

NSF Davis Fresh Farm/Ranch Audit

I. CUSTOMER INFORMATION									
	Ranch Identification								
	GPS Coordinates/ Location Description								
	Contact Name								
	Audit Date								
	Products								
I. RANCH DOCUMENTS		Acceptable	Needs Improvement	Needs Correction	Unacceptable	Critical	Not Applicable	Score Achieved	AUDITOR COMMENTS
1	Ranch History - Does the land selected for growing have a clean history free of any significant food safety risks? Is the land history documented?	20	15	5	0	F	--		
2	Policies, Inspections and Logs - Are there appropriate policies, inspection reports and inspection logs that document that the growing operation is following necessary practices? Is there an annual risk assessment on file?	20	15	5	0	F	--		
3	Approved Supplier Program - Are all farm inputs including soil amendments, plant source materials, and chemicals purchased from an approved suppliers? Do suppliers provide documentation showing that they adhere to applicable GAPs/GMPs?	20	15	5	0	F	--		
		0	out of	60				0%	
II. WATER SOURCES		Acceptable	Needs Improvement	Needs Correction	Unacceptable	Critical	Not Applicable	Score Achieved	AUDITOR COMMENTS
1	Water Sources - Is all water used for agricultural purposes including irrigation, chemical mixing and application, frost protection or other purposes from a microbially acceptable, reliable source?	20	15	5	0	F	--		
	SECTION SCORE	0	out of	20				0%	
III. EMPLOYEE DOCUMENTS		Acceptable	Needs Improvement	Needs Correction	Unacceptable	Critical	Not Applicable	Score Achieved	AUDITOR COMMENTS
1	Company Policies (Toilet and Hand Washing Facilities) - Are there written policies addressing toilets and handwashing facilities? Do these policies address all necessary items?	20	15	5	0	F	--		
2	Company Policies (Illness and Injury) - Are there written policies addressing illness and injury? Do these policies address all necessary items? Is there a documented policy that all products exposed to blood or bodily fluids are destroyed and all equipment exposed to blood or bodily fluids is thoroughly cleaned and sanitized before being re-used? Is there a documented policy that all employees with sores, cuts, boils, lesions, etc, on their hands shall have the areas covered with first aid materials and use appropriate gloves, such nitrile gloves, while working with product?	20	15	5	0	F	--		
5	Company Policies (Restricted Behavior) - Are there written policies restricting the use of tobacco and food products, that restrict the use of jewelry and other loose items, and that restrict children and domestic animals from production areas such as growing, packing, food handling, and storage areas? Do the policies include consequences associated with such actions?	20	15	5	0	F	--		

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6	Employee Training - Are all employees trained in basic food safety and personal hygiene? Are employees able to demonstrate their knowledge? Is employee training documented, such as with sign-in sheets that reference the topics discussed?	20	15	5	0	F	--		
8	Supervisor Training - Do supervisors receive additional training in how to recognize the symptoms of illness and shall be trained regarding how to manage ill employees? Is supervisor training documented, such as with sign-in sheets that reference the topics discussed?	20	15	5	0	F	--		
SECTION SCORE		0	out of	100				0%	
IV.	CHEMICALS	Acceptable	Needs Improvement	Needs Correction	Unacceptable	Critical	Not Applicable	Score Achieved	AUDITOR COMMENTS
1	Fertilizer Usage - (Includes all soil amendments) Are all synthetic and non-synthetic fertilizers and soil amendments provided evidence that the material is safe and appropriate for use on the crop?	20	15	5	0	F	--		
2	Pesticide Application - Are all pest control chemicals safely and accurately applied by properly trained personnel? Are all application records current and complete? Are there records showing the proper calibration of the application equipment?	20	15	5	0	F	--		
3	Pesticide Regulation - Are all pest control chemicals provided by reputable suppliers who provide evidence that the material is safe for use on the crop? Are all applications made in compliance with the applicable regulations regarding the application of pest control chemicals?	20	15	5	0	F	--		
SECTION SCORE		0	out of	60				0%	
V.	RANCH OBSERVATIONS	Acceptable	Needs Improvement	Needs Correction	Unacceptable	Critical	Not Applicable	Score Achieved	AUDITOR COMMENTS
1	Adjacent Land - Is the farming operation distanced, isolated, and/or protected from potential hazards from adjacent lands?	20	15	5	0	F	--		
2	General Field Disposition - Are the fields free of garbage, trash, and other high risk contaminants, items that may cause foreign material contamination? Is garbage and trash located in appropriate receptacles? Is all equipment in the field in good condition, operational, and not used or stored in a manner that may lead to a contamination issue? Are all fences and other barriers in good condition? Are all chemicals stored properly? Are field roads in good condition?	20	15	5	0	F	--		
	Water Distribution System - Is the water distribution system in good conditions so as not to cause a food safety hazard? Are appropriate measures in place to protect the water distribution system from contamination?	20	15	5	0	F	--		
	Animal Activity - Is the field free of high risk animals, evidence of high risk animals, and large quantities of low risk animals? If necessary, are there mitigation plans in place to prevent the harvest of contaminated products?	20	15	5	0	F	--		
SECTION SCORE		0	out of	80				0%	
VI.	EMPLOYEE HABITS AND CONDITIONS	Acceptable	Needs Improvement	Needs Correction	Unacceptable	Critical	Not Applicable	Score Achieved	AUDITOR COMMENTS

