

General Requirements				
Page #	Line #	New Question Numbers	Question #	Question
21	100		GR 01	Is a written Leafy Greens Compliance Plan which specifically addresses the Best Practices of the LGMA available for review?
21	101		GR 02	Does it specifically address best practices for water, soil amendments and crop inputs, environmental factors, work practices, and field sanitation?
21	103		GR 03	Is an up to date producers list with contact and location information available for review?
21	104		GR 04	Does the Shipper have a traceability process?
21	104		GR 04a	Does it enable identification of immediate non-transporter source?
21	104		GR 04b	Does it enable identification of immediate non-transporter subsequent recipient?
21	107		GR 05	Has the Shipper designated someone to implement and oversee the food safety program?
21	107		GR 05a	Is the name of the individual available?
21	107		GR 05b	Is 24/7 contact information for the individual available?
Records				
22	132		RE 01	Were all records required by the Leafy Greens Compliance Plan readily available and accessible for inspection during the Do they include (as applicable):
21	<del>117</del> 115		RE 01a	Farm name and location
21	<del>119</del> 117		RE 01b	Actual values and observations obtained during monitoring
21	<del>120</del> 118		RE 01c	An adequate description of the leafy green product
21	<del>122</del> 120		RE 01d	Growing area location (i.e. production location including block and/or lot)
21	<del>123</del> 121		RE 01e	Date and time of the activity being documented
22	<del>125</del> 123		RE 02	Do records indicate they were created at the time the activity was performed?
22	<del>127</del> 125		RE 03	Were the records signed and dated by the person performing the documented activity?
			RE 04	Have the following records been reviewed, signed and dated
<del>29</del> 30	<del>343</del> 360		RE 04a	Water records must be reviewed and signed within a week (Records include: ag water microbiological test results, ag water assessments, water treatment monitoring records and records of corrective actions for test that do not meet the water quality criteria)
67-76	Table 3		RE 04b	On-Farm Soil Amendments within a week (Records include: process control monitoring for on-farm produced soil amendments)
23	200		RE 04c	Training documentation for required training must be reviewed and signed within a reasonable timeframe per SOP.
<del>78</del> 80	<del>910</del> 926		RE 04d	Harvest equipment, tools, containers, packing material, buildings (if applicable packing facilities) cleaning and sanitation records in a reasonable timeframe per SOP (i.e. keep a record of the date and method of cleaning and sanitizing equipment)
22	145		RE 05	Do SOPs require documentation and records to be kept for 2 years?

Personnel Qualifications and Training				
22	159-160		PE 01	<b>Did personnel receive training at hire and at least annually thereafter?</b>
				<b>Does the training provided to all personnel who work with leafy greens or supervise those who do include:</b>
23	170		PE 01a	The principles of food hygiene and safety, including recognition of employee health conditions for illness?
<del>82</del> 84	<del>1061-</del> 1077		PE 01b	Training and education on infectious illnesses that can be asymptomatic (e.g. cyclosporiasis, hepatitis, salmonellosis, norovirus).
23	171		PE 01c	The importance of health and personal hygiene?
23	175		PE 01d	The standards established in these best practices that are applicable to the employee's job responsibilities?
				<b>Do all harvest personnel receive additional training in:</b>
23	179		PE 01e	Recognizing leafy greens that may be contaminated and therefore not be harvested? (This includes the potential of cut product to contact the ground/soil.)
23	181		PE 01f	Inspecting product containers, harvest equipment, and packaging materials to ensure they are working properly and do not pose a product contamination risk?
23	184		PE 01g	How to correct problems with product containers, harvest equipment, and packaging materials or report problems to supervisors?
23	187		PE 02	<b>Are personnel conducting environmental hazard and risk assessments trained?</b>
23	196		PE 03	<b>Has a food safety professional / representative for each farm completed the Produce Safety Alliance, "Grower Training"</b>
23	196		PE 03a	Grower
23	196		PE 03b	Harvester
23	196		PE 03c	Cooler/Holder
23	199		PE 04	<b>Are there records of training events that include the training date, topics covered, and trainee's name?</b>
Environmental Assessments				
Pre-Season Assessment				
Animal Activity				
<del>23</del> 24	209		EA 01	<b>Was a Pre-Season Assessment conducted prior to the first seasonal planting <u>for all produce fields including adjacent and nearby land use</u>?</b>
				<b>Did the assessment address the following potential risks and hazards?</b>
26-27	Table 0	EA 01a		<u>Possible animal hazard and/or potential risk of animal intrusion?</u>
26-27	Table 0	EA 01b		<u>Animal operations (i.e. AFO, CAFO, Grazing Lands, and Domestic Animals/Hobby Farms)</u>
26-27	Table 0	EA 01c		<u>Compost / Soil Amendments Operations</u>
26-27	Table 0	EA 01d		<u>Non-leafy greens crops</u>
26-27	Table 0	EA 01e		<u>Water Source and Systems</u>
26-27	Table 0	EA 01f		<u>Urban Settings</u>
26-27	Table 0	EA 01g		<u>Other environmental considerations</u>
<del>90-92</del> 26-27	<del>Figure 9</del> & <del>Table 6-</del> Table 0		EA 02	<b>Did the assessment indicate that the production area, <u>adjacent and nearby land were</u> <del>was</del> free from <u>all potential environmental risks and hazards?</u> <del>evidence of animal intrusion or the potential risk of intrusion?</del></b>
				<b>If EA 02 is answered "NO" then EA 02a to EA 2c 3 –EA-05 will drop down.</b>
26-27	Table 0	EA 02a		<b><u>Was a documented detailed risk assessment conducted to determine the risk level(or severity of a hazard) and possible mitigation factors?</u></b>
26-27	Table 0	EA 02b		<b><u>Were the current Metrics met as per Table 0?</u></b>

26-27	Table 0	EA 02c		<b><u>If needed, were risk mitigation measures formulated, documented and implemented?</u></b>
90-92	Figure 9 & Table 6		<b>EA-03</b>	<b>Was the animal hazard or potential risk of intrusion assessed by Food Safety professional?</b>
			<b>EA-04</b>	<b>Was the animal hazard or potential risk of intrusion assessed as a "Low Hazard"?</b>
			EA-04a	If "YES" were corrective actions carried out according to company SOP?
			<b>EA-05</b>	<b>Was the animal hazard or potential risk of intrusion assessed as a "Medium/High Hazard"?</b>
		EA-05a	If "YES" were corrective actions formulated?	
90-92	Figure 9 & Table 6		EA-05b	If "YES" is documentation available to show that actions were implemented?
90-93	Figure 9 & Table 6		EA-05c	If "YES" are you periodically monitoring the effectiveness of any corrective actions?

<b>Adjacent and Nearby Land Use</b>				
24	226		<b>EA-06</b>	<b>Was a detailed risk assessment conducted for adjacent and nearby land use?</b>
				<b>Were the risk factors for the following evaluated for risk level:</b>
26-27	Table-0		<b>EA-07</b>	<b>Animal operations (i.e. AFO, CAFO, Grazing Lands, and Domestic Animals/Hobby Farms)</b>
<b>Pre-Season Assessment</b>				
26-27	Table-0		EA-07a	If "Yes" were the current Metrics met?
26-27	Table-0		EA-07b	If "NO" are mitigation factors implemented and documented?
26-27	Table-0		<b>EA-08</b>	<b>Compost / Soil Amendments Operations</b>
26-27	Table-0		EA-08a	If "Yes" were the current Metrics met?
26-27	Table-0		EA-08b	If "NO" are mitigation factors implemented and documented?
26-27	Table-0		<b>EA-09</b>	<b>Non leafy greens crops – Was the distance evaluated based on risk and mitigation factors?</b>
26-27	Table-0		EA-09a	If "Yes" were Table 0 risk factors evaluated?
26-27	Table-0		EA-09b	If "Yes" are mitigation measures for the risks in place and documented?
26-27	Table-0		<b>EA-10</b>	<b>Water Source and Systems – Was the distance evaluated based on risk and mitigation factors?</b>
26-27	Table-0		EA-10a	Wellhead proximate to Untreated Manure?
26-27	Table-0		EA-10b	If "Yes" are mitigation measures for the risks in place and documented?
26-27	Table-0		EA-10c	Surface Water proximate to Untreated Manure?
26-27	Table-0		EA-10d	If "Yes" are mitigation measures for the risks in place and documented?
26-27	Table-0		EA-10e	Water Storage and conveyance systems proximate to conditions that pose a food safety risk?
26-27	Table-0		EA-10f	If "Yes" are mitigation measures for the risks in place and documented?
26-27	Table-0		<b>EA-11</b>	<b>Urban Settings</b>
26-27	Table-0		EA-11a	If "Yes" were the current Metrics met?
26-27	Table-0		EA-11b	If "NO" are mitigation factors implemented and documented?
26-27	Table-0		<b>EA-12</b>	<b>Other environmental considerations – Was the distance evaluated based on risk and mitigation factors?</b>
26-27	Table-0		EA-12a	Were Table 0 risk factors evaluated?
26-27	Table-0		EA-12b	If "Yes" are mitigation measures for the risks in place and documented?
24	235-238 236-239		EA 13	<b>Were additional risk assessments required after the initial pre-season assessment was conducted during the growing of the crop?</b>
24	221-224 222-225		EA 13a	<b>Were potential environmental sources of contaminants in or near production location evaluated after a change in weather conditions or weather events?</b>
24	235-238 236-239		EA 13b	<b>Were there adjacent and nearby land use that resulted in a possible higher risk situation which required an additional risk assessment?</b>
24	235-238 236-239			If "Yes" were mitigation factors implemented and documented?

Assessment of CAFO's				
24	241		EA 14	Is the adjacent and nearby land area free from concentrated animal feeding operations(CAFO)? If EA 14 is answered "NO" then EA 15 or EA 16 will drop down.
24	<del>242-250</del> 241-250		EA 15	Was the adjacent and nearby land area free from concentrated animal feeding operations (CAFO) containing 1,000-80,000 animals within 1200' of the crop edge?
24	<del>242-250</del> 241-250		EA 15a	If "NO" are there mitigation measures, topographical or climate features that indicate that the 1200' recommendation should be increased or modified?
24	<del>242-250</del> 241-250		EA 15b	If "NO" are mitigation measures in place and documented?
24	<del>242-250</del> 241-250		EA 15c	If "NO" was a rigorous pre-season assessment completed to address the impact of the CAFO?
24	<del>242-250</del> 241-250		EA 16	Was the adjacent and nearby land area free from concentrated animal feeding operations (CAFO) containing over 80,000 animals within 1.5 mile of the crop edge?
24	<del>242-250</del> 241-250		EA 16a	If "NO" are there mitigation measures, topographical or climate features that indicate that the 1.5 mile recommendation should be increased or modified?
<del>24</del>	<del>242-250</del>	REMOVE	<del>EA 16b</del>	<del>If "NO" are mitigation measures in place and documented?</del>
24	<del>242-250</del> 241-250	EA 16b	<del>EA 16e</del>	If "NO" was a rigorous pre-season assessment completed to address the impact of the CAFO?
25	256-264	EA 16c		<a href="#">If the growing operation is &gt;1.5 miles AND has identified an additional risk, did the operation develop a risk assessment SOP with additional mitigation measures?</a>
25	256-264	EA 16d		<a href="#">Were the additional mitigation measures in place and documented?</a>
If EA 15 is answered "NO" then EA 16 <del>e</del> -EA 16 <del>f</del> -will drop down.				
24				Did it address the following:
24	<del>242-250</del> 241-250	EA 16e	<del>EA 16d</del>	Information on the CAFO's Best Management Practices?
<del>24</del> 25	<del>242-250</del> 241-250	EA 16f	<del>EA 16e</del>	Number of animals within the CAFO?
<del>24-25</del>	<del>242-250</del> 254-255	EA 16g	<del>EA 16f</del>	Water source and distribution system for the production location proximate to the CAFO? (e.g. Appendix A)
Assessment of Historical Land use and Flooding				
25	<del>256-259</del> 265-271		EA 17	Are production blocks free from all of the following:
			EA 17a	History of flooding within the last 60 days
			EA 17b	History of grazing on the crop land within the last year
			EA 17c	History of hazardous activity including but not limited to CAFO, municipal waste, toxic waste, landfill, etc.?
				<b>EA 17a - EA 17c if any of these are answered "NO" then EA 17c (1) will drop down</b>
		EA 17c (1)	Were specific actions implemented and documented to mitigate the issue(s)?	
Pre-Harvest Assessment				
24	204		EA 18	Was a Pre-Harvest Assessment conducted within 7 days for each harvested lot?
				Did the assessment address the following:
<del>26-27; 90-92-87, 92-94</del>	Table 0, Table 5, Table 6, Figure 9		EA 18a	Intrusion by animals
			EA 18b	Flooding
			EA 18c	Potential contamination materials
			EA 18d	Condition of water source and distribution system
			EA 18e	Worker hygiene and sanitary facilities

			EA 18f	Change in weather conditions or weather events since the last assessment?
24	235-238		EA 18g	Adjacent and nearby land use remains unchanged since the pre-season assessment was conducted?

