Food Safety Plan 2011

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Table of Contents

Farm Description

Rock Spring Farm grows approximately 18 acres of certified organic vegetables and herbs, in Winneshiek County, Iowa. We have been farming on this land since 1999, and certified organic since 2001. The total land under management by Rock Spring Farm includes approximately 91 acres. Portions of this are maintained as woodland, grassland, savannah, and field roads.

Our packing facility and offices are located at the home farm, at 3765 Highlandville Road, Decorah, Iowa. The legal description of this land is the SE1/4 of the NE1/4 of Section 16, T100N, R7W, Winneshiek County, Iowa; it is located at 43.477 degrees N latitude, 91.669 W longitude. On farm maps and in field records, we refer to this ground as “Farm 0.” Parts of this ground have been under our management since 1999, with the whole farm under our management since 2000. Prior to Rock Spring Farm’s management of this ground, a neighbor farmed it for two years as corn and soybeans.

Rock Spring Farm also rents ground at 43.445 N latitude, 91.693 W longitude. The legal description for this land is Section 29 Highland Township T-100-N, R-7-W of the 5th P.M. in Winneshiek County Iowa. This land is variously known on the farm as “Rick’s land” and “the rental ground.” On farm maps and in field records, it is identified as “Farm 1.” This ground has been under our management since 2007, and in crop production since 2008. Prior to Rock Spring Farm’s lease of this land, it was fallowed to perennial grass production.

