

**USDA Good Agricultural Practices & Good Handling Practices
Audit Verification Checklist**



This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration's *"Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables."*

Firm Name: _____

Contact Person: _____

Audit Site(s): _____

Main Address: _____

City: _____ State: _____ Zip: _____

Telephone No: _____ Fax: _____

E-mail: _____

Auditor(s): (list all auditors with the lead listed first) _____

USDA or Fed-State Office performing audit: _____

Date & Time Arrived: _____ Date & Time Departed: _____

Travel Time: _____ Code: _____

Person(s) Interviewed: (use back of sheet if necessary to list all persons interviewed) _____

Did the auditee participate in GAP & GHP training?

Yes ☐ No ☐

Is there a map that accurately represents the farm operations?

Yes ☐ No ☐ N/A ☐

Legal Description/GPS/Lat.-Long. of Location: _____

Are all crop production areas located on this audit site?

Yes ☐ No ☐ N/A ☐

Total acres farmed (Owned, leased/rented, contracted, consigned): _____

Does the company have more than one packing facility?

Yes ☐ No ☐ N/A ☐

Is there a floor plan of the packing house facility(s) indicating flow of product, storage areas, cull areas, employee break rooms, restrooms, offices?

Yes ☐ No ☐ N/A ☐

Is any product commingled prior to packing?

Yes ☐ No ☐

Audit Scope: (Please check all scopes audited)

General Questions (All audits must begin with and pass this portion)

Part 1 – Farm Review.....☐

Part 2 - Field Harvesting and Field Packing Activities☐

Part 3 - House Packing Facility☐

Part 4 – Storage and Transportation☐

Part 5 – (Not Used)

Part 6 – Wholesale Distribution Center/Terminal Warehouses.....☐

Part 7 – Preventive Food Defense Procedures.....☐

Products: _____

Auditors' Signature(s):_____

Conditions Under Which an Automatic “Unsatisfactory” Will be Assessed

- An immediate food safety risk is present when produce is grown, processed, packed or held under conditions that promote or cause the produce to become contaminated.
- The presence or evidence of rodents, an excessive amount of insects or other pests in the production area during packing, processing or storage.
- Observation of employee practices (personal or hygienic) that jeopardize or may jeopardize the safety of the produce.
- Falsification of records.
- Answering of Questions P1 or P2 as “NO”.

Auditor Completion Instructions

- For clarification and guidance in answering these questions, please refer to the Good Agricultural Practices & Good Handling Practices Audit Verification Program Policy and Instruction Guide.
- Place the point value for each question in the proper column (Yes, No, or N/A).
- Gray boxes in the “N/A” column indicate that question cannot be answered “N/A”.
- Any “N/A” or “No” designation must be explained in the comments section.
- The “Doc” column-
 - A “D” indicates that a document(s) is required to show conformance to the question. A document may be a combination of standard operating procedures outlining company policy as well as a record indicating that a particular action was taken.
 - A “R” indicates that a record is required to be kept showing an action was taken.
 - A “P” indicates that a policy/standard operating procedure (SOP) must be documented in the food safety plan in order to show conformance to the question.

General Questions

Implementation of a Food Safety Program

Questions		Points	YES	NO	N/A	Doc
P-1	A documented food safety program that incorporates GAP and/or GHP has been implemented.					D
P-2	The operation has designated someone to implement and oversee an established food safety program. Name _____					D

Traceability

Questions		Points	YES	NO	N/A	Doc
G-1	A documented traceability program has been established.	15				D
G-2	The operation has performed a “mock recall” that was proven to be effective.	10				R

Worker Health & Hygiene

Questions		Points	YES	NO	N/A	Doc
G-3	Potable water is available to all workers.	10				R
G-4	All employees and all visitors to the location are required to follow proper sanitation and hygiene practices.	10				P
G-5	Training on proper sanitation and hygiene practices is provided to all staff.	15				D
G-6	Employees and visitors are following good hygiene/sanitation practices.	15				
G-7	Employees are washing their hands before beginning or returning to work.	15				
G-8	Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.	10				
G-9	All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single use towels, toilet paper, and hand soap or antibacterial soap and potable water for hand washing.	15				

[illegible]

Total points earned for General Questions = _____.