Pre-Harvest Assessment - Animal Intrusion				
90-92 92-94	Figure 9 & Table 6		<b>EA 19</b>	<b>Did the assessment indicate that the production area was free from evidence of animal intrusion or the potential risk of intrusion?</b>
				<b>If EA 19 is answered "NO" then EA 19a - EA 19g will drop down.</b>
			EA19a	Was the animal hazard or potential risk of intrusion assessed by food safety professional or food safety personnel?
			EA19b	Was the animal hazard or potential risk of intrusion assessed as a "Low Hazard"?
			EA19c	If "YES" were corrective actions carried out according to company SOP?
			EA19d	Was the animal hazard or potential risk of intrusion assessed as a "Medium/High Hazard"?
			EA19e	If "YES" were corrective actions carried out per the LGMA requirements?
	EA19f	If "YES" is documentation available to show that actions were implemented?		
Preharvest Assessment - Unusual or Other Events				
26-27; 85-86-87-88	Table 0 & Table 5		<b>EA 20</b>	<b>Did the pre-harvest ranch assessment indicate that fields were flooded during the crop cycle?</b>
				<b>If EA 20 is answered "YES" then EA 20a - EA 20d will drop down</b>
			EA 20a	If production blocks were flooded is there documentation to indicate the extent of the flooding and the area of the crop impacted?
26-27; 85-86 87-88	Table 0 & Table 5		EA 20b	Was the product left un-harvested?
			EA 20c	If product was harvested, was a 30' (min) "no harvest" buffer from the high water mark established?
			EA 20d	Are these remedial activities documented?
91-92-93-94	Table 6		<b>EA 21</b>	<b>Does the preharvest assessment indicate the production area was free from any other type of potential contamination? (i.e. potential contamination materials, condition of water source and distribution system, unexpected adjacent land activity that will pose a risk to food safety, worker hygiene and sanitary facilities)?</b>
				<b>If EA 21 is answered "NO" then EA 21a - EA 21h will drop down</b>
91-92	Table 6		EA 21a	Was a food safety assessment completed?
91-92	Table 6		EA 21b	Is the individual who conducted the assessment identified?
91-92	Table 6		EA 21c	Is the date of the assessment documented?
91-92	Table 6		EA 21d	Were remedial actions formulated?
91-92	Table 6		EA 21e	Was the field harvested?
91-92	Table 6		EA 21f	Is there documentation to show the remedial actions were followed?
91-92	Table 6		EA 21g	Did the remedial action include creation of "no harvest" buffer or separation zones around the potentially contaminated area(s)?
91-92	Table 6		EA 21h	Is documentation which fully delineates the potential contamination available for review?

Assessment of Produce Field				
24	221-224		EA 22	<b>If the preharvest assessment indicates the production area had a changes in weather condition or weather events during the production period are the following addressed:</b>
24	221-224		EA 22a	Potential impact on the crop or operations?
24	221-224		EA 22b	If the crop or operations were impacted were corrective actions carried out and documented according to Company SOP?
24	221-224		EA 22c	Was the production area evaluated for any discharge events or other potential impact on the crop or operations from a CAFO?
24	221-224		EA 22d	If the crop or operations were impacted by a discharge event were corrective actions carried out according to Company SOP?
Pre-Harvest Product Testing				
28	<del>282</del> 287		EA 23	<b>Is there an SOP to address pre-harvest testing?</b>
				<b>Does your SOP include the following:</b>
28	<del>284</del> 289		EA 23a	All lettuce and leafy green commodities. If testing programs differ by commodity, outline in the SOP.
28	<del>285</del> 290		EA 23b	Sampling timeline - An interval closer to estimated harvest date is considered a best practice.
28	<del>286</del> 291		EA 23c	Target organisms - Test for E. coli O157:H7, STEC/EHEC, and Salmonella.
28	<del>287</del> 292		EA 23d	Sampling lot size (Note: Sampling lot size may decrease when risk is elevated.)
28	<del>288</del> 293		EA 23e	Sample size
28	<del>289</del> 294		EA 23f	Number of grabs (Note: More individual grabs per lot improves the probability of contamination detection.)
28	<del>290-292</del> 295-297		EA 23g	Sampling method
28	<del>293</del> 298		EA 23h	Additional risk considerations that impact sampling
28	<del>295</del> 300		EA 23i	A test and hold policy
28	<del>296</del> 301		EA 23j	Corrective measures to be taken when positive samples are detected
28	<del>297</del> 302		EA 23k	How testing records are kept and the review policy for these records
28	<del>281</del> 286		EA 24	<b>Was pre-harvest testing conducted?</b>
28	<del>298</del> 303		EA 25	<b>Was a trained sampler used?</b>
28	<del>300</del> 305		EA 26	<b>If the tests were positive for E. coli O157:H7, STEC/EHEC, and Salmonella, do records show that the lot sampled was not harvested?</b>
28	<del>304</del> 305		EA 27a	Was a further investigation or a root cause analysis done? (NOTE: For Informational Purposes Only)



Water Use				
<b>General Agricultural Water Management</b>				
29	<del>326</del> 328		WU 01	<b>Was an Agricultural Water Assessment completed prior to annual use for each agricultural water system?</b>
29	<del>327</del> 332		WU 01a	Is an agricultural water system description (or other documentation) indicating the source(s) of water and distribution system(s) available for review?
29				<b>For irrigation systems:</b>
29	<del>330</del> 332		WU 01a (1)	Does the description (or other documentation) identify permanent above ground fixtures such that they can be located in the field?
29	<del>329</del> 336		WU 01a (2)	Does the map (or other documentation) identify the flow of the water system(s) and production blocks that may be served by the water source(s)?
<del>29</del> 30	<del>344</del> 358		WU 01a (3)	Are effluent systems that convey untreated human or animal wastes separated from irrigation water systems?
				<b><u>Did the Ag Water Assessment address possible sources of contamination including:</u></b>
29	344	<u>WU 01a (4)</u>		<u>Other water users of the water system</u>
29	345	<u>WU 01a (5)</u>		<u>Animal impacts</u>
29	347	<u>WU 01a (6)</u>		<u>Adjacent and nearby land uses related to animal activity, application of biological soil amendment(s) of animal origin or presence of untreated or improperly treated human waste.</u>
				<b>For All Water Systems and Uses:</b>
30	<del>360</del> 370		WU 01b	Was the system, including water source, water storage and water conveyance, evaluated to determine the system type(s) (Type A or Type B)?
<del>31 &amp; 38</del> 31 <del>- 33</del>	Table 1 & <del>419-</del> <del>446- 415-458</del>		WU 01c	Has the operation established how and when water will be suitably applied for specific uses? (e.g. irrigation, chemical/nutrient application, dust abatement, equipment cleaning, etc.)
<b>Managing Agricultural Water Storage and Conveyance Systems</b>				
<del>34</del> 35	<del>494</del> 507		WU 02	<b>Has an SOP been created for maintenance of ancillary equipment, water storage and conveyance?</b>
				<b>Does the SOP include the following:</b>
<del>34-35</del>	<del>493</del> 509		WU 02a	Regularly scheduled visual inspections to ensure that it is in good working order and does not pose a contamination risk to the water system?
<del>34</del> 35	<del>496</del> 512		WU 02b	Does the SOP include maintaining water quality by removal of debris, weeds, algae, tulle, trash, and sediment within the producer's control?
<del>34- 35</del>	<del>498</del> 514		WU 02c	Controls for pest access in place and corrective actions outlined if pest infestation occurs?
<del>34 35</del>	<del>502</del> 518		WU 02d	Controls identified for the prevention of run-off into water storage and conveyance systems?
<del>34 35</del>	<del>504</del> 520		WU 02e	Procedures to ensure standing water does not pose a contamination in place?
<del>34 35</del>	<del>495</del> 521		WU 02f	Management of agricultural water system components used to prepare and apply crop inputs to ensure these activities and equipment used are not a source of contamination?
<del>34 35</del>	<del>507</del> 523		WU 02g	Practices to ensure water used in aerial applications within the 21 days-to-scheduled harvest are Type A or B→A water systems?
<del>34 35</del>	<del>509</del> 525		WU 02g (1)	Holding tanks and equipment mounted application tanks, manifolds, boom lines and nozzles are properly maintained and cleaned?
<del>34 35</del>	<del>511</del> 527		WU 02g (2)	Water treatment chemistry or approach is compatible with the agricultural chemicals being applied?
<del>34 35</del>	<del>512</del> 528		WU 02h	Establish corrective action procedures for non-compliance scenarios (e.g. contaminated source water, animal intrusion, contaminated run-off, flooding)?
<del>34 35</del>	<del>517</del> 533		WU 03	Were corrective measures, cleaning activities, and maintenance documented?
<b>Overhead Chemical Applications prior to 21 Days of Scheduled Harvest</b>				
			WU 04	<b>Were Overhead Chemical Applications utilized prior to 21 Days of Scheduled Harvest?</b>
<del>30-32</del>	<del>355</del> 453-455		Wu 04a	If "yes", did the water used for the applications meet the Baseline Microbial Assessment for Type A source water quality criteria?
<del>30 32</del>	<del>359</del> 453-455		Wu 04b	If "yes", did the water used for the applications meet irrigation Type B water quality criteria as outlined in Table 2E (Routine Verification of Microbial Water Quality)?

