

DAVIS FRESH MGAP AUDIT - PRODUCTION FACILITIES					
#	QUESTION	POINTS	YES	NO	N/A
1. FOOD SAFETY PROGRAMS/MGAPS DEVELOPMENT					
1.1	Does the farm have a documented food safety program in place? (A "no" answer results in an automatic audit failure) DOCUMENTATION REQUIRED	15			
1.1b	Has your farm designated an individual for the overall development and implementation of the food safety plan? (A "no" answer results in an automatic audit failure) DOCUMENTATION REQUIRED	15			
2. SAFETY OF WATER					
2.1a	Is water tested as outlined in M-GAP standard to assure that it is adequate for its intended purpose? DOCUMENTATION REQUIRED	10			
2.1b	Are wells inspected as outlined in M-GAP standard and maintained to protect them from contamination? DOCUMENTATION REQUIRED	15			
2.1c	Is potable drinking water available for employees?	10			
2.2a	Are back-flow prevention devices installed on lines where chemical, fertilizer, or pesticide applications are made?	10			
3. WORKER HYGIENE & PRACTICES TO PREVENT CONTAMINATION OF MUSHROOMS					
3.1a	Are employees and visitors required to follow GAPs and proper hygienic practices?	15			
3.1b	Are employees trained to understand the importance of good personal hygiene? DOCUMENTATION REQUIRED	15			
3.2a	Are employees instructed in proper hand washing methods?	10			
3.2b	If gloves are used, are workers instructed to wash their hands before putting gloves on and to change the gloves in accordance with company standards?	10			
3.3a	Do harvesters and other employees in mushroom harvesting, packing, and breezeway areas wear hairnets, caps, bandanas, or other means to restrain hair?	10			
3.4a	Are harvesters and other employees in mushroom production areas who show signs of diarrheal illness, open wounds, or skin infections excluded from production areas?	15			
3.5a	Are jewelry and other items that can fall into the product prohibited from production areas?	5			
3.6a	Is eating food, chewing gum, drinking beverages, or using tobacco prohibited in production and handling areas?	10			
3.7a	Is movement of employees and visitors between mushroom growing areas and substrate production or staging areas controlled to prevent contamination?	10			
3.8a	Are employees trained to dispose of any mushrooms that have been exposed to blood or bodily fluids? DOCUMENTATION REQUIRED	10			
3.8b	Is there a first aid kit available?	5			
3.8c	Is there a written company policy addressing procedures which specify handling/disposition of product or food contact surfaces or equipment that come in contact with blood or other bodily fluids? DOCUMENTATION REQUIRED	15			
4. HAND WASHING & TOILET FACILITIES					
4.1a	Are there adequate toilet facilities for the number of employees? (A "no" answer results in an automatic audit failure)	15			

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4.1b	Are toilet facilities well-ventilated, have self-closing doors, have clean, running warm water and are continuously stocked with toilet paper, hand soap, disposable paper towels, and trash receptacles?	15			
4.1c	Does each toilet facility have a sign in an appropriate language that reminds employees to wash their hands before returning to work?	10			
4.2a	Are toilets cleaned and sanitized on a scheduled basis and monitored to make sure they function properly? DOCUMENTATION	15			
5. PRODUCT SECURITY					
5.1a	Are all employees issued identification that shall be returned upon resignation or dismissal from the company?	10			
5.1b	Are the grounds reasonably secure from unauthorized entry through fencing, lighting, or regular monitoring?	10			
5.1c	Are only authorized individuals permitted on the premises?	10			
6. RECEIVING & STORAGE OF RAW MATERIALS, SUBSTRATE & SUPPLIES					
6.1a	Do suppliers of raw materials provide documentation of the material purchased and date of purchase? DOCUMENTATION REQUIRED	15			
6.1b	Do suppliers of baskets, lugs, trays, tills, and boxes provide documentation that they are made of materials approved by the FDA for food contact surfaces? DOCUMENTATION REQUIRED	10			
6.2a	Are Phase I preparation and storage areas adequately separated from Phase II substrate, casing materials and finished casing so that cross contamination cannot occur?	15			
6.2b	Are appropriate measures taken that seepage and runoff from Phase I substrate preparation areas is collected and/or diverted so that they cannot reach growing areas? (A "no" answer results in an automatic audit failure)("N/A" only if no Phase I substrate preparation areas are	15			
6.2c	Are receiving docks for raw materials and/or substrate located away from areas where harvest containers, packaging materials, spawn, and other sanitary supplies are received or where mushroom rooms are	10			
6.3a	Are records available to ensure adequate heat treatment during Phase II preparation? DOCUMENTATION REQUIRED	15			
7. FARM SANITATION					
7.1a	Are grounds maintained so that they do not become a source of contamination?	5			
7.2a	Are buildings maintained to prevent entry points for pests and water and are outside entrances kept closed when not in use or have screens, plastic strip curtains, or air curtains installed?	5			
7.3a	Are building interiors clean and uncluttered with adequate space for movement of employees and equipment?	5			
7.3b	Are waste materials stored in labeled or otherwise identified containers and removed on a scheduled basis?	10			
7.4a	Is there a policy that ensures shatterproof materials or protective shielding are used to prevent glass contamination from windows, light fixtures, pest lights, and other items located in mushroom handling areas? DOCUMENTATION REQUIRED	5			
7.4b	Are only non-mercury thermometers used?	5			
7.4c	Are overhead light fixtures reasonably free of dust insects and	5			
7.4d	Do floors drain adequately?	5			
7.4e	Do floor drains have removable grates or plugs and flow freely?	5			
7.4f	Are pest lights placed so they do not attract pests into the building?	5			

