


**FINAL AUDIT REPORT**

CB Registration No.WQS-PGFS-4499-1  
 PrimusGFS ID #268165  
 Audited by WQS, LLC.

**PrimusGFS Version 3.2**

Operation Type:Farm  
 Audit Report Summary

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<b>Organization:</b>	<b>Artesia Farms Inc</b> Contact(s): <a href="#">Garret Fargo</a> Address: 1996 Norrish Rd 92250 Location: Holtville, California, United States Phone Number: 7603569475										
<b>Operation:</b>	<b>Oasis 7</b> Contact(s): <a href="#">Garret Fargo</a> Location: Poore & Emanuelli Holtville, California 92250, United States										
<b>Operation Type:</b>	<b>Farm</b>										
<b>Audit Type:</b>	<b>Announced Audit</b>										
<b>Audit Executive Summary:</b>	Review of the food safety management system and the good agricultural practices in a conventional melon (cantaloupes) growing operation, in an organization Artesia Farms. Yards, water sources, storage areas, employee's practices, files and records were reviewed. The planting is for the spring/summer planting cycle. The adjacent land on this ranch has alfalfa field by West, South and East, and by North, Keystone Road and onion field, irrigation canals, irrigated by a canal water and drip tape is used as a method in 40 acres of planted conventional melons. Irrigators crew noted in the field.										
<b>Date Documentation Review Started:</b>	09 Apr 2022 14:00										
<b>Date Documentation Review Finished:</b>	09 Apr 2022 17:00										
<b>Total Amount of Time on the Documentation Review:</b>	3.00 Hours										
<b>Date Visual Inspection Started:</b>	08 Apr 2022 13:30										
<b>Date Visual Inspection Finished:</b>	08 Apr 2022 15:00										
<b>Total Amount of Time on Visual Inspection:</b>	1.50 Hours										
<b>Addendum(s) included in the audit:</b>	Not Applicable										
<b>Product(s) observed during audit:</b>	Cantaloupe Melons (RTE (Ready to eat))										
<b>Similar product(s)/process(es) not observed:</b>	None										
<b>Product(s) applied for but not observed:</b>	None										
<b>Auditor:</b>	<a href="#">Mario Gutierrez</a> (WQS, LLC.)										
<b>Preliminary Audit Score:</b>	<b>98%</b>										
<b>Final Audit Score:</b>	<b>100%</b>										
<b>Certificate Valid From:</b>	17 Jun 2022 To 16 Jun 2023										
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>32° 54' 34"</td> <td>115° 19' 28"</td> </tr> <tr> <td>32° 54' 34"</td> <td>115° 19' 49"</td> </tr> <tr> <td>32° 54' 59"</td> <td>115° 19' 49"</td> </tr> <tr> <td>32° 54' 59"</td> <td>115° 19' 28"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>	Latitude	Longitude	32° 54' 34"	115° 19' 28"	32° 54' 34"	115° 19' 49"	32° 54' 59"	115° 19' 49"	32° 54' 59"	115° 19' 28"
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## Which input(s) are used in the growing operation?

Subcategory Name	Description
Inorganic Fertilizers	e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.

## Which water source(s) is/are used in the growing operation?

<b>Open Flowing Surface Water</b>	What is this water source used for?	Irrigation, Fertigation, Dust abatement
	What type of irrigation is used?	Drip
	Does the water come in contact with the edible portion of the crop?	No
	Which product grouping is this water source used for?	Cucurbit Fruit

## Information related to the audited operation

<b>What is the maximum number of workers during peak season?</b>	6	<b>Is work being performed at the time of the audit?</b>	Yes
<b>Adjacent Land:</b>	The adjacent land on this ranch has alfalfa field by West, South and East, and by North, Keystone Road and onion field, irrigation canals	<b>What work is being performed?</b>	Irrigation
<b>Operation Size:</b>	40 Acres	<b>Are toilets available at the time of the audit?</b>	Portable Toilet
<b>Cultural Methods</b>	Conventional		

## Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Cantaloupe Melons (RTE (Ready to eat))	Observed on the day of audit	<b>From:</b> January <b>To:</b> June	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	213	Score:	223
	Possible Points:	223	Possible Points:	223
	Percent Score:	95%	Percent Score:	100%
Module 2 - Farm	Score:	559	Score:	559
	Possible Points:	559	Possible Points:	559
	Percent Score:	100%	Percent Score:	100%
<b>TOTAL</b>	Score:	772	Score:	782
	Possible Points:	782	Possible Points:	782
	Percent Score:	98%	Percent Score:	100%

Non-Conformance Summary By Court	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	1	0
Module 2 - Farm	0	0
<b>TOTAL</b>	<b>1</b>	<b>0</b>

SECTIONS:

Food Safety Management System Requirements	Module 2 - Farm
Management System	General
Control of Documents and Records	Site
Procedures and Corrective Actions	Ground History
Internal and External Inspections	Adjacent Land Use
Release of Items/Product	Inspection
Supplier Monitoring/Control	Training
Traceability and Recall	Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)
Food Defense	Inorganic Fertilizers
	Open Flowing Surface Water
	Pesticide Usage

**FSMS** Management System

1.01.01	<p><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. DOC Commitment to Food Safety establish that this organization adheres to a strict food safety guidelines and procedures. As a grower and packer makes a commitment to constantly follow GAP's and a strong belief in a culture of food safety at all times and follow all Federal, State and County Regulations. Signed in 3/30/2022 by Brian Strahm, president and COO of the company and posted in visible areas as board of information in shop and in offices, clearly visible for all visitors and workers.</p>	
1.01.02	<p><b>Question:</b> Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, organizational chart, alternates and job description (in DOC Organizational Chart) was available to review, signed and updated in 3/30/2022, headed by Brian Strahm, President and COO of the company; Cliff Strahm, Farm Manager; Garret Fargo, Food Safety Consultant/Manager; Irrigators; Tractor Drivers; Thinning and Weeding Crews.</p>	
1.01.03	<p><b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The food safety committee is composed by 3 members, headed by Brian Strahm, President &amp; COO; Cliff Strahm Farm Manager; Garret Fargo, Food Safety Consultant/Manager. The auditor review meetings from 3/30/2022; since this is their first-time certification for these farms and the cycle is less than 6 months. Topics covered refers to Hygiene and GMPs; Safety and Abuse of Substances; HACCP review; Sanitation Procedures review and Defense Assessment. Frequency: At least quarterly.</p>	
1.01.04	<p><b>Question:</b> Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. DOC DE Rev1 Training SOP and Training Matrix developed. contain scope, responsibility, requirements for the training of workers involved in this operation. Training Matrix has the classification of type of worker in one side and the type of training received related to food safety, food security, HACCP and safety.</p>	
1.01.05	<p><b>Question:</b> Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, procedures indicates that verification of the program is based in internal and external audits, corrective actions conducted, policies and SOP's reviews, resources analysis, customer complains, FSMS review. Verification signed off on 3/31/2022 by the Food Safety Team. Food Safety Resources Assessment documented on same date and contains their commitment to provide all the resources needed to develop their food safety program, the review considers training, security based time clock system, microbiological testing, services and materials.</p>	
1.01.06	<p><b>Question:</b> Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. They have in file the National Commodity-Specific Food Safety Guidelines for Cantaloupes and Netted Melons, v1 February, 8th, 2013. Also have in hands the FSMA Safety Produce Rules.</p>	

<b>FSMS</b>	<b>Control of Documents and Records</b>
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1.02.01	<p><b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. DOC DE 1.02.01 Document Control v1 4/3/2022 was on file, with the description of retention of records, legal implications, organization of the records, master copy, effective dates, changes, proper record signatures and keeping protocols, origination and reviews, handle, destroy authority, falsification, disciplinary actions. Garret Fargo, Food Safety Consultant/Manager takes the control of this duty and producer office keep the records stored under lock and key to prevent unwanted access.</p>	

