

FARM NAME _____

Doc.No. **2.49**

Title: **Policy for Selection, Grading, Packaging and Handling Field Harvested Product***

Effective Date: _____

Reviewed by: _____ GAP Coordinator, Date: _____

1. Product storage shall be appropriate to the commodity being stored at this facility.
2. Storage locations and conditions shall meet all Food Safety regulations consistent with industry standards (DOC 2.39).
3. Coolers shall be clean and maintain a proper temperature in accordance with food safety standards (DOC 2.24).
4. Iced products are separated from other products while in storage so that melting ice does not become a contaminant (DOC 2.23).
5. All storage areas will be properly designated and cleaned to prevent the risk of contamination to products/product handling areas.
6. Protection methods are in place for proper storage of food contact containers and non-food containers. Appropriate space will be left between other stored materials, floors, walls and ceilings for cleaning and inspection.
7. Product packaging materials are stored indoors and off the floor away from the walls. These materials are also covered when not in use to prevent contamination. (DOC 2.50)
8. A third party pest control company will oversee the pest control program at this facility to ensure that all storage areas are protected from pest contamination.
9. Chemicals and cleaning materials are stored away from direct product handling areas and separated from the packing areas. Manufacturer labels are present on all chemical and cleaning materials. Workers will retrieve all cleaning materials from storage area when needed.
10. This facility has upgraded during maintenance so that all equipment uses food-grade lubricants in all product handling equipment.

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