



## PrimusLabs Audit (206195) Harvest Crew v07.04

**Harvest Company(s)**

**Smith Packing**

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**Customer(s)**

**Sun Coast Farms.**

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**Grower(s)**

**Suncoast Farms**

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**Ranch(s)**

**Ranch no.06**

Contact:  
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**Audit Type:**

Harvest Crew

**Foreman or Contact Person (and email):**

Israel Esparza. [israel@smithpackinginc.com](mailto:israel@smithpackinginc.com)

**Crew Name Or Number:**

Crew no: 03 Silverio Ramos

**Location/City:**

Santa Maria

**State:**

California

**Country:**

United States

**Date Audit Started:**

06/14/2013 09:00

**Date Audit Finished:**

06/14/2013 14:00

**Commodity(ies):**

Broccoli



<b>Auditor:</b>	<a href="#">Cristian Nieto</a> (PrimusLabs Auditors)
<b>Audit Percentage Score:</b>	100%
<b>Announced Audit?</b>	Yes
<b>Audit Scope:</b>	Review of a conventional Broccoli harvest crew operation which includes inspection of the growing/harvesting areas, adjacent land, harvesting practices, sanitary facilities, food safety training, policies and SOP's, as well as all the documentation related. The harvesting crew audited No:03 Foreman: Silverio Ramos.
<b>Audit Entered By:</b>	Cristian Nieto

**Additional Report Links**

[Report and Corrective Action Summary](#)

[See The Result Comparison](#)

[See The Audited Entity History](#)

**Corrective Actions Response**

**Note: This link must be used in order to notify that you are taking action in the corrective measures for questions that were not in full compliance.**

**Sections:**

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Inspection							
Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
01.01	Have self-audits been completed for each harvest crew?	Yes	5	5		<b>Yes. There is a program for periodic self-audits on field based on Smith Packing checklist. Last self inspection done on 06/10/2013, by Israel Esparza.</b>	
01.02	Was a pre-harvest inspection performed on the block being harvested and was the block cleared for harvest? If NO, go to 1.3.	Yes	5	5		<b>Yes. A pre-harvest inspection was performed on the block prior being harvested. Date: 06.14.2013 inspected by: Emanuel Gomez (Smith Packing Supervisor).</b>	
01.02a	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?	N/A	0	0		<b>N/A. Issues were not identified in the pre-harvest inspection.</b>	

01.03	Are there records of daily pre-operation inspections that check key aspects of equipment hygiene, personal hygiene, etc.?	Yes	5	5	Yes. There are records for a daily pre-operational inspections that check key aspects of equipment, personal hygiene, field conditions and other risks for Food Safety.
01.04	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. )	Yes	5	5	Yes. There is a policy documented in the Smith Packing Food Safety Manual which indicates that all the product dropped on the ground needs to be discarded. section: 5.2.2
01.05	Is there a food safety hygiene training program covering new and existing employees and are records of these training events?	Yes	15	15	Yes. There is a food safety hygiene training program covering new and existing employees, program in under Smith Packing GAPs manual section: 5.2.1 Last training on Food Safety for Silverio Ramos Crew: 06.10.2013. Number of harvesters on training: 17
01.06	Is there is a documented and implemented policy stating what happens when harvesters find evidence of animal intrusion e.g. fecal material?	Yes	5	5	Yes. There is a policy implemented stating what happens when harvesters find evidence of animal intrusion or fecal material, which included: product disposal, restrict the area 10 feet perimeter, log documentation.

### Employee Activities & Sanitary Facilities

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
02.01	Are there any employees observed with improperly covered open wounds?	No	5	5	No. At the time of the audit employees with open wounds were not observed.		
02.02	Are any employees eating and drinking (other than water) in active harvest areas, areas yet to be harvested, near harvested product or storage areas?	No	5	5	No. At the time of the audit employees eating or drinking in active areas were not observed.		
02.03	Are any employees using tobacco products in active harvest areas, areas yet to be harvested, near harvested product or storage areas?	No	5	5	No. At the time of the audit employees using tobacco products in active areas were not observed.		
02.04	Is it evident the clothing harvesters are wearing is not posing a cross contamination risks?	Yes	5	5	Yes. At the time of the audit no issues were observed on the harvesters clothing.		
02.05	Is it evident that employees are free of exposed jewelry (that may pose a foreign contamination issue) except for a single plain ring?	Yes	5	5	Yes. Crew: 03 no issues were observed at the time of the audit.		
02.06	Where gloves are required by the auditee, are they appropriate for the type of harvesting ( i.e., not using cotton gloves for harvesting a product such as lettuce) and are they in good working order?	Yes	5	5	Yes. Latex-free gloves are provided by Dole, gloves were observed in good working conditions.		