1.02.02	<b>Question:</b> Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. DOC DE 1.02.01 Document Control establish that their records are retained for auditing purposes and in the case there are legal issues, customer queries, etc. All monitoring and process control records are kept for a minimum of 2 years. Any records required by law to be kept longer than two years are kept legally mandated period. All documents are kept electronically and backed up.	
1.02.03	<b>Question:</b> Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Both paper and electronic food safety documents and records are kept handled, stored in a secured manner.	
1.02.04	<b>Question:</b> Are records maintained in an organized and retrievable manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Records are kept in the main office, which remains locked in days off and under control in working days. Records are kept well organized by the responsible of the food safety program and were accessible during the inspection.	
1.02.05	<b>Question:</b> Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Garret Fargo, food safety consultant/manager, sign and verify all food safety related records and tests than can have impact on their food safety program. He is a trained person in GMPs; HACCP; PCQI Training, certificate issued by the IFSH/IFPTI/AFDO issued in 1/6/2017 No. 71113e9. Also is a certified PSA/AFDO in Produce Safety Rule.	

<b>FSMS</b>	<b>Procedures and Corrective Actions</b>
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1.03.01	<b>Question:</b> Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. DOC DE 1.03.01 How To Create an SOP explain how to create a Standard Operative Procedure including who will review the process and application of the SOP.	
1.03.02	<b>Question:</b> Are the written procedures available to relevant users and is a master copy maintained in a central file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, relevant SOP's are kept by Garret Fargo, Food Safety Consultant/Manager from which copies are distributed to key personnel.	
1.03.03	<b>Question:</b> Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. A Corrective Actions SOP (DE 1.03.03, v1 4/3/2022) consider issues, corrective action, and how to complete a corrective action report.	
1.03.04	<b>Question:</b> Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. NUOCA form is kept in file. No incidents on the reviewed files	

<b>FSMS</b>	<b>Internal and External Inspections</b>
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1.04.01	<b>Question:</b> Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The company procedure (DOC DE 1.04.01 3rd Party & Self Audits SOP) describes their process for auditing facility operations, which starts with a complete self audit, using their internal audit checklist and/or the PrimusGFS current version. Frequency: Annual.	
1.04.02	<b>Question:</b> Are there written procedures for handling regulatory inspections?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. DOC DE 1.04.02 Guidelines for Handling Regulatory Inspections, details escorting personnel, sampling permission and pictures policies, during the inspection do's and don'ts.	
1.04.03	<b>Question:</b> Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. This is their first-time audit.	
1.04.04	<b>Question:</b> Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No devices to calibrate by this grower. All applications are conducted by Chaparral Applicators (ground) and Custom Ag LLC (aerial), both evaluated in supplier's section.	
1.04.05	<b>Question:</b> Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. See 1.04.04.	

FSMS	Release of Items/Product
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1.05.01	<b>Question:</b> Is there a documented product release procedure available?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There was a release procedure for product "not" on hold, called DE 1.05.03 Product Release Procedure. The procedure explains how product is only released from field when lot meets agreed standards (e.g. specifications/quality or food safety, in this case their PHI evaluation; Pre-Harvest inspection log.	
1.05.02	<b>Question:</b> Are there records of product releases kept on file?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. This is their first-time certification and harvestbis not occurred yet.	
1.05.03	<b>Question:</b> Is there a documented procedure for handling on hold and rejected items?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Hold and Reject SOP DE 1.05.01 was available to review, v1 4/23/2022. The procedure describe how to identify on hold or retained product and release procedures and responsible. Rejected product will be immediately discarded, dumped or trash (final disposition rule).	
1.05.04	<b>Question:</b> Are there records of the handling of on hold and rejected items kept on file?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No issued of product retained on hold or rejected. See 1.05.02.	

1.05.05	<p><b>Question:</b> Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. DOC DE 1.05.05 Buyers/Consumer Complaint Policy &amp; Feedback and Form was available, their procedure establish and address the events and document all corrective actions. Customer complaint form in place. According to the auditee, no incidents occurred at the growing operations.</p>	

FSMS	Supplier Monitoring/Control
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1.06.01	<p><b>Question:</b> Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Current DOC DE v1 4/3/2022 Supplier Approval &amp; Monitoring SOP contains, per supplier, process for the selection, evaluation and approval requirements. E.g. All suppliers were approved in 4/3/2022. All approved using their form Supplier Approval Record which contains: General characteristics; Status; Required Documents; Approved Supplier Comments Log.</p>	

