



RANCH FINAL GAP ASSESSMENT SUMMARY REPORT

Company Name:	Westside Produce	Contact Person: Garrett Patricio
Location:	785 12th Street	Contact Phone: (415) 518-9183
	Firebaugh, CA 93622	Fax: (559) 659-0169
		Email: garrett@westsideproduce.com

AUDIT SUMMARY

Title	Points Scored	Points Possible	Percent (%)
Land and Growing Practices	493.00	500.00	98.60%
TOTAL SCORE	493.00	500.00	98.60%

Overall Rating: % Score and Rating
Food Safety: 98.60% SUPERIOR

Grower: Westside Produce
Phone Number: cell (415) 518-9183, office (559) 659-3025

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Mailing Address
 P.O. Box 7
 785 12th Street
 Firebaugh, CA 93622

Audited Field(s): Higard Fields 33-5, 31-4
Location: Hwy 198
 Huron, CA

Product(s): Cantaloupes

Scientific Certification Systems
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Audit Date: 7/20/2011
Auditor: Rebecca Anderson

GAP FOOD SAFETY ASSESSMENT DETAILED REPORT

Company Name: Westside Produce **Contact Person:** Garrett Patricio
Location: 785 12th Street **Contact Phone:** (415) 518-9183
 Firebaugh, CA 93622

AUDIT SUMMARY

CATEGORY: LAND/GROWING PRACTICES

Sub Category	Points Scored	Points Possible	Percent (%)
Management Commitment and Review	44	44	100.00%
Historical Information	24	24	100.00%
Current Information	80	80	100.00%
Adjacent Land Use	80	80	100.00%
Water Quality	40	40	100.00%
Fertilizer Usage	12	12	100.00%
Crop Protection	185	192	96.35%
Record Keeping and Document Control	28	28	100.00%
TOTAL SCORE	493	500	98.60%

Audited Field(s): Higard Fields 33-5, 31-4

Field(s) Location: Hwy 198
Huron, CA

Product(s): Cantaloupes

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AUDIT SCORING SYSTEM

SCORE	SCORE	RATING	DESCRIPTION	DOCUMENTATION COMPLIANCE
4 pts	10 pts	AUTO	Automatic Unsatisfactory (Refer to Page 4)	
0	0	N/A	Not Applicable The particular question doesn't apply to the facility in question.	
0	0	US	Unsatisfactory No conformance to GAP guidelines.	A) No written Food Safety Program in place. B) Records Review: No records available.
1	1	NI	Needs Improvement Significant improvements in operational practices and procedures are needed to conform to GAP guidelines.	A) Written Food Safety Program in place and/or needs serious improvement. B) Records Review: Very few records may be available and/or current.
2	3	NI	Needs Improvement Partial improvements in operational practices and procedures are needed to conform to GAP guidelines.	A) Written Food Safety Program in place and/or needs major improvement. B) Records Review: Some records may be unavailable and/or current.
3	5	NI	Needs Improvement Minimal improvements in operational practices and procedures are needed to conform to GAP guidelines.	A) Written Food Safety Program in place and/or needs minor improvement. B) Records Review: Very few records may be unavailable and/or not current.
4	10	S	Satisfactory Full conformance to GAP guidelines.	A) A complete written Food Safety Program in place. B) Records Review: All records are available and kept current.

NOTE: GAP Guidelines:

The Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (U.S. Food and Drug Administration, U.S. Department of Agriculture, and Centers for Disease Control and Prevention, 26 October 1998).

Conditions for an Automatic Unsatisfactory/Failure

A. General

1. An immediate food safety risk is present due to a violation of the Good Agricultural Practices (Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables. U.S. Food and Drug Administration, U.S. Department of Agriculture, and Centers for Disease Control and Prevention, 26 October 1998)
2. Applicable ONLY if the product is consumed raw and the edible portion of the product comes in contact with contaminants or viceversa: Presence of animal/human feces, hazardous chemicals, or dissolved animal/human hazardous chemicals.

B. Rodents, Insects, Birds and other Pests

Applicable ONLY if the product is consumed raw: Presence or evidence of extensive infestation/harborage in the growing area (field), where product is exposed to animal feces.

