

This is a Grower Self Test for a GAP audit

Packing House Facility Part 3

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3-1. Product delivered from the field which is in a staging area prior to packing or processing shall be protected from possible contamination.

I have a written policy that states the product is covered if coming from a building other than the one containing the packing shed.

Y/N 5/0

3-2. Prior to packing, product is properly stored and/or handled in order to reduce possible contamination.

I have a written policy that states this.

Y/N 5/0

3-3. Source water used in the packing operation is potable.

I have a written policy that states that the water being used on this farming operation is potable. **REPORT REQUIRED**

Y/N 15/0

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.

I have documentation that insures this. **DOCUMENTATION REQUIRED**

Y/N 10/0

3-5. Processing water is sufficiently treated to reduce microbial contamination.

I have documentation that insures this. **DOCUMENTATION REQUIRED**

Y/N 10/0

3-6. Water-contact surfaces, such as dump tanks, flumes, wash tanks and hydro coolers, are cleaned and/or sanitized on a scheduled basis.

I have documentation that insures this. **DOCUMENTATION REQUIRED**

Y/N 10/0

3-7. Water treatment (strength levels and pH) and exposure time is monitored and the facility has demonstrated it is appropriate for product.

I have documentation that insures this. **DOCUMENTATION REQUIRED**

Y/N 10/0

3-8. Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.

I have documentation on this. **DOCUMENTATION REQUIRED**
Y/N 15/0

3-9. Product flow zones are protected from sources of contamination.

Flow zones are protected from sources of contamination.
Y/N 10/0

3-10. The water used for cooling and/or to make ice is potable.

Water being used on this farming operation is potable. I have a written policy that states this. **RECORDS REQUIRED**
Y/N 15/0

3-11. Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.

I have a written policy that states this. **RECORDS REQUIRED**
Y/N 10/0

3-12. Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from packing area.

Employee facilities are located away from packing areas.
Y/N 10/0

3-13. When there is a written policy regarding the wearing of hair nets/beard nets in the production area, it is being followed by all employees and visitors.

I have a written policy that states this. **POLICY REQUIRED**
Y/N 5/0

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 in the production area.

I have a written policy that states this. **POLICY REQUIRED**
Y/N 5/0

3-15. Only food grade approved and labeled lubricants are used in the packing equipment/machinery.

I have a written policy that states this. **RECORDS REQUIRED**

Y/N 10/0

3-16. Chemicals not approved for use on product are stored and segregated away from packing area.

I have a written policy that states this.

Y/N 10/0

3-17. The plant grounds are reasonably free of litter and debris.

The grounds are neat and orderly.

Y/N 5/0

3-18. The plant grounds are reasonably free of standing water.

There is no standing water.

Y/N 5/0

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.

The grounds are neat and orderly.

Y/N 5/0

3-20. Packing facilities are enclosed.

The packing facilities are enclosed.

Y/N 5/0

3-21. The packing facility interior is clean and maintained in an orderly manner.

The interior is neat and orderly.

Y/N 5/0

3-22. Floor drains appear to be free of obstructions.

They are.

Y/N 5/0

3-23. Pipes, ducts, fans and ceilings which are over food handling operations are clean.

They are.

Y/N 5/0

3-24. Glass materials above product flow zones are contained in case of breakage.

They are.

Y/N 10/0

3-25. Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains or a sufficient distance.

This is being done.

Y/N 10/0

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.

I have a written policy that states this. **POLICY REQUIRED**

Y/N 15/0

3-27. Only new or sanitized containers are used for packing the product.

I have documentation that insures this. **DOCUMENTATION REQUIRED**

Y/N 10/0

3-28. Pallets and containers are clean and in good condition.

This is being done.

Y/N 10/0

3-29. Packing containers are properly stored and protected from contamination (birds, rodents, and other pests).

This is being done.

Y/N 10/0

3-30. Measures are taken to exclude animals or pests from packing and storage facilities.

I have documentation that insures this. **DOCUMENTATION REQUIRED**

Y/N 10/0

3-31. There is an established pest/rodent control program for the facility.

This farming operation has an established pest control program.

DOCUMENTATION REQUIRED

Y/N 10/0

3-32. Service reports for the pest/rodent control program are available for review.

This established pest control program on farming operation has service reports available for review. **REPORTS REQUIRED**

Y/N 5/0

3-33. Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.

This is being done.

Y/N 5/0

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

I have documentation that insures this. **DOCUMENTATION REQUIRED**

Y/N 10/0

Total points earned for Part 3: _____

Total possible 290

Subtract N/A _____

Adjusted Total _____

X .8 (80%)

Passing Score _____

(please circle one)

Pass / Fail