

PRIMUSGFS AUDIT NUMBER: 170352
CB REGISTRATION No.: PA-PGFS-1870
AUDIT DATE: Apr 16, 2019

Revision 1



CERTIFICATE

Issued to:

ORGANIZATION

Dan Andrews Farms

8924 Bear Mountain Blvd Bakersfield, California 93311, United States

OPERATION

Ranch 51, 53, 56, 57, 58, 62e, 62w

8924 Bear Mountain blvd Bakersfield, California 93311, United States

Operation type: FARM

PRELIMINARY AUDIT SCORE:

95%

CERTIFICATE VALID FROM:

Jun 04, 2019 To Jun 03, 2020

FINAL AUDIT SCORE:

98%

Primus Auditing Operations certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.0

[See subsequent certificate page\(s\) for scope details](#)

Authorized by:
President
Javier Sollozo



#1183
ISO/IEC 17065
Product Certification Body



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805.352.1364

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AUDIT TYPE:

Announced Audit

AUDIT SCOPE:

This is a 505 acre conventional ranch operation. carrots, lettuce, watermelon, melons were growing at the time of the inspection, the ranch is surrounded by other field and roads. Fertilizers and pesticides are applied by the grower. During the audit the following were reviewed: FSMS, physical inspection of the ranch, SOPs, policies, fertilizer records, water tests (district water is used for drip, furrow and sprinkler irrigation), training records of the employees. There were some workers harvesting at the time of the audit. This growing operation lasts from January thru December.

PRODUCTS:

PRODUCT(S) OBSERVED DURING AUDIT

Cantaloupe Melons, Carrots, Honeydew Melons, Iceberg / Head Lettuce, Watermelons

SIMILAR PRODUCT(S)/PROCESS(ES) NOT OBSERVED

Cabbage, Romaine Lettuce


CORRECTIVE ACTION REPORT

CB Registration No.PA-PGFS-1870-5
PrimusGFS ID #170352 - Cert:9
Audited by Primus Auditing Operations

PrimusGFS Version 3.0

[Ver en Español](#)

Operation Type:Farm
Audit Report Summary

Organization:	Dan Andrews Farms Contact(s): Efrain Zavalza Address: 8924 Bear Mountain Blvd 93311 Location: Bakersfield, California, United States Phone Number: 661-832-1100										
Operation:	Ranch 51, 53, 56, 57, 58, 62e, 62w Contact(s): Daniel Andrews Location: 8924 Bear Mountain blvd Bakersfield, California 93311, United States										
Shipper:	Dan Andrews Farms LLC										
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Date FSMS started:	16 Apr 2019 11:00										
Date FSMS finished:	16 Apr 2019 13:00										
Total Amount of Time in FSMS	2.00 Hours										
Date Operation Started:	16 Apr 2019 08:30										
Date Operation Finished:	16 Apr 2019 13:20										
Total Amount of Time in Operation	4.83 Hours										
Product(s) observed during audit:	Cantaloupe Melons, Carrots, Honeydew Melons, Iceberg / Head Lettuce, Watermelons										
Similar product(s)/process(es) not observed:	Cabbage, Romaine Lettuce										
Product(s) applied for but not observed:	None										
Auditor:	Rodny Salinas (Primus Auditing Operations)										
Preliminary Audit Score:	95%										
Final Audit Score:	98%										
Certificate Valid From:	04 Jun 2019 To 03 Jun 2020										
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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?

Municipal/District	What is this water source used for?	Irrigation
	What type of irrigation is used?	Drip, Overhead, Flood irrigation
	Does the water come in contact with the edible portion of the crop?	Yes
	Which product grouping is this water source used for?	Brassica Vegetables, Cucurbit Fruit, Leafy Greens, Roots and Tubers

Information related to the audited operation

Total number of workers:	6	Is work being performed at the time of the audit?	Yes
Adjacent Land:	fields	What work is being performed?	fixing fences Other: fixing fences
Are workers present?	Yes	Are toilets available at the time of the audit?	Portable

