



United States Department of Agriculture

This is to verify that

Quincy Tomato Corporation

Quincy, Florida

has successfully met USDA's acceptance criteria of the voluntary

Harmonized GAP Plus+ Post-Harvest Audit

Tomatoes

A handwritten signature in black ink, appearing to read "K. Peterson".

Chief, Audit Services Branch

Audit ID: 32506

6/12/2020



Harmonized GAP Plus+ Audit Checklist

A global market-access solution for the specialty crops industry

AUDITEE INFORMATION

Company Name: Quincy Tomato Corporation

Audited Location Address GPS (Optional): _____

Street: 20 N. Graves Street City, State, Zip: Quincy, FL, 32351

Multiple sites covered by this audit? (If Yes, provide details in Additional Comments) Yes No

Mailing/Business Address Same as above Federal Account Number: 3421480

Street: P.O. Box 1018 City, State, Zip: Quincy, FL, 32351

Company Contact: Dawn Williams Contact Title: Food Safety Coordinator

Phone Number: 850-528-2409 Fax Number: 850-875-3232

E-Mail Address: dawnwilliams@tds.net

Company uses USDA GAP&GHP Logo on packaging or marketing materials? Yes No

Is this company currently subject to the Produce Safety Rule (21 CFR Part 112)? Yes No

AUDIT INFORMATION

Date and Time of Audit Beginning Date: 6/12/2020 Time: 8:00 AM

Ending Date: 6/12/2020 Time: 12:15 PM

Description of Operation: Packing Facility

Harvest Company Name (if applicable): N/A

Other Contractors: SillikerInc dba Merieux NutriSciences, Barkely Security Patrols, Commercial Refrigeration Specialist, Dixon Pest Control, Ackuritlabs Inc., Southern Water Services

Commodities Covered by Audit: Plum (Roma) Tomatoes

Commodities Produced During Audit: Plum (Roma) Tomatoes

Total Acres Covered by Audit: N/A

AUDIT SCOPE: (Please check all scopes audited)

General Questions (All audits must begin with and pass this portion)

Field Operations and Harvesting.....

Post-Harvest Operations.....

Logo Use.....

AUDITOR INFORMATION

United States Department of Agriculture
 Agricultural Marketing Service
 Specialty Crops Program
 Specialty Crops Inspection Division

Field Office: Immokalee, FL

Auditor Name(s): Elizabeth Miller

Auditor Signature(s): On File

OTHER INFORMATION

Person(s)
 Interviewed:

Chris McDonald - Shipping, Keith Pual - Manager, King Britt - Worker see additional remarks...

Audit Requested by:

Distribute Audit
 Report to*(if
 known):

*Supplying names of retail and food service buyers is not mandatory, however it is useful to know in the event the buyer requires USDA-AMS to send a copy of the audit report directly. No audit results are sent to a 3rd party without the written consent of the auditee.

ADDITIONAL COMMENTS

Persons interviewed cont...:Kay Williams- Accounts Payable, Graves Williams - Owner/Manager, Dawn Williams - Food Safety Coordinator, Budd Titlow - Food Safety Consultant

INTERNAL USE ONLY

Reviewing Official Name:

Sara A. Cano

Signature:

Date:

6/23/2020

Audit Results Meets USDA
 Acceptance Criteria

Yes

No

AUDITOR COMPLETION INSTRUCTIONS

All questions on the USDA Harmonized GAP Plus+ - Checklist shall be assessed according to the Verification Instructions outlined in the USDA Harmonized GAP Plus+ Standard. Auditors shall have a copy of the Standard with them when performing audits to verify questions are assessed appropriately. All questions shall be assessed using one of the following:

Compliant (C) - The operation meets the requirements of the USDA Harmonized GAP Plus+ Standard.

Corrective Action Needed (CAN) - The operation does not meet the requirement(s) of the USDA Harmonized GAP Plus+ Standard, however the non-conformance is not considered to be an immediate food safety risk.

Immediate Action Required (IAR) - The operation does not meet the requirement(s) of the USDA Harmonized GAP Plus+ Standard and the non-conformance is considered an imminent food safety risk. An imminent food safety risk is present when produce is grown, processed, packed or held under conditions that promote or cause the produce to become contaminated. Observation of employee practices (personal or hygienic) that jeopardize, or may jeopardize, the safety of the produce are considered an "IAR". The presence or evidence of rodents and an excessive amount of insects or pests are also considered an "IAR".