Farmland Location

10/10/2010 RSF Farm Land - Google Maps

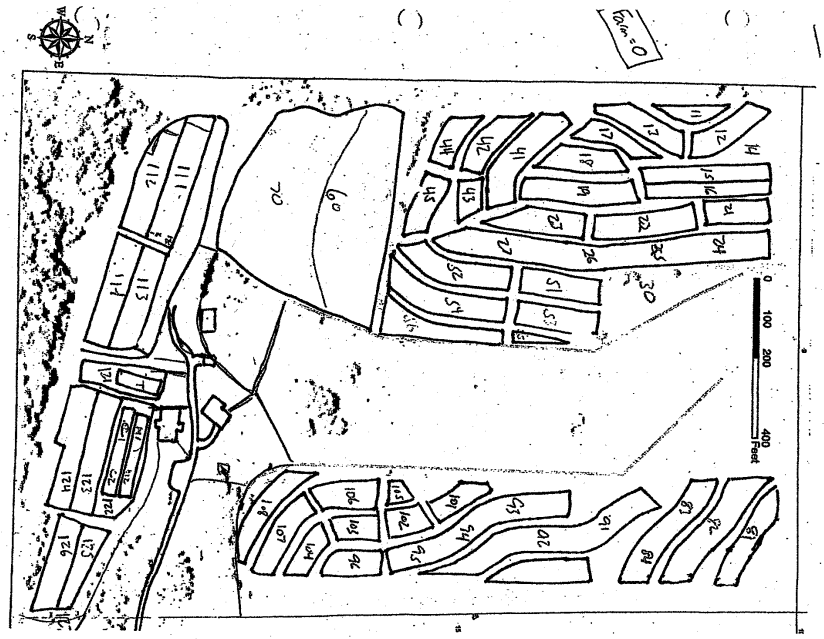
Print

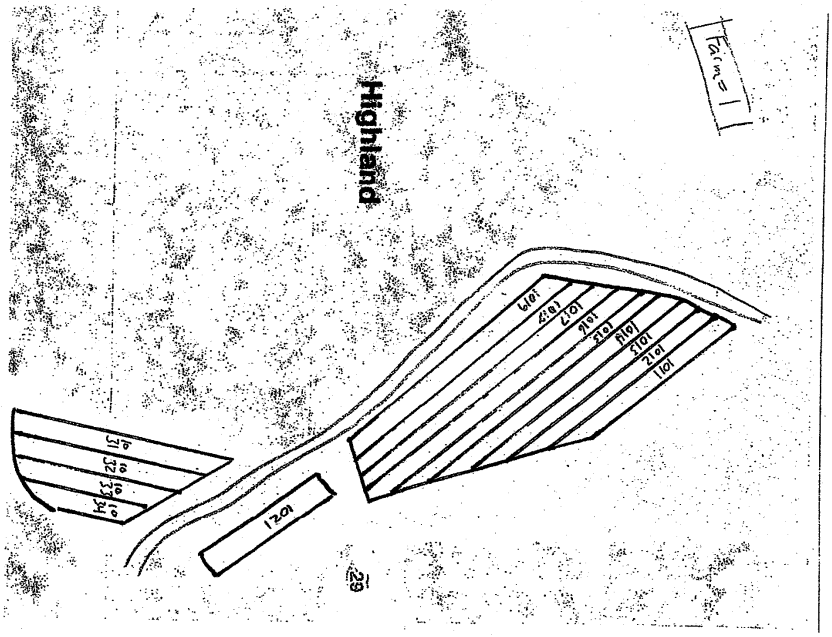
Google maps

Notes

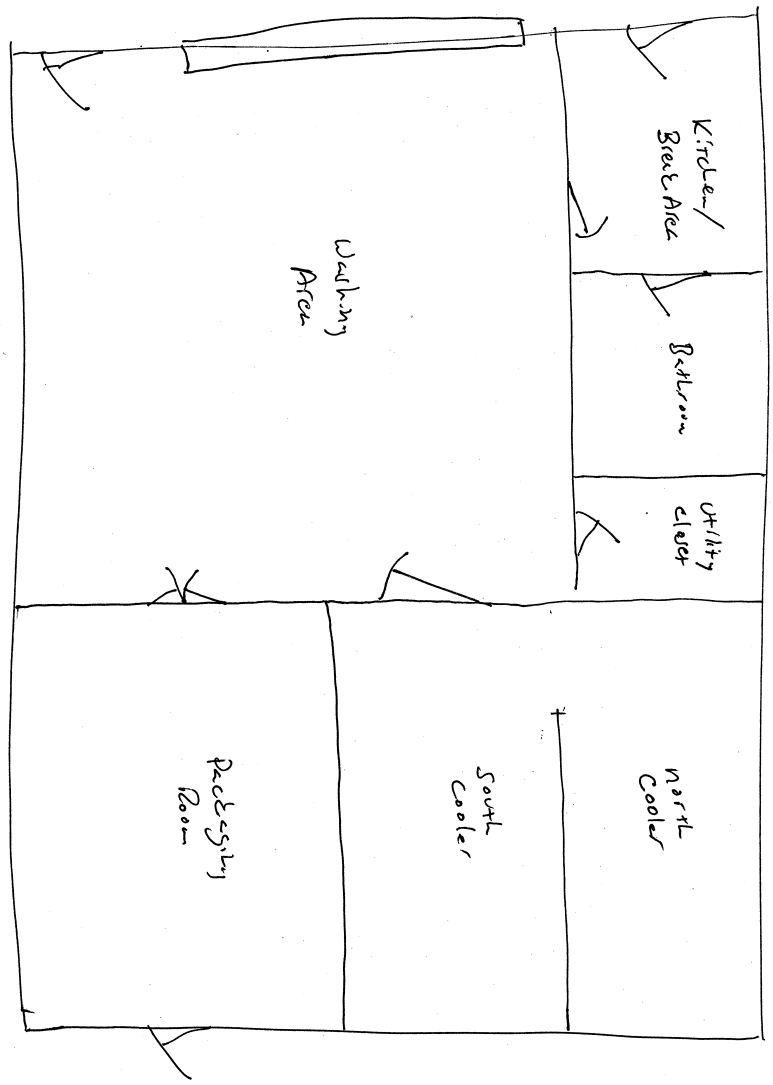
RSF Farm Land

Field Maps Farms 0 and 1





Packing House Map



Traceability Procedures

Rock Spring Farm utilizes a paper-based traceability system that allows us to trace product back to the field from which it was harvested and the date on which it was harvested; and the day(s) on which product was shipped.

Each case of product shipped to retail or wholesale outlets has a label that provides a unique lot code for that products path through the harvest, washing, and packing chain.

