on a regularly scheduled basis, based on written Sanitation Standard Operating Procedures (SSOPs). The program should state the frequency of cleaning and sanitizing, detail what, who, how and when, including chemical details (name, dilution/strength), and cleaning verification procedures. Minor deficiency (3 points) if: - Single/isolated instance(s) of information missing from the SSOPs. Major deficiency (1 point) if: - Numerous instances of information missing from the SSOPs. Non-compliance (0 points) if: - There are no documented SSOPs.
Harvest Practices					4.06.12e New Question	Are cleaning and sanitation logs on file for harvest tools that show what was done.	Sanitation logs should include: date, list of areas/equipment that were cleaned and sanitized, sanitizer strength tests, and the individual accountable who signed-off for each task completed.	Total compliance (10 points): Sanitation logs should include: date, list of areas/equipment that were cleaned and sanitized, sanitizer strength tests, and the individual accountable who signed-off for each task completed. Minor deficiency (7 points) if: - Single/isolated instance(s) of incomplete records, discrepancies against the SSOPs or other omissions. Major deficiency (3 points) if: - Numerous instances of incomplete records, discrepancies against the SSOPs or other omissions. Non-compliance (0 points) if: - No sanitation logs. - Sanitation logs exist but they are not reflecting what actually occurs.
Harvest Practices	4.06.12e	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.	There should be records to show that the tool dip solutions (e.g. knife dips) are being maintained on a regular basis. The strength of the sanitizers should be checked on a regular basis (e.g., hourly) and recorded, with a minimum strength for a chlorinated system of >1ppm free chlorine or >650mV. Total chlorine does not measure the "available chlorine" after the tool dip has started to be used. AUDITORS ARE INSTRUCTED TO REQUIRE A TEST AT THE TIME OF THE AUDIT.	Total compliance (5 points): There should be records to show that the tool dip solutions (e.g., knife dips) are being maintained on a regular basis. The strength of the sanitizers should be checked on a regular basis (e.g., hourly) and recorded, with a minimum strength for a chlorinated system of >1ppm free chlorine or >650mV. Total chlorine does not measure the "available chlorine" after the tool dip has started to be used. Auditors are instructed to require the auditee to check the strength of anti-microbial chemicals during the audit. AUDITORS ARE INSTRUCTED TO REQUIRE A TEST AT THE TIME OF THE AUDIT. Minor deficiency (3 points) if: - Single/isolated instance(s) of strength tests not being performed at the required frequency. - Single/isolated instance(s) of missing or incomplete records. Major deficiency (1 point) if: - Numerous instances of strength tests not being performed at the required frequency. - Numerous instances of missing or incomplete records. - Numerous instances of corrective actions not being performed. Non-compliance (0 points) if: - There is no strength testing being performed. - Systematic failure to maintain records. - Corrective actions are not being performed.	4.05.12f	No change in v3.2	There should be records to show that the tool dip solutions (e.g. knife dips) are being maintained on a regular basis. The strength of the sanitizers should be checked on a regular basis (e.g., hourly) and recorded. All test solutions/strips should be within date code, appropriate for the concentrations used and stored correctly (especially light and temperature sensitive materials). Anti-microbial chemicals must be food grade. AUDITORS ARE INSTRUCTED TO REQUIRE A TEST AT THE TIME OF THE AUDIT.	Total compliance (5 points): There should be records to show that the tool dip solutions (e.g., knife dips) are being maintained on a regular basis. The strength of the sanitizers should be checked on a regular basis (e.g., hourly) and recorded, with a minimum strength for a chlorinated system of >10 ppm free chlorine. All test solutions/strips should be within date code, appropriate for the concentrations used and stored correctly (especially light and temperature sensitive materials). Total chlorine does not measure the "available chlorine" after the tool dip has started to be used. Auditors are instructed to require the auditee to check the strength of anti-microbial chemicals during the audit. Minor deficiency (3 points) if: - Single/isolated instance(s) of strength tests not being performed at the required frequency. - Single/isolated instance(s) of missing or incomplete records. - Single/isolated instance(s) of corrective actions not being performed. - Single/isolated instance(s) of testing not being done correctly. Major deficiency (1 point) if: - Numerous instances of strength tests not being performed at the required frequency. - Numerous instances of missing or incomplete records. - Numerous instances of corrective actions not being performed. - Numerous instances of testing not being done correctly. Non-compliance (0 points) if: - There is no strength testing being performed or fundamental failure to perform tests correctly. - Fundamental failure to maintain records. - Corrective actions are not being performed.
Harvest Practices	4.06.13	Is machinery used in the harvesting process? If No, go to 4.06.14.	This includes equipment with the potential to affect product (e.g., conveyor belts, mechanical harvesting units, field packing rigs, field packing bins, coring rigs and any "in-field" processing rigs). Please note that there are some more specific questions for coring rigs and any "in-field" processing rigs in a later section.	Total points 0: This includes equipment with the potential to affect product (e.g., conveyor belts, mechanical harvesting units, field packing rigs, field packing bases, coring rigs and any "in-field" processing rigs). Please note that there are some more specific questions for coring rigs and any "in-field" processing rigs in a later section.	4.05.13	Is machinery used in the harvesting process? If No, go to 4.05.14.	Information gathering question. This includes equipment with the potential to affect product (e.g., conveyor belts, mechanical harvesting units, field packing rigs, field packing bases, live bottom rollers, coring rigs and any "in-field" processing rigs). Please note that there are some more specific questions for coring rigs and any "in-field" processing rigs in a later section.	Total points 0: Information gathering question. This includes equipment with the potential to affect product (e.g., conveyor belts, mechanical harvesting units, field packing rigs, field packing bases, live bottom rollers, coring rigs and any "in-field" processing rigs including tractor/trucks pulling in-field equipment). Please note that there are some more specific questions for coring rigs and any "in-field" processing rigs in a later section.
