

**FINAL AUDIT REPORT**

CB Registration No.WQS-PGFS-2735-1  
PrimusGFS ID #185240  
Audited by WQS, LLC.

PrimusGFS Version 3.1

Operation Type:Farm  
Audit Report Summary

Ver en Español

<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>Shed Farm</b> Contact(s): <a href="#">Sam Watson</a> Location: 356 Funston Doerun Rd Moultrie, Georgia 31768, 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 Scope:</b>	Moultrie Melon is a grower, packer and shipper of peppers, eggplant, squash and cucumbers located in Moultrie, GA. All crops are grown on plastic with drip irrigation using conventional production practices.																		
<b>Date Documentation Review Started:</b>	14 Oct 2019 08:00																		
<b>Date Documentation Review Finished:</b>	14 Oct 2019 16:30																		
<b>Total Amount of Time on the Documentation Review:</b>	6.00 Hours																		
<b>Date Visual Inspection Started:</b>	14 Oct 2019 13:00																		
<b>Date Visual Inspection Finished:</b>	14 Oct 2019 14:30																		
<b>Total Amount of Time on Visual Inspection:</b>	1.50 Hours																		
<b>Addendum(s) included in the audit:</b>	Not Applicable																		
<b>Product(s) observed during audit:</b>	Bell Peppers, Chili Pepper, Cucumber English, Eggplant / Aubergine, Squash																		
<b>Similar product(s)/process(es) not observed:</b>	Tomatoes, Watermelons																		
<b>Product(s) applied for but not observed:</b>	Cabbage																		
<b>Auditor:</b>	<a href="#">Wendi Jennings</a> (WQS, LLC.)																		
<b>Preliminary Audit Score:</b>	<b>97%</b>																		
<b>Final Audit Score:</b>	<b>97%</b>																		
<b>Certificate Valid From:</b>	18 Nov 2019 To 17 Nov 2020																		
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>31° 14' 40"</td> <td>83° 54' 44"</td> </tr> <tr> <td>31° 14' 38"</td> <td>83° 54' 46"</td> </tr> <tr> <td>31° 14' 30"</td> <td>83° 54' 57"</td> </tr> <tr> <td>31° 14' 49"</td> <td>83° 55' 3"</td> </tr> <tr> <td>31° 14' 39"</td> <td>83° 54' 42"</td> </tr> <tr> <td>31° 14' 26"</td> <td>83° 54' 38"</td> </tr> <tr> <td>31° 14' 20"</td> <td>83° 54' 40"</td> </tr> <tr> <td>31° 14' 21"</td> <td>83° 54' 31"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>	Latitude	Longitude	31° 14' 40"	83° 54' 44"	31° 14' 38"	83° 54' 46"	31° 14' 30"	83° 54' 57"	31° 14' 49"	83° 55' 3"	31° 14' 39"	83° 54' 42"	31° 14' 26"	83° 54' 38"	31° 14' 20"	83° 54' 40"	31° 14' 21"	83° 54' 31"
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31° 14' 31"  
 31° 14' 16"  
 31° 14' 47"

83° 54' 27"  
 83° 54' 25"  
 83° 54' 41"

[View Certificate](#)

[Corrective Action Activity](#)

**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?	
	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?	Brassica Vegetables, Cucurbit Fruit, Cucurbit Vegetables, Fruiting Vegetables

**Information related to the audited operation**

<b>What is the maximum number of workers during peak season?</b>	8	<b>Is work being performed at the time of the audit?</b>	Yes
<b>Adjacent Land:</b>	crop, woodland, residential	<b>What work is being performed?</b>	<b>Other:</b> harvest
<b>Operation Size:</b>	262 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
Bell Peppers	Observed on the day of audit	<b>From:</b> April <b>To:</b> November	
Cabbage	Not observed and not of a similar risk type to what was observed	<b>From:</b> April <b>To:</b> November	
Chili Pepper	Observed on the day of audit	<b>From:</b> April <b>To:</b> November	
Cucumber, English	Observed on the day of audit	<b>From:</b> April <b>To:</b> November	
Eggplant / Aubergine	Observed on the day of audit	<b>From:</b> April <b>To:</b> November	
Squash	Observed on the day of audit	<b>From:</b> April <b>To:</b> November	
Tomatoes	Not observed but of a similar risk type to what was observed*	<b>From:</b> April <b>To:</b> July	
Watermelons	Not observed but of a similar risk type to what was observed*	<b>From:</b> April <b>To:</b> July	