All products sold directly to the final customer have records associated with it that identify the unique lot code of the products included in the retail sale.

To test our recall plan, we conduct a mock recall. In the mock recall, a buyer is contacted and asked to identify a load received from our company. We ask how much of the product has been sold and how much they still have in inventory. This information is recorded in our mock recall form and kept on file.

Lot Code

Harvest information is logged with the field number and the date on which it was harvested, and product containers or pallets are identified with a lot code, as described below.

Rock Spring Farm uses a six digit lot code that looks like this: DDDDSB. This number uniquely identifies every batch of product at every step of harvesting, washing, and packing.

DDDD = a Date Code to identify the date of the most recent handling step. The first digit is the last digit of the current year, and the next three digits are the Julian Date.

S = Step Code, to identify which step in the Harvest, Wash, and Pack cycle the product is at. Harvested product gets a 1. At each handling step after that, the Step Code increases by 1.

B = the Batch code. Normally just a 1, unless we divide the harvest into multiple batches. This always stays the same unless multiple batches are combined. When combining batches, use the highest value as the new batch code.

How to determine the Lot Code to identify product:

For Input Code 024912, handled on day 0267 (the 267th day of 2010).

Change the four-digit Date Code to “0267” (the last digit of the year plus the Julian date for the day the packing happens).

Increase the first digit (Step Code) by 1, from “1” to “2.”

Keep last digit (Batch Code) the same, as “2,” since we aren’t combining batches.

Output Code: 026722

	Date	Step	Batch
Input Lot Code	0249	1	2
Any handling step: curing, bagging, washing	Change to current date code	Increase by 1 at each handling step	Stays the same, unless combining batches (then, use the highest value)
Output Lot Code	0267	2	2

Employees working each day on the farm are noted on the daily plan.

Mock Recalls

A mock recall is performed at least once each year, and the results recorded in the Mock Recall log.

Worker Health and Hygiene

All employees are required to follow good hygienic practices.

Potable Water

All water originating in faucets is sourced from the farm's deep well, which is tested quarterly for potability.

Visitor Health and Hygiene Policy

All visitors will sign in at the farm and read a copy of farm policies regarding health and hygiene. Visitors are defined as anyone on the farm for more than 15 minutes to conduct farm-related business.

Training

All employees receive training when they start work on the farm and a refresher course at least once a year. Employees include those that work on the farm that plant, care for, harvest, scout pests, process, and pack fresh produce.

Training includes instruction on all company policies related to worker health and hygiene and where appropriate specialized training related to specific jobs such as anyone who applies pesticide sprays as required by law. All worker training is documented in the worker training log.

Hand Washing

Everyone must wash their hands before beginning work and returning to work after taking breaks, going to the restroom, eating, smoking, or otherwise compromising the sanitary nature of their hands. Smoking is not permitted during work hours, or on the farm. Signs in English, Spanish, and Hmong are posted in lavatories and eating areas to instruct employees to wash their hands before beginning and returning to work.

Proper hand-washing technique includes the following:

- □ Wet hands with clean water (warm is preferred if available), apply soap, and work up a lather.
- □ Rub hands together for at least 20 seconds.
- □ Clean under the nails and between the fingers.
- □ Rub fingertips of each hand in suds on palm of opposite hand.
- □ Rinse under clean, running water.

- □ Dry hands with a single-use towel.

It is important to remember to wash hands after touching any potentially unsanitary surface. When possible, turn off the faucet with the single-use towel instead of directly with the hand when using a sink and faucet that is not automatic or knee operated.

Do NOT use a paper towel more than once or share towels with others.

Toilet and Hand Washing Facilities

Clean and well-maintained toilet and hand washing facilities are provided for all employees and customers. All toilet/restroom facilities are properly supplied with single-use towels, soap, and toilet paper. These facilities are checked on a weekly basis. Restroom facilities are serviced and cleaned every two weeks. Monitoring, restocking, and cleaning are documented on the Restroom Logs.

Employees working more than a ten-minute walk from the packing house restroom will have a farm vehicle to use to return to the restroom facilities at the farm.

