

**FINAL AUDIT REPORT**

CB Registration No.WQS-PGFS-2735-6  
 PrimusGFS ID #312881 - Cert:5  
 Audited by WQS, LLC.

**PrimusGFS Version 3.2**

Operation Type:Farm  
 Audit Report Summary

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<b>Organization:</b>	<b>Moultrie Melon Company</b> Contact(s): <a href="#">Kelli Bozeman</a> <a href="#">Sam Watson</a> Address: 356 Funston Doerun Road 31768 Location: Moultrie, Georgia, United States Phone Number: 229-873-9912												
<b>Operation:</b>	<b>Thaggard Farm</b> Contact(s): <a href="#">Kelli Bozeman</a> Location: 2842 Mt. Sinai Rd Doerun, Georgia 31744, United States												
<b>Shipper:</b>	Moultrie Melon Company												
<b>Operation Type:</b>	<b>Farm</b>												
<b>Audit Type:</b>	<b>Announced Audit</b>												
<b>Audit Executive Summary:</b>	The Moultrie Melon Thaggard Farm growing operation was observed to be planted in Squash, tomatillos, eggplant and pickles at time of audit on plastic utilizing drip irrigation. Water for this operation is sourced from an onsite well.												
<b>Date Documentation Review Started:</b>	11 Sep 2023 10:00												
<b>Date Documentation Review Finished:</b>	11 Sep 2023 13:00												
<b>Total Amount of Time on the Documentation Review:</b>	3.00 Hours												
<b>Date Visual Inspection Started:</b>	11 Sep 2023 10:00												
<b>Date Visual Inspection Finished:</b>	11 Sep 2023 13:00												
<b>Total Amount of Time on Visual Inspection:</b>	3.00 Hours												
<b>Addendum(s) included in the audit:</b>	Not Applicable												
<b>Product(s) observed during audit:</b>	Squashes, Tomatillos, Eggplant/Aubergine, Pickles												
<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="#">Wendi Jennings</a> (WQS, LLC.)												
<b>Preliminary Audit Score:</b>	<b>100%</b>												
<b>Final Audit Score:</b>	<b>100%</b>												
<b>Certificate Valid From:</b>	10 Oct 2023 To 09 Oct 2024												
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>31° 18' 36"</td> <td>83° 56' 39"</td> </tr> <tr> <td>31° 18' 50"</td> <td>83° 56' 41"</td> </tr> <tr> <td>31° 18' 43"</td> <td>83° 56' 27"</td> </tr> <tr> <td>31° 18' 25"</td> <td>83° 56' 28"</td> </tr> <tr> <td>31° 18' 56"</td> <td>83° 56' 26"</td> </tr> </tbody> </table> <div style="text-align: right; margin-top: 10px;">  <a href="#">Click here to see map</a> </div>	Latitude	Longitude	31° 18' 36"	83° 56' 39"	31° 18' 50"	83° 56' 41"	31° 18' 43"	83° 56' 27"	31° 18' 25"	83° 56' 28"	31° 18' 56"	83° 56' 26"
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31° 18' 56"	83° 56' 26"												

**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>Well</b>	What is this water source used for?	Irrigation, Crop protection sprays, Fertigation
	What type of irrigation is used?	Drip
	Does the water come in contact with the edible portion of the crop?	Yes
	Which product grouping is this water source used for?	Cucurbit Vegetables, Fruiting Vegetables, Vegetables, Other

**Information related to the audited operation**

<b>What is the maximum number of workers during peak season?</b>	45	<b>Is work being performed at the time of the audit?</b>	No
<b>Adjacent Land:</b>	Cropland, single family residence, woodland, farm shop.	<b>What work is being performed?</b>	
<b>Operation Size:</b>	36 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
Eggplant/Aubergine	Observed on the day of audit	<b>From:</b> September <b>To:</b> December	United States
Pickles	Observed on the day of audit	<b>From:</b> September <b>To:</b> December	United States
Squashes	Observed on the day of audit	<b>From:</b> September <b>To:</b> December	United States
Tomatillos	Observed on the day of audit	<b>From:</b> September <b>To:</b> December	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	248	Score:	248
	Possible Points:	248	Possible Points:	248
	Percent Score:	100%	Percent Score:	100%
Module 2 - Farm	Score:	499	Score:	499
	Possible Points:	499	Possible Points:	499
	Percent Score:	100%	Percent Score:	100%
<b>TOTAL</b>	Score:	747	Score:	747
	Possible Points:	747	Possible Points:	747
	Percent Score:	100%	Percent Score:	100%

