

Company audited

Producer: Fifer Orchards, Inc

GGN: 4052852926768

Reporting Option: 1



Address: . (Lat: 39.120883600000000, Lon: -75.571609000000000)

Contact Person: Curt Fifer

Company Profile: Multiple-generation farm operation that has a diverse crop system of Apples [90], Asparagus [187], Peaches [162], Pumpkins [475], Strawberries [16], Sweet Corn [1387], Tomatoes [15]. Witnessed the day of the audit was a site that is well kept and industry-standard preventive actions to reduce food safety risks. During the audit, we viewed storage areas for equipment, packaging, crop inputs, and finished product, at this time we witnessed the site field and handling activities for crops of strawberry and asparagus (harvest, packing, and shipping). The site also has a small acreage of unproductive land where a solar panel station was installed, this runs one packing facility and hydro cooler.

Audit details

The audit report is final if the audit status is "Closed." Any other status reflects a preliminary report. The audit process is based on a sampling process and reflects the information evaluated during the audit. The auditor declares that an independent and impartial audit has been carried out without conflicts of interest. The audit report may not be used as proof of certification and shall not be given to any party other than in full. The distribution of the report is regulated by the GLOBALG.A.P. data access rules.

For validation of the report, contact

jacob@ccof.org

Standards audited

INTEGRATED FARM ASSURANCE: AF+CB+FV. v5.4-1-GFS

Audit conducted remotely?

No

General Notes on the audit

The site was well prepared and takes proactive measures for mitigating food safety risks.

Audit language

English

Date start

11 May 2023

Date end

11 May 2023

Certification Body:

CCOF Certification Services, LLC.

Audit Personnel

To check the certification status please visit <https://database.globalgap.org>Printed from <https://audit.globalgap.org> the Tuesday, June 13, 2023 7:17 PM

Name	Standard/Add-on	Role
Charlie Meadows	IFA	Inspector
Ana Rivas	IFA	Reviewer
Comment: NO open NCs		
Jacob Guth	IFA	Certification Committee

Key persons present during the Audit

Name	Company	Position
Curt Fifer	Fifer Orchards, Inc	Manager
Gary Rohman	Farm to Fork Services	Food Safety Consultant

Audit duration per day

Date	Person	Site audited	Start Time	End Time
11 May 2023		Fifer Orchards, Inc - Manually Created		

IFA Audit details (INTEGRATED FARM ASSURANCE: AF+CB+FV. v5.4-1-GFS)

Standards audited

INTEGRATED FARM ASSURANCE: AF+CB+FV. v5.4-1-GFS

Audit type

Recertification audi

Where is the audit conducted?

On-Site

How is the audit conducted?

Announced

Is the site/member selected at random?

Not applicable

Does the site/member produce high risk products?

Yes

Does the producer participate in the unannounced reward program?

No

Certification Body Decision

Certification Body Decision

Positive

Decision date

13 June 2023

Certification Body decision taken by

Jacob Guth (GAIN: 404992800000003896)

Comments

Validity dates

Date start

13 June 2023

Date end

19 October 2024

Products

Scope - Product included in the certification scope

Products	Additional Data or Variety
Apple	
Asparagus	
Peach	
Strawberry	
Sweetcorn	
Tomato	

Assessed - Products inspected in this assessments

Products
Apple
Asparagus
Peach
Strawberry
Sweetcorn
Tomato

Harvest - Products seen during harvest in this assessment

Products
Asparagus
Strawberry

PHU - Products seen during packing-handling in this assessment

Products
Asparagus
Strawberry

New products - Products that are included in the certification scope for the first time

PP/PO

PP: Parallel production (production of certified and non-certified products). Indicate product that have been registered for PP.

No

PO: Parallel ownership (trade/packing/handling of certified and non-certified products). Indicate product that have been registered for PO

No

Trade: Does the producer buy certified product from external sources. Indicate products.

No

Sites audited

Site ID	Site Name
4052852926768	Fifer Orchard

Summary

INTEGRATED FARM ASSURANCE

Original calculation after the end of Audit for AF+CB+FV

Type	% Compliance	Yes	No	NA	NC Closed	Not answered
Major Must	97.8%	131	3	8	0	0
Minor Must	100.0%	71	0	9	0	0
Recommendation	80.0%	8	2	4	0	0

Revised calculation after Non-Compliance points are closed for AF+CB+FV

To check the certification status please visit <https://database.globalgap.org>

Printed from <https://audit.globalgap.org> the Tuesday, June 13, 2023 7:17 PM

Type	% Compliance	Yes	No	NA	NC Closed	Not answered
Major Must	100.0%	131	3	8	3	0
Minor Must	100.0%	71	0	9	0	0
Recommendation	80.0%	8	2	4	0	0

Non-compliance/Corrective actions

INTEGRATED FARM ASSURANCE

AF 17.3 *Major Must* Closed Closed on 07/06/2023 by Charlie Meadows

NC: Non-conforming products procedures is evident at site. All products conform to the sites process and properly identified.



Attached: 4

CA: Policy to outline procedures for handling products on hold. Documents that support what is being identified as nonconforming products.

AF 7.3.3 *Recommendation* Open Due date: 30/06/2023

NC: N/A No plan in place

CA:

AF 7.4.1 *Recommendation* Open Due date: 30/06/2023

NC: N/A No plan in place

CA:

CB 7.6.4 *Major Must* Closed Closed on 07/06/2023 by Charlie Meadows

NC: Asparagus: AL-23/069978 Strawberry: AL-23/069982, Other crops are not in harvest and available for sample. Peaches, Tomato, Sweet Corn, Apples, Pumpkins

CA: Crops are either not ready for harvest or planted. The policy and procedure for completing this criteria point is clear and growers understand the importance of completing the remaining MRL sampling program.

FV 1.1.2 *Major Must* Closed Closed on 07/06/2023 by Charlie Meadows



NC: Management uses effective communication with neighboring areas to mitigate potential risks identified. Risk assessment is not clear on what risk is being assessed and controlled.




Attached: 1

CA: Assessment of risk in hazards identified.

Checklist details


AF	ALL FARM BASE	
AF 1	SITE HISTORY AND SITE MANAGEMENT	
AF 1.1	Site History	
AF 1.1.1 Major Must	Is there a reference system for each field, orchard, greenhouse, yard, plot, livestock building/pen, and/or other area/location used in production?	✓
Justification: Mapping Ariel view that demonstrates the location of orchard and surrounding areas. Woodside Farm. Field 1		 Attached: 0
AF 1.1.2 Major Must	Is a recording system established for each unit of production or other area/location to provide a record of the livestock/aquaculture production and/or agronomic activities undertaken at those locations?	✓
Justification: Production history for each Orchards is evident.		 Attached: 0
AF 1.2	Site Management	
AF 1.2.1 Major Must	Is there a risk assessment available for all sites registered for certification (this includes rented land, structures, and equipment) and does this risk assessment show that the site in question is suitable for production, with regards to food safety, the environment, and health and welfare of animals in the scope of the livestock and aquaculture certification where applicable?	✓
Justification: Risk assessments on file for each field in production completed by G.R / .4/27/23		 Attached: 0

AF 1.2.2 Has a management plan that establishes strategies to minimize the risks identified in the risk assessment (AF 1.2.1) been developed and implemented? 

Major Must

Justification: Management plan is evident at site that assesses risks identified for the operation. Chemical, Physical, and Biological hazards are assessed using a scale of Low, moderate, and high likelihood.



Attached: 0

AF 1.2.3 Are structures, including all adjoining rooms, equipment, facilities, and feeding systems located, designed, and constructed to facilitate proper cleaning and pest control? 

Major Must

Justification: All records in place for multiple years. Reviewed G.R 4/27/23


Attached: 0


AF 1.2.4 Is a program of site inspections or checks established? 

Major Must

Justification: Management conducts weekly assessments of sites by G.R 4/27/23


Attached: 0

AF 2 RECORD KEEPING AND INTERNAL SELF-ASSESSMENT/INTERNAL INSPECTION

AF 2.1 Are all records, including those relating to food safety, accessible and kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points? 

Major Must

Justification: No open NC at site. Signed new and updated policies as well as replaced faded signs around the farm G.R. 4/15/23


Attached: 0

AF 2.2 Is a procedure established, implemented, and maintained to manage and control documented information?
Major Must



Justification: Managemnt displays adequate systeym where documents are maintained by G.R 4/27/23



Attached: 0

AF 2.3 Does the producer take responsibility to conduct a minimum of one internal self-assessment per year against the GLOBALG.A.P. Standard?
Major Must



Justification: At least one annual assesment is done against the applicable checklist. G.R. 4/15/23



Attached: 0

AF 2.4 Have effective corrective actions been taken as a result of non-conformances detected during the internal self-assessment or internal producer group inspections?
Major Must



Justification: Non confromaces noted at site during assesment. A corrective action plan was evdient and implemented. No open corrective actions. G.R. 4/15/23



Attached: 0

AF 2.5 Are continuous improvements documented?
Major Must



Justification: Management details that an on going assesment is visual assesed. Internal management meeting is reviewed every year on what improvements can be made.



