

PrimusGFS -Checklist - v 1.6

This Module should be completed for each one of the field operations in the scope of the application done by the organization. Sections 2.01 to 2.10 shall be repeated for each Ranch or Greenhouse operation and sections 2.11 to 2.15 should be repeated for each Harvest Crew operation, linked to the Ranch or Greenhouse where the harvesting is taking place.

Module 2 - GAP Option (Sections 2.01 to 2.15) Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
General GAP	2.01.01	Is there a designated person responsible for the food safety program in the field?	10	Y N		
Site Identification	2.02.01	Is the growing area(s) adequately identified or coded to enable trace back and trace forward in the event of a recall?	15	Y N		
Ground History	2.03.01	Were farming area(s) used for growing food crops for human consumption last season?	0	Y N		
Ground History	2.03.02	Has the growing area(s) been used for any non-agricultural functions? If No, go to 2.03.03	7	Y N		
Ground History	2.03.02a	If the land had 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?	15	Y N/ N/A		
Ground History	2.03.03	Has the growing area(s) been used for animal husbandry or grazing land for animals? If No, go to 2.3.04	7	Y N		
Ground History	2.03.03a	If the land was used previously for animal husbandry or grazing land for livestock, has a risk evaluation been performed?	10	Y N/ N/A		
Ground History	2.03.04	Is there evidence of animal presence and/or animal activity in the audited area? If answer is NO, go to Q 2.03.05.	15	Y N		
Ground History	2.03.04a	Is the evidence of animal presence and/or animal activity found, in the form of fecal contamination? If answer is NO, go to Q 2.03.05.	20	Y N		
Ground History	2.03.04b	Is the fecal matter found in the audited area, a systematic event (not sporadic)? If this question is answered Yes, automatic failure of this audit will result.	20	Y N		
Ground History	2.03.05	Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growing season? If No, go to 2.3.06	0	Y N		
Ground History	2.03.05a	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?	15	Y N/ N/A		
Ground History	2.03.05b	Have soil tests been conducted on the flooded area(s) showing soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	20	Y N/ N/A		
Ground History	2.03.06	Is the growing operation under organic principals? If No , go to 2.3.07	0	Y N		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Ground History	2.03.06a	Is current certification by an accredited organic certification organization on file and available for review?	0	Y N/ N/A		
Ground History	2.03.07	If the growing area(s) is a new purchase or lease, has a documented risk assessment been undertaken?	10	Y N/ N/A		
Adjacent Land Use	2.04.01	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	10	Y N		
Adjacent Land Use	2.04.01a	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.)?	15	Y N/ N/A		
Adjacent Land Use	2.04.02	Are, or is there evidence of domestic animals, wild animals, grazing lands (includes homes with hobby farms, and non commercial livestock) in proximity to growing operation? If No, go to 2.04.03.	10	Y N		
Adjacent Land Use	2.04.02a	Have physical measures been put in place to restrain domestic 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.)?	15	Y N/ N/A		
Adjacent Land Use	2.04.02b	Is there a written policy supported by visual evidence that domestic, livestock, or wild animals are not allowed in the growing area? Note: This includes any packaging or equipment storage areas.	10	Y N/ N/A		
Adjacent Land Use	2.04.02c	Are measures in place to reduce or limit the animal intrusion (i.e., monitoring field perimeter for signs of intrusion)?	15	Y N/ N/A		
Adjacent Land Use	2.04.03	Are untreated animal manure piles, compost, biosolids, or nonsynthetic amendment stored and/or applied on adjacent land? If No, go to 2.04.04	10	Y N		
Adjacent Land Use	2.04.03a	Have physical measures been taken to secure untreated animal manure piles, compost, biosolids, or nonsynthetic amendment stored and/or applied on adjacent land?	15	Y N/ N/A		
Adjacent Land Use	2.04.03b	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?	10	Y N/ N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Adjacent Land Use	2.04.04	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)? If No, go to 2.04.05	10	Y N		
Adjacent Land Use	2.04.04a	Have appropriate measures been taken to mitigate risks related to nearby operations?	15	Y N/ N/A		
Adjacent Land Use	2.04.05	Is there evidence of human fecal matter in the adjacent land to the audited area? If NO, go to 2.05.01	15	Y N		
Adjacent Land Use	2.04.05a	Does the human fecal matter found in the adjacent area, represents a high risk to the crop for potential of contamination due to conditions as: lack of access controls (barriers), closeness to the growing area and equipment, crop type and maturity, land condition, and others?	20	Y N		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.01	Is there a written policy supported by visual evidence that domestic and wild animals, livestock, or birds are not allowed in the growing facility; including grounds and any packaging or equipment storage areas.	10	Y N		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.02	Are all entry points to growing facility(s), storage and packaging areas protected to prevent entry of rodents or birds?	10	Y N		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.03	If used, are pest control devices (inc. rodent traps and electrical fly killers) located away from exposed food products? Poisonous rodent bait traps are not used within the growing facility or inside any storage or packaging areas?	10	Y N N/A		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.03a	If used, are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	10	Y N N/A		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.03b	If used, are pest control devices adequate in number and location?	10	Y N N/A		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.03c	If used, are all pest control devices identified by a number or other code (e.g. barcode) ?	10	Y N N/A		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.03d	If used, are all pest control devices properly installed and secured?	10	Y N N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
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Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.04	Is there a written pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license (if baits are used) and insurance documents?	15	Y N N/A		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.05	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	10	Y N N/A		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.06	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions (if issues were noted) (in-house and/or contract)?	10	Y N N/A		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.07	Has the facility eliminated or controlled any potential glass, metal or hard plastic contamination issues?	10	Y/N		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.08	Is there a written glass policy (including glass breakage procedure and where necessary a glass register)?	10	Y/N/N/A		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.09	Are the growing facility(s), including grounds and any packaging and storage areas clean and well maintained?	10	Y/N		