Overhead Chemical Applications <u>within</u> 21 Days of Scheduled Harvest				
<del>35</del> -36	560 576		WU 05	Has an SOP been created for all of the parts of the agricultural water system used in overhead chemical application?
				<b>The SOP for overhead applications must address the following:</b>
<del>35</del> -36	562 578		WU 05a	Water used within 21 days requirement to meet Type A and/or B→A water quality criteria
<del>35</del> -36	564 580		WU 05b	Holding tanks, equipment mounted application tanks, manifolds, boom lines and nozzles are properly maintained and cleaned?
<del>35</del> -36	567 583		WU 05c	Water treatment chemistry or approach is compatible with the agricultural chemicals being applied?
Overhead Chemical Applications <u>within</u> 21 Days of Scheduled Harvest				
<del>35</del> -36	569 585		WU 05d	Control pest access to equipment during storage and staging
<del>35-36-36-</del> 37	<del>572-577</del> 588- 593		WU 05e	Corrective action procedures for non-compliance scenarios, includes treatment failure, contaminated source water, pest concerns, chemical incompatibility, equipment sanitation concerns)?
<del>36</del> 37	<del>578</del> - 594		WU 06	<b>Was there documentation of corrective measures, including cleaning activities and maintenance?</b>
<del>36</del> 37	<del>579</del> 595		WU 07	<b>Is there an SOP to address each unique application process to treat water?</b>
				<b>The SOP must address the following:</b>
<del>35</del> -36	<del>538</del> -554		WU 07a	Use initial water treatment assessment to establish treatment parameters, monitoring to ensure consistent delivery and effectiveness (Note: You must reestablish treatment parameters if a material change to the system occurs)
<del>36</del> - 37	<del>585</del> - 601		WU 07b	Step-by- step instructions to ensure the water treatment is correctly implemented
<del>36</del> 37	<del>586</del> 602		WU 07c	Location of water sources
<del>36</del> 37	<del>587</del> 603		WU 07d	Name, and suggested supplies needed
<del>36</del> 37	<del>588</del> 604		WU 07e	Sanitizer used and quantity used
<del>36</del> 37	<del>589</del> - 605		WU 07f	Critical limits and operational limits
<del>36</del> 37	<del>590</del> 606		WU 07g	Water sampling location
<del>36</del> 37	<del>591</del> 607		WU 07h	Corrective actions if critical limits are not met
<del>36</del> 37	<del>592</del> 608		WU 07i	Required records
<del>36</del> 37	<del>594</del> 610		WU 08	<b>If Type A water is used, are records available that demonstrate the water used for chemical application meets the Baseline Microbial Assessment Criteria for Type A source water quality criteria?</b>

<del>25</del> 36	<del>562</del> 578		<b>WU 09</b>	<b>Was Type B→A water used for Overhead Chemical Applications within 21 Days of Scheduled Harvest?</b>
<del>36</del> 37	<del>593</del> 609		WU 09a	Was a <b>baseline for treated water</b> done for each <u>overhead application process</u> (before the 21 day to-scheduled-harvest-period begins)?
<del>36</del> 37	<del>594</del> 610		WU 09a (1)	Were there a minimum of three 100 mL samples taken for each overhead application process from different treated water batches.
<del>36</del> 37	<del>598</del> 614		WU 09a (2)	Did all samples meet the acceptance criteria - three 100 mL samples with non-detectable generic E. coli?
<del>36</del> 37	<del>600</del> 616		WU 09b	Was a minimum of one 100 mL sample taken for <b>routine testing</b> done monthly from a representative <u>routinely treated water batch</u> or at the next application event?
<del>36</del> 37	<del>602</del> 619		WU 09b (1)	Did all samples meet the acceptance criteria of non-detectable generic E. coli?
<b>WU 09b (1) answered "NO" then WU 09b (2) - WU 09b (4) will drop down for Corrective Action</b>				
<del>36</del> 37	<del>606</del> 624		WU 09b (2)	Was your grower/producer notified?
<del>36</del> 37	<del>605</del> 623		WU 09b (3)	Was a root cause analysis done to correct the concern?
<b>Overhead Chemical Applications <u>within</u> 21 Days of Scheduled Harvest</b>				
<del>36</del> 37	<del>607</del> 625		WU 09b (4)	If water used within 21 days exceeds the acceptance criteria has been used for crop production was product sampled from all affected lots for STEC, including E coli O157:H7, and Salmonella, after the last irrigation and prior to harvest?
<del>36</del> 37	<del>610</del> 627		WU 09c	Was <b>ongoing monitoring</b> of the treated water performed at each application event to verify treatment parameters established during the initial set up were being followed ?
<del>36</del> 37	<del>612</del> 628		WU 09c (1)	Do records show the water treatment parameters were met?
<b>WU 09c (1) answered "NO" then WU 09c (2) - WU 09c (5) will drop down for Corrective Action</b>				
<del>36</del> 38	<del>614</del> 632		WU 09c (2)	Was a corrective action performed to ensure the water treatment was effective before using the water?
<del>36</del> 38	<del>616</del> 634		WU 09c (3)	Was a microbiological sample taken to verify the treatment was effective and was documented for the corrective action?
<del>37</del> 38	<del>618</del> 636		WU 09c (4)	If the microbiological sample did not meet the acceptance criteria of non-detectable generic E. coli was root cause analysis performed to correct the treatment process? (Note: It is suggested that the grower/producer is notified)
<del>37</del> 38	<del>619</del> 637		WU 09c (5)	If water exceeding the acceptance criteria has been used for crop production was product sampled from all affected lots for STEC, including E coli O157:H7, and Salmonella, after the last irrigation and prior to harvest?
<b>Irrigation Water from TYPE B Agricultural Water (before and after 21 Days to scheduled harvest)</b>				
<del>38</del> 39	Table 2A		<b>WU 10</b>	<b>Was a source water test conducted, for each source of water, within 60 days of first use?</b>
				<i>Note: Reclaimed water sample results and analysis provided by the water district or provider may be utilized as records of water source testing for verification and validation audits.</i>
<del>38</del> 39	Table 2A		WU 10a	Are records available to demonstrate that water samples have been collected on a monthly basis, or at the next irrigation event if greater than monthly?
<del>38</del> 39	Table 2A		WU 10b	Do records show that the water samples are taken no less than 18 hours apart?
<del>38</del> 39	Table 2A		WU 10c	Is the geometric mean less than or equal to 126 MPN/100 mL?
<del>38,55</del> 39, 56	Table 2A &Table 2E		WU 10d	Are all individual samples less than or equal to 235MPN/100 mL for overhead application/irrigation 21 days prior to scheduled harvest or 576 MPN/100m ml for any type of water application, except overhead?

<b>WU 10c or WU10d answered "NO" then WU 10d (1) - WU 10d (8) will drop down</b>					
<del>38</del> 39 40	Figure 1		WU 10d (1)	Was the water distribution system use discontinued after the tests indicated the water source failed to meet the minimum water quality requirements?	
<del>38-39</del>	Table 2A		WU 10d (2)	Was an <b>agricultural water assessment</b> completed on the water source and distribution system for possible contamination?	
<del>39</del> 40	Figure 1		WU 10d (3)	Do records show that corrective actions were taken to eliminate the contamination sources?	
<del>38-39</del> 39-40	Table 2A & Figure 1		WU 10d (4)	Was the system retested at the previous sampling point?	
			WU 10d (5)	Did the samples meet the acceptance criteria - average less than 126 MPN/100 mL (based on rolling geometric mean=5) and all individual samples less than or equal to 235MPN/100 mL for overhead application/irrigation 21 days prior to scheduled harvest or 576 MPN/100 mL for any type of water application, except overhead?	
			WU 10d (6)	Do records show the water system was not used while the water quality was inadequate?	
			WU 10d (7)	If water exceeding the acceptance criteria has been used for crop production was product sampled from all affected lots for STEC, including E coli O157:H7, and Salmonella, after the last irrigation and prior to harvest?	
<b>Irrigation Water from TYPE B Agricultural Water (before and after 21 Days to scheduled harvest)</b>					
<del>38-39</del> 39-40	Table 2A & Figure 1		WU 10d (8)	If "NO" or the tests were positive for STEC, including E coli O157:H7, or Salmonella, do records show that the crop was not harvested for human consumption?	
			WU 11	<b>Records show the name of the test laboratory, water source, date, time, location of the sample and method of analysis, and if quantitative, the detection limit?</b>	
			WU 12	<b>The generic E.coli testing methodology is specified on the test report and meets any FDA method for quantitative monitoring of water for generic E. coli?</b>	
<b>Irrigation Water from TYPE A Agriculture Water Systems Sourced from Public or Private Providers</b>					
<del>40-42</del> 41-43	Table 2B		WU 13	<b>Is the TYPE A Irrigation water sourced from a public or private provider?</b>	
<del>40-42</del> 41-43	Table 2B		WU 14	<b>Was the public or private provider's most current COA available for review (e.g. may be provided by municipalities, irrigation districts, or other water providers)?</b>	
<del>40-43</del> 41-44	Table 2B & Figure 2A		WU 15	<b>Was an initial microbial water quality assessment performed at least one-time seasonally for each system (before the 21 day to-scheduled-harvest-period begins)?</b>	
			WU 15a	Were three 100 mL samples taken during one irrigation event for the initial microbial water quality assessment, and at least one taken from the end of the delivery system?	
			WU 15b	Did sampling meet the acceptance criteria - three 100 mL samples with non-detectable generic E. coli in two of the three 100 mL samples, and the remaining sample no greater than 10 MPN per 100 mL?	
					<b>If WU 15b answered "NO" then WU 15b (1) - WU 15b (4) will drop down</b>
			WU 15b (1)	Was an agricultural water assessment and root cause analysis performed prior to the next irrigation event?	
			WU 15b (2)	Was follow-up testing conducted (five 100 mL samples during the next irrigation event)?	
			WU 15b (3)	Did the five samples meet follow-up testing acceptance criterion - four must have no detectable generic E. coli and the one remaining sample must have levels not greater than 10 MPN/100 mL?	
			WU 15b (4)	If "NO" was the agricultural water system disqualified for Type A usage?	
			WU 16	<b>If a material change was made to a system was another initial microbial water quality assessment conducted?</b>	
			WU 16a	Were three 100 mL samples with at least one taken from the end of the delivery system taken during one irrigation event for the initial microbial water quality assessment?	
	WU 16b	Did sampling meet the acceptance criteria - three 100 mL samples with non-detectable generic E. coli in two of the three 100 mL samples, and the remaining sample no greater than 10 MPN per 100 mL?			

40-43 41-44	Table 2B & Figure 2A			<b>If WU 16b answered "NO" then WU 16b (1) - WU 16b (4) will drop down</b>
			WU 16b (1)	Was an agricultural water assessment and root cause analysis performed prior to the next irrigation event?
			WU 16b (2)	Was follow-up testing conducted (five 100 mL samples during the next irrigation event)?
			WU 16b (3)	Did the five samples meet follow-up testing acceptance criterion - four must have no detectable generic E. coli and the one remaining sample must have levels not greater than 10 MPN/100 mL ?
	WU 16b (4)		WU 16b (4)	If "NO" was the agricultural water system disqualified for Type A usage?
40-43 41-45	Table 2B & Figure 2B		<b>WU 17</b>	<b>Was a routine verification of microbial water quality performed on each distinct irrigation system at least once during the season?</b>
<b>Irrigation Water from TYPE A Agriculture Water Systems Sourced from Public or Private Providers</b>				
40-43 41-45	Table 2B & Figure 2B		WU 17a	Were three 100 mL samples taken during the routine verification with at least one taken from the end of the delivery system used to evaluate acceptance criteria?
			WU 17b	Did the three samples meet acceptance criterion - two must have no detectable generic E. coli and the one remaining sample must have levels not greater than 10 MPN/100 mL?
				<b>If WU 17b answered "NO" then WU 17b (1) - WU 17b (2) will drop down</b>
			WU 17b (1)	Was a Level 1 Assessment performed prior to the next irrigation event?
			WU 17b (2)	Was follow-up testing conducted (five 100 mL samples during the next irrigation event with at least one taken from the end of the delivery system)?
<b>Irrigation Water from TYPE A Agriculture Water Systems Sourced from Public or Private Providers</b>				
40-43 41-45	Table 2B & Figure 2B			<b>If WU 17b (2) answered "NO" then WU 17b (3) - WU 17b (5) will drop down</b>
			WU 17b (3)	Was the agricultural water discontinued for Type A use?
			WU 17b (4)	If water exceeding the acceptance criteria has been used for crop production was product sampled from all affected lots for STEC, including E coli O157:H7, and Salmonella, after the last irrigation and prior to harvest?
			WU 17b (5)	If "NO" or the tests were positive for STEC, including E coli O157:H7, or Salmonella do records show that the crop was not harvested for human consumption?
40-43 41-45	Table 2B & Figure 2B		<b>WU 18</b>	<b>Records show the name of the test laboratory, water source, date, time, location of the sample and method of analysis, and if quantitative, the detection limit?</b>
			<b>WU 19</b>	<b>The generic E.coli testing methodology is specified on the test report and meets any FDA method for quantitative monitoring of water for generic E. coli?</b>