02.06a	Where gloves are used, are they latex-free?	Yes	0	0	Yes. Gloves used were latex-free. (Nitrile)
02.07	If any protective clothing is required by the auditee (e.g., gloves, aprons, sleeves) are they removed prior to using restrooms, going on breaks, etc?	N/A	0	0	N/A. At the time of the audit this activity was not observed.
02.07a	Are secondary hand sanitation stations (e.g., hand dip, gel or spray stations) adequate in number and location? Are the stations maintained properly? NOTE: Secondary hand sanitation does not replace hand washing requirements (lack surfactant qualities).	Yes	5	5	Yes. Secondary hand sanitation station (100 ppm chlorinated water) was available and properly located (one hand sanitation station for 17 harvesters).
02.08	Are there operational toilet facilities provided? If this question is answered No, the audit will result in an automatic failure. If No, go to 2.9	Yes	20	20	Yes. Toilet facilities are provided to the crew. 2 toilets for 17 harvesters.
02.08a	Are toilet facilities located in a suitable area and within ¼ mile or 5 minutes walking distance of all employees?	Yes	10	10	Yes. Toilet facilities are located in a suitable area and within ¼ mile or 5 minutes walking distance of all employees.
02.08b	Are toilet facilities in a suitable location to prevent contamination to product, packaging, equipment, and growing areas?	Yes	15	15	Yes. Toilet facilities are located away from the harvesting area to prevent product contamination. The facilities were placed in the field lateral road.
02.08c	Are separate toilet facilities provided for men and women in groups larger than 5 employees?	Yes	5	5	Yes. Separate toilet facilities are provided for men and women. 1 for men and 1 for women.
02.08d	Is a minimum of one toilet facility provided for each group of 20 employees?	Yes	10	10	Yes. Adequately number of toilet facilities are provided. Toilet facilities: 2. Employees: 17.
02.08e	Do toilet facilities have visuals or signs, written in the appropriate languages, reminding employees to wash their hands before returning to work?	Yes	5	5	Yes. Toilet facilities have visual signs posted reminding employees to wash their hands before returning to work.
02.08f	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)?	Yes	5	5	Yes. Toilets are supplied with toilet paper and properly maintained.
02.08g	Are the toilets maintained in a clean condition?	Yes	10	10	Yes. The toilets are maintained in a clean condition. Sucruc Inc, provides the cleaning service.
02.08h	Are toilets constructed of materials that are easy to clean?	Yes	2	2	Yes. Toilets are constructed of materials easy to clean.
02.08i	Are the toilet's construction materials of a light color allowing easy evaluation of cleaning performance?	Yes	2	2	Yes. Toilet's construction materials allows a easy evaluation of the cleaning performance.
02.08j	Is there a documented and implemented policy that if portable	Yes	5	5	Yes. There is a documented policy provided by Sucruc Inc. which

toilets are used, waste is disposed of properly and the units are cleaned in an appropriate location?