Pest and Foreign Material Controls - <i>Applicable for greenhouses only</i>	2.05.1	If applicable, are compost and/or substrate receiving and storage areas adequately separated from crop production and packaging and other storage areas?	10	Y N N/A		
Growing Media (Substrate) Use - <i>Applicable for greenhouses only</i>	2.06.01	Is soil used in the growing operation?	0	Y N		
Growing Media (Substrate) Use - <i>Applicable for greenhouses only</i>	2.06.02	Is a hydroponic system used?	0	Y N N/A		
Growing Media (Substrate) Use - <i>Applicable for greenhouses only</i>	2.06.03	If a hydroponic system is used, is it a "closed" hydroponic system (excess solution is captured and reused) ?	0	Y N N/A		
Growing Media (Substrate) Use - <i>Applicable for greenhouses only</i>	2.06.03a	If used, are records available detailing how the solution is treated for recycling?	15	Y N/ N/A		
Growing Media (Substrate) Use - <i>Applicable for greenhouses only</i>	2.06.04	Are substrates (e.g. sand, gravel, vermiculite, rockwool, perlite, peat moss, coir, etc.) used? If no, go to 2.6.05	0	Y N N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Growing Media (Substrate) Use - <i>Applicable for greenhouses only</i>	2.06.04a	If substrates are heat/steam sterilized, have the location, date of sterilization, time/temperature readings, operator's name and pre-plant interval been recorded?	15	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.01	Is untreated human sewage sludge used in the growing cycle? If this question is answered Yes, automatic failure of this audit will result.	20	Y N		
Fertilizer/Crop Nutrition	2.07.02	Is compost produced from animal derived materials used by the grower? If No, go to 2.07.03	0	Y N		
Fertilizer/Crop Nutrition	2.07.02a	Are compost applications incorporated into the soil prior to planting or bud burst for tree crops and not applied during the growing season?	10	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.02b	Are there compost use records available for each growing area, including application records which shows that the interval between application and harvest was not less than 45 days?	15	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.02c	Are there Certificate(s) of Analysis (CoA) from the compost supplier(s) that covers pathogen testing (plus any other legally/best practice required testing) and does the grower have relevant letters of guarantee regarding SOP's and logs?	20	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.02d	Are there Certificate(s) of Analysis (COA), letters of guarantee or some other documents from the compost supplier(s) that covers heavy metal testing?	10	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.03	Are biosolids used? If No, go to 2.07.04. NOTE: Special attention to commodity specific guidelines rules (e.g., Californian Leafy Greens) which ban the use of biosolids, see 2.07.03d	0	Y N		
Fertilizer/Crop Nutrition	2.07.03a	Are biosolids incorporated into the soil prior to planting or bud burst for tree crops and not applied during the growing season?	15	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.03b	Are the grower's biosolids use records available for each growing area, especially application records?	15	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.03c	Is there a Certificate(s) of Analysis (COA) from the biosolid supplier(s) certifying compliance with prevailing national/ local standards and guidelines (microbiological analysis)? If this question is answered No, automatic failure of this audit will result.	20	Y N/ N/A		

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Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Fertilizer/Crop Nutrition	2.07.03d	Are there Certificate(s) of Analysis (COA), letters of guarantee or some other documents from the biosolid supplier(s) certifying compliance with prevailing national/ local standards and guidelines (heavy metal test analysis)?	10	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.03e	Are biosolids being applied to crops where the country of production regulations/guidelines ban the use such materials e.g. Leafy Green Commodity Specific Guidelines in California? <u>If this question is answered Yes, automatic failure of this audit will result.</u>	20	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.04	Is untreated animal manure used? If No, go to 2.07.05. NOTE: Special attention to commodity specific guidelines rules (e.g., Californian Leafy Green Commodity Specific Guidelines) which ban the use of untreated animal manures. See 2.07.04d	15	Y N		
Fertilizer/Crop Nutrition	2.07.04a	Is untreated animal manure incorporated into the soil prior to planting or bud burst for tree crops and not applied during the growing season?	20	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.04b	Are there untreated animal manure records available for each growing area including application records which shows that the interval between application and harvest was not less than 120 days (unless more stringent laws or guidelines exist)?	15	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.04c	Are there Certificate(s) of Analysis (COA), specification or some other document available for review provided by the untreated animal manure supplier stating the components of the material?	20	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.04d	Are untreated animal manures being used where the country regulations/guidelines ban the use such materials (e.g., Californian Leafy Green Commodity Specific Guidelines)? If this question is answered Yes, automatic failure of this audit will result.	20	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.05	Are other nonsynthetic crop treatments used (e.g. compost teas, fish emulsions, fish meal, blood meal, "bio fertilizers")? If No, go to 2.07.06	0	Y N		
Fertilizer/Crop Nutrition	2.07.05a	Are nonsynthetic treatments that contain animal products or animal manures applied to the edible portions crops?	15	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.05b	Are nonsynthetic crop treatment records available for each growing area including application records demonstrating the interval between application and harvest was not less than 45 days?	15	Y N/ N/A		

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Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Fertilizer/Crop Nutrition	2.07.05c	Are there Certificate(s) of Analysis available from the nonsynthetic crop treatment suppliers that covers pathogen testing (plus any other legally/best practice required testing)?	20	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.05d	Are there Certificate(s) of Analysis (COA), letters of guarantee or some other documents from the nonsynthetic crop treatment suppliers that covers heavy metal testing?	10	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.06	Are any soil or substrate amendments (except inorganic nutrients/fertilizers) used that do not contain animal products and/or animal manures? If No, go to 2.07.07	0	Y N		
