

INDOOR AGRICULTURE	
FIELD NAME	RESPONSE
Operation size:	<input type="checkbox"/> Squares Feet <input type="checkbox"/> Square Meters
Season:	Month From: _____ Month to: _____ <input type="checkbox"/> Year around season
Country of destination for product:	_____
Agronomic inputs:	<input type="checkbox"/> Sewage Sludge (biosolids)
	<input type="checkbox"/> Animal Based Compost
	<input type="checkbox"/> Untreated Animal Manure
	<input type="checkbox"/> Non-Synthetic Treatments
	<input type="checkbox"/> Soil or Substrate amendments
	<input type="checkbox"/> Inorganic Fertilizer
	<input type="checkbox"/> N/A
Water use:	<input type="checkbox"/> Municipal/District
	<input type="checkbox"/> Well
	<input type="checkbox"/> Non-Flowing Surface Water
	<input type="checkbox"/> Open Flowing Surface Water
	<input type="checkbox"/> Reclaimed Water
	<input type="checkbox"/> Tail Water
	<input type="checkbox"/> Other: _____
What is this water source used for?	<input type="checkbox"/> Cooling
	<input type="checkbox"/> Crop Protection Sprays
	<input type="checkbox"/> Dust Abatement
	<input type="checkbox"/> Fertigation
	<input type="checkbox"/> Frost/Freeze Protection
	<input type="checkbox"/> Irrigation
	<input type="checkbox"/> Other : _____
What type of irrigation is being used?	<input type="checkbox"/> Drip
	<input type="checkbox"/> Flood Irrigation
	<input type="checkbox"/> Furrow Irrigation
	<input type="checkbox"/> Hydroponic,
	<input type="checkbox"/> Micro-Irrigation
	<input type="checkbox"/> Overhead
	<input type="checkbox"/> Seepage Irrigation
	<input type="checkbox"/> Other : _____
Which product grouping is this water source to?	_____
Does the water come in contact with the edible portion of the crop?	<input type="checkbox"/> Yes
	<input type="checkbox"/> No
	<input type="checkbox"/> Other: _____
Total number of workers for the operation:	_____
Was work being performed?	<input type="checkbox"/> Yes
	<input type="checkbox"/> No
	<input type="checkbox"/> Irrigation

	What work was being performed:	<input type="checkbox"/> Planting <input type="checkbox"/> Pesticide Application <input type="checkbox"/> Weeding <input type="checkbox"/> Other: _____
	Describe the adjacent land:	_____
	Cultural methods used:	<input type="checkbox"/> Organic <input type="checkbox"/> Conventional <input type="checkbox"/> Transition <input type="checkbox"/> Hydroponics <input type="checkbox"/> Other: _____
	What type of temperature condition is used?	<input type="checkbox"/> Ambient <input type="checkbox"/> Controlled <input type="checkbox"/> Other: _____
	What type of structural material is used?	<input type="checkbox"/> Glass <input type="checkbox"/> Acrylic <input type="checkbox"/> Plastic <input type="checkbox"/> Other: _____

PrimusGFS - Checklist - v3.2

This Module should be completed for each one of the indoor farming operations in the scope of the organization's application.

Module 3 - Indoor Agriculture (Sections 3.01 to 3.11)

Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Auditor Comments
General	3.01.01	Is there a designated person responsible for the operation's food safety program?	10	
General	3.01.02	If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?	0	
General	3.01.03	Does the operation have a written food safety hygiene and health policy covering at least worker and visitor hygiene and health, infants and toddlers, animal presence in growing and storage areas, fecal matter, dropped product, blood and bodily fluids?	15	
Site	3.02.01	Is there a map that accurately shows all aspects of the operation, including water sources and fixtures used to deliver water used in the operation?	5	
Site	3.02.02	Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	15	
Site	3.02.03	Has a documented risk assessment been conducted at least annually for the operation?	15	
Site	3.02.03a	If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?	15	
Site	3.02.04	Are the necessary food defense controls implemented in the operation?	5	
Site	3.02.05	Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	5	
Site	3.02.06	Is any packaging stored outside, being stored protected?	10	
Site	3.02.07	Are control measures being implemented for the outside storage of equipment, pallets, tires etc. (i.e. out of the mud, stacked to prevent pest harborage, away from the building perimeter)?	5	
Site	3.02.08	Is the area around the dumpster/cull truck/trash area clean?	3	
Site	3.02.09	Are outside garbage receptacles and dumpsters kept covered or closed?	5	
Site	3.02.10	Where soil, substrates or fertilizer (e.g., compost) are stored or handled, are measures in place to ensure seepage and runoff is collected or diverted and does not reach growing areas, product, or any of the water sources? A ZERO POINT DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	