Non-Conformance Summary By Court	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
<b>TOTAL</b>	<b>0</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
	Well
	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>Auditor Comments:</b> Yes. there is a document called the Food Safety Program Review which contains the sites commitment to food safety, meeting regulatory guidelines, ensuring traceability, holding employees at all levels accountable for consistently adhering to all food safety requirements. This document was observed to be signed by Sam Watson and is located in the food safety manual and posted at the employee central posting location and was observed to be dated April 2022.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>

1.01.02	<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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Moultrie Melon Company Organization Chart details that Sam Watson is the Co-Owner, Production Manager, Food Safety Contact and Shed Manager. While Clay Underwood is the other Co-Owner, Packing Shed Operator, and Food Safety Alternate. These individuals are responsible for all aspects of the operation and act as each others alternates. This document is dated 04/2022.	
1.01.03	<b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Sam Watson, and Kelli Bozeman comprise the Food Safety Committee. Observed meeting minutes for 02/15/2023, covering internal audit, food safety training, arrival of H2A workers, food safety verification of equipment and supplies on site and next scheduled food safety meetings in April 04/12/2023, 07/11/23 additional H2A worker arrival, PGFS audit scheduling, Food safety training - next food safety meeting November.	
1.01.04	<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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Training Matrix contains a listing of the training requirements for full time and all part time employees utilized as well as the training for ownership/management. Employee training was observed to have been completed on 04/23/2023 and 05/15/2023 covering food safety, food defense, GAPs, Personal Hygiene, Sanitation, Workers Safety.	
1.01.05	<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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Management Verification of Food Safety System contains the confirmation of annual review and resource analysis. Review of the full food safety system occurred on 04/06/2023 as did the Food Safety Resource Assessment.	
1.01.06	<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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, this operation follows the FSMA Produce Safety Rule and the USDA guidelines for grades and standards.	

FSMS Control of Documents and Records		
1.02.01	<b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Moultrie Melon Company Procedure for updating and replacing documents. This document also contains the requirements for maintenance of documents. Additionally, there is also a Food Safety Manual Table of Contents containing a listing of all documents. Sam Watson is responsible for document control. All documents are required to be maintained for a minimum of 24 months.	
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, see 1.02.01	
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 related documents and records were observed to be created, managed/edited and stored in a secure manner. All SOP's are maintained in digital and electronic format, all logs and records are maintained on paper and uploaded into an electronic format on a cloud bases system for retention purposes.	

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, documents maintained in an organized manner through the use of manuals. Organization of documents is based on the PGFS question numbers.	
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, records such as water sampling, daily logs, and training records were observed to be signed as reviewed by either Sam Watson or Kelli Bozeman.	

<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, the Creating a Standard Operating Procedure (1.01) and SOP 1-02 SOP Format were both available and reviewed during the audit. Document details the requirements for all SOP's, policies and procedures as well as requirements for formatting of new SOP's.	
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, the Food Safety Binder was present for review with all SOP's maintained within.	
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, the Company Policies and Procedures policy contains the requirement for corrective actions should they be necessary.	
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, a Notice of Unusual Occurrence and Corrective Action (NUOCA) log was observed to be present for use should it be needed. No observed NUOCA's for the past 12 months.	

<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 Policies and Procedures SOP contains the Periodic Facility and Ranch Inspection Policy which details the requirements for completion, frequency (annual) and and corrective actions to be taken. Last internal audit occurred on 09/08/2023 for the FSMS, GMP and HACCP portions of the PrimusGFS checklist. No non-conformances noted.	
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, the Company Policies and Procedures SOP contains the procedure and activities to occur should a regulatory inspections or third party audit occur.	

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> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, observed previous years PrimusGFS audit dated 09/23/2022 and on 06/06/2022 both to the PGFS standard and completed by WQS.	
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> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Calibration Procedure details the frequency of calibration and manner in which calibration is completed for all relevant equipment.	
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> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, calibration was observed to have been completed on the Airtech Sprayer on 07/18/2023.	