Fertilizer/Crop Nutrition	2.07.06a	Are the grower's soil or substrate amendment (except inorganic nutrients/fertilizers that do not contain animal products and/or animal manures) records available for review including application records?	10	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.06b	Are there Certificate(s) of Analysis (COA) and/or letters of guarantee stating that the materials used are free from animal products and/or animal manures?	20	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.07	Are inorganic fertilizers used? If No, go to 2.07.08	0	Y N		
Fertilizer/Crop Nutrition	2.07.07a	Are the grower's inorganic fertilizer records available for review including application records?	10	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.07b	Are there Certificate(s) of Analysis (COA), letters of guarantee or some other documents from the inorganic fertilizer supplier(s) that specifies the all the ingredients including inert materials?	7	Y N/ N/A		
Fertilizer/Crop Nutrition	2.07.08	If fertilizers and/or fertilizer containers are stored on the property, are they stored in a manner to prevent contamination to the growing area(s) or any of water sources?	3	Y N/ N/A		
Irrigation / Water Use	2.08.01	Does the growing operation practice dryland farming? If No, go to 2.08.02	0	Y N		

Module 2 - GAP Option (Sections 2.01 to 2.15)
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Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Irrigation / Water Use	2.08.01a	If the growing operation practices dryland farming, are there water systems used in the growing operation to supply for crop needs such as crop protection/fertilizer applications, and frost or freeze prevention program? If No, go to 2.08.02	0	Y N/ N/A		
Irrigation / Water Use	2.08.01b	Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.01d.	20	Y N/ N/A		
Irrigation / Water Use	2.08.01c	Are the microbiological tests current and conducted at the required and/or expected frequencies?	15	Y N/ N/A		
Irrigation / Water Use	2.08.01d	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	Y N/ N/A		
Irrigation / Water Use	2.08.01e	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	Y N/ N/A		
Irrigation / Water Use	2.08.01f	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	20	Y N/ N/A		
Irrigation / Water Use	2.08.02	Is the water used for the growing operation sourced from municipal or district water pipeline systems? If No, go to 2.08.03	0	Y N		
Irrigation / Water Use	2.08.02a	Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.02c.	20	Y N/ N/A		
Irrigation / Water Use	2.08.02b	Are the microbiological tests current and conducted at the required and/or expected frequencies?	15	Y N/ N/A		
Irrigation / Water Use	2.08.02c	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	Y N/ N/A		
Irrigation / Water Use	2.08.02d	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	Y N/ N/A		
Irrigation / Water Use	2.08.02e	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	20	Y N/ N/A		
Irrigation / Water Use	2.08.02f	Are the crops irrigated by a micro irrigation or drip system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.02g	Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	0	Y N/ N/A		
Irrigation / Water Use	2.08.02h	Are the crops irrigated by flood irrigation or a furrow system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.02i	Are the crops sub irrigated (also known as seepage irrigation)?	0	Y N/ N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
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Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Irrigation / Water Use	2.08.03	Is the water used in the growing operation sourced from wells? If No, go to 2.08.04	0	Y N		
Irrigation / Water Use	2.08.03a	Are all well heads at adequate distance from untreated manure?	15	Y N/ N/A		
Irrigation / Water Use	2.08.03b	Is the well designed to prevent contamination?	10	Y N/ N/A		
Irrigation / Water Use	2.08.03c	Is it evident that the well(s) is free from contamination issues and are measures taken to minimize contamination of wells?	10	Y N/ N/A		
Irrigation / Water Use	2.08.03d	Are records kept for periodic inspections and treatment of wells (if performed) available for review?	7	Y N/ N/A		
Irrigation / Water Use	2.08.03e	Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.03g	20	Y N/ N/A		
Irrigation / Water Use	2.08.03f	Are the microbiological tests current and conducted at the required and/or expected frequencies?	15	Y N/ N/A		
Irrigation / Water Use	2.08.03g	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	Y N/ N/A		
Irrigation / Water Use	2.08.03h	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	Y N/ N/A		
Irrigation / Water Use	2.08.03i	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	20	Y N/ N/A		
Irrigation / Water Use	2.08.03j	Are the crops irrigated by a micro irrigation or drip system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.03k	Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	0	Y N/ N/A		
Irrigation / Water Use	2.08.03l	Are the crops irrigated by flood irrigation or a furrow system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.03m	Are the crops sub irrigated (also known as seepage irrigation)?	0	Y N/ N/A		
Irrigation / Water Use	2.08.04	Is the water used in the growing operation sourced from ponds, reservoirs, watersheds or other surface water source? If No, go to 2.08.05	0	Y N		
Irrigation / Water Use	2.08.04a	Is surface water in adequate distance from untreated manure?	15	Y N/ N/A		
Irrigation / Water Use	2.08.04b	Do animals (domestic, livestock, or wild) have access to the water source?	7	Y N/ N/A		
Irrigation / Water Use	2.08.04c	Is it evident that the water source is free of contamination issues and are measures taken to minimize contamination of the water source?	10	Y N/ N/A		
Irrigation / Water Use	2.08.04d	Are records kept for the periodic visual inspections and disinfection treatments (if used) available for review?	7	Y N/ N/A		

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Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Irrigation / Water Use	2.08.04e	Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.04g	20	Y N/ N/A		
Irrigation / Water Use	2.08.04f	Are the microbiological tests current and conducted at the required and/or expected frequencies?	15	Y N/ N/A		
Irrigation / Water Use	2.08.04g	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	Y N/ N/A		
Irrigation / Water Use	2.08.04h	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	Y N/ N/A		
Irrigation / Water Use	2.08.04i	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	20	Y N/ N/A		