Total Possible = **180** *The total number of points possible for this section.*

Subtract "N/A" - *Enter the additive number of N/A points (+ points) here.*

Adjusted Total = ____ *Subtract the N/A points from the Total possible points.*

X .8 (80%) *Multiply the Adjusted Total by .8 and show it as the Passing Score.*

Passing Score _____

(please circle one) Pass / Fail

This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables."

Part 1 – Farm Review

Water Usage

(1-1) What is the source of irrigation water? (Pond, Stream, Well, Municipal, Other) please specify

(1-2) How are crops irrigated? (Flood, Drip, Sprinkler, Other) please specify

Water Quality Risks

Questions		Points	YES	NO	N/A	Doc
1-3	A water quality assessment has been performed to determine the quality of water used for irrigation purposes on the crop(s) being applied.	15				D
1-4	A water quality assessment has been performed to determine the quality of water used for chemical application or fertigation method.	15				D
1-5	If necessary, steps are taken to protect irrigation water from potential direct and non-point source contamination.	15				

Sewage Treatment

Questions		Points	YES	NO	N/A	Doc
1-6	The farm sewage treatment system/septic system functions properly and there is no evidence of leaking or runoff.	15				
1-7	There is no municipal/commercial sewage treatment facility or waste material landfill adjacent to the farm.	10				

Animals/Wildlife/Livestock

Questions		Points	YES	NO	N/A	Doc
1-8	Crop production areas are not located near or adjacent to dairy, livestock, or fowl production facilities unless adequate natural or physical barriers exist.	15				
1-9	Manure lagoons located near or adjacent to crop production areas are maintained to prevent leaking or overflowing, or measures have been taken to stop runoff from contaminating the crop production areas.	10				
1-10	Manure stored near or adjacent to crop production areas is contained to prevent contamination of crops.	10				

	Questions	Points	YES	NO	N/A	Doc
1-11	Measures are taken to restrict access of livestock to the source or delivery system of crop irrigation water.	10				
1-12	Crop production areas are monitored for the presence or signs of wild or domestic animals entering the land.	5				R
1-13	Measures are taken to reduce the opportunity for wild and/or domestic animals from entering the crop production areas.	5				R

Manure and Municipal Biosolids

Please choose one of the following options as it relates to the farm operation:

_____ Option A. Raw manure or a combination of raw and composted manure is used as a soil amendment.

_____ Option B. Only composed manure/treated municipal biosolids are used as a soil amendment.

_____ Option C. No manure or municipal biosolids of any kind are used as a soil amendment.

Only answer the following manure questions (questions 1-14 to 1-22) that are assigned to the Option chosen above. DO NOT answer the questions from the other two options. The points from the manure and municipal biosolids are worth 35 of a total 155 points, and answering questions from the other two options will cause the points to calculate incorrectly.

	Option A: Raw Manure	Points	YES	NO	N/A	Doc
1-14	When raw manure is applied, it is incorporated at least 2 weeks prior to planting and a minimum of 120 days prior to harvest.	10				R
1-15	Raw manure is not used on commodities that are harvested within 120 days of planting.	10				R
1-16	If both raw and treated manure are used, the treated manure is properly treated, composted or exposed to reduce the expected levels of pathogens.	10				R
1-17	Manure is properly stored prior to use.	5				

	Option B: Composted Manure	Points	YES	NO	N/A	Doc
1-18	Only composted manure and/or treated biosolids are used as a soil amendment.	10				R
1-19	Composted manure and/or treated biosolids are properly treated, composted, or exposed to environmental conditions that would lower the expected level of pathogens.	10				D
1-20	Composted manure and/or treated biosolids are properly stored and are protected to minimize recontamination.	10				
1-21	Analysis reports are available for composted manure/treated biosolids.	5				R
	Option C: No Manure/Biosolids Used					
1-22	No animal manure or municipal biosolids are used.	35				P

Soils

	Questions	Points	YES	NO	N/A	Doc
1-23	A previous land use risk assessment has been performed.	5				R
1-24	When previous land use history indicates a possibility of contamination, preventative measures have been taken to mitigate the known risks and soils have been tested for contaminants and the land use is commensurate with test results.	10				R
1-25	Crop production areas that have been subjected to flooding are tested for potential microbial hazards.	5				R

Traceability

1-26	Each production area is identified or coded to enable traceability in the event of a recall.	10				R
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COMMENTS:

