

**GOOD AGRICULTURAL
PRACTICE
(GAP)
GUIDELINES**

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Good Agricultural Practice (GAP) Guidelines

The guidelines detailed below are for use by Fresh Kist Produce, LLC. growers/shippers. The implementation of these guidelines is ongoing. Compliance with guidelines shall be verified by third party audits conducted by PrimusLabs.com. The