Irrigation Water from TYPE A Agricultural Water Systems Sourced from Private Wells or Regulated Tertiary Treated Recycled Water Supplies			
45-48 46-49	Table 2C & Figure 3A	<b>WU 20</b>	<b>For the purpose of baseline microbial assessment are records of analysis of source water available - historical water test data?</b>
		WU 20a	Is a self-certification with historical water test data available that states the acceptance criteria has been met with at least one test taken within the last 6 months?
		WU 20b	If "NO" was the system tested two times, three 100 mL samples at the source, no less than seven days apart prior to using the water in the 21 days-to-scheduled harvest window?
		WU 20c	Did the sampling meet the acceptance criteria - five of the six total samples have no detectable generic E. coli and the remaining sample has no greater than 10 MPN in 100 mL?
			<b>If WU 20c answered "NO" then WU 20c (1) - WU 20c (2) will drop down</b>
		WU 20c (1)	Was an agricultural water assessment and root cause analysis performed?
	WU 20c (2)	Was the agricultural water system disqualified for Type A usage?	
45-47 & 49 46-48 & 50	Table 2C & Figure 3B	<b>WU 21</b>	<b>Was an initial microbial water quality assessment performed at least one-time seasonally for each system (before the 21 day to-scheduled-harvest-period begins)?</b>
		WU 21a	Were three 100 mL samples from the end of the delivery system taken during one irrigation event for the initial microbial water quality assessment?
		WU 21b	Did sampling meet the acceptance criteria - three 100 mL samples from end of delivery system with non-detectable generic E. coli in two of three 100 mL samples and the remaining sample no greater than 10 MPN per 100 mL?
			<b>If WU 21b answered "NO" then WU 21b (1) - WU 21b (4) will drop down</b>
	WU 21b (1)	Was an agricultural water assessment and root cause analysis performed prior to the next irrigation event?	
Irrigation Water from TYPE A Agricultural Water Systems Sourced from Private Wells or Regulated Tertiary Treated Recycled Water Supplies			
45-47 & 49 46-48 & 50	Table 2C & Figure 3B	WU 21b (2)	Was follow-up testing conducted (five 100 mL samples during the next irrigation event)?
		WU 21b (3)	Did the five samples meet follow-up testing acceptance criterion - four must have no detectable generic E. coli and the one remaining sample must have levels not greater than 10 MPN/100 mL?
		WU 21b (4)	If "NO" was the agricultural water system disqualified for Type A usage?
45-47 & 49 46-48 & 50	Table 2C & Figure 3B	<b>WU 22</b>	<b>If a material change was made to a system was another initial microbial water quality assessment conducted?</b>
		WU 22a	Were three 100 mL samples with at least one taken from the end of the delivery system taken during one irrigation event for the initial microbial water quality assessment?
		WU 22b	Did sampling meet the acceptance criteria - three 100 mL samples from end of delivery system with non-detectable generic E. coli in two of the three 100 mL samples, and the remaining sample no greater than 10 MPN per 100 mL?
			<b>If WU 22b answered "NO" then WU 22b (1) - WU 22b (4) will drop down</b>
		WU 22b (1)	Was an agricultural water assessment and root cause analysis performed prior to the next irrigation event?
		WU 22b (2)	Was follow-up testing conducted (five 100 mL samples during the next irrigation event)?
		WU 22b (3)	Did sampling meet follow-up testing acceptance criterion - four of the five total samples must have no detectable generic E. coli and the one remaining sample must have levels not greater than 10 MPN/100 mL?
WU 22b (4)	If "NO" was the agricultural water system disqualified for Type A usage?		

45-47 & 50 46-48 & 51	Table 2C & Figure 3C		<b>WU 23</b>	<b>Was routine verification performed on each distinct irrigation system sampled and tested for generic E. coli at least once during the season with three 100 mL samples at the end of the delivery system?</b>
			WU 23a	Were three 100 mL samples taken during the routine verification from the end of the delivery system to evaluate acceptance criteria?
			WU 23b	Did the three samples meet acceptance criteria - two must have no detectable generic E. coli and the one remaining sample must have levels not greater than 10 MPN/100 mL?
				<b>If WU 23b answered "NO" then WU 23b (1) - WU 23b (3) will drop down</b>
			WU 23b (1)	Was a Level 1 Assessment performed prior to the next irrigation event?
			WU 23b (2)	Was follow-up testing conducted (five 100 mL samples during the next irrigation event)?
			WU 23b (3)	Did the five samples for the level one assessment meet acceptance criterion - four must have no detectable generic E. coli and the one remaining sample must have levels not greater than 10 MPN/100 mL?
				<b>If WU 23b (3) answered "NO" then WU 23b (4) - WU 23b (6) will drop down</b>
			WU 23b (4)	Was the agricultural water discontinued for Type A use?
			WU 23b (5)	If water exceeding the acceptance criteria has been used for crop production was product sampled from all affected lots for STEC, including E coli O157:H7, and Salmonella, after the last irrigation and prior to harvest?
	WU 23b (6)	If "NO" or the tests were positive for STEC, including E coli O157:H7, or Salmonella do records show that the crop was not harvested for human consumption?		
45-47-46- 48	Table 2C		<b>WU 24</b>	<b>Records show the name of the test laboratory, water source, date, time, location of the sample and method of analysis, and if quantitative, the detection limit?</b>
			WU 24a	The generic E.coli testing methodology is specified on the test report and meets any FDA method for quantitative monitoring of water for generic E. coli and total coliforms?
<b>Irrigation Water from Treated TYPE B-&gt;A Agricultural Water Systems</b>				
35-36	480-559		<b>WU 25</b>	<b>Was an SOP established outlining irrigation treatment and process parameters for irrigation treatment systems based on the Initial Irrigation water Treatment Assessment?</b>
35-36	554		<b>WU 26</b>	<b>Was an Initial Irrigation Water Treatment Assessment performed to establish treatment process parameters prior to 21 days-to-scheduled harvest?</b>
35-34	456-476		WU 26a	Was an <b>initial microbial water quality assessment</b> conducted prior to use and 21 days-to-scheduled harvest?
35-34			WU 26b	Was the assessment repeated if material changes occurred?
54-52-55	Table 2D (D1) Figure 4		<b>WU 27</b>	<b>Was routine verification of microbial water quality for each distinct system performed?</b>
54-52-55	Table 2D		WU 27a	If the system is used <b>within</b> the 21 days to harvest window, was the irrigation treatment system tested on at least two occasions separated by at least three days?
54-52-55	Table 2D		WU 27b	If the system remains unchanged was sampling then preformed monthly (three 100 mL samples) for verification?



<del>54</del> 52-55	Table 2D		WU 27c	Was at least one sample taken from the end of the delivery system?
<del>54</del> 52-55	Table 2D		WU 27d	Did sampling meet the acceptance criteria - three 100 mL samples with non-detectable generic E. coli in two of the three 100 mL samples, and the remaining sample no greater than 10 MPN per 100 mL?
				<b>If WU 27c or WU 27d answered "NO" then WU 27d (1) - WU 27d (3) will drop down</b>
<del>58</del> 59	Table 2F		WU 27d (1)	Was a Level 1 Assessment performed prior to the next irrigation event?
<del>58</del> 59	Table 2F		WU 27d (2)	Was follow-up testing conducted (five 100 mL samples during the next irrigation event)?
<del>58</del> 59	Table 2F		WU 27d (3)	Did the five samples for the level one assessment meet acceptance criterion - four must have no detectable generic E. coli and the one remaining sample must have levels not greater than 10 MPN/100 mL?
<del>58</del> 59				<b>If WU 27d (3) answered "NO" then WU 27d (4) - WU 27d (6) will drop down</b>
<del>58</del> 59	Table 2F		WU 27d (4)	Was the agricultural water discontinued for Type A use?
<del>58</del> 59	Table 2F		WU 27d (5)	If water exceeding the acceptance criteria has been used for crop production was product sampled from all affected lots for STEC, including E coli O157:H7, and Salmonella, after the last irrigation and prior to harvest?
<del>58</del> 59	Table 2F		WU 27d (6)	If "NO" or the tests were positive for STEC, including E coli O157:H7, or Salmonella do records show that the crop was not harvested for human consumption?
<del>54</del> 52-53	Table 2D (D1)		<b>WU 28</b>	<b>Did all samples meet the data monitoring criteria for Total Coliform - maximum level of no greater than 99 MPN per 100 mL?</b>
<del>54</del> 52-53	Table 2D (D1)		<b>WU 29</b>	<b>Was there an adequate log reduction (as outlined in Appendix A) in Total Coliforms, based on the untreated water's baseline levels?</b>
				<i>Note: If "NO" to WU28 or WU29 then continue to monitor for total coliforms and continue to evaluate your irrigation treatment system to identify and correct any failures.</i>
<del>52</del> 52-53	Table 2D (D2)		<b>WU 30</b>	<b>Is the water treatment system being monitored when in use for flow rates and treatment related parameters per the SOP (routine water treatment monitoring)?</b>



<b>Irrigation Water from Treated TYPE B → A Agricultural Water Systems</b>				
<del>52</del> 53	Table 2D (D2)		<b>WU 31</b>	<b>During every irrigation event, treatment-related parameter values such as residual antimicrobial levels, pH, dose settings, UVT, etc. must be documented to demonstrate the system is working as intended?</b>
<del>52</del> 53	Table 2D (D2)		<b>WU 32</b>	<b>Is the system tested for microbial water quality if the monitoring parameters fall outside the acceptable criteria?</b>
<del>52</del> 53	Table 2D (D2)		<b>WU 33</b>	<b>Are USEPA antimicrobial water treatments being used, per the label instructions?</b>
<del>52</del> 53	Table 2D (D2)		<b>WU 34</b>	<b>Was the crop nutrients and/or crop protection materials window not invoked within 21 days to scheduled harvest for overhead irrigation?</b>
<b>If WU 34 answered "NO" then WU 34a - WU 34c (3) will drop down</b>				
<del>53</del> 54	Table 2D (D3)		WU 34a	Was it followed by antimicrobial water treatment?
<del>53</del> 54	Table 2D (D3)		WU 34b	<b><u>Was Option 1 selected?</u></b>
<del>53</del> 54	Table 2D (D3)		WU 34b (1)	Was the crop pre-harvest tested for pathogens from all affected lots for STEC, including E. coli O157:H7 and Salmonella after the last irrigation event?
<del>53</del> 54	Table 2D (D3)		WU 34b (2)	If no, or the tests were positive for STEC, including E. coli O157:H7, or Salmonella do records show that the crop was not harvested for human consumption?
<del>53</del> 54	Table 2D (D3)		WU 34c	<b><u>Was Option 2 selected?</u></b>
<del>53</del> 54	Table 2D (D3)		WU 34c (1)	Was one sample collected pre-treatment as close to the point of use during the irrigation event when crop nutrition/protection chemicals were applied?
<del>53</del> 54	Table 2D (D3)		WU 34c (2)	Was microbial water quality acceptance criteria and action as described in Table X taken?
<del>53</del> 54	Table 2D (D3)		WU 34c (3)	If no, or the tests were positive for STEC, including E. coli O157:H7, or Salmonella do records show that the crop was not harvested for human consumption?
<del>53</del> 54	Table 2D (D3)		<b>WU 35</b>	<b>If water exceeding the acceptance criteria has been used for crop production within 21 days to scheduled harvest was product sampled from all affected lots for STEC, including E coli O157:H7, and Salmonella, after the last irrigation and prior to harvest?</b>
<del>53</del> 54	Table 2D (D3)		WU 35a	If "NO" or the tests were positive for STEC, including E coli O157:H7, or Salmonella do records show that the crop was not harvested for human consumption?
<del>54</del> 52	Table 2D (D1)		<b>WU 36</b>	<b>Records show the name of the test laboratory, water source, date, time, location of the sample and method of analysis, and if quantitative, the detection limit?</b>
<del>54</del> 52	Table 2D (D1)		<b>WU 37</b>	<b>The generic E.coli testing methodology is specified on the test report and meets any FDA method for quantitative monitoring of water for generic E. coli and total coliforms?</b>
<b>Harvest Direct Produce Contact, Harvest Food Contact Surfaces and Hand Wash Water (On-Farm Practices Only)</b>				
<del>59-60</del> 60-61	Table 2G		<b>WU 38</b>	<b>Is the water that directly contacts edible portions of harvested crop, hand wash water or used on food-contact surfaces (i.e. equipment or utensils) from a source that meets the U.S. EPA Maximum Contaminant Level Goal (MCLG) for E. coli.?</b>
<del>59-60</del> 60-61	Table 2G		WU 38a	If "NO" has the water received sufficient disinfection to meet the USEPA MCLG for microbial quality?
<del>59-60</del> 60-61	Table 2G		<b>WU 39</b>	<b>Was a source water test conducted for each source of water within 60 days of first use?</b>