Attached: 0

AF 3 **HYGIENE**

AF 3.1 Does the farm have a written risk assessment for hygiene?



**Major
Must**

Justification: Identified all appropriate measure to the sites operation. G.R. 4/13/22



Attached: 0

AF 3.2 Does the farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety?



**Major
Must**

Justification: hygiene safety instructions were evident at site. All workers and visitors have access to the sites procedures where hygies would pose a food safety risk. Such as bathrooms and handwashing in the field.



Attached: 0

AF 3.3 Have all persons working on the farm received annual hygiene training appropriate to their activities and according to the hygiene instructions in AF 3.2?



**Major
Must**

Justification: The sites hygines, health, and saftey documentation was noted at site for workers. Training materials provided by management for each worker group. Training conducted by management.



Attached: 0

AF 3.4 Are the farm's hygiene procedures implemented?



**Major
Must**

Justification: Farm hygiene procedures were evident at site. Visual inspected workers washing hands returning to work.



Attached: 0

AF 3.5 Are cleaning facilities, equipment, and chemical materials suitable for their intended use and stored and used appropriately?



**Major
Must**

Justification: In all areas there were evidence of a cleaning program that was approved for the intended use. Storage of cleaning equipment were appropriate to the work areas and safety parameters.



Attached: 0

AF 4 WORKERS' HEALTH, SAFETY, AND WELFARE

AF 4.1 Health and Safety

AF 4.1.1 Does the producer have a written risk assessment for hazards to workers' health and safety?

Minor
Must



Justification: Hazard assesment was avalaible at site. The assesment included health and safety parameters for workers and appropriate to the work areas.



Attached: 0

AF 4.1.2 Does the farm have written health and safety procedures addressing issues identified in the risk assessment of AF 4.1.1?

Minor
Must



Justification: All procedures were identified risks that would pose helath and safety concerns. Procedures were in place for all that determine what to do in each situation of emergency in the given area.



Attached: 0

AF 4.1.3 Have all people working on the farm received health and safety training according to the risk assessment in AF 4.1.1?

Major
Must



Justification: Evidence of a training procedures and materials were evident at site. Management was competant in proceses and procedures that workers were trained on. It was visual that workers training was being implemented.



Attached: 0

AF 4.2 Training and Assigned Responsibilities

AF 4.2.1 Is there a record kept for training activities and attendees?

**Major
Must**



Justification: Evidence of a training log was provided at site. 24 workers attended a training of 3/17/2023.



Attached: 0

AF 4.2.2 Do all workers handling and/or administering veterinary medicines, chemicals, disinfectants, plant protection products, biocides, and/or other hazardous substances and all workers operating dangerous or complex equipment as defined in the risk analysis in AF 4.1.1 have evidence of competence or details of other such qualifications?

**Major
Must**



Justification: Certified employees were evident to be trained and certified by the regulatory department. Multi workers were viewed to have valid credentials that is good for up to 3 years.



Attached: 0

AF 4.2.3 Are employees whose activities impact food safety identified?

**Major
Must**



Justification: Organizational chart is evident at site.



Attached: 0

AF 4.3 Hazards and First Aid

AF 4.3.1 Do accident and emergency procedures exist? Are they visually displayed, and are they communicated to all persons associated with the farm activities, including subcontractors and visitors?

**Minor
Must**



Justification: Emergency exits for facilities and evident evacuation plans for emergency are communicated. There were multiple safety cut offs and fire extinguishers in the appropriate areas.



Attached: 0

AF 4.3.2 Are potential hazards clearly identified by warning signs?

Minor
Must



Justification: Signs were evident at site that clearly identified hazards in the respected areas.



Attached: 0

AF 4.3.3 Is safety advice for substances hazardous to workers' health available/accessible?

Minor
Must



Justification: Posted in applicable areas were signs that identified emergency contact numbers for the appropriate authroties.



Attached: 0

AF 4.3.4 Are first aid kits available at all permanent sites and in the vicinity of fieldwork?

Minor
Must



Justification: First kits were vident and valid at site with all applicable materials that would be used during an emergency.



Attached: 0

AF 4.3.5 Are there always an appropriate number of persons (at least one person) trained in first aid present on each farm whenever on-farm activities are being carried out?

Minor
Must




Justification: The site has appropriate number of trained workers certified for first aid. 2 workers observed for 65 workers by american red cross.



Attached: 0

AF 4.4 Protective Clothing/Equipment


AF 4.4.1 Are workers, visitors, and subcontractors equipped with suitable protective clothing in accordance with legal requirements and/or label instructions and/or as authorized by a competent authority? 

Major Must

Justification: All appropriate PPE was visual confirmed to be available for workers to use during the appropriate work being performed. Management provide PPE for workers.



Attached: 0

AF 4.4.2 Is protective clothing cleaned after use and stored in such a way as to prevent contamination of personal clothing? 


Major Must

Justification: PPE was observed to stored in a manner that is suitable for the site and reduce exposure from contamination and potential hazards that would eliminate the PPE effectiveness.



Attached: 0

AF 4.5 Worker Welfare


AF 4.5.1 Is a member of management clearly identifiable as responsible for the workers' health, safety, and welfare? 

Major Must

Justification: Management displays a organizational chart that identifies responsibilities and the most responsible manager.



Attached: 0


AF 4.5.2 Does regular two-way communication take place between management and workers on issues related to workers' health, safety, and welfare? Is there evidence of actions taken from such communication? 

Minor Must

Justification: Regular two way communication happens in trainings. Trainings provide evidence that workers are free to ask questions and concerns when it comes to the health and welfare of their concerns. Management displays effective communication.



Attached: 0


AF 4.5.3 Do workers have access to clean food storage areas, designated rest areas, handwashing facilities, and drinking water? 

Major Must

Justification: Workers were observed to have areas that are appropriate for stroage and use of facilites for food, hand washing, and drinking water.



Attached: 0


AF 4.5.4 Are on-site living quarters habitable and have the basic services and facilities? 

Major Must

Justification: On siteliving quarters are avalable at site. All regulations are followed and facility is certified. The state inspection evident at site.



Attached: 0

AF 4.5.5 Is transport for workers (on-farm, to and from fields/orchard) as provided by the producer safe and compliant with national regulations when used to transport workers on public roads? 


Minor Must

Justification: All transportation was viewed to be in good working condition and certified for appropriate use.



Attached: 0

AF 5 SUBCONTRACTORS

AF 5.1 When the producer makes use of subcontractors, do they oversee their activities in order to ensure that those activities relevant to GLOBALG.A.P. CPCC comply with the corresponding requirements? 

Major Must

Justification: Management review is avalaible at site where all subcontractors are to adhear to food safety management program and safety standards. Sign in sheet is avalaible that validates subcontractors knowing of the requirments.



Attached: 0

AF 6 WASTE AND POLLUTION MANAGEMENT, RECYCLING, AND RE-USE

AF 6.1 Identification of Waste and Pollutants

AF 6.1.1 Have possible waste products and sources of pollution been identified in all areas of the farm? 


Minor
Must

Justification: All possible waste and pollutants are identified and effective systems in place to remove from operation. Products such as left over oil and chemicals are identified.



Attached: 0

AF 6.2 Waste and Pollution Action Plan


AF 6.2.1 Is there a documented farm waste management plan to avoid and/or minimize wastage and pollution to the extent possible, and does the waste management plan include adequate provisions for waste disposal? 

Major
Must

Justification: Farm Waste Management Plan evident at site. Waste of all materials and products are disposed in regards to local and industry regulations



Attached: 0


AF 6.2.2 Is the site kept in a tidy and orderly condition? 

Major
Must

Justification: Site is observed to be kept clean and free to prevent contamination.



Attached: 0

AF 6.2.3 Are holding areas for diesel and other fuel oil tanks environmentally safe? 

Minor
Must

Justification: Fuel tanks are identified to be safe and up to local industry standards.



Attached: 0

AF 6.2.4

Recommendation

Provided there is no risk of pest, disease, and weed carry-over, are organic wastes composted on the farm and recycled?

N/A

Justification: N/A no composting



Attached: 0

AF 6.2.5

Recommendation

Is the water used for washing and cleaning purposes disposed of in a manner that ensures the minimum health and safety risks and environmental impact?



Justification: Spray run off fields are present to capture the excess water that could potentially impact the environment.