1.06.02	<p><b>Question:</b> Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. List of Approved Suppliers was available approved in 4/2/2022. E.g. TS&amp;L (seeds); Keithly Williams and Dune Co. (fertilizers and PPPs); Chaparral Applicators and Custom Ag (applicators, ground and aerial, respectively); Jett Harvest (Farm Labor).</p>	

1.06.03	<p><b>Question:</b> Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Current DOC "Approval Supplier Policy" v1 4/3/2022; contains the specifications to all the facility suppliers and services providers for food safety related services and materials supplied to the organization. Majority of suppliers must be in accordance with labels, State and Federal laws, and be accompanied with letters of guarantee, GMP programs GAP programs and certifications when apply. All approved in 4/3/2022.</p>	

1.06.04	<p><b>Question:</b> Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Letters of guarantee, and certifications accounted in their supplier's binder for the Chemical Suppliers (Keithly Williams and Dune Co.); Seeds Company (TS&amp;L Seeds); Farm Labor Contractor (Jett Harvest) and Chemicals Applicator companies (Chaparral Applicators and Custom Ag).</p>	

1.06.05	<p><b>Question:</b> Where food safety related testing is being performed by laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The organization uses Primuslabs laboratory for their water testing and Sampling which is a certified laboratory under ILAC-MRA A2LA, showing a CERTIFICATE OF ACCREDITATION, certificate 3572.01, Certificate Valid through 3/31/2024, accompanied with the fields of testing.</p>	

FSMS	Traceability and Recall
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1.07.01	<p><b>Question:</b> Is there a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The organization uses the DOC DE021 Traceability System, which is composed by collected at receiving (date, product, grower, harvest date, etc.). All this information, once received by the shipper is transferred to a unique Pallet Tag number and enter to their data system of shipping (arrival date; supplier name; code and barcode on a day of the week color specific label).</p>	

1.07.02	<p><b>Question:</b> Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. A complete document with their Recall Testing Procedures is described in their GAP manual. Types of recall (classes), definitions and instructions, responsible, contact listing (7 members and alternates, updated in 1/21/2022), emergency numbers, etc., was contained in the document.</p>	

1.07.03	<p><b>Question:</b> Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 0  <b>Score:</b> Non-Compliance</p>
	<p><b>Auditor Comments:</b> No. This is their first certification; however, no exercise was completed.</p>	

<p><b>Auditee Comments:</b> See attached corrective action plan</p>		<p><a href="#">View Files</a></p>
	<p>CA Accepted?</p>	
<p><b>CB/Auditor Review Comments:</b> CA Accepted. Documents uploaded complete the CA procedures. Harvest will start in June to complete mock.</p>	<p><b>Yes</b></p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>

<b>FSMS</b>	<b>Food Defense</b>
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1.08.01	<p><b>Question:</b> Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Document Food Defense Assessment policy was on their GAP manual. A daily assessment is conducted and recorded on their Daily Food Defense Assessment Checklist.</p>	

1.08.02	<p><b>Question:</b> Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Contained in their GAP manual. Emergency numbers posted in sensitive areas, also. Dated in 4/3/2022.</p>	

1.08.03	<p><b>Question:</b> Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Log book with signage are maintained in their main office for visitors and subcontractors. Training records for food defense and security maintained per each worker.</p>	

1.08.04	<p><b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. List of emergency contact names and phone numbers are kept in main office and board of information of the cold storage. Dated in 4/3/2022.</p>	

1.08.05	<p><b>Question:</b> Are visitors and contractors to the company operations required to adhere to food defense procedures?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Signed at the logbook and auditor was required to read and sign of understanding of the organization policies and procedures for food safety and food security.</p>	