Product information for each product

Product Group/Product Name	Acres/Hectares	Seasonality	Cultural Methods
Cabbage	150 Acres	Year round	Conventional
Cantaloupe Melons	150 Acres	Year round	Conventional
Carrots	150 Acres	From: June To: July	Conventional
Honeydew Melons	175 Acres	Year round	Conventional
Iceberg / Head Lettuce	65 Acres	Year round	Conventional
Romaine Lettuce	5 Acres	Year round	Conventional
Watermelons	115 Acres	Year round	Conventional

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	224	Score:	224
	Possible Points:	224	Possible Points:	224
	Percent Score:	100	Percent Score:	100
Module 2 - Farm	Score:	620	Score:	644
	Possible Points:	659	Possible Points:	659
	Percent Score:	94	Percent Score:	97
TOTAL	Score:	844	Score:	868
	Possible Points:	883	Possible Points:	883
	Percent Score:	95	Percent Score:	98

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Module 2 - Farm	5	2
TOTAL	5	2

FARM	Site	Rejected						
2.02.08	<p>Question: Is there evidence of animal presence and/or animal activity (wild or domestic) in the audited area?</p> <p>Auditor Comments: MN. There were some rabbits next to the fencing line.</p> <p><i>Auditee Comments:</i> scare crows and reel tape have been placed along the edge of the field and constant monitor is taking place. View Files</p> <table border="1"> <thead> <tr> <th></th> <th>Accept CA?</th> <th></th> </tr> </thead> <tbody> <tr> <td><i>CB/Auditor Review Comments:</i> Rejected. Implementation must be reviewed on site.</td> <td>No</td> <td>Possible Points: 15 Points Scored: 10</td> </tr> </tbody> </table>		Accept CA?		<i>CB/Auditor Review Comments:</i> Rejected. Implementation must be reviewed on site.	No	Possible Points: 15 Points Scored: 10	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>
	Accept CA?							
<i>CB/Auditor Review Comments:</i> Rejected. Implementation must be reviewed on site.	No	Possible Points: 15 Points Scored: 10						
FARM	Ground History	Rejected						
2.03.05	<p>Question: Has a documented risk assessment been conducted at least annually for the operation?</p> <p>Auditor Comments: NC. There is no risk assessment that has considered B-Q-P risks.</p> <p><i>Auditee Comments:</i> we have created a new risk assessment pre season that will be used from now on to assess the fields. View Files</p> <table border="1"> <thead> <tr> <th></th> <th>Accept CA?</th> <th></th> </tr> </thead> <tbody> <tr> <td><i>CB/Auditor Review Comments:</i> Rejected. Form is blank.</td> <td>No</td> <td>Possible Points: 10 Points Scored: 0</td> </tr> </tbody> </table>		Accept CA?		<i>CB/Auditor Review Comments:</i> Rejected. Form is blank.	No	Possible Points: 10 Points Scored: 0	<p>Possible Points: 10 Points Scored: 0 Score: Non-Compliance</p>
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<i>CB/Auditor Review Comments:</i> Rejected. Form is blank.	No	Possible Points: 10 Points Scored: 0						
FARM	Inspection	Approved						

2.05.03	Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency
	Auditor Comments: MN. There was one liquid pesticide stored above a powder pesticide.	
<i>Auditee Comments:</i> training has been done with supervisors and pesticides have been stored adequately. View Files		
		Accept CA?
<i>CB/Auditor Review Comments:</i> Accepted.		Yes
		Possible Points: 15 Points Scored: 15 New Score: Total Compliance

FARM	Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)	Approved
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2.07.03a	Question: 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.)?	Possible Points: 5 Points Scored: 1 Score: Major Deficiency
	Auditor Comments: MJ. Hand washing stations drains were observed clogged.	
<i>Auditee Comments:</i> all restrooms have been unclogged and new hoses have been placed (where needed). View Files		
		Accept CA?
<i>CB/Auditor Review Comments:</i> Accepted.		Yes
		Possible Points: 5 Points Scored: 5 New Score: Total Compliance

FARM	Municipal/District	Approved
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2.09.07	Question: 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?	Possible Points: 15 Points Scored: 0 Score: Non-Compliance
	Auditor Comments: NC. There is no documented risk assessment for the water source covering animal access, run off, back flow, cross contamination etc.	
<i>Auditee Comments:</i> New Assessment sheet has been done and will be used from now on for every season. View Files		
		Accept CA?
<i>CB/Auditor Review Comments:</i> Accepted.		Yes
		Possible Points: 15 Points Scored: 15 New Score: Total Compliance