Not Applicable (N/A) - The question is not applicable to the operation.

Auditor Comments: The auditor shall document the findings associated with any question answered "CAN" or "IAR" in the auditor comment section of the checklist. Auditors may also document observations associated with any question on the checklist whether or not the question is a non-conformity if the explanation clarifies why a question was answered compliant. The auditor shall write a comment for each question answered "N/A" addressing why the question was answered "N/A".

Tallying the Audit: Once the auditor finishes the audit, the score sheet shall be filled out by recording the number of C, CAN, IAR, and NA's for each section of the audit. The question number of any question answered as CAN or IAR for each section shall be noted in the last column of the score sheet.

Corrective Action Reports: The auditor shall fill out a Corrective Action Report for each question that has been answered "CAN" or "IAR". Auditor shall refer to the *GAP&GHP Audit Verification Program - Policy and Instructions* for further guidance on Corrective Action Reports.

Auditee Information

Auditees should download the complete USDA Harmonized GAP Plus+ Standard which provides more complete & detailed information regarding the specific questions covered by this audit checklist. The complete Standard is available on the USDA website at www.ams.usda.gov/gapghp.

The acceptance criteria to meet USDA-AMS requirements are outlined on the USDA Acceptance Criteria page, however be aware that depending on who the client(s) requiring the audit are, their specific acceptance criteria may vary from the USDA-AMS criteria.

It is intended that the scopes of the audit selected are completed in their entirety and the audit not restricted to one specific section. However, at the auditees request, the audit may be split to accommodate scheduling; however, if this is done, the audit is not complete and no certificate or web posting will be issued until the audit is finalized.

To schedule an audit, please go to the USDA-AMS website at www.ams.usda.gov/gapghp and click on the "Request an Audit" link. This will list out the local contacts across the country who can be contacted to schedule an audit. For auditees without internet access, please contact your local Federal or Federal-State Specialty Crops Inspection office, or the Audit Services Branch at 202-720-5021.

**USDA Acceptance Criteria for the
Harmonized GAP Plus+ Audit**

1	No questions are assessed as an "IAR", Immediate Action Required.
2	Falsification of records is considered an "IAR".
3	Any question marked with a ● in the MAN column must be assessed as "compliant".
4	Operation must have performed all risk assessments, designated with an "A" in the DOC column, in the USDA Harmonized GAP Plus+ Standard.
5	If the auditee has been audited against the USDA GAP Plus+ Standard or the Produce GAPs Harmonized Food Safety Standard previously, the auditee must have addressed all associated CANs or IARs, following their established corrective action procedure.
6	In each major section (G, F, and P) of the audit, at least 80% of the questions not answered as "N/A" must be answered as compliant.

If an operation meets the acceptance criteria as outlined above, the operation will receive a certificate stating its conformance to the Harmonized GAP Plus+ Standard as well as being posted to the USDA website. Corrective action reports will still be supplied to the auditee for all nonconformances.

If an operation does not meet the acceptance criteria as outlined above, a corrective action report form will be issued for each nonconformance noted on the audit. The operation has the opportunity to take measures in order to address the issue and schedule a new audit in order to show compliance to the acceptance criteria.

Audit Summary		Name of Auditee:			Quincy Tomato Corporation		
		Date of audit:			6/12/2020		
Section	Questions	Total # in Section	# of C	# of CAN	# of IAR	# of NA	Question # of any CAN or IAR
G	General Questions	61	60	1	0	0	98.36%
G-1	Management Responsibility	5	5	0	0	0	
G-2	Food Safety Plan	7	7	0	0	0	
G-3	Documentation & Recordkeeping	4	4	0	0	0	
G-4	Worker Education & Training	3	3	0	0	0	
G-5	Sampling & Testing	4	4	0	0	0	
G-6	Traceability	4	4	0	0	0	
G-7	Recall Program	1	1	0	0	0	
G-8	Corrective Actions	5	5	0	0	0	
G-9	Self Audits	1	1	0	0	0	
G-10	Worker Health/Hygiene and Toilet/Handwashing Facilities	21	21	0	0	0	
G-11	Waste Management	2	2	0	0	0	
G-12	Food Defense	2	2	0	0	0	
G-13	Food Fraud	2	1	1	0	0	13.1b
F	Field Operations and Harvesting	65	0	0	0	0	0.00%
F-1	Field History & Assessment	5	0	0	0	0	
F-2	Agricultural Chemicals/Plant Protection Products	13	0	0	0	0	
F-3	Water System Description	3	0	0	0	0	
F-4	Water System Risk Assessment	1	0	0	0	0	
F-5	Water Management Plan	6	0	0	0	0	
F-6	Animal Control	3	0	0	0	0	