Harvest Practices	4.06.13a	Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Food contact surfaces on equipment should be free of flaking paint, corrosion, rust, and/or unhygienic materials, as they can pose foreign material and/or microbiological hazards. Food contact surfaces should be made of non-toxic, non-porous materials. Surfaces should be maintained in good condition.	Total compliance (15 points): Food contact surfaces on equipment should be free of flaking paint, corrosion, rust, and/or unhygienic materials, as they can pose foreign material and/or microbiological hazards. Food contact surfaces should be made of non-toxic, non-porous materials. Surfaces should be maintained in good condition.	4.05.13a	Are food contact machinery surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Food contact surfaces on machinery should be free of flaking paint, corrosion, rust, and/or unhygienic materials, as they can pose foreign material and/or microbiological hazards. Food contact surfaces should be made of non-toxic, non-porous materials. Surfaces should be maintained in good condition.	Total compliance (15 points): Food contact surfaces on machinery should be free of flaking paint, corrosion, rust, and/or unhygienic materials, as they can pose foreign material and/or microbiological hazards. Food contact surfaces should be made of non-toxic, non-porous materials. Surfaces should be maintained in good condition.
Harvest Practices	4.06.13b	Are non-food contact equipment surfaces clean?	Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Non-compliance (0 points) if: - Systematic observations of food contact surfaces that are unclean. - Equipment is not cleaned after the harvesting operation has ceased for that run time e.g. after final shift.	4.05.13b	Are non-food contact machinery surfaces clean?	No change in v3.2	No change in v3.2
Harvest Practices	4.06.13c	Are non-food contact equipment surfaces clean?	Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Non-compliance (0 points) if: - Widespread observations of non-food contact surfaces that are unclean. - Equipment is not cleaned after the harvesting operation has ceased for that run time e.g. after final shift.	4.05.13c	Are non-food contact machinery surfaces clean?	No change in v3.2	No change in v3.2
Harvest Practices	4.06.13d	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?	Equipment should be made of appropriate materials that can be easily cleaned and maintained, that are not porous or toxic and can withstand the cleaning process. Equipment should be designed to allow access and easy cleaning (including hollow structures on supports, rollers, racks, etc.) with no hard to get to (debris catching) areas. Surfaces that are porous, trap debris, badly damaged should be replaced. Wood, for example, is porous and can trap moisture. Welds should be smooth and not "bobbly".	Total compliance (5 points): Equipment should be made of appropriate materials that can be easily cleaned and maintained, that are not porous or toxic and can withstand the cleaning process. Equipment should be designed to allow access and easy cleaning (including hollow structures on supports, rollers, racks, etc.) with no hard to get to (debris catching) areas. Surfaces that are porous, trap debris, badly damaged should be replaced. Wood, for example, is porous and can trap moisture. Welds should be smooth and not "bobbly". Minor deficiency (3 points) if: - Single/isolated instance(s) of missing or incomplete records. Major deficiency (1 point) if: - Single/isolated instance(s) of information missing from the cleaning program. - Numerous instances of missing or incomplete records. - Numerous instances of information missing from the cleaning program. Non-compliance (0 points) if: - There is no documented cleaning program. - Systematic failure to maintain records.	4.05.13e	Does the design and condition of the machinery (e.g., smooth surfaces, smooth weld seams, nontoxic materials, no wood) facilitate effective cleaning, sanitation and maintenance? Point change \$ to 10	Machinery should be made of appropriate materials that can be easily cleaned and maintained, that are not porous or toxic and can withstand the cleaning process. Equipment should be designed to allow access and easy cleaning (including hollow structures on supports, rollers, racks, etc.) with no hard to get to (debris catching) areas. Surfaces that are porous, trap debris, badly damaged should be replaced. Wood, for example, is porous and can trap moisture. Welds should be smooth and not "bobbly".	Total compliance (5 points): Machinery should be made of appropriate materials that can be easily cleaned and maintained, that are not porous or toxic and can withstand the cleaning process. Equipment should be designed to allow access and easy cleaning (including hollow structures on supports, rollers, racks, etc.) with no hard to get to (debris catching) areas. Surfaces that are porous, trap debris, badly damaged should be replaced. Wood, for example, is porous and can trap moisture. Welds should be smooth and not "bobbly".
Harvest Practices	4.06.13f	Is there a documented cleaning program, with records, for the harvest equipment that includes the frequency of cleaning and sanitizing, the procedures used and the strength test records of anti-microbial solution used to sanitize surfaces?	There should be evidence that a sanitation program is in place for harvesting equipment, with records to verify. The program should state the frequency of cleaning and sanitizing and the procedures. Frequency should reflect the type of machinery, type of harvesting practice and the risk associated with the crop involved. This includes water tanks used for post-harvest water use. For "in-field" processing, clean and core, etc., at least daily cleaning should be performed.	Total compliance (5 points): There should be evidence that a sanitation program is in place for harvesting equipment, with records to verify. The program should state the frequency of cleaning and sanitizing and the procedures. Frequency should reflect the type of machinery, type of harvesting practice and the risk associated with the crop involved. This includes water tanks used for post-harvest water use. For "in-field" processing, clean and core, etc., at least daily cleaning should be performed. Minor deficiency (3 points) if: - Single/isolated instance(s) of missing or incomplete records. Major deficiency (1 point) if: - Single/isolated instance(s) of information missing from the cleaning program. - Numerous instances of missing or incomplete records. - Numerous instances of information missing from the cleaning program. Non-compliance (0 points) if: - There is no documented cleaning program. - Systematic failure to maintain records.	4.05.13f	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures (SSOPs)) for harvest machinery that includes the frequency of cleaning and sanitizing, the procedures used including chemical use details?	Harvest machinery should be cleaned and sanitized on a regularly scheduled basis, based on written Sanitation Standard Operating Procedures (SSOPs). The program should state the frequency of cleaning and sanitizing, detail what, who, how and when, including chemical details (name, dilution/strength), and cleaning verification procedures. Frequency should reflect the type of machinery, type of harvesting practice and the risk associated with the crop involved. This includes water tanks used for post-harvest water use. For "in-field" processing, clean and core, etc., at least daily cleaning should be performed.	Total compliance (5 points): Harvest machinery should be cleaned and sanitized on a regularly scheduled basis, based on written Sanitation Standard Operating Procedures (SSOPs). The program should state the frequency of cleaning and sanitizing, detail what, who, how and when, including chemical details (name, dilution/strength), and cleaning verification procedures. Frequency should reflect the type of machinery, type of harvesting practice and the risk associated with the crop involved. This includes water tanks used for post-harvest water use. For "in-field" processing, clean and core, etc., at least daily cleaning should be performed. Minor deficiency (3 points) if: - Single/isolated instance(s) of information missing from the SSOPs. Major deficiency (1 point) if: - Numerous instances of information missing from the SSOPs. Non-compliance (0 points) if: - There are no documented SSOPs.