Attached: 0

AF 7

CONSERVATION

AF 7.1

Impact of Farming on the Environment and Biodiversity (Cross-Reference with AQ 9 of the Aquaculture Module)

AF 7.1.1

Minor
Must

Does each producer have a wildlife management and conservation plan for the farm business that acknowledges the impact of farming activities on the environment?



Justification: The site's wildlife management plan takes into consideration the improvement of bio-diversity but also realizes that it brings a food safety hazard. Programs such as IPM practices are implemented to aid in this management practice.



Attached: 0

AF 7.1.2

Recommendation

Has the producer considered how to enhance the environment for the benefit of the local community and flora and fauna? Is this policy compatible with sustainable commercial agricultural production and does it strive to minimize environmental impact of the agricultural activity?




Justification: The site takes into consideration of becoming green and offsetting carbon footprint. They installed solar panels to try and cover the electric needs and gives back to the energy company. Results will be a cleaner mode of energy consumption for the community.



Attached: 0

AF 7.2 Ecological Upgrading of Unproductive Sites

AF 7.2.1 *Recommendation* Has consideration been given to the conversion of unproductive sites (e.g. low-lying wet areas, woodlands, headland strips, or areas of impoverished soil, etc.) to ecological focus areas for the encouragement of natural flora and fauna? 

Justification: Unproductive sites are turned areas where natural flora and fauna can thrive.



Attached: 0

AF 7.3 Energy Efficiency


AF 7.3.1 Can the producer show monitoring of on-farm energy use? 

Minor
Must

Justification: Farm management tracking of energy is event at site in mutiple compliances. Ex: Electric Bill.




Attached: 0

AF 7.3.2 *Recommendation* Based on the result of the monitoring, is there a plan to improve energy efficiency on the farm? 

Justification: Identification of energy is high during certain months. The site take into concideration and solar panels were installed.



Attached: 0

AF 7.3.3 *Recommendation* Does the plan to improve energy efficiency consider minimizing the use of non-renewable energy? 

Justification: N/A No plan in place



Attached: 0

AF 7.4 Water Collection/Recycling

AF 7.4.1

Recommendation

Where feasible, have measures been implemented to collect water and, where appropriate, to recycle taking into consideration all food safety aspects?



Justification: N/A No plan in place



Attached: 0

AF 8

COMPLAINTS

AF 8.1

Major
Must

Is there a complaint procedure available relating to both internal and external issues covered by the GLOBALG.A.P. Standard and does this procedure ensure that complaints are adequately recorded, studied, and followed up, including a record of actions taken?



Justification: Complaint procedures are explained at site. The site shows what the process and procedures are for documenting complaints. The site takes into consideration actions to take to mitigate any complaints.



Attached: 0

AF 9

RECALL/WITHDRAWAL PROCEDURE

AF 9.1

Major
Must

Does the producer have documented procedures on how to manage/initiate the withdrawal/recall of certified products from the marketplace and are these procedures tested annually?




Justification: Mock recall is conducted annually at site for all products produced by the site. Policy at site illustrates the processes and procedures for carrying out a recall. Annually the site will conduct an exercise with their buyers to make sure they all correspondants are aware and can act appropriately to mitigate a recall situation. The site conducted a mock recall exercise that consisted of a lot numbers being incorrect. Communication with customer and traceback identified the problem and took less than 2 hours to correct and document. Process in place to correct the issue and retrained. This exercise was conducted by G.R. 5/10/23



Attached: 0

AF 10

FOOD DEFENSE (N/A FOR FLOWERS AND ORNAMENTALS AND PLANT PROPAGATION MATERIAL)

AF 10.1 Is there a risk assessment for food defense and are procedures in place to address identified food defense risks? 


Major Must

Justification: Food Defense assessment and document on file. Covers grounds, employees, subcontractors, data security, incoming mail. Reviewd by G.R. 4/27/23



Attached: 0

AF 11 **GLOBALG.A.P. STATUS**

AF 11.1 Does all transaction documentation include reference to the GLOBALG.A.P. status and the GGN? 


Major Must

Justification: Proper documentation is identified to be on invoices and other proper documentation for the status of the certified product. Communication with customer is evident. GGN unique to grower is not abused. G.R. 04/27/22



Attached: 0

AF 12 **LOGO USE**

AF 12.1 Is the GLOBALG.A.P. word, trademark, GLOBALG.A.P. QR code or logo and the GGN (GLOBALG.A.P. Number) used according to the GLOBALG.A.P. General Regulations and according to the 'Sublicense and Certification Agreement'? 

Major Must

Justification: Logo use agreement document in place. No logo is used.



Attached: 0

AF 13 **TRACEABILITY AND SEGREGATION**

AF 13.1

Is there an effective system in place to identify and segregate all GLOBALG.A.P. certified and non-certified products?



**Major
Must**

Justification: System in place to track and identify the segregation of crops and all materials used throughout the process.



Attached: 0

AF 13.2

In the case of producers registered for parallel production/ownership (where certified and non-certified products are produced and/or owned by one legal entity), is there a system to ensure that all final products originating from a certified production process are correctly identified?



**Major
Must**

Justification: N/A



Attached: 0

AF 13.3

Is there a final check to ensure the correct product dispatch of certified and non-certified products?



**Major
Must**

Justification: Checks are in place that is evident to trace product back to show all product is being produced from the site.



Attached: 0

AF 13.4

Are appropriate identification procedures in place and records for identifying products purchased from different sources available for all registered products?



**Major
Must**

Justification: Effective program at site for identifies all quantities of certified products and there source.



Attached: 0

AF 13.5

Is a documented test of the traceability system done annually?



**Major
Must**

Justification: Traceability exercise is evident at site that is completed annually.



Attached: 0

AF 14 MASS BALANCE

AF 14.1 Are sales records available for all quantities sold and all registered products?



**Major
Must**

Justification: Sales record is available for quantities produced and shipped. The products shipped are registered products.



Attached: 0

AF 14.2 Are quantities (produced, stored, and/or purchased) recorded and summarized for all products?



**Major
Must**

Justification: Evident at site the all quantities of lbs and bins stored. The system is effective for the operation.



Attached: 0

AF 14.3 Are conversion ratios and/or loss (input-output calculations of a given production process) during handling calculated and controlled?



**Major
Must**

Justification: All product picked is 1:1



Attached: 0

AF 15 FOOD SAFETY POLICY DECLARATION (N/A FOR FLOWERS AND ORNAMENTALS)

AF 15.1 Has the producer completed and signed the 'Food Safety Policy Declaration' included in the IFA checklist?



**Major
Must**

Justification: Signed by G.R. 4/27/23



Attached: 0

AF 16 FOOD FRAUD MITIGATION (N/A FOR FLOWERS AND ORNAMENTALS)

AF 16.1 Does the producer have a food fraud vulnerability risk assessment?

**Major
Must**



Justification: Food Fraud RA and mitigation measures was completed by RA available G.R. 4/27/23



Attached: 0

AF 16.2 Does the producer have a food fraud mitigation plan and has it been implemented?

**Major
Must**



Justification: Evidnet and implemented of viewing incoming packing material by G.R. 4/27/23



Attached: 0

AF 17 SPECIFICATIONS, NON-CONFORMING PRODUCTS, AND PRODUCT RELEASE

AF 17.1 Do externally purchased products, materials, and services which have an effect on food safety conform to specified requirements or specifications as well as food safety and regulatory requirements?

**Major
Must**



Justification: Document in place that explains all products are clearly identified and meet industry standards. All products are certified and no non conforming products at site. G.R. 4/27/23



Attached: 0

AF 17.2 Are written specifications established, implemented, and maintained for all products and inputs into the production process?

**Major
Must**



Justification: All product can be traced to field. Inputs are reviewed by a qualified manager and approved for the commodity and process it is intended for.



Attached: 0

AF 17.3 Does the producer have a documented procedure for non-conforming products and has it been implemented?
Major Must



Justification: Non-conforming products procedures is evident at site. All products conform to the sites process and properly identified.



Attached: 4

AF 17.4 Does the producer have a documented procedure for product release?
Major Must



Justification: Policy at site illustrated management responsibility to be notified if product is not in conformance with criteria. Management is the responsible party for releasing product.



Attached: 0

CB CROPS BASE

CB 1 TRACEABILITY

CB 1.1 Is a GLOBALG.A.P. registered product traceable back to and trackable from the registered farm (and other relevant registered areas) where it has been produced and, if applicable, handled?
Major Must



Justification: Traceback program



Attached: 0

CB 2 PROPAGATION MATERIAL

CB 2.1 Quality and Health

CB 2.1.1 When seeds or propagation material have been purchased in the past 24 months, is there evidence that guarantees they have been obtained in compliance with variety registration laws (in the case of mandatory variety registration exists in the respective country)? N/A

Minor
Must

Justification: Stokes Seed Company letter of guarantee and information for contact is available at site for 4/20/23. Growmark seed company is also at site for seed purchased : Ex: Sweet corn, non gmo, lot# 0060143T



Attached: 0

CB 2.1.2 Has the propagation material used been obtained in accordance to applicable intellectual property laws? ✓

Minor
Must

Justification: Quality of propagation materials were evident to be certified and approved materials for the intended use.