02.08k	Are there toilet cleaning records and for portable toilets, are there servicing records?	Yes	2	2	indicates the proper waste disposal and the appropriate location for cleaning of units. Waste is disposed in Santa Maria Waste Water Treatment Plant. <b>Yes. Records are posted inside toilet facilities. Last service: 06.14.2013.</b>
02.08l	If used, are catch basins of the toilets designed and maintained to prevent contamination (e.g. free from leaks and cracks)?	Yes	5	5	<b>Yes. Catch basins are designed and maintained to prevent contamination.</b>
02.08m	Are the toilet catch basins emptied properly?	N/A	0	0	<b>N/A. At the time of the audit this activity was not observed</b>
02.09	Is there evidence of human fecal contamination in the growing area? If this Yes, an automatic failure of the audit will occur.	No	20	20	<b>No. There was no evidence of human fecal contamination in the harvesting area.</b>
02.10	Are operational hand washing facilities provided? If No, go to 2.11, If this question is answered No, an automatic failure of the audit will occur.	Yes	20	20	<b>Yes. Operational hand washing stations are provided with soap, water and paper towels. Hand washing facilities are placed outside the toilet units.</b>
02.10a	Are the hand washing facilities placed within ¼ mile or 5 minutes walking distance of all employees?	Yes	15	15	<b>Yes. Hand washing facilities are placed within ¼ mile or 5 minutes walking distance of all employees.</b>
02.10b	Are hand wash stations clearly visible (e.g. situated outside the toilet facility) and easily accessible to workers?	Yes	2	2	<b>Yes. Hand washing stations are clearly visible and easily accessible to workers (out side the toilet facilities).</b>
02.10c	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?	Yes	5	5	<b>Yes. Replacements are provided by the foreman.</b>
02.10d	Is soap made available at all hand washing facilities? If No, go to 2.10f.	Yes	10	10	<b>Yes. Soap was available in all hand washing stations.</b>
02.10e	Is non-perfumed soap available?	Yes	5	5	<b>Yes. Soap with no fragrance was available on toilet facilities for</b>
02.10f	Are single-use towels available at all hand washing facilities and trash cans for them?	Yes	10	10	<b>Yes. Single-use towels were available at all hand washing facilities and trash cans for them.</b>
02.10g	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)?	Yes	5	5	<b>Yes. Hand wash stations were designed and maintained properly to prevent contamination onto product.</b>
02.10h	Are the employees washing their hands prior to beginning work? Score NA if this discipline is not observed at the time of the audit.	N/A	0	0	<b>N/A. This activity was not observed at the time of the audit.</b>

02.10i	Are the employees washing their hands after break periods? Score NA if this discipline is not observed at the time of the audit.	N/A	0	0	N/A. This activity was not observed at the time of the audit.
02.10j	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.	Yes	15	15	Yes. Employees hand washing properly were observed at the time of the audit.
02.10k	Is it evident that corrective action is taken when employees fail to comply with hand washing guidelines?	N/A	0	0	N/A. This activity was not observed at the time of the audit.
02.11	Is fresh potable drinking water readily accessible to employees.? If No, go to 2.12.	Yes	7	7	Yes. Fresh potable drinking water is accessible to all employees
02.11a	Are the water containers maintained in a clean condition?	Yes	5	5	Yes. Water containers maintained in a clean condition
02.11b	Are single use cups provided (unless a drinking fountain is used) made available near the drinking water?	Yes	7	7	Yes. Single use cups are provided to drinking water.
02.12	Are first-aid kits available and is the inventory maintained properly?	Yes	5	5	Yes. A first-aid kits available for the crew and properly maintained.
02.13	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.	N/A	0	0	N/A. At the time of the audit this activity was not observed.
02.13a	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?	Yes	5	5	Yes. This procedure is included in the Smith Packing Inc.(Log no: 5.2.2 Product Contamination) which indicates that all product contaminated with blood must be destroyed.
02.14	Is garbage disposed of properly in the harvested and non harvested areas?	Yes	10	10	Yes. The garbage disposal is coordinated by Smith Packing Inc, every day.
02.15	Are garbage containers provided in the field for the disposal of food and beverage containers, cups, and paper towels? If No, go to 2.16.	Yes	5	5	Yes. Garbage containers are provided beside to the toilet facilities.
02.15a	Are garbage containers constructed and maintained (e.g. bags, lids) to protect against pre harvest or post harvest contamination of the crop?	Yes	5	5	Yes. Garbage containers are constructed and maintained with bag and lid to protect against pre harvest or post harvest contamination of the crop.
02.16	Have any potential metal, glass, or plastic contamination issues been controlled?	Yes	5	5	Yes. No issues were observed.