Harvest Practices					4.05.13g	Are cleaning and sanitation logs on file for harvest machinery that show what was done.	Sanitation logs should include: date, list of areas/equipment that were cleaned and sanitized, sanitizer strength tests, and the individual accountable who signed-off for each task completed.	Total compliance (10 points): Sanitation logs should include: date, list of areas/equipment that were cleaned and sanitized, sanitizer strength tests, and the individual accountable who signed-off for each task completed. Minor deficiency (7 points) if: - Single/isolated instance(s) of incomplete records, discrepancies against the SSOPs or other omissions. Major deficiency (3 points) if: - Numerous instances of incomplete records, discrepancies against the SSOPs or other omissions. Non-compliance (0 points) if: - No sanitation logs. - Sanitation logs exist but they are not reflecting what actually occurs.

Harvest Practices	4.06.13g	Is equipment designed and used properly to minimize product contamination (e.g. drip pans utilized, dedicated tractor pathways)?			4.05.13f	Is machinery designed and used properly to minimize product contamination (e.g. drip pans utilized, dedicated tractor pathways)?	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.13h	Is there written documentation showing that only food grade lubricants are used on the critical parts of the harvesting machinery that have the potential to contaminate product?			4.05.13h	No change in v3.2	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.13i	Are all glass issues on harvesting machines, in-field trucks, and tractors protected in some manner?			4.05.13j	No change in v3.2	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.13j	Are all platforms above product, packaging, or food contact surfaces (e.g. belts) on the harvest machinery and in-field trucks fitted with protection to prevent product contamination?		Total compliance (3 points): Overhead contamination of exposed product areas can result in microbiological, chemical and/or physical contamination. Measures should be taken to eliminate or reduce potential contamination by fitting protection on exposed equipment above product, food contact surfaces, and belts.	4.05.13h	No change in v3.2	No change in v3.2	Total compliance (3 points): Overhead contamination of exposed product areas can result in microbiological, chemical and/or physical contamination. Measures should be taken to eliminate or reduce potential contamination by fitting protection on equipment above exposed product, food contact surfaces, and belts.	
Harvest Practices	4.06.14	Is water used directly on product contact (e.g. re-hydration, core in field)? If No, go to 4.05.15.		Total points 0: This refers to water that is used directly on product contact. Examples may include but are not limited to re-hydration, core in field.	4.05.14	Is water used directly on product contact (e.g. re-hydration, core in field)? If No, go to 4.05.15.	No change in v3.2	Total points 0: Information gathering question. This refers to water that is used directly on product contact. Examples may include but are not limited to re-hydration, core in field.	
Harvest Practices	4.06.14a	Are there specific Standard Operating Procedures (SOPs) for the monitoring and changing of recirculated and batch water systems (e.g. dump tanks) and for monitoring water temperature?	There should be specific SOPs describing the process of changing the water systems and monitoring the water temperature. The water temperature should be appropriate for the products and processes being performed.	Total compliance (10 points): There should be specific SOPs describing the process of changing the water systems and monitoring the water temperature. There should be documentation that validates the water changing frequency. Minimum frequency for water changing is at least daily; records of changes are kept. Water may be used for longer if a validated regeneration system (e.g., a water pasteurization/filtration system) is being used. The water temperature should be appropriate for the products and processes being performed. Minor deficiency (7 points) if: - Single/isolated instance(s) of errors or omissions within the SOPs for water changing. - Single/isolated instance(s) of errors or omissions in the validation documentation for water changing. Major deficiency (3 points) if: - Numerous instances of errors or omissions within the SOPs for water changing. - Numerous instances of errors or omissions in the validation documentation for water changing. Non-compliance (0 points) if: - SOPs for water changing do not exist. - SOPs do not address the frequency of water changing. - There is no validation documentation for water changing frequency.	4.05.14a	Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single-pass and/or recirculated/batch water systems and changing of recirculated/batch water systems (e.g., dump tanks) and for pH and monitoring water temperature (if applicable)?	Product contact water systems should have SOPs that describe how they are managed, including the water change frequency (recirculated/batch water systems), anti-microbial(s) used, pH monitoring (if required), their concentration(s), monitoring methods and frequency and corrective action procedures. The anti-microbial monitoring frequency should be sufficient to demonstrate the required concentration is maintained throughout the time the system is operated. Methods and monitoring procedures for measuring build-up of organic material (soil and plant debris) in recirculated and batch water systems should be described. Water should be changed when it is dirty or when switching products. If products immersed in water are known to be susceptible to inhibition, the SOP should include water and product temperature parameters and monitoring frequency. There should be sufficient validation to support the anti-microbial concentration used, the water changing frequency (if less than daily) and water testing frequency. Measuring total chlorine is not acceptable for recirculated/batch water systems. For chlorine systems, the concentration should be 10ppm free chlorine. Lower concentrations should be properly justified with supporting documents, rationale and evidence. Other anti-microbials include peracetic acid, chlorine dioxide, etc.	Total compliance (10 points): There should be specific SOPs describing the process of performing and recording anti-microbial strength testing in water systems (including parameters, testing frequency, methodology and corrective action requirements), methods and monitoring procedures for measuring build-up of organic material (turbidity) in recirculated and batch water systems and monitoring pH and water temperature (if applicable). Water should be changed when it is dirty or when switching products. There should be documentation that validates the water changing frequency. Minimum frequency for water changing is at least daily; records of changes are kept. Water may be used for longer if a validated regeneration system (e.g., a water pasteurization/filtration system) is being used. The water temperature should be appropriate for the products and processes being performed. Measuring total chlorine is not viewed as acceptable for recycled water systems. Single pass systems must have a stated anti-microbial level. For chlorine, the criteria should be 10ppm free chlorine. Lower concentrations should be properly justified with supporting documents, rationale and evidence. Note: US (HDP) regulations allow for chlorine use in wash water at levels sufficient to control microbial contaminants and higher than 4 ppm free chlorine, where there is a final through rinse with potable water to meet 200ppm free chlorine product contact requirement. Other anti-microbials include peracetic acid, chlorine dioxide, etc. Reference: https://www.carr.msu.edu/news/turbidity_in_post_harvest_wash_water_monitor_and_change_water_needed	
Harvest Practices	4.06.14b	Are there records of visual monitoring, testing and changing of recirculated and batch water systems (e.g. dump tanks) and water temperature checks (where relevant)?	There should be records of visual monitoring, testing and changing of recirculated and batch water systems and water temperature checks (where relevant).	Total compliance (5 points): There should be records of visual monitoring, testing and changing of recirculated and batch water systems and water temperature checks (where relevant). Frequency is at least daily. Water may be used for longer if a validated regeneration system (e.g., a water pasteurization/filtration system) is being used.	4.05.14c	Are there records of monitoring (or build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, fumes, hydro vacuums, hydro coolers, etc.)?	There should be records of visual monitoring, testing and changing of recirculated and batch water systems and water temperature checks (where relevant) during use. Water should be changed at least daily and when it is dirty and when switching products. Frequency of water changing is at least daily.	Total compliance (5 points): There should be records of visual monitoring or testing and changing of recirculated and batch water systems during use. Water should be changed at least daily and when it is dirty and when switching products. Water may be used for longer if a validated regeneration system (e.g., a water pasteurization/filtration system) is being used.	