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Section	Questions	Total # in Section	# of C	# of CAN	# of IAR	# of NA	Question # of any CAN or IAR
F-7	Soil Amendments	2	0	0	0	0	
F-8	Vehicles, Equipment, Tools and Utensils	8	0	0	0	0	
F-9	Preharvest Assessment	1	0	0	0	0	
F-10	Water/Ice Used in the Harvesting and Postharvest Operations	5	0	0	0	0	
F-11	Containers, Bins and Packaging Materials	4	0	0	0	0	
F-12	Field Packaging and Handling	8	0	0	0	0	
F-13	Postharvest Handling and Storage (Field Prior to Storage or Packinghouse)	4	0	0	0	0	
F-14	Equipment Sanitation & Maintenance	2	0	0	0	0	
P	Post-Harvest Operations	66	57	1	0	8	98.28%
P-1	Produce Sourcing	1	1	0	0	0	
P-2	Agricultural Chemicals	3	3	0	0	0	
P-3	Facility	8	6	0	0	2	
P-4	Pest and Animal Control	3	3	0	0	0	
P-5	Equipment, Tools and Utensils	7	5	0	0	2	
P-6	Maintenance and Sanitation	11	10	0	0	1	
P-7	Post-Harvest Water/Ice	11	11	0	0	0	
P-8	Containers, Bins and Packaging	7	6	1	0	0	8.1
P-9	Storage	9	8	0	0	1	
P-10	Transportation (Packinghouse to Customer)	6	4	0	0	2	

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Section	Questions	Total # in Section	# of C	# of CAN	# of IAR	# of NA	Question # of any CAN or IAR
L	Logo Use	10	0	0	0	0	
L-1	Food Safety Plan or Quality Manual	2	0	0	0	0	
L-2	Traceability and Recall Programs	1	0	0	0	0	
L-3	Approved Suppliers	3	0	0	0	0	
L-4	GAP & GHP Logo Approved Use	4	0	0	0	0	
C, Compliant with requirement; CAN, Corrective action needed to address nonconformance; IAR, Immediate action required because of imminent food safety risk; N/A, not applicable or not needed.							

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Date of Audit:				6/12/2020				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
General Questions								
G-1	Management Responsibility							
G-1.1	A food safety policy shall be in place.	WP	•	✓				
G-1.1.a	The food safety policy shall include measurable objectives for meeting the safety needs of products.	WP		✓				
G-1.2	Management has designated individual(s) with roles, responsibilities, and resources for food safety functions.	WP	•	✓				Dawn Williams- Food Safety Coordinator, Budd Titlow - Food Safety Consultant.
G-1.2.a	The food safety plan outlines an organizational structure for at least those staff whose activities affect food safety.	WP		✓				
G-1.3	There is a disciplinary policy for food safety violations.			✓				
G-2	Food Safety Plan or Risk Assessment							
G-2.1.	There shall be a written food safety plan that covers the Operation. The plan shall cover the Operation. The Operation and products covered shall be defined.	WP	•	✓				

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-2.2	The food safety plan shall be reviewed at least annually.	R		✓				
G-2.2.a	The Food Safety Plan shall be reviewed in the event of any change which may affect food safety.	R	•	✓				Plan was last reviewed on May 6, 2020 by Budd Titlow.
G-2.3	Operation has an Approved Supplier program for all incoming materials, including packaging.	R	•	✓				
G-2.3.a	Approved supplier program contains written procedures for the evaluation, approval, and continued monitoring of suppliers.	WP		✓				
G-2.3.b	The Operation's Approved Supplier program includes procedures for approving contractors.	R		✓				
G-2.3.c	Outsourced processes must be identified, documented, and monitored.	R		✓				