## Harvest Practices

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
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03.01	Is the crop free of any evidence of systematic animal fecal (e.g. flocking geese, escaped cattle) contamination? If this question is answered NO, this question results in an automatic failure.	<b>Yes</b>	20	20		<b>Yes. No evidence of animal fecal was observed in the crop area.</b>
03.02	Is there evidence of animal activity in the crop that is a potential food safety risk?	<b>No</b>	20	20		<b>No. No evidence of animal presence and/or animal activity was observed.</b>
03.03	Is the product packed in the final packing unit in the field ? If No, go to 3.04.	<b>Yes</b>	0	0		<b>Yes. The product was packed in the final packing unit in the field.</b>
03.03a	Is packing material (e.g. cartons, bags, clamshells, sacks, RPCs) intended for carrying product used for that purpose only?	<b>Yes</b>	5	5		<b>Yes. All packing material observed was intended for carrying product only.</b>
03.03b	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.	<b>Yes</b>	20	20		<b>Yes. All packing material observed was free from evidence of pest activity, foreign materials and other signs of hazardous materials at the time of the audit.</b>
03.03c	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.	<b>Yes</b>	20	20		<b>Yes. All product observed was free from evidence of pest activity, foreign materials, adulteration and other signs of hazardous materials at the time of the audit.</b>
03.03d	Is product and packing material free from exposure to the ground and or any handling contamination?	<b>Yes</b>	5	5		<b>Yes. All product and packing material observed at the time of the audit was free from exposure to the ground and or any handling contamination.</b>
03.03e	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?	<b>Yes</b>	5	5		<b>Yes. The operation makes a visual inspection from the packaging material before and after used.</b>
03.03f	If packing material is left in the field overnight is it secured and protected?	<b>N/A</b>	0	0		<b>N/A. Smith Packing do not left overnight packing material in the field. All daily packing material is supplied directly from the Guadalupe Cooler (2040 Guadalupe road. Guadalupe CA).</b>
03.04	Are grading and packing	<b>Yes</b>	0	0	This refers to food contact	<b>Yes. Packing or grading tables</b>

	tables used? If No, go to 3.05.				surfaces used to grade, inspect, re-pack, or pack product.	<b>are used in the harvesting crew operation.</b>
03.04a	Does the surface allow for easy sanitation?	<b>Yes</b>	5	5		<b>Yes. The packing and grading tables surfaces allow the easy sanitation. (stainless and hard plastic materials)</b>
03.04b	Are grading and packing tables subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 3.05.	<b>Yes</b>	5	5		<b>Yes. Grading and packing tables are subject to a documented daily cleaning program including stating the frequency of cleaning and cleaning procedures. Logs were available for review at the time of the audit.</b>
03.04c	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the grading and packing tables after cleaning has occurred?	<b>Yes</b>	5	5		<b>Yes. Anti-microbial solution (100-150 ppm chlorinated water) is used to sanitize the grading and packing tables after cleaning.</b>
03.04d	Are records of grading and packing tables equipment cleaning being maintained?	<b>Yes</b>	5	5		<b>Yes. Daily records of grading and packing tables equipment cleaning are maintained and available for review at the time of the audit.</b>
03.05	Are re-useable containers (e.g. buckets, field totes, lugs, bins) used in the harvesting operation? If No, go to 3.06.	<b>No</b>	0	0		<b>No. No re-useable containers were used in the operation.</b>
03.05a	Are re-useable containers made of easy to clean materials?	<b>N/A</b>	0	0		<b>N/A. No re-useable containers were used in the operation.</b>
03.05b	Are re-useable containers subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 3.05e.	<b>N/A</b>	0	0		<b>N/A. No re-useable containers were used in the operation.</b>
03.05c	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the re-useable containers after cleaning has occurred?	<b>N/A</b>	0	0		<b>N/A. No re-useable containers were used in the operation.</b>
03.05d	Are records of re-useable containers cleaning being maintained?	<b>N/A</b>	0	0		<b>N/A. No re-useable containers were used in the operation.</b>
03.05e	Are re-useable containers free from any handling contamination?	<b>N/A</b>	0	0		<b>N/A. No re-useable containers were used in the operation.</b>
03.06	Are tools (e.g. knives, clippers, scissors, etc.) used in harvesting? If No, go to 3.07.	<b>Yes</b>	0	0	This refers to harvest tools (e.g. knives, clippers, scissors, etc.) used in harvesting.	<b>Yes. Knives (stainless steel and plastic handler) are used in the harvesting operation.</b>



