



Davis Fresh

## DAVIS FRESH MGAP AUDIT - PRODUCTION AREAS

| Company/Contact Information |  | Audit Information        |   |
|-----------------------------|--|--------------------------|---|
| <b>Facility:</b>            | DY183 DEWEY GROEM FARMS - MOSQUITO RANCH                         | <b>Audit# - Visit#:</b>  | 335435 - 228163                             |
| <b>Address:</b>             | N36 49.178 W121 21.867, GILROY, CALIFORNIA, UNITED STATES, 95003 | <b>Audit Type:</b>       | DFMGAP                                      |
| <b>Contact:</b>             | MR. DEWEY GROEM  | <b>Template Version:</b> | DAVIS FRESH MGAP AUDIT - PRODUCTION AREAS 1 |
| <b>Title:</b>               |  | <b>Auditor:</b>          | RHIANNON WOO                                |
| <b>Phone:</b>               |  | <b>Audit Start Time:</b> | 10-AUG-2009 08:00:00 AM                     |
| <b>Fax:</b>                 |  | <b>Audit End Time:</b>   | 10-AUG-2009 12:00:00 PM                     |
| <b>Email:</b>               |  | <b>Commodities:</b>      | Artichokes                                  |

| Score Summary By Section |   |                                |
|--------------------------|---|--------------------------------|
| Section 1                | FOOD SAFETY PROGRAMS/MGAPS DEVELOPMENT                              | -/- - -                        |
| Section 2                | SAFETY OF WATER   | -/- - -                        |
| Section 3                | WORKER HYGIENE & PRACTICES TO PREVENT CONTAMINATION OF MUSHROOMS    | -/- - -                        |
| Section 4                | HAND WASHING & TOILET FACILITIES                                    | -/- - -                        |
| Section 5                | PRODUCT SECURITY  | -/- - -                        |
| Section 6                | RECEIVING & STORAGE OF RAW MATERIALS, SUBSTRATE & SUPPLIES          | -/- - -                        |
| Section 7                | FARM SANITATION   | -/- - -                        |
| Section 8                | FIELD PACKING & PROTECTION OF HARVESTED MUSHROOMS                   | -/- - -                        |
| Section 9                | CLEANING & SANITIZING   | -/- - -                        |
| Section 10               | PROPER LABELING, USE AND STORAGE OF POTENTIALLY HAZARDOUS CHEMICALS | -/- - -                        |
| Section 11               | PEST CONTROL  | -/- - -                        |
| Section 12               | TRACE-BACK & PRODUCT CONTROL  | -/- - -                        |
| Section 13               | EQUIPMENT MAINTENANCE & CALIBRATION                                 | -/- - -                        |
| Section 14               | EMPLOYEE TRAINING   | -/- - -                        |
|                          |   | <b>Audit Score:</b> 0/0 - 0.0% |

|         |      |
|---------|------|
| Status: | PASS |
|---------|------|

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Davis Fresh

| Non-Compliance Summary |  |        |       |           |
|------------------------|--|--------|-------|-----------|
| No                     | Topic/Notes  | Answer | Score | Max Score |
| Section 4/4.1c         | Does each toilet facility have a sign in an appropriate language that reminds employees to wash their hands before returning to work?<br><i>Signs in English and Spanish are present. Some employees are Vietnamese. Vietnamese signs were not observed.</i> | NO     | 0     | 10        |
| Section 5/5.1a         | Are all employees issued identification that shall be returned upon resignation or dismissal from the company?<br><i>There is not any company issued identification.</i>   | NO     | 0     | 10        |
| Section 7/7.4c         | Are overhead light fixtures reasonably free of dust insects and debris?<br><i>Overhead lights have excessive insects.</i>  | NO     | 0     | 5         |

| Section 1.FOOD SAFETY PROGRAMS/MGAPS DEVELOPMENT |   |        |       |           |
|--|---|--------|-------|-----------|
| No   | Topic/Notes   | Answer | Score | Max Score |
| 1.1  | Does the farm have a documented food safety program in place? (A "no" answer results in an automatic audit failure)<br>DOCUMENTATION REQUIRED<br><i>A documented food safety program is in place.</i>   | YES    | 15    | 15        |
| 1.1b   | Has your farm designated and individual for the overall development and implementation of the food safety plan? (A "no" answer results in an automatic audit failure)<br>DOCUMENTATION REQUIRED<br><i>The designated individual is Simon Groem.</i> | YES    | 15    | 15        |
| <b>Section Score :</b>                           | -/-   |        |       | -         |