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G-3	Documentation and Recordkeeping							
G-3.1	Documentation shall be kept that demonstrates the food safety plan is being followed.	R	•	✓				
G-3.2.	Documentation shall be readily available for inspection.		•	✓				
G-3.3.	Documentation shall be retained for a minimum period of two years, or as required by prevailing regulation.	R	•	✓				
G-3.3.a	Food Safety Plan documentation and records shall be securely stored and effectively controlled.			✓				Documentation is stored in the packing house office.
G-4	Worker Education and Training							
G-4.1.	All personnel shall receive food safety training.	R	•	✓				
G-4.2.	Personnel with food safety responsibilities shall receive training sufficient to their responsibilities.	R	•	✓				

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G-4.3.	Contracted personnel are held to the relevant food safety standards as they would be as employees.	R	•	✓				All visitors and contractors are required to report to the main reception area initially and sign-in in the visitors log book.
G-5	Sampling and Testing							
G-5.1	Where laboratory analysis is required in the Food Safety Plan, testing shall be performed by a GLP laboratory using validated methods.	R		✓				Operation uses Ackurilabs, Inc. and Silliker, Inc dba Merieux NutriSciences for laboratory analysis.
G-5.2	Where microbiological analysis is required in the Food Safety Plan, samples shall be collected in accordance with an established sampling procedure and prevailing regulations.	WP		✓				
G-5.3	Tests, their results and actions taken must be documented.	R		✓				
G-5.4	All required testing shall include test procedures and actions to be taken based on the results.	WP	•	✓				

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G-6	Traceability							
G-6.1	A documented traceability program shall be established.	WP, R	•	✓				
G-6.1.a	Packaging must include product identification.			✓				
G-6.1.b	If product is intended for export, product meets labeling regulations of the country(ies) the product is being exported to.			✓				Operation exports to Canada. MRL testing is performed on product.
G-6.2	A trace back and trace forward exercise shall be performed at least annually.	R		✓				
G-7	Recall Program							
G-7.1.	A documented recall program, including written procedures, shall be established.	WP, R	•	✓				A mock recall was performed on May 27, 2020 and December 4, 2019.
G-8	Corrective Actions and Food Safety Incidents							
G-8.1	The Operation shall have documented corrective action procedures.	WP, R	•	✓				
G-8.1.a	Corrective action procedures shall include a procedure to evaluate complaints.	WP		✓				

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-8.1.b	Food safety incidents are recorded and assessed to determine severity and risk, and are addressed according to a documented food safety incident management procedure.	R		✓				
G-8.1.c	The documented incident management procedure is reviewed, tested and verified at least once a year.	WP, R		✓				
G-8.1.d	Product which does not conform to food safety requirements is clearly identified and controlled.	WP	•	✓				Product which does not conform is placed on hold and put in a designated area.
G-9	Self Audits							
G-9.1.	The Operation shall have documented self-audit procedures.	R		✓				Self audit was completed by Budd Titlow May 2020.

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-10	Worker Health/Hygiene and Toilet/Handwashing Facilities							
G-10.1	Operation shall have a policy for toilet, hygiene, and health.	WP	•	✓				
G-10.2	Employees and visitors shall be made aware of and follow all personal hygiene practices as designated by the Operation.		•	✓				
G-10.3	Toilet facilities and restrooms shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and are directly accessible for servicing.		•	✓				
G-10.4	Toilet facilities shall be of adequate number, easily accessible to employees and visitors and in compliance with applicable regulations.		•	✓				
G-10.5	The practice of disposing of used toilet tissue on the floor, in trash receptacles or in boxes is prohibited.		•	✓				

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-10.6	Toilet and wash stations shall be maintained in a clean and sanitary condition.	R	•	✓				
G-10.7	Personnel shall wash their hands at any time when their hands may be a source of contamination.		•	✓				
G-10.8	Signage requiring handwashing is posted.			✓				
G-10.9	Clothing, including footwear, shall be effectively maintained and worn so as to protect product from risk of contamination.		•	✓				
G-10.10	If gloves are used, the Operation shall have a glove use policy.		•	✓				Gloves are required in the packing facility.