Irrigation / Water Use	2.08.04j	Are the crops irrigated by a micro irrigation or drip system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.04k	Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	0	Y N/ N/A		
Irrigation / Water Use	2.08.04l	Are the crops irrigated by flood irrigation or a furrow system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.04m	Are the crops sub irrigated (also known as seepage irrigation)?	0	Y N/ N/A		
Irrigation / Water Use	2.08.05	Is the water used in the growing operation sourced from canals, rivers, ditches, or other open flowing water systems? If No, go to 2.08.06	0	Y N		
Irrigation / Water Use	2.08.05a	Is surface water in adequate distance from untreated manure?	15	Y N/ N/A		
Irrigation / Water Use	2.08.05b	Is the water source under the direction of a water authority or district?	5	Y N/ N/A		
Irrigation / Water Use	2.08.05c	Do animals (domestic, livestock, or wild) have access to the water source?	7	Y N/ N/A		
Irrigation / Water Use	2.08.05d	Is it evident that the water source is free of contamination issues and are measures taken to minimize contamination of the water source?	10	Y N/ N/A		
Irrigation / Water Use	2.08.05e	Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?	7	Y N/ N/A		
Irrigation / Water Use	2.08.05f	Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.05h	20	Y N/ N/A		
Irrigation / Water Use	2.08.05g	Are the microbiological tests current and conducted at the required and/or expected frequencies?	15	Y N/ N/A		
Irrigation / Water Use	2.08.05h	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	Y N/ N/A		

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Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Irrigation / Water Use	2.08.05i	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	Y N/ N/A		
Irrigation / Water Use	2.08.05j	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	20	Y N/ N/A		
Irrigation / Water Use	2.08.05k	Are the crops irrigated by a micro irrigation or drip system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.05l	Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	0	Y N/ N/A		
Irrigation / Water Use	2.08.05m	Are the crops irrigated by flood irrigation or furrow system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.05n	Are the crops sub irrigated (also known as seepage irrigation)?	0	Y N/ N/A		
Irrigation / Water Use	2.08.06	Is reclaimed water used in the growing operation? NOTE: This refers to wastewater that has gone through a treatment process. If No, go to 2.08.07	0	Y N		
Irrigation / Water Use	2.08.06a	Is the reclamation process under the direction of a water reclamation management or authority?	10	Y N/ N/A		
Irrigation / Water Use	2.08.06b	Are microbial control measures for reclaimed water utilized?	15	Y N/ N/A		
Irrigation / Water Use	2.08.06c	Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.06e	20	Y N/ N/A		
Irrigation / Water Use	2.08.06d	Are the microbiological tests current and conducted at the required and/or expected frequencies?	15	Y N/ N/A		
Irrigation / Water Use	2.08.06e	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	Y N/ N/A		
Irrigation / Water Use	2.08.06f	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	Y N/ N/A		
Irrigation / Water Use	2.08.06g	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	20	Y N/ N/A		
Irrigation / Water Use	2.08.06h	Are the crops irrigated by a micro irrigation or drip system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.06i	Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	0	Y N/ N/A		
Irrigation / Water Use	2.08.06j	Are the crops irrigated by flood irrigation or a furrow system?	0	Y N/ N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Irrigation / Water Use	2.08.06k	Are the crops sub irrigated (also known as seepage irrigation)?	0	Y N/ N/A		
Irrigation / Water Use	2.08.07	Are tail water (run off water) systems used in the growing operation? If No, go to 2.08.08	0	Y N		
Irrigation / Water Use	2.08.07a	Is surface water in adequate distance from untreated manure?	15	Y N/ N/A		
Irrigation / Water Use	2.08.07b	Do animals (domestic, livestock, or wild) have access to the tail water systems?	7	Y N/ N/A		
Irrigation / Water Use	2.08.07c	Is it evident that the water source is free of contamination issues and are measures taken to minimize contamination of the tail water system?	10	Y N/ N/A		
Irrigation / Water Use	2.08.07d	Are records kept for periodic visual inspection and disinfection (if occurring) of the water source and available for review?	7	Y N/ N/A		
Irrigation / Water Use	2.08.07e	Are microbiological tests, including generic E.coli conducted on the water? If No, go to 2.08.07g	20	Y N/ N/A		
Irrigation / Water Use	2.08.07f	Are the microbiological tests current and conducted at the required and/or expected frequencies?	15	Y N/ N/A		
Irrigation / Water Use	2.08.07g	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	Y N/ N/A		
Irrigation / Water Use	2.08.07h	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	Y N/ N/A		
Irrigation / Water Use	2.08.07i	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	20	Y N/ N/A		
Irrigation / Water Use	2.08.07j	Are the crops irrigated by a micro irrigation or drip system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.07k	Is overhead irrigation used to irrigate the crop or as part of a frost or freeze prevention program? NOTE: "Irrigating the crop" refers to irrigation during the mature growing cycle. This does not include pre-planting or just after planting to create a stand.	0	Y N/ N/A		
Irrigation / Water Use	2.08.07l	Are the crops irrigated by flood irrigation or furrow system?	0	Y N/ N/A		
Irrigation / Water Use	2.08.07m	Are the crops sub irrigated (also known as seepage irrigation)?	0	Y N/ N/A		
Irrigation / Water Use	2.08.08	Are check valves, anti-siphon devices, or other back flow prevention systems in use when and where necessary?	10	Y N/ N/A		
Irrigation / Water Use	2.08.09	Is irrigation equipment not in use free from pest contamination and stored clean, off the ground?	10	Y N/ N/A		
Crop Protection	2.09.01	Is there a documented policy and/or procedures for the mixing/loading of crop protection materials?	5	Y N/ N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Crop Protection	2.09.01a	Is mixing, loading, or the dilution of crop protection materials performed safely and within a distance where the growing area and water sources are not affected?	7	Y N/ N/A		
Crop Protection	2.09.02	Is there a documented policy and/or procedures for the rinsing and cleaning of crop protection equipment?	5	Y N/ N/A		
Crop Protection	2.09.02a	Is rinsing and cleaning of crop protection equipment performed safely and within a distance where land and water sources are not affected?	7	Y N/ N/A		
Crop Protection	2.09.03	Is there documentation that shows the individual(s) making decisions for crop protection are qualified?	10	Y N/ N/A		
Crop Protection	2.09.04	Is there documentation that shows employees who handle crop protection materials are trained or are under the supervision of a trained individual?	15	Y N/ N/A		
