

SELF AUDIT SECTION

	Checklist – General Questions	YES	NO	N/A	Doc?
G-1	Is there a documented Food Safety Program that incorporates GAPs and GHPs?				
G-2	Has the operation designated someone to implement and oversee an established food safety program? Name ___				
	Worker Health And Hygiene	YES	NO	N/A	Doc?
G-3	Is potable water is available to all workers?				
G-4	Is training on proper sanitation and hygiene practices provided to all staff?				
G-5	Are readily understandable signs posted to instruct employees to wash their hands before beginning or returning to work?				
G-6	Are employees required to wash their hands before beginning or returning to work?				
G-7	Are all employees and all visitors to the location required to follow proper sanitation and hygiene practices?				
G-8	Are employees and visitors following good hygiene/sanitation practices?				
G-9	All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single use towels, toilet paper, and hand soap or antibacterial soap and potable water for hand washing.				
G-10	Are all toilet/restroom/field sanitation facilities serviced and cleaned on a scheduled basis?				
G-11	Are smoking and eating confined to a designated area separate from where product is handled?				
G-12	Are workers with diarrheal disease or symptoms of other infectious disease prohibited from handling fresh produce?				
G-13	Is there a policy describing procedures which specify handling/disposition of produce or food contact surfaces that have come into contact with blood or other body fluids?				
G-14	Are workers instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions and other injuries?				
G-15	Company personnel or contracted personnel that apply regulated pre-harvest and/or post harvest materials are licensed. Company personnel or contracted personnel applying non-regulated materials have been trained on its proper use.				

Checklist – Part 1 – Farm Review					
1-1	What is the source of irrigation water? (Pond, Stream, Well, Municipal, Other) please specify				
1-2	How are crops irrigated? (Flood, Drip, Sprinkler, Other) please specify				
	Water Usage	YES	NO	N/A	Doc?
1-3	Water quality is known to be adequate for the crop irrigation method and crop being irrigated.				
1-4	Water quality is known to be adequate for chemical application or fertigation method.				
1-5	If necessary, steps are taken to protect irrigation water from potential direct and non-point source contamination.				
	Sewage Treatment	YES	NO	N/A	Doc?
1-6	The farm sewage treatment system/septic system is functioning properly and there is no evidence of leaking or runoff.				
1-7	There is no municipal/commercial sewage treatment facility or waste material landfill adjacent to the farm.				
	Animals/Wildlife/Livestock	YES	NO	N/A	Doc?
1-8	Crop production areas are not located near or adjacent to dairy, livestock, or fowl production facilities.				
1-9	Manure lagoons located near or adjacent to crop production areas are maintained to prevent leaking or overflowing, or measures have been taken to stop runoff from contaminating the crop production areas.				
1-10	Manure stored near or adjacent to crop production areas is contained to prevent contamination of crops.				
1-11	Measures are taken to restrict access of livestock to the source or delivery system of crop irrigation water.				
1-12	Measures are taken to reduce the opportunity for wild and/or domestic animals to enter crop production areas.				
1-13	Crop production areas are monitored for the presence or signs of wild or domestic animals entering the land.				
	Manure and Municipal Biosolids Option C: No Manure/Biosolids Used	YES	NO	N/A	Doc?
1-22	No animal manure or municipal biosolids are used.				
	Soils	YES	NO	N/A	Doc?
1-23	Previous land use history indicates that there is a minimum risk of produce contamination.				
1-24	When previous land use history indicates a possibility of contamination, preventative measures have been taken to mitigate the known risks and soils have been tested for contaminants and the land use is commensurate with test results.				
1-25	Crop production areas that have been subjected to flooding are tested for potential microbial hazards.				

	Checklist – Part 2- Field Harvest and Field Packing Activities	YES	NO	N/A	Doc?
	Field Sanitation and Hygiene				
2-1	The number, condition, and placement of field sanitation units comply with applicable state and/or federal regulations.				
2-2	If field sanitation units are not used and are not required by applicable state or federal regulations, a toilet facility is readily available for all workers.				
2-3	Field sanitation units are located in a location that minimizes the potential risk for product contamination and are directly accessible for servicing.				
2-4	In the event of a major spill or leak of field sanitation units or toilet facility, a response plan is in place, and field sanitation units or toilet facilities are directly accessible for the response team.				
	Field Harvesting and Transportation				
2-5	All harvesting containers (including bulk hauling vehicles) that come in direct contact with product are cleaned and/or sanitized prior to use and kept as clean as practicable.				
2-6	All hand harvesting implements (knives, pruners, machetes, etc.) are kept as clean as practical and are disinfected on a scheduled basis.				
2-7	Damaged containers are properly repaired or disposed of.				
2-8	Harvesting equipment and/or machinery which comes into contact with product is in good repair.				
2-9	Light bulbs and glass on harvesting equipment are protected so as not to contaminate produce or fields in the case of breakage.				
2-10	There is a standard operating procedure or instructions on what measures should be taken in the case of glass/plastic breakage and possible contamination during harvesting operations.				
2-11	There is a standard operating procedure or instructions on what measures should be taken in the case of product contamination by chemicals, petroleum, pesticides or other contaminating factors.				
2-12	Measures are taken during harvest to inspect for and remove foreign objects such as glass, metal, rocks, or other dangerous/toxic items.				
2-13	Harvesting containers, totes, etc. are not used for carrying or storing non-produce items during the harvest season, and farm workers are instructed in this policy.				
2-14	Water applied to harvested product is potable.				
2-15	Efforts have been made to remove excessive dirt and mud from product and/or containers during harvest.				
2-16	Transportation equipment used to move product from field to storage areas or storage areas to processing plant which comes into contact with product is clean and in good repair.				
2-17	There is a policy in place and has been implemented that harvested product being moved from field to storage areas or processing plants are covered.				