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-10.11	If protective clothing is required by the Operation in product handling areas, it shall be handled in a manner to protect against contamination. When appropriate, racks and/or storage area for protective clothing and tools is used by employees shall be provided.			✓				Disposable aprons are required and provided.
G-10.12	The wearing of jewelry, body piercings and other loose objects (e.g. false nails) shall be in compliance to the company policy and applicable regulation.			✓				No jewelry is allowed in the packing facility.
G-10.13	The use of hair coverings shall be in compliance to company policy and applicable regulation.			✓				Hair covering are required.
G-10.14	Employees' personal belongings shall be stored in designated areas.			✓				

Name of Auditee:				Quincy Tomato Corporation				
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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-10.15	Smoking, eating, chewing gum or tobacco, drinking (other than water) urinating, defecating or spitting shall be prohibited except in clearly designated areas.		•	✓				Designated areas are provided.
G-10.16	Operation shall have a written policy that break areas are located so as not to be a source of product contamination.	WP		✓				
G-10.17	Drinking water shall be available to all employees.	R		✓				
G-10.18	Workers and visitors who show signs of illness shall be restricted from direct contact with produce or food contact surfaces.	WP	•	✓				
G-10.19	Personnel with exposed cuts, sores or lesions shall not be engaged in handling product.		•	✓				
G-10.20	Operation shall have a blood and bodily fluids policy.	WP	•	✓				
G-10.21	First aid kits shall be accessible to all personnel.			✓				First aid kits are provided in the packing house offices.

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-11	Waste Management							
G-11.1	Operation has implemented a waste management plan.		•	✓				
G-11.2	Trash shall not come in contact with produce.		•	✓				
G-12	Food Defense							
G-12.1.a	Initially and at least annually thereafter, the operation shall evaluate and document the risks associated with security (food defense), including unintentional security risks.	A	•	✓				
G-12.1.b	There shall be a written food defense plan to mitigate risks identified in the food defense risk assessment.	WP, R		✓				Property is encompassed with fences and gates. Operation uses Barkely Security for security patrol.
G-13	Food Fraud							
G-13.1.a	The Operation shall initially and at least annually thereafter, evaluate and document the risks associated with food fraud.	A	•	✓				
G-13.1.b	There shall be a written food fraud plan to mitigate risks identified in the food fraud risk assessment.	WP, R			✓			No written food fraud plan was available for review.

Code Key: A=Assessment of Risk; WP = Written Policy/Procedure/Plan; R = Record

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
Additional Auditor Comments:								

Name of Auditee:				Quincy Tomato Corporation				
Date of Audit:				6/12/2020				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
	Post-Harvest Operations							
P-1	Produce Sourcing							
P-1.1	The Operation has a policy and takes affirmative steps to ensure that all fresh produce that are packed or stored in the Operation are grown following requirements in <i>Field Operations and Harvesting</i> harmonized standard.	R		✓				
P-2	Agricultural Chemicals							
P-2.1	Use of agricultural chemicals shall comply with label directions and prevailing regulation.	R	•	✓				
P-2.2	If product is intended for export, pre- and post-harvest agricultural chemical use shall consider requirements in the intended country of destination.			✓				Operation exports to Canada.

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-2.3	Agricultural chemicals shall be applied by trained, licensed or certified application personnel, as required by prevailing regulation.	R		✓				Dawn Williams holds a pesticide applicator's license. Employees handling dump tank sanitizers are trained on their duties.
P-3	Facility							
P-3.a	Operation has performed and documented a risk assessment of the packinghouse.	A	•	✓				Risk assessment performed by Budd Titlow, June 2020.
P-3.b	If the risk assessment shows the need for identifying critical control point(s) (CCP) in the packinghouse, a documented HACCP plan or additional procedures addressing monitoring of control points and disposition of non-conforming products must be in place. The HACCP plan or additional policies must be documented and implemented.	WP, R	•				✓	Operation does not require a HACCP plan.

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-3.1	Building shall be constructed and maintained in a manner that prevents contamination of produce during staging and cooling.		•	✓				
P-3.2	Adequate lighting shall be provided in all areas.			✓				
P-3.3	Only essential glass and brittle plastic shall be present in the building.	R		✓				Operation maintains a glass register.
P-3.4	Catwalks above product zones are protected to prevent produce or packaging contamination.			✓				
P-3.5	Operation has procedures to prevent pest harborage in any equipment stored near the building.			✓				
P-3.6	If applicable, Operation has a written Allergen Control Program.	A, WP	•				✓	No allergen control is in place.
P-4	Pest and Animal Control							
P-4.1	Operation has procedures to manage pests to the extent appropriate to the Operation.	WP	•	✓				Pest control is performed by Dixon Pest Control.
P-4.2	Operation restricts animals from food handling areas.		•	✓				

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-4.3	If used, pest control devices, including rodent traps and electrical flying insect devices are located so as to not contaminate produce or food handling surfaces.			✓				