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
<b>Food Safety Management System Requirements</b>	<b>Score:</b>	219	<b>Score:</b>	222
	<b>Possible Points:</b>	229	<b>Possible Points:</b>	229
	<b>Percent Score:</b>	<b>95%</b>	<b>Percent Score:</b>	<b>96%</b>
<b>Module 2 - Farm</b>	<b>Score:</b>	567	<b>Score:</b>	567
	<b>Possible Points:</b>	577	<b>Possible Points:</b>	577
	<b>Percent Score:</b>	<b>98%</b>	<b>Percent Score:</b>	<b>98%</b>
<b>TOTAL</b>	<b>Score:</b>	786	<b>Score:</b>	789
	<b>Possible Points:</b>	806	<b>Possible Points:</b>	806
	<b>Percent Score:</b>	<b>97%</b>	<b>Percent Score:</b>	<b>97%</b>

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	2	2
Module 2 - Farm	1	1
<b>TOTAL</b>	<b>3</b>	<b>3</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> TC. Yes, there the Food Safety Policy details the companies commitment to food safety and is located in the main office for all employees to observe.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
1.01.02	<p><b>Question:</b> Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p> <p><b>Auditor Comments:</b> TC. Yes, the organizational chart described the management structure and with alternates listed for the individuals with food safety related tasks.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
1.01.03	<p><b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p> <p><b>Auditor Comments:</b> TC. Yes, The food safety committee is active, with observations of meetings on: 04/24/19 - PGFS Packinghouse audit, food safety training, verification of the food safety system, 09/03/19 - preparation for the farm audit, verification of food safety system, Social Accountability audit, Quarterly Food Safety Meeting Schedule, 07/22/19 Farm audit, verification of food safety training.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>

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> TC. Yes, there is a training matrix system in place which depicts the training's that have been completed and still left to be completed for all employees with food safety responsibilities.	
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> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, the management verification review occurred on 04/24/19 and detailed the documents reviewed and activities.	
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> TC. Yes, copies of USDA standards were available for crops observed during audit.	

<b>FSMS</b>	<b>Control of Documents and Records</b>
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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> TC. Yes, the Document Control Procedure was reviewed and contained the manner in which all documents are to be maintained, stored and controlled. A document register was available and contained a listing of all documents.	
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> TC. Yes, the Document Control Procedure requires that all documents are maintained for a minimum of 24 months.	
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> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, all paper documents are maintained in binders located in the main office of Moultrie Melon Company. While electronic documents are maintained on a password protected server.	
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> TC. Yes, all records are maintained per the PrimusGFS v3.1 question numbers and were found to be easily retrievable.	
1.02.05	<b>Question:</b> Are all records and test results that can have an impact on the food safety program reviewed and signed off by a person responsible for the food safety program?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes records and results with an impact on food safety were available and observed to have been reviewed and signed off. Examples of records observed include water test from 04/24/19 for the Shed Irrigation well with results of < 1 Total Coliforms and < 1 Generic E. Coli	

<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> TC. Yes, the Standard Operating Procedure for creating SOP's was reviewed and contained the requirements for what is to be completed, how the activity is to be completed, the frequency in which the activity is completed, who will be completing the activity, the recordings required, and what corrective actions are to occur should a non-conformance be observed.	
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> TC. Yes, written procedures are maintained in the main office for all relevant users. The master copy is maintained electronically and access is limited to only the food safety manager allowed to edit.	
1.03.03	<b>Question:</b> Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, the Company Policy and Procedures contains the Corrective Action procedure. Additionally, each individual sop and policy has been configured to contain specific corrective action procedures for the activity completed.	
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> TC. Yes, a NUOCA system is utilized to report corrective actions when they are observed. There had not been any corrective actions observed at time of audit per records reviewed.	