Harvest Practices	4.06.14c	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 removed, combined with 4.05.14a			
Harvest Practices	4.06.14d	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?	Water systems using anti-microbial agents should have records showing that the strength of the solution is within stated parameters. For "single pass" systems, this should be every batch of anti-microbial solution that is mixed. Recirculated/batch water systems should be checked hourly by measuring the "free anti-microbial" as opposed to bound microbial (e.g., testing for free chlorine (or ORP) as opposed to total chlorine). Where out of specification results are recorded, there should be corrective action records, including root cause analysis and preventive actions (where relevant).	Total compliance (10 points): Water systems using anti-microbial agents should have records showing that the strength of the solution is within stated parameters. For "single pass" systems, this should be every batch of anti-microbial solution that is mixed. Recirculated/batch water systems should be checked hourly by measuring the "free anti-microbial" as opposed to bound microbial (e.g., testing for free chlorine (or ORP) as opposed to total chlorine). Where out of specification results are recorded, there should be corrective action records, including root cause analysis and preventive actions (where relevant).	4.05.14b	No change in v3.2	Water systems using anti-microbial agents should have records showing that the strength of the solution is within stated parameters. For "single pass" systems, this should be every batch of anti-microbial solution that is mixed. Recirculated/batch water systems should be checked hourly by measuring the "free anti-microbial" as opposed to bound microbial (e.g., testing for free chlorine as opposed to total chlorine). Recirculated/batch water systems using chlorine should have records showing the pH is controlled. Where out of specification results are recorded, there should be corrective action records, including root cause analysis and preventive actions (where relevant).	Total compliance (10 points): Water systems using antimicrobial agents should have records showing that the strength of the solution is within stated parameters. For "single pass" systems, this should be every batch of anti-microbial solution that is mixed. Recirculated/batch water systems should be checked hourly by measuring the "free anti-microbial" as opposed to bound microbial (e.g., testing for free chlorine as opposed to total chlorine). Recirculated/batch water systems using sodium/calcium hypochlorite should have records showing the pH is controlled. Where out of specification results are recorded, there should be corrective action records, including root cause analysis and preventive actions (where relevant). Minor deficiency (7 points) if: - Single/isolated instance(s) of records showing solution strength out of parameters without adequate documented corrective actions. - Single/isolated instance(s) of errors or omission in the records. - Single/isolated instance(s) of total chlorine being recorded when free chlorine should have been used e.g. in chlorinated recycled water systems. - Single/isolated instance(s) of checks not carried out at the required frequencies. Major deficiency (3 points) if: - Numerous instances of records showing solution strength out of parameters without adequate documented corrective actions. - Numerous instances of errors or omission in the records. - Numerous instances of total chlorine being recorded when free chlorine should have been used e.g. in chlorinated recycled water systems. - Numerous instances of checks not carried out at the required frequencies. Non-compliance (0 points) if: - Water testing is not being recorded. - Recorded solution strengths consistently out of parameters i.e. an unstable system (even if documented corrective actions exist). - Widespread errors and omissions in the records. - Total chlorine has been recorded throughout the system, when free chlorine should have been recorded e.g. in chlorinated recycled water systems. - Frequencies of checks consistently do not meet requirements of prior to start up and throughout the production run. - Single pass water system is in use without anti-microbial being used. The auditor should consider whether to apply 4.05.09 and score an automatic failure in view of the risk of cross contamination. - Recycled/reused water system is in use without an anti-microbial being used. The auditor should consider whether to apply 4.05.09 and score an automatic failure in view of the risk of cross contamination.	

