

This is a Grower Manual for Documentation for a USDA GAP audit Part 4

(Storage and
Transportation
Questions 4-1 to 4-31)

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This farming operation has a written that policy bulk storage facilities are inspected for foreign material prior to use and records are maintained.⁴⁻² This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Storage facilities/areas identifier _____

Date inspected _____

Inspector signature _____

Storage facilities/areas identifier _____

Date inspected _____

Inspector signature _____

Storage facilities/areas identifier _____

Date inspected _____

Inspector signature _____

Storage facilities/areas identifier _____

Date inspected _____

Inspector signature _____

⁴⁻² Documentation for USDA GAP audit question 4-2

This farming operation has a written policy describing procedures which specify handling/disposition of finished product which is opened, spilled, or comes in contact with the floor.⁴⁻⁷ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

⁴⁻⁷ Documentation for USDA GAP audit question 4-7

This farming operation has a written policy stating that mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.⁴⁻¹² This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Mechanical equipment identifier _____

Date inspected _____

Inspector signature _____

Mechanical equipment identifier _____

Date inspected _____

Inspector signature _____

Mechanical equipment identifier _____

Date inspected _____

Inspector signature _____

Mechanical equipment identifier _____

Date inspected _____

Inspector signature _____

⁴⁻¹² Documentation for USDA GAP audit question 4-12

This farming operation has a written policy describing measures taken to exclude animals or pests from packing and storage facilities.⁴⁻¹³ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Measure taken

Date

Measure taken

Date

Measure taken

Date

Measure taken

Date

⁴⁻¹³ Documentation for USDA GAP audit question 4-13

This farming operation has a written policy that an organized pest control program has been established.⁴⁻¹⁴ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Pest control log:

Inspection date: _____
Inspection report: _____
Steps taken (if any): _____
Bait/trap identifier _____

Inspection date: _____
Inspection report: _____
Steps taken (if any): _____
Bait/trap identifier _____

Inspection date: _____
Inspection report: _____
Steps taken (if any): _____
Bait/trap identifier _____

Inspection date: _____
Inspection report: _____
Steps taken (if any): _____
Bait/trap identifier _____

Inspection date: _____
Inspection report: _____
Steps taken (if any): _____
Bait/trap identifier _____

Inspection date: _____
Inspection report: _____
Steps taken (if any): _____
Bait/trap identifier _____

⁴⁻¹⁴ Documentation for USDA GAP audit question 4-14

This farming operation has a written policy that an organized pest control program has been established.⁴⁻¹⁵ This is included as part of the food safety and security program of this farming operation.

Service reports are available under documentation 4-14. The food safety and security program of this farming operation is attached under documentation P-1.

The food safety and security program of this farming operation is attached under documentation P-1.

⁴⁻¹⁵ Documentation for USDA GAP audit question 4-15

Should ice (manufactured on site or not) or cold water be used for cooling, the source of the water will be potable.⁴⁻¹⁷ This is included as part of the food safety and security program of this farming operation. The food safety and security program of this farming operation is attached under documentation P-1.

Water test reports are available under documentation G-3.

⁴⁻¹⁷ Documentation for USDA GAP audit question 4-17

Should ice (manufactured on site or not) be used for cooling in this farming operation, there is regularly scheduled cleaning and sanitizing of the ice production facility (if on site), ice storage facility and any ice handling or transportation equipment.⁴⁻¹⁸ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Cleaning and sanitizing schedule of the ice production facility (if on site), ice storage facility and any ice handling or transportation equipment:

⁴⁻¹⁸ Documentation for USDA GAP audit question 4-18

Should climate controlled rooms be used to store produce, temperatures will be regularly monitored and recorded in a log.⁴⁻¹⁹ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Climate controlled room temperature log:

Climate controlled room system identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

Climate controlled room system identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

Climate controlled room system identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

Climate controlled room system identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

Climate controlled room system identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

Climate controlled room system identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

⁴⁻¹⁹ Documentation for USDA GAP audit question 4-19

Should refrigeration systems be used to store produce, the thermometer(s) used to take the temperature will be regularly checked for accuracy and recorded in a log.⁴⁻²⁰ If this is not done by the computer monitoring system automatically, a log will be kept. This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Thermometer identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

Thermometer identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

Thermometer identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

Thermometer identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

Thermometer identifier: _____

Date: _____ **Time:** _____ **Temperature:** _____

⁴⁻²⁰ Documentation for USDA GAP audit question 4-20

Should ice refrigeration equipment (condensers, fans, etc.) be used, it will be cleaned on a scheduled basis.⁴⁻²² This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Cleaning and sanitizing schedule of the refrigeration equipment (condensers, fans, etc.):

⁴⁻²² Documentation for USDA GAP audit question 4-22

This farming operation has a written policy that trailers etc to be used for hauling the produce are to be in good physical condition, acceptably clean and odor free.⁴⁻²⁴ Trailers are to be inspected before loading any produce into them. Should a refrigeration unit be required on the trailer, it must be sufficient in size and properly working. This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Inspection schedule of the physical condition of the conveyances:

Conveyances identifier: _____

Date: _____ **Initials:** _____

Conveyances identifier: _____

Date: _____ **Initials:** _____

Conveyances identifier: _____

Date: _____ **Initials:** _____

Conveyances identifier: _____

Date: _____ **Initials:** _____

⁴⁻²⁴ Documentation for USDA GAP audit question 4-24

This farming operation has a written policy stating that produce is only to be shipped with like produce. Fertilizers, pesticides, meat poultry, fish or similar products will not be mixed in the trailer. ⁴⁻²⁵ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

⁴⁻²⁵ Documentation for USDA GAP audit question 4-25

This farming operation has a written policy stating that should a manifest indicate a temperature to maintain during transport, all efforts will be made to insure that that temperature is maintained.⁴⁻²⁶ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

⁴⁻²⁶ Documentation for USDA GAP audit question 4-26

This farming operation has a written policy stating that produce will be loaded into the trailer with the utmost care to prevent damage and contamination. Should load shifting be an issue in the transport, all reasonable steps will be taken to prevent any shifting of the load during transit.⁴⁻²⁷ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

⁴⁻²⁷ Documentation for USDA GAP audit question 4-27

Should this his farming operation have a written policy regarding the wearing of hair nets/beard nets in the storage and transportation areas, it is being followed by all employees and visitors.⁴⁻²⁹ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

⁴⁻²⁹ Documentation for USDA GAP audit question 4-29

Should this his farming operation have a written policy regarding the wearing of jewelry in the storage and transportation areas, it is being followed by all employees and visitors.⁴⁻³⁰ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

⁴⁻³⁰ Documentation for USDA GAP audit question 4-30

This farming operation records the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.⁴⁻³¹ This is included as part of the food safety and security program of this farming operation.

The food safety and security program of this farming operation is attached under documentation P-1.

Documentation for this can be found under G1.

⁴⁻³¹ Documentation for USDA GAP audit question 4-31