C. Cleaning Chemicals, Pesticides/Crop Protection Materials and other Poisonous Materials

1. Product is adulterated as defined by the Food, Drug and Cosmetic Act, Section 402.
2. An imminent food safety risk is present due to violation of the Environmental Protection Agency (EPA) and/or local/national crop protection regulations.
3. Illegal use of crop protection materials (e.g., crop protection materials not meeting EPA or other local/national regulatory standards).
4. Recommended guidelines for the preparation and handling of crop protection materials are not followed (i.e., not following label instructions).
5. Presence or evidence of contaminated product or contaminated irrigation water with chemicals, crop protection materials or other poisonous materials.
6. Products stored with toxic substances.

D. Water

Applicable ONLY if the product is consumed raw and the edible portion of the product comes in contact with water or viceversa:

1. Water not tested or treated (if tested positive).
2. Implemented corrective actions are not documented, if results from microbial testing indicated fecal contamination in water.
3. Corrective measures not taken or documented, if results from microbial testing indicated fecal contamination in water.

E. Fertilizer Use and Fumigation (Applicable to uncomposted animal manure and municipal biosolids)

Applicable ONLY if the product is consumed raw and the edible portion of the product comes in contact with the uncomposted animal manure or untreated municipal biosolids or viceversa

- 1) If uncomposted/untreated animal manure is applied less than 120 days prior to harvesting.
- 2) Prior to planting, if field was not fumigated after application of raw animal manure or untreated municipal biosolids.
- 3) If not in compliance with 40 CFR part 503 (related to treated municipal biosolids).

F. Soil

1. Formally flooded production ground not tested for fecal contamination in soil.
2. Implemented corrective actions are not documented, if results from soil testing indicated fecal contamination in soil.
3. Corrective measures not taken or documented, if results from microbial testing indicated fecal contamination in soil.

G. Not in compliance with Commodity Specific Food Safety Guidelines for the Lettuce and Leafy Greens Supply Chain.

Food Safety Assessment Rating System

This rating system describes the status of produce growing, harvesting operations in regards to food safety issues associated with the particular operations they perform. It should be noted that it is not possible to completely eliminate the risk of contamination associated with an agricultural production / food environment. This fact remains true regardless of the practices employed or the rating level achieved as a result agricultural production / food environment. This fact remains true regardless of the practices employed or the rating level achieved as a result of an audit. The Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (U.S. Food and Drug Administration, U.S. Department of Agriculture, and Centers for Disease Control and Prevention, 26 October 1998) and The Good Manufacturing Practices (21CFR Part 110) are used as references to assess the levels of risk associated with these operations.

Percentage	Assessment	Description
95.00 or more	Superior (Pass)	The food is produced in an exemplary environment.
90.00-94.99	Excellent (Pass)	The food is being produced in an environment that significantly reduces the likelihood of contamination.
80.00-89.99	Good (Pass)	Procedures and guidelines to protect the food product against contamination need some improvement. However, there is a low likelihood that current practices will lead to contamination of the food product.
Less than 79.99	Fail	The food is being produced in an environment where some practices that protect the food against contamination are followed. However some potential hazards and/or the potential for product contamination exists. Improvements in procedures and operating practices would further reduce the likelihood of product contamination.

SUMMARY OF DEFICIENCIES

CATEGORY	FINDINGS	CORRECTIVE ACTIONS (Provide Documents and/or Pictures)
Crop Protection	Documentation for American West (Aerial Sprayers) was not available for review.	
Crop Protection	Spray histories are maintained on file. Records do not include all necessary information.	