Designated Eating Areas

Outside food is not allowed in food-handling areas such as the wash room and the packaging room. Food may not be consumed while harvesting crops. Drinks may be consumed from lidded containers.

Smoking and Tobacco Use Not Allowed

Rock Spring Farm endeavors to provide a healthy environment; in addition, tobacco can serve as a disease vector to economically important crops. Therefore, any form of tobacco consumed on company property, including leased property, vehicles, and equipment, is prohibited.

Employees who use tobacco outside of work must wash their hands immediately upon arrival at Rock Spring Farm.

Sick Employees Don't Work with Food

Sick employees represent a hazard to fellow employees and customers in the potential transmission of food-borne illnesses. Sick employees are not to come to work, and may be asked to leave.

Any employee who becomes sick should notify their supervisor immediately and not handle fresh produce. If an employee does not self-report and is found to be sick by the supervisor, the employee will be dismissed from work and not allowed to return until they are symptom free.

These symptoms preclude and employee from working and handling fresh produce:

- □ Diarrhea
- □ Fever
- □ Vomiting
- □ Jaundice
- □ Sore throat with fever
- □ Lesions containing pus (including boils or infected wounds, however small) on the hand, wrist, or any exposed body part.

If an employee is recognized as having any of the conditions listed above, these conditions will be recorded on an Illness and Injury Report Form.

If Blood or other Body Fluids Come in Contact with Produce or Food Contact Surfaces:

If blood or other bodily fluid should come in contact with the field or the produce, it will be addressed immediately. If a person is not able to immediately deal with the contamination due to injury, that person will mark the area if able and immediately notify his/her supervisor who will take appropriate action. If an employee is injured in the field or packinghouse, their supervisor after assuring their safety, will immediately inspect the area where the injuring occurred to be certain no blood or bodily fluids have contaminated the area. If there is blood in the field, all contaminated surfaces will be removed to a plastic bag with a shovel or gloved hands and placed in a trash can. All affected soil will be shoveled up around and under the area and will be removed.

All affected produce will be discarded as well as all packing materials.

Food contact surfaces will be cleaned and sanitized before using them again.

All actions will be documented by email addressed to the farm manager.

First Aid

If someone is injured at the farm, either in the packinghouse or in the field, the first aid kits are available for use in the employee restroom. The supplies are checked and updated monthly. All workers are instructed during training to attend to injuries immediately. This includes any cuts, abrasions, or other injury incurred while working. Employees should notify their supervisor and fill out an accident report. If the injury is critical or life threatening, employees are instructed to call 911 for proper care.

If a hand or finger wound requires a bandage, a glove should be worn over the wound.

Pre-Harvest and Post-Harvest Materials Application

Anyone who applies pesticide sprays will be trained as required by law. All worker training is documented in the worker training log. The application of non-regulated materials will be conducted only by workers and contracted personnel who have received appropriate training.

Farm Overview and Risk Assessment

New farmland and new production practices will be reviewed for adherence to the description below.

Irrigation Methods

As of October, 2010, Rock Spring Farm has only used well water for irrigation since 2007. Irrigation is applied overhead, as well as through drip irrigation.

Water Quality Assessment

Water Quality Assessment for Irrigation Water

As of October, 2010, Rock Spring Farm has only used well water for irrigation since 2007. Well water is tested on a quarterly basis.

Greenhouse crop and transplant production uses only well water.

To prepare for the potential future use of surface water for irrigation, an assessment program and usage protocols will be developed in the winter of 2010-2011.

Water Quality Assessment for Spray Applications

Rock Spring Farm uses well water for spray applications, such as for pesticides and foliar feeding. Well water is tested on a quarterly basis.

Protection of Irrigation Water Sources

Livestock is kept away from the well head to prevent contamination. The well head is located west of the farm shop, and northeast of the house.

Sewage Treatment

Septic Systems on the Farm

All restrooms on the farm drain to one of two septic systems. The septic system for the packing house is located to the east of the building. The septic system for the house and office is located to the southwest of the building.

Municipal Sewage Treatment Facilities and Landfills

There are no municipal sewage treatment facilities or waste material landfills adjacent to the farm.