| Section 2.SAFETY OF WATER |  |        |       |           |
|---------------------------|--|--------|-------|-----------|
| No                        | Topic/Notes  | Answer | Score | Max Score |
| 2.1a                      | Is water tested as outlined in M-GAP standard to assure that it is adequate for its intended purpose? DOCUMENTATION REQUIRED<br><i>ABC Labs, 7/13/09, &lt;1MPN/100ml Generic E. coli</i> | YES    | 10    | 10        |
| 2.1b                      | Are wells inspected as outlined in M-GAP standard and maintained to protect them from contamination?<br>DOCUMENTATION REQUIRED<br><i>No wells used as water sources.</i>                 | N/A    | 0     | 0         |
| 2.1c                      | Is potable drinking water available for employees?<br><i>Potable drinking water is provided at the drinking fountain.</i>  | YES    | 10    | 10        |
| 2.2a                      | Are back-flow prevention devices installed on lines where chemical, fertilizer, or pesticide applications are made?<br><i>Back-flow valves are in place.</i>                             | YES    | 10    | 10        |
| <b>Section Score :</b>    | -/-  |        |       | -         |



Davis Fresh

| Section 3.WORKER HYGIENE & PRACTICES TO PREVENT CONTAMINATION OF MUSHROOMS |   |          |       |           |
|--|---|----------|-------|-----------|
| No   | Topic/Notes   | Answer   | Score | Max Score |
| 3.1a   | Are employees and visitors required to follow GAPs and proper hygienic practices?<br><i>Employees and visitors are required to follow GAPs</i>  | YES      | 15    | 15        |
| 3.1b   | Are employees trained to understand the importance of good personal hygiene? DOCUMENTATION REQUIRED<br><i>Employee training includes the importance of hand washing and general personal hygiene.</i>   | YES      | 15    | 15        |
| 3.2a   | Are employees instructed in proper hand washing methods?<br><i>Employee training includes proper hand washing technique</i>   | YES      | 10    | 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?<br><i>Employee training includes the requirement to wash hands before putting on gloves and the requirement for new gloves each time the work area is entered.</i>   | YES      | 10    | 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?<br><i>Employees in food handling areas use hairnets and beardsnets.</i>  | YES      | 10    | 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?<br><i>Ill employees are not permitted in food handling areas areas.</i>  | YES      | 15    | 15        |
| 3.5a   | Are jewelry and other items that can fall into the product prohibited from production areas?<br><i>Jewelry and other loose items are not permitted in food handling areas.</i>  | YES      | 5     | 5         |
| 3.6a   | Is eating food, chewing gum, drinking beverages, or using tobacco prohibited in production and handling areas?<br><i>Eating food, chewing gum, drinking beverages other than water, and using tobacco are not permitted in food handling areas.</i>   | YES      | 10    | 10        |
| 3.7a   | Is movement of employees and visitors between mushroom growing areas and substrate production or staging areas controlled to prevent contamination?<br><i>Movement through the stages of the facility is restricted.</i>  | YES      | 10    | 10        |
| 3.8a   | Are employees trained to dispose of any mushrooms that have been exposed to blood or bodily fluids?<br>DOCUMENTATION REQUIRED<br><i>Employee training includes the proper disposition of mushrooms that have been exposed to blood or bodily fluids.</i>  | YES      | 10    | 10        |
| 3.8b   | Is there a first aid kit available?<br><i>There is a first aid kit available.</i>   | YES      | 5     | 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<br><i>Company policies include the proper handling and disposition of product, surfaces, or equipment that comes in contact with blood or bodily fluids.</i> | YES      | 15    | 15        |
| <b>Section Score :</b>   | <b>-/-</b>  | <b>-</b> |       |           |

| Section 4.HAND WASHING & TOILET FACILITIES |             |        |       |     |
|--|-------------|--------|-------|-----|
| No   | Topic/Notes | Answer | Score | Max |



