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FINAL AUDIT REPORT

CB Registration No. WQS-PGFS-2735-6

PrimusGFS Version 3.2

 Operation Type: Farm
 Audit Report Summary

PrimusGFS ID #342647 - Cert:6

Audited by WQS, LLC.

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Organization:	Moultrie Melon Company Contact(s): Kelli Bozeman Sam Watson Address: 356 Funston Doerun Road 31768 Location: Moultrie, Georgia, United States Phone Number: 229-873-9912
Operation:	Thaggard Farm Contact(s): Kelli Bozeman Location: 2842 Mt. Sinai Rd Doerun, Georgia 31744, United States
Shipper:	Moultrie Melon Company
Operation Type:	Farm
Audit Type:	Announced Audit
Includes Module 9 – IPM Practices:	No
Audit Executive Summary:	Thaggard Farm is located in Georgia and grows squash, eggplants, and pickles. Well water is utilized for drip irrigation and spray applications. There was no work being performed at the time of the audit and no restrooms were located on site.
Date Documentation Review Started:	19 Sep 2024 11:00
Date Documentation Review Finished:	19 Sep 2024 13:00
Total Amount of Time on the Documentation Review:	2.00 Hours
Date Visual Inspection Started:	19 Sep 2024 09:00
Date Visual Inspection Finished:	19 Sep 2024 11:00
Total Amount of Time on Visual Inspection:	2.00 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Squashes, Eggplant/Aubergine, Pickles
Similar product(s)/process(es) not observed:	None
Product(s) applied for but not observed:	None
Auditor:	Angela Hamilton (WQS, LLC.)
Preliminary Audit Score:	100%
Final Audit Score:	100%
Certificate Valid From:	11 Oct 2024 To 10 Oct 2025

GPS Coordinates:	Latitude	Longitude	 Click here to see map
	31° 18' 36"	83° 56' 38"	
	31° 18' 48"	83° 56' 35"	
	31° 18' 43"	83° 56' 26"	
	31° 18' 25"	83° 56' 29"	

FSMA Summary Report

View Certificate

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?		
Well	What is this water source used for?	Irrigation,Crop protection sprays
	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?	Pickles,Pickles,Solanacea,Squash

Information related to the audited operation			
What is the maximum number of workers during peak season?	64	Is work being performed at the time of the audit?	No
Adjacent Land:	Woodland, cropland, rural housing	What work is being performed?	
Operation Size:	32 Acres	Are toilets available at the time of the audit?	Not Present
Cultural Methods	Conventional		

Product information for each product			
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Eggplant/Aubergine	Observed on the day of audit	From: August To: November	United States
Pickles	Observed on the day of audit	From: August To: November	United States
Squashes	Observed on the day of audit	From: August To: November	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	233	Score:	233
	Possible Points:	233	Possible Points:	233
	Percent Score:	100%	Percent Score:	100%
Module 2 - Farm	Score:	390	Score:	390
	Possible Points:	390	Possible Points:	390
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	623	Score:	623
	Possible Points:	623	Possible Points:	623
	Percent Score:	100%	Percent Score:	100%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
TOTAL	0	0

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
	Well
	Pesticide Usage

FSMS	Management System	
1.01.01	Question: Is there a documented food safety policy detailing the company's commitment to food safety? Auditor Comments: Yes, Food Safety Program Review is dated 3/25/24 and signed by senior management. It is located in the food safety binder and at the entrance to the office.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
1.01.02	Question: 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? Auditor Comments: Yes, Company Organization Chart, signed and dated by KB 3/25/24.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
1.01.03	Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees? Auditor Comments: Yes, Food Safety Committee meetings occur quarterly. Sam Watson and Kelli Bozeman are on the committee. Reviewed most recent meeting minutes dated 8/7/24 where they discussed the upcoming farm food safety audit, new foaming cleaner, Food Safety training, and the next Food Safety Meeting was scheduled for November.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
1.01.04	Question: 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? Auditor Comments: Yes, there is a Training Management System in place. All job roles related to food safety are listed.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
1.01.05	Question: 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? Auditor Comments: Yes, Food Safety Resources and Management Verification of Food Safety System shows the last management verification review was 3/25/24. Changes implemented was conducting quarterly food safety meetings to discuss the FSMS, allocation of resources and current food safety program, plans to hire new employees, and updating the packing line.	Possible Points: 15 Points Scored: 15 Score: Total Compliance

1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, United States Standards of Grades of Cucumbers and United States Standards for Grades of Eggplant, United States Standards for Grades of Sweet Peppers, United States Standards for Grades of Summer Squash.	

FSMS	Control of Documents and Records
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1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, Creating a Standard Operating Procedure, SOP Format, Revision of an SOP. Moultrie Melon Food Safety Department is responsible for document control. Documents are kept for a minimum of 24 months.	