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Audited Field: Higard Fields 33-5, 31-4			Field Location: Hwy					Date: 7/20/11
Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
	1.0	MANAGEMENT RESPONSIBILITY						
Sub Category	1.1	Management Commitment and Review						
Mgmt. Commitment	1.1.1	Is management following GAP principles? (Refer to Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables)? (10 points)		10				Based on audit observations, management is following GAP principles. Grower compliance forms were available to indicate that all contracted growers would comply with company food safety policies.
Mgmt. Commitment	1.1.2	Are customer specific requirements being followed (foreign country guidelines)? (10 points)	X					N/A- no exports
Mgmt. Commitment	1.1.3	Are the potential contamination risks associated with land/growing operation(s) identified in a written document (Hazard Analysis)? (e.g., Consider use of land history and adjacent land use, agricultural water, manure and municipal biosolids) (10 points)		10				Hazard analysis associated with land and growing practices was available on file.
Mgmt. Commitment	1.1.3.a	Are corrective actions or preventative measures identified in a written document and available for review? (10 points)		10				Corrective actions/preventative measures associated with the hazard analysis were available for review.
Mgmt. Commitment	1.1.4	1. Is there a daily preinspection program for the land (site)? 2. Is the inspection documented and available for review? (10 points)		10				Daily pre-inspections are conducted and documented by the crew supervisor.
Mgmt. Commitment	1.1.5	Is there a land map available which outlines fields, buildings, landmarks, adjacent land use, irrigation system, water source, drainage, tailwater, return system, sumps, pumps and other features of the site? (4 points)		4				Land maps with necessary features were available on file.
		Total Points		44	0	0	0	44
	2.0	LAND AND GROWING OPERATIONS						
Sub Category	2.1	Historical Information (Assessed by Observation and Interview)						
Historical Info.	(a)	General Expectation: Compliance with the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section III.						
Historical Information	2.1.1	Has the land been used for fruit or vegetable production for five or more years? (4 points)		4				Land has been used for agricultural use for over 5 years.
Historical Information	2.1.2	Was the land used as a feed lot, as pasture or for other animal husbandry purposes during the past three years? If no, give points. If yes, go to 2.1.2.a. (10 points)		10				Land was never used as a feed lot, pasture, etc.
Historical Information	2.1.2.a	If the land was used as a feed lot, as pasture or for other animal husbandry purposes during past three years, has animal feces completely decomposed? Proof provided by testing documentation. (10 points)	X					N/A- land was never used as a feed lot, pasture, etc.

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Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
Historical Information	2.1.3	Was the land ever used for non-farming functions such as toxic waste site, landfill, extraction of oil or natural gas, or other activity that may have introduced potential food safety hazards? If "No", give points. If "Yes", was the land tested for potential toxic waste contamination AND were results negative for contamination or within US EPA's approved limits? (10 points)		10				Land was never used for non-farming functions.
Historical Information	(b)	General Expectation: Compliance with Commodity Specific Food Safety Guidelines for the Lettuce and Leafy Greens Supply. Chain Flooding (flowing or overflowing of a field with water outside of grower's control), that is reasonably likely to contain microorganisms of significant public health concern and is reasonably likely to cause adulteration of fresh produce in that field. FDA considers any crop that has come in contact with flood water to be an "adulterated" commodity that cannot be sold for human consumption.						
Historical Information	2.1.4	Has the current production ground been formerly flooded due to natural causes since the previous growing season? If yes, go to 2.1.4.a. If no go to section 2.2.	Unscored Question				No flooding	
Historical Information	2.1.4.a	1. What is the source of flood waters? (e.g., drainage, canal, river, irrigation canal) 2. Are there any significant upstream potential contributors of human pathogens?	Unscored Question				N/A. No flooding.	
Historical Information	2.1.4.b	What is the time interval between the flooding event, crop planting and crop harvest?	Unscored Question				N/A. No flooding.	
Historical Information	2.1.4.c	1. Has the previously flooded soil been sampled for the presence of microorganisms of significant public health concern or appropriate indicator microorganisms? (e.g., E.Coli 0157:H7). 2. Has the test been negative? (10 points)	X					N/A. No flooding.
		Total Points		24	0	0	0	24
Sub Category	2.2	Current Information (Assessed by Observation and Interview)						
Current Information		General Expectation: Compliance with the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section III.						
Current Information	2.2.1	Are domestic livestock and wildlife excluded from the land, prior to and during harvest (e.g., have measures such as fences or other physical barriers been implemented)? (10 points)		10				Domestic livestock and wildlife are excluded. No risk.
Current Information	2.2.2	Are there any septic systems of occupied dwellings on the land? If no, give points. If yes, go to 2.2.2.a. (10 points)		10				No septic systems were present on the land.
Current Information	2.2.2.a	Are measures such as barriers, or distance from the field of at least 100 feet, in place to prevent the risk of contamination to the crop from septic systems of occupied dwellings on the land? (10 points)	X					N/A- no septic systems were present on the land.
Current Information	2.2.3	Is untreated animal manure stored on the land? If no, give points. If yes, go to 2.2.3.a. (10 points)		10				N/A. No flooding.