Site	3.02.11	Where there are fill stations for fuel or pesticides, is it evident that the location and/or use is not a risk of contamination to the product, water sources, growing areas, equipment, packaging materials, etc.?	15	
Site	3.02.12	Is the audited area free from animal presence and/or animal activity (wild or domestic)? If Total Compliance , go to 3.02.13	15	
Site	3.02.12a	Is the audited 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.	15	
Site	3.02.13	Is the audited area free from any evidence of human fecal matter? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Site	3.02.14	Is the audited area free from evidence of infants or toddlers?	10	
Pest Control	3.03.01	Is there a written policy prohibiting animals in the facility, including the growing areas and any packaging or equipment storage areas?	10	
Pest Control	3.03.02	Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Pest Control	3.03.03	Is the pest control program properly documented , detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	15	
Pest Control	3.03.04	Is there a schematic drawing/plan of the indoor agriculture operation, showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	10	
Pest Control	3.03.05	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	10	
Pest Control	3.03.06	Are closed doors, and windows to the outside pest proof?	10	
Pest Control	3.03.07	Is the area outside the facility free of evidence of pest activity?	10	
Pest Control	3.03.08	Are pest control devices located away from exposed raw materials (e.g., seeds, transplants, soil, media), finished goods and packaging, and poisonous bait stations are not used within the facility?	10	
Pest Control	3.03.09	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	5	

Pest Control	3.03.10	Are interior and exterior building perimeter pest control devices adequate in number and location?	5	
Pest Control	3.03.11	Are all pest control devices identified by a number or other code (e.g. barcode) ?	5	
Pest Control	3.03.12	Are all pest control devices effective and bait stations secured?	5	
General Chemicals	3.04.01	Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	3	
General Chemicals	3.04.02	Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	15	
General Chemicals	3.04.03	Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled ?	10	
General Chemicals	3.04.04	Does the operation use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (e.g., dip stations, etc.) being used, are they in operational condition and are they being used correctly?	15	
Production Facility	3.05.01	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	10	
Production Facility	3.05.02	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the indoor agriculture operation and all equipment?	10	
Production Facility	3.05.03	Are cleaning and sanitation logs on file that shows what was done, when and by who?	10	
Production Facility	3.05.04	Where used, are there records showing filters in air conditioning, evaporative coolers , ventilation and air filtration units are regularly cleaned and replaced?	5	
Production Facility	3.05.05	Where used, are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	10	
Production Facility	3.05.06	If fans or other blowing equipment are used, are they operated in a manner that minimizes the potential for contaminating product, equipment, or packaging materials?	5	
Production Facility	3.05.07	Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	10	
Production Facility	3.05.08	Are any potential foreign material issues (e.g., metal, glass, plastic) controlled?	10	
Production Facility	3.05.09	Are all lights in the facility that could potentially contaminate raw materials (e.g. seeds, transplants, soil, media), product, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of a breakage?	15	

Production Facility	3.05.10	Are raw materials (e.g. seeds, transplants, soil, media), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Production Facility	3.05.11	Are materials (commodities, packaging, inputs, etc.) properly marked with codes (receipt dates, manufacture dates, etc.)?	5	
Production Facility	3.05.12	Are materials (commodities, packaging, etc.) rotated using FIFO policy?	5	
Production Facility	3.05.13	Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished goods are not contaminated by raw materials (e.g., seeds, transplants, soil, media)?	15	
Production Facility	3.05.14	Is there proper storage and adequate separation of raw materials (e.g. seeds, transplants, soil, media), products and packaging?	15	
Production Facility	3.05.15	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	15	
Production Facility	3.05.16	Are all growing areas clean and well maintained; especially lights, ducts, fans, floor areas by walls and equipment, and other hard to reach areas?	10	
Production Facility	3.05.17	Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	5	
Production Facility	3.05.18	Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (finished product, trash, etc.) such that cross contamination is prevented?	5	
Production Facility	3.05.19	Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	10	
Production Facility	3.05.20	Are floor drains covered, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)?	5	
Production Facility	3.05.21	Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	5	
Inspection	3.06.01	Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	15	
Inspection	3.06.02	Is there a daily inspection log, including but not limited to, checking worker hygiene, housekeeping of bathrooms, break area, growing area, and storage area?	10	