Attached: 0

CB 2.1.3 Are plant health quality control systems operational for in-house nursery propagation? ✓

Minor
Must

Justification: Control system in place that identifies where products were planted and appropriate system for commodities at site.



Attached: 0

CB 2.2 Chemical Treatments and Dressings

CB 2.2.1 Is the purchased propagation material (seed, rootstocks, seedlings, plantlets, cuttings) accompanied by information of chemical treatments done by the supplier? ✓

Major
Must

Justification: Stokes Seed Company letter of guarantee and information for contact is available at site for 4/20/23.



Attached: 0

CB 2.2.2 Are PPP treatments recorded for in-house nursery propagation materials applied during the plant propagation period? **N/A**

Major Must

Justification: N/A no in house nursery



Attached: 0

CB 2.3 Genetically Modified Organisms (N/A if no Genetically Modified Varieties are Used)

CB 2.3.1 Does the planting of or trials with genetically modified organisms (GMOs) comply with all applicable legislation in the country of production? **N/A**

Major Must

Justification: N/A no GMO



Attached: 0

CB 2.3.2 Is there documentation available of when the producer grows GMOs? **N/A**

Minor Must

Justification: N/A No GMO



Attached: 0

CB 2.3.3 Have the producer's direct clients been informed of the GMO status of the product? **N/A**

Major Must

Justification: N/A No GMO



Attached: 0

CB 2.3.4 Is there a plan for handling genetically modified (GM) material (i.e. crops and trials) identifying strategies to minimize contamination risks (e.g. such as accidental mixing of adjacent non-GM crops) and maintaining product integrity?

Minor Must

N/A

Justification: N/A No GMO



Attached: 0

CB 2.3.5 Are GM crops stored separately from other crops to avoid adventitious mixing?

Major Must

N/A

Justification: N/A No GMO



Attached: 0

CB 3 SOIL MANAGEMENT AND CONSERVATION

CB 3.1 Does the producer have a soil management plan?

Minor Must



Justification: Grower takes Soil Samples by farm manager and is sent to the lab and recommendations and levels come back before implementation. Samples are sent to Agro Lab



Attached: 0

CB 3.2 Have soil maps been prepared for the farm?

Recommendation



Justification: USDA Soil Map available for Orchard



Attached: 0

CB 3.3 Is there, where feasible, crop rotation for annual crops?

Minor
Must



Justification: Crop Rotation is feasible in some crop systems, orchards are not because of the trees are perennials. There is documentation that if a orchard is uprooted that it is planted in a different crop to minimize resistance in pressures.

 Attached: 0

CB 3.4 Have techniques been used to improve or maintain soil structure and avoid soil compaction?

Minor
Must



Justification: Minimize trips through the field with tractors.

 Attached: 0

CB 3.5 Does the producer use techniques to reduce the possibility of soil erosion?

Major
Must



Justification: Keep grass and other legumes in non production areas.

 Attached: 0

CB 3.6 Has the producer taken into account the nutrient contribution of organic fertilizer applications?

Minor
Must



Justification: N/A no organic fertilizer

 Attached: 0

CB 3.7 Does the producer keep records on seed/planting rate, sowing/planting date?

Minor
Must




Justification: Detailed records in place as part of whole field history Last planting was sweet corn 26 ac. 36,000 seed per ac. block #123

 Attached: 0

CB 4 FERTILIZER APPLICATION

CB 4.1 Advice on Quantity and Type of Fertilizer

CB 4.1.1 Are recommendations for the application of fertilizers (organic or inorganic) provided by competent and qualified persons? 


Major Must

Justification: All technical advice is given by industry professional from local and state agencies with assistance from leading University. Curt F. many years of growing experince which allow them to make the repsonisble decisions for the organization.



Attached: 0

CB 4.2 Records of Application


CB 4.2.1 Field, orchard or greenhouse reference and crop? 

Minor Must

Justification: Invoice from Nutrien are present. Apples: 4/22/23 15.ac Product: Gypsum/potash 0-0-60 350/lbs total 5250/lb. Applicator Vicon Spreader Applicator D.L. Start 8 am -12 pm Temp. 55 f. Wind: SE 5 mph. Peaches: 3.9.23. 28 ac. 200/lb. ac. Total 5600. gypsum applicator Vicon Spreader Applicator Chavez. Start 8:30 am - 2:30 pm. Temp. 50 f. Wind: W @ 6mph. Pumpkins: 4/8/23 54.3 ac. 19-18-0 16 gal per ac. 868.8 total gal plicator Vicon Spreader Applicator Wilmer Start 8 am -4 pm. Temp. 58 f. Wind: @ 1 mph. Sweet Corn 21.5 ac. 3/31/23 21-12-0 17/gal per ac. total 365.5 gl. Vicon Spreader Applicator :Santiago Start 6:30 am -10:30 am. Temp. 55 f. Wind: w @ 10 mph. Tomatoes: 03/27/2034. K-Mag 85 lb. ac. total 850lbs. 10 ac. Vicon Spreader Applicator Wilmer. Start 1:30 pm 4:30 pm. Temp. 60 f. Wind: Calm Strawberry: 04/19/2023 30% Nitrogen 3 gal/ac. total 48 gal/ac.16 ac 48Vicon Spreader Applicator Bobby. Start 9am-12 pm. Temp. 62 f. Wind: NE @ 10 mph. Asparagus: 4/9/23 10 ac. product 0-0-60 200lb/ac total 2000 lb ac. Vicon Spreader Applicator Chavez. Start 8 am -10 am. Temp. 53 f. Wind: S @ 4 mph.



Attached: 0

CB 4.2.2 Application dates? 

Minor Must

Justification: Refer to CB 4.2.1



Attached: 0

CB 4.2.3 Applied fertilizer types?

Minor
Must

Justification: Refer to CB 4.2.1



Attached: 0

CB 4.2.4 Applied quantities?

Minor
Must

Justification: Refer to CB 4.2.1



Attached: 0

CB 4.2.5 Method of application?

Minor
Must

Justification: Refer to CB 4.2.1



Attached: 0

CB 4.2.6 Operator details?

Minor
Must

Justification: Refer to CB 4.2.1



Attached: 0

CB 4.3 Fertilizer Storage

CB 4.3.1 Separately from PPPs?

Minor
Must



Justification: N/A no fertilizer stored at facility



Attached: 0

CB 4.3.2 In a covered area?

Minor
Must



Justification: N/A no fertilizer stored at facility



Attached: 0

CB 4.3.3 In a clean area?

Minor
Must



Justification: N/A no fertilizer stored at facility



Attached: 0

CB 4.3.4 In a dry area?

Minor
Must



Justification: N/A no fertilizer stored at facility



Attached: 0

CB 4.3.5 In an appropriate manner that reduces the risk of contamination of water sources?

Minor
Must



Justification: N/A no fertilizer stored at facility



Attached: 0

CB 4.3.6 Not together with harvested products?



**Major
Must**

Justification: No fertilizer is stored with harvested or packed product



Attached: 0

CB 4.3.7 Is there an up-to-date fertilizer stock inventory or stock calculation listing incoming fertilizer and records of use available?



**Minor
Must**

Justification: N/A no fertilizer stored at facility



Attached: 0

CB 4.4 **Organic Fertilizer**

CB 4.4.1 Does the producer prevent the use of human sewage sludge on the farm?



**Major
Must**

Justification: Document at site states that no treated or untreated sewage water is used at site.



Attached: 0

CB 4.4.2 Has a risk assessment been carried out for organic fertilizer, which, prior to application, considers its source, characteristics and intended use?



**Major
Must**

Justification: N/A no fertilizer stored at facility



Attached: 0

CB 4.4.3 Is organic fertilizer stored in an appropriate manner that reduces the risk of contamination of the environment?
 Minor
 Must

N/A

Justification: N/A no fertilizer stored at facility



Attached: 0

CB 4.5 Nutrient Content of Inorganic Fertilizers

CB 4.5.1 Is the content of major nutrients (NPK) of applied fertilizers known?
 Minor
 Must



Justification: (NPK) 16-16-5



Attached: 0

CB 4.5.2 Are purchased inorganic fertilizers accompanied by documented evidence of chemical content, which includes heavy metals?
Recommendation



Justification: Documentation is available that represents what is available in blend



Attached: 0

CB 5 WATER MANAGEMENT

CB 5.1 Predicting Irrigation Requirements

CB 5.1.1 Are tools used routinely to calculate and optimize the crop irrigation requirements?
 Minor
 Must




Justification: Rain gauges installed. Moisture content is checked by digging to see if any groundwater is present at surface.