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Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
Current Information	2.2.3.a	Is untreated animal manure, stored uncovered, in a location, or in a manner on the land that does not pose a risk of contamination to the crop? (NOTE: Measures such as barriers and/or drainage have been implemented.) If well is present, is well head at least 200 feet from the untreated manure? (10 points)	X					N/A- untreated animal manure is not stored on the land.
Current Information	2.2.4	Are manure lagoons present on the land? If no, give points. If yes, go to 2.2.4.a. (10 points)		10				No manure lagoons are present on the land.
Current Information	2.2.4.a	Are manure lagoons located where they do not pose a risk of contamination on adjacent land? (NOTE: Measures such as barriers and/or drainage have been implemented.) (10 points)	X					N/A- no manure lagoons are present on the land.
Current Information	2.2.5	Is there any occurrence of possible sources of any other contamination coming from adjacent land? (e.g., run off from a feed lot, manure, and/or dairy) If no, give points. If yes, go to 2.2.5.a. (10 points).		10				No other sources of contamination observed.
Current Information	2.2.5.a	Do rainfall patterns, topography, barriers, and/or control procedures prevent the occurrence of runoff and contamination of land/crop? (10 points).	X					N/A- no other sources of contamination observed.
Current Information	2.2.6	Is the land maintained in a condition that minimizes harborage and attraction of animals which are known to be alternate sources for food borne disease? (e.g., birds, rodents, reptiles) (10 points). NOTE: If harborage is observed, automatic unsatisfactory is given.		10				Land is maintained in clean and sanitary condition.
Current Information	2.2.7	Is the growing area free from any evidence of human, wildlife or livestock fecal contamination? (10 points)		10				No evidence of fecal contamination.
Current Information	2.2.8	Is the land/site protected by adequate buffer zones (at least 25 feet) from the surroundings?		10				Land has an adequate buffer zone along the perimeter of the growing area.
		Total Points		80	0	0	0	80
Sub Category	2.3	Adjacent Land Use (Assessed by Observation and Interview)						
Adjacent Land Use		General Expectation: Compliance with the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section III.						
Adjacent Land Use	2.3.1	Are there any septic systems of occupied dwellings on adjacent land? If no, give points. If yes, go to 2.3.1.a. (10 points)		10				No septic systems were present on adjacent land.
Adjacent Land Use	2.3.1.a	Are measures such as barriers, or distance from the field of at least 100 feet, in place to prevent the risk of contamination to the crop from septic systems of occupied dwellings on adjacent land? (10 point)	X					N/A- no septic systems were present on adjacent land.
Adjacent Land Use	2.3.2	Is untreated animal manure stored on adjacent land? If no, give points. If yes, go to 2.3.2.a. (10 points)		10				Untreated animal manure is not stored on adjacent land.

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Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
Adjacent Land Use	2.3.2.a	Is untreated animal manure stored uncovered on the land in a location or in a manner that does not pose a risk of contamination to the crop? (NOTE: Measures such as barriers and/or drainage have been implemented.) (10 points)	X					N/A- untreated animal manure is not stored on adjacent land.
Adjacent Land Use	2.3.3	Are manure lagoons present on adjacent land? If no, give points. If yes, go to 2.3.3.a. (10 points)		10				No manure lagoons are present.
Adjacent Land Use	2.3.3.a	Are manure lagoons on adjacent land located where they do not pose a risk of contamination? (NOTE: Measures such as barriers and/or drainage have been implemented.) (10 points)	X					N/A- no manure lagoons are present.
Adjacent Land Use	2.3.4	Are bio-solids (sewage sludge) stored on or applied on adjacent land? If no, give points. If yes, go to 2.3.4.a. (10 points).		10				No bio-solids are stored or applied on adjacent land.
Adjacent Land Use	2.3.4.a	Are bio-solids (sewage sludge) composted? (10 points)	X					N/A- no bio-solids are stored or applied on adjacent land.
Adjacent Land Use	2.3.4.b	Bio-solids: Does it meet EPA class A or equivalent local standards? 10 points.	X					N/A- no bio-solids are stored or applied on adjacent land.
Adjacent Land Use	2.3.5	Is the adjacent land a source of contamination from intensive livestock production (e.g., feed lots, animal husbandry, dairy,/poultry/meat operations, etc) prior to and during harvest? If no, give points. If yes, go to 2.3.5.a. (10 points)		10				No intensive livestock production present on surrounding land.
Adjacent Land Use	2.3.5.a	Do rainfall patterns, topography, physical barriers, fences, ditches and/or other control procedures prevent the occurrence of runoff and contamination of land/crop? (10 points)	X					N/A- no intensive livestock production present on surrounding land.
Adjacent Land Use	2.3.6	Is the adjacent land a source of contamination from the temporary presence of livestock and wildlife prior to and during harvest? If no, give points. If yes, go to 2.3.6.a. (10 points)		10				No temporary livestock or wildlife observed.
Adjacent Land Use	2.3.6.a	Do rainfall patterns, topography, physical barriers, fences, ditches and/or other control procedures prevent the occurrence of runoff and contamination of land/crop? (10 points)	X					N/A- no temporary livestock or wildlife observed.