FINAL AUDIT REPORT

CB Registration No.PA-PGFS-1870-5
PrimusGFS ID #170352 - Cert:9
Audited by Primus Auditing Operations

PrimusGFS Version 3.0

[Ver en Español](#)

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[View Certificate](#)

[Corrective Action Activity](#)

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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
	Municipal/District
	Pesticide Usage

FSMS	Management System	
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p>Auditor Comments: Yes. There is a Food Safety Policy, posted in outside and it is signed by Dan Andrew owner date 2019.</p>	<p>Possible Points: 5</p> <p>Points Scored: 5</p> <p>Score: Total Compliance</p>

1.01.02	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a documented organizational structure chart as it pertains to those that have food safety related activities, alternates and job descriptions are documented as well.	
1.01.03	Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a documented food safety committee, conformed by: Efrain Zavalza and Daniel Andrew among others. Quarterly meetings are kept on file.	
1.01.04	Question: Is there a training management system in place that shows what types of trainings 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a training management system available for review. it include pesticides trainings Refresher trainings, GAP training etc.	
1.01.05	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Last management review was conducted on 3/19/2019 by the food safety committee and signed by Daniel Andrew.	
1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. LGMA guidelines are on file.	

FSMS	Control of Documents and Records
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1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a procedure called Control of Documents SOP #14 and Records for how documents will be maintained, updated and replaced.	
1.02.02	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All food safety records are kept for a minimum of two years.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. All hard copies and electronic records are retained in binders, along with being in the company computer system of the company.	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Records were reviewed in company binders and file folders and were organized as viewed during the time of inspection.	

1.02.05	Question: Are all records and test results that can have an impact on the food safety program reviewed and signed off by the person responsible for the food safety program?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. All records that have an impact on food safety are signed off by the supervisor.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a creation of an SOP 14.20 and it is included in the document control procedure.	

1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The master copy and SOP's are kept in a central file and all supervisors have access to the SOP's.	

1.03.03	Question: Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Corrective and preventative action procedure SOP 20 is available for review the day of the audit. It includes root cause analysis, implementation of corrective actions and prevention of future occurrences.	

1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a NUOCA form on file and no recorded incidents so far.	

FSMS	Internal and external inspections
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1.04.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a self audit program = on file and it is noted that audits are to be conducted on a quarterly basis. PGFS checklist is used. Records are on file.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. A written procedure SOP 20 for regulatory inspection and sampling procedure is kept on file, it includes rules for sampling and photographs.	

1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. PrimsGFS audit done on 4/182018.	

1.04.04	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Calibration procedures for pesticide equipment are on file	

1.04.05	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Logs are on file.	

FSMS	Release of items/product
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1.05.01	Question: Is there a written procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a procedure SOP for on hold product is available for review	

1.05.02	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There has been no product put on hold.	

1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a product release procedure, SOP 8 available for review the day of the audit.	

1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. BOL are the release records and are kept on file.	

1.05.05	Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a customer complaint procedure and a complain log. the procedure includes: name of the person filling the complain, date, amount of product, etc.	

FSMS	Supplier Monitoring/ Control
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1.06.01	Question: Is there a list of approved suppliers and service providers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A list of approved suppliers is kept on file, the list includes: BC Lab, Nutrien, D&H, etc.	

1.06.02	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including packaging), services provided on-site, and outsourced services?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Current and written specifications for all services, materials, service provider are available for review.	

1.06.03	Question: Is there a written procedure detailing how suppliers and service providers are evaluated, including hazard analysis and supplier control of hazards (where applicable), supplier approval, and ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a "Supplier approval SOP,". It includes the selection, approval and monitoring, evaluation and removal of suppliers.	