03.06a	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)?	<b>Yes</b>	5	5		<b>Yes. Knives (stainless steel and plastic handler) are used in the harvesting operation.</b>
03.06b	Are harvest tools not being taken into break or toilet areas or used for any other purpose other than product harvesting?	<b>Yes</b>	5	5		<b>Yes. No harvesting tools were observed taken into break or toilet areas or used for any other purpose other than product harvesting.</b>
03.06c	Are harvest tools free from exposure to the ground and or any handling contamination?	<b>Yes</b>	5	5		<b>Yes. The harvesting tools were free from exposure to the ground and or any handling contamination</b>
03.06d	Is there an equipment and utensil (e.g. knives) storage and control procedures when not in use?	<b>Yes</b>	5	5		<b>Yes. All knives and protective garments are storage in field, the foreman is the responsible for the control of the equipment and utensils.</b>
03.06e	Are harvest tools subject to a documented cleaning program including stating the frequency of cleaning and cleaning procedures? If No, go to 3.06h.	<b>Yes</b>	5	5		<b>Yes. Harvesting tools are subject to a daily documented cleaning program including stating the frequency of cleaning and cleaning procedures.</b>
03.06f	Is an anti-microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting tools after cleaning has occurred?	<b>Yes</b>	5	5		<b>Yes. Chlorinated water is used to sanitize the harvesting tools (knives) 100-150 ppm.</b>
03.06g	Are records of harvesting tools cleaning being maintained?	<b>Yes</b>	5	5		<b>Yes. Records of harvesting tools cleaning being maintained and available for review.</b>
03.06h	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.	<b>Yes</b>	5	5		<b>Yes. Harvesting tool dips being maintained properly (stainless steel material), strength is checked every break time. Records of the strength were available for review.</b>
03.07	Is machinery used in the harvesting process? If No, go to 3.08.	<b>Yes</b>	0	0	This includes equipment with the potential to affect product (e.g., conveyor belts, mechanical harvesting units, field packing rigs, coring rigs and any "in-field" processing rigs). Please note that there are some more specific questions for coring rigs and any "in-field" processing rigs in a later section.	<b>Yes. Machinery is used in the harvesting process.</b>

03.07a	Are all food contact surfaces on the machinery used in the harvest process constructed of food grade materials or stainless steel?	<b>Yes</b>	5	5	<b>Yes. All food contact surfaces on the machinery used in the harvest process constructed of food grade materials, (stainless steel and hard plastic for the grading–packing tables).</b>
03.07b	Does the packing surface allow for easy sanitation?	<b>Yes</b>	5	5	<b>yes. Packing surfaces allow for easy sanitation.</b>
03.07c	Is the harvesting equipment subject to a documented cleaning program including stating the cleaning frequency and cleaning procedures? If No, go to 3.07f.	<b>Yes</b>	5	5	<b>Yes. Harvesting equipment subject to a documented cleaning program including stating the cleaning frequency and cleaning procedures.(LOG: Daily Cleaning program for Harvesting Machinery)</b>
03.07d	Is an anti–microbial solution (e.g. chlorinated or equivalent) used to sanitize the harvesting equipment after cleaning has occurred?	<b>Yes</b>	5	5	<b>Yes. Chlorinated water (100–150ppm) is used to sanitized the harvesting equipment after cleaning.</b>
03.07e	Are records of harvesting equipment cleaning being maintained?	<b>Yes</b>	5	5	<b>Yes. Records of the harvesting equipment daily cleaning records being maintained and available for review.</b>
03.07f	Is equipment designed and used properly to minimize product contamination (e.g. drip pans utilized, lights protected)?	<b>Yes</b>	5	5	<b>Yes. Drip Pans and lights protections were observed in the harvesting equipment to minimize the product contamination. The machinery and tractor were inspected and no issues were observed.</b>
03.07g	Are only food grade lubricants used on the critical parts of the harvesting machinery that have the potential to contaminate product?	<b>Yes</b>	3	3	<b>Yes. Food grade lubricant is used in the harvesting machinery (no.271 Synthetic Food grade grease).</b>
03.07h	Are all glass issues on harvesting machines, in–field trucks, and tractors protected in some manner?	<b>Yes</b>	3	3	<b>Yes. Tractor, trailer and harvesting machine for crew: 03 were inspected, no issues were observed at the time of the audit.</b>
03.07i	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?	<b>N/A</b>	0	0	<b>N/A. No platforms above the product were observed in the harvesting operation.</b>
03.08	Is water used directly on	<b>No</b>	0	0	<b>No. No water is used directly</b>