Crop Protection	2.09.05	Does the growing operation follow a pesticide application recording program of all plant protection products (including soil and substrate pre-plant treatments)? If No, go to 2.09.06. If this question is answered No, automatic failure of this audit will result.	20	Y N/ N/A		
Crop Protection	2.09.05a	Are crop protection application records up to date and available for review?	15	Y N/ N/A		
Crop Protection	2.09.06	Has the growing operation got registration information available about the plant protection products registered for use for the target crops in the country of production? If N/A, go to 2.09.07. If this question is answered NO, automatic failure of this audit will result.	20	Y N/ N/A		
Crop Protection	2.09.06a	Are crop protection applications restricted by the guidelines established by the product label, manufacturer recommendation, or by prevailing national/ local standards and guidelines? If this question is answered No, automatic failure of this audit will result.	20	Y N/ N/A		
Crop Protection	2.09.06b	Where harvesting is restricted by pre-harvest intervals (as required on the crop protection chemical product labels, manufacturer recommendations and/or by prevailing national/ local standards) is the grower adhering to these pre-harvest interval time periods? If this question is answered No, automatic failure of this audit will result.	20	Y N/ N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Crop Protection	2.09.07	If applicable, for those plant protection products that are not registered for use on target crops in the country of production, if the country has no or a partial legislative framework to cover plant protection products, can the grower show that they have registration information, label information, MRL tolerances, etc. for the country of destination? If this question is answered No, automatic failure of this audit will result. If N/A, go to 2.09.08.	20	Y N/ N/A		
Crop Protection	2.09.07 a	Is there evidence available that the grower is taking all the necessary measures to comply with the country(ies) of destination expectations regarding plant protection products use (registration information, label information, MRL tolerances and any other guidelines applicable)? If this question is answered No, automatic failure of this audit will result.	10	Y N/ N/A		
Crop Protection	2.09.08	Are employee re-entry intervals established as required by the pesticide label, manufacturer recommendation, or by prevailing national/ local standards and guidelines?	10	Y N/ N/A		
Crop Protection	2.09.09	When crop protection applications occur, does posting take place on area of treatment according to prevailing national/ local standards and guidelines?	10	Y N/ N/A		
Crop Protection	2.09.10	To avoid drift, are crop protection applications restricted when gusts are excessive?	10	Y N/ N/A		
Crop Protection	2.09.11	If crop protection containers are stored on the property (even temporarily), are they stored in a manner to prevent contamination and disposed of responsibly?	10	Y N/ N/A		
Crop Protection	2.09.12	Have documented policies and/or procedures been developed for the monitoring of crop protection application equipment (e.g. calibration procedures, inspections, replacement)?	10	Y N/ N/A		
Crop Protection	2.09.12a	Is it evident that the equipment used for crop protection applications is in good working order?	10	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.01	Does the growing operation have a documented and implemented policy for dealing with employees who appear to be physically ill, or become ill while working?	10	Y N		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.02	Does the growing operation have a documented and implemented policy regarding employees with open sores and wounds?	10	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.03	Does the growing operation have documented and implemented procedures describing the disposition of product that has come into contact with blood or other bodily fluids? If this question is answered No, automatic failure of this audit will result.	20	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.04	Does the growing operation have documented and implemented policies prohibiting eating, drinking (including gum chewing) using tobacco in the growing area?	10	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.05	Is there a food safety hygiene training program covering new and existing employees and are there records of these training events?	15	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.06	Are there operational toilet facilities provided? If NO, go to 2.10.07. If this question is answered No, the audit will result in an automatic failure.	20	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.06a	Are toilet facilities placed within ¼ mile or 5 minutes walking distance of all employees?	10	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.06b	Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment and growing areas?	15	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.06c	Is a minimum of one toilet facility provided for each group of 20 employees?	5	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.06d	Do toilet facilities have visuals or signs, written in the appropriate languages, reminding employees to wash their hands before returning to work?	20	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.06e	Are the toilets maintained in a clean and sanitary condition and are there records showing toilet cleaning, servicing and stocking is occurring regularly?	10	Y N/ N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.06f	Are the catch basins of the toilets designed and maintained to prevent contamination (e.g. free from leaks and cracks)?	5	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.06g	Is there a documented and implemented 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?	5	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.07	Is there evidence of human fecal contamination in the growing area(s)? If this question is answered Yes, automatic failure of this audit will result.	20	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.08	Are there operational hand washing facilities provided? If No, go to 2.10.09.	15	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.08a	Are the hand washing facilities placed within ¼ mile or 5 minutes walking distance of all employees?	10	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.08b	Are hand wash stations clearly visible (e.g. situated outside the toilet facility) and easily accessible to workers?	5	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.08c	Are hand wash stations properly stocked with soap, paper towels and trash can?	5	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.08d	Are the hand wash stations designed and being maintained to prevent contamination onto the growing area(s) (i.e. spent water does not go straight to the ground)?	5	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.08e	Does the growing operation have a documented and implemented policy and procedure in place requiring employees to wash their hands (e.g. prior to beginning work, after breaks, after toilet use)?	10	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.09	Is fresh potable drinking water provided for workers? If No, go to 2.10.10	10	Y N		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.09a	If used, are water containers maintained in a clean condition?	5	Y N/ N/A		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.10	Are first-aid kits available and is the inventory maintained properly?	5	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.11	Are there trash cans available on the field placed in suitable locations?	5	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.12	Are there any foreign material issues observed that are or could be potential risks to the product in the growing area(s) (e.g., jewelry)?	5	Y N		