<b>FSMS</b>	<b>Release of Items/Product</b>	
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, Yes, the Company Policies and Procedures SOP contains the product release requirements and states that all product must be released in AgTag in order to create and print a bill of lading to ship product out.	
1.05.02	<b>Question:</b> Are there records of product releases kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, product releases were observed to be present in the form of Bill of Ladings releasing product for shipment. Observed BOL 9523A shipped on 09/06/2023.	
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, the Company Policies and Procedures SOP contains the Rejected or On-Hold Product or Goods Procedure which details that any product placed on hold will be labeled with a red tag and logged on the hold log.	
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> NA. No holds in the last 24 months.	
1.05.05	<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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Company Policies and Procedures SOP contains the Customer Complaints SOP which details the manner in which all product complaints are received and dealt with including corrective actions. No complaints received at this time.	

<b>FSMS</b>	<b>Supplier Monitoring/Control</b>	
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1.06.01	<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.	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Supplier Approval Program details the manner in which supplier are to be assessed, verified and reviewed. This document also contains the requirements for emergency supplier and supplier removal.	
1.06.02	<b>Question:</b> Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Approved Supplier/Service Provider List contains 15 suppliers and service providers utilized by the operation. Observed the following suppliers: Nutrien, Helena and Howard Fertilizer. No emergency suppliers listed.	
1.06.03	<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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, specifications were present in the form of supplier documents. Observed COA from Nutrien, plant protection information from Triangle Chemical and garbage disposal requirements from Cox Container Services.	
1.06.04	<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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Letters of Guarantee, third party food safety audits and certificates of analysis were available for suppliers and service suppliers as required. Observed Letter of Guarantee dated 09/08/2023 for Howard Fertilizer, Helena Fertilizer 01/02/2023	
1.06.05	<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.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Waters Agricultural Lab was utilized for food safety related testing. Accredited to ISO 17025 by ANAB. Exp. 08/01/2024 and certificate number AT-1709.	

FSMS	Traceability and Recall
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1.07.01	<b>Question:</b> Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Traceback/Recall Plan details the product tracking system required for all harvested crop so as to be able to trace it from field to facility	
1.07.02	<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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Traceback/Recall Plan contains the procedures for handling a recall, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product and the emergency contact list.	
1.07.03	<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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, mock recalls are completed on an annual basis for this operation due to the short season. The last mock recall occurred on 09/07/2023 and was completed in 15 minutes. Scenario utilized was for poor quality on cabbage. There was a total of 270 cases. Lessons learned consisted of proper training of employees in quality requirements.	

FSMS	Food Defense
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1.08.01	<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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, a food fraud vulnerability assessment was observed to have been completed on 06/05/2023 and determined that the site was of low risk.	
1.08.02	<b>Question:</b> Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Food Defense Plan dated 06/05/2023 contained the security measures and purpose for the Food Defense Plan. This document detailed the outside security measures, shipping and receiving security activities, inside security measures, Personnel Safety Measures and Incident Response Security Measures information.	
1.08.03	<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)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the site was observed to maintain a daily pre-op log, ability to lock coolers to prevent unauthorized entrances, secured office area and secured storage for cleaning materials.	
1.08.04	<b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Emergency Contact List containing management and emergency numbers was observed to be located in the front of the binder and was not dated.	
1.08.05	<b>Question:</b> Are visitors and contractors to the company operations required to adhere to food defense procedures?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all visitors and contractors are required to sign in upon arrival and agree to the food defense and food safety requirements.	
<b>FARM</b>	<b>General</b>	
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, Mr. Sam Watson whom completed Produce Safety Alliance Grower training on 09/04/18.	
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> NA, this operation is not growing under organic principles	
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, the Employee Policies and Education Outline contains the food safety hygiene and health policy which details worker, visitor and contractor requirements as well the policy concerning the prohibition of infants, toddlers, and animals in the growing area.	
<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, the site map was present and designated the fields/zones, water sources and locations.	
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, each growing area is identified by zone(1-4) and planting to allow for traceability of product in the event of recall.	
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, the Risk assessment was completed on 06/05/2023 and assessed all areas to be low risk.	
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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. None noted.	
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, no trespassing farms were observed to be present at all entrances to the growing areas.	
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 exterior areas were observed to be clean and free of litter, weeds and standing water at time of audit.	
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> NA. No storage observed at time of audit.	
2.02.07	<b>Question:</b> Are garbage receptacles and dumpsters kept covered or closed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. None observed at time of audit.	
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> NA. none observed at time of audit.	
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> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all fill stations appeared to be free of contamination to the crop, water source.	