Harvest Direct Produce Contact, Harvest Food Contact Surfaces and Hand Wash Water (On-Farm Practices Only)				
<del>59-60 &amp; 61</del> 60-62	Table 2G & Figure 6		<b>WU 40</b>	<b>Are records available to demonstrate that water samples or monitoring results have been collected from each water source within the last month?</b>
			WU 40a	Were the microbial acceptance criteria met?
			WU 40b	Is there a corrective action SOP for harvest direct produce contact, harvest food contact surfaces and hand wash water that does not meet acceptance criteria?
				<b>If WU 40a is answered "NO" then WU 40b (1) - WU 40b (8) will drop down</b>
<del>59-60 &amp; 61</del> 60-62	Table 2G & Figure 6		WU 40b (1)	Was use of the water discontinued after the tests indicated the water source failed to meet the minimum water quality requirements?
			WU 40b (2)	Was an agricultural water assessment completed on the water source and distribution system for possible contamination?
			WU 40b (3)	Do records show that corrective actions were taken per SOP to eliminate the contamination sources?
			WU 40b (4)	Was the water retested at the same sampling point?
			WU 40b (5)	Did the retest results meet the acceptance criteria - non-detectable per U.S. EPA Maximum Contaminant Level Goal (MCLG) for E. coli. (e.g. less than 2.2 MPN/100 mL)?
			WU 40b (6)	Do records show the water was not used while the water quality was inadequate? (e.g. records for a change in the water source)
			WU 40b (7)	If water exceeding acceptance criteria has been used for crop production was product sampled from all affected lots for STEC, including E. coli O157:H7, and Salmonella?
	WU 40b (8)	Records show that the crop was not harvested for human consumption when the tests were positive for STEC, including E. coli O157:H7, or Salmonella?		
<del>59-60</del> 60- 61	Table 2G		<b>WU 41</b>	<b>If the water is reused (multi-pass), is sufficient disinfectant added and monitored at routine intervals to prevent possible cross-contamination? (e.g. Chlorine-more than 1ppm free chlorine and pH 5.5-7.5 or other approved treatment per product EPA label for human pathogen reduction in water)</b>
<del>59-60</del> 60- 61	Table 2G		<b>WU 42</b>	<b>If disinfectant is used during re-hydration or product coring in the field (single-pass) does the water have breakpoint disinfectant present at point of entry and does the operation monitor and test for disinfectant levels?</b>
Municipal & Well Exemptions				
<del>59-60</del> 60- 61	Table 2G		<b>WU 43</b>	<b>Is the source water from a municipal supply or well?</b>
<del>59-60</del> 60- 61	Table 2G		WU 43a	Does this source qualify for the 5 consecutive monthly samples below the generic E. coli detection limit on record exemption?
<del>59-60</del> 60- 61	Table 2G		WU 43b	Is the last sample recorded within 180 days of the audit date?
<del>59-60</del> 60- 61	Table 2G		<b>WU 44</b>	<b>Show the name of the test laboratory, water source, date, time, location of the sample and method of analysis, and if quantitative, the detection limit?</b>
<del>59-60</del> 60- 61	Table 2G		<b>WU 45</b>	<b>The generic E. coli testing methodology is specified on the test report and meets any FDA method for quantitative monitoring of water for generic E. coli?</b>

Soil Amendments and Crop Inputs				
<del>62</del> 64	<del>754</del> 769		SA 01	<b>Are there SOP's that address the implementation of storage and application controls that establish management controls that significantly reduce the likelihood that soil amendments being used may contain human pathogens.</b>
				<b>Does the SOP address the following:</b>
<del>63</del> 64	<del>756</del> 772		SA 01a	Supplier Approval (e.g. Supplier and/or on-farm SOP to prevent cross contamination and written sampling procedures)
<del>63</del> 64	<del>757</del> 773		SA 01b	Source and Quality of the amendment
<del>63</del> 64	<del>758</del> 774		SA 01c	Delivery and transport
<del>63</del> 64	<del>759</del> 775		SA 01d	Surplus/unconsumed inventory
<del>63</del> 64	<del>760</del> 776		SA 01e	Length of Storage and storage location prior to crop application
<del>63</del> 64	<del>761</del> 777		SA 01f	Timing of application in the crop cycle and processes used for application.
<del>63</del> 64	<del>762</del> 778		SA 01g	Weather events (wind, rain and water runoff)
<del>63</del> 64	<del>763</del> 779		SA 01h	Potential for animal intrusion while on farm
<del>63</del> 64	<del>764</del> 780		SA 01i	Visitor and employee movements
<del>63</del> 64	<del>763</del> 781		SA 01j	Vehicle traffic
<del>65</del> 66	<del>836</del> 852		SA 02	<b>Are there SOP's that address the implementation of storage and application controls that establish management controls that significantly reduce the likelihood that crop inputs being used may contain human pathogens.</b>
				<b>Does the SOP address the following:</b>
<del>65</del> 66	<del>839</del> 855		SA 02a	Supplier Approval (e.g. Supplier and/or on-farm SOP to prevent cross contamination and written sampling procedures)
<del>65</del> 66	<del>840</del> 856		SA 02b	Source and Quality of the amendment
<del>65</del> 66	<del>841</del> 857		SA 02c	Delivery and transport
<del>65</del> 66	<del>842</del> 858		SA 02d	Surplus/unconsumed inventory
<del>65</del> 66	<del>843</del> 859		SA 02e	Length of Storage and storage location prior to crop application
<del>65</del> 66	<del>844</del> 860		SA 02f	Timing of application in the crop cycle and processes used for application.
<del>65</del> 66	<del>845</del> 861		SA 02g	Weather events (wind, rain and water runoff)
<del>65</del> 66	<del>846</del> 862		SA 02h	Potential for animal intrusion while on farm
<del>65</del> 66	<del>847</del> 863		SA 02i	Visitor and employee movements
<del>65</del> 66	<del>848</del> 864		SA 02j	Vehicle traffic
<del>63 &amp; 65</del> 64 & 66	<del>750 &amp; 863</del> & 879		SA 03	<b>Do you use any materials that are not verified to be safe for food production as soil amendment or crop input?</b>
<del>65</del> 66	<del>833</del> 849		SA 03a	<b>If water is used to make agricultural tea does it meet Table 2G acceptance?</b>
<del>62 &amp; 65</del> 63 & 66	<del>746 &amp; 834</del> & 847		SA 04	<b>Do you use soil amendments or crop inputs made from mortality composting processes? If yes, answer the following question.</b>
<del>62 &amp; 65</del> 63 & 66	<del>746 &amp; 834</del> & 847		SA 04a	Did the process follow all local, state, and federal regulations?
<del>63 &amp; 64</del> 64 & 65	<del>752 &amp; 823</del> & 839		SA 05	<b>Do you use soil amendments or crop inputs made from post-consumer waste materials? If yes, answer the following question.</b>
<del>64 &amp; 64</del> 64 & 65	<del>753 &amp; 823</del> & 839		SA 05a	Were the materials used according to all local, state, and federal regulations?

Soil Amendments and Crop Inputs				
<del>63</del> 64	<del>766</del> 782		SA 06	If any soil amendments and/or crop inputs became contaminated, was the product segregated and not used until determined safe for food production?
<del>63</del> 64	<del>766</del> 782		SA 07	Are <u>on-farm</u> produced soil amendments and/or crop inputs used? If yes, answer the following question.
<del>63</del> 64	<del>766</del> 782		SA 07a	Are soil amendments and/or crop inputs suspected of being contaminated? If yes, answer the following question.
<del>63</del> 64	<del>768</del> 784		SA 07a(1)	Are soil amendments and/or crop inputs segregated and kept from use until it is determined to be safe for food production? (Proof of reconditioning, verification it is free of pathogens - COA)
Raw manure, untreated animal products/by-products, or not fully composted green waste, biosolids, and/or animal manure-containing soil amendments and/or crop inputs (see composted)				
<del>62</del> 63	<del>741-757</del>		SA 08	Was raw manure and/or other soil amendments and/or crop inputs containing untreated animal by-products, uncomposted or incompletely composted animal manure, or non-thermally treated animal manure applied to lettuce/leafy greens production? If yes, answer the following question.
<del>66-67</del>	Table 3		SA 08a	Were leafy greens planted before one year? If yes, answer the following question.
<del>66-67</del>	Table 3		SA 08b	Was the 270-day time period used? If yes, answer the following questions.
<del>66</del> 67	Table 3		SA 08b (1)	Was soil testing conducted?
<del>66</del> 67	Table 3		SA 08b (2)	Did testing results meet the required acceptance criteria?
<del>66</del> 67	Table 3		SA 09	Have <u>Type A biosolids</u> been used as a soil amendment and/or crop inputs or used as an ingredient for soil amendments for lettuce/leafy greens production? If yes, answer the following question.
<del>66</del> 67	Table 3		SA 09a	Were leafy greens planted within one year from application?
<del>66</del> 67	Table 3		SA 10	Have <u>Type B biosolids</u> been used as a soil amendment and/or crop inputs or used as an ingredient for soil amendments for lettuce/leafy greens production? If yes, answer the following question.
<del>66</del> 67	Table 3		SA10a	Were leafy greens planted within 38 months from application?
7A- Composted Soil Amendments and/or Crop Inputs (contain animal manure or animal products)				
<del>67-68-68-69</del>	Table 3-7A		SA 11	Were any soil amendments and/or crop inputs of animal origin composted with the <u>windrow method</u> applied to the field within the last year? If yes, answer the following question.
<del>67-68-68-69</del>	Table 3-7A		SA 11a	Are Process Validation records available for review? If yes, answer the following questions.
<del>67-68-68-69</del>	Table 3-7A		SA 11a (1)	Did the active compost maintain aerobic conditions for a minimum of 131°F or higher for 15 days or longer?
<del>67-68-68-69</del>	Table 3-7A		SA 11a (2)	Was there a minimum of five (5) turnings during this period?
<del>67-68-68-69</del>	Table 3-7A		SA 11a (3)	Is there a Letter of Guarantee, or other comparable documentation, available that shows the soil amendment and/or crop inputs have been adequately cured?
<del>67-68-68-69</del>	Table 3-7A		SA 12	Were any soil amendments and/or crop inputs of animal origin composted with the <u>Enclosed or Within-Vessel</u> composting method? If yes, answer the following question.
<del>67-68-68-69</del>	Table 3-7A		SA 12a	Are Process Validation records available for review?
<del>67-68-68-69</del>	Table 3-7A		SA 12b	Was the active compost maintained for a minimum of 131 °F for 3 days or longer?