Field Employee Hygiene (<i>Applies to on-the-farm or greenhouse workers not the harvesting workers</i>)	2.10.13	Is there a documented and implemented policy that infant or toddler aged children are not allowed in the growing area? NOTE: This includes any packaging or equipment storage areas.	10	Y N		
Harvesting Inspections, Policies and Training	2.11.01	Have self-audits been completed for this harvest crew?	5	Y/N		
Harvesting Inspections, Policies and Training	2.11.02	Was a pre-harvest inspection performed on the block being harvested and was the block cleared for harvest? If No, go to 2.11.03.	5	Y/N		
Harvesting Inspections, Policies and Training	2.11.02a	Where pre-harvest inspections have discovered issues, have buffer zones been clearly identified and at the time of the audit, are these buffer zones being respected?	15	Y/N/NA		
Harvesting Inspections, Policies and Training	2.11.03	Are there records of daily pre-operation inspections that check key aspects of equipment hygiene, personal hygiene, etc.?	5	Y/N		
Harvesting Inspections, Policies and Training	2.11.04	Is there a documented and implemented policy that when commodities are dropped on the ground they are discarded? (Non-applicable for commodities such as tubers, root crops, etc.)	5	Y/N/NA		
Harvesting Inspections, Policies and Training	2.11.05	Is there a food safety hygiene training program covering new and existing employees and are records of these training events?	15	Y/N/		
Harvesting Inspections, Policies and Training	2.11.06	Is there a documented and implemented policy stating what happens when harvesters find evidence of animal intrusion e.g. fecal material?	5	Y/N		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.01	Are there any employees observed with improperly covered open wounds?	5	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.02	Are any employees eating and drinking (other than water) in active harvest areas, areas yet to be harvested, near harvested product or storage areas?	5	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.03	Are any employees using tobacco products in active harvest areas, areas yet to be harvested, near harvested product or storage areas?	5	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.04	Is it evident the clothing harvesters are wearing is not posing a cross contamination risks?	5	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.05	Is it evident that employees are free of exposed jewelry (that may pose a foreign contamination issue) except for a single plain ring?	5	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.06	Where gloves are required to be used by the auditee, are they appropriate for the type of harvesting (e.g., not using cotton gloves for harvesting a product such as lettuce) and are they in good working order?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.06a	Where gloves are used, are they latex-free?	0	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.07	If any protective clothing is used by the auditee (e.g., gloves, aprons, sleeves) are they removed prior to using restrooms, going on breaks, etc?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.07a	Are secondary hand sanitation stations (e.g., hand dip, gel or spray stations) adequate in number and location? Are the stations maintained properly? <u>NOTE: Secondary hand sanitation does not replace hand washing requirements (lack surfactant qualities).</u>	5	Y/N/N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08	Are there operational toilet facilities provided? If this question is answered No, the audit will result in an automatic failure. If No, go to 2.12.09	20	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08a	Are toilet facilities located in a suitable area and within ¼ mile or 5 minutes walking distance of all employees?	10	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08b	Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	15	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08c	Are separate toilet facilities provided for men and women in groups larger than 5 employees?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08d	Is a minimum of one toilet facility provided for each group of 20 employees?	10	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08e	Do toilet facilities have visuals or signs, written in the appropriate languages, reminding employees to wash their hands before returning to work?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08f	Are toilets supplied with toilet paper and is the toilet paper maintained properly (e.g. toilet paper rolls not stored on the floor or in the urinals)?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08g	Are the toilets maintained in a clean condition?	10	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08h	Are toilets constructed of materials that are easy to clean?	2	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08i	Are the toilet's construction materials of a light color allowing easy evaluation of cleaning performance?	2	Y/N/N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08j	Is there a documented and implemented policy that if portable toilets are used, waste is disposed of properly and the units are cleaned in an appropriate location?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08k	Are there toilet cleaning records and for portable toilets, are there servicing records?	2	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08l	If used, are catch basins of the toilets designed and maintained to prevent contamination (e.g. free from leaks and cracks)?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.08m	Are the toilet catch basins emptied properly?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.09	Is there evidence of human fecal contamination in the harvesting area? If this Yes, an automatic failure of the audit will occur.	20	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10	Are operational hand washing facilities provided? If No, go to 2.12.11, If this question is answered No, an automatic failure of the audit will occur.	