<b>FARM</b>	<b>General</b>
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2.01.01	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Garret Fargo is the responsible and he is a qualified individual, certified by PSA/AFDO.	
2.01.02	<b>Question:</b> If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. This is a conventional growing operation.	
2.01.03	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. DOC Employees, Visitors and Subcontractors SOP and policy covers hygiene and health, infants and toddlers, animal presence in all growing and storage areas, fecal matter, dropped product, blood and bodily fluids.	
<b>FARM</b>	<b>Site</b>	
2.02.01	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Maps show crop and variety along with planted date, number of rows; soil type; water source and distribution and location GPS.	
2.02.02	<b>Question:</b> Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Ranch map with name and lot number was available to review, this information is enabled to their tracking program.	
2.02.03	<b>Question:</b> Has a documented risk assessment been conducted at least annually for the operation?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. A Ranch Risk Assessment was conducted in 4/4/2022 by Garret Fargo, food safety consultant/manager. Following the growing process, potential food safety hazards are evaluated (Ch;Ph and Bio); likely to occur/severity; justification; measures.	
2.02.03a	<b>Question:</b> If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. For all potential risks, a food safety program is developed and implemented, called Food Safety Manual. E.g. Irrigation Water with potential Biological contamination with Bacteria have a Low significance justifying that all water sources are tested (in case of surface water), with an annual frequency against generic E. coli with acceptance criteria of < 126 MPN/100 ml. Auditor check Certificates of analysis for the implementation of this measure.	
2.02.04	<b>Question:</b> Are the necessary food defense controls implemented in the operation?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Visitors log book, escort system, suspicious behavior and employee culture policy is applied. Facilities are assured (e.g wells capped and check valves fitted; equipment in custody inside the property; fence line along the perimeter of the ranches, no trespassing signs, etc).	

2.02.05	<b>Question:</b> Is the exterior area immediately outside the growing area, including roads, yards and parking areas, free of litter, weeds and standing water?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The yard appear clean and is used to workers parking. No weeds, garbage or litter and free of standing water.	
2.02.06	<b>Question:</b> Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, stacked to prevent pest harborage, away from the growing area)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Not storing pallets, tires or other items in this ranch.	
2.02.07	<b>Question:</b> Are garbage receptacles and dumpsters kept covered or closed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All trash cans and dumpsters appear observed in the yard covered and closed.	
2.02.08	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Not storing at this farm.	
2.02.09	<b>Question:</b> 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.?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No fill stations at this farm.	
2.02.10	<b>Question:</b> Is the audited area free from animal presence and/or animal activity (wild or domestic)? If Total Compliance, go to 2.02.11.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. No evidence or presence observed during the walkthrough.	
2.02.10a	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.02.11	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No evidence of fecal matter in the audited area.	
2.02.12	<b>Question:</b> Is the audited area free of evidence of infants and toddlers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. No evidence of infants or children in the audited area.	
<b>FARM</b>	<b>Ground History</b>	
2.03.01	<b>Question:</b> Were growing area(s) used for growing food crops for consumption last season?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes. This field was used for growing crops for human consumption last season (wheat).	

2.03.02	<b>Question:</b> Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. No evidence of non-agricultural functions observed.	
2.03.02a	<b>Question:</b> If the growing area been used previously for non-agricultural functions, have soil tests been conducted showing soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.03.03	<b>Question:</b> Has the growing area(s) been used for animal husbandry or grazing land for animals in the last 12 months? If No, go to 2.03.04.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. No evidence of animal husbandry observed.	
2.03.03a	<b>Question:</b> If the land was used previously for animal husbandry or grazing land for livestock, has a risk assessment been performed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.03.04	<b>Question:</b> Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growth cycle? If No, go to 2.04.01.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. No evidence of flooding observed.	
2.03.04a	<b>Question:</b> If the growing area(s) and product was affected from the flood waters, is there documented evidence of a risk assessment and that corrective measures were taken to affected land and product?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.03.04b	<b>Question:</b> Have soil tests been conducted on the flooded area(s) showing the soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.03.04c	<b>Question:</b> If septic or sewage systems adjacent to the growing area were affected by the flood waters, is there a documented inspection after flooding to ensure they are functioning properly and are not a source of contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
<b>FARM</b> Adjacent Land Use		
2.04.01	<b>Question:</b> Is the adjacent land to the growing area a possible source of contamination from intensive livestock production (e.g., feedlots, dairy operations, poultry houses, meat rendering operation)? If No, go to 2.04.02.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. None of these operations found in the adjacent land. The adjacent land on this ranch has alfalfa field by West, South and East, and by North, Keystone Road and onion field, irrigation canals	
2.04.01a	<b>Question:</b> Where there is intensive livestock production on the adjacent land, have appropriate measures been taken to mitigate this possible contamination source onto the growing area (e.g., buffer areas, physical barriers, foundation, fences, ditches, etc.)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