Wildlife and Livestock

Adjacent Livestock Production

At the home farm, a neighbor pastures sheep on the farm to the west. A fence and a field road is maintained between the pasture and crop production areas.

The neighbor to the east pastures cows. A fence and a field road is maintained between the pasture and crop production areas.

Manure Lagoons

No manure lagoons exist near crop production areas.

Manure Storage

No manure is stored on the farm, or near or adjacent to crop production areas.

Livestock Access to Source and Delivery Systems of Irrigation Water

Livestock is kept away from the well head to prevent contamination. The well head is located west of the farm shop, and northeast of the house.

Monitoring for Animal Intrusion

A pre-harvest assessment of food safety hazards is conducted and recorded on harvest logs.

Restriction of Animal Access to Crop Production Areas

Fencing occurs on a selective basis to prevent wildlife access to certain crops.

Manure and Municipal Biosolids

Rock Spring Farm Does Not Use Raw Manure

Only composted manure is used as a soil amendment. As a certified organic crop farm, Rock Spring Farm may not and does not use municipal biosolids.

Only NOP-Compliant Compost Sources

Rock Spring Farm does not manufacture its own manure-based compost. Compost is sourced from producers meeting National Organic Program standards for compost production, and applied according to NOP regulations.

Compost Stored to Prevent Contamination

Compost is not stored on the farm for a significant length of time. If compost is stored prior to application, it is stored near crop production areas to prevent further contamination.

Analysis Reports

Compost suppliers maintain analysis reports that indicate pathogen presence or absence, as well as documenting the completion of the compost process to NOP standards.

Soils

Previous Land Use Assessment

Crop production land on the home farm has been farm land for more than fourteen years per knowledge of farm owner. There are no concerns about previous land use related to microbial contamination of crops.

Crop production on the rental property known as “Farm 1” or “Rick’s Land” began in 2008, and followed an extensive fallow period. There are no adjacent animal operations, and no concerns about previous land use related to microbial contamination of crops.

Flooding

Both the home farm and Farm 1 are located relatively high in their respective watersheds, and not subjected to flooding from overland water movement.

Traceability

All fields are numbered to enable traceability in the event of a recall or other concerns. Field numbers are recorded at the time of harvest.

Field Harvest and Field Packing Activities

Field Sanitation and Hygiene

Pre-Harvest Assessment

A pre-harvest assessment is made of each crop production area immediately prior to harvest, and all workers made aware of possible sources of contamination and the steps needed to avoid contamination depending on the contaminant found and the nature and degree of risk it presents.

Field Sanitation Units

Rock Spring Farm does not provide field sanitation units. Employees working more than a ten-minute walk from the packing house restroom will have a farm vehicle to facilitate return to the restroom if facilities are needed.

Response Plan for Handling a Septic or Sanitation Hazard in the Field

In the case of a septic leakage occurring in or near field boundaries, the following clean-up steps will be performed:

- Any affected produce is immediately disposed of in a covered waste bin.
- The contaminated area will be marked off with caution tape or string.
- Signs in appropriate languages will be posted at the perimeter prohibiting entry to the contaminated area.
- People and animals will be kept out until the area is sufficiently decontaminated.
- Any solid waste still resting on the surface will be collected, shoveled up, and removed to the waste bin.
- Any affected permanent structures will be hosed off and disinfected with a dilute bleach solution.
- The sanitation unit will be cleaned up and replaced by the company providing the units and maintenance services.
- The spillage event and corrective actions will be written down in the field sanitation log and kept in your records.

Field Harvesting and Transportation

If an object comes into contact with produce it must be clean and in good working condition. This includes, but is not limited to, hands, harvesting equipment (knives, etc), harvesting totes and boxes, transportation equipment, processing equipment (tables, cooling tubs), and storage equipment. Prior to moving product from the field, excessive dirt and mud will be removed from totes and pallets as much as possible.

Clean the Harvest Containers

Harvest totes are cleaned after each use.

In the field, workers should minimize soil accumulation on harvest containers.