1.02.02	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Creating a Standard Operating Procedure, SOP Format, Revision of an SOP. Moultrie Melon Food Safety Department is responsible for document control. Documents are kept for a minimum of 24 months.	

1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, documents are kept in binders and folders in the Food Safety office. No issues observed with this method of document control.	

1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, all records and files were observed to be in an organized and retrievable manner.	

1.02.05	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, SW or KB reviews and signs all records and test results.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Creating a Standard Operating Procedure, SOP Format, Revision of an SOP. Moultrie Melon Food Safety Department is responsible for document control. Documents are kept for a minimum of 24 months.	

1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, SOP's are located in a main binder and are available upon request.	

1.03.03	Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Company Policies and Procedures includes a section called Corrective Action Procedure.	
1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the Company Policies and Procedures document includes a section for complaints and corrective actions for any incident that needs to be documented and addressed.	

FSMS Internal and External Inspections		
1.04.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Procedure for Internal Audits states that internal audits should be conducted before third party audits twice a year, usually before or at the beginning of each harvest season. The PGFS checklist should be used. All documentation should be reviewed and updated.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, Company Policies and Procedures.	
1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, last PrimusGFS inspection was conducted by WQS for the packinghouse. No corrective actions were needed.	
1.04.04	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA- no calibration is performed. Sprayers are calibrated with each use and is documented in the sprayer's computer system.	
1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA- no calibration is performed. Sprayers are calibrated with each use and is documented in the sprayer's computer system.	

FSMS Release of Items/Product		
1.05.01	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Company Policies and Procedures includes a section titled Product Release Procedure. AgTag is used to prepare shipments and to keep track of specific customer requirements. This system also keeps records of shipments.	

1.05.02	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Company Policies and Procedures includes a section titled Product Release Procedure. AgTag is used to prepare shipments and to keep track of specific customer requirements. This system also keeps records of shipments.	
1.05.03	Question: Is there a documented procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Goods Receiving SOP includes the procedure for on hold/rejected items.	
1.05.04	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no on hold or rejected items to date.	
1.05.05	Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Company Policies and Procedures document includes a section for the complaint policy. No food safety related complaints to date this season.	
FSMS		
Supplier Monitoring/Control		
1.06.01	Question: 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.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Supplier Approval Program lists the documents needed per type of product supplied such as certificates of analysis, letters of guarantees, insurance certificates, and state licenses. The management team assesses the performance of each supplier at the end of the season. Procedures for de-listing a supplier is on file.	
1.06.02	Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Approved Supplier List. Examples include Helena Chemical (Letter of Guarantee dated 1/1/24), Howard Fertilizer (Letter of Assurance dated 9/18/24), and Nutrien Ag (Letter of Assurance dated 9/18/24)	
1.06.03	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is an entire section in the food safety binder for specs/standards. Last updated 8/7/24.	
1.06.04	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, Approved Supplier List. Examples include Helena Chemical (Letter of Guarantee dated 1/1/24), Howard Fertilizer (Letter of Assurance dated 9/18/24), and Nutrien Ag (Letter of Assurance dated 9/18/24)	
1.06.05	Question: 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.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Waters Agricultural Laboratories is accredited by ANAB with the scope of accreditation to ISO/IEC 17025:2017 for Testing. Expiry 8/1/26.	

FSMS Traceability and Recall		
1.07.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is a written description of the tracking system. Ranches are organized by name and number. Once harvested, the product is packed and entered into inventory and assigned a GTIN, which is applied by sticker to each packed pallet. Pallet tags are issued and all information is uploaded into the AgTag program.	
1.07.02	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, Recall Program. Last updated 9/18/24.	
1.07.03	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, most recent mock recall took place 5/16/24 and took 5 minutes to locate all product due to the use of the AgTag system. The previous mock recall occurred on 9/7/23. Mock recalls are conducted twice a year. There have not been any actual recalls to date.	

FSMS Food Defense		
1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Food Fraud Vulnerability Assessment and Mitigation Plan is on file. The organization was found to be very low risk.	
1.08.02	Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Food Defense Vulnerability Assessment is on file dated 6/6/22 and covers, site, personnel, incoming materials, and data.	
1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no trespassing signs are located at each farm, monthly well head inspections are conducted.	
1.08.04	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, there is a current list of emergency contacts located at the front of the Food Safety Binder and also posted at the telephone.	
1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the auditor was required to sign in to the visitor's log upon arrival and was escorted on site for the duration of the audit.	