Attached: 0

CB 5.2 Efficient Water Use on Farm


CB 5.2.1 Has a risk assessment been undertaken that evaluates environmental issues for water management on the farm and has it been reviewed by the management within the previous 12 months? 

Major Must

Justification: Risk assesment for the operation is evidnet at site. Coniderations for envrionemtnal effects are evident at site. G.R. 04/27/23



Attached: 0


CB 5.2.2 Is there a water management plan available that identifies water sources and measures to ensure the efficiency of application and which management has approved within the previous 12 months? 

Major Must

Justification: Farm management plaln includes all water use parameters G.R. 4/27/23



Attached: 0

CB 5.2.3 Are records for crop irrigation/fertigation water usage and for the previous individual crop cycle/s with total application volumes maintained? 


Minor Must

Justification: Records are kept at site and irrigation is only applied when needed. Water requiremnt 1" water per week. Adequate amount of water for the season no irrigation needed.



Attached: 0

CB 5.3 Water Quality


CB 5.3.1 Is the use of treated sewage water in pre-harvest activities justified according to a risk assessment? 

Major Must

Justification: Policy that no treated sewage is applied to fields is avalaible at site.



Attached: 0


CB 5.3.2 Has a risk assessment on physical and chemical pollution of water used on pre-harvest activities (e.g. irrigation/fertigation, washings, spraying) been completed and has it been reviewed by the management within the last 12 months? 

Major Must

Justification: HACCP base RA has been completed. Reviewed RA revised on G.R 04/27/23



Attached: 0


CB 5.3.3 Is water used on pre-harvest activities analyzed at a frequency in line with the risk assessment (CB 5.3.2) taking into account current sector specific standards? 

Major Must

Justification: The site risk assessment identifies the risk of chemical leaching, runoff, and animal contamination. Site identifies the procedure if this would occur and the test results. Agro Lab on all water sources used for irrigation and PPP. Total Coliform and Generic E.Coli.



Attached: 0


CB 5.3.4 According to the risk assessment in CB 5.3.2 and current sector specific standards, does the laboratory analysis consider chemical and physical contamination, and is the laboratory accredited against ISO 17025 or by competent national/local authorities for testing water? 

Major Must

Justification: Water test 4/18/23 Sample Id 25. Irrigation water.



Attached: 0

CB 5.3.5 Are corrective actions taken based on adverse results from the risk assessment before the next harvest cycle? 

Minor Must

Justification: No corrective actions are present.



Attached: 0

CB 5.4 Supply of Irrigation/Fertigation Water


CB 5.4.1 Where legally required, are there valid permits/licenses available for all farm water extraction, water storage infrastructure, on-farm usage and, where appropriate, any subsequent water discharge? **N/A**

Minor
Must

Justification: N/A no permit needed for irrigation



Attached: 0

CB 5.4.2 Where the water permits/licenses indicate specific restrictions, do the water usage and discharge records confirm that the management has complied with these? 

Major
Must

Justification: Records are available for irrigation. No permits needed to irrigated



Attached: 0

CB 5.5 Water Storage Facilities

CB 5.5.1 Are water storage facilities present and well maintained to take advantage of periods of maximum water availability? **N/A**

Recommendation

Justification: N/A no water storage



Attached: 0

CB 5.5.2 If agricultural water is stored, are tanks, containers, and/or cisterns not a source of contamination for water or product? **N/A**


Major
Must

Justification: N/A no water storage



Attached: 0

CB 6 INTEGRATED PEST MANAGEMENT

CB 6.1 Has assistance with the implementation of IPM systems been obtained through training or advice? 

**Major
Must**

Justification: Northeast Regeional fruit and vegetales experts with local, states, and university's. C.F.. has the technical and long term growing experience.



Attached: 0

CB 6.2 Prevention? 

**Major
Must**

Justification: Risk of SWD fly, thrips, stinkbugs, cucumber beattles, and fire blight minimum by keeping grass as short as possible and harvest current to detour flies from safe harboring in the orchard.



Attached: 0

CB 6.3 Observation and Monitoring? 

**Major
Must**

Justification: Monitoring of pest and disease was evident. No observation of pests. Pest concerned are Deer and Wild Hogs



Attached: 0


CB 6.4 Intervention? 

**Major
Must**

Justification: Intervention of flags and other methods to detour animals from entering the orchard.



Attached: 0

CB 6.5 Have anti-resistance recommendations, either on the label or other sources, been followed to maintain the effectiveness of available PPPs? 

**Minor
Must**


Justification: PPP records indicate good rotation of materials. Refer to CB 6.2



Attached: 0

CB 7 PLANT PROTECTION PRODUCTS

CB 7.1 Choice of Plant Protection Products


CB 7.1.1 Is a current list kept of PPPs that are authorized in the country of production for use on crops being grown? 

Minor Must

Justification: Current list on file. Delaware State PPP list on file. 4/21 5 bags of Captan fungicide



Attached: 0


CB 7.1.2 Does the producer only use PPPs that are currently authorized in the country of use for the target crop (i.e. where such an official registration scheme exists)? 

Major Must

Justification: All products used are certified to use in all countries. repsosnisble for choosing all products. The manager has the experience and credidiation. G.R. 4/20/22



Attached: 0


CB 7.1.3 Is the PPP that has been applied appropriate for the target as recommended on the product label? 

Major Must

Justification: Application of all PP is followed by the label



Attached: 0

CB 7.1.4 Are invoices of PPPs kept? 

Minor Must

Justification: Nutrien Ag invoices avalible shown that Aframe was purchased



Attached: 0

CB 7.2 Advice on Quantity and Type of Plant Protection Products

CB 7.2.1 Are the persons selecting the PPPs competent to make that choice?

Major
Must



Justification: Northeast Regional fruit and vegetables and industry leading state university have published documentation that allows the grower to advise any needs with these organizations. C.F.. has many years of growing experience.



Attached: 0

CB 7.3 Records of Application

CB 7.3.1 Are records of all PPP applications kept, and do they include the following minimum criteria: • Crop name and/or variety • Concentration • Method of application • Frequency of application • Application location • Date and end time of application • Product trade name and active ingredient • Pre-harvest interval

Major
Must



Justification: Wimer does most of the ppp applications with a vicon spreader and 4038 tracotr, 1050 gal sprayer is used. supervision from Mark Shannon. Strawberry 16 ac. 4/5/23 Oxidate 1 qt/ac total 16 lbs . Bacteria Spot Temp 75.F. 11:15 Am 12:30 PM Wind: SW 8. Asparagus: 3-10-23 30 ac.Solicam. epa# 100-849 2lb/ac. total 60/lb. weeds. temp 58 F 10:30 am-4:30 pm. wind calm. Sweet Corn 52.5 ac. 4/6/23 Bicep2 epa#100-827 rate 1..6 qt /ac. total 84 qt. weed temp 75 F weather calm 8:30am-9:30 am Tomato: 4/14/23 6 ac. Product: Manzate epa#70506-234 rate: 1 lb. total 6 lb. Bacteria Spot temp:85 2 pm - 3pm. Wind: calm. Peach: 3/31/23 5ac. Rovral epa# 279-9564 rate 1 qt. total 5 qt Pest: rot. temp: 60 F time 6 am- 6 pm. wind 5 mph W. Apples 5/1/23 5ac. Manzate Peostik epa # 70506-234 3 lb/ac total 15 lb. pest- scab. temp: 68 degrees time 6 am- 6 pm. Wind 10-15 mph SW. Pumpkins not planted.



Attached: 0

CB 7.3.2 Operator?

Minor
Must



Justification: Refer CB 7.3.1



Attached: 0

CB 7.3.3 Justification for application?

Minor
Must

Justification: Refer CB 7.3.1



Attached: 0

CB 7.3.4 Technical authorization for application?

Minor
Must

Justification: Refer CB 7.3.1



Attached: 0

CB 7.3.5 Product quantity applied?

Minor
Must

Justification: Refer CB 7.3.1



Attached: 0

CB 7.3.6 Weather conditions at time of application?

Minor
Must

Justification: Refer CB 7.3.1



Attached: 0


CB 7.3.7 Does the producer take active measures to prevent pesticide drift to neighboring plots?

Minor
Must

Justification: Refer CB 7.3.1



Attached: 0

CB 7.3.8 Does the producer take active measures to prevent pesticide drift from neighboring plots? 

Recommendation

Justification: hedge Row in place to help prevent



Attached: 0

CB 7.4 Pre-Harvest Interval (N/A for Flowers and Ornamentals)

CB 7.4.1 Have the registered pre-harvest intervals been complied with? 