Part 2 - Field Harvest and Field Packing Activities

Field Sanitation and Hygiene

Questions		Points	YES	NO	N/A	Doc
2-1	A documented pre-harvest assessment is made on the crop production areas. Risks and possible sources of crop contamination are noted and assessed.	15				D
2-2	The number, condition, and placement of field sanitation units comply with applicable state and/or federal regulations.	10				
2-3	When question 2-2 is answered "N/A" (sanitation units are not required), a toilet facility is readily available for all workers.	10				
2-4	Field sanitation units are located in a location that minimizes the potential risk for product contamination and are directly accessible for servicing.	10				
2-5	A response plan is in place for the event of a major spill or leak of field sanitation units or toilet facilities.	10				P

Field Harvesting and Transportation

Questions		Points	YES	NO	N/A	Doc
2-6	All harvesting containers and bulk hauling vehicles that come in direct contact with product are cleaned and/or sanitized on a scheduled basis and kept as clean as practicable.	10				D
2-7	All hand harvesting equipment and implements (knives, pruners, machetes, etc.) are kept as clean as practical and are disinfected on a scheduled basis.	10				D
2-8	Damaged containers are properly repaired or disposed of.	5				
2-9	Harvesting equipment and/or machinery which comes into contact with product is in good repair.	10				
2-10	Light bulbs and glass on harvesting equipment are protected so as not to contaminate produce or fields in the case of breakage.	10				

	Questions	Points	YES	NO	N/A	Doc
2-11	There is a standard operating procedure or instructions on what measures should be taken in the case of glass/plastic breakage and possible contamination during harvesting operations.	5				P
2-12	There is a standard operating procedure or instructions on what measures should be taken in the case of product contamination by chemicals, petroleum, pesticides or other contaminating factors.	5				P
2-13	For mechanically harvested crops, measures are taken during harvest to inspect for and remove foreign objects such as glass, metal, rocks, or other dangerous/toxic items.	5				
2-14	Harvesting containers, totes, etc. are not used for carrying or storing non-produce items during the harvest season; and farm workers are instructed in this policy.	5				P
2-15	Water applied to harvested product is microbially safe.	15				R
2-16	Efforts have been made to remove excessive dirt and mud from product and/or containers during harvest.	5				
2-17	Transportation equipment used to move product from field to storage areas or storage areas to processing plant which comes into contact with product is clean and in good repair.	10				
2-18	There is a policy in place and has been implemented that harvested product being moved from field to storage areas or processing plants are covered during transportation.	5				P
2-19	In ranch or field pack operations, only new or sanitized containers are used for packing the product.	10				D
2-20	Packaging materials used in ranch or field pack operations are properly stored and protected from contamination.	10				
2-21	Product moving out of the field is uniquely identified to enable traceability.	10				D

COMMENTS:

Total points earned for PART 2 = ____.

Total Possible = **185** *The total number of points possible for this section.*

Subtract "N/A" - ____ *Enter the additive number of N/A points (+ points) here.*

Adjusted Total = ____ *Subtract the N/A points from the Total possible points.*

X .8 (80%) *Multiply the Adjusted Total by .8 and show it as the
Passing Score.*

Passing Score ____

(please circle one) Pass / Fail

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Part 3 - HOUSE PACKING FACILITY

Receiving

Questions		Points	YES	NO	N/A	Doc
3-1	Product delivered from the field which is held in a staging area prior to packing or processing is protected from possible contamination.	5				
3-2	Prior to packing, product is properly stored and/or handled in order to reduce possible contamination.	5				

Washing/Packing Line

Questions		Points	YES	NO	N/A	Doc
3-3	Source water used in the packing operation is potable.	15				R
3-4	If applicable, the temperature of processing water used in dump tanks, flumes, etc., is monitored and is kept at temperatures appropriate for the commodity.	10				D
3-5	Processing water is sufficiently treated to reduce microbial contamination.	10				D
3-6	Water-contact surfaces, such as dump tanks, flumes, wash tanks and hydro coolers, are cleaned and/or sanitized on a scheduled basis.	10				D
3-7	Water treatment (strength levels and pH) and exposure time is monitored and the facility has demonstrated it is appropriate for product.	10				D
3-8	Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	15				D
3-9	Product flow zones are protected from sources of contamination.	10				
3-10	The water used for cooling and/or to make ice is potable.	15				R
3-11	Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.	10				R