1.06.04	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The company has a binder where it keeps all documents pertaining to its suppliers, i.e. letters of guarantee, etc.	
1.06.05	Question: 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.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. ISO accreditation for BC Lab are available for review and expired on 5/31/2019.	
FSMS	Traceability and Recall	
1.07.01	Question: Is there 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a documented traceability program the company makes use of the month, year, grower and lot code. All commodities are tagged with production date, grower code and lot identification.	
1.07.02	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is a documented recall program that includes all aspects of a recall. The document includes recall team roles, contact details and explanation of different recall classes.	
1.07.03	Question: Is testing of recall procedures (including trace back) 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes.. Most recent one was done on 11/15/2018 with a time frame of 1 hour. All the supporting information was available for review as well as lessons learned. Client successfully explained the traceability program of the company.	
FSMS	Food Defense	
1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a food fraud vulnerability assessment on file. date 11/8/2018.	
1.08.02	Question: Does the company have a documented food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are documented food security procedures. it includes: incoming Material, Employee, visitors, etc.	
1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
1.08.04	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The emergency contact list is posted at the facility, in includes law enforcement, fire department and 911.	

1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a log at the front desk where visitors are to review the company food defense and GAP policies.	

FARM	General
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2.01.01	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Efrain Zavalza is responsible for the food safety program.	

2.01.02	Question: If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. this is a conventional operation.	

2.01.03	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Food safety GAP program is on file includes hygiene and food safety practices.	

2.01.04	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The ranch is located in a private property, no trespassing signs were posted at the entrance of the field.	

FARM	Site
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2.02.01	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A map with the name of the company, ranch total acreage and blocks is available for review.	

2.02.02	Question: Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The growing area is identified by lots for each of the products being grown.	

2.02.03	Question: Is the exterior area immediately outside the growing area, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

2.02.04	Question: 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)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

2.02.05	<p>Question: Are garbage receptacles and dumpsters kept covered or closed?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
2.02.06	<p>Question: 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? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: N/A. Soil or substrates are not stored in this field.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.02.07	<p>Question: 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.?</p> <p>Auditor Comments: Yes. Pesticide storage area is locked.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
2.02.08	<p>Question: Is there evidence of animal presence and/or animal activity (wild or domestic) in the audited area?</p> <p>Auditor Comments: MN. There were some rabbits next to the fencing line.</p> <div data-bbox="250 743 1516 974" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: scare crows and reel tape have been placed along the edge of the field and constant monitor is taking place. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Rejected. Implementation must be reviewed on site.</td> <td style="text-align: center; font-weight: bold;">No</td> <td> Possible Points: 15 Points Scored: 10 </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Rejected. Implementation must be reviewed on site.	No	Possible Points: 15 Points Scored: 10	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>
	CA Accepted?							
CB/Auditor Review Comments: Rejected. Implementation must be reviewed on site.	No	Possible Points: 15 Points Scored: 10						
2.02.08a	<p>Question: Is there any evidence of fecal matter in the audited area?</p> <p>Auditor Comments: Yes. There was no evidence of fecal matter in the growing area.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
2.02.08b	<p>Question: 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.</p> <p>Auditor Comments: N/A. There is no evidence of fecal matter in the audited area.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.02.09	<p>Question: Is there evidence of infants or toddlers in the audited area?</p> <p>Auditor Comments: No. No infants or toddlers were observed.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
FARM Ground History								
2.03.01	<p>Question: Were growing area(s) used for growing food crops for human consumption last season?</p> <p>Auditor Comments: Yes. This growing operation has been planting different types of culinary herbs in this ranch in previous seasons.</p>	<p>Possible Points: 0 Points Scored: 0 Score: Yes</p>						
2.03.02	<p>Question: Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03.</p> <p>Auditor Comments: No. The growing area has not been used for non-agricultural functions.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>						

