

This is a Grower Manual for Documentation for a USDA GAP audit Part 2 (Field Harvest and Field Packing Activities Questions 2-1 to 2-21)

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This farming operation has performed and documented a pre-harvest assessment on the crop production areas. Risks and possible sources of crop contamination are noted and assessed.²⁻¹

	Yes	No	N/A
Toilet and wash facilities properly located?	___	___	___
Is potable water available for workers?	___	___	___
Are harvest containers available, clean and in good condition?	___	___	___
Is harvest equipment available and in good condition?			
Is there evidence of unauthorized entry into the crop area and if so, has it been investigated?	___	___	___
Is there evidence of domestic or wild animal crop damage?	___	___	___
Is there evidence of physical contamination of the crop areas?	___	___	___
Are fuel or chemicals which might contaminate the area isolated?	___	___	___
If areas are contaminated, are they isolated for "no harvest?"	___	___	___
Are there any other notable sources of biological or physical contamination such as dump sites, manure, burning debris, water that may affect food safety?	___	___	___
Is transportation equipment clean and available?	___	___	___

Date of assessment _____

Projected harvest date _____

Signature of person doing the assessment _____

²⁻¹ Documentation for GAP audit question 2-1

One toilet facility and one hand washing facility is provided for each 20 employees or fractions thereof. Lavatories have hot (or tepid) and cold running potable water, hand soap, single use towels. Signs are posted instructing employees to wash their hands before beginning or returning to work in all bathrooms.²⁻²

Number of employees_____

Number of toilet/hand washing facilities_____

Post the following sign in all bathrooms:

²⁻² Documentation for USDA GAP audit question 2.2

**Employees are
required to wash
their hands before
beginning or
returning to work²⁻²**

²⁻² Documentation for USDA GAP audit question 2.2

This farming operation has a response plan in place for the event of a major spill or leak of field sanitation units or toilet facilities. This is included as part of the food safety and security program of this farming operation. ²⁻⁵

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

²⁻⁵ Documentation for GAP audit question 2-5

This farming operation strives to insure that all harvesting containers (including bulk hauling vehicles) that come in direct contact with product are cleaned and/or sanitized prior to use and kept as clean as practicable.²⁻⁶

Cleaning and/or sanitizing schedule:

²⁻⁶ Documentation for GAP audit question 2-6

This farming operation has a written policy that describes policy for keeping all hand harvesting implements (knives, pruners, machetes, etc...) as clean as practical and disinfected on a scheduled basis.²⁻⁷ 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.

Disinfestation schedule for all hand harvesting implements:

²⁻⁷ Documentation for GAP audit question 2-7

This farming operation has a written policy that describes procedures in the event of glass/plastic breakage and possible contamination during harvesting operations.²⁻¹¹ 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.

²⁻¹¹ Documentation for GAP audit question 2-11

This farming operation has a written policy that describes procedures in the event of product contamination by chemicals, petroleum, pesticides or other contaminating factors²⁻¹² 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.

²⁻¹² Documentation for GAP audit question 2-12

This farming operation has a written policy that describes procedures that harvesting containers, totes, etc. are not to be used for carrying or storing non-produce items during the harvest season.²⁻¹⁴ 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.

²⁻¹⁴ Documentation for GAP audit question 2-14

This farming operation has a written policy that describes policy to insure that water applied to harvested product is microbially safe.²⁻¹⁵ 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.

Well test documentation is attached under documentation 1-3.

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I have well test documentation

²⁻¹⁵ Documentation for GAP audit question 2-15

This farming operation has a written policy that describes the harvested product being moved from field to storage areas or processing plants are to be covered.²⁻¹⁸ 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.

²⁻¹⁸ Documentation for GAP audit question 2-18

This farming operation has a written policy that prescribes only new or sanitized containers will be used for packing the product.²⁻¹⁹ 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.

Attach documentation of new or sanitized containers for packing the product.

²⁻¹⁹ Documentation for GAP audit question 2-19

This farming operation uniquely identifies product moving out of the field to enable traceability.²⁻²¹ 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.

²⁻²¹ Documentation for GAP audit question 2-21