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> Yes, the audited area was observed to be free of animal presence or activity.	
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> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the audited area is free of human fecal matter.	
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> Yes, the audited area is free of evidence of infants and toddlers.	
<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, the growing area was observed to be used for growing food crops for the previous seasons.	
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 the growing area has not been utilized for non-agricultural functions.	
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 the growing area has not been used for animal husbandry or grazing land.	
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 the growing area has not been flooded from uncontrolled causes.	

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>	<b>Adjacent Land Use</b>
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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 the adjacent lad was not observed to be a risk to the growing area at the time of the audit.	
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 evidence of domestic or wild animals on adjacent land	
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 untreated animal manure piles, compost, biosolids or non-synthetic amendments stored on adjacent land at time of audit.	
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 the growing area is not situated in a higher risk area.	
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> No
	<b>Auditor Comments:</b> No other potential risks on adjacent land noted at time of audit.	
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> Na. None 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 evidence of human fecal matter on adjacent land.	
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>	

<b>FARM</b>	<b>Inspection</b>
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2.05.01	<b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, see 1.04.01	
2.05.02	<b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No chemical maintained in inventory. All material is purchased on a just in time basis.	
2.05.03	<b>Question:</b> Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No chemical maintained in inventory.	
2.05.04	<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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the crop, and associated equipment was observed to be maintained in a manner to prevent adulteration. No spoilage was present in the crop at time of audit.	

<b>FARM</b>	<b>Training</b>
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2.06.01	<b>Question:</b> Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, see 1.01.04	
2.06.02	<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).	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Employee Policies and Education Outline contains the communicated procedures which require harvest and farm employees to reports cuts and grazes, illness that could be a contamination risk to field or products, and the return to work requirements.	
2.06.03	<b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes worker food safety non-conformances are maintained in employee files.	
<b>FARM</b>	<b>Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)</b>	
2.07.01	<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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, there were two toilets present at time of audit. However, no employees were present	
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, facilities were located outside of the growing area in a manner to prevent contamination.	
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> Yes, facilities were observed to be clean and well maintained at time of audit.	
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, facilities were observed to be constructed of molded plastic and allowed for easy 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 were observed to be a tan color and allowed for easy evaluation of cleanliness.	
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, all toilets were adequately supplied.	
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, the Service and Cleaning of Porta-Johns.	

2.07.01g	<p><b>Question:</b> Are the toilet facilities and hand washing stations clean and are there records showing cleaning, servicing and stocking is occurring regularly?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, facilities were observed to be clean and records of cleaning were present for review. Observed. 07/18/2023, 08/11/2023, and 09/08/2023.</p>	
2.07.02	<p><b>Question:</b> Is hand washing signage posted appropriately?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, hand washing signage was posted appropriately</p>	
2.07.03	<p><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.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p><b>Auditor Comments:</b> NA, No employees present at time of audit</p>	
2.07.03a	<p><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.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, hand wash stations were designed and properly maintained.</p>	
2.07.03b	<p><b>Question:</b> Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, hand wash stations are on the exterior of the toilets and visible for monitoring.</p>	
2.07.03c	<p><b>Question:</b> Are hand wash stations adequately stocked with unscented soap and paper towels?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, all hand wash stations were adequately stocked.</p>	
2.07.04	<p><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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, testing is completed annually with last monitoring completed for 09/05/2023 with results of &lt; 1 MPN/100mL for TC and EC.</p>	
2.07.04a	<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>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, Water Usage - Water Sampling SOP describes the sampling method, lab requirements and frequency of sampling. This SOP also requires that samples are labeled appropriately prior to release at lab location.</p>	
2.07.04b	<p><b>Question:</b> Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, the Water Usage - Water Sampling SOP described activities required to occur should an unsuitable result be obtained.</p>	
2.07.04c	<p><b>Question:</b> If unsuitable or abnormal results have been detected, have documented corrective measures been performed?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p><b>Auditor Comments:</b> NA. none noted at time of audit</p>	