	product contact( e.g. re-hydration, core in field)? If No, go to 3.09.					<b>on product has part of the operation.</b>
03.08a	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 3.08c.	N/A	0	0		<b>N/A. No water is used directly on product has part of the operation.</b>
03.08b	Are the microbiological tests current and conducted at the required and/or expected frequencies?	N/A	0	0		<b>N/A. No water is used directly on product has part of the operation.</b>
03.08c	Do written procedures (SOPs) exist covering corrective measures for unsuitable or abnormal water testing results?	N/A	0	0		<b>N/A. No water is used directly on product has part of the operation.</b>
03.08d	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	N/A	0	0		<b>N/A. No water is used directly on product has part of the operation.</b>
03.08e	Are the anti-microbial parameters clearly documented and correct for the type anti-microbial being used?	N/A	0	0		<b>N/A. No water is used directly on product has part of the operation.</b>
03.08f	Are anti-microbial checks being performed on a routine basis?	N/A	0	0		<b>N/A. No water is used directly on product has part of the operation.</b>
03.08g	Are corrective actions recorded where anti-microbial results are less than the stated minimum criteria?	N/A	0	0		<b>N/A. No water is used directly on product has part of the operation.</b>
03.09	Is the harvested product "in-field processed" or "In-field semi-processed" (e.g. core in field, top & tail, florets)? If No, go to 4.01.	Yes	0	0	"In field processed" products are subject to the all the questions in this audit and these extra requirements below. "In field processed" usually refers to product who having multiple cuts surfaces created in the field e.g. coring in field, topping & tailing, florets.	<b>Yes. In-field semi-processed, the product is cutted-grading and packed into a new carton box- palletizing and taken to the Guadalupe Cooler.</b>
03.09a	Does the process flow, machine layout, employee control, utensil control, etc. ensure that processed products are not contaminated by unprocessed products?	Yes	5	5		<b>Yes. The process flow, machine layout, employee control, utensil control, ensure that processed products are not contaminated by unprocessed products.</b>
03.09b	Do all employees that come in contact with the product being harvested wear clean	Yes	5	5		<b>Yes. All employees that come in contact with the product being harvested wear clean</b>

03.09c	protective outer garments (e.g. hairnets, plastic gloves, sleeves and aprons)? 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?	N/A	0	0		protective outer garments (hairnets, sleeves, aprons and gloves) N/A. This activity was not observed the day of the audit.
03.09d	Are all plastic bin liners closed immediately after harvest to avoid contamination of the harvested product?	N/A	0	0		N/A. No plastic bin liners are used in the operation.

### Transportation and Tracking

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
04.01	Are the vehicles transporting fresh produce from field to facility limited to this function only and maintained in proper condition?	Yes	5	5		Yes. The vehicles transporting the product from field to the cooler are limited to this function only.	
04.02	Is there a system in place to track product from the farm? If No, go to 5.01.	Yes	20	20		Yes. There is a system in place to track the product from the field. (Grower,Ranch number, harvesting crew, lot number and day of harvest).	
04.02a	Is harvested product (each individual unit) coded to identify date of harvest? NOTE: This question is targeting finished goods packed in the field. N/A for raw material/bulk product destined for further handling in a packinghouse or processor facility.	Yes	10	10		Yes. The harvested product was coded outside the carton cases. The product was identified by: (Grower,Ranch number, harvesting crew, lot number and day of harvest).	
04.02b	Is harvested product (each individual unit) coded to identify production area where grown (e.g. field/lot/greenhouse)? NOTE: This question is targeting finished goods packed in the field. N/A for raw material/bulk product destined for further handling in a packinghouse or processor facility.	Yes	10	10		Yes. The product was coded by: (Grower,Ranch number, harvesting crew, lot number and day of harvest). On the outside of each carton box.	