Harvest Practices	4.06.14d	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?	Total compliance (15 points): The strength (concentration, pH, etc.) of anti-microbial chemicals should be checked using an appropriate method for the anti-microbial in use (e.g., chemical reaction-based test, test probe, ORP meter or as recommended by the disinfectant supplier). Any water treatment at the source (e.g., well, canal) should be monitored. Solutions that are too weak will be ineffective, while those too strong may be harmful to workers or product. Where necessary, pH of solutions should also be checked. Methods include dip sticks, test strip papers, conductivity meters, titration, color comparison methods (e.g., Intometers, etc.). All test solutions/strips should be within date code, appropriate for the concentrations used and stored correctly (especially light and temperature sensitive materials). If the ORP meter controls the pumps that are injecting the anti-microbial and/or buffer, there should be an independent calibrated ORP probe or other method (e.g., test trip papers, titration) in order to verify injector readings. Probe sensors need periodic cleaning and calibration and may become temporarily saturated by over-injection of anti-microbial or buffer. The auditor should have the auditee check the strength of anti-microbial chemicals while touring the operation. Minor deficiency (10 points) if: - Single/isolated instance(s) of a method not being used correctly. - Single/isolated instance(s) of a testing procedure being used that is not appropriate for the concentration and/or sanitizer in use. - Numerous instances of out of date verifying chemicals being used. Major deficiency (5 points) if: - Numerous instances of a method not being used correctly. - Numerous instances of a testing procedure being used that is not appropriate for the concentration and/or sanitizer in use. - Numerous instances of out of date verifying chemicals being used. - ORP meter used to control pumps injecting anti-microbial and/or buffer without an independent probe or other method to verify readings. Non-compliance (0 points) if: - Chemical concentrations are not monitored. - Equipment to monitor anti-microbial chemical concentrations is not available or is not being used correctly.	4.06.14d	No change in v3.2	No change in v3.2	Total compliance (15 points): The strength (concentration, pH, etc.) of anti-microbial chemicals should be checked using an appropriate method for the anti-microbial in use (e.g., chemical reaction-based test, test probe, or as recommended by the disinfectant supplier). Water samples for testing should be taken from, and/or probes located in, areas farthest from the antimicrobial injection/inaction site. Any water treatment at the source (e.g., well, canal) should be monitored. Solutions that are too weak will be ineffective, while those too strong may be harmful to workers or product. Where necessary, pH of solutions should also be checked. Methods include dip sticks, test strip papers, conductivity meters, titration, color comparison methods (e.g., Intometers, etc.). All test solutions/strips should be within date code, appropriate for the concentrations used and stored correctly (especially light and temperature sensitive materials). If an ORP meter controls the pumps that are injecting the anti-microbial and/or buffer, free chlorine levels should be verified by an independent method (e.g., titration, appropriate test strips). Probe sensors should be properly located, have periodic cleaning and calibration and may become temporarily saturated by over-injection of anti-microbial or buffer. The auditor should have the auditee check the strength of anti-microbial chemicals while touring the operation. Minor deficiency (10 points) if: - Single/isolated instance(s) of a method not being used correctly. - Single/isolated instance(s) of a testing procedure being used that is not appropriate for the concentration and/or sanitizer in use. - Single/isolated instance(s) of out of date verifying chemicals being used. Major deficiency (5 points) if: - Numerous instances of a method not being used correctly. - Numerous instances of a testing procedure being used that is not appropriate for the concentration and/or sanitizer in use. - Numerous instances of out of date verifying chemicals being used. - ORP meter used to control pumps injecting anti-microbial and/or buffer without an independent method to verify readings. Non-compliance (0 points) if: - Chemical concentrations are not monitored. - Equipment to monitor anti-microbial chemical concentrations is not available or is not being used correctly.
Harvest Practices	4.06.15	Is the harvested product "in-field processed" or "in-field semi-processed" (e.g., core in field, top & tail, florets)? If No, go to 4.06.16.	Is the harvested product "in-field processed" or "in-field semi-processed" (e.g., core in field, top & tail, florets)? If No, go to 4.06.16.	4.06.15	Is the harvested product "in-field processed" or "in-field semi-processed" (e.g., core in field, top & tail, florets)? If No, go to 4.06.16.	Information gathering question. "In-field processed" products are subject to all the questions in this audit and these extra requirements below. "In-field processed" usually refers to product who having multiple cuts surfaces created in the field (e.g., coring in field, topping & tailing, florets).	Total points 0: Information gathering question. "In-field processed" products are subject to all the questions in this audit and these extra requirements below. "In-field processed" usually refers to product having multiple cut surfaces created in the field (e.g., coring in field, topping & tailing, florets).
Harvest Practices	4.06.15a	Where harvested product is "in-field 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 product?		4.06.15a	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.15b	Are all plastic bin liners closed immediately after harvest to avoid contamination of the harvested product?		4.06.15b	No change in v3.2	No change in v3.2	No change in v3.2
Harvest Practices	4.06.16	Are transport vehicles (e.g., forklifts) clean, are not a source of contamination and are being used in a sanitary manner?				Question removed	
Harvest Practices	4.06.17	Is there any post-harvest treatment performed to the product in the field? If No, go to 4.07.01.	This refers to use of post harvest chemicals on product.	Total points 0: This refers to any post-harvest treatments taking place in the field.	4.06.01	Is there any post-harvest treatment performed to the product in the growing area? If No, go to 4.07.01	Information gathering question. This refers to any post-harvest treatments taking place in the growing area (e.g. blueberries packed in the field with sodium metabisulphite pads, table grapes packed in the field treated/gassed with sulfur dioxide, etc.).
Harvest Practices	4.06.17a	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.	The operation should follow a pesticide application record keeping program for all postharvest treatments that at least includes the following: Date and time of application, treated product, brand/product name, EPA (or equivalent) registration information, active ingredient, amount applied (rate/dosage), applicator name, restricted entry interval, and type of equipment. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Total compliance (15 points): The operation should follow a pesticide application record keeping program for all postharvest treatments that at least includes the following: Date and time of application, treated product, brand/product name, EPA (or equivalent) registration information, active ingredient, amount applied (rate/dosage), applicator name, restricted entry interval, and type of equipment. Automatic failure (0 points) if: - There are missing or no pesticide application records.	4.06.01a	Are there up to date records of all pesticides applied in the growing area to the harvested product? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	The operation should follow a pesticide application record keeping program for all postharvest treatments that at least includes the following: date of application, product identity (e.g. Lot or batch number/code), brand/product name, EPA registration number (or country of production equivalent registration information), active ingredient, amount applied (rate/dosage), applicator identification, application equipment identification "and/or" type of treatment, and target pest/disease. Information may be recorded on separate documents providing all information is available and consistent. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT. Minor deficiency (10 points) if: - Single/isolated instance(s) of missing required information (e.g. missing target pest, applicator identification, equipment identification or type of treatment, etc.) Major deficiency (5 points) if: - Numerous instances of missing required information (e.g. missing target pest, applicator identification, equipment identification or type of treatment, etc.) Automatic Failure (0 points) if: - Any failure to record critical required information. (e.g. brand/product name, date, amount applied, product identity, etc.) - Fundamental failure to record required information.