Bulk bins used to harvest roots and squash, are cleaned after each use, and inspected and cleaned if necessary prior to seasonal use.

Clean the Harvest Tools

Harvest tools are cleaned daily after use, and sanitized weekly.

Don't Use Damaged Containers

Harvest totes are kept in good repair and damaged ones are immediately discarded or repaired.

Damaged bulk bins are assessed for the risk of physical contamination of product. If there is a risk, the bin is separated from the bins in good repair by moving them near the shop for repair.

Keep Harvest Machinery in Good Repair

Harvest equipment should be kept in good repair, and assessed for the risk of physical or chemical contamination prior to use.

Current harvest equipment lacks light bulbs or glass; future acquisitions should be assessed to ensure protection of the bulbs or glass to avoid contamination of produce or fields.

Avoid the Risk of Broken Glass, and Respond Appropriately

No glass containers are allowed in the field. Any broken glass will be placed in a secure trash can.

Avoid Petroleum Spills or Leaks, and Respond Appropriately

Petroleum products are stored away from production fields and in a manner that prevents contamination. Refueling takes place away from produce fields.

If gas or oil is spilled in the field, immediate attention will be taken to stop the spill by turning off valves or plugging the source of the leak. If the source is a tank or any other kind of container and it is punctured, a wooden plug or a bolt will be used to prevent further leaking.

After stopping the source of the spill, the contaminated soil will be removed from the ground and contained in a bucket, pail, or other non-permeable container. All the soil that has visible oil stains or petroleum odor will be dug out and contained.

Avoid Physical Contamination During Mechanical Harvest

When using the FMC Root Digger, operators observe the crop as it is harvested to avoid foreign objects such as glass, metal, or rocks.

Responding to a Physical Contamination Event

In the event of glass or plastic breakage and possible contamination of product during harvest or packing operations, or in the case of product contamination by chemicals, petroleum products, pesticides, or other contaminating factors, the situation will be assessed by a manager. In the event that the event poses a hazard, the crop will be destroyed or composted.

Use Harvest Containers for Produce Only

Harvesting containers will not be used for carrying anything but produce. If something other than produce is placed in a harvesting container, that tote must be cleaned and/or disinfected. Totes not in use will be stored in a clean and secure location.

Only Use Well Water to Apply to Harvested Products

Harvested product is only dunked in or sprayed with well water. Under no circumstances may other water, such as creek water or rain collection water, be used.

Well water is tested quarterly.

Remove Excessive Dirt and Mud from Products and Containers during Harvest

Prior to moving product from the field, excessive dirt and mud will be removed from totes and pallets as much as possible. In the even of muddy harvest situations, use a “drag tote” in which to place the clean tote of harvested produce.

Keep Transportation Equipment in Good Repair

All vehicles will be inspected for the following prior to entering the fields:

- □ interior and exterior cleanliness
- □ no broken or cracked plastic or glass windows, fixtures, covers, or other parts
- □ no dripping oil, anti-freeze, or other fluid, petroleum product, or automotive lubricant
- □ If you are going to be moving produce with a passenger vehicle, there must be no contamination hazards present including food, pet hair, or other items that could compromise the produce.

Cover Your Load

Harvested product should be transported in such a way as to prevent contamination from mud, gravel, and birds. Transport product in the harvest van, or cover your load with a tarp if you are using an open wagon.

Field Packing

Rock Spring Farm does not field pack product for final distribution.

Product Identification at Harvest

When harvested product arrives at the packing house, it receives a lot code according to the instructions on the harvest log. Lot codes can be applied to full pallets or individual stacks using large tags, or to individual totes using a price gun.

Packing House Facilities

Receiving

Product that is received from the field is held in the cooler or inside of the packing facility to protect it from possible contamination.

Washing and Packing Line

Clean Water Used

Only well water is used in the packing house. Well water is tested quarterly for microbial contamination.

Use the Proper Temperature of Water in the Dunk Tank

For leaf and root crops, water is used to cool the product. Because water comes directly from the ground, it is cooled to approximately 45 degrees on delivery.

Warm produce can suck water into it, so for fruit crops such as melons, tomatoes, and peppers, water temperature is not more than 10 degrees Fahrenheit cooler than the produce.