### On Site Storage

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
05.01	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, go to 6.1.	No	0	0		No. There is no storage areas used in the harvesting operation.	
05.01a	Are packaging, containers, and harvesting equipment stored to prevent cross contamination (this includes	N/A	0	0		N/A. There is no storage areas used in	

	RPCs, cartons, clamshells, bins, and other harvesting type of containers that are single use or reusable, etc.)?					<b>the harvesting operation.</b>
05.01b	Is the storage area under a sanitation program?	N/A	0	0		<b>N/A. There is no storage areas used in the harvesting operation.</b>
05.01c	Is the storage area under a pest control program?	N/A	0	0		<b>N/A. There is no storage areas used in the harvesting operation.</b>







### Food Security



Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
06.01	Is access to the harvest area and related equipment controlled (unauthorized individuals Not allowed near the equipment)?	Yes	5	5		<b>Yes. All visitors to the harvesting areas need to sign the visitors document. Unauthorized individuals are not allowed near the harvesting areas.</b>	
06.02	Are Harvest Crew Foreman and members directed to report entry of unauthorized individuals?	Yes	5	5		<b>Yes. Harvest Crew Foreman and members are directed to report entry of unauthorized individuals.</b>	
06.03	Does the company have documented food security policies?	Yes	3	3		<b>Yes. Smith Packing company have documented food security policies under the document: 10.0 Policy for visitors.</b>	
06.04	Are materials such as sanitizers or packaging (cartons, film, wraps, etc.) stored in secured areas overnight?	N/A	0	0		<b>N/A. The harvesting operation do not have storage in the field, packaging material is supplied directly from the Guadalupe Cooler and the sanitizer materials are controlled for the foreman.</b>	
06.05	Are materials (e.g. cartons, clamshells, re-usable containers, disinfectants, grading/packing tables, RPCs) when used in the field while harvesting, controlled in a manner that prevents unauthorized tampering (e.g. on a truck near point of harvest)?	Yes	5	5		<b>Yes. All materials when are used in the field while harvesting are controlled in a manner that prevents unauthorized tampering.</b>	
06.06	Are background checks conducted on critical personnel?	Yes	5	5		<b>Yes. Background checks are conducted on critical personnel such managers, supervisors or foreman.</b>	
06.07	Are all personal materials kept away from the harvest and packaging of the harvesting operation?	Yes	5	5		<b>Yes. Personal materials from the harvesters are kept on the out side of the harvesting area.</b>	
06.08	Are all personnel required to undergo training on food security issues and are records kept?	Yes	5	5		<b>Yes. All personnel required to undergo training on food security issues and records were available for review. Last training for crew:03 on 06.10.2013 number of</b>	

06.09 Are off premises transportation vehicles (trucks, trailers, rail cars, etc) equipped with cell phones, two way radio, GPS or other positioning systems? **Yes** 3 3

**harvesters: 17 trainer: Israel Esparza.**

**Yes. All transportation vehicles are equipped with two way radios.**

<b>Audit Scoring Summary</b>			
	Inspection	Score	40
		Possible Points	40
		Percent Score	100%
	Employee Activities & Sanitary Facilities	Score	292
		Possible Points	292
		Percent Score	100%
	Harvest Practices	Score	201
		Possible Points	201
		Percent Score	100%
	Transportation and Tracking	Score	45
		Possible Points	45
		Percent Score	100%
	On Site Storage	Score	0
		Possible Points	0
		Percent Score	0%
	<b>Total</b>	<b>Score</b>	<b>578</b>
		<b>Possible Points</b>	<b>578</b>
		<b>Percent Score</b>	<b>100%</b>

<b>Food Security Scoring Summary</b>			
	Food Security	Score	36
		Possible Points	36
		Percent Score	100%
	<b>Total</b>	<b>Score</b>	<b>36</b>
		<b>Possible Points</b>	<b>36</b>
		<b>Percent Score</b>	<b>100%</b>