Training	3.07.01	Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	15	
Training	3.07.02	Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	5	
Training	3.07.03	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).	10	
Training	3.07.04	Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	3	
Worker Hygiene	3.08.01	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.	15	
Worker Hygiene	3.08.01a	Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	15	
Worker Hygiene	3.08.01b	Are toilet facilities designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	5	
Worker Hygiene	3.08.01c	Are toilet facilities constructed of materials that are easy to clean?	3	
Worker Hygiene	3.08.01d	Are the toilet facility materials constructed of a light color allowing easy evaluation of cleaning performance?	3	
Worker Hygiene	3.08.01e	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)?	5	
Worker Hygiene	3.08.01f	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?	5	
Worker Hygiene	3.08.01g	Are toilet facilities and hand washing stations clean and are there records showing cleaning, servicing and stocking is occurring regularly?	15	
Worker Hygiene	3.08.02	Is hand washing signage posted appropriately?	5	
Worker Hygiene	3.08.03	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.	15	

Worker Hygiene	3.08.03a	Are hand washing stations in working order (no leaks, free of clogged drains, etc.) and restricted to hand washing purposes only?	15	
Worker Hygiene	3.08.03b	Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?	5	
Worker Hygiene	3.08.03c	Are hand wash stations adequately stocked with unscented soap and paper towels?	5	
Worker Hygiene (new question)	3.08.04	Are total coliforms (TC) and generic <i>E. coli</i> tests conducted on the water used for hand washing at the required and/or expected frequency?	15	
Worker Hygiene (new question)	3.08.04a	Do written procedures (SOPs) exist covering proper sampling protocols, which include where samples should be taken and how samples should be identified?	10	
Worker Hygiene (new question)	3.08.04b	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	
Worker Hygiene (new question)	3.08.04c	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	
Worker Hygiene	3.08.05	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?	15	
Worker Hygiene	3.08.06	Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations properly maintained?	5	
Worker Hygiene	3.08.07	Are foot baths, foamers or dry powdered sanitizing stations provided at entrances to growing areas (where appropriate), and are the stations maintained properly?	3	
Worker Hygiene	3.08.08	Are workers' fingernails clean, short and free of nail polish?	5	
Worker Hygiene	3.08.09	Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	10	
Worker Hygiene	3.08.10	Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	5	
Worker Hygiene	3.08.11	Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves and non-latex gloves)?	5	
Worker Hygiene	3.08.11a	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?	5	
Worker Hygiene	3.08.11b	Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	5	
Worker Hygiene	3.08.12	Are worker personal items being stored appropriately (i.e. not in the growing areas(s) or material storage areas)?	5	

Worker Hygiene	3.08.13	Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	5	
Worker Hygiene	3.08.14	Is fresh potable drinking water readily accessible to workers?	10	
Worker Hygiene	3.08.14a	Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	5	
Worker Hygiene	3.08.15	Are first aid kits adequately stocked and readily available?	5	
Worker Hygiene	3.08.16	Are there adequate trash cans placed in suitable locations?	5	
Agronomic Inputs	3.09.01	Is human sewage sludge (biosolids) used as an input? Information gathering question.	0	
Agronomic Inputs	3.09.01a	Is fertilizer being used where the country regulations/guidelines ban the use of such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Agronomic Inputs	3.09.01b	Are there fertilizer use records available for each growing area, including application records?	15	
Agronomic Inputs	3.09.01c	Are there Certificate(s) of Analysis (CoA), specifications, product label or other documents available for review provided by the supplier stating the components of the material?	10	
Agronomic Inputs	3.09.01d	Are there Certificate(s) of Analysis (CoA) from the supplier(s) that cover pathogen testing (plus any other legally/best practice required testing) and does the grower have relevant letters of guarantee regarding supplier SOPs and logs?	15	
Agronomic Inputs	3.09.01e	Are there Certificate(s) of Analysis (CoA), letters of guarantee or other documents from the supplier(s) that cover heavy metal testing?	10	
Agronomic Inputs	3.09.02	Is compost produced from animal derived materials used as an input? Information gathering question.	0	
Agronomic Inputs	3.09.02a	Is fertilizer being used where the country regulations/guidelines ban the use of such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Agronomic Inputs	3.09.02b	Are there fertilizer use records available for each growing area, including application records?	15	
Agronomic Inputs	3.09.02c	Are there Certificate(s) of Analysis (CoA), specifications, product label or other documents available for review provided by the supplier stating the components of the material?	10	