20	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10a	Are the hand washing facilities placed within ¼ mile or 5 minutes walking distance of all employees?	15	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10b	Are hand wash stations clearly visible (e.g. situated outside the toilet facility) and easily accessible to workers?	2	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10c	In the event of running out of toilet materials (e.g., water, soap, toilet tissue, hand paper towels) are there extra supplies readily available so that toilets can be restocked quickly?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10d	Is soap made available at all hand washing facilities? If No, go to 2.12.10f	10	Y/N/N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10e	Is non-perfumed soap available?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10f	Are single-use towels available at all hand washing facilities and trash cans for them?	10	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10g	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)?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10h	Are the employees washing their hands prior to beginning work? Score NA if this discipline is not observed at the time of the audit.	10	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10i	Are the employees washing their hands after break periods? Score NA if this discipline is not observed at the time of the audit.	10	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10j	Are the employees washing their hands after using the toilet facilities? Score NA if this discipline is not observed at the time of the audit.	15	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.10k	Is it evident that corrective action is taken when employees fail to comply with hand washing guidelines?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.11	Is fresh potable drinking water readily accessible to employees.? If No, go to 2.12.12.	7	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.11a	Are the water containers maintained in a clean condition?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.11b	Are single use cups provided (unless a drinking fountain is used) made available near the drinking water?	7	Y/N/N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.12	Are first-aid kits available and is the inventory maintained properly?	5	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.13	If observed, are all commodities that come in contact with blood destroyed? If this question is answered No, an automatic failure of the audit will occur.	20	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.13a	Is there a documented and implemented policy and procedure in place and available for all commodities that come in contact with blood to be destroyed?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.14	Is garbage disposed of properly in the harvested and non harvested areas?	10	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.15	Are garbage containers provided in the field for the disposal of food and beverage containers, cups, and paper towels? If No, go to 2.12.16	5	Y/N		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.15a	Are garbage containers constructed and maintained (e.g. bags, lids) to protect against pre harvest or post harvest contamination of the crop?	5	Y/N/N/A		
Harvesting Employee Activities & Sanitary Facilities <i>(Applies to harvesting workers)</i>	2.12.16	Have any potential metal, glass, or plastic contamination issues been controlled?	5	Y/N		
Harvest Practices	2.13.01	Is there evidence of animal presence and/or animal activity in the harvesting area? If answer is NO, go to Q 2.13.02.	15	Y N		
Harvest Practices	2.13.01a	Is the evidence of animal presence and/or animal activity found, in the form of fecal contamination? If answer is NO, go to Q 2.13.02.	20	Y/N/N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Harvest Practices	2.13.01b	Is the fecal matter found in the audited area, a systematic event (not sporadic)? If this question is answered Yes, automatic failure of this audit will result.	20	Y/N/N/A		
Harvest Practices	2.13.02	Is the product harvested and transported to a facility for additional handling and/or final packing?	0	Y/N		
Harvest Practices	2.13.03	Is the product packed in the final packing unit in the field ? If No, go to 2.13.04.	0	Y/N		
Harvest Practices	2.13.03a	Is packing material (e.g. cartons, bags, clamshells, sacks, RPCs) intended for carrying product used for that purpose only?	5	Y/N/N/A		
Harvest Practices	2.13.03b	Is packing material free from evidence of pest activity, foreign materials and other signs of hazardous materials? If this question is answered No, an automatic failure of the audit will occur.	20	Y/N/N/A		
Harvest Practices	2.13.03c	Is packed product free from evidence of pest activity, foreign materials, hazardous materials and any adulteration issues? If this question is answered No, an automatic failure of the audit will occur.	20	Y/N/N/A		
Harvest Practices	2.13.03d	Is product and packing material free from exposure to the ground and or any handling contamination?	5	Y/N/N/A		
Harvest Practices	2.13.03e	Does the operation inspect packaging prior to use and is packed product inspected after packing; where contamination issues are found is corrective action taken and record?	5	Y/N/N/A		
Harvest Practices	2.13.03f	If packing material is left in the field overnight is it secured and protected?	5	Y/N/N/A		
Harvest Practices	2.13.04	Are grading and packing tables used? If No, go to 2.13.05.	0	Y/N		
Harvest Practices	2.13.04a	Does the surface allow for easy sanitation?	5	Y/N/N/A		
Harvest Practices	2.13.04b	Are grading and packing tables subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.05.	5	Y/N/N/A		
Harvest Practices	2.13.04c	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the grading and packing tables after cleaning has occurred?	5	Y/N/N/A		
Harvest Practices	2.13.04d	Are records of grading and packing tables equipment cleaning being maintained?	5	Y/N/N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Harvest Practices	2.13.05	Are re-useable containers (e.g. buckets, field totes, lugs, bins) used in the harvesting operation? If No, go to 2.13.06.	0	Y/N		
Harvest Practices	2.13.05a	Are re-useable containers made of easy to clean materials?	5	Y/N/N/A		
Harvest Practices	2.13.05b	Are re-useable containers subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.05e.	5	Y/N/N/A		
Harvest Practices	2.13.05c	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the re-useable containers after cleaning has occurred?	5	Y/N/N/A		
Harvest Practices	2.13.05d	Are records of re-useable containers cleaning being maintained?	5	Y/N/N/A		
Harvest Practices	2.13.05e	Are re-useable containers free from any handling contamination?	5	Y/N/N/A		
Harvest Practices	2.13.06	Are tools (e.g. knives, clippers, scissors, etc.) used in harvesting? If No, go to 2.13.07.	0	Y/N		