2.03.02a	<p>Question: 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?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.03.03	<p>Question: Has the growing area(s) been used for animal husbandry or grazing land for animals? If No, go to 2.03.04.</p> <p>Auditor Comments: No. This growing area has not been used for animal husbandry or grazing land for animals in previous seasons.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>						
2.03.03a	<p>Question: If the land was used previously for animal husbandry or grazing land for livestock, has a risk assessment been performed?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.03.04	<p>Question: Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growing season? If No, go to 2.03.05.</p> <p>Auditor Comments: No. Flooding from uncontrolled sources has not occurred in this field.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>						
2.03.04a	<p>Question: 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?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.03.04b	<p>Question: Have product and/or 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?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.03.04c	<p>Question: If septic or sewage systems adjacent to the growing area were affected by the flood waters, is there a documented inspection after flooding to insure they are functioning properly and are not a source of contamination?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.03.05	<p>Question: Has a documented risk assessment been conducted at least annually for the operation?</p> <p>Auditor Comments: NC. There is no risk assessment that has considered B-Q-P risks.</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>Auditee Comments: we have created a new risk assessment pre season that will be used from now on to assess the fields. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td style="padding: 5px;">CB/Auditor Review Comments: Rejected. Form is blank.</td> <td style="text-align: center; vertical-align: middle; font-weight: bold;">No</td> <td style="padding: 5px;"> <p>Possible Points: 10 Points Scored: 0</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Rejected. Form is blank.	No	<p>Possible Points: 10 Points Scored: 0</p>	<p>Possible Points: 10 Points Scored: 0 Score: Non-Compliance</p>
	CA Accepted?							
CB/Auditor Review Comments: Rejected. Form is blank.	No	<p>Possible Points: 10 Points Scored: 0</p>						
2.03.05a	<p>Question: If any risk is identified, have corrective actions and/or preventative measures been documented and implemented?</p> <p>Auditor Comments: N/A.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						

2.04.01	Question: Is the adjacent land to the growing area a possible source of contamination from intensive livestock production (e.g., feed lots, dairy operations, poultry houses, meat rendering operation)? If No, go to 2.04.02.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No. No intensive livestock production close to this field.	
2.04.01a	Question: 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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.02	Question: 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.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No. There was no animal activity in the adjacent land.	
2.04.02a	Question: 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, wind breaks, physical barriers, berms, fences, diversion ditches)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.03	Question: 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.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No. Untreated manure piles, compost, biosolids or nonsynthetic amendments are not stored or applied in the adjacent land.	
2.04.03a	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.03b	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.04	Question: 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.	Possible Points: 10 Points Scored: 10 Score: No
	Auditor Comments: No. The growing operation is not situated in a higher risk location where contamination could occur from nearby operations.	
2.04.04a	Question: Where the growing area is situated in a higher risk location, have appropriate measures been taken to mitigate risks related to nearby operations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
2.04.05	Question: Are there any other potential risks in the adjacent land that could potentially lead to contamination of the growing area?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: No. There are no other potential risks in the adjacent land of this field.	

2.04.05a	Question: Have appropriate measures been taken to mitigate risks related to nearby operations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are no other potential risks in the adjacent land of this field.	
2.04.06	Question: Is there evidence of human fecal matter in the adjacent land to the audited area? If No, go to 2.05.01.	Possible Points: 15 Points Scored: 15 Score: No
	Auditor Comments: No. There is no evidence of human fecal matter in the adjacent land to the audited area.	
2.04.06a	Question: 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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

FARM	Inspection
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2.05.01	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: Yes. Self audits are on file they are done on a quarterly basis, i.e 2/19/2019.							
2.05.02	Question: Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	Possible Points: 3 Points Scored: 3 Score: Total Compliance						
	Auditor Comments: Yes. Monthly pesticide inventory are on file.							
2.05.03	Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency						
	Auditor Comments: MN. There was one liquid pesticide stored above a powder pesticide.							
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Auditee Comments: training has been done with supervisors and pesticides have been stored adequately.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments: Accepted.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td style="padding: 5px;"> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: training has been done with supervisors and pesticides have been stored adequately.		View Files	CB/Auditor Review Comments: Accepted.	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
Auditee Comments: training has been done with supervisors and pesticides have been stored adequately.		View Files						
CB/Auditor Review Comments: Accepted.	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance						
2.05.04	Question: Are food grade and non-food grade chemicals used appropriately, according to the label and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes.							
2.05.05	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: Yes.							

FARM	Training
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2.06.01	Question: Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. A food safety training program is available for review. Last training was done on 2/20/19 for Manuel Bravo.	
2.06.02	Question: 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).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Included in the GAP guidelines.	
2.06.03	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There has been no workers food safety non conformances.	