<del>67-68</del> 68-69	Table 3-7A		<b>SA 13</b>	<b>Were any soil amendments and/or crop inputs of animal origin composted with the <u>Aerated Static Pile</u> Composting method? If yes, answer the following question.</b>
<del>67-68</del> 68-69	Table 3-7A		SA 13a	Are <b>Process Validation</b> records available for review?
<del>67-68</del> 68-69	Table 3-7A		SA 13b	Was the active compost covered with insulating materials, per federal, state and local regulations?
<del>67-68</del> 68-69	Table 3-7A		SA 13c	Was the pile maintained for a minimum of 131°F for 3 days or longer?
<del>67-68</del> 68-69	Table 3-7A		SA 13d	Is there a Letter of Guarantee, or other comparable documentation, available that shows the soil amendment and/or crop inputs have been adequately cured?
<b>7A- Composted Soil Amendments and/or Crop Inputs (contain animal manure or animal products)</b>				
<del>67-68</del> 68-69	Table 3-7A		<b>SA 14</b>	<b>Has each lot of composted material or soil amendment and/or crop inputs been applied to the production location more than 45 days before harvest?</b>
<del>67-68</del> 68-69	Table 3-7A		<b>SA 15</b>	<b>Has each lot of composted material that is less than or equal to 5000 cubic yards been tested as required? If yes, answer the following question.</b>
<del>67-68</del> 68-69	Table 3-7A		<b>SA 16</b>	<b>Has each unique lot been tested before application? If yes, answer the following questions.</b>
				<b>Has acceptance criteria been met for the following:</b>
<del>67-68</del> 68-69	Table 3-7A		SA 16a	Fecal coliforms : < 1000 MPN / gram
<del>67-68</del> 68-69	Table 3-7A		SA 16b	Salmonella: Negative or less than Detection Limit (<1 MPN/30 grams)
<del>67-68</del> 68-69	Table 3-7A		SA 16c	STEC: Negative or less than Detection Limit per methodology used
				<b>Have the recommended test methods been used:</b>
<del>67-68</del> 68-69	Table 3-7A		SA 16d	Fecal coliforms: U.S. EPA Method 1680; multiple-tube MPN
<del>67-68</del> 68-69	Table 3-7A		SA 16e	Salmonella spp: U.S. EPA Method 1682
<del>67-68</del> 68-69	Table 3-7A		SA 16f	STEC: Any laboratory validated method for compost
<del>67-68</del> 68-69	Table 3-7A		SA 16g	Other U.S. EPA, FDA, AOAC, or TMECC-accredited methods used as an appropriate replacement
				<b>Has the sampling plan followed the acceptable criteria:</b>
<del>67-68</del> 68-69	Table 3-7A		SA 16h	Was a representative and random composite sample obtained as described in the California State regulations?
<del>67-68</del> 68-69	Table 3-7A		SA 16i	Was the sample obtained by a trained representative?
				<b>Has the testing frequency been used:</b>
<del>67-68</del> 68-69	Table 3-7A		SA 16j	Were there products suspected of contamination or has bulk finished product, not enclosed or packaged, been stored for greater than one calendar year?
<del>67-68</del> 68-69	Table 3-7A		SA 16j(1)	If yes, does the product meet the metric requirements in Table 3 - 7A?

<del>67-68</del> 69	Table 3-7A		<b>SA 17</b>	<b>Are test results, COA's, and documentation current, and reviewed before use (i.e. application or before first use)?</b>
<del>67-68</del> 69	Table 3-7A		<b>SA 18</b>	<b>Are policies, procedures, letters of guarantee, and similar types of documents, updated annually?</b>

<b>7B[1] Composted Soil Amendments and/or Crop Inputs Not Containing Products of Animal Origin (Green/plant waste, vegetative material, pre/post consumer waste not containing products of animal origin, etc.)</b>				
<del>69-70-70-71</del>	Table 3-7B[1]		<b>SA 19</b>	<b>Were any soil amendments and/or crop inputs of non-animal origin composted with the <u>windrow method</u> applied to the field within the last year? If yes, answer the following question.</b>
<del>69-70-70-71</del>	Table 3-7B[1]		SA 19a	Are Process Validation records available for review? If yes, answer the following questions.
<del>69-70-70-71</del>	Table 3-7B[1]		SA 19a (1)	Did the active compost maintain aerobic conditions for a minimum of 131°F or higher for 15 days or longer?
<del>69-70-70-71</del>	Table 3-7B[1]		SA 19a (2)	Was there a minimum of five (5) turnings during this period?
<del>69-70-70-71</del>	Table 3-7B[1]		SA 19a (3)	Is there a Letter of Guarantee, or other comparable documentation, available that shows the soil amendment and/or crop inputs have been adequately cured?
<del>69-70-70-71</del>	Table 3-7B[1]		<b>SA 20</b>	<b>Is there a Letter of Guarantee, or other comparable documentation (ingredient statement, agricultural label etc.) available that shows the soil amendment and/or crop inputs are free of product of animal origin?</b>
<del>69-70-70-71</del>	Table 3-7B[1]		<b>SA 21</b>	<b>Were any soil amendments and/or crop inputs of non-animal origin composted with the <u>Enclosed or Within-Vessel</u> composting method? If yes, answer the following question.</b>
<del>69-70-70-71</del>	Table 3-7B[1]		SA 21a	Are Process Validation records available for review? If yes, answer the following questions.
<del>67-68-70-71</del>	Table 3-7B[1]		SA 21a (1)	Was the pile maintained for a minimum of 131°F for 3 days or longer?
<b>7B[1] Composted Soil Amendments and/or Crop Inputs Not Containing Products of Animal Origin (Green/plant waste, vegetative material, pre/post consumer waste not containing products of animal origin, etc.)</b>				
<del>67-68-70-71</del>	Table 3-7B[1]		SA 21a (2)	Is there a Letter of Guarantee, or other comparable documentation (ingredient statement, agricultural label etc.) available that shows the soil amendment and/or crop inputs are free of product of animal origin?
<del>67-68-70-71</del>	Table 3-7B[1]		<b>SA 22</b>	<b>Were any soil amendments and/or crop inputs of non-animal origin composted with the <u>Aerated Static Pile Composting</u> method? If yes, answer the following question.</b>
<del>67-68-70-71</del>	Table 3-7B[1]		SA 22a	Are Process Validation records available for review? If yes, answer the following questions.
<del>67-68-70-71</del>	Table 3-7B[1]		SA 22a (1)	Was the active compost covered with insulating materials, per federal, state and local regulations?
<del>67-68-70-71</del>	Table 3-7B[1]		SA 22a (2)	Was the pile maintained for a minimum of 131°F for 3 days or longer?
<del>67-68-70-71</del>	Table 3-7B[1]		SA 22a (3)	Is there a Letter of Guarantee, or other comparable documentation, available that shows the soil amendment and/or crop inputs has been adequately cured?
<del>67-68-70-71</del>	Table 3-7B[1]		<b>SA 23</b>	<b>Is there a Letter of Guarantee, or other comparable documentation (ingredient statement, agricultural label etc.) available that shows the soil amendment and/or crop inputs are free of product of animal origin?</b>
<del>67-68-70-71</del>	Table 3-7B[1]		<b>SA 24</b>	<b>Has each lot of composted material or soil amendment and/or crop inputs been applied to the production location more than 45 days before harvest?</b>
<del>67-68-70-71</del>	Table 3-7B[1]		<b>SA 25</b>	<b>Has each lot of composted material that is less than or equal to 5000 cubic yards been tested as required? If yes, answer the following questions.</b>
<del>67-68-70-71</del>	Table 3-7B[1]		<b>SA 26</b>	<b>Has each unique lot been tested before application? If yes, answer the following questions.</b>
				<b>Has acceptance criteria been met for the following:</b>

<del>67-68</del> -70-71	Table 3-7B[1]		SA 26a	Fecal coliforms: < 1000 MPN / gram
<del>67-68</del> 70-71	Table 3-7B[1]		SA 26b	Salmonella: Negative or less than Detection Limit (<1 MPN/30 grams)
<del>67-68</del> -70-71	Table 3-7B[1]		SA 26c	STEC: Negative or less than Detection Limit per methodology used



				<b>Have the recommended test methods been used:</b>
<del>67-68</del> -70-71	Table 3-7B[1]		SA 26d	Fecal coliforms: U.S. EPA Method 1680; multiple-tube MPN
<del>67-68</del> -70-71	Table 3-7B[1]		SA 26e	Salmonella spp: U.S. EPA Method 1682
<del>67-68</del> -70-71	Table 3-7B[1]		SA 26f	STEC: Any laboratory validated method for compost
<del>67-68</del> -70-71	Table 3-7B[1]		SA 26g	Other U.S. EPA, FDA, AOAC, or TMECC-accredited methods used as an appropriate replacement
				<b>Has the sampling plan followed the acceptable criteria:</b>
<del>67-68</del> -70-71	Table 3-7B[1]		SA 26h	Was a representative and random composite sample obtained as described in the California State regulations?
<del>67-68</del> -70-71	Table 3-7B[1]		SA 26i	Was the sample obtained by a trained representative?
				<b>Has the testing frequency been used:</b>
<del>67-68</del> -70-71	Table 3-7B[1]		SA 26j	Were there products suspected of contamination or has bulk finished product, not enclosed or packaged, been stored for greater than one calendar year?
<del>67-68</del> -70-71	Table 3-7B[1]		SA 26j (1)	If yes, does the product meet the metric requirements in Table 3 - 7B[1]?
<del>67-68</del> -70-71	Table 3-7B[1]		<b>SA 27</b>	<b>Are test results, COA's, and documentation current, and reviewed before use (i.e. application or before first use)?</b>
<del>67-68</del> -70-71	Table 3-7B[1]		<b>SA 28</b>	<b>Are policies, procedures, letters of guarantee, and similar types of documents, updated annually?</b>
<b>7B[2] - Non-Composted, Solid and Liquid Soil Amendments and/or Crop Inputs Not Containing products of Animal origin (fungal/bacterial extracts, green/plant waste, plant extracts, vegetative material, algae, yeast extract, pre/post-consumer waste not containing products of animal origin, etc.)</b>				
<del>74-72</del> -72-73	Table 3-7B[2]		<b>SA 29</b>	<b>Were any non-composted soil amendments and/or crop inputs of non-animal origin applied to the field within the last year? If yes, answer the following question.</b>
<del>74-72</del> -72-73	Table 3-7B[2]		SA 29a	Is there a Letter of Guarantee, or other comparable documentation (ingredient statement, agricultural label etc.) available that shows the soil amendment and/or crop input is free of product of animal origin?
			SA 29b	<b>Is the product a biopesticide that has gone through regulatory review? If yes, no testing before application is required.</b>
<del>74-72</del> -72-73	Table 3-7B[2]		<b>SA 30</b>	<b>Has each lot been tested before application?</b>
		<b>REMOVE</b>	<del>SA 30a</del>	<del><b>If no, is an application time interval used?</b></del>
			SA30b	<b>If testing has been completed, has acceptance criteria been met for the following:</b>
<del>74-72</del> -72-73	Table 3-7B[2]		SA30c	Fecal coliforms: < 1000 MPN / gram of total solids (Dry weight basis)
<del>74-72</del> -72-73	Table 3-7B[2]		SA 30d	Salmonella: Negative or less than Detection Limit (<1 MPN/30 grams)
<del>74-72</del> -72-73	Table 3-7B[2]		SA 30e	STEC: Negative or less than Detection Limit (per methodology used)
<del>74-72</del> -72-73	Table 3-7B[2]		SA 30f	Listeria monocytogenes: Negative

<del>74-72-72-</del> 73	Table 3-7B[2]		SA 30g	Have recommended test methods (U.S. EPA, FDA, AOAC, or TMECC or validated/accredited methods) been used?
<del>74-72-72-</del> 73	Table 3-7B[2]		SA 30h	Is Lot Information described on the COA or accompanying the COA?
				<b>Has the sampling plan followed the acceptable criteria for the following:</b>
<del>74-72-72-</del> 73	Table 3-7B[2]		SA 30i	For solids, was the sample a minimum of n=60?
<del>74-72-72-</del> 73	Table 3-7B[2]		SA 30j	For liquids was the sample size per production process lot sizes?
<del>74-72-72-</del> 73	Table 3-7B[2]		SA 30k	Was the sample obtained by a trained representative and/or verified automated process?