Treat Processing Water

Dunk tank water is treated with Tsunami 100 to a level of 80 ppm.

For the 300 gallon stainless steel tank, use 20 ounces

For the 150 gallon large black tank, use 11 ounces

For the 100 gallon black tank, use 7 ounces

Water should be tested after each filling of the tank to ensure proper concentration, and results logged.

Clean Food Contact Surfaces

Food contact surfaces are cleaned and sanitized prior to use.

To sanitize, Oxonia Active is applied at a rate of 1 oz to 4 gallons of water, and allowed to sit for a period of not less than one minute. This translates to 1 ml Oxonia Active per 16 oz of water.

Keep Contamination out of Flow Zones

Pay attention to possible sources of contamination as product is moved from one area to another.

Ice

Rock Spring Farm does not use ice in its packing house operations.

Packing House Worker Health and Hygiene

Keep Employee Facilities Clean

Keep coat storage, eating areas, and break areas clean.

Packing House General Housekeeping

Only Use Food Grade Lubricants

Do NOT use lubricants from the shop on packing equipment and machinery. Food grade lubricant is kept in the utility closet, and it is clearly labeled.

Don't Store Non-Food Chemicals in the Packing Area

Pesticides and other chemicals are stored in the utility closet. Do not store chemicals not approved for use on product in the packing area.

Keep the Grounds Tidy

Pick up litter and debris. Especially avoid food scraps on the grounds around the packing house.

Standing water should be avoided around the packing house. If standing water is noticed on a regular basis, corrective actions should be taken.

Mud from harvest containers and produce should be moved towards the packing house drain, not off the front of the receiving area.

Keep Garbage Contained

Outdoor garbage receptacles should be kept closed, and the area around them inspected for a general sense of tidiness.

Keep Doors Closed

Keep the doors to the packing house closed to avoid ingress of insects and rodents.

Keep the Packing House Tidy

Keep the inside of the packing house clean and orderly. Avoid piles. Sweep at the end of every day, and rinse the floors if necessary. Periodically inspect the walls and ceiling for cleanliness, and remove cobwebs, dirt, and dust as necessary.

Keep the Floor Drains Clear

Don't put stuff on top of the floor drains. Remove excessive debris from grates.

Cover Glass Bulbs

All glass bulbs are enclosed in shatterproof plastic covers. If you change a light bulb, do it when there is no food below it, and immediately reinstall the cover.

Keep Food off the Floor

Containers with product in them should be kept off the floor using pallets or carts to avoid contamination from wastewater, mud, and other stuff.

For salad greens and herbs, finished product which comes in contact with the floor is disposed of in the compost.

For root crops and bunched greens, finished product which comes in contact with the floor is rewashed. If it has been damaged on the floor, or if water has flowed over the product, the product is disposed of in the compost.

Packaging Finished Product

Individual packaging units, such as clamshells and bags, are disposed of if the product in them has to be removed.

Bags and liners used to contain product are disposed of after use.

Bags and liners placed over product containers are inspected for dirt or other contamination. Contaminated bags and liners are disposed of. Clean bags and liners are dried and stored for reuse.

We do re-use waxed cardboard boxes for final product packing. Boxes are inspected for contamination and cleaned or disposed of if dirty or contaminated.

Keep Pallets and Containers in Good Condition

Broken pallets pose a potential physical contamination hazard, and make using a pallet jack difficult. Dispose of them or move them to the shop for repair.

Packing containers will not be used for carrying anything but produce. If something other than produce is placed in a harvesting container, that tote must be cleaned and/or disinfected. Totes not in use will be stored in a clean and secure location.

Totes are kept in good repair and damaged ones are immediately discarded or repaired.

Packing Container Storage

Packing containers are stored inside. On a monthly basis, or more frequently if rodent activity is observed in the regular monitoring program for the storage facility, pallets used to store boxes are pulled away from the wall and the area inspected for signs of rodent activity.

Pest Control

Exclude Animals and Pests

Keep the doors to the packing house closed to exclude pests, including insects, birds, and rodents.