<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> TC. Yes, Internal audits are completed twice per year. The last internal audit was started on 10/07/19 and completed the morning of 10/10/19 by Kelli Bozeman. Non-Conformances were listed, and corrective actions reviewed.	
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> TC. Yes, the Regulatory Inspection Procedure requires that inspectors/auditors are always accompanied by a member of the staff, photography, sampling, closing and opening meetings, and is communicated to all personnel in the main office.	
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> TC. Yes, on 10/10/19 the GA Dept. of Ag. Food Safety Division completed the Produce Safety Rule inspection and identified three areas not in compliance. The three areas are being addressed to ensure compliance is met.	
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> TC. Yes, the Airtech Sprayer containing A TeeJet Radion application system was present. This system contains an automatic Sensor calibration to ensure sprayer is always calibrated. Additionally, an on site visit by a company representative occurs prior to season start to ensure equipment accuracy. Furthermore, this system is also equipped with an automatic calibration alarm to alert when applications are not as required.	

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> TC. Yes, the manufacturer completed calibration of the spray equipment prior to the start of season in April. The frequency of calibration meets the required frequency determined in the SOP.	

<b>FSMS</b>	<b>Release of Items/Product</b>
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1.05.01	<b>Question:</b> Is there a written 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> TC. yes, the On-Hold and Rejected policy details the activities to occur should product or a field need to be placed on hold. Additionally, the Rejected or On Hold Product or Goods log is completed when product is placed on hold.	

1.05.02	<b>Question:</b> Are there records of the handling of on hold and rejected items kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. To date there have not been any fields placed on hold. However, there is a "Rejected or On Hold Products or Goods" log that would be utilized to document should a hold be placed.	

1.05.03	<b>Question:</b> Is there a documented product release procedure available?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance
	<b>Auditor Comments:</b> NC. Daily inspections of the field are completed per Mr. Watson. However, there is no written documentation confirming completion of this activity	

<b>Auditee Comments:</b> Pre-Harvest inspection forms have been created and put into practice. Prior to harvest, someone inspects the field and zone and completes the pre-harvest inspection form. Attached are the forms completed.	<a href="#" style="background-color: #555; color: white; padding: 2px 5px; border-radius: 3px;">View Files</a>		
<b>CA Accepted?</b>	<div style="font-size: 24px; font-weight: bold; color: #0056b3;">No</div>		
<b>CB/Auditor Review Comments:</b> A preharvest inspection log has been implemented for the release of product at the field level for harvest. However, this question requires a procedure detailing the requirements of the release activities to be implemented. For which documentation has not been submitted.	<table border="1" style="width: 100%;"> <tr> <td><b>Possible Points:</b> 5</td> </tr> <tr> <td><b>Points Scored:</b> 0</td> </tr> </table>	<b>Possible Points:</b> 5	<b>Points Scored:</b> 0
<b>Possible Points:</b> 5			
<b>Points Scored:</b> 0			

1.05.04	<b>Question:</b> Are there records of product releases kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance
	<b>Auditor Comments:</b> NC. Records of field product releases have not been completed at this time.	

<b>Auditee Comments:</b> On the pre-harvest inspection form, the inspector is expected to write whether the field is released for harvest. Attached are the inspection sheets with the written release in notes section.	<a href="#" style="background-color: #555; color: white; padding: 2px 5px; border-radius: 3px;">View Files</a>			
<b>CA Accepted?</b>	<div style="font-size: 24px; font-weight: bold; color: #0056b3;">Yes</div>			
<b>CB/Auditor Review Comments:</b> MN. Product release at the field level has been implemented and records of completion submitted. However, there is not three months of records available for review. Records to be reviewed at next audit to confirm compliance.	<table border="1" style="width: 100%;"> <tr> <td><b>Possible Points:</b> 5</td> </tr> <tr> <td><b>Points Scored:</b> 3</td> </tr> <tr> <td><b>New Score:</b> <span style="color: red;">Minor Deficiency</span></td> </tr> </table>	<b>Possible Points:</b> 5	<b>Points Scored:</b> 3	<b>New Score:</b> <span style="color: red;">Minor Deficiency</span>
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<b>Points Scored:</b> 3				
<b>New Score:</b> <span style="color: red;">Minor Deficiency</span>				

1.05.05	<p><b>Question:</b> Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes, there is a documented procedure which details the activities to occur should a buyer or customer food safety complaint be received. This document requires that information such as the date/time of complaint, individual/company making the complaint, contact information, product description, amount and code date/lot number of product, type of complaint, corrective actions, and actions to be taken to prevent future occurrences of the event. This information is obtained to allow for appropriate follow up and understanding of what caused the issue and prevention in the future.</p>	