Major
Must

Justification: PHI not breached with the most PHI is 7 days. Refer to CB 7.3.1



Attached: 0

CB 7.5 Disposal of Surplus Application Mix

CB 7.5.1 Is surplus application mix or tank washings disposed of in a way that does not compromise food safety and the environment? 


Major
Must

Justification: Everything is used no waste. Properly disposed to local regulations.



Attached: 0

CB 7.6 Plant Protection Product Residue Analysis (N/A for Flowers and Ornamentals or Plant Propagation Material Production)


CB 7.6.1 Can the producer demonstrate that information regarding the Maximum Residue Levels (MRLs) of the country(ies) of destination (i.e. market(s) in which the producer intends to trade) is available? 

Major Must

Justification: MRL requirment are U(undetected and. US is the destinations for their product. Asparagus: Strawberry, Peaches , Tomato , Sweet Corn , Apples , Pumpkins



Attached: 0


CB 7.6.2 Has action been taken to meet the MRLs of the market in which the producer is intending to trade the produce? 

Major Must

Justification: Actions has been taken to take into consideration where products will be traded. No action required. All levels are within industry standards.



Attached: 0


CB 7.6.3 Has the producer completed a risk assessment covering all registered crops to determine if the products will be compliant with the MRLs in the country of destination? 

Major Must

Justification: MRL for watermelons and blackberry not available



Attached: 0


CB 7.6.4 Is there evidence of residue tests, based on the results of the risk assessment? 

Major Must

Justification: Asparagus: AL-23/069978 Strawberry: AL-23/069982, Other crops are not in harvest and available for sample. Peaches, Tomato, Sweet Corn, Apples, Pumpkins



Attached: 0


CB 7.6.5 Correct sampling procedures are followed? 

Major Must

Justification: Document at site for properly harvesting smaple and delivering.



Attached: 0


CB 7.6.6 The laboratory used for residue testing is accredited by a competent national authority to ISO 17025 or equivalent standard? 

Major Must

Justification: Evident at site of the testing facility is ISO 17025 compliant.



Attached: 0

CB 7.6.7 An action plan is in place in the event of an MRL is exceeded? 


Major Must

Justification: Action plan in place if the MRL results were to be in complaint. Retesting and letting the customer aware. No action needed



Attached: 0

CB 7.7 **Plant Protection Product Storage**


CB 7.7.1 Are PPPs stored in accordance with local regulations in a secure place with sufficient facilities for measuring and mixing them, and are they kept in their original package? 

Major Must

Justification: Stored in accordance with State regulations. No permitted needed



Attached: 0

CB 7.7.2 Sound? 

Minor Must

Justification: Stored in barn in 100% spill proof containment.



Attached: 0

CB 7.7.3 Appropriate to the temperature conditions?



Minor
Must

Justification: Observed.



Attached: 0

CB 7.7.4 Well ventilated (in the case of walk-in storage)?



Major
Must

Justification: Ambient venting in place.



Attached: 0

CB 7.7.5 Well lit?



Minor
Must

Justification: Electric lights



Attached: 0

CB 7.7.6 Located away from other materials?



Major
Must

Justification: Observed



Attached: 0

CB 7.7.7 Is all PPP storage shelving made of non-absorbent material?



Minor
Must

Justification: Stored on plastic containers



Attached: 0

CB 7.7.8 Is the PPP storage facility able to retain spillage?



Minor
Must

Justification: Sloped storage area



Attached: 0

CB 7.7.9 Are there facilities to deal with spillage?



Minor
Must

Justification: Spill kit in place



Attached: 0

CB 7.7.10 Are keys and access to the PPP storage facility limited to workers with formal training in the handling of PPPs?



Minor
Must

Justification: Held by grower and applicators.



Attached: 0

CB 7.7.11 Are PPPs approved for use on the crops registered for GLOBALG.A.P. Certification stored separately within the storage facility from PPPs used for other purposes?



Minor
Must

Justification: All products labeled and separate. Stored in accordance with the state and industry standards.



Attached: 0

CB 7.7.12 Are liquids not stored on shelves above powders?




Minor
Must

Justification: Observed, in different areas.



Attached: 0


CB 7.7.13 Is there an up-to-date PPP stock inventory or calculation of stock with incoming PPPs and records of use available? 

Minor
Must

Justification: Up to date inventory in place. Captain Fungicide 15 bags



Attached: 0


CB 7.7.14 Is the accident procedure visible and accessible within 10 meters of the PPP/chemical storage facilities? 

Minor
Must

Justification: Posted in PPP storage area.



Attached: 0

CB 7.7.15 Are there facilities to deal with accidental operator contamination? 


Minor
Must

Justification: Shower and eyewash in place.



Attached: 0

CB 7.8 Plant Protection Product Handling (N/A if no Plant Protection Product Handling)

CB 7.8.1 Does the producer offer all workers who have contact with PPPs the possibility to be submitted to annual health checks or with a frequency according to a risk assessment that considers their exposure and toxicity of products used? 

Minor
Must

Justification: Management take into consideration for workers who handle PPP.



Attached: 0

CB 7.8.2 Are there procedures dealing with re-entry times on the farm?



**Major
Must**

Justification: Signs that indicate to no Enter in English and Spanish



Attached: 0

CB 7.8.3 If concentrate PPPs are transported on and between farms, are they transported in a safe and secure manner?



**Minor
Must**

Justification: Secure storage in farm vehicles in place.



Attached: 0

CB 7.8.4 When mixing PPPs, are the correct handling and filling procedures followed as stated on the label?



**Minor
Must**

Justification: Confirmed by following the label



Attached: 0

CB 7.9 Empty Plant Protection Product Containers

CB 7.9.1 Are empty containers rinsed either via the use of an integrated pressure-rinsing device on the application equipment or at least 3 times with water before storage and disposal, and is the rinsate from empty containers returned to the application equipment tank or disposed of in accordance with CB 7.5.1?




**Major
Must**

Justification: All empty containers are triple rinsed, punctured and are able to be recycled at the local land fill. Fenced locked area in place at PPP storage to keep containers from affecting environment. All State regulations are followed.



Attached: 0


CB 7.9.2 Is re-use of empty PPP containers for purposes other than containing and transporting the identical product being avoided? 

Minor
Must

Justification: No PPP containers are reused at site. Properly lableing and handling was evident.



Attached: 0


CB 7.9.3 Are empty containers kept secure until disposal is possible? 

Minor
Must

Justification: Disposal to local regulations



Attached: 0


CB 7.9.4 Does disposal of empty PPP containers occur in a manner that avoids exposure to humans and contamination of the environment? 

Minor
Must

Justification: Disposal to local regulations



Attached: 0


CB 7.9.5 Are official collection and disposal systems used when available, and in that case are the empty containers adequately stored, labeled, and handled according to the rules of a collection system? 

Minor
Must

Justification: A collection system is in place that is picked up weekly by the local waste disposal.



Attached: 0

CB 7.9.6 Are all local regulations regarding disposal or destruction of containers observed? 

Major
Must

Justification: Disposal to local regulations



Attached: 0

CB 7.10 Obsolete Plant Protection Products

CB 7.10.1 Are obsolete PPPs securely maintained and identified and disposed of by authorized or approved channels?

Minor
Must



Justification: no obsolete available at site



Attached: 0

CB 7.11 Application of Substances other than Fertilizer and Plant Protection Products

CB 7.11.1 Are records available for all other substances, including those that are made on-farm, used on crops and/or soil that are not covered under the sections on fertilizer and PPPs?

Major
Must



Justification: Substrates are not used. Statement at site evident at site.



Attached: 0

CB 8 EQUIPMENT

CB 8.1 Is equipment sensitive to food safety (e.g. PPP sprayers, irrigation/fertigation equipment, post-harvest product application equipment) maintained in a good state of repair, routinely verified and, where applicable, calibrated at least annually, and are records of measures taken within the previous 12 months available?


Major
Must



Justification: All equipment is evident to be in good shape and appropriate for the site. Annual verifications were evident.



Attached: 0

CB 8.2 Is equipment sensitive to the environment and other equipment used on the farming activities (e.g. fertilizer spreaders, equipment used for weighing and temperature control) routinely verified and, where applicable, calibrated at least annually? 

Minor
Must

Justification: Equipment repair logs are evident at site. Sprayer gun was replaced due to diaphragm messed up.
 G.R. 4/27/23



Attached: 0


CB 8.3 Is the producer involved in an independent calibration-certification scheme, where available?
Recommendation



Justification: N/A no independent certification



Attached: 0

CB 8.4 Is all equipment, including PPP, stored in such a way as to prevent product contamination? 