Harvest Practices	4.06.17b	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? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE.	Grower should have information for the registered and/or authorized by governmental agencies in the country of production for the target crops in the postharvest period, in accordance with label directions. Information should at least detail: ingredients, target pest(s)/organism(s) or diseases, application methods that are required or preferred, how much chemical should be applied, rate of application, whether there are any restrictions on use (such as temperature, time of day, season of the year, contamination of sensitive areas, exposure of non-target species, application methods that are prohibited, how often the pesticide should or may be applied, all restricted entry intervals (REIs) pertaining to existing uses (as applicable), maximum application rates per treatment and per year, pre-planting intervals (PPIs), pre-harvest intervals (PHIs) and storage and disposal guidelines. N/A is only allowed when registration/authorization information does not exist for pesticides to be used in the postharvest period for the target crops in the country of production. Where registration information exists, and it is not available at the growing operation, then an automatic failure of the audit will result. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE.	4.06.01b	Are all pesticides applied post-harvest authorized/registered by the authority/government of the country of production? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Application records should show all pesticides applied during the growth cycle are officially registered by the authority/government of the country of production (e.g. EPA in the US, COFEPRIS in Mexico, SAG in Chile, Pest Management Regulatory Agency (PMRA) in Canada). In countries where there is approval for its use, this is acceptable when the program is operated by the government and considers at a minimum the target crop, pesticide trade name and active ingredient, formulation, dosage, pre-harvest intervals and target pest(s) or in cases where the government authorizes an active ingredient but not a trade name, there must be evidence of compliance with the MRLs of the destination countries for the applied "authorized" active ingredient (see 4.06.01d). When pesticide product registration/authorization information does not exist for the target crop in the country of production or there are not enough products registered/authorized to control a pest or disease (partial registration/authorization), extrapolation is possible if that practice is allowed by the country of production (e.g. in Mexico "Anexo Técnico 1. Requisitos Generales para la Certificación y Reconocimiento de Sistemas de Riesgos de Contaminación (SRRC) Buen Uso y Manejo de Plaguicidas (BUMP) o Buenas Prácticas Agrícolas en la Actividad de Cosecha (BPCo) durante la producción primaria de vegetales - Sección 12.3 should be considered. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT. Minor deficiency (10 points) if: - There is no minor deficiency category for this question. Major deficiency (5 points) if: - There is no major deficiency category for this question. Automatic Failure (0 points) if: - There is a single incidence of pesticides being used without being registered or authorized by the country of production government.	

Harvest Practices	4.06.17c	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.	Grower should be aware of the pesticides registered and/or authorized by a government agency for use in the target crops in the country of production. Where the country of production does not have or has a partial legislative covering pesticides, and if the use of pesticides that are registered for the target crop in another country (extrapolation) is not prohibited, the grower must have information for the pesticides in the country(ies) of destination. The information must show: registration for the specific crop, product label, Maximum Residue Limit (MRL) tolerances and may also include banned chemical lists, and any other relevant guidelines or legislation. If there are no postharvest treatments being used in this situation, the question is not applicable. If there is no information available for the postharvest treatments used that are not registered in the country of production, or its use based on registration, label and other legislation of the destination country, extrapolation is prohibited by the country of production, and an automatic failure of the audit will result. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	4.06.01c	Are all pesticides applied post-harvest used as recommended/directed in the label? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Application records should show all post-harvest pesticides are applied in accordance with label directions and any federal, state or local regulation(s). In operations applying post-harvest pesticides "authorized" by the government, where use directions are not in the label, application records should show "authorization program" use/applications directions are followed.	Total compliance (15 points): Application records should show all post-harvest pesticides are applied in accordance with label directions and any federal, state or local regulation. In operations applying post-harvest pesticides "authorized" by the government, where use directions are not in the label, application records should show "authorization program" use/applications directions are followed. Minor deficiency (10 points) if: -There is no minor deficiency category for this question Major deficiency (5 points) if: -There is no major deficiency category for this question. Automatic Failure (0 points) if: -There is a single incidence of pesticides being used without following label directions.
Harvest Practices	4.06.17d	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.	There are records showing that application rates are sufficient to meet MRL entry requirements for the country of export. Records show that any non-compliant product is diverted to a market where it meets their requirements. Any records of pesticide chemical residue testing results show residues on products do not exceed the published Maximum Residue Limits (MRL) in the destination market(s) and if so, corrective actions have been taken and documented. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	4.06.01d	Where products are destined for export, is there information for post-harvest pesticide Maximum Residue Limits (MRLs) compliance considering country of destination, target crop(s) and active ingredients applied?	Where products are destined for export, the operation should have documented evidence about the MRL requirements for each country of destination for each post-harvest pesticide (active ingredient) applied. If there is no MRL defined by the country of destination for any active ingredient applied, the operation shall have documented evidence of the applicable regulations in that country (e.g. default MRL, Codex Alimentaria, non-detectable, etc.). In the case where the MRLs have been standardized or harmonized for a group of countries (i.e. European Union) it is acceptable that the operation demonstrate compliance by referencing the "list" of MRLs issued from the formal body that represents those countries for this purpose.	Total compliance (15 points): Where products are destined for export, the operation should have documented evidence about the MRL requirements for each country of destination for each post-harvest pesticide (active ingredient) applied. If there is no MRL defined by the country of destination for any active ingredient applied, the operation shall have documented evidence of the applicable regulations in that country (e.g. default MRL, Codex Alimentaria, non-detectable, etc.). In the case where the MRLs have been standardized or harmonized for a group of countries (i.e. European Union) it is acceptable that the operation demonstrate compliance by referencing the "list" of MRLs issued from the formal body that represents those countries for this purpose. This question is Not Applicable if the product is only sold in the country of production (domestic market). Minor deficiency (10 points) if: - Single/isolated instance(s) of missing required information (e.g. missing MRL information for an active ingredient) Major deficiency (5 points) if: - Numerous instances of missing required information (e.g. missing MRL information for 3 or more active ingredients) Non-Compliance (0 points) if: - There is no MRL information for the destination countries (or widespread missing information)