Davis Fresh

|                        |  |     |    | Score |
|------------------------|--|-----|----|-------|
| 4.1a                   | Are there adequate toilet facilities for the number of employees? (A "no" answer results in an automatic audit failure)<br><i>Adequate toilet facilities are provided</i>  | YES | 15 | 15    |
| 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?<br><i>Facilities are 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.</i> | YES | 15 | 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?<br><i>Signs in English and Spanish are present. Some employees are Vietnamese. Vietnamese signs were not observed.</i>   | NO* | 0  | 10    |
| 4.2a                   | Are toilets cleaned and sanitized on a scheduled basis and monitored to make sure they function properly?<br>DOCUMENTATION REQUIRED<br><i>Toilets are cleaned and sanitized daily. Toilet cleaning logs are present.</i>   | YES | 15 | 15    |
| <b>Section Score :</b> | <b>-/-</b>   | -   |    |       |

#### Section 5.PRODUCT SECURITY

| No                     | Topic/Notes   | Answer | Score | Max Score |
|------------------------|---|--------|-------|-----------|
| 5.1a                   | Are all employees issued identification that shall be returned upon resignation or dismissal from the company?<br><i>There is not any company issued identification.</i>  | NO*    | 0     | 10        |
| 5.1b                   | Are the grounds reasonably secure from unauthorized entry through fencing, lighting, or regular monitoring?<br><i>The grounds are reasonably secure from unauthorized entry. The facility is gated, motion sensitive lights are in place and there entrances are alarmed.</i> | YES    | 10    | 10        |
| 5.1c                   | Are only authorized individuals permitted on the premises?<br><i>only authorized individuals permitted on the premises</i>  | YES    | 10    | 10        |
| <b>Section Score :</b> | <b>-/-</b>  | -      |       |           |

#### Section 6.RECEIVING & STORAGE OF RAW MATERIALS, SUBSTRATE & SUPPLIES

| No   | Topic/Notes   | Answer | Score | Max Score |
|------|---|--------|-------|-----------|
| 6.1a | Do suppliers of raw materials provide documentation of the material purchased and date of purchase?<br>DOCUMENTATION REQUIRED<br><i>All raw materials are accompanied by a bill of lading documenting the material purchased and date of purchase</i>   | YES    | 15    | 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<br><i>Suppliers of baskets, lugs, trays, tills, and boxes provide documentation that they are made of materials approved by the FDA for food contact surfaces.</i> | YES    | 10    | 10        |



Davis Fresh

#### Section 6.RECEIVING & STORAGE OF RAW MATERIALS, SUBSTRATE & SUPPLIES

| No                     | Topic/Notes   | Answer   | Score | Max Score |
|------------------------|---|----------|-------|-----------|
| 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?<br><i>Phase I preparation and storage areas are separated from Phase II substrate, casing materials and finished casing. They are in different areas of the facility.</i>  | YES      | 15    | 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 onsite)<br><i>Seepage from Phase I areas is collected in a separate runoff drain.</i>   | YES      | 15    | 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 mushrooms are shipped?<br><i>Raw materials and substrate have a designated receiving bay separate from areas where harvest containers, packaging materials, spawn, and other sanitary supplies are received or where mushrooms are shipped</i> | YES      | 10    | 10        |
| 6.3a                   | Are records available to ensure adequate heat treatment during Phase II preparation? DOCUMENTATION REQUIRED<br><i>Temperature logs for Phase II are current and show adequate heat treatment.</i>   | YES      | 15    | 15        |
| <b>Section Score :</b> | <b>-/-</b>  | <b>-</b> |       |           |