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7.5a	Are harvest baskets, lugs, and trays kept in good repair and maintained so they are without splinters or shards?	5			
7.5b	Are harvest baskets, lugs, and trays cleaned and sanitized before they are used, and stored to prevent contamination?	5			
7.5c	Are baskets, lugs, trays, and boxes used only to contain mushrooms and not for any other purpose unless clearly marked?	5			
8. FIELD PACKING & PROTECTION OF HARVESTED MUSHROOMS					
8.1a	Are baskets, lugs, trays, and boxes used for harvesting placed so they do not directly contact the floor when stored or moved to the	5			
8.1b	Are filled harvest containers moved from growing rooms to staging areas so that they do not contact the floor?	5			
8.2a	Are workers trained that product that comes in contact with the floor is discarded? DOCUMENTATION REQUIRED	10			
8.3a	Are containers of mushrooms in staging areas protected from materials that may fall into the containers?	10			
8.4a	Are trucks used for mushroom transport clean, sanitary, free of odors, obvious dirt or other possible contaminants before loading?	10			
8.4b	Are measures in place to ensure product is secure during transit from farm to packing location?	10			
9. CLEANING & SANITIZING					
9.1a	Are cleaners, sanitizers and disinfectants approved for use on food contact surfaces, and are they applied according to label instructions (A "no" answer results in an automatic audit failure)	15			
9.1b	Is harvesting equipment cleaned and sanitized on a scheduled basis?	10			
9.2a	Are effective sanitation procedures established and are workers who use cleaners and sanitizers trained in safe and effective methods?	10			
10. PROPER LABELING, USE, AND STORAGE OF POTENTIALLY HAZARDOUS CHEMICALS					
10.1a	Are original containers of chemicals clearly labeled with the name of the compound, the manufacturer's name and address, and instructions for use? DOCUMENTATION REQUIRED	10			
10.1b	Are working containers used to store or prepare chemicals or chemical solutions clearly marked with the common name of the chemical and instructions for proper use?	10			
10.1c	Are only approved "non-food" containers used to prepare and hold chemicals or chemical solutions?	10			
10.1d	Are Material Safety Data Sheets (MSDS) and labels kept for all chemicals and readily available? DOCUMENTATION REQUIRED	5			
10.2a	Are workers who use chemical compounds trained in their proper use and how to follow labeled directions? DOCUMENTATION REQUIRED	10			
10.3a	Are chemical compounds stored in a clean, well-organized, and dry area away from production areas?	10			
10.3b	Are chemical storage areas secured so that they are accessible only to authorized individuals?	10			
11. PEST CONTROL					
11.1a	Is there a documented pest control program in place that controls insects, rodents, birds, and other pests? DOCUMENTATION	10			
11.1b	Is a current dated and signed map of all pest control devices kept on file? DOCUMENTATION REQUIRED	10			
11.1c	Are pesticides applied only by a licensed pest control operator or someone under their direct supervision?	10			

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11.1d	Are all pesticides EPA-approved? (A "no" answer results in an automatic audit failure)	15			
11.1e	Are all pest control devices located so as not to contaminate product, packing materials, or other materials? (A "no" answer results in an automatic audit failure)	15			
11.1f	There is no evidence of internal or external pest activity.	10			
11.1g	If used, are poison bait stations used exclusively on the outside and never inside of buildings? (A "no" answer results in an automatic	15			
11.1h	If used, are live traps, glue boards, or mechanical traps placed at a maximum of 30 feet apart along the inside wall of buildings and at both sides of an entrance, excluding breezeways and growing	10			
11.1i	Is there at least one pest control device inside buildings within 10 feet of each side of an outside entrance, excluding breezeways and growing rooms?	10			
11.1j	Is there a pest control log with the required elements? DOCUMENTATION REQUIRED	10			
12. TRACE-BACK & PRODUCT CONTROL					
12.1a	Is each lot of mushrooms leaving the farm tagged with the name of the farm, product, and a lot number traceable to location and date of harvest? DOCUMENTATION REQUIRED	10			
12.2a	Is there a program in place that assigns responsibility to individuals in the company to respond to a need for product trace-back or recalls? Are contact numbers available for all customers, excluding retail sales? DOCUMENTATION REQUIRED	10			
12.3a	Is a mock recall performed annually? DOCUMENTATION	10			
13. EQUIPMENT MAINTENANCE & CALIBRATION					
13.1a	Are temperature probes, supporting hardware, and software used to monitor Phase II conditions maintained and calibrated on a regular basis? DOCUMENTATION REQUIRED	10			
13.1b	Is an equipment maintenance program in place that assures all equipment is in proper working order and does not contribute to product contamination? DOCUMENTATION REQUIRED	10			
13.1c	Are filters in air conditioning, ventilation, and air filtration units cleaned and replaced on an as needed basis?	10			
13.1d	Are food grade lubricants used on food surfaces and machinery with direct or indirect food contact?	10			
13.1e	Are equipment, tools, loose nuts, bolts, and old parts removed after servicing an area?	10			
14. EMPLOYEE TRAINING					
14.1a	Has a training program been developed that teaches employees their responsibility, based on their job description, in protecting food from microbial, chemical, and physical hazards and the importance of good personal hygiene practices? (A "no" answer results in an automatic audit failure) DOCUMENTATION REQUIRED	15			