

This is a Grower Self Test for a USDA GAP audit

Storage and Transportation Part 4

Funding for this project was provided by the Northeast Center for Risk Management Education, the USDA Cooperative State Research, Education, and Extension Service, and University of Maine Cooperative Extension.



Storage and Transportation (Part 4) Questions (4-1 to 4-31), 250 possible points)

4-1. The storage facility is cleaned and maintained in an orderly manner.

I have a written policy on this.

Y/N 5/0

4-2. Bulk storage facilities are inspected for foreign material prior to use and records are maintained.

I have a written policy on this. **RECORDS REQUIRED**

Y/N 5/0

4-3. Storage rooms, buildings, and/or facilities are maintained and sufficiently sealed or isolated to be protected from external contamination.

I have a written policy on this.

Y/N 10/0

4-4. Storage grounds are reasonably free of litter and debris.

I have a written policy on this.

Y/N 5/0

4-5. Floors in storage areas are reasonably free of standing water.

I have a written policy on this.

Y/N 5/0

4-6. Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or a sufficient distance.

I have a written policy on this.

Y/N 10/0

4-7. There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled, or comes in contact with the floor.

I have a written policy on this. **POLICY REQUIRED**

Y/N 15/0

4-8. Packing containers are properly stored and sufficiently sealed to be protected from contamination (birds, rodents, pests, and other contaminants)

I have a written policy on this.

Y/N 10/0

4-9. Pallets, pallet boxes, tote bags and portable bins, etc. are clean, in good condition and do not contribute foreign material to the product.

I have a written policy on this.

Y/N 5/0

4-10. Product stored outside in totes, trucks, bins, other containers or on the ground in bulk is covered and protected from contamination.

I have a written policy on this.

Y/N 10/0

4-11. Non- food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.

I have a written policy on this.

Y/N 10/0

4-12. Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.

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

Y/N 5/0

4-13. 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

4-14. There is an established pest control program for the facility.

I have documentation that insures there is an established pest control program for this farming operation. **DOCUMENTATION REQUIRED**

Y/N 10/0

4-15. Service reports for the pest control program are available for review.

I have service reports available for review from the established pest control program of this farming operation. **REPORTS REQUIRED**

Y/N 5/0

4-16. Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.

This is being done.

Y/N 5/0

4-17. The water used for cooling/ice is potable.

I have a written policy on water being used on this farming operation is potable.

RECORDS REQUIRED

Y/N 10/0

4-18. Manufacturing, storage and transportation facilities used in making and delivering ice used for cooling the product have been sanitized.

The facilities used to store, manufacture or transport ice is sanitized on a regular schedule. **RECORDS REQUIRED**

Y/N 10/0

4-19. Climate controlled rooms are monitored for temperature and logs are maintained.

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

Y/N 5/0

4-20. Thermometer(s) are checked for accuracy and records are available.

I have documentation of thermometer temperature logs in climate-controlled storages. **DOCUMENTATION REQUIRED**

Y/N 5/0

4-21. Refrigeration condensation does not come in contact with produce.

The refrigeration system is working properly.

Y/N 10/0

4-22. Refrigeration equipment (condensers, fans, etc.) is cleaned on a scheduled basis.

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

Y/N 10/0

4-23. Iced product does not drip on pallets of produce stored below.

This is being done.

Y/N 10/0

4-24. Prior to the loading process, conveyances are required to be clean, in good physical condition, free from disagreeable odors, and from obvious dirt and/or debris.

I have a written policy on the conveyances being acceptably clean and the refrigeration unit (if equipped) working properly. **POLICY REQUIRED**

Y/N 10/0

4-25. Produce items are not loaded with potentially contaminating products.

I have a written policy that states produce is only shipped with produce. **POLICY REQUIRED**

Y/N 10/0

4-26. Company has a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.

If shipping temperatures on the manifest, they are followed. **POLICY REQUIRED**

Y/N 10/0

4-27. Conveyances are loaded so minimal damage to the product.

Produce is carefully loaded in a manner designed to minimize physical damage.

POLICY REQUIRED

Y/N 5/0

4-28. Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from storage, shipping and receiving areas.

Employee facilities are located away from storage, shipping and receiving areas.

Y/N 10/0

4-29. When there is 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.

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

Y/N 5/0

4-30. When there is a written policy regarding the wearing of jewelry in the storage and transportation areas, it is being followed by all employees and visitors.

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

Y/N 5/0

4-31. 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 4: _____

Total possible 250

Subtract N/A _____

Adjusted Total _____
X .8 (80%)

Passing Score _____

(please circle one)

Pass / Fail