#### Section 7.FARM SANITATION

| No   | Topic/Notes  | Answer | Score | Max Score |
|------|--|--------|-------|-----------|
| 7.1a | Are grounds maintained so that they do not become a source of contamination?<br><i>Grounds are maintained in good condition.</i>   | YES    | 5     | 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?<br><i>Buildings are maintained to prevent entry by pests. All outside entrances are closed when not in use.</i> | YES    | 5     | 5         |
| 7.3a | Are building interiors clean and uncluttered with adequate space for movement of employees and equipment?<br><i>Building interiors are clean and uncluttered.</i>  | YES    | 5     | 5         |
| 7.3b | Are waste materials stored in labeled or otherwise identified containers and removed on a scheduled basis?<br><i>Waste materials are stored in labeled dumpsters. Dumpsters are emptied 3 times per week.</i>  | YES    | 10    | 10        |



Davis Fresh

| Section 7.FARM SANITATION |   |          |       |           |
|---------------------------|---|----------|-------|-----------|
| No                        | Topic/Notes   | Answer   | Score | Max Score |
| 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<br><i>Glass items are not permitted in the facility without proper protective shielding. This includes windows, light fixtures, or other equipment such as computer monitors.</i> | YES      | 5     | 5         |
| 7.4b                      | Are only non-mercury thermometers used?<br><i>Only non-mercury thermometers are used.</i>   | YES      | 5     | 5         |
| 7.4c                      | Are overhead light fixtures reasonably free of dust insects and debris?<br><i>Overhead lights have excessive insects.</i>   | NO*      | 0     | 5         |
| 7.4d                      | Do floors drain adequately?<br><i>Floors drain adequately.</i>  | YES      | 5     | 5         |
| 7.4e                      | Do floor drains have removable grates or plugs and flow freely?<br><i>Floor drains have removable grates.</i>   | YES      | 5     | 5         |
| 7.4f                      | Are pest lights placed so they do not attract pests into the building?<br><i>Pest lights are not used at this facility.</i>   | N/A      | 0     | 0         |
| 7.5a                      | Are harvest baskets, lugs, and trays kept in good repair and maintained so they are without splinters or shards?<br><i>Harvest baskets, lugs, and trays are kept in good repair and maintained so they are without splinters or shards</i>  | YES      | 5     | 5         |
| 7.5b                      | Are harvest baskets, lugs, and trays cleaned and sanitized before they are used, and stored to prevent contamination?<br><i>Harvest baskets, lugs, and trays are cleaned and sanitized before they are used, and stored to prevent contamination</i>  | YES      | 5     | 5         |
| 7.5c                      | Are baskets, lugs, trays, and boxes used only to contain mushrooms and not for any other purpose unless clearly marked?<br><i>Baskets, lugs, trays, and boxes are used only to contain mushrooms and not for any other purpose unless clearly marked TRASH.</i>   | YES      | 5     | 5         |
| <b>Section Score :</b>    | <b>-/-</b>  | <b>-</b> |       |           |

| Section 8.FIELD PACKING & PROTECTION OF HARVESTED MUSHROOMS |  |        |       |           |
|---|--|--------|-------|-----------|
| No  | Topic/Notes  | Answer | Score | Max Score |
| 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 harvest area?<br><i>Baskets, lugs, trays, and boxes used for harvesting are placed so they do not directly contact the floor when stored or moved to the harvest area</i> | YES    | 5     | 5         |
| 8.1b  | Are filled harvest containers moved from growing rooms to staging areas so that they do not contact the floor?<br><i>Filled harvest containers are moved from growing rooms to staging areas so that they do not contact the floor</i>   | YES    | 5     | 5         |



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#### Section 8.FIELD PACKING & PROTECTION OF HARVESTED MUSHROOMS

| No                     | Topic/Notes  | Answer | Score | Max Score |
|------------------------|--|--------|-------|-----------|
| 8.2a                   | Are workers trained that product that comes in contact with the floor is discarded? DOCUMENTATION REQUIRED<br><i>Employee training includes training that product that comes in contact with the floor is discarded</i>  | YES    | 10    | 10        |
| 8.3a                   | Are containers of mushrooms in staging areas protected from materials that may fall into the containers?<br><i>Containers of mushrooms in staging areas are covered to prevent material from falling into the containers.</i>  | YES    | 10    | 10        |
| 8.4a                   | Are trucks used for mushroom transport clean, sanitary, free of odors, obvious dirt or other possible contaminates before loading?<br><i>Trucks used for mushroom transport are clean, sanitary, free of odors, obvious dirt or other possible contaminates before loading</i> | YES    | 10    | 10        |
| 8.4b                   | Are measures in place to ensure product is secure during transit from farm to packing location?<br><i>Product is packed onsite.</i>  | N/A    | 0     | 0         |
| <b>Section Score :</b> | <b>-/-</b>   | -      |       |           |