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-5	Equipment, Tools and Utensils							
P-5.1	All food contact equipment, tools and utensils are designed and made of materials that are easily cleaned and maintained.		•	✓				
P-5.2	Equipment is installed in a way that provides access for cleaning.			✓				
P-5.3	Equipment lubrication is managed so as not to contaminate food products.			✓				Food grade lubricants are stored in a designated location.
P-5.4	All instruments used to measure temperature, pH, antimicrobial levels and or other important devices used to monitor requirements in this section shall be adequately maintained and calibrated at a frequency sufficient to assure continuous accuracy.	R	•	✓				
P-5.4.a	Calibration of equipment is traceable to a recognized standard.	WP		✓				
P-5.5	Foreign material control devices are inspected and maintained.	R					✓	No foreign material control devices.

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P-5.5.a	Metal detection equipment, if utilized shall be checked at a scheduled frequency as outlined in the operation's food safety/HACCP plan using iron, non-iron and stainless steel testing wands.	R					✓	No metal detection equipment.
P-6	Maintenance and Sanitation							
P-6.1	A Preventive Maintenance and/or Master Cleaning Schedule, with related SOPs, shall be established.	WP, R	•	✓				
P-6.2	Any temporary repairs on food contact surfaces are constructed of food-grade material. Operation has a procedure to ensure that permanent repairs are implemented in a timely manner.						✓	No temporary repairs.
P-6.3	All cleaning agents shall be approved for their intended use on food contact surfaces.			✓				

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Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-6.4	Cleaning equipment and tools are clean, in working order and stored properly away from product handling areas.			✓				
P-6.5	Food contact surfaces shall be cleaned, sanitized and maintained according to the Food Safety Plan	R	•	✓				
P-6.6	Transporting equipment shall be maintained to prevent contamination of products being transported.	R	•	✓				
P-6.7	Waste materials and their removal are managed to avoid contamination.		•	✓				
P-6.8	Outside garbage receptacles/dumpsters are closed and located away from building entrances and the area around such sites is reasonably clean.			✓				
P-6.9	The plant grounds are reasonably free of litter, waste culls, vegetation, debris and standing water.			✓				No standing water was observed.

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P-6.10	Sewage or septic systems are maintained so as not to be a source of contamination.		•	✓				
P-6.11	The sewage disposal system is adequate for the process and maintained to prevent direct or indirect product contamination.		•	✓				
P-7	Post-Harvest Water/Ice							
P-7.1	A water system description shall be prepared.	R	•	✓				
P-7.2	Documented scheduled assessment of water system including delivery equipment shall be performed.	R	•	✓				Backflow valves were tested by Southern Water Services on 5/5/20 with passing result.
P-7.3	Water use SOPs address the microbial quality of water or ice that directly contacts the harvested crop or is used on food-contact surfaces.	R	•	✓				
P-7.4	Operation's Food Safety Plan includes produce washing process, if used.	A, WP	•	✓				

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P-7.5	If used, water antimicrobial treatments shall be monitored sufficiently to assure continuous control.	R	•	✓				Antimicrobial treatment levels are monitored at start up and every hour thereafter.
P-7.6	Re-circulated water that contacts product or food contact surfaces shall be treated using an approved antimicrobial process or chemical treatment.		•	✓				
P-7.7	Operation has documentation demonstrating regulatory approval of the wash water antimicrobials in use.	R		✓				
P-7.8	If wash water antimicrobial is used, it shall be used in accordance with established operational procedure and manufacturer instructions.	R		✓				
P-7.9	If applicable to the specific commodity, water use SOPs address control of immersion water temperature.	R		✓				Pulp temperatures of the tomatoes are taken as well as the temperature of the water. Company policy states the target water temperature ranges for the processing water are for the spring, 92 to 112 degrees Fahrenheit, and for the fall, 72 to 112 degrees Fahrenheit.

