

Records & Documentation Requirements

GAP AUDITS: Part 2: Field Harvest & Field Packing

Procedures	Records	Documents
<p>2-5. Written response plan and emergency clean-up procedure in case of major spill or leakage of field toilet facilities.</p> <p>2-11. Written procedure in the event of glass/plastic breakage during harvest.</p> <p>2-12. Written procedure in the event of chemical contamination of product.</p> <p>2-14. Policy that harvest/product containers are not used for non-produce items during the harvest season.</p> <p>2-18. Policy in place that harvested product is covered as it moves out of the field.</p>	<p>2-15. Water test results showing potability for water applied to harvested products.</p>	<p>2-1. Pre-harvest assessment of each crop production area with risks and potential sources of contamination; dated, signed, with projection of harvest date.</p> <p>2-6. Records of cleaning and/or sanitizing of harvest containers and bulk hauling trucks; cleaning schedule is in food safety plan.</p> <p>2-7. Records of cleaning and regular disinfection of hand harvest tools and equipment; policy for cleaning equipment for harvest equipment and harvesting aids; cleaning schedule is in food safety plan.</p> <p>2-19. Documentation that only new or sanitized containers are used for ranch or field packing; written sanitation logs and procedures for sanitizing any reused container.</p> <p>2-21. Labels, logs, records or systems to uniquely identify product as it moves out of the field to enable traceability.</p>