<b>FSMS</b>	<b>Supplier Monitoring/Control</b>
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1.06.01	<p><b>Question:</b> Is there a list of approved suppliers and service providers?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes, there is an approved supplier list available for all service providers and suppliers utilized. Examples of suppliers reviewed consist of: Juan Ramirez - labor contractor, Waters Agricultural Labs - water testing, Helena Agri-Enterprises, LLC., Howard Fertilizer &amp; Chemical Company, Inc.</p>	

1.06.02	<p><b>Question:</b> Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes, documentation and evidence of compliance is included in the approved supplier list outlined the requirements and specification for all materials, services and contractors utilized.</p>	

1.06.03	<p><b>Question:</b> Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes, the Supplier Approval procedure requires that suppliers are to be verified at least annually in addition to the continuous monitoring that occurs through out season. Additionally, there were requirements for the use of emergency suppliers and removal of suppliers which do not meet the company requirements.</p>	

1.06.04	<p><b>Question:</b> Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes, documented evidence was available in the form of a Letter of Assurance from Helena for all materials purchased, Letter of assurance from Howard Fertilizer for all Ag chemicals, liquid fertilizer and fertilizer purchased.</p>	

1.06.05	<p><b>Question:</b> Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes, Waters Lab from ANAB. The Certificate of accreditation was to ISO/IEC 17025:2017 for microbiological testing with expiration date of 08/01/20 and Cert.# AT-1709</p>	

<b>FSMS</b>	<b>Traceability and Recall</b>
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1.07.01	<p><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?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes product from the field is harvested one crop at a time and by each individual field zone. After harvest it is brought to the facility and loaded/off loaded in the same order as it was harvested and maintained segregated. Product is then packed using a First In First Out procedure.</p>	



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. Traceback Recall Procedures details requirements for starting a recall and what activities are to occur should a recall be necessary. Classes of recalls, collection of information, documentation, tracing of product from complaint to field and all other purchases as well as a recall flow chart which is used to assist in the decision making activities related to recalls.	
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> TC. Yes, Mock recalls are completed at the facility level on an annual basis. Product utilized in the mock recall was further traced back to the field level confirming the ability of completing a full traceback of product. Review of mock recall documentation further considered the lessons learned details for the mock recall of product shipped.	

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> TC. Yes a FFVA was completed on 05/17/19 through the PWC website and assessed all aspects of food fraud as related to the food industry.	

1.08.02	<b>Question:</b> Does the company have a documented 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> TC. Yes, the Food Defense Plan was reviewed and included risks associate with agricultural field operations. Tools utilized to control risks consisted of no trespassing signs, field assessments, pre-harvest assessments, and well inspections.	

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> TC. Yes, records associated with the food defense plan were reviewed and found to be completed per the requirements outlined in the plan.	

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> TC. Yes, the current list of emergency contact numbers for management including after hours numbers as well as numbers for law enforcement and regulatory agencies is maintained in the food safety manual.	

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> TC. Yes, all visitors and contractors are required to sign in and adhere to food safety and food defense guidelines and procedures.	

FARM	General
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2.01.01	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. 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? Informational Gathering Question.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<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> TC. 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.	
2.01.04	<b>Question:</b> Are the necessary food defense controls implemented in the operation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, the necessary food defense controls were observed to be implemented per the food defense plan. Records of field inspections, well inspections and visitor logs were observed at time of auction.	
<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> TC. Yes, the site map was present and designated the fields/zones (labeled 1-9), 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> TC. Yes, each growing area is identified by zone(1-9) and planting to allow for traceability of product in the event of recall.	
2.02.03	<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> TC. Yes, all areas surrounding the fields to include yards, parking areas and roadsides were observed to be free of litter, weeds and standing water.	
2.02.04	<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> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes all equipment observed stored out doors was located in a mowed and maintained area to prevent pest harborage.	
2.02.05	<b>Question:</b> Are garbage receptacles and dumpsters kept covered or closed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, garbage receptacles were present adjacent to the hand wash stations.	
2.02.06	<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, no soil, substrates or fertilizers stored on site.	