				<b>Has the testing frequency been used:</b>
<del>71-72-72-73</del>	Table 3-7B[2]		SA 30l	Were there products suspected of contamination or was bulk finished product, not enclosed or packaged, been stored for greater than one calendar year?
<del>71-72-72-73</del>	Table 3-7B[2]		SA 30l (1)	If yes, does the product meet the metric requirements in Table 3 - 7B[2]?
<del>71-72-72-73</del>	Table 3-7B[2]		<b>SA 31</b>	<b>Are test results, COA's, and documentation current, and reviewed before use (i.e. application or before first use)?</b>
<del>71-72-72-73</del>	Table 3-7B[2]		<b>SA 32</b>	<b>Are policies, procedures, letters of guarantee, and similar types of documents, updated annually?</b>
<b>7C Biological Soil Amendments and/or Crop Inputs that have gone through a Validated Treatment Process (not including composting)</b>				
<del>72-74-73-75</del>	Table 3-7C		<b>SA 33</b>	<b>Has a soil amendment and/or crop input been applied that has gone through a heat validated treatment process? If yes, answer the following questions.</b>
<del>72-74-73-75</del>	Table 3-7C		SA 33a	Are a Certificate of Process Validity as defined by the "Guidelines" and a COA that meets acceptance criteria available for review?
<del>72-74-73-76</del>	Table 3-7C		SA 33b	If a Certificate of Process Validity is not available and COA that meets acceptance criteria is available, was the amendment applied no less than 45 days from harvest?
				<b>Have acceptance criteria been met for each of the following:</b>
<del>72-74-73-77</del>	Table 3-7C		SA 33c	Fecal coliforms: Negative or less than Detection Limit per gram
<del>72-74-73-77</del>	Table 3-7C		SA 33d	Salmonella: Negative or less than Detection Limit (<1 MPN/30 grams)
<del>72-74-73-78</del>	Table 3-7C		SA 33e	STEC: Negative or less than Detection Limit (per methodology used)
<del>72-74-73-78</del>	Table 3-7C		SA 33f	Listeria monocytogenes: Not detected of Detection Limit (<1 CFU/5 grams)
<b>7C Biological Soil Amendments and/or Crop Inputs that have gone through a Validated Treatment Process (not including composting)</b>				
				<b>Have the recommended test methods been used:</b>
<del>72-74-73-75</del>	Table 3-7C		SA 33g	Fecal coliforms: U.S. EPA Method 1680; multiple-tube MPN
<del>72-74-73-75</del>	Table 3-7C		SA 33h	Salmonella spp: U.S. EPA Method 1682
<del>72-74-73-75</del>	Table 3-7C		SA 33i	STEC and <i>Listeria monocytogenes</i> : Any laboratory validated method for compost
<del>72-74-73-75</del>	Table 3-7C		SA 33j	U.S. EPA, FDA, AOAC, or other validated/accredited methods may be used as appropriate
<del>72-74-73-75</del>	Table 3-7C		SA 33k	Is Lot Information described on the COA or accompanying the COA?
				<b>Has the Sampling Plan followed the acceptable criteria for the following:</b>
<del>72-74-73-75</del>	Table 3-7C		SA 33l	For solids, was the sample a minimum of n=60?
<del>72-74-73-75</del>	Table 3-7C		SA 33m	For liquids was the sample size per production process lot sizes?
<del>72-74-73-75</del>	Table 3-7C		SA 33n	Was the sample obtained by a trained representative and/or verified automated process?

				<b>Has the testing frequency been used:</b>
<del>72-74-73-</del> 75	Table 3-7C		SA 33o	Was each lot tested before application to production fields?
<del>72-74-73-</del> 75	Table 3-7C		SA 33p	Was the lot suspected of contamination and reconditioned/re-processed?
<del>72-74-73-</del> 75	Table 3-7C		SA 33p (1)	If yes, does the product meet the metric requirements in Table 3 - 7C?
<del>72-74-73-</del> 75	Table 3-7C		<b>SA 34</b>	<b>Are test results, COA's, and documentation current, and reviewed before use (i.e. application or before first use)?</b>
<del>72-74-73-</del> 75	Table 3-7C		<b>SA 35</b>	<b>Are policies, procedures, letters of guarantee, and similar types of documents, updated annually?</b>

<b>7D Synthetic and/or Inorganic Soil Amendments and/or Crop Inputs</b>				
<del>74</del> 75	Table 3 - 7D		<b>SA 36</b>	<b>Have synthetic and/or Inorganic soil amendments and/or crop inputs been applied?</b>
<del>74</del> 75	Table 3 - 7D		<b>SA 37</b>	<b>Is documentation available that shows the soil amendment and/or crop inputs is free of non-synthetic products and not containing ingredients of animal origin or manure?</b>
<del>74</del> 75	Table 3 - 7D		<b>SA 38</b>	<b>Were products used in accordance with all local, state, and federal regulations?</b>
<del>74</del> 75	Table 3 - 7D		<b>SA 39</b>	<b>Was the documentation available and reviewed before use (i.e. application or before first use)?</b>
<b>7E - Soil Amendments with Combined Components and/or Crop Inputs</b>				
<del>74</del> 75	Table 3 - 7E		<b>SA 40</b>	<b>Has a soil amendment and/or crop inputs that has combined different categories of materials been applied within the past year? If yes, answer the following question.</b>
				Does the combined soil amendment and/or crop inputs include:
<del>74</del> 75	Table 3 - 7E		SA 40a	Composted material containing animal manure or animal products
<del>74</del> 75	Table 3 - 7E		SA 40b	Composted material not containing products of animal origin
<del>74</del> 75	Table 3 - 7E		SA 40c	Non-Composted, Solid and Liquid, not containing products of animal origin
<del>74</del> 75	Table 3 - 7E		SA 40d	Biological material that has gone through a Validated Treatment Process
<del>74</del> 75	Table 3 - 7E		SA 40e	Synthetic and/or Inorganic material
<del>74</del> 75	Table 3 - 7E		SA 40f	Have the acceptance criteria been met the requirement of its respective class of materials? (See above for appropriate criteria.)
<del>74</del> 75	Table 3 - 7E		SA 40g	Has the sampling plan followed the criteria for the requirement of its respective class of materials?
<del>74</del> 75	Table 3 - 7E		<b>SA 41</b>	<b>If product has been applied to the edible portion of the crop, have application intervals for the requirement of its respective class of materials per the most stringent limits been followed?</b>
<del>74</del> 75	Table 3 - 7E		<b>SA 42</b>	<b>Are test results, COAs, and documentation current, reviewed before use and available for verification from the grower for a period of two years?</b>

**Field Sanitation Daily Harvest Assessment**

General Requirements				
<del>81-83</del>	<del>4026-1042</del>		FS 01	Is a specific individual designated as responsible for food safety compliance with the best practices of the LGMA for growing operations?
<del>81-83</del>	<del>4026-1042</del>		FS 02	Is a specific individual designated as responsible for food safety compliance with the best practices of the LGMA for harvesting?
Daily Harvest Assessment				
			FS 03	Is a documented daily food safety harvest assessment available for review?
22	125		FS 03a	Is the assessment dated?
22	125		FS 03b	Is the individual who conducted the assessment identified?
21	118		FS 03c	Are the specific growing blocks associated with the assessment clearly identified?
22	125		FS 03d	Is the Harvester name and contact information documented?
<del>91-92-93-94</del>	Table 6		FS 03e	Did the assessment indicate that the production area was free from evidence of animal intrusion or potential risk of intrusion?
<b>If FS 02e is answered "NO" then FS 02e (1) - FS 02e (6) will drop down.</b>				
<del>91-92-93-94</del>	Table 6		FS 03e (1)	Was the animal hazard or potential risk of intrusion assessed by food safety professional or food safety personnel?
<del>91-92-93-94</del>	Table 6		FS 03e (2)	Was the animal hazard or potential risk of intrusion assessed as a "Low Hazard"?
<del>91-92-93-94</del>	Table 6		FS 03e (3)	If "YES" were corrective actions carried out according to company SOP?
<del>91-92-93-94</del>	Table 6		FS 03e (4)	Was the animal hazard or potential risk of intrusion assessed as a "Medium/High Hazard"?
<del>91-92-93-94</del>	Table 6		FS 03e (5)	If "YES" were corrective actions carried out per the LGMA requirements?
<del>91-92-93-94</del>	Table 6		FS 03e (6)	If "YES" is documentation available to show that actions were implemented?
24	<del>253-222</del>		FS04	Did the assessment address change in weather conditions or weather events since the last assessment?
			FS 04a	If the crop or operations were impacted were corrective actions carried out according to Company SOP?
Field Sanitation Worker Practices				
Field Worker Practices				
<del>81-83</del>	<del>4023-1039</del>		FS 05	Is there a written worker practices program that establishes employee work rules?
				Does the program address the following:
<del>81-83</del>	<del>4030-1046</del>		FS 05a	Requirement for workers to wash their hands with soap and water before beginning or returning to work, and any other time when hands may have become contaminated.
83	<del>4034-1050</del>		FS 05b	Use of antiseptic/sanitizer or wipes as a substitute for soap and water is not permitted.
<del>81-84</del>	<del>4041-1057</del>		FS 05c	Confine smoking, eating and drinking (except water) to designated areas.
<del>82-84</del>	<del>4056-1072</del>		FS 05d	Storage requirements for personal items in/or adjacent to the field?

Field Worker Practices				
<del>81</del> 84	<del>1037</del> 1053		FS 05e	The appropriate use and sanitation of gloves, this includes prohibiting the use of personal gloves and taking gloves home.
<del>81</del> 84	<del>1040</del> 1056		FS 05f	Avoid contact with animals
<del>82</del> 84	<del>1042</del> 1058		FS 05g	Prohibitions on spitting, urinating or defecating in the field.
<del>81</del> 84	<del>1035</del> 1051		FS 05h	Requirement for workers' clothing to be clean at the start of the day.
84	1059		FS 05i	Advise visitors of policies and procedures to protect lettuce/leafy greens and food-contact surfaces from contamination by people and take all steps reasonable necessary to ensure that visitors comply with such policies and procedures.
<del>82</del> 84	<del>1046</del> 1062		<b>FS 06</b>	<b>For materials targeted for further processing, is there a written physical hazard prevention program?</b>
				<b>Does the program address the following:</b>
<del>82</del> 84	<del>1048</del> 1064		FS 06a	The proper wearing of head and facial hair restraints.
<del>82</del> 84	<del>1049</del> 1065		FS 06b	The proper wearing of apron and other food safety apparel.
<del>82</del> 84	<del>1052</del> 1069		FS 06c	Removal of visible jewelry (rings, bracelets, necklaces, body piercings, etc.) or covering of hand jewelry prior to the start of work.
<del>82</del> 84	<del>1055</del> 1072		FS 06d	Removal of all objects from upper pockets.
Worker Health Practices				
<del>82</del> 84	<del>1057</del> 1073		<b>FS 07</b>	<b>Is there a written worker health practices program that establishes employee work rules?</b>
				<b>Does the program address the following:</b>
<del>82</del> 84	<del>1059</del> 1075		FS 07a	Workers with diarrheal disease or symptoms of other infectious disease are prohibited from being in the field or handling fresh produce or food-contact surfaces?
<del>82</del> 84	<del>1063</del> 1079		FS 07b	Workers with open cuts or lesions are prohibited from handling fresh produce.
<del>82</del> 84	<del>1065</del> 1081		FS 07c	Instruct personnel to notify supervisors if they may have a health condition that may result in contamination of covered produce or food contact surfaces (e.g. injury or illness).
<del>82</del> 84	<del>1069</del> 1085		FS 07d	A policy describing procedures for handling/disposition of produce or food contact surfaces that have come into contact with blood or other body fluids.
Sanitary Facilities				
<del>83</del> 85	<del>1084</del> 1097		<b>FS 08</b>	<b>Is there a documented field sanitary facility program? (i.e. SOP)</b>
				<b>Does the program address the following:</b>
<del>83</del> 85	<del>1086</del> 1102		FS 08a	The number, condition, and placement of field sanitation units complies with applicable state and/or federal regulations.
<del>83</del> 85	<del>1089</del> 1105		FS 08b	Sanitary facilities are readily accessible (proximate) to the work area.
<del>83</del> 85	<del>1090</del> 1110		FS 08c	Sanitary facilities are regularly maintained, cleaned and serviced according to schedule.
<del>83</del> 85	<del>1094</del> 1107		FS 08d	Sanitary facilities have sufficient consumable supplies (i.e. hand soap, water that meets the hand wash acceptance criteria in Table 2G, paper towels, toilet paper, etc.).
<del>83</del> 85	<del>1093</del> 1109		FS 08e	Readily understandable signs are posted (e.g. to instruct employees to wash their hands after using the facility)
<del>83</del> 85	<del>1094</del> 1099		FS 08f	Field sanitation facilities are cleaned and serviced with waste disposed of on a scheduled basis and at a location that minimizes the potential risk for product contamination. (i.e. gray water, black water, overspray/drift or runoff)
<del>83</del> 85	<del>1098</del> 1114		FS 08g	Address the placement and transport of the sanitary facility in order to minimize any impact on the crop in the field including:
<del>83</del> 85	<del>1098</del> 1114		FS 08h	Minimize the impact on the crop from leaks and/or spills
<del>83</del> 85	<del>1099</del> 1115		FS 08i	Ability to access the unit for maintenance and cleaning service
<del>83</del> 85	<del>1095</del> 1111		FS 08j	Response plan in the event of a leak and/or spill. (e.g. an SOP and a documented corrective action)