Agronomic Inputs	3.09.02d	Are there Certificate(s) of Analysis (CoA) from the supplier(s) that cover pathogen testing (plus any other legally/best practice required testing) and does the grower have relevant letters of guarantee regarding supplier SOPs and logs?	15	
Agronomic Inputs	3.09.02e	Are there Certificate(s) of Analysis (CoA), letters of guarantee or other documents from the supplier(s) that cover heavy metal testing?	10	
Agronomic Inputs	3.09.03	Is untreated animal manure used as an input (e.g., raw manure &/or uncomposted, incompletely composted animal manure, green waste, non-thermally treated animal manure)? Information gathering question.	0	
Agronomic Inputs	3.09.03a	Is fertilizer being used where the country regulations/guidelines ban the use of such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Agronomic Inputs	3.09.03b	Are there fertilizer use records available for each growing area, including application records?	15	
Agronomic Inputs	3.09.03c	Are there Certificate(s) of Analysis (CoA), specifications, product label or other documents available for review provided by the supplier stating the components of the material?	10	
Agronomic Inputs	3.09.03d	Are there Certificate(s) of Analysis (CoA), letters of guarantee or other documents from the supplier(s) that cover heavy metal testing?	10	
Agronomic Inputs	3.09.04	Are other non-synthetic crop treatments used as an input (e.g., compost teas, fish emulsions, fish meal, blood meal, bio-fertilizers, etc.)? Information gathering question.	0	
Agronomic Inputs	3.09.04a	Is fertilizer being used where the country regulations/guidelines ban the use of such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Agronomic Inputs	3.09.04b	Are there fertilizer use records available for each growing area, including application records?	15	
Agronomic Inputs	3.09.04c	Are there Certificate(s) of Analysis (CoA), specifications, product label or other documents available for review provided by the supplier stating the components of the material?	10	
Agronomic Inputs	3.09.04d	Are there Certificate(s) of Analysis (CoA) from the supplier(s) that cover pathogen testing (plus any other legally/best practice required testing) and does the grower have relevant letters of guarantee regarding supplier SOPs and logs?	15	

Agronomic Inputs	3.09.04e	Are there Certificate(s) of Analysis (CoA), letters of guarantee or other documents from the supplier(s) that cover heavy metal testing?	10	
Agronomic Inputs	3.09.05	Are soil or substrate amendments used as an input (e.g., plant by-products, humates, seaweed, inoculants, and conditioner, etc.)? Information gathering question.	0	
Agronomic Inputs	3.09.05a	Is fertilizer being used where the country regulations/guidelines ban the use of such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Agronomic Inputs	3.09.05b	Are there fertilizer use records available for each growing area, including application records?	15	
Agronomic Inputs	3.09.05c	Are there Certificate(s) of Analysis (CoA), specifications, product label or other documents available for review provided by the supplier stating the components of the material?	10	
Agronomic Inputs	3.09.05d	Are there Certificate(s) of Analysis (CoA) and/or letters of guarantee stating that the materials used are free from animal products and/or animal manures?	15	
Agronomic Inputs	3.09.06	Are inorganic fertilizers used as an input (e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.)? Information gathering question.	0	
Agronomic Inputs	3.09.06a	Is fertilizer being used where the country regulations/guidelines ban the use of such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Agronomic Inputs	3.09.06b	Are there fertilizer use records available for each growing area, including application records?	15	
Agronomic Inputs	3.09.06c	Are there Certificate(s) of Analysis (CoA), specifications, product label or other documents available for review provided by the supplier stating the components of the material?	10	
Irrigation/Water Use				
Irrigation / Water Use	3.10.01	Is municipal/district water used in the operation?	0	
Irrigation / Water Use	3.10.01	What is this water source used for (e.g., irrigation, crop protection sprays, fertigation, frost/freeze protection, cooling, dust abatement, etc.)?	0	
Irrigation / Water Use	3.10.01	What type of irrigation methods are used (e.g., micro-irrigation, drip, overhead, flood irrigation, furrow irrigation, seepage irrigation, hydroponic (specify type))?	0	
Irrigation / Water Use	3.10.01	Does the water come in contact with the edible portion of the crop?	0	