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P-7.10	Water-change schedules shall be developed for all uses of water where water is re-used.			✓				
P-7.11	Debris, damaged and/or visibly contaminated produce shall be removed from wash areas/dump tanks to the extent possible.			✓				
P-8	Containers, Bins and Packaging							
P-8.1	Specifications for all packaging materials that impact on finished product safety shall be provided and comply with prevailing regulations.	R			✓			Operation did not have specifications for packaging materials documented.
P-8.2	Operation has written policy regarding storage and post-storage handling of product-contact containers.	WP		✓				
P-8.3	Operation has written policy regarding whether product-contact containers are permitted in direct contact with the ground.	WP		✓				

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P-8.4	Operation has written policy regarding inspection of food contact containers and bins prior to use.	WP		✓				
P-8.5	Operation has written policy regarding acceptable product-contact containers.	WP	•	✓				
P-8.6	Operation has written policy prohibiting use of product-contact containers for non-product purposes unless clearly marked or labeled for that purpose.	WP		✓				
P-8.7	Pallets shall be kept clean and in good condition as appropriate for their intended use.			✓				
P-9	Storage							
P-9.1	Product storage areas and conditions shall be appropriate to the commodities stored.			✓				
P-9.2	Iced produce is handled so as not to serve as a source of contamination.						✓	No iced produce.

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P-9.3	Non-product storage areas shall be maintained so as not to be a source of product or materials contamination.			✓				
P-9.4	Materials and packaging materials shall be protected from contaminants.			✓				
P-9.5	Adequate space shall be maintained between rows of stored materials to allow cleaning and inspection.	WP		✓				
P-9.6	All chemicals shall be stored in a secure separate area. All chemicals shall be properly labeled.			✓				
P-9.7	When produce is cooled, it is cooled to temperatures appropriate to the commodity according to current established regulatory or industry standards.	R		✓				Cooler temperatures are monitored electronically.

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P-9.8	Where temperature control is required for food safety, cooling facilities shall be fitted with temperature monitoring equipment or suitable temperature monitoring device.	R		✓				
P-9.9	Cooling equipment shall be maintained so as not to be a source of product contamination.		•	✓				
P-10	Transportation (Packinghouse to Customer)							
P-10.1	There is a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.	WP					✓	Operation does not require transporters to be a specified temperature, only for the unit to be chilled.
P-10.2	Prior to loading, the vehicle shall be pre-cooled.	WP, R		✓				
P-10.3	The refrigerated transport vehicles shall have properly maintained and fully functional refrigeration equipment.	WP		✓				

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P-10.4	Where required, temperatures of product are taken and recorded prior to or upon loading.	WP					✓	Temperatures of product are not required.
P-10.5	The Operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e.g., trailer).	WP, R	•	✓				Shipping department completes a checklist prior to loading trucks to verify the cleanliness and functionality of the units.
P-10.6	Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce.			✓				

Code Key: A=Assessment of Risk; WP = Written Policy/Procedure/Plan; R = Record

Additional Auditor Comments:

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USDA, AMS, Specialty Crops Program Harmonized GAP Plus+ CORRECTIVE ACTION REPORT	Report #: <div style="text-align: center;"> 1 of 2 </div>
Company Name/Farm: Quincy Tomato Corporation	Date: 6/12/2020
Lead Auditor: Elizabeth Miller	
Crop(s): Plum (Roma) Tomatoes	
Description of Non Conformity: No written food fraud plan was available for review.	
Notified company staff at time of finding non-conformity (Yes or No): Yes	
Checklist question number and/or section of auditee food safety plan associated with non-conformity: G 13.1 b	
Corrective Action Proposed and Time Frame for Implementation: <i>(Attach separate sheet if necessary)</i>	
Company Representative Signature: <i>Signature affirms statements concerning Non-Conformity, Corrective Action, and Implementation are correct.</i>	
Auditor signature for acceptance of proposed corrective action and timetable for implementation:	

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USDA, AMS, Specialty Crops Program Harmonized GAP Plus+ CORRECTIVE ACTION REPORT	Report #: <div style="text-align: center;"> 2 of 2 </div>
Company Name/Farm: Quincy Tomato Corporation	Date: 6/12/2020
Lead Auditor: Elizabeth Miller	
Crop(s): Plum (Roma) Tomatoes	
Description of Non Conformity: Operation did not have specifications for packaging materials documented.	
Notified company staff at time of finding non-conformity (Yes or No): Yes	
Checklist question number and/or section of auditee food safety plan associated with non-conformity: P-8.1	
Corrective Action Proposed and Time Frame for Implementation: <i>(Attach separate sheet if necessary)</i>	
Company Representative Signature: <i>Signature affirms statements concerning Non-Conformity, Corrective Action, and Implementation are correct.</i>	
Auditor signature for acceptance of proposed corrective action and timetable for implementation:	

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