Major
Must

Justification: All equipment is stored under shelter




Attached: 0

FV **FRUIT AND VEGETABLES**

FV 1 **SITE MANAGEMENT**

FV 1.1 **Risk Assessment**

FV 1.1.1 Does the risk assessment for the farm site carried out as identified in AF 1.2.1 make particular reference to microbial contamination? 

Major
Must

Justification: A risk assesment was at site that carried out identification of surrounding areas that could pose a microbial contamination.



Attached: 0

FV 1.1.2 Has a management plan that establishes and implements strategies to minimize the risks identified in FV 1.1.1 been developed and implemented?
Major Must



Justification: Management uses effective communication with neighboring areas to mitigate potential risks identified. Risk assessment is not clear on what risk is being assessed and controlled.



Attached: 1

FV 2 **SOIL MANAGEMENT (N/A IF NO SOIL FUMIGATION IS PRACTICED)**

FV 2.1 **Soil Fumigation (N/A if no Soil Fumigation)**

FV 2.1.1 Is there a written justification for the use of soil fumigants?

Minor Must



Justification: N/A no soil fumigation



Attached: 0

FV 2.1.2 Is any pre-planting interval complied with prior to planting?

Minor Must



Justification: N/A no soil fumigation



Attached: 0

FV 3 **SUBSTRATES (N/A IF SUBSTRATES ARE NOT USED)**

FV 3.1 Does the producer participate in substrate recycling programs for substrates where available?
Recommendation



Justification: N/A no Substrates used.



Attached: 0

FV 3.2

**Major
Must**

If chemicals are used to sterilize substrates for reuse, have the location, the date of sterilization, type of chemical, method of sterilization, name of the operator and pre-planting interval been recorded?

N/A

Justification: N/A no Substrates used.



Attached: 0

FV 3.3

**Minor
Must**

If a substrate of natural origin is used, can it be demonstrated that it does not come from designated conservation areas?

N/A

Justification: N/A No substrates used



Attached: 0

FV 4

PRE-HARVEST (REFER TO 'ANNEX FV 1 GLOBALG.A.P. GUIDELINE: MICROBIOLOGICAL HAZARDS DURING GROWING AND HANDLING')

FV 4.1

Quality of Water Used on Pre-Harvest Activities (This Applies to Water Used on all Farm Activities and on the Product Itself Before it is Harvested)

FV 4.1.1

**Major
Must**

Is there evidence of a risk assessment covering the microbiological quality of the water used in all pre-harvest operations?



Justification: Pivot irrigation and drip irrigation. The site takes into consideration the water quality and all preharvest parameters by regulation. G.R. 4/27/23



Attached: 0

FV 4.1.2a

**Major
Must**


In case of leafy greens (also called potherbs, greens, vegetable greens, leafy greens, or salad greens); is water used on pre-harvest activities analyzed as part of the risk assessment and at a frequency in line with that risk assessment (FV 4.1.1.) and no less than indicated in Annex FV1?



Justification: Water is analyzed at a minimal annual frequency that is conducive to the commodity at site. The site produces no leafy greens.



Attached: 0


FV 4.1.2b For all crops not mentioned under FV 4.1.2a; is water used on pre-harvest activities analyzed as part of the risk assessment, at a frequency in line with that risk assessment (FV 4.1.1), and no less than indicated in Annex FV 1? 

Minor Must

Justification: Water Sample Taken 4/18/23 collected. Sample: woodside 25.



Attached: 0


FV 4.1.3 In the case the risk assessment or the water tests require it, has the producer implemented adequate actions to prevent product contamination? 

Major Must

Justification: Water Sample Taken All results were within industry standard. No adverse effects for the microbes tested.



Attached: 0

FV 4.1.4 According to the risk assessment, FV 4.1.1, and current sector specific standards, does the laboratory analysis consider microbiological contamination, and is the laboratory accredited against ISO 17025 or by competent national/local authorities for testing water? 


Major Must

Justification: AGQ Lab cert is available at site and is compliance with the ISO 7025.



Attached: 0

FV 4.2 **Application of Organic Fertilizer of Animal Origin**

FV 4.2.1 Does the interval between the application of organic fertilizer and the product harvest not compromise food safety? 


Major Must

Justification: Policy identified at site that no organics of animal origin is used at site.



Attached: 0

FV 4.3 **Pre-Harvest Check**

FV 4.3.1 Is there lack of evidence of excessive animal activity in the crop production area that is a potential food safety risk? 

Major Must


Justification: Detailed pre harvest sheets in place for all harvests notes any activity. No activity noted at the time of the audit. All checks were evident and good



Attached: 0

FV 5 **HARVEST AND POST-HARVEST (PRODUCT HANDLING) ACTIVITIES** Control points covered in FV 5.1.1 to FV 5.8.10 may be applicable during harvest and/or handling at the point of harvest (on field) and/or handling in packinghouse (facility) and/or during storage/cooling. All these points shall be evaluated in all cases when and where applicable.

FV 5.1 **Principles of Hygiene (Refer to 'Annex FV 1 GLOBALG.A.P. Guideline: Microbiological Hazards During Growing and Harvest')**


FV 5.1.1 Has a hygiene risk assessment been performed for the harvest, pre- and post-farm gate transport process, and post-harvest activities including product handling? 

Major Must

Justification: HACCP based RA. Bins are cleaned after harvest and sent to storage until next crop. Grower harvests and send crop to packing shed immediately. Product packed same day. Policy is evident that cleaning occurs everyday. G.R. 4/27/23



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FV 5.1.2 Are there documented hygiene procedures and instructions for the harvest and post-harvest processes including product handling (also when they take place directly on the field, orchard, or greenhouse) designed to prevent contamination of crop, crop production areas, food contact surfaces, and harvested product? 

Major Must

Justification: Written procedures in place. Signage is adequate and displayed in the needed areas. G.R. 4/27/23



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FV 5.1.3 Are the hygiene procedures and instructions for the harvest and post-harvest activities, including product handling, implemented? 

Major Must

Justification: Principles of hygiene were evident to be implemented at site. All hygiene equipment looked to be clean and free from conformances.



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FV 5.1.4 Have workers received specific training in hygiene before harvesting and handling produce? 

Major Must

Justification: Trainings in place for all workers in field and packinghouse. The Cornell University GAP- hygiene training materials are used. Training on making sure that hands are washed thoroughly before entering into the production area.



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FV 5.1.5 Are signs that communicate the primary hygiene instructions to workers and visitors, including at least instructions to workers, to wash their hands before returning to work clearly displayed? 

Major Must

Justification: All needed signage in place e.g. signs on toilet handwashing unit reminding of Hygiene issues.



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FV 5.1.6 Are smoking, eating, chewing, and drinking confined to designated areas segregated from growing areas and products? 

Major Must

Justification: Designated break area posted



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FV 5.1.7 Are vehicles used for transport of harvested produce and/or packed product and any equipment used for loading, cleaned, and maintained where necessary according to risk? 


Major Must

Justification: All vehicles used to transport products used for site are certified by the state. It is evident at site they are well taken care of and have low potential for food safety hazard.



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FV 5.2 Sanitary Facilities


FV 5.2.1 Do harvest workers who come into direct contact with the crops have access to appropriate handwashing equipment and make use of it? 

Major Must

Justification: Handwashing units are in place on portable toilet units. Records of maintenance on file. All maintained the portable toilet.



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FV 5.2.2 Do harvest workers have access to clean toilets in the vicinity of their work? 

Major Must

Justification: Handwashing units are in place on portable toilet units. Records of maintenance on file. All maintained by the portable



Attached: 0


FV 5.2.3 Do workers handling the product on the field or in a facility have access to clean toilets and handwashing facilities in the vicinity of their work? 

Major Must

Justification: All areas have clean, well maintained units with handwashing in place. All located at field edge.



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FV 5.2.4 Are the harvest containers used exclusively for produce and are these containers, the tools used for harvesting and the harvest equipment appropriate for their intended use and cleaned, maintained, and able to protect the product from contamination? 

Major Must

Justification: Harvesting tools consist of ladders and bags. All workers are responsible to check out equipment and is responsible for the cleaning and integrity of equipment. The policy states that all equipment is inspected daily.



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FV 5.2.5 Are there suitable changing facilities for the workers?



Recommendation

Justification: Suitable place at site for incidents or needing to change for any reason. Housing for workers is not far away from the work area.



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FV 5.3 Water Quality

FV 5.3.1 If ice, water, and/or steam is used during any operations relating to harvest or cooling, does it meet the microbial standards for drinking water, and is it handled under sanitary conditions to prevent produce contamination?

Major Must



Justification: Ice and water meet microbial standards for applicable areas. The site uses a water sanitation system to monitor water quality.



Attached: 0

FV 5.3.2 Is water not intended for use in food production, if available on site, managed to minimize food safety risks?