Irrigation / Water Use	3.10.01a	Are generic <i>E. coli</i> tests conducted on the water (taken from the closest practical point of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
Irrigation / Water Use	3.10.01b	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	
Irrigation / Water Use	3.10.01c	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	
Irrigation / Water Use	3.10.01d	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	
Irrigation / Water Use	3.10.01e	Where anti-microbial water treatments (e.g. chlorination, U.V., ozone, etc.) are used, are there records of the monitoring frequencies, results and where necessary the corrective actions?	15	
Irrigation / Water Use	3.10.01f	Are there records for periodic visual inspection of the water source with corrective actions (where necessary)?	5	
Irrigation / Water Use	3.10.02	Is well water used in the operation?	0	
Irrigation / Water Use	3.10.02	What is this water source used for (e.g., irrigation, crop protection sprays, fertigation, frost/freeze protection, cooling, dust abatement, etc.)?	0	
Irrigation / Water Use	3.10.02	What type of irrigation methods are used (e.g., micro-irrigation, drip, overhead, flood irrigation, furrow irrigation, seepage irrigation, hydroponic (specify type))?	0	
Irrigation / Water Use	3.10.02	Does the water come in contact with the edible portion of the crop?	0	
Irrigation / Water Use	3.10.02a	Are generic <i>E. coli</i> tests conducted on the water (taken from the closest practical point of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
Irrigation / Water Use	3.10.02b	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	
Irrigation / Water Use	3.10.02c	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	
Irrigation / Water Use	3.10.02d	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	
Irrigation / Water Use	3.10.02e	Where anti-microbial water treatments (e.g. chlorination, U.V., ozone, etc.) are used, are there records of the monitoring frequencies, results and where necessary the corrective actions?	15	

Irrigation / Water Use	3.10.02f	Are there records for periodic visual inspection of the water source with corrective actions (where necessary)?	5	
Irrigation / Water Use	3.10.03	Is non-flowing surface water (e.g., pond, reservoir, watershed) used in the operation?	0	
Irrigation / Water Use	3.10.03	What is this water source used for (e.g., irrigation, crop protection sprays, fertigation, frost/freeze protection, cooling, dust abatement, etc.)?	0	
Irrigation / Water Use	3.10.03	What type of irrigation methods are used (e.g., micro-irrigation, drip, overhead, flood irrigation, furrow irrigation, seepage irrigation, hydroponic (specify type))?	0	
Irrigation / Water Use	3.10.03	Does the water come in contact with the edible portion of the crop?	0	
Irrigation / Water Use	3.10.03a	Are generic <i>E. coli</i> tests conducted on the water (taken from the closest practical point of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
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Irrigation / Water Use	3.10.03c	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	
Irrigation / Water Use	3.10.03d	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	
Irrigation / Water Use	3.10.03e	Where anti-microbial water treatments (e.g. chlorination, U.V., ozone, etc.) are used, are there records of the monitoring frequencies, results and where necessary the corrective actions?	15	
Irrigation / Water Use	3.10.03f	Are there records for periodic visual inspection of the water source with corrective actions (where necessary)?	5	
Irrigation / Water Use	3.10.04	Is open flowing surface water (e.g., river, canal, ditch) used in the operation?	0	
Irrigation / Water Use	3.10.04	What is this water source used for (e.g., irrigation, crop protection sprays, fertigation, frost/freeze protection, cooling, dust abatement, etc.)?	0	
Irrigation / Water Use	3.10.04	What type of irrigation methods are used (e.g., micro-irrigation, drip, overhead, flood irrigation, furrow irrigation, seepage irrigation, hydroponic (specify type))?	0	
Irrigation / Water Use	3.10.04	Does the water come in contact with the edible portion of the crop?	0	