Packing House Worker Health & Hygiene

Questions		Points	YES	NO	N/A	Doc
3-12	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from packing area.	10				
3-13	When there is a written policy regarding the use of hair nets/beard nets in the production area, it is being followed by all employees and visitors.	5				P
3-14	When there is a written policy regarding the wearing of jewelry in the production area, it is being followed by all employees and visitors.	5				P

Packing House General Housekeeping

Questions		Points	YES	NO	N/A	Doc
3-15	Only food grade approved and labeled lubricants are used in the packing equipment/machinery.	10				R
3-16	Chemicals not approved for use on product are stored and segregated away from packing area.	10				
3-17	The plant grounds are reasonably free of litter and debris.	5				
3-18	The plant grounds are reasonably free of standing water.	5				
3-19	Outside garbage receptacles/dumpsters are closed or are located away from packing facility entrances and the area around such sites is reasonably clean.	5				
3-20	Packing facilities are enclosed.	5				
3-21	The packing facility interior is clean and maintained in an orderly manner.	5				
3-22	Floor drains appear to be free of obstructions.	5				
3-23	Pipes, ducts, fans and ceilings which are over food handling operations are clean.	5				
3-24	Glass materials above product flow zones are contained in case of breakage.	10				
3-25	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains or a sufficient distance.	10				
3-26	There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled or comes into contact with the floor.	15				P
3-27	Only new or sanitized containers are used for packing the product.	10				D

	Questions	Points	YES	NO	N/A	Doc
3-28	Pallets and containers are clean and in good condition.	5				
3-29	Packing containers are properly stored and protected from contamination (birds, rodents, and other pests).	10				

Pest Control

	Questions	Points	YES	NO	N/A	Doc
3-30	Measures are taken to exclude animals or pests from packing and storage facilities.	10				D
3-31	There is an established pest control program for the facility.	10				D
3-32	Service reports for the pest control program are available for review.	5				R
3-33	Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.	5				

Traceability

3-34	Records are kept recording the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	10				D
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COMMENTS:

Part 4 – STORAGE AND TRANSPORTATION

Product, Containers & Pallets

Questions		Points	YES	NO	N/A	Doc
4-1	The storage facility is cleaned and maintained in an orderly manner.	5				
4-2	Bulk storage facilities are inspected for foreign material prior to use and records are maintained.	5				R
4-3	Storage rooms, buildings, and/or facilities are maintained and sufficiently sealed or isolated to be protected from external contamination.	10				
4-4	Storage grounds are reasonably free of litter and debris.	5				
4-5	Floors in storage areas are reasonably free of standing water.	5				
4-6	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or a sufficient distance.	10				
4-7	There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled, or comes in contact with the floor.	15				P
4-8	Packing containers are properly stored and sufficiently sealed to be protected from contamination (birds, rodents, pests and other contaminants).	10				
4-9	Pallets, pallet boxes, totes, bags, bins, cellars, storage rooms, etc. are clean, in good condition and do not contribute foreign material to the product.	5				
4-10	Product stored outside in totes, trucks, bins, other containers or on the ground in bulk is covered and protected from contamination.	10				
4-11	Non-food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.	10				

Questions		Points	YES	NO	N/A	Doc
4-12	Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.	5				D

Pest Control

Questions		Points	YES	NO	N/A	Doc
4-13	Measures are taken to exclude animals or pests from storage facilities.	10				D
4-14	There is an established pest control program for the facility.	10				D
4-15	Service reports for the pest control program are available for review.	5				R
4-16	Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.	5				

Ice & Refrigeration

Questions		Points	YES	NO	N/A	Doc
4-17	The water used for cooling/ice is potable.	10				R
4-18	Manufacturing, storage and transportation facilities used in making and delivering ice used for cooling the product have been sanitized.	10				R
4-19	Climate controlled rooms are monitored for temperature and logs are maintained.	5				D
4-20	Thermometer(s) are checked for accuracy and records are available for review.	5				D
4-21	Refrigeration system condensation does not come in contact with produce.	10				
4-22	Refrigeration equipment (condensers, fans, etc.) is cleaned on a scheduled basis.	10				D
4-23	Iced product does not drip on pallets of produce stored below.	10				