#### Section 9.CLEANING & SANITIZING

| No                     | Topic/Notes   | Answer | Score | Max Score |
|------------------------|---|--------|-------|-----------|
| 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)<br><i>Cleaners, sanitizers and disinfectants are approved for use on food contact surfaces, and are they applied according to label instructions</i> | YES    | 15    | 15        |
| 9.1b                   | Is harvesting equipment cleaned and sanitized on a scheduled basis?<br><i>Harvesting equipment is cleaned and sanitized on a scheduled basis</i>  | YES    | 10    | 10        |
| 9.2a                   | Are effective sanitation procedures established and are workers who use cleaners and sanitizers trained in safe and effective methods?<br><i>Employee training includes proper use of cleaners and sanitizers.</i>  | YES    | 10    | 10        |
| <b>Section Score :</b> | <b>-/-</b>  | -      |       |           |

#### Section 10.PROPER LABELING, USE AND STORAGE OF POTENTIALLY HAZARDOUS CHEMICALS

| No    | Topic/Notes   | Answer | Score | Max Score |
|-------|---|--------|-------|-----------|
| 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<br><i>Original containers of chemicals are clearly labeled with the name of the compound, the manufacturer's name and address, and instructions for use</i> | YES    | 10    | 10        |



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| Section 10.PROPER LABELING, USE AND STORAGE OF POTENTIALLY HAZARDOUS CHEMICALS |  |          |       |           |
|--|--|----------|-------|-----------|
| No   | Topic/Notes  | Answer   | Score | Max Score |
| 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?<br><i>Working containers are used to store or prepare chemicals or chemical solutions clearly marked with the common name of the chemical and instructions for proper use</i> | YES      | 10    | 10        |
| 10.1c  | Are only approved "non-food" containers used to prepare and hold chemicals or chemical solutions?<br><i>Only approved "non-food" are containers used to prepare and hold chemicals or chemical solutions</i>   | YES      | 10    | 10        |
| 10.1d  | Are Material Safety Data Sheets (MSDS) and labels kept for all chemicals and readily available? DOCUMENTATION REQUIRED<br><i>MSDS are kept on file for all chemicals.</i>  | YES      | 5     | 5         |
| 10.2a  | Are workers who use chemical compounds trained in their proper use and how to follow labeled directions? DOCUMENTATION REQUIRED<br><i>Employee training includes correct use of chemicals.</i>   | YES      | 10    | 10        |
| 10.3a  | Are chemicals compounds stored in a clean, well-organized, and dry area away from production areas?<br><i>Chemicals compounds are stored in a clean, well-organized, and dry area away from production areas</i>   | YES      | 10    | 10        |
| 10.3b  | Are chemical storage areas secured so that they are accessible only to authorized individuals?<br><i>Chemicals compounds are stored in a clean, well-organized, and dry area away from production areas</i>  | YES      | 10    | 10        |
| <b>Section Score :</b>   | <b>-/-</b>   | <b>-</b> |       |           |

| Section 11.PEST CONTROL |  |        |       |           |
|-------------------------|--|--------|-------|-----------|
| No                      | Topic/Notes  | Answer | Score | Max Score |
| 11.1a                   | Is there a documented pest control program in place that controls insects, rodents, birds, and other pests? DOCUMENTATION REQUIRED<br><i>There is a documented pest control program in place that controls insects, rodents, birds, and other pests</i>                                    | YES    | 10    | 10        |
| 11.1b                   | Is a current dated and signed map of all pest control devices kept on file? DOCUMENTATION REQUIRED<br><i>There is a current dated and signed map of all pest control devices kept on file</i>  | YES    | 10    | 10        |
| 11.1c                   | Are pesticides applied only by a licensed pest control operator or someone under their direct supervision?<br><i>Pesticides are applied only by a licensed pest control operator or someone under their direct supervision</i>   | YES    | 10    | 10        |
| 11.1d                   | Are all pesticides EPA-approved? (A "no" answer results in an automatic audit failure)<br><i>All pesticides are EPA-approved</i>   | YES    | 15    | 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)<br><i>All pest control devices are located so as not to contaminate product, packing materials, or other materials</i> | YES    | 15    | 15        |
| 11.1f                   | There is no evidence of internal or external pest activity.<br><i>There is no evidence of internal or external pest activity.</i>  | YES    | 10    | 10        |