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?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	
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?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	
2.07.07	<b>Question:</b> 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
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	
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))?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	
2.07.09	<b>Question:</b> 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
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	
2.07.10	<b>Question:</b> Is fresh potable drinking water readily accessible to workers?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	
2.07.10a	<b>Question:</b> 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
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	
2.07.11	<b>Question:</b> Are first aid kits adequately stocked and readily available?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	
2.07.12	<b>Question:</b> Are there adequate trash cans placed in suitable locations?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	
2.07.13	<b>Question:</b> Are any potential foreign material issues (e.g., metal, glass, plastic) controlled?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. No workers present at time of audit.	

<b>FARM</b>	<b>Inorganic Fertilizers</b>
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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, observed use of 4-0-8 fertilizer utilized through drip application 5 days a week, and a CN9 utilized once a week. The 4-0-8 is applied at 5 gal/acre and the CN9 is applied at a rate of 10 gallons per acre and both are applied through the drip line. Dates observed were 04/17/2023, 04/21/2023, and 05/03/2023.	
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, the fertilizer is approved for use in the United States.	
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, see 2.08.06	
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, certificates of analysis are maintained for all fertilizer utilized observed from Nutrien and Helena.	
<b>FARM</b>	<b>Well</b>	
2.09.02a	<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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, water samples are completed on an annual basis as this site utilizes drip for all irrigation activities. Last sampling was completed on 09/05/2023 with results of < 1 MPN/100mL for TC and EC.	
2.09.02b	<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, Water Usage - Water Sampling SOP describes the sampling method, lab requirements and frequency of sampling. This SOP also requires that samples are labeled appropriately prior to release at lab location.	
2.09.02c	<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, the Water Usage - Water Sampling SOP described activities required to occur should an unsuitable result be obtained. Additionally, the SOP also contained the preventative/corrective measures including well disinfection.	
2.09.02d	<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> NA, none to date.	
2.09.02e	<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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. None in use.	



2.09.02f	<b>Question:</b> Are records kept for periodic visual inspection of the water source and available for review?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, visual inspections are completed on a monthly basis at minimum, with last observed monitoring completed on 09/05/2023	
2.09.07	<b>Question:</b> Is dryland farming used in the growing operation	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No dryland farming utilized.	
2.09.08	<b>Question:</b> Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, backflow devices are present on all mainlines.	
2.09.09	<b>Question:</b> If the operation stores water (tank, cistern, container), is the storage container well maintained?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No water storage	
<b>FARM Pesticide Usage</b>		
2.10.01	<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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all pesticide record are maintained and document for the growing cycle of the crop. Reviewed last application on the Back Cucumbers 09/5/2022 to 4 acres using Bravo Weatherstik EPA 66222-276 REI 12hrs PHI 0 days at 1.5 pt./acre total 6pts, Previcur EPA 264-678 REI 12hrs PHI 2days at 32oz/acre total 128oz, Coragen EPA 352-729 RE 4hrs PHI 3 Days at 3.5oz/acre total 14oz. First day of harvest after application was 09/09/2023 which is outside of the REI and PHI. None of the other crops growing had been harvested at time of audit in this growing location.	
2.10.02	<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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all plant protection materials are approved for use in the US.	
2.10.03	<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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all pesticides were utilized following label recommendations.	
2.10.04	<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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, see 2.10.01.	
2.10.05	<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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. no export at this time.	

2.10.06	<b>Question:</b> Where products are destined for export, is there evidence that Maximum Residue Limits (MRLs) of the intended markets are?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. no export at this time.	
2.10.07	<b>Question:</b> Is there a documented procedure for the pesticide applications, considering mixing and loading, applying, and equipment cleaning?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Pesticide Usage SOP 4-03 contains the requirements for mixing, loading, applying and equipment cleaning.	
2.10.08	<b>Question:</b> Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes Sam Watson completed Soil Fumigant Applicator Training on 01/04/14 and maintains a Commercial pesticide applicator license with Cert #05570, EXP 12/28/2025	
2.10.09	<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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Mr. Sam Watson completed training for 3 applicators on 09/06/2023 in WPS Pesticide application and handling activities.	