2.04.02	<b>Question:</b> Is there evidence of domestic animals and/or wild animals (includes homes with hobby farms, and non-commercial livestock) in proximity to the growing operation? If No, go to 2.04.03.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. None of these operations found in the adjacent land. The adjacent land on this ranch has alfalfa field by West, South and East, and by North, Keystone Road and onion field, irrigation canals	
2.04.02a	<b>Question:</b> Where there are domestic and/or wild animals (includes homes with hobby farms, and non-commercial livestock) have physical measures been put in place to restrain the animals and their waste from entering the growing area (e.g., vegetative strips, windbreaks, physical barriers, berms, fences, diversion ditches)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.04.03	<b>Question:</b> Are untreated animal manure piles, compost, biosolids, or non-synthetic amendment stored and/or applied on adjacent land? If No, go to 2.04.04.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. None of this found in the adjacent land.	
2.04.03a	<b>Question:</b> Where present, have physical measures been taken to secure untreated animal manure piles, compost, biosolids, or non-synthetic amendment stored and/or applied on adjacent land?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.04.03b	<b>Question:</b> If biosolids are stored and/or applied on adjacent land, has the adjacent landowner supplied paperwork confirming the biosolids meet prevailing guidelines, governmental, or local standards?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.04.04	<b>Question:</b> Is the growing area situated in a higher risk location where contamination could occur from nearby operations or functions (e.g., leach fields, runoff or potential flooding from sewers, toilet systems, industrial facilities, labor camps, etc.)? If No, go to 2.04.05.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. None of these risks were observed.	
2.04.04a	<b>Question:</b> Where the growing area is situated in a higher risk location, have appropriate measures been taken to mitigate risks related to nearby operations?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.04.05	<b>Question:</b> Are there any other potential risks in the adjacent land that could potentially lead to contamination of the growing area?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes. None observed during the walkthrough of the farm.	
2.04.05a	<b>Question:</b> Have appropriate measures been taken to mitigate risks related to nearby operations?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No potential risks observed.	
2.04.06	<b>Question:</b> Is there evidence of human fecal matter in the adjacent land to the audited area? If No, go to 2.05.01.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. No evidence of human fecal matter was observed in the adjacent land to this fields	
2.04.06a	<b>Question:</b> Where there is evidence of human fecal matter in the adjacent land, are there adequate controls in place to mitigate risk (e.g., access controls (barriers), distance from the growing area and equipment, crop type and maturity, land condition, etc.)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

FARM		Inspection
2.05.01	<p><b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. A self-audit was conducted in 4/2/2022 by Garret Fargo. No non conformances found. A PrimusGFS v3.2 checklist used and completed with comments in all applicable questions and explanation for those not applicable.</p>	
2.05.02	<p><b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides and fertilizers?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. No Storage available.</p>	
2.05.03	<p><b>Question:</b> Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. No Storage available.</p>	
2.05.04	<p><b>Question:</b> Are the crop, ingredients (including water), food contact packaging and food contact surfaces within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. No potential spoilage observed during the walkthrough.</p>	

FARM		Training
2.06.01	<p><b>Question:</b> Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. A document (DOC 1.01.04 Employee Training Calendar) in which explain and shows the scope of the SOP (see Module 1). Records if training are kept, e.g. in 4/1/2022 a Food Safety; Food Defense and Employee Personal Hygiene was conducted for all 6 growing employees.</p>	
2.06.02	<p><b>Question:</b> Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering from any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not actual records).</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. DOC Illness and Bodily Fluids.</p>	
2.06.03	<p><b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Employee Disciplinary Action Form was in place. Details in the Employee Handbook, records are kept in Workers Notice log form</p>	

FARM		Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)
2.07.01	<p><b>Question:</b> Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. A portable toilet is provided to their growing employees (6).</p>	