Irrigation / Water Use	3.10.04a	Are generic <i>E. coli</i> tests conducted on the water (taken from the closest practical point of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
Irrigation / Water Use	3.10.04b	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	
Irrigation / Water Use	3.10.04c	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	
Irrigation / Water Use	3.10.04d	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	
Irrigation / Water Use	3.10.04e	Where anti-microbial water treatments (e.g. chlorination, U.V., ozone, etc.) are used, are there records of the monitoring frequencies, results and where necessary the corrective actions?	15	
Irrigation / Water Use	3.10.04f	Are there records for periodic visual inspection of the water source with corrective actions (where necessary)?	5	
Irrigation / Water Use	3.10.05	Is reclaimed water used in the operation? Note, this refers to wastewater that has gone through a treatment process.	0	
Irrigation / Water Use	3.10.05	What is this water source used for (e.g., irrigation, crop protection sprays, fertigation, frost/freeze protection, cooling, dust abatement, etc.)?	0	
Irrigation / Water Use	3.10.05	What type of irrigation methods are used (e.g., micro-irrigation, drip, overhead, flood irrigation, furrow irrigation, seepage irrigation, hydroponic (specify type))?	0	
Irrigation / Water Use	3.10.05	Does the water come in contact with the edible portion of the crop?	0	
Irrigation / Water Use	3.10.05a	Are generic <i>E. coli</i> tests conducted on the water (taken from the closest practical point of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
Irrigation / Water Use	3.10.05b	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	
Irrigation / Water Use	3.10.05c	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	
Irrigation / Water Use	3.10.05d	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	

Irrigation / Water Use	3.10.05e	Where anti-microbial water treatments (e.g. chlorination, U.V., ozone, etc.) are used, are there records of the monitoring frequencies, results and where necessary the corrective actions?	15	
Irrigation / Water Use	3.10.05f	Are there records for periodic visual inspection of the water source with corrective actions (where necessary)?	5	
Irrigation / Water Use	3.10.06	Is tail water (run-off water including hydroponics) used in the operation?	0	
Irrigation / Water Use	3.10.06	What is this water source used for (e.g., irrigation, crop protection sprays, fertigation, frost/freeze protection, cooling, dust abatement, etc.)?	0	
Irrigation / Water Use	3.10.06	What type of irrigation methods are used (e.g., micro-irrigation, drip, overhead, flood irrigation, furrow irrigation, seepage irrigation, hydroponic (specify type))?	0	
Irrigation / Water Use	3.10.06	Does the water come in contact with the edible portion of the crop?	0	
Irrigation / Water Use	3.10.06a	Are generic <i>E. coli</i> tests conducted on the water (taken from the closest practical point of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
Irrigation / Water Use	3.10.06b	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	
Irrigation / Water Use	3.10.06c	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	
Irrigation / Water Use	3.10.06d	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	
Irrigation / Water Use	3.10.06e	Where anti-microbial water treatments (e.g. chlorination, U.V., ozone, etc.) are used, are there records of the monitoring frequencies, results and where necessary the corrective actions?	15	
Irrigation / Water Use	3.10.06f	Are there records for periodic visual inspection of the water source with corrective actions (where necessary)?	5	
Irrigation / Water Use	3.10.07	Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	10	
Irrigation / Water Use	3.10.08	If the operation stores water (tank, cistern, container), is the storage container well maintained?	15	
Pesticide Usage	3.11.01	Are there up-to-date records of all pesticides applied during the growth cycle (including soil and substrate pre-plant treatments)? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	

Pesticide Usage	3.11.02	Are all pesticides applied during the growth cycle 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.	15	
Pesticide Usage	3.11.03	Are all pesticides used during the growth cycle applied as recommended/directed in the label? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Pesticide Usage	3.11.04	Where harvesting is restricted by pre-harvest intervals, are required pre-harvest intervals on product labels, national (e.g., EPA) registration and any federal, state or local regulations and guidelines being adhered to? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Pesticide Usage	3.11.05	Where products are destined for export, is there information for pesticide Maximum Residue Limits (MRLs) compliance considering country of destination, target crop(s), and active ingredients applied?	15	
Pesticide Usage	3.11.06	Where products are destined for export, is there evidence that Maximum Residue Limits (MRLs) of the intended markets are met?	15	
Pesticide Usage	3.11.07	Is there a documented procedure for the pesticide applications, considering mixing and loading, applying, and equipment cleaning?	15	
Pesticide Usage	3.11.08	Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?	15	
Pesticide Usage	3.11.09	Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?	15	

where laws, commodity specific guidelines and/or best practice recommendations exist and are derived from a reputable source then these practices and parameters should be used. Audit users should allow a degree of risk association if laws

Document Revision History		
Date	Rev.#	Description
1/19/21	0	Initial
8/30/21	1	Changes to questions 3.02.03a, 3.02.04, 3.09.01 & 3.10.05.
12/30/21	2	No changes to module 3