Harvest Practices	2.13.06a	Are harvest tools (e.g. knives, coring rings, holsters) being used, made of non corrosive and easy to clean materials (e.g. no wood or fabric parts)?	5	Y/N/N/A		
Harvest Practices	2.13.06b	Are harvest tools not being taken into break or toilet areas or used for any other purpose other than product harvesting?	5	Y/N/N/A		
Harvest Practices	2.13.06c	Are harvest tools free from exposure to the ground and or any handling contamination?	5	Y/N/N/A		
Harvest Practices	2.13.06d	Is there an equipment and utensil (e.g. knives) storage and control procedures when not in use?	5	Y/N/N/A		
Harvest Practices	2.13.06e	Are harvest tools subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 2.13.06h.	5	Y/N/N/A		
Harvest Practices	2.13.06f	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting tools after cleaning has occurred?	5	Y/N/N/A		
Harvest Practices	2.13.06g	Are records of harvesting tools cleaning being maintained?	5	Y/N/N/A		
Harvest Practices	2.13.06h	Are harvesting tool dips being maintained properly in terms of anti-microbial solution strength and are records of the solutions checks being maintained? AUDITORS SHOULD REQUIRE A TEST AT THE TIME OF THE AUDIT.	5	Y/N/N/A		
Harvest Practices	2.13.07	Is machinery used in the harvesting process? If No, go to 2.13.08.	0	Y/N		
Harvest Practices	2.13.07a	Are all food contact surfaces on the machinery used in the harvest process constructed of food grade materials or stainless steel?	5	Y/N/N/A		
Harvest Practices	2.13.07b	Does the packing surface allow for easy sanitation?	5	Y/N/N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Harvest Practices	2.13.07c	Is the harvesting equipment subject to a documented cleaning program including stating the cleaning frequency and cleaning procedures? If No, go to 2.13.07f.	5	Y/N/N/A		
Harvest Practices	2.13.07d	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting equipment after cleaning has occurred?	5	Y/N/N/A		
Harvest Practices	2.13.07e	Are records of harvesting equipment cleaning being maintained?	5	Y/N/N/A		
Harvest Practices	2.13.07f	Is equipment designed and used properly to minimize product contamination (e.g. drip pans utilized, lights protected)?	5	Y/N/N/A		
Harvest Practices	2.13.07g	Are only food grade lubricants used on the critical parts of the harvesting machinery that have the potential to contaminate product?	3	Y/N/N/A		
Harvest Practices	2.13.07h	Are all glass issues on harvesting machines, in-field trucks, and tractors protected in some manner?	3	Y/N/N/A		
Harvest Practices	2.13.07i	Are all platforms above product, packaging, or food contact surfaces (e.g. belts) on the harvest machinery, in-field trucks fitted with protection to prevent product contamination?	3	Y/N/N/A		
Harvest Practices	2.13.08	Is water used directly on product contact(e.g. re-hydration, core in field)? If No, go to 2.13.09.	0	Y/N		
Harvest Practices	2.13.08a	Are microbial tests conducted including Generic E.coli on water used for washing, hydrating, etc. harvested crops (e.g. re-hydration, core in field) ? If No, go to 2.13.08c.	10	Y/N/N/A		
Harvest Practices	2.13.08b	Are the microbiological tests current and conducted at the required and/or expected frequencies?	10	Y/N/N/A		
Harvest Practices	2.13.08c	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	10	Y/N/N/A		
Harvest Practices	2.13.08d	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	Y/N/N/A		
Harvest Practices	2.13.08e	Are the anti-microbial parameters clearly documented and correct for the type anti-microbial being used?	10	Y/N/N/A		
Harvest Practices	2.13.08f	Are anti-microbial checks being performed on a routine basis?	10	Y/N/N/A		
Harvest Practices	2.13.08g	Are corrective actions recorded where anti-microbial results are less than the stated minimum criteria?	10	Y/N/N/A		
Harvest Practices	2.13.09	Is the harvested product "in-field processed" or "In-field semi-processed" (e.g. core in field, top & tail, florets)? If No, go to 2.14.01.	0	Y/N		
Harvest Practices	2.13.09a	Does the process flow, machine layout, employee control, utensil control, etc. ensure that processed products are not contaminated by unprocessed products?	5	Y/N/N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
Harvest Practices	2.13.09b	Do all employees that come in contact with the product being harvested wear clean protective outer garments (e.g. hairnets, plastic gloves, sleeves and aprons)?	5	Y/N/N/A		
Harvest Practices	2.13.09c	Do all employees that wear protective outer garments remove and keep them in a clean and secure area during breaks or when using the toilet facilities?	5	Y/N/N/A		
Harvest Practices	2.13.09d	Are all plastic bin liners closed immediately after harvest to avoid contamination of the harvested product?	3	Y/N/N/A		
Transportation and Tracking	2.14.01	Are the vehicles transporting fresh produce from field to facility limited to this function only and maintained in proper condition?	5	Y/N		
Transportation and Tracking	2.14.02	Is there a system in place to track product from the farm? If No, go to 2.15.01.	20	Y/N		
Transportation and Tracking	2.14.02a	If product is being packed in the field, are the cartons, boxes, RPC's or any other packaging material used, identified with the harvesting date and growing location information on them? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processor facility.	10	Y/N/N/A		
Transportation and Tracking	2.14.02b	If product is being packed in the field and individual packing units are used (e.g., clamshells, bags, baskets or others), are these individual units identified with the harvesting date and growing location information on them? This question does not apply for raw material/bulk product destined for further handling in a packinghouse or processor facility.	10	Y/N/N/A		
On site storage	2.15.01	Is there an on site storage for items and/or equipment used in the harvest process (e.g., packing material, cartons, clamshells, re-usable containers, disinfectants, grading/packing tables, RPCs)? If No, skip sub-questions.	0	Y/N		
On site storage	2.15.01a	Are packaging, containers, and harvesting equipment stored to prevent cross contamination (this includes RPCs, cartons, clamshells, bins, and other harvesting type of containers that are single use or reusable, etc.)?	5	Y/N/N/A		
On site storage	2.15.01b	Is the storage area under a sanitation program?	5	Y/N/N/A		
On site storage	2.15.01c	Is the storage area under a pest control program?	5	Y/N/N/A		

Module 2 - GAP Option (Sections 2.01 to 2.15)
Good Agricultural Practices Requirements

Section	Q #	Question	Total Points	Available answers	Given Answer	Auditor Notes
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*Where laws, commodity specific guidelines and/or best practice recommendations exist and are derived from a reputable source, then these practices and parameters should be used. Audit users should allow a degree of risk association if laws, guidelines, best practices, etc., have not been documented.