Pest Control Program

Traps are placed throughout the operation and their location is identified on a map. Traps are checked weekly and records are kept of the checks as well as any pests that are found in the traps. We never use bait inside the packinghouse.

All walls, doors, and windows are inspected. All windows are screened. Any holes are repaired to prevent pest entrance into the operation. Packing house doors are kept closed when the packing house is not being used.

Avoiding Cracks and Crevices

The packing house is constructed of structural insulated panels and walls covered with washable steel or reinforced fiberglass paneling, reducing the opportunity for crack and crevices to house rodents.

Traceability

Packing records include an “input code” that captures the source and lot code of the incoming product. Our lot coding system provides tracking through multiple handling steps.

Outgoing product is tracked on a shipping log that indicates what lot codes and what products were shipping on a given day.

Storage and Transportation

Product, Containers, and Pallets

Keep the Coolers Tidy

Keep the inside of the coolers clean and orderly. Periodically inspect the walls and ceiling for cleanliness, and clean if necessary.

Avoid External Contamination

Don't bring things into the storage areas that could result in external contamination.

Keep the Area around Secondary Storage Facilities Tidy

When we have rented storage facilities, such as the semi-trailers we use to supplement fall roots storage, keep the area around them tidy. Pick up litter and debris. Especially avoid food scraps in those areas.

Keep the Floors Clean of Standing Water

Wet floors should be squeegied, and standing water avoided.

Avoid Wastewater Contamination

Wet produce drains, and the potential exists for water from the packing area to flow into the coolers, although it is unlikely. Keep product off the floor using pallets, shelves, or carts.

Handle Spilled Product Appropriately

For salad greens and herbs, finished product which comes in contact with the floor is disposed of in the compost.

For root crops and bunched greens, finished product which comes in contact with the floor is rewashed. If it has been damaged on the floor, or if water has flowed over the product, the product is disposed of in the compost.

Storage in Trucks, Trailers, or Bins Outside

We do not store product in trucks, trailers, or outdoor bins, unless they provide an enclosed, climate-controlled space. Rented storage spaces are inspected for integrity and cleanliness prior to their use.

Non-food Grade Substances

Do not store non-food grade substances such as paints, lubricants, or pesticides near the product.

Vegetable and cover crop seeds, as well as microbial inoculants, are stored on dedicated shelves and pallets in the cooler. We do not store treated seeds, as treated seeds are not allowed for organic producers.

Keep Equipment Clean

Pallet jacks and hand trucks are kept clean and maintained to avoid product contamination.

Pest Control

Our pest control program for storage areas is the same for storage areas as it is for the packing house.

Ice and Refrigeration

Clean Water Used

Only well water is used in the packing house and storage areas. Well water is tested quarterly for microbial contamination.

Ice

Rock Spring Farm does not use ice in its storage operations.

Cooler Monitoring

Cooler temperatures are checked and logged Monday through Friday.

Thermometers are calibrated quarterly.

Refrigeration System Condensation

Refrigeration system condensation is drained to the outdoors to avoid contact with produce.

Transportation

Only Use Clean Transportation

All vehicles used to transport produce to market are inspected prior to loading. If vehicle is found to be unsanitary, the equipment will be cleaned and sanitized prior to use.

Delivery trucks and vehicles will be inspected for odors and visually inspected for signs of unsanitary transport conditions. Equipment must be clean and in good physical condition.

Shippers must sign off when they load product onto their trucks that these conditions have been met.

Do Not Load with Potentially Contaminating Products

Vehicles used for transportation to market are not to carry products which may contaminate the produce.

Loading Produce

Produce will be loaded carefully so that risk of damage will be minimized.

Worker Health and Personal Hygiene

Employees and facilities are the same for the storage facilities as for the packing house, and the same policies apply.

Traceability

Packing records include an “input code” that captures the source of the incoming product. Our lot coding system provides tracking through multiple handling steps.

Outgoing product is tracked on a shipping log that indicates products with what lot codes were shipped on a given day.

Use of Outside Storage Facilities

In the event that outside storage facilities are used, they will be held to these same standards.