**Field Sanitation Contact with Soil and Contaminants**

**General Requirements**

**Field and Harvest Activities SOP's**

			<b>FS 09</b>	<b>Is there a written field and harvest activity SOP?</b>
				<b>Do SOPs address the following:</b>
<del>80-83</del>	<del>1000-1014</del>		FS 09a	Prohibit ground or soil contact of cut surfaces.
<del>81-83</del>	<del>1007-1023</del>		FS 09b	Discard and do not pack lettuce/leafy greens dropped on the ground or soil during harvest.
<del>80-82</del>	<del>995-1011</del>		FS 09c	Cross contamination by farming equipment and tools that comes into contact with raw manure, untreated compost, waters of unknown quality, animal hazards or other potential sources.
			FS 09d	If "YES" does it appropriately restrict the use or require a documented cleaning and sanitation program of the equipment?
			FS 09e	If cleaning and sanitation is required, are records of the cleaning/sanitation available for review.
<del>87-90</del>	<del>1235-1251</del>		<b>FS 10</b>	<b>Is there a written SOP for production locations that have environmental source of pathogens (i.e. CAFO, dairy, hobby farm and manure or livestock compost facility) and the potential for contamination during weather conditions and events?</b>
<del>84-83</del>	<del>1011-1027</del>		<b>FS 11</b>	<b>Is there an SOP that addresses waste, trash, and other debris that protects product and production area from contamination?</b>
<del>91-92-93-94</del>	Table 6		<b>FS 12</b>	<b>Is there a written SOP for corrective actions for "Low Hazard" animal intrusion?</b>
<b>Field Sanitation Harvest Equipment, Packing Materials and Buildings</b>				
<del>78 &amp; 79-80-81</del>	<del>916 &amp; 917-932 &amp; 963</del>		<b>FS 13</b>	<b>Is there an SOP/SSOP for food-contact surfaces of harvest equipment, tools, and utensils?</b>
				<b>Does the SOP/SSOP address the following:</b>
<del>79-81</del>	<del>947-956-963-972</del>		FS 13a	Equipment specific cleaning instructions
<del>79-81</del>	<del>947-956-963-972</del>		FS 13b	Method and frequency of cleaning and sanitation
<del>78-80</del>	<del>917-933</del>		FS 13c	Cleaning and sanitizing are completed before moving to the next commodity and/or field
<del>78-80</del>	<del>918-934</del>		FS 13d	Daily inspection of food contact surfaces prior to harvest
<del>78-80</del>	<del>919-935</del>		FS 13e	Equipment rinsing and sanitizing prior to beginning daily harvest if inspection indicates to do so?
<del>81-83</del>	<del>1028-1044</del>		FS 13f	Chemical usage and record keeping (e.g. soap, detergent, sanitizer, etc.)
<del>78-81</del>	<del>924-940</del>		FS 13g	Sanitation Procedures Verification
<del>80-82</del>	<del>968-984</del>		FS 13h	Proper cleaning and sanitation for changes in conditions (e.g. weather, pest activity, contact with non-covered PSR produce, etc.)
<del>78-80</del>	<del>919-935</del>		<b>FS 14</b>	<b>Do records indicate that food contact surfaces on harvest equipment was rinsed and sanitized prior to harvest if needed?</b>
<del>78-80</del>	<del>899-915</del>		<b>FS 15</b>	<b>Do records indicate food contact surfaces on harvest equipment, tools and utensils are cleaned and sanitized at the end of each daily harvest (after harvest and/or before next harvest)</b>
<del>78 &amp; 79-80-81</del>	<del>916 &amp; 917-932 &amp; 963</del>		<b>FS 16</b>	<b>Is there an SOP for non-food-contact surfaces of harvest equipment and tools?</b>
				<b>Does the SOP address the following:</b>
<del>79-81</del>	<del>947-956-963-972</del>		FS 16a	Equipment-specific cleaning instructions
<del>79-81</del>	<del>947-956-963-972</del>		FS 16b	Method and frequency of cleaning
<del>81-83</del>	<del>1028-1044</del>		FS 16c	Chemical usage and record keeping (e.g. soap, detergent, etc.)
<del>79-81</del>	<del>947-940</del>		FS 16d	Cleaning verification



<del>78</del> 80	<del>918-934</del>		FS 16e	Daily inspection of non-food contact surfaces and equipment
<del>79</del> 81	<del>937-953</del>		<b>FS 17</b>	<b>Do records indicate that non- food contact surfaces on harvest equipment are cleaned according to SOP?</b>
<del>79</del> 81	<del>931-947</del>		<b>FS 18</b>	<b>Is there an SOP for sanitary operation of harvest equipment?</b>
				<b>Does the SOP address the following:</b>
<del>79</del> 81	<del>932-948</del>		FS 18a	Spills and leaks on harvest equipment

Field Sanitation Harvest Equipment, Packing Materials and Buildings				
<del>79</del> 81	<del>933</del> 949		FS 18b	Inoperative water sprays
<del>79</del> 81	<del>934</del> 950		FS 18c	Exclusion of foreign objects (glass, plastic, metal and other debris)?
<del>84</del> 81	<del>1040</del> 951		FS 18d	Equipment, water tanks and tool storage when not in use
81	953		FS 18e	Maintain logs documenting cleaning and sanitation
<del>79</del> 81	<del>926</del> 942		<b>FS 19</b>	<b>Is there an SOP for water tanks and equipment used for hydration?</b>
<del>80</del> 82	<del>966</del> 981		<b>FS 20</b>	<b>Is there an SOP/SSOP for handling and storage of harvest containers and packaging materials containers?</b>
				<b>Does the SOP address the following:</b>
<del>80</del> 82	<del>967</del> 983		FS 20a	Daily inspection of containers
<del>80</del> 82	<del>970</del> 986		FS 20b	Overnight storage
<del>80</del> 82	<del>971</del> 987		FS 20c	Prohibit contact with the ground or soil
<del>80</del> 82	<del>972</del> 988		FS 20d	Container assembly (RPC, fiber bin, plastic bin, etc.)
<del>80</del> 82	<del>973</del> 989		FS 20e	Damaged containers
<del>80</del> 82	<del>974</del> 990		FS 20f	Use of containers only as intended
<del>79</del> 81	<del>947</del> 963		FS 20g	Method and frequency of routine cleaning and sanitation
<del>81</del> 83	<del>1028</del> 1044		FS 20h	Chemical usage and record keeping (e.g. soap, detergent, sanitizer etc.)
<del>80</del> 82	<del>968</del> 984		FS 20i	Proper cleaning and sanitation for changes in conditions (e.g. weather, pest activity, contact with non-covered PSR produce, etc.)
<del>79</del> 81	<del>959</del> 975		<b>FS 21</b>	<b>Are packing materials or containers cleanable or designed for single use?</b>
<del>76</del> 82	<del>953</del> 978		<b>FS 22</b>	<b>Are reusable packing materials or containers cleaned and sanitized or fitted with a clean liner?</b>
<del>81</del> 83	<del>1028</del> 1044		<b>FS 23</b>	<b>Is there an SOP for chemical storage and chemical content labeling</b>
<del>79</del> 81	<del>942</del> 958		<b>FS 24</b>	Are instruments or controls used to measure, regulate, or record temperature, hydrogen ion concentration, pH, sanitizer concentration or other conditions:
<del>79</del> 81	<del>944</del> 960		FS 24a	Accurate and precise as necessary and appropriate for their intended use?
<del>79</del> 81	<del>945</del> 961		FS 24b	Adequately maintained?
<del>79</del> 81	<del>946</del> 962		FS 24c	Adequate in number for their intended use?
<del>80</del> 82	<del>975</del> 991		<b>FS 25</b>	<b>Are there any buildings used to store packing material?</b>
<del>80</del> 82	<del>983</del> 999		FS 25a	Does the building have proper drainage and protection from condensate or drips to keep food-contact surfaces from getting wet?
<del>80</del> 82	<del>980</del> 996		FS 25b	Are packaging materials and other food-contact surfaces kept separate from contamination sources by partition, time, location, enclosed system, or other effective means?
Transportation				
<del>93</del> 95	<del>1339</del> 1343		<b>TR 01</b>	Is there an inspection program for equipment and shipping containers used to transport leafy greens from the farm and on the farm?
<del>93</del> 95	<del>1341</del> 1343		TR 01a	Are shipping units and equipment used to transport leafy greens on the farm or from the farm to a cooling, packing, or processing facility part of an inspection program?
<del>93</del> 95	<del>1342</del> 1346		TR 01b	Is the condition of shipping units and equipment checked for cleanliness before being used to ship leafy greens?

Field Observations				
<b>Water Use</b>				
			FO WU 01	Are all active and/or inactive water sources and distribution system recorded in the agricultural water assessment?
			FO WU 02	From visual inspection, there is no evidence that the water sources and distribution systems may pose a contamination risk (damage, inadequately maintained, evidence of animal activity, environmental sources of contamination, connection with effluent systems)?
			FO WU 03	No other observations of improper use of water
<b>Soil Amendments</b>				
			FO SA 01	No evidence of undocumented use of soil amendments and/or crop inputs?
			FO SA 02	No evidence of improperly applied soil amendments and/or crop inputs?
			FO SA 03	No evidence of improperly stored soil amendments and/or crop inputs?
			FO SA 04	No other observations of improper use of soil amendments and/or crop inputs?
<b>Environmental Factors</b>				
			FO EA 01	No evidence of fecal contamination in the production area?
			FO EA 02	No evidence of animal intrusion or potential risk of intrusion in the production area?
			FO EA 03	No evidence of non-compliance with distances as outlined in the Environmental Assessment?
			FO EA 04	No evidence that remedial actions have not been implemented?
			FO EA 05	No other observations of environmental risk factors.
<b>Field Sanitation</b>				
			FO FS 01	Are there visitor policies/procedures in place?
			FO FS 02	No evidence of excessive non-vegetative debris in the field?
			FO FS 03	Are chemical containers labeled as to its contents?
			FO FS 04	Are chemicals stored per SOP?
			FO FS 05	No evidence of leaks and spills on equipment in the field?
			FO FS 06	No evidence of equipment is not maintained and operational?
			FO FS 07	No evidence of the use of farm equipment that may have come in contact with potential contaminants (e.g. uncovered products as outlined in the PSR, raw manure, partially treated compost, waters of unknown quality, wildlife or domestic animals)?
			FO FS 08	No evidence of potential cross-contamination of product? (i.e. cut surface of product and contact with the ground/soil)
			FO FS 09	No evidence of other potential cross-contamination of food contact surfaces on harvest equipment or tools
			FO FS 10	No evidence of potential cross-contamination of containers and packing materials
			FO FS 11	No other evidence of improper field sanitation.
			FO FS 12	No employees eating, drinking (except water), chewing tobacco or smoking in crop production actively harvested areas or outside of designated area outlined in the SOP?
			FO FS 13	No evidence that sanitary facilities are not routinely clean and operational?
			FO FS 14	No evidence that sanitary facilities are not adequately stocked with disposable supplies?
			FO FS 15	All employees observed to have washed their hands after; restroom usage, work breaks or any returning to work occasion?
			FO FS 16	No evidence that worker hygiene rules have been violated?
			FO FS 17	No improperly stored personal items observed in the field?
			FO FS 18	No evidence that workers practices for further processing have been violated?
			FO FS 19	No employees with uncovered wounds, boils or cuts?
			FO FS 20	No employees with symptoms of infection or contagious disease?
			FO FS 21	No other observations of improper work practices.