FARM General		
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2.01.01	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, SW and KB are responsible for the food safety program.	
2.01.02	Question: If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, conventional production.	
2.01.03	Question: Does the operation have a written food safety hygiene and health policy covering at least worker and visitor hygiene and health, infants and toddlers, animal presence in growing and storage areas, fecal matter, dropped product, blood and bodily fluids?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, Company Policies and Procedures includes the Blood Policy, Food Safety Policy, Infectious Disease policy, and General Operation Policies and Procedures includes the infant and children policy.	
FARM		
Site		
2.02.01	Question: Is there a map that accurately shows all aspects of the operation, including water sources and fixtures used to deliver water used in the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the maps were observed to be up to date and accurate for the operation.	
2.02.02	Question: Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the growing areas are divided by field and block to ensure accurate traceability.	
2.02.03	Question: Has a documented risk assessment been conducted at least annually for the operation?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the risk assessment is dated 9/13/24 and covers growing areas and water sources.	
2.02.03a	Question: If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no risk identified.	
2.02.04	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, no trespassing signs are located at each field and monthly wellhead inspections are performed.	
2.02.05	Question: Is the exterior area immediately outside the growing area, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the exterior area outside the growing area was observed to be free of litter, weeds, and standing water.	
2.02.06	Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, stacked to prevent pest harborage, away from the growing area)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no outside storage of equipment on the farms.	

2.02.07	Question: Are garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, garbage receptacles were observed to be covered.	
2.02.08	Question: Where soil, substrates or fertilizer (e.g., compost) are stored or handled, are measures in place to ensure seepage and runoff is collected or diverted and does not reach growing areas, product, or any of the water sources? A ZERO POINT DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, not stored.	
2.02.09	Question: Where there are fill stations for fuel or pesticides, is it evident that the location and/or use is not a risk of contamination to the product, water sources, growing areas, equipment, packaging materials, etc.?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no fill stations at the farms.	
2.02.10	Question: Is the audited area free from animal presence and/or animal activity (wild or domestic)? If Total Compliance, go to 2.02.11.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the audited area is free from animal presence/activity.	
2.02.10a	Question: 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.02.11	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the audited area is free from any evidence of human fecal matter.	
2.02.12	Question: Is the audited area free of evidence of infants and toddlers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the audited area is free of evidence of infants and toddlers.	
FARM		
Ground History		
2.03.01	Question: Were growing area(s) used for growing food crops for consumption last season?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, the growing area was used for growing crops for consumption last season.	
2.03.02	Question: Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the growing area has not been used for any non-agricultural functions.	
2.03.02a	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.03.03	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the growing area has not been used for animal husbandry or grazing land.	
2.03.03a	Question: If the land was used previously for animal husbandry or grazing land for livestock, has a risk assessment been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.04	Question: Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growth cycle? If No, go to 2.04.01.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, no flooding has occurred.	
2.03.04a	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.04b	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.03.04c	Question: If septic or sewage systems adjacent to the growing area were affected by the flood waters, is there a documented inspection after flooding to ensure they are functioning properly and are not a source of contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
FARM		
Adjacent Land Use		
2.04.01	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the adjacent land is not a possible source of contamination from intensive livestock production	
2.04.01a	Question: 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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.02	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, there is no evidence of domestic animals in proximity to the growing operation.	
2.04.02a	Question: 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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

2.04.03	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, there were no untreated animal manure piles, compost, biosolids, or non-synthetic amendments stored or applied on adjacent land.	
2.04.03a	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.03b	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.04	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the growing area is not situated in a higher risk location.	
2.04.04a	Question: Where the growing area is situated in a higher risk location, have appropriate measures been taken to mitigate risks related to nearby operations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.05	Question: Are there any other potential risks in the adjacent land that could potentially lead to contamination of the growing area?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, there does not appear to be any potential risks in the adjacent land that could potentially lead to the contamination of the growing area.	
2.04.05a	Question: Have appropriate measures been taken to mitigate risks related to nearby operations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.06	Question: Is there evidence of human fecal matter in the adjacent land to the audited area? If No, go to 2.05.01.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, there is no evidence of fecal matter in the adjacent land.	
2.04.06a	Question: 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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
FARM Inspection		
2.05.01	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, Internal Inspections are conducted at least annually. The date of the last internal audit was 9/13/24. No nonconformances noted.	

2.05.02	Question: Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no chemical inventory. Chemicals are purchased on a just in time basis.	
2.05.03	Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no chemical inventory. Chemicals are purchased on a just in time basis.	
2.05.04	Question: Are the crop, ingredients (including water), food contact packaging and food contact surfaces within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, no issues observed.	

FARM Training		
2.06.01	Question: Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, training is conducted annually before the season begins and throughout the season.	
2.06.02	Question: 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).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, all employees are required to read and sign the Employee Policies and Education Outline document.	
2.06.03	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no worker non-compliance related to food safety on record.	