FARM	Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)
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2.07.01	Question: Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Toilets are placed within walking distance less than 1/4 mile, there are several units for the workers.	
2.07.01a	Question: Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes.	
2.07.01b	Question: Are the catch basins of the toilets designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues noted during the audit.	
2.07.01c	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Procedure from D&H is available for review.	
2.07.01d	Question: Are toilets constructed of materials that are easy to clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	
2.07.01e	Question: Are the toilet materials constructed of a light color allowing easy evaluation of cleaning performance?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	
2.07.01f	Question: 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)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YEs.	

2.07.01g	<p>Question: Are the toilet facilities and hand washing stations clean and are there records showing toilet cleaning, servicing and stocking is occurring regularly?</p> <p>Auditor Comments: Yes. Toilet units and hans wash stations were observed clean and cleaning records were posted inside toilet's doors.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
2.07.02	<p>Question: Is hand washing signage posted appropriately?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
2.07.03	<p>Question: 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.</p> <p>Auditor Comments: Yes. Operational hand washing stations are provided they are placed outside the toilets, there are several units for the field workers.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
2.07.03a	<p>Question: 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>Auditor Comments: MJ. Hand washing stations drains were observed clogged.</p> <div data-bbox="250 789 1516 1058" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: all restrooms have been unclogged and new hoses have been placed (where needed). View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Accepted.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Accepted.	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>
	CA Accepted?							
CB/Auditor Review Comments: Accepted.	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>						
2.07.03b	<p>Question: Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
2.07.03c	<p>Question: Are hand wash stations adequately stocked with unscented soap and paper towels?</p> <p>Auditor Comments: Yes. Soap, paper towels, toilet paper and trash can are available.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
2.07.04	<p>Question: 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?</p> <p>Auditor Comments: Yes. This farming operation has an implemented and documented policy.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
2.07.05	<p>Question: Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
2.07.06	<p>Question: Is jewelry confined to a plain wedding band and watches are not worn?</p> <p>Auditor Comments: Yes. No worker was observed with any jewelry at the time of the inspection.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						

2.07.07	Question: Worker personal items are not being stored in the growing area(s) or material storage area(s)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Personal items were stored in a designated area.	
2.07.08	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
2.07.09	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Water is provided to the workers in insulated containers.	
2.07.09a	Question: Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
2.07.10	Question: Are first aid kits adequately stocked and readily available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A first aid kit is available and it properly maintained. band aids, gloves, scissors, etc.	
2.07.11	Question: Are there adequate trash cans placed in suitable locations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Trash cans were placed at suitable locations as viewed during the inspection.	
2.07.12	Question: Have any potential foreign material issues (e.g., metal, glass, plastic) contamination issues been controlled?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
FARM	Inorganic Fertilizers	
2.08.06	Question: Is Inorganic Fertilizers being used as an input for this operations?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. Inorganic fertilizers are applied in this growing operation.	
2.08.06a	Question: 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
	Auditor Comments: Yes. All materials are registered in the USA.	
2.08.06b	Question: Are there fertilizer use records available for each growing area, including application records?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Up to date records are on file, i.e. UN 32 was applied on 1/11/2019.	

2.08.06c	<p>Question: 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?</p> <p>Auditor Comments: Yes. Nutrien letter of guarantee is on file and it states the all fertilizers are not derived from animals.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
2.08.06d	<p>Question: Does the fertilizer/crop nutrition material go through a physical/chemical/biological process to inactivate human pathogens and the auditee has validation study documentation that shows that the material is safe and at least meets the following microbial parameters: no detectable L. monocytogenes, Salmonella, or E. coli O157:H7 and less than 1000 MPN fecal coliforms/gram of total solids?</p> <p>Auditor Comments: N/A. Inorganic fertilizers only.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
FARM	Municipal/District	
2.09.01a	<p>Question: Are generic E.coli tests conducted on the water (taken from the closest practical source of use) at the required and/or expected frequency?</p> <p>Auditor Comments: Yes. Monthly water tests are file done by BC lad. i.e test result on file is dated 2/13/2019 result: E. coli: < 1 MPN/100 ml.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.09.01b	<p>Question: Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?</p> <p>Auditor Comments: Yes. A written procedure for water sampling SOP 05.04 is kept on file.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
2.09.01c	<p>Question: Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?</p> <p>Auditor Comments: Yes. A written procedure for abnormal results SOP 05.01is available for review.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
2.09.01d	<p>Question: If unsuitable or abnormal results have been detected, have documented corrective measures been performed?</p> <p>Auditor Comments: N/A. Abnormal results have not been detected.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.09.01e	<p>Question: Are there records of any anti-microbial water treatment (e.g. chlorination, U.V., ozone, etc.), and is testing current and available?</p> <p>Auditor Comments: N/A. Water treatments are not used in this operation.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
2.09.01f	<p>Question: Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?</p> <p>Auditor Comments: Yes. Visual inspections are not on file, date 12/9/2018.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