2.02.07	<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> TC. Yes, the area observed for filling of sprayers was observed to be maintained in a manner to prevent contamination to water sources, growing areas and equipment.	
2.02.08	<b>Question:</b> Is the audited area free from animal presence and/or animal activity (wild or domestic)? If Yes, go to 2.02.09.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Yes
	<b>Auditor Comments:</b> TC. Yes, the audited area was free of animal presence.activity.	
2.02.08a	<b>Question:</b> Is there any evidence of fecal matter in the audited area?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.02.08b	<b>Question:</b> Is the fecal matter found in the audited area, a systematic event (not sporadic)? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
2.02.09	<b>Question:</b> Is the audited area free of evidence of infants and toddlers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, the audited area was free of evidence of infant 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 human consumption last season?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> TC. Yes, the growing area was utilized for growing crops for human consumption.	
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 area has not been used for non-agricultural functions.	
2.03.02a	<b>Question:</b> If the growing area has 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? 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 was not used for animal husbandry or grazing.	
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 growing season? If No, go to 2.03.05.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No there has not been and flooding from uncontrolled causes in the growing area in the previous growing season.	
2.03.04a	<b>Question:</b> If the growing area(s) and product was affected from the flood waters, is there documented evidence 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 product and/or 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>	
2.03.05	<b>Question:</b> Has a documented risk assessment been conducted at least annually for the operation?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes the last risk assessment occurred in April 2019 at the beginning of the growing season. Observations of pastureland notated but not observed to be a risk.	
2.03.05a	<b>Question:</b> If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. There were not any direct risks identified as all land slopes away from growing areas and the pastureland is fenced and maintained to prevent intrusion from livestock.	
<b>FARM</b> Adjacent Land Use		
2.04.01	<b>Question:</b> Is the adjacent land to the growing area a possible source of contamination from intensive livestock production (e.g., feedlots, dairy operations, poultry houses, meat rendering operation)? If No, go to 2.04.02.	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> No
	<b>Auditor Comments:</b> TC. No the adjacent land to the growing area does not contain intensive livestock production.	
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	<p><b>Question:</b> Is there evidence of domestic animals, wild animals, grazing lands (includes homes with hobby farms, and non-commercial livestock) in proximity to the growing operation? If No, go to 2.04.03.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 0  <b>Score:</b> Yes</p>									
	<p><b>Auditor Comments:</b> Yes. there are cows located on adjacent land, however all land slopes away from growing area assisting in prevention of contamination. Buffers 12' are also provided further protection.</p>										
<table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b> We will not complete corrective action</td> </tr> <tr> <td></td> <td style="text-align: center;"><b>CA Accepted?</b></td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> No corrective action submitted.</td> <td style="text-align: center;"><b>No</b></td> <td> <p><b>Possible Points:</b> 10  <b>Points Scored:</b> 0</p> </td> </tr> </table>			<b>Auditee Comments:</b> We will not complete corrective action				<b>CA Accepted?</b>		<b>CB/Auditor Review Comments:</b> No corrective action submitted.	<b>No</b>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 0</p>
<b>Auditee Comments:</b> We will not complete corrective action											
	<b>CA Accepted?</b>										
<b>CB/Auditor Review Comments:</b> No corrective action submitted.	<b>No</b>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 0</p>									
2.04.02a	<p><b>Question:</b> Have physical measures been put in place to restrain domestic and wild animals, grazing lands (includes homes with hobby farms, and non-commercial livestock) and their waste from entering the growing area (e.g., vegetative strips, windbreaks, physical barriers, berms, fences, diversion ditches)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC, Yes, physical measures such as fences, buffers and ground sloping away from the growing area was present to prevent contamination to the growing area.</p>										
2.04.03	<p><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.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> No</p>									
	<p><b>Auditor Comments:</b> No untreated animal manure piles, compost, biosolids, or non-synthetic amendment were observed to be stored and/or applied on adjacent land.</p>										
2.04.03a	<p><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?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b></p>										
2.04.03b	<p><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?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b></p>										
2.04.04	<p><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.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> No</p>									
	<p><b>Auditor Comments:</b> No, the growing area is not situated in a higher risk location where contamination could occur. The growing area is located more than 700 feet from the single family residence drain field.</p>										
2.04.04a	<p><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?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b></p>										
2.04.05	<p><b>Question:</b> Are there any other potential risks in the adjacent land that could potentially lead to contamination of the growing area?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b> NA, no other potential risks observed.</p>										
2.04.05a	<p><b>Question:</b> Have appropriate measures been taken to mitigate risks related to nearby operations?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b> NA, no other potential risks observed.</p>										