Major Must



Justification: Water used at site is used for production that adheres to pre harvest water requirements or post harvest water requirements. All water used for human consumption is potable. Standing water is mitigated by drains.



Attached: 0

FV 5.4 Packing and Storage Areas (N/A When There is no Product Packing and/or Storing)

FV 5.4.1 Is harvested produce protected from contamination?


Major Must



Justification: All products are harvested and sent to packing facility. Packing is done in same day and shipped or stored in cooler.



Attached: 0


FV 5.4.2 Are all collection/storage/distribution points of packed produce, also those in the field, maintained in clean and hygienic conditions? 

Major Must

Justification: Farm distrubution, collection points are cleaned and in hygienic condition.



Attached: 0


FV 5.4.3 Are packing materials appropriate for use, and are they used and stored in clean and hygienic conditions so as to prevent them from becoming a source of contamination? 

Major Must

Justification: Amount of packing material for each day is keep on hand and new arrive every day truck makes a deliver of packed product.



Attached: 0


FV 5.4.4 Are bits of packaging material and other non-produce waste removed from the field? 

Major Must

Justification: Site was clean and free from packing and non packing materials



Attached: 0


FV 5.4.5 Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce? 

Major Must

Justification: All products have a designated location that they are stored.



Attached: 0


FV 5.4.6 Are cleaning agents, lubricants, etc. that may come into contact with produce approved for application in the food industry? Are label instructions followed correctly? 

Major Must

Justification: Labels and SDS are at site that identifies its proper use.



Attached: 0


FV 5.4.7 Are all forklifts and other driven transport trolleys clean and well maintained and of a suitable type to avoid contamination through emissions? 

Major Must

Justification: Internal transportation is evident at site where forklifts are LP Gas driven to reduce the contamination



Attached: 0


FV 5.4.8 Is rejected, contaminated, and/or non-conforming produce not introduced in the supply chain and is waste material effectively controlled in a way that it does not pose a risk of contamination? 

Major Must

Justification: All product harvested is packed into plastic containers and shipped to market. No rejected or contaminated products are introduced into supply chain at growers site.



Attached: 0


FV 5.4.9 Are breakage safe lamps and/or lamps with a protective cap used above the sorting, weighing, and storage area? 

Major Must

Justification: Breakage lamps are evident at growers site.



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FV 5.4.10 Are there written procedures for handling glass and clear hard plastic in place? 

Minor Must

Justification: Glass policy present.



Attached: 0

FV 5.5 Temperature, Humidity, Air and Compressed Gases

FV 5.5.1 Are temperature and humidity controls (where applicable) maintained and documented?



Minor
Must

Justification: Checks are done daily. Temp readings 34F.



Attached: 0

FV 5.5.2 Are air and compressed gasses which could impact food safety regularly monitored, adequately stored, and handled in order to minimize food safety risks?



Major
Must

Justification: Grower Maintenance and policy is evident for maintaining stick traps and tin cats.



Attached: 0

FV 5.6 **Pest Control**

FV 5.6.1 Is there a system for monitoring and correcting pest populations in the packing and storing areas?



Major
Must

Justification: Monitoring program at site is applicable to the locations and facilities. 3rd party pest control company at site.



Attached: 0

FV 5.6.2 Is there visual evidence that the pest monitoring and correcting process are effective?



Major
Must

Justification: Monitoring is evident and effective practices at site to adhere to contaminations.



Attached: 0

FV 5.6.3 Are detailed records kept of pest control inspections and necessary actions taken?



**Major
Must**

Justification: Records indicate



Attached: 0

FV 5.7 Post-Harvest Washing (N/A When no Post-Harvest Washing)

FV 5.7.1 Is the source of water used for final product washing potable or declared suitable by the competent authorities?



**Major
Must**

Justification: Water used for post harvest activities is evident to be potable and within parameters of industry and regulated standards. Water test conducted on 04/18/23 by AgroLab.



Attached: 0

FV 5.7.2 If water is re-circulated for final product washing, has this water been filtered and are pH, concentration and exposure levels to disinfectant routinely monitored?



**Major
Must**

Justification: No water is recirculated.



Attached: 0

FV 5.7.3 Is the laboratory carrying out the water analysis a suitable one?



**Major
Must**

Justification: AQE lab is a certified ISO 17025 lab. Proper documentation is at site.



Attached: 0

FV 5.8 Post-Harvest Treatments (N/A When no Post-Harvest Treatments)

FV 5.8.1 Are all label instructions observed?



**Major
Must**

Justification: Clear records are evident at site for post harvest applications. Monitors are recording treatments and monitoring every flow of product. If any indication of levels are off they are mitigated and product stops flowing. All labels are followed by industry standards.



Attached: 0

FV 5.8.2 Are all the biocides, waxes, and plant protection products used for post-harvest protection of the harvested crop officially registered in the country of use?



**Major
Must**

Justification: Post harvest treatment products are certified for the industry and products produced at site. All levels and sds are followed.



Attached: 0

FV 5.8.3 Is an up-to-date list maintained of post-harvest plant protection products that are used, and approved for use, on crops being grown?



**Minor
Must**

Justification: Up to date inventory in place. 110 gal of hydrogen peroxide are stored separately and approved for industry and site.



Attached: 0

FV 5.8.4 Is the technically responsible person for the application of post-harvest plant protection products able to demonstrate competence and knowledge with regard to the application of biocides, waxes, and plant protection products?




**Major
Must**

Justification: All packing house managers are aware of the responsibility of product and has proper trainings. M.A.



Attached: 0


FV 5.8.5 Is the source of water used for post-harvest treatments potable or declared suitable by the competent authorities? 

Major Must

Justification: Annual assesment is done on water for the packing house. Analysis declares that all water is suitable for products and industry.



Attached: 0


FV 5.8.6 Are the biocides, waxes and plant protection products used for post-harvest treatment stored away from produce and other materials? 

Major Must

Justification: All post harvest products are stored in a safe manner suitable for the site and industry.



Attached: 0


FV 5.8.7 Are all records of post-harvest treatments maintained and do they include the minimum criteria listed below? • Identity of harvested crops (i.e. lot or batch of produce) • Location • Application dates • Type of treatment • Product trade name and active ingredient Product quantity 

Major Must

Justification: The machine has a preset flow rate of 50/100. The Chlorine Dioxide pumps are monitored by Aqua pluse office off site and injects as needed by the electronic sensors. (803)834-0358 calibrated and checked monthly during the packing season.



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FV 5.8.8 Name of the operator? 

Minor Must

Justification: The machine has a preset flow rate of 50/100. The Chlorine Dioxide pumps are monitored by Aqua pluse office off site and injects as needed by the electronic sensors. (803)834-0358 calibrated and checked monthly during the packing season.



Attached: 0

FV 5.8.9 Justification for application?

Minor
Must



Justification: Water microbes are what would be a concern. Equipment put in place to help mitigate any microbe intrusion.



Attached: 0

FV 5.8.10 Are all of the post-harvest plant protection product applications also considered under points CB 7.6?

Major
Must



Justification: All products are applied accordingly to the risk and need. The process is with industry standard.



Attached: 0

FV 5.9 Environmental Monitoring

FV 5.9.1 Has a risk-based environmental monitoring program been established?

Major
Must



Justification: Risk based management of monitoring has been established to monitor. The site relies on water management system for the monitoring program.



Attached: 0

FV 5.10 Labeling

FV 5.10.1 Is product labeling, where final packing takes place, done according to the applicable food regulations in the country of intended sale and according to any customer specifications?


Major
Must



Justification: Final products packed in cooler are labeled and identified. Segregation for shipments and by product is evident.



Attached: 0

FV 5.10.2 Where the risk assessment indicates potential food allergen cross-contamination, are the products labeled to identify them? 


Major Must

Justification: All product packed and stored are shipped with in the FIFO time frame to satisfy industry guidelines



Attached: 0

FV 5.11 **Stock and Finished Product Management**

FV 5.11.1 Are finished product, work in progress, and all other materials used in the correct order and within the allocated shelf life if applicable? 

Major Must

Justification: Monitoring policy is evident at site. FIFO is evident at site for shipping fresh product to the customer.



Attached: 0

Documents attached

File name	Control Point	Description
CCOFGGAPCARFifer2023.xlsx		Corrective Actions
Fifer2023_CCOF_InspectionWorkOrderGGAP_35205.pdf		Work Order
Fiferevidence17.34.jpg	NC/CA - AF 17.3	
Fiferevidence17.32.jpg	NC/CA - AF 17.3	
Fiferevidence17.31.jpg	NC/CA - AF 17.3	
Fiferevidence17.3.jpg	NC/CA - AF 17.3	
FiferEvidenceFV1.1.2.jpg	NC/CA - FV 1.1.2	
Fifer2023_CCOF_InspectionWorkOrderGGAP_35205.pdf		CD