2.09.07	<p>Question: 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>Auditor Comments: NC. There is no documented risk assessment for the water source covering animal access, run off, back flow, cross contamination etc.</p>	<p>Possible Points: 15 Points Scored: 0 Score: Non-Compliance</p>						
<table border="1"> <tr> <td colspan="2" data-bbox="250 260 1175 327"> <p>Auditee Comments: New Assessment sheet has been done and will be used from now on for every season.</p> </td> <td data-bbox="1175 260 1520 327" style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td data-bbox="250 327 1071 546"> <p>CB/Auditor Review Comments: Accepted.</p> </td> <td data-bbox="1071 327 1175 546" style="text-align: center;"> <p>CA Accepted?</p> <p>Yes</p> </td> <td data-bbox="1175 327 1520 546"> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: New Assessment sheet has been done and will be used from now on for every season.</p>		<p>View Files</p>	<p>CB/Auditor Review Comments: Accepted.</p>	<p>CA Accepted?</p> <p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
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<p>CB/Auditor Review Comments: Accepted.</p>	<p>CA Accepted?</p> <p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>						
2.09.08	<p>Question: Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
2.09.09	<p>Question: If the operation stores water (tank, cistern, container), is the storage container well maintained?</p> <p>Auditor Comments: N/A. Water is not stored in this ranch.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
FARM	Pesticide Usage							
2.10.01	<p>Question: 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>Auditor Comments: Yes. Up to date records of pesticide applications are on file., ie. Previcure was applied on 3/6/2019 phi : 14 day, harvest : 4/9/2019.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
2.10.02	<p>Question: 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>Auditor Comments: Yes. EPA registration numbers are recorded on log forms.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
2.10.03	<p>Question: 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? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: N/A. product is commercialized in the USA only.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.10.04	<p>Question: For those pesticides that are registered and/or authorized by a government agency for use on the target crops in the country of production or are not registered for use on the target crops in the country of production, 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? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: N/A. There is a complete legislative framework to cover pesticides in the US (EPA).</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.10.05	<p>Question: 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. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: N/A. product is commercialized in the USA only.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						

2.10.06	<p>Question: 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>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. PHI have been followed by this operation. i.e. Previcure was applied on 3/6/2019 phi : 14 day, harvest : 4/9/2019.</p>	
2.10.07	<p>Question: Is there a documented procedure for the mixing/loading of pesticides?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Procedures is kept on file and it describes the instructions for mixing and loading of pesticides.</p>	
2.10.08	<p>Question: Is there a documented procedure for the application of pesticides?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. In house Procedure is kept on file, it describes the instructions for the application of pesticides.</p>	
2.10.09	<p>Question: Is there a documented procedure for the rinsing and cleaning of pesticide equipment?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. In house procedures is kept on file and describes the instructions for rinsing and cleaning of the application equipment.</p>	
2.10.10	<p>Question: Is there documentation that shows the individual(s) making decisions for pesticide applications are competent?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. PCA Michael Molatore license: 71452.</p>	
2.10.11	<p>Question: Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. QAL for Javier Carreno is on file.</p>	
2.10.12	<p>Question: 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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: YES.</p>	
2.10.13	<p>Question: Is it evident that the equipment used for pesticide applications is in good working order?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Pesticide equipment was observed in good conditions.</p>	
2.10.14	<p>Question: Are restricted entry interval (REI) signs posted in the area(s) where pesticide applications occur?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: Yes.</p>	