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1	Toilet and Hand Washing Facilities - Are adequate, clean and maintained, and monitored toilet and hand washing facilities available for employee use? Are there signs present, in the appropriate languages, stating that hand washing is mandatory after toilet use?	20	15	5	0	F	--		
5	Employee Behavior - Are employees observed to be following GAPs and food safety protocols, including not eating or drinking, or using tobacco products while working in production locations? Do the employees appear healthy and well? Are any cuts or lesions appropriately covered with bandages and protective coverings such as gloves? Are employees observed washing their hands at the appropriate times?	20	15	5	0	F	--		
SECTION SCORE		0	out of	40				0%	
VII.	HARVEST OPERATIONS	Acceptable	Needs Improvement	Needs Correction	Unacceptable	Critical	Not Applicable	Score Achieved	AUDITOR COMMENTS
1	SSOPs - Are there documented SSOPs in appropriate languages, which are legible and relevant to the equipment being used? Do the SSOPs outline how all food contact and non-food contact surfaces are cleaned?	20	15	5	0	F	--		
2	Harvest Cleaning Logs - Are all logs and/or checklists complete and up to date? Are logs legible and in appropriate languages?	20	15	5	0	F	--		
3	Harvest Tools - Are all harvest tools that contact the edible portion of the product clean, made of cleanable materials, and stored properly when not in use?	20	15	5	0	F	--		
4	Containers and Packaging - Are all containers and packaging free of contamination and stored and maintained in clean and operational condition? Is packaging stored so that it is protected from birds and other animals? Is packaging material used and stored appropriately?	20	15	5	0	F	--		
5	Food Contact Surfaces and Equipment - Are all food contact surfaces cleaned regularly, made of cleanable materials, and constructed for ease of cleaning? Are food contact areas protected from contamination? Are food contact surfaces clean?	20	15	5	0	F	--		
6	Transportation - Are all vehicles used to transport product clean and functional? Are vehicles that transport animals or other items that might cause a contamination issue excluded from use? Are pre-load checklists used to verify that trucks are appropriate for use?	20	15	5	0	F	--		
7	Post Harvest Water - Is post harvest water free of generic E. coli? Is post harvest water sanitized, and is the sanitizer concentration monitored and shown to be maintained within an effective range and within allowable limits? Is re-circulated water changed at least daily and are change logs kept?	20	15	5	0	F	--		
8	Traceability - Are all product containers, not including individual sleeves or clamshells, marked with the date of harvest, location of harvest, country of origin if applicable, commodity, and harvest crew identifying information? Is this information periodically verified for accuracy?	20	15	5	0	F	--		
SECTION SCORE		0	out of	160				0%	

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XI.	GENERAL OBSERVATIONS	Acceptable	Needs Improvement	Needs Correction	Unacceptable	Critical	Not Applicable	Score Achieved	AUDITOR COMMENTS
1	Were there any Minor issues or observations made that were not addressed in any of the questions in the sections above?								
2	Were there any Serious issues or observations made that were not addressed in any of the questions in the sections above?								
3	Were there any Critical issues or observations made that were not addressed in any of the questions in the sections above?								
SECTION SCORE									
OVERALL POINTS EARNED		0	Section	Points Earned	Points Possible	Percentage			
OVERALL POINTS POSSIBLE		520	I	0	60	0			
OVERALL AUDIT SCORE (%)		0%	II	0	20	0			
			III	0	100	0			
20			IV	0	60	0			
0.85			V	0	80	0			
0.90			VI	0	40	0			
0.95			VII	0	160	0			
				0	520	0%			