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Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
Adjacent Land Use	2.3.7	Is the adjacent land a source of contamination from the domestic animals prior to and during harvest? If no, give points. If yes, go to 2.3.6.a. (10 points)		10				There are no issues with the presence of domestic animals.
Adjacent Land Use	2.3.7.a	Are physical measures in place to prevent domestic animals and their waste from entering the growing area? (10 points)	X					N/A- there are no issues with the presence of domestic animals.
Adjacent Land Use	2.3.8	Was adjacent land ever used for non-farming functions such as toxic waste site, landfill, extraction of oil or natural gas, or other activity that may have introduced potential food safety hazards? If no, give points, If yes, go to 2.3.6.a. (10 points)		10				Adjacent land was never used for non-farming functions.
Adjacent Land Use	2.3.8.a	Do rainfall patterns, topography, barriers, and/or control procedures prevent the occurrence of runoff and contamination of land and/or crop? (10 points)	X					N/A- adjacent land was never used for non-farming functions.
		Total Points		80	0	0	0	80
Sub Category	2.4	Water Quality (Assessed by Observation and Interview)						
Water Quality		General Expectation: Compliance with the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section II.						
Water Quality	2.4.1	Is the agricultural water source a) municipal b) well(s) c) pond/reservoir d) canal/river/creek/ditch e) reclaimed water?	Unscored Question				Delta Mendota Canal	
Water Quality	2.4.2	Is the irrigation water delivery method via a) overhead sprinklers (close/open system) b) drip (close/open system) c) gravity (close/open system)?	Unscored Question				Furrow	
Water Quality	2.4.3	Is the product cooked before final consumption? If Yes, skip to 2.4.5. If No, go to 2.4.4.	Unscored Question				Raw	
Water Quality	2.4.4	During harvest or prior to harvest, does the fruit or edible portion of the plant come in direct contact with water used for irrigation, pesticide sprays, foliar nutrients, in-field product cooling and/or freeze protection? If "Yes", go to 2.4.4.a. If "No", skip to 2.4.5.	Unscored Question				Yes	
Water Quality	2.4.4.a	Is water tested for indicators of fecal pollution, such as generic E. Coli tests on a periodic basis, and are results of microbial analysis of water source available for review? Note: For lettuce and leafy greens, follow GAP metrics. (10 points)		10				Water tested annually for E. Coli and Total Coliforms. No adverse results for 2011.
Water Quality	2.4.4.b	a. Are any measures in place to minimize microbial contamination (e.g., inspection, chlorination, filtration)? b. Are records maintained and are they available for review? (10 points).		10				A pre-season check is conducted on water source and is documented on the crop production consideration checklist. Visual checks are also conducted.
Water Quality	2.4.4.c	Is a written procedure in place, that indicates the necessary corrective measures to be taken if results from microbial testing indicate fecal contamination in the water? (10 points)		10				Available on file.