Transportation

	Questions	Points	YES	NO	N/A	Doc
4-24	Prior to the loading process, conveyances are required to be clean, in good physical condition, free from disagreeable odors, from obvious dirt/debris.	10				P
4-25	Produce items are not loaded with potentially contaminating products.	10				P
4-26	Company has a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.	10				P
4-27	Conveyances are loaded to minimize damage to product.	5				P

Worker Health and Personal Hygiene

4-28	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from storage, shipping and receiving areas.	10				
4-29	When there is a written policy regarding the use of hair /beard nets in the storage and transportation areas, it is being followed by all employees and visitors.	5				P
4-30	When there is a written policy regarding the wearing of jewelry in the storage and transportation areas, it is being followed by all employees and visitors.	5				P

Traceability

4-31	Records are kept recording the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	10				D
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COMMENTS:

Part 6 – Wholesale Distribution Center/Terminal Warehouses

Receiving

Questions		Points	Yes	NO	N/A	Doc
6-1	All companies that supply fresh produce are required to have passed a third party audit verification of GAP and/or GHP.	15				D
6-2	Upon receiving, conveyances are required to be clean, in good physical condition and free from obvious objectionable odors, dirt and/or debris at time of unloading.	10				P
6-3	Company does not accept produce items that are loaded with or not protected from potentially contaminating products.	10				P
6-4	Refrigerated commodities are monitored for temperatures at time of receiving.	5				R
6-5	The company has a written policy regarding the disposition of product when temperatures are not within the company's guidelines at time of receiving.	5				P

Storage Facility/Temperature Control

Questions		Points	YES	NO	N/A	Doc
6-6	The facility is clean and maintained in an orderly manner.	5				
6-7	Refrigerated rooms are monitored for temperature and logs are maintained.	5				D
6-8	Thermometer(s) are checked for accuracy and records are available.	5				D
6-9	Refrigeration system condensation does not come in contact with produce.	10				
6-10	Refrigeration equipment (condensers, fans, etc.) is cleaned on a scheduled basis.	10				D
6-11	Iced product does not drip on pallets of produce stored below.	10				
6-12	The water used for cooling/ice is potable.	10				R
6-13	Manufacturing, storage and transportation facilities used in making and delivering ice used for cooling the product are sanitized on a scheduled basis.	10				D
6-14	There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled or comes into contact with the floor.	15				P

	Questions	Points	YES	NO	N/A	Doc
6-15	Product flow zones are protected from sources of contamination.	10				
6-16	Glass materials above product flow zones are contained in case of breakage.	10				
6-17	The grounds are reasonably free of litter and debris.	5				
6-18	The grounds are reasonably free of standing water.	5				
6-19	Outside garbage receptacles/dumpsters are closed or are located away from facility entrances and the area around such sites is reasonably clean.	5				
6-20	The facility is enclosed.	5				
6-21	Floor drains appear to be free of obstructions.	5				
6-22	Pipes, ducts, fans and ceilings in the facility are reasonably clean.	5				
6-23	Possible wastewater spillage is prevented from contaminating any food storage or handling area by barriers, drains or a sufficient distance.	10				
6-24	Non-food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.	10				

Pest Control

	Questions	Points	YES	NO	N/A	Doc
6-25	Measures are taken to exclude animals or pests from the facility.	10				D
6-26	There is an established pest control program for the facility.	10				D
6-27	Service reports for the pest control program are available for review.	5				R
6-28	Interior walls, floors and ceilings are well maintained and free of major cracks and crevices.	5				

Repacking/Reconditioning

(6-29) Does the facility repack and/or recondition product? YES NO (circle one)

If the answer to question 6-29 is YES, answer questions 6-30 through 6-41. If the answer is NO, then questions 6-29 through 6-41 are answered N/A.