Harvest Practices				4.06.01e	Where products are destined for export, is there evidence that Maximum Residue Limits (MRLs) of the intended markets are met?	Maximum Residue Limits (MRLs) analysis should be performed when the MRLs of the destination countries are lower (stricter) than the country of production. This assumes that grower is meeting country of origin MRL and label requirements. MRL test results and records should demonstrate that products/crops meet MRL regulations in those intended markets and any non-conforming product is diverted from those markets. This question is Not Applicable if the product is only sold in the country of production (domestic market).	Total compliance (15 points): Maximum Residue Limits (MRLs) analysis should be performed when the MRLs of the destination countries are lower (stricter) than the country of production. This assumes that grower is meeting country of origin MRL and label requirements. MRL test results and records should demonstrate that products/crops meet MRL regulations in those intended markets and any non-conforming product is diverted from those markets. The auditor should review MRL laboratory reports to ensure MRL entry requirements are met for the country of destination or the applicable regulation in the country of destination when there is no MRL set for any active ingredient, (e.g. the Codex Alimentarius Commission, default MRL under the limit of detection (LOD), etc.). MRL laboratory reports should be traceable to the operation and consider at least the active ingredients applied during the growth cycle. Other alternative or complementary methods to demonstrate MRL compliance for an active ingredient include: i) Documented analysis of degradation curves and corresponding dosage and/or pre-harvest interval modifications. Degradation curves used as reference should be issued/provided by the manufacturer of the pesticide or country of production government and correspond to the degradation of the pesticide active ingredient in the agroclimatic zone where the Plant Protection Product was applied. ii) Industry guidelines (e.g. "Agenda de Pesticidas" From ASOEX Chile). Following a procedure for when and where to pull samples for MRL testing based on risk considering factors such as active ingredients applied, timing of the application and harvest, pre-harvest intervals, dosage, etc., is an ideal practice. This question is Not Applicable if the product is only sold in the country of production (domestic market). Minor deficiency (10 points) if: - There is no minor deficiency category for this question Major deficiency (5 points) if: - There is no deficiency category for this question. Non-compliance (0 points) if: - There is a single incidence of an active ingredient with an exceeded MRL - There is no evidence of MRL compliance for any active ingredient applied. - Evidence provided is not sufficient to support MRL compliance. - Automatic failure if corrective actions are not provided and accepted by the certification body.
Harvest Practices				4.06.01f New Question	Is there a documented procedure for the post-harvest pesticide applications, considering mixing and loading, applying, and equipment cleaning?	There should be a documented procedure describing how to mix and load post-harvest pesticides, how to apply post-harvest pesticides and how to rinse and clean post-harvest pesticide application equipment. The procedure should adhere to the product label and include: requiring activity to be in a well-ventilated, well-lit area away from unprotected people, food and other items that might be contaminated; necessary PPE, re-entry intervals, excessive winds, posting of treated areas, etc.; how to rinse and clean pesticide equipment including measuring devices, mixing containers and application equipment.	Total compliance (15 points): There should be a documented procedure describing how to mix and load post-harvest pesticides, how to apply post-harvest pesticides and how to rinse and clean post-harvest pesticide application equipment. The procedure should include adhering to the product label. Mixing and loading procedures should require activity to be in a well-ventilated, well-lit area away from unprotected people, food and other items that might be contaminated. Application procedures should include information about the necessary Personal Protective Equipment (PPE), re-entry intervals, excessive winds, posting of treated areas, etc. Equipment cleaning procedures should include measuring devices, mixing containers, application equipment (e.g. spray bar), rinsable containers, etc. and should address: rinsing empty equipment immediately to prevent residues from drying and becoming difficult to remove, and adding the rinseate (water from rinsing containers or equipment) to spray tanks as part of the pesticide mixing process. If any of these practices are observed during the inspection, it should be evident that the procedures are being followed. This procedure could be partially applicable or non-applicable depending the type of post-harvest treatment used (e.g. SO2 Generator pads do not require mixing/loading instructions) Minor deficiency (10 points) if: - Single/isolated instance(s) of an error or omission in the procedure or practice. Major deficiency (5 points) if: - Numerous instances of an error or omission in the procedure or practice. Non-Compliance (0 points) if: - Widespread errors or omissions in the procedure or practice. - There is no procedure.

Harvest Practices				4.06.01g New Question	Is there documentation that shows the individual(s) making decisions for post-harvest pesticide applications is competent?	Current valid certificates, licenses or another form of proof of training recognized by prevailing national/local standards and guidelines should be available for the individual(s) making decisions on pesticide applications (e.g., choice of pesticides, application timings, rates, etc.).	Total compliance (15 points): Current valid certificates, licenses, or another form of proof of training recognized by prevailing national/local standards and guidelines should be available for the individual(s) making decisions on post-harvest pesticide applications (e.g., choice of pesticides, application rates, etc.) Minor deficiency (10 points) if: - Single/isolated instance(s) of missing documentation. Major deficiency (5 points) if: - Single/isolated instance of a proof of training/certificate/license being out of date. - Numerous instances of missing documentation. Non-compliance (0 points) if: - There is no documentation for the individual(s) making the decision.
Harvest Practices				4.06.01h New Question	Is there documentation that shows that individuals who handle post-harvest pesticide materials are trained and are under the supervision of a trained person?	All workers who handle pesticides must have current certificates, licenses, or other forms of proof of training (recognized by prevailing national/local standards and guidelines) qualifying them to do so independently or they must have proof of training (in-house or external) and be under the supervision of a worker who can do so independently.	Total compliance (15 points): All workers who handle pesticides must have current certificates, licenses, or other forms of proof of training (recognized by prevailing national/local standards and guidelines) qualifying them to do so independently or they must have proof of training (in-house or external) and be under the supervision of a worker who can do so independently. Minor deficiency (10 points) if: - Single/isolated instance(s) of missing training documentation. Major deficiency (5 points) if: - Numerous instances of missing training documentation. - Worker who is not qualified to handle pesticide materials independently has training but no supervision. Non-compliance (0 points) if: - There is no documentation showing training for individuals handling pesticides materials. - There is no documentation for the supervising person.