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| Section 11.PEST CONTROL |   |          |       |           |
|-------------------------|---|----------|-------|-----------|
| No                      | Topic/Notes   | Answer   | Score | Max Score |
| 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 audit failure)<br><i>Poison baits are not used</i>  | N/A      | 0     | 0         |
| 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 rooms?<br><i>Mechanical traps are located every 30 feet along the inside walls of the building and at both sides of each entrance.</i> | YES      | 10    | 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?<br><i>There are mechanical traps within 10 feet of each outside entrance.</i>  | YES      | 10    | 10        |
| 11.1j                   | Is there a pest control log with the required elements?<br>DOCUMENTATION REQUIRED<br><i>Pest control logs are current and complete.</i>   | YES      | 10    | 10        |
| <b>Section Score :</b>  | <b>-/-</b>  | <b>-</b> |       |           |

| Section 12.TRACE-BACK & PRODUCT CONTROL |  |          |       |           |
|---|--|----------|-------|-----------|
| No                                      | Topic/Notes  | Answer   | Score | Max Score |
| 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<br><i>Each lot of mushrooms leaving the farm is tagged with the name of the farm, product, and a lot number traceable to location and date of harvest</i>  | YES      | 10    | 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<br><i>There is a program in place that assigns responsibility to individuals in the company to respond to a need for product trace-back or recalls. Simon Groem is the recall coordinator.</i> | YES      | 10    | 10        |
| 12.3a                                   | Is a mock recall performed annually? DOCUMENTATION REQUIRED<br><i>Mock recalls are performed annual. Most recent mock recall was conducted 7/1/09</i>  | YES      | 10    | 10        |
| <b>Section Score :</b>                  | <b>-/-</b>   | <b>-</b> |       |           |



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| Section 13.EQUIPMENT MAINTENANCE & CALIBRATION |   |          |       |           |
|--|---|----------|-------|-----------|
| No   | Topic/Notes   | Answer   | Score | Max Score |
| 13.1a  | Are temperature probes, supporting hardware, and software used to monitor Phase II conditions maintained and calibrated on a regular basis? DOCUMENTATION REQUIRED<br><i>Temperature probes, supporting hardware, and software used to monitor Phase II conditions are maintained and calibrated monthly.</i>                                   | YES      | 10    | 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<br><i>There is an equipment maintenance program in place that assures all equipment is in proper working order and does not contribute to product contamination</i> | YES      | 10    | 10        |
| 13.1c  | Are filters in air conditioning, ventilation, and air filtration units cleaned and replaced on an as needed basis?<br><i>Filters in air conditioning, ventilation, and air filtration units are cleaned and replaced on an as needed basis</i>  | YES      | 10    | 10        |
| 13.1d  | Are food grade lubricants used on food surfaces and machinery with direct or indirect food contact?<br><i>Food grade lubricants are used on food surfaces and machinery with direct or indirect food contact</i>  | YES      | 10    | 10        |
| 13.1e  | Are equipment, tools, loose nuts, bolts, and old parts removed after servicing an area?<br><i>Equipment, tools, loose nuts, bolts, and old parts are removed after servicing an area</i>  | YES      | 10    | 10        |
| <b>Section Score :</b>                         | <b>-/-</b>  | <b>-</b> |       |           |

| Section 14.EMPLOYEE TRAINING |   |          |       |           |
|------------------------------|---|----------|-------|-----------|
| No                           | Topic/Notes   | Answer   | Score | Max Score |
| 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<br><i>A training program has 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</i> | YES      | 15    | 15        |
| <b>Section Score :</b>       | <b>-/-</b>  | <b>-</b> |       |           |