Questions		Points	YES	NO	N/A	Doc
6-30	Repacking/reconditioning processes are confined to an established location in the facility.	5				P
6-31	Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	15				D
6-32	Source water used in the repacking operation is potable.	15				R
6-33	Processing water is sufficiently treated to reduce microbial contamination of the product.	10				D
6-34	Water treatment (strength levels and pH) and exposure time is monitored and is appropriate for product.	10				D
6-35	If applicable, the temperature of processing water used in dump tanks, flumes, etc., is monitored and is kept at temperatures appropriate for the commodity.	10				D
6-36	Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.	10				R
6-37	Water used for chilling and/or to make ice is potable.	15				R
6-38	Only food grade approved and labeled lubricants are used in the repacking equipment/machinery.	10				D
6-39	Only new or sanitized containers are used for product repacking.	10				P
6-40	Pallets and other containers are clean and in good condition.	5				
6-41	Packing containers are properly stored and protected from contamination (birds, rodents, and other pests, etc.)	10				

Worker Health and Personal Hygiene

6-42	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from repack and storage area.	10				
6-43	When there is a written policy regarding the use of hair nets/beard nets in the facility, it is being followed by all employees and visitors.	5				P
6-44	When there is a written policy regarding the wearing of jewelry in the facility, it is being followed by all employees and visitors.	5				P

Shipping/Transportation

[illegible]

Total points earned for PART 6 = _____.

Total Possible = 410 *The total number of points possible for this section.*

Subtract "N/A" - *Enter the additive number of N/A points (+ points) here.*

Adjusted Total = _____ *Subtract the N/A points from the Total possible points.*

X .8 (80%) *Multiply the Adjusted Total by .8 and show it as the Passing Score.*

Passing Score _____

(please circle one) Pass / Fail

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Part 7 – Preventive Food Defense Procedures

Based on the U.S. Food and Drug Administration's Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance for Industry.

Secure Employee/Visitor Procedures

Questions		Points	YES	NO	N/A	Doc
7-1	The company has a documented food defense plan and a person has been designated to oversee it. Name: _____	5				D
7-2	Food defense training has been provided to all employees.	5				D
7-3	Employees are aware of whom in management they should contact about potential security problems/issues. Name of management representative: _____	5				
7-4	Visitors are required to check in (showing proof of identity) and out, when entering/leaving the facility.	5				D
7-5	The purpose of visitation to site is verified before admittance to the facility.	5				D
7-6	Visitors are prohibited from the packing/storage areas unless accompanied by an employee.	5				D
7-7	Incoming and outgoing employee and visitor vehicles to and from the site are subject to inspection.	5				D
7-8	Parked vehicles belonging to employees and visitors display a decal or placard issued by the facility.	5				
7-9	Staff is prohibited from bringing personal items into the handling or storage areas.	5				D
7-10	Staff access in facility is limited to the area of their job function and unrestricted areas.	5				D
7-11	Management is aware of which employee should be on the premises, and the area they are assigned to.	5				D
7-12	A system of positive identification of employees has been established and is enforced.	5				

Secure Facility Procedures

Questions		Points	YES	NO	N/A	Doc
7-13	Uniforms, name tags, or identification badges are collected from employees prior to the termination of employment.	5				D
7-14	The mailroom is located away from the packing/storage facilities.	5				
7-15	Computer access is restricted to specific personnel.	5				D
7-16	A system of traceability of computer transactions has been established.	5				
7-17	A minimum level of background checks has been established for all employees.	5				D
7-18	Routine security checks of the premises are performed for signs of tampering, criminal or terrorist action.	5				D
7-19	Perimeter of facility is secured by fencing or other deterrent.	5				
7-20	Checklists are used to verify the security of doors, windows, and other points of entry.	5				D
7-21	All keys to the establishment are accounted for.	5				D
7-22	The facility has an emergency lighting system.	5				
7-23	The facility is enclosed.	5				
7-24	Storage of vehicles/containers/trailers/railcars that are not being used are kept locked.	5				
7-25	Delivery schedules have been established.	5				
7-26	The off-loading of incoming materials is supervised.	5				
7-27	The organization has an established policy for rejecting deliveries.	5				D
7-28	Unauthorized deliveries are not accepted.	5				D
7-29	The company does not accept returned (empty) containers for packing of product unless they are sanitized containers intended for reuse.	5				D
7-30	The facility has a program in place to inspect product returned to the facility for tampering.	5				D
7-31	The company has identified the individual(s), with at least one backup, who are responsible for recalling the product.	5				D
7-32	The operation has performed a "mock recall" that was proven to be effective.	5				D

Total Points Part 7 _____

Total possible = **180** **Less Justified "N/A"** _____

Adjusted Total _____ **Passing Score** _____
X .8 (80%) USDA

**For further information regarding the USDA GAP & GHP Program
Please contact:**

**USDA Fruit and Vegetable Programs, Fresh Products Branch,
at 800-560-7956**