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> 15 <b>Points Scored:</b> 15 <b>Score:</b> No
	<b>Auditor Comments:</b> No evidence of human fecal matter observed in the audited areas or 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>	
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> TC. Yes, Risk Assessment was completed on 04/19, and the PrimusGFS module 2 was completed 10/01/19-10/11/19. For all findings observed corrective measures were completed.	
2.05.02	<b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes chemical inventory logs were observed for materials in use and included new inventory and end of month inventory amounts.	
2.05.03	<b>Question:</b> Are all chemicals stored securely, safely and are they labeled correctly?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, all chemicals are stored securely within a locked shed and labeled correctly. Dry materials were observed to be stored above the wet materials.	
2.05.04	<b>Question:</b> Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> TC. Yes all food grade materials chemicals are stored separately from non-food grade preharvest crop control materials.	
2.05.05	<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> TC. Yes, water, and crops were observed to be free of adulteration and spoilage at time of audit.	
<b>FARM</b>	<b>Training</b>	
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> TC, Yes, the Employee Policies and Education Outline is used for training of employees with observed training for new employees occurring on 05/21/19 (spring) and 10/09/19 (fall).	
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> TC. 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> TC. Yes worker food safety non-conformances are maintained in employee files.	

FARM	Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)
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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> TC. Yes, toilets were adequate in number and location. No workers were present in the growing area on day of audit.	

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> TC. Toilet facilities are maintained in a suitable location outside of the growing area.	

2.07.01b	<b>Question:</b> Are the catch basins of the toilets designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, the catch basin of the toilets were maintained in a manner to prevent contamination to the crop.	

2.07.01c	<b>Question:</b> Is there a documented procedure for emptying the catch basin in a hygienic manner and also in a way that prevents product, packaging, equipment, water systems and growing area contamination?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes documentation for emptying catch basins was provided by the portable toilet provider and detailed requirements for emptying basins in a hygienic manner and in a way to prevent contamination to crop, equipment and growing area.	

2.07.01d	<b>Question:</b> Are toilets 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> TC. Yes, the toilets are constructed of hard plastic materials that are easy to clean.	

2.07.01e	<b>Question:</b> Are the toilet 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> TC. Yes the toilets were constructed of a tan plastic material with white lids allowing for easy evaluation of the growing area.	

2.07.01f	<b>Question:</b> Are toilets supplied with toilet paper and is the toilet paper maintained properly (e.g., toilet paper rolls are not stored on the floor or in the urinals)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, the toilets were supplied with toilet paper and maintained in a clean and sanitary manner.	

2.07.01g	<b>Question:</b> Are the toilet facilities and hand washing stations clean and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, the toilet facilities and hand wash stations were observed to be clean with records showing cleaning on a weekly basis.	



2.07.02	<b>Question:</b> Is hand washing signage posted appropriately?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, hand washing signage was posted to ensure all employees are following proper hand washing procedures.	
2.07.03	<b>Question:</b> Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage? A ZERO POINT (NON-COMPLIANCE) 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> TC. Yes, hand washing stations were observed to be adequate in number and located for easy access. No workers were present on day of audit.	
2.07.03a	<b>Question:</b> Are the hand wash stations designed and maintained properly (e.g., ability to capture or control rinse water to prevent contamination onto product, packaging, and growing area, free of clogged drains, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, hand wash stations were designed and maintained in a manner to prevent contamination to product, growing area and equipment.	
2.07.03b	<b>Question:</b> Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes hand wash stations are clearly visible and easily accessible to workers when present.	
2.07.03c	<b>Question:</b> Are hand wash stations adequately stocked with unscented soap and paper towels?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, hand wash stations were stocked with unscented soap and single use paper towels.	
2.07.04	<b>Question:</b> Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No workers present.	
2.07.05	<b>Question:</b> Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No workers present.	
2.07.06	<b>Question:</b> Is jewelry confined to a plain wedding band and watches are not worn?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No workers present.	
2.07.07	<b>Question:</b> Worker personal items are not being stored in the growing area(s) or material storage area(s)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No workers present.	
2.07.08	<b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No workers present.	