2.07.01a	<b>Question:</b> Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Toilets seen in the yard, away from product; packaging material; equipment; growing area and water source.	
2.07.01b	<b>Question:</b> Are toilet facilities designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. No cracks or leaks were noted.	
2.07.01c	<b>Question:</b> Are toilet facilities constructed of materials that are easy to clean?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Toilets are made from plastic and non porous surfaces to facilitate cleaning.	
2.07.01d	<b>Question:</b> Are the toilet facility materials constructed of a light color allowing easy evaluation of cleaning performance?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Toilets are made from plastic and light grey color observed.	
2.07.01e	<b>Question:</b> 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)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Paper rolls observed in each cabin and placed at the holder. No evidence of paper rolls on floor or in urinals.	
2.07.01f	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. DOC Cleaning and Sanitizing Toilets SOP.	
2.07.01g	<b>Question:</b> Are the toilet facilities and hand washing stations clean and are there records showing cleaning, servicing and stocking is occurring regularly?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Toilet appear clean and a sticker in the toilet cabin is placed to keep records of cleaning. Date and initials observed. Two times a week cleaning as seen on the sticker.	
2.07.02	<b>Question:</b> Is hand washing signage posted appropriately?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Visual signs (written and pictographic) are posted in hand washing stations and inside toilet cabins.	
2.07.03	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The farm has 6 workers and the organization have a set with two cabins and a Hand Washing station with 4 faucets. Capacity for 40 workers.	
2.07.03a	<b>Question:</b> 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.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Hand washing stations appear clean and well maintained, with no leaking from the system to capture the rinse water from hand washing and have a tank to capture it. No clogged system.	

2.07.03b	<b>Question:</b> Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Hand washing stations are located outside the toilet cabin, clearly visible and accessible to workers.	
2.07.03c	<b>Question:</b> Are hand wash stations adequately stocked with unscented soap and paper towels?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Unscented soap observed in the soap dispenser (soap type Sky Environmental).	
2.07.04	<b>Question:</b> Are total coliforms (TC) and generic E. coli tests conducted on the water used for hand washing at the required and/or expected frequency?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Monthly testing is conducted for E. coli and Total coliforms. Last conducted in 3/28/2022 with < 1 MPN/100 ml for E. coli and 1 MPN/100 ml for Total coliforms.	
2.07.04a	<b>Question:</b> Do written procedures (SOPs) exist covering proper sampling protocols, which include where samples should be taken and how samples should be identified?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Producer GAP's Water SOP, that include the sampling protocol.	
2.07.04b	<b>Question:</b> Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Producer GAP's Water SOP, that include the procedures to make corrective actions for unsuitable or abnormal water test results.	
2.07.04c	<b>Question:</b> If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No unsuitable results.	
2.07.05	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. One irrigator asked to wash hands to review correct procedures. Both follow properly the procedure.	
2.07.06	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. None observed with these characteristics.	
2.07.07	<b>Question:</b> Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. None observed wearing jewelry.	
2.07.08	<b>Question:</b> Are worker personal items being stored appropriately (i.e. not in the growing area(s) or material storage area(s))?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Personal items not observed inside growing area. All are kept in the dedicated area (hangers for personal back ups or other personal items) located in the frame of the set of toilets, and their own personal vehicles.	

2.07.09	<b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Worker observed during the walkthrough was not eating, smoking, chewing gum or spitting in prohibited areas.	
2.07.10	<b>Question:</b> Is fresh potable drinking water readily accessible to workers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Cool cans observed in the irrigator vehicle.	
2.07.10a	<b>Question:</b> Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Single paper cups observed in the dispenser.	
2.07.11	<b>Question:</b> Are first aid kits adequately stocked and readily available?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. A first aid kit was present in the field at the time of the audit. No out of date items.	
2.07.12	<b>Question:</b> Are there adequate trash cans placed in suitable locations?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Trash cans observed in the yard and in the toilet, fitted with plastic bags.	
2.07.13	<b>Question:</b> Are any potential foreign material issues (e.g., metal, glass, plastic) controlled?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. None observed.	
<b>FARM</b>	<b>Inorganic Fertilizers</b>	
2.08.06	<b>Question:</b> Are inorganic fertilizers used as an input (e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.)? Information gathering question.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes. Synthetic fertilizers are used.	
2.08.06a	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Only fertilizers authorized in this commodity and under county, state and federal regulations.	
2.08.06b	<b>Question:</b> Are there fertilizer use records available for each growing area, including application records?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Grower uses the form Fertilizer Application Record Sheet, which contains: Date, crop; grower ID; time; block; acres; rate/acre; product; name; total; operator. E.g. In 4/6/2022, Phosgard (00-28-25) was applied in this ranch in all blocks, 80 acres. Rate: 32 fl. oz./acre by ground completed by Chaparral Applicators.	
2.08.06c	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Letters of guarantee (see suppliers section in Module 1 FSMS) available in file.	