Transportation and Tracking	4.07.01	Are the vehicles transporting fresh produce from field to facility limited to this function only, maintained in proper condition, and adequate for the purpose?	Vehicles transporting product should be limited to this function only and should be adequate for transporting produce. Vehicles should be in a good state of repair, clean, odor free, free from personal items, and free from chemical and microbiological contamination. If loads are tied down, tarps, belts, ropes, etc., should also be in good working order, without contamination risk to product.	Total compliance (5 points): Vehicles transporting product should be limited to this function only and should be adequate for transporting produce. Vehicles should be in a good state of repair, clean, odor free, free from personal items, and free from chemical and microbiological contamination. If loads are tied down, tarps, belts, ropes, etc., should also be in good working order, without contamination risk to product.	Are the vehicles loading and transporting fresh produce from growing areas to facility limited to this function only, maintained in proper condition, and adequate for the purpose?	Vehicles loading and transporting product should be limited to this function only and should be adequate for transporting produce. Vehicles should be part of the sanitation program, in a good state of repair, clean, odor free, free from personal items, and free from chemical and microbiological contamination. If loads are tied down, tarps, belts, ropes, etc., should also be in good working order, without contamination risk to product.	Total compliance (5 points): Vehicles transporting product should be limited to this function only and should be adequate for transporting produce. Vehicles should be part of the sanitation program, in a good state of repair, clean, odor free, free from personal items, and free from chemical and microbiological contamination. If loads are tied down, tarps, belts, ropes, etc., should also be in good working order, without contamination risk to product.
Transportation and Tracking	4.07.02	Is there a system in place to track product from the farm? If No, go to 4.08.01.		Total points 15: There should be a tracking system in place to ensure that product can be traced back to each exact growing location and harvest date (e.g., grower identification, farm identification, block, harvesting date, etc.)	Is there a system in place to track product from the growing area? Point change 15 to 10	No change in v3.2	Total points (10 points): There should be a tracking system in place to ensure that product can be traced back to each exact growing location and harvest date (e.g., grower identification, farm identification, block, harvesting date, etc.) Minor deficiency (7 points) if: - Single/isolated instance(s) of missing required information for harvested commodities i.e. growing location or harvest information. Major deficiency (3 points) if: - Numerous instances of missing required information for harvested commodities i.e. growing location or harvest information. Non-compliance (0 points) if: - There is no tracking information for harvested commodities.
Transportation and Tracking	4.07.02a	If product is being packed in the field, are the cartons, boxes, RPCs or any other packaging material used, identified with the harvesting date and growing location information? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processing facility.	For finished goods packed in the field, there should be date coding on each external package, such as cartons, boxes, reusable plastic containers or any other. The information should be enough to identify the date of harvest and the exact location of where the product was grown. This question is not applicable for raw material/bulk product destined for further handling in a packinghouse or processing facility.	Total compliance (10 points): For finished goods packed in the field, there should be date coding on each external package, such as cartons, boxes, reusable plastic containers or any other. The information should be enough to identify the date of harvest and the exact location of where the product was grown. This question is not applicable for raw material/bulk product destined for further handling in a packinghouse or processing facility.	If product is being packed in the growing areas, are the cartons, boxes, RPCs or any other packaging material used, identified with the harvesting date and growing location information? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processing facility.	For finished goods packed in the growing areas, there should be date coding on each external package, such as cartons, boxes, reusable plastic containers or any other. The information should be enough to identify the date of harvest and the exact location of where the product was grown. This question is not applicable for raw material/bulk product destined for further handling in a packinghouse or processing facility.	Total compliance (10 points): For finished goods packed in the growing areas, there should be date coding on each external package, such as cartons, boxes, reusable plastic containers or any other. The information should be enough to identify the date of harvest and the exact location of where the product was grown. This question is not applicable for raw material/bulk product destined for further handling in a packinghouse or processing facility.
Transportation and Tracking	4.07.02b	If product is being packed in the field and individual packing units are used (e.g., clamshells, bags, baskets or others), are these individual units identified with the harvesting date and growing location information? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processing facility.	For finished goods packed in the field, there should be date coding on each individual unit package, such as clamshells, bags, baskets or others. The information should be enough to identify the date of harvest and the exact location of where the product was grown. This question is not applicable for raw material/bulk product destined for further handling in a packinghouse or processing facility.	Total compliance (10 points): For finished goods packed in the field, there should be date coding on each individual unit package, such as clamshells, bags, baskets or others. The information should be enough to identify the date of harvest and the exact location of where the product was grown. This question is not applicable for raw material/bulk product destined for further handling in a packinghouse or processing facility.	If product is being packed in the growing areas and individual packing units are used (e.g., clamshells, bags, baskets or others), are these individual units identified with the harvesting date and growing location information? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processing facility.	For finished goods packed in the growing areas, there should be date coding on each external package, such as cartons, boxes, reusable plastic containers or any other. The information should be enough to identify the date of harvest and the exact location of where the product was grown. This question is not applicable for raw material/bulk product destined for further handling in a packinghouse or processing facility.	Total compliance (10 points): For finished goods packed in the growing areas, there should be date coding on each external package, such as cartons, boxes, reusable plastic containers or any other. The information should be enough to identify the date of harvest and the exact location of where the product was grown. This question is not applicable for raw material/bulk product destined for further handling in a packinghouse or processing facility.
On site storage	4.08.04	Is there an effective pest control program in place for fixed location storage areas?	There should be an effective, proactive pest control program (in-house or contracted) to control rodents (also insects, reptiles and birds where necessary) and prevent infestation in all fixed (permanent/dropped in place) storage areas.	Total compliance (15 points): There should be an effective, proactive pest control program (in-house or contracted) to control rodents (also insects, reptiles and birds where necessary) and prevent infestation in all fixed (permanent/dropped in place) storage areas.	Is there a documented and effective pest control program in place for fixed location storage areas?	There should be a documented and effective, proactive pest control program (in-house or contracted) to control rodents (also insects, reptiles and birds where necessary) and prevent infestation in all fixed (permanent/dropped in place) storage areas. There should be a written scope of the program, indicating target pests and frequency of checks.	Total compliance (15 points): There should be a documented and effective, proactive pest control program (in-house or contracted) to control rodents (also insects, reptiles and birds where necessary) and prevent infestation in all fixed (permanent/dropped in place) storage areas. There should be a written scope of the program, indicating target pests and frequency of checks. Minor deficiency (10 points) if: - Single/isolated omission(s) in the written program. Major deficiency (5 points) if: - Numerous omissions in the written program. Non-compliance (0 points) if: - There is no documented pest control program in place for fixed location storage area(s). - Written program does not resemble what is happening in practice at all.

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