2.07.09	<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.	
2.07.09a	<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.	
2.07.10	<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.	
2.07.11	<b>Question:</b> Are there adequate trash cans placed in suitable locations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> TC. yes there was a garbage can located with the portable toilets.	
2.07.12	<b>Question:</b> Have any potential foreign material issues (e.g., metal, glass, plastic) contamination issues been controlled?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. No workers present.	

<b>FARM</b>	<b>Inorganic Fertilizers</b>
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2.08.06	<b>Question:</b> Is the operation using inorganic fertilizers as an input? (e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.) Informational Gathering Question.	Possible Points: 0 Points Scored: 0 Score: Yes
	<b>Auditor Comments:</b> TC. Yes the following inorganic fertilizers were in use: 13.4-26.9-13.4-1.8S from Nutrien Ag Solution/CPS, 7-0-7 from Howard .	
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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> TC. Yes, all materials are approved for use on crops grown.	
2.08.06b	<b>Question:</b> Are there fertilizer use records available for each growing area, including application records?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> TC. Yes, daily fertigation and preseason dry applications were reviewed for all crops grown. Application of dry and liquid inputs observed for 08/27/19, 09/11/19 and 10/09/19	
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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> TC. Yes, COA's for observed blends were available on site and included a Letter Of Guarantee which included information on inert ingredients.	

<b>FARM</b>	<b>Well</b>
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2.09.02a	<p><b>Question:</b> Are generic E.coli tests conducted on the water (taken from the closest practical source of use) at the required and/or expected frequency? A ZERO POINT (NONCOMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes, Generic E. coli testing was available for the well utilized for both irrigation and pre-harvest crop applications. Water test observed for sample taken on 04/24/19 at the Shed Irrigation well with results of &lt; 1 Total Coliforms and &lt; 1 Generic E. Coli</p>	
2.09.02b	<p><b>Question:</b> Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. 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>	
2.09.02c	<p><b>Question:</b> Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. 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.</p>	
2.09.02d	<p><b>Question:</b> If unsuitable or abnormal results have been detected, have documented corrective measures been performed?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> NA, no unsuitable or abnormal results have been detected.</p>	
2.09.02e	<p><b>Question:</b> Are there records of any anti-microbial water treatment (e.g. chlorination, U.V., ozone, etc.), and is testing current and available?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> NA. No Water Treatment</p>	
2.09.02f	<p><b>Question:</b> Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes visual inspections are completed on a weekly basis with records observed for the current season dated 08/04/19, 09/01/19, 09/29/19, 10/12/19 - checks of chemical stored in or around the water source, weeds/excessive vegetation, animal feces, dead animals evidence of animals, garbage or trash, regular maintenance, last inspection conducted date, and any comments. Comments on 08/04/19 detailed that there were repairs completed for accident with trailer causing a small lead to be repaired as soon as first rain occurs and well can be shut down.</p>	
2.09.07	<p><b>Question:</b> Is dryland farming used in the growing operation?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> No</p>
	<p><b>Auditor Comments:</b> No dryland farming.</p>	
2.09.08	<p><b>Question:</b> Is there a documented assessment for each water source covering animal access, upstream contamination/runoff, proper well condition, water treatment, backflow, maintenance, cross contamination from leaching, recirculating water systems, etc., as applicable?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC. Yes the last documented risk assessment for the water source occurred on April 2019 with no risks observed.</p>	
2.09.09	<p><b>Question:</b> Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes, backflow prevention devices were observed on all mainlines and where chemical/fertility applications are injected and mixed.</p>	