FARM Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)		
2.07.01	Question: Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.01a	Question: Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.01b	Question: Are toilet facilities designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	

2.07.01c	Question: Are toilet facilities constructed of materials that are easy to clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.01d	Question: Are the toilet facility materials constructed of a light color allowing easy evaluation of cleaning performance?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.01e	Question: 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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.01f	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.01g	Question: Are the toilet facilities and hand washing stations clean and are there records showing cleaning, servicing and stocking is occurring regularly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.02	Question: Is hand washing signage posted appropriately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.03	Question: 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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.03a	Question: 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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.03b	Question: Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	

2.07.03c	Question: Are hand wash stations adequately stocked with unscented soap and paper towels?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.04	Question: Are total coliforms (TC) and generic E. coli tests conducted on the water used for hand washing at the required and/or expected frequency?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.04a	Question: Do written procedures (SOPs) exist covering proper sampling protocols, which include where samples should be taken and how samples should be identified?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Preharvest Water Microbiological Testing SOP is on file.	
2.07.04b	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Preharvest Water Microbiological Testing SOP is on file and includes corrective actions for unsuitable results.	
2.07.04c	Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no unsuitable results to date.	
2.07.05	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.06	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.07	Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.08	Question: Are worker personal items being stored appropriately (i.e. not in the growing area(s) or material storage area(s))?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.09	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	

2.07.10	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.10a	Question: Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.11	Question: Are first aid kits adequately stocked and readily available?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.12	Question: Are there adequate trash cans placed in suitable locations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	
2.07.13	Question: Are any potential foreign material issues (e.g., metal, glass, plastic) controlled?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no work was being performed at the time of the audit. No restrooms or handwashing stations were located on site.	

FARM Inorganic Fertilizers		
2.08.06	Question: Are inorganic fertilizers used as an input (e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.)? Information gathering question.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, inorganic fertilizers are used as an input.	
2.08.06a	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, all fertilizers are approved for use.	
2.08.06b	Question: Are there fertilizer use records available for each growing area, including application records?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, application records were available for review. Example: Thaggard Farm, 9/18/24 408 is the type of fertilizer, 40 gallons was applied to zones 1, 2, 3 and 4.	
2.08.06c	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, product labels and letter of guarantee is on file from the chemical suppliers, Nutrien Ag and Helena.	

FARM	Well
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2.09.02a	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, well water is tested for TC and Ecoli. Most recent test date from 9/10/24, TC was 9.8 mpn and E.Coli was < 1.0 mph/100mL. Samples are taken quarterly.	
2.09.02b	Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, SOP Water Sampling is on file. This includes the procedure for corrective actions.	
2.09.02c	Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, SOP Water Sampling is on file. This includes the procedure for corrective actions.	
2.09.02d	Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no unsuitable results to date.	
2.09.02e	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, none used.	
2.09.02f	Question: Are records kept for periodic visual inspection of the water source and available for review?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, monthly Well Head Inspection Checklist is on file. On 6/11/24 there was noted to be trash around the well, it was cleaned up and recorded the same day.	
2.09.07	Question: Is dryland farming used in the growing operation	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the farms are irrigated.	
2.09.08	Question: Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, check valves are on all wells.	
2.09.09	Question: If the operation stores water (tank, cistern, container), is the storage container well maintained?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no water storage.	
FARM Pesticide Usage		
2.10.01	Question: Are there up-to-date records of all pesticides applied during the growth cycle? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there are up to date records of all pesticides applied during the growth cycle. Records include date of application, crop name, treated area, product name and EPA code, amount applied, applicator name and pre-harvest interval.	

2.10.02	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, all pesticides applied are authorized for use.	
2.10.03	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, reviewed application records. 8/17/24, application of Bravo on Squash, 7 day PHI, 1.5 pts/acre. Broadcast application. Harvest occurred 9/13/24. This is approved for use.	
2.10.04	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, reviewed application records. 8/17/24, application of Bravo on Eggplant, 7 day PHI, 1.5 pts/acre. Broadcast application. Harvest has not occurred yet, therefore the PHI has been met.	
2.10.05	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no export.	
2.10.06	Question: Where products are destined for export, is there evidence that Maximum Residue Limits (MRLs) of the intended markets are?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, no export.	
2.10.07	Question: Is there a documented procedure for the pesticide applications, considering mixing and loading, applying, and equipment cleaning?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, Pesticide Applications	
2.10.08	Question: Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, Samuel Watson is certified as a Commercial Applicator, License #05570, expiring 12/28/25 issued by the Georgia Department of Agriculture.	
2.10.09	Question: Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, Samuel Watson is certified as a Commercial Applicator, License #05570, expiring 12/28/25 issued by the Georgia Department of Agriculture.	