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Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
Water Quality	2.4.4.d	In the event of adverse microbial findings, are adequate corrective actions documented and available for review? (10 points)	X					N/A- no adverse findings have been found at this point.
Water Quality	2.4.4.e	Has the facility established a baseline on Fecal Coliforms and E.Coli in the irrigation water system by collecting results from frequent testing? Note: For lettuce and leafy greens, follow GAP metrics. (10 points)		10				Facility has established a baseline for E.coli in the irrigation water through previous annual testing.
Water Quality	2.4.5	Well(s): Are well(s) designed to prevent animal access or any other type of microbial or chemical contamination? (10 points)	X					N/A- canal water is used.
		Total Points		40	0	0	0	40
Sub Category	2.5	Fertilizer Usage (Assessed by Observation and Interview)						
Fertilizer Usage		General Expectation: Compliance with the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section III.						
Animal Manure	(a)	Animal Manure						
Animal Manure	2.5.1	Is animal manure used to supplement the soil? If yes, go to 2.5.1.a. If no, skip to sub-section 2.5 (b).	Unscored Question				No	
Animal Manure	2.5.1.a	Is animal manure composted? If yes, give points and go to 2.5.1.a.1. If no, skip to 2.5.2. (10 points).	X					N/A- animal manure is not used.
Animal Manure	2.5.1.a.1	If there is a non-commercial composting site nearby, is a buffer zone of at least 25 feet from the farm maintained? (10 points)	X					N/A- animal manure is not used.
Animal Manure	2.5.1.a.2	If there is a commercial composting site nearby, is a buffer zone of at least 400 feet from the farm maintained? (10 points)	X					N/A- animal manure is not used.
Animal Manure	2.5.1.a.3	Are grower's composted raw manure records available for review and are they current? (10 points).	X					N/A- animal manure is not used.
Animal Manure	2.5.1.a.4	Do the composted animal manure results meet minimum composting guidelines (e.g., local, state, federal)? (10 points)	X					N/A- animal manure is not used.
Animal Manure	2.5.1.b	Is composted animal manure sterilized and is documentation available for review? (10 points)	X					N/A- animal manure is not used.
Animal Manure	2.5.1.b.1	Are specification sheets, containing information about the method of treatment, from the supplier for each shipment available for review? (10 points)	X					N/A- animal manure is not used.

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Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
Animal Manure	2.5.2	Is uncomposted/untreated animal manure applied to the soil during the growing season or applied less than 120 days (if edible portion is touching the ground) or less than 90 days (if edible portion is not touching the ground) prior to harvest? If yes, go to 2.5.2.a. If no, skip to 2.5.3. Note: For lettuce and leafy greens commodities refer to commodity specific food safety guidelines, which prohibits the use of untreated animal manures. If yes, the status will result in automatic failure.						Unscored Question No
Animal Manure	2.5.2.a	Is the field fumigated in a manner adequate to kill pathogenic bacteria, after uncomposted/untreated animal manure is applied? (Applicable only if uncomposted animal manure is applied less than 120 days (if edible portion is touching the ground) or applied less than 90 days (if edible portion is not touching the ground) prior to harvest.) (10 points)	X					N/A- animal manure is not used.
Animal Manure	2.5.3	Does edible portion of the product come in contact with the uncomposted/untreated animal manure and is it consumed raw?						Unscored Question N/A- animal manure is not used.
Animal Manure	2.5.3.a	Was uncomposted/untreated animal manure applied to the soil less than 120 days (if edible portion is touching the ground) or less than 90 days (if edible portion is not touching the ground) prior to harvest? For lettuce and leafy greens commodities refer to commodity specific food safety guidelines, which prohibits the use of untreated animal manures. If yes, the status will result in automatic failure. (10 points)	X					N/A- animal manure is not used.
Animal Manure	2.5.3.b	Is the field fumigated in a manner adequate to kill pathogenic bacteria after uncomposted/untreated animal manure is applied? (Applicable only if uncomposted animal manure is applied less than 120 days (if edible portion is touching the ground) or applied less than 90 days (if edible portion is not touching the ground) prior to harvest.) (10 points)	X					N/A- animal manure is not used.
Animal Manure	2.5.4	Are records of untreated animal manure application maintained, current and available for review? (4 points)	X					N/A- animal manure is not used.
Municipal Biosolids	(b)	Municipal Biosolids						
Municipal Biosolids	2.5.5	Are municipal biosolids used to supplement the soil? If yes, go to 2.5.6.a-c. If no, skip to sub-section 2.5 (c). Note: For lettuce and leafy greens commodities refer to commodity specific food safety guidelines, which prohibits the use of municipal biosolids. If used, the status will result in automatic failure.						Unscored Question Municipal biosolids are not used.
Municipal Biosolids	2.5.5.a	Is documentation of compliance with 40 CFR part 503 AND any other applicable state regulations available from the supplier for each shipment, and is it available for review? (10 points)	X					N/A- municipal biosolids are not used.