2.09.10	<p><b>Question:</b> If the operation stores water (tank, cistem, container), is the storage container well maintained?</p> <p><b>Auditor Comments:</b> NA, no water storage</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
<b>FARM Pesticide Usage</b>		
2.10.01	<p><b>Question:</b> Are there up-to-date records of all pesticides applied during the growing cycle? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p> <p><b>Auditor Comments:</b> TC. Yes. Records for pesticide applications during the growing cycle were observed on site at time of audit and included date/time of application epa number of material, product name, amount applied, total acreage product applied to, PHI and REL.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
2.10.02	<p><b>Question:</b> Do records show that pesticides and their use are in compliance with all requirements of label direction, national (e.g., EPA) registration and any federal, state or local regulations and guidelines? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p><b>Auditor Comments:</b> TC. Yes, Endura was selected as the product to be evaluated for application date of 09/17/19 on eggplant. Product had a 0 day PHI and crop was found to be outside of the PHI prior to harvest.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
2.10.03	<p><b>Question:</b> Where products are destined for export, do records show that only pesticides approved for use in destination market(s) are used and are in compliance with all requirements of label direction, national (e.g., EPA) registration and any federal, state or local regulations and guidelines? Corrective actions are required if a non-compliance. If corrective actions are not provided and acceptable by the certification body a failure of the audit is scored.</p> <p><b>Auditor Comments:</b> NA. No Export</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
2.10.04	<p><b>Question:</b> Where products are destined for export, are there records showing that pre-harvest intervals and application rates are sufficient to meet MRL entry requirements of the country of export? Records show any non-compliant product is diverted to a market where it meets requirements. Corrective actions are required if a non-compliance. If corrective actions are not provided and acceptable by the certification body a failure of the audit is scored.</p> <p><b>Auditor Comments:</b> NA. No Export</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
2.10.05	<p><b>Question:</b> For those pesticides that are not registered for use on the target crops in the country of production or if the country does not have, or has a partial legislative framework to cover pesticides, can the grower show that they have registration information, label information, MRL tolerances, etc. for the country of destination? Corrective actions are required if a non-compliance. If corrective actions are not provided and acceptable by the certification body a failure of the audit is scored.</p> <p><b>Auditor Comments:</b> NA. All products registered for use on crop in country of production. No export.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
2.10.06	<p><b>Question:</b> Where harvesting is restricted by pre-harvest intervals, are required pre-harvest intervals on product labels, national (e.g., EPA) registration and any federal, state or local regulations and guidelines being adhered to? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p><b>Auditor Comments:</b> TC. Yes, Endura was selected as the product to be evaluated for application date of 09/17/19 on eggplant. Product had a 0 day PHI and crop was found to be outside of the PHI prior to harvest.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
2.10.07	<p><b>Question:</b> Is there a documented procedure for the mixing/loading of pesticides?</p> <p><b>Auditor Comments:</b> TC. Yes, the Pesticide Usage Mixing Crop Protection Chemicals sop was available for review and required that all product is used per product label, and mixed in a well lit and ventilated area, in a manner to prevent contamination to unprotected people, animals, food and crops.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
2.10.08	<p><b>Question:</b> Is there a documented procedure for the application of pesticides?</p> <p><b>Auditor Comments:</b> TC. Yes, the Pesticide Usage Pest Control Measure and the use of Agricultural Chemical Procedure requires that all applications follow label directions and that appropriate PPE is utilized along with attention to weather conditions.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>

2.10.09	<b>Question:</b> Is there a documented procedure for the rinsing and cleaning of pesticide equipment?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, the Pesticide Usage Crop Protection Equipment Cleaning SOP details the activities to occur when cleaning equipment to include use of appropriate PPE, and cleaning and rinsing of equipment to prevent residues from drying.	
2.10.10	<b>Question:</b> Is there documentation that shows the individual(s) making decisions for pesticide applications are competent?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, Samuel L. Watson maintains a Commercial applicator license for the state of GA with Cert #05570, EXP 12/28/20	
2.10.11	<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> TC. Yes Sam Watson completed Soil Fumigant Applicator Training on 01/04/14 and maintains a Commercial pesticide applicator license with Cert #05570, EXP 12/28/20	
2.10.12	<b>Question:</b> Are pesticides stored without risk of contamination, in a locked, dedicated area with legible labels, and are empty pesticide containers held and disposed of according to their label and/or regulatory instructions?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, all pesticides are stored inside of a locked room and the area is dedicated. All materials were observed to have legible labels. no empty containers present.	
2.10.13	<b>Question:</b> Is it evident that the equipment used for pesticide applications is in good working order?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No equipment observed.	
2.10.14	<b>Question:</b> Are restricted entry interval (REI) signs posted in the area(s) where pesticide applications occur?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. None posted on day of audit. However confirmed that signage was available and fields audited were outside of REI's	