FARM		Open Flowing Surface Water
2.09.04a	<p><b>Question:</b> Are generic E. coli 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.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Monthly frequency testing conducted for E. coli and Total coliforms. Last conducted in 3/29/2022 with &lt; 1 MPN/100 ml for E. coli and 1 MPN/100 ml for Total coliforms. Issued by Primuslabs laboratory.</p>	
2.09.04b	<p><b>Question:</b> Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Producer GAP's Water SOP, that include the sampling protocol.</p>	
2.09.04c	<p><b>Question:</b> Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Producer GAP's Water SOP, that include the procedures to make corrective actions for unsuitable or abnormal water test results.</p>	
2.09.04d	<p><b>Question:</b> If unsuitable or abnormal results have been detected, have documented corrective measures been performed?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. No unsuitable results observed in all reviewed Certificates of analysis.</p>	
2.09.04e	<p><b>Question:</b> 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?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. No treatments on water.</p>	
2.09.04f	<p><b>Question:</b> Are records kept for periodic visual inspection of the water source and available for review?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Monthly visual inspection conducted in water source. Form Water Source Inspection Checklist. Last in 4/1/2022.</p>	
2.09.07	<p><b>Question:</b> Is dryland farming used in the growing operation</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> No</p>
	<p><b>Auditor Comments:</b> No. Not used.</p>	
2.09.08	<p><b>Question:</b> Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. A check valve noted in the irrigation system.</p>	
2.09.09	<p><b>Question:</b> If the operation stores water (tank, cistern, container), is the storage container well maintained?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Not storing water.</p>	
FARM		Pesticide Usage

2.10.01	<p><b>Question:</b> Are there up-to-date records of all pesticides applied during the growth cycle? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Records are kept in their Chemical Application Record Sheet. Auditor review applications from the present cycle. Product Use Reports mandatory sent to County and State are available along with PCA Recommendations. Auditor review this cycle PURs and Recommendations.</p>	
2.10.02	<p><b>Question:</b> 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.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Grower uses only EPA registered plant protection products, as seen in records of application and follow manufacturer label, county, state and federal regulations.</p>	
2.10.03	<p><b>Question:</b> 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.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Grower uses only EPA registered plant protection products, as seen in records of application and follow manufacturer label, county, state and federal regulations. E.g. Oberon 2SC Insecticide-Miticide, EPA No. 264-719.</p>	
2.10.04	<p><b>Question:</b> 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.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Grower use only EPA registered plant protection products, as seen in records of application and follow manufacturer label; county, state and federal regulations. E.g. in 4/5/2022; all field, 40acres, applied with Oberon 2 SC Insecticide/Miticide, with 12 hr. REI and 7day PHI and harvest start until 5/27/2022.</p>	
2.10.05	<p><b>Question:</b> 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?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Grower intended market is USA.</p>	
2.10.06	<p><b>Question:</b> Where products are destined for export, is there evidence that Maximum Residue Limits (MRLs) of the intended markets are?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Grower intended market is USA.</p>	
2.10.07	<p><b>Question:</b> Is there a documented procedure for the pesticide applications, considering mixing and loading, applying, and equipment cleaning?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. GAPs Chemical Application, Handling and Cleaning SOP 30.</p>	
2.10.08	<p><b>Question:</b> Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The grower uses the service of Robert E. Vami and shows a certificate issued by the California DPR license No. No. 75656, valid through 12/31/2022.</p>	
2.10.09	<p><b>Question:</b> Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. No employees from this producer apply chemicals.</p>	