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Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
Municipal Biosolids	2.5.5.b	In the absence of applicable regulations (outside U.S.A.), are remedial measures taken to address the potential of microbial contamination associated with the use of biosolids? (10 points)	X					N/A- municipal biosolids are not used.
Municipal Biosolids	2.5.5.c	Are records of biosolids applications maintained, current and available for review? (4 points)	X					N/A- municipal biosolids are not used.
Chemical Fertilizer	(c)	Chemical Fertilizer						
Chemical Fertilizer	2.5.6	Are chemicals used to supplement the soil? If yes, go to 2.5.7.a. If no, skip to section 2.6		Unscored Question			Yes	
Chemical Fertilizer	2.5.6.a	Are MSDSs, letters of guarantee from suppliers, and copies of chemical labels maintained, current (if applicable), and available for review? (4 points)		4				MSDS's and sample labels for fertilizers used were available for review.
Chemical Fertilizer	2.5.6.b	Do all fertilizers meet applicable regulations (e.g., USDA, EPA, OSHA)? (4 points)		4				EPA approved.
Chemical Fertilizer	2.5.6.c	Are records of fertilizer applications maintained, current and available for review? (4 points)		4				Records of fertilizer applications were available for review.
		Total Points		12	0	0	0	12
Sub Category	2.6	Crop Protection (Assessed by Observation and Documentation)						
Crop Protection		General Expectation: Compliance with the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables.						
Crop Protection	2.6.1	Is a written procedure in place for use and handling (loading and/or mixing) of crop protection materials? (10 points)		10				Written procedure was available for review.
Crop Protection	2.6.1.a	Does the operation avoid storing, mixing and/or loading, or dilution of crop protection materials near the growing areas and water source(s)? (10 points)		10				All crop protection materials are stored, loaded, mixed, etc. off-site by Crop Protection Services.
Crop Protection	2.6.2	Is a written procedure in place for rinsing and cleaning of crop protection material spray tanks or other related equipment? (10 points)		10				Written procedure was available for review.
Crop Protection	2.6.2.a	Does the operation avoid rinsing and cleaning of containers and/or equipment from the growing areas and water source(s)? (10 points)		10				Handled off-site by Crop Protection Services.
Crop Protection	2.6.3	Are decisions for crop protection made by a qualified individual (e.g., a licensed and/or certified individual)? b. Is documentation on qualifications available for review? (4 points)		4				Decisions are made by the grower and by the PCA for Westside Produce. PCA license was current.

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Crop Protection	2.6.3.a	Are there documentations that show employees who handle crop protection materials are trained or are under the supervision of a trained person? (4 points)		4				Documentation was available on file.
Crop Protection	2.6.4.	Are recommendations from a licensed pest control advisor (PCA), or equivalent professional(s), considered prior to applying crop protection materials to the field, if applicable? (4 points)		4				The PCA for Westside Produce is consulted. The grower is in charge of final decision.
Crop Protection	2.6.5	Are the license and certificate of insurance (if service is provided by an outside company) available for review? (Mandatory in U.S.A.). (4 points)				0		Documentation for American West (Aerial Sprayers) was not available for review.
Crop Protection	2.6.6	For crop protection materials: Are MSDSs, letters of guarantee from suppliers, and/or copies of chemical labels maintained, current and available for review? (4 points)		4				MSDS and sample labels were available on file for all crop protection materials used.
Crop Protection	2.6.7	Do all applied crop protection materials meet applicable regulations (e.g., USDA, EPA, OSHA) and are they registered in the country of use for the target crop where official registration is required? (10 points)		10				EPA approved.
Crop Protection	2.6.7.a	Are crop protection preparations and applications conducted according to the label instructions, manufacturer's recommendations, and/or by local and/or national standards and guidelines? 10 points		10				Label instructions are followed.
Crop Protection	2.6.8	1. Are records of crop protection material applications (spray histories) maintained and current? 2. Does the application records indicate information such as re-entry period, application dates, amount applied, type of equipment used and target pests? (10 points).			7			Spray histories are maintained on file. Records do not include all necessary information.
Crop Protection	2.6.9	Are pesticide applications reported to applicable regulatory agencies? (4 points)		4				Applications are reported the County of Fresno.
Crop Protection	2.6.10	Are the required pre-harvest intervals indicated on the crop protection chemical product labels, manufacturer's recommendations, and/or by local and/or national standards and guidelines, adhered to by the grower when harvesting is restricted by pre-harvest intervals? (10 points)		10				Manufacturer's recommendations are followed for pre-harvest intervals.
Crop Protection	2.6.11	Are workers restricted from entering the area based on the re-entry interval established in reference to the requirements stated in question # 2.6.10? (10 points).		10				Workers are restricted based on the re-entry interval.

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Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
Crop Protection	2.6.12	Are re-entry interval signs posted in the area(s) treated when crop protection applications occur? Is this in accordance with local and/or national standards and guidelines? (10 points)		10				Signs are posted when application occurs.
Crop Protection	2.6.13	Are crop protection applications performed under suitable wind conditions to avoid drift? (4 points)		4				Applications are performed under suitable weather conditions only by Theil Air.
Crop Protection	2.6.14	If crop protection containers are kept on the property, even on a temporary basis, are they stored in a secure manner to prevent contamination? (10 points)		10				Containers are never stored on Westside Produce property. All containers are disposed of by Crop Protection Services.
Crop Protection	2.6.15	If empty crop protection containers are disposed of by the farm operation, are they disposed of according to the label and/or regulatory instructions?(10 points)		10				Disposed of by Crop Protection Services.
Crop Protection	2.6.16	Is crop protection application equipment inspected and calibrated periodically? (10 points)		10				All inspections and calibrations are handled by a outside company prior to every application.
Crop Protection	2.6.17	Are written procedures in place that describe periodic crop protection application equipment inspection and calibration of application equipment? (4 points)		4				Written Procedure is available.
Crop Protection	2.6.18	Is crop protection application equipment triple-rinsed between applications? (10 points)		10				Crop protection equipment is triple-rinsed.
Crop Protection	2.6.19	Are crop protection materials applied via the irrigation system? If yes, are check valves or air gaps in place to prevent back flow of pesticides into the water source? (10 points)		10				No crop protection materials applied via irrigation.
Crop Protection	2.6.20	Does a pesticide residue testing program exist? If yes, go to 2.6.20.a.	Unscored Question					Yes
Crop Protection	2.6.20.a	Is pesticide residue testing in compliance with foreign country regulations? (10 points)		10				Scientific Certification Systems handles pesticide residue testing program.
		Total Points		178	7	0	0	185

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Section	#	CATEGORY/REQUIREMENTS	N/A	S	NI	US	Auto	Auditor's Note
Records & Doc Control	3.0	Record Keeping and Document Control (Assessed by Documentation)						
Records & Doc Control	3.1.1	Are all GAP records legible? (4 points)		4				All GAP records are legible.
Records & Doc Control	3.1.2	Does the farm employ a formal system to manage and control all food safety related documentation, data and records? (4 points)		4				A formal system is employed to manage food safety documentation.
Records & Doc Control	3.1.3	Are procedures in place to control document transmission, changes and removal of obsolete documents? (4 points)		4				Procedures are in place to remove obsolete documents.
Records & Doc Control	3.1.4	Is there an authorized person to issue food safety documents? (4 points)		4				The Food Safety Manager issues the food safety documents.
Records & Doc Control	3.1.5	Do document control procedures ensure customer confidentiality? (4 points)		4				Customer confidentiality is ensured.
Records & Doc Control	3.1.6	Does a document control system protect physical and electronic documents against loss and unauthorized access? (4 points)		4				Documents are on file at the facility.
Records & Doc Control	3.1.7	Are there a records retention policy for food safety related documentation, data and records? (4 points)		4				Records have been retained for 3 years minimum.
		Other Section Total Points		28	0	0	0	28