

This is a Grower Self Test for a USDA GAP audit

Storage and Transportation Part 4

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Storage and Transportation (Part 4) Questions (4-1 to 4-21), 155 possible points)

4-1. Packing containers are properly stored and sufficiently sealed to be protected from contamination (birds, rodents and other pests, etc...)

I have a written policy on this.

Y/N 10/0

4-2. Pallets, pallet boxes, totes, bags, bins, cellars, storage rooms, etc... are clean and in good condition and does not contribute foreign material to the product.

I have a written policy on this.

Y/N 5/0

4-3. Product stored out of doors in totes, trucks, bins, other containers or in bulk on the ground is covered and protected from contamination.

I have a written policy on this.

Y/N 10/0

4-4. Storage facilities/areas are inspected for foreign material prior to loading with product. Records are maintained.

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

Y/N 5/0

4-5. 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

4-6. 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

4-7. Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.

I have a written policy on this.

Y/N 5/0

4-8. Measures are taken to exclude animals or pests from packing and storage facilities

I have a written policy on this.

Y/N 10/0

4-9. There is an established pest control program for the facility.

I have a written policy on stating the established pest control program for this farming operation. **DOCUMENTATION REQUIRED**

Y/N 10/0

4-10. 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. **DOCUMENTATION REQUIRED**

Y/N 5/0

4-11. Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.

This is being done.

Y/N 5/0

4-12. The water used for cooling/ice is potable.

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

Y/N 10/0

4-13. 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. **DOCUMENTATION REQUIRED**

Y/N 10/0

4-14. The storage facility is clean and maintained in an orderly manner.

This storage facility is clean and maintained.

Y/N 5/0

4-15. Refrigeration system is working properly.

The refrigeration system is working properly.

Y/N 5/0

4-16. Storage temperature logs are maintained.

Temperature logs are maintained in cold storages. **DOCUMENTATION REQUIRED**

Y/N 5/0

4-17. Thermometer(s) are checked for accuracy and records are available.

Thermometer temperature logs are maintained in cold storages.

DOCUMENTATION REQUIRED

Y/N 5/0

4-18. Prior to the loading process, conveyances (trailers) are required to be clean, in good physical condition, free from disagreeable odors, from obvious dirt and/or debris and capable of maintaining specified temperature.

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

Y/N 10/0

4-19. Produce items are not loaded with potentially contaminating products.

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

DOCUMENTATION REQUIRED

Y/N 5/0

4-20. Proper transportation temperatures are required and printed on manifests in order to ensure the quality and safety of product.

If shipping temperatures are suggested on the manifest, they are followed.

DOCUMENTATION REQUIRED

Y/N 10/0

4-21. Trucks and transportation conveyances are loaded so minimal damage to product is caused.

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

DOCUMENTATION REQUIRED

Y/N 5/0

Your totals for Storage and Transportation Questions 4-1 to 4-21: _____

Storage and Transportation Questions 4-1 to 4-21

Total possible 155

Minus N/A _____

Subtotal _____

Sub * .80 _____ THIS IS THE PASSING SCORE