In order to assure the utmost quality and cleanliness of field harvested and packed product, routine and random inspections must take place.

**Routine Inspections shall include:**

1. Checking to assure that workers are following acceptable clothing and equipment (gloves/hairnets, etc.) requirements.
2. Sanitary facilities and handwash are available to workers.
3. To further protect the produce from contamination during harvest, the crew will regularly inspect the harvested produce. Any foreign object (glass, metal, rocks or other matter not the harvested crop) will be removed.
4. Workers are instructed and expected to report such foreign matter contamination to their supervisors.
5. Any damaged or culled produce that is discarded is placed in an appropriate location so as not to re-enter the production harvest operation.
6. Excess soil must be removed from product before packing.
7. The product should be reasonably clean when harvested if it is to go into a future washline process.
8. Any harvest containers and packing boxes stored at the site are done so as not to contaminate harvested product.
9. All packing containers are new and not re-used.
10. Harvested product has been marked correctly for traceability.
11. All harvested produce is kept from contact with ground surfaces.
12. A percentage of closed boxes of finished product are opened in the field for re-inspection.
13. Finished product is transported, stored and cooled appropriately for the type of product being harvested.

**Random Inspections shall include:**

1. Observation as to availability of sanitary facilities and handwash.
2. An additional random inspection of a closed box of finished product is conducted.
3. Observation and inspection of transportation and storage of finished product is noted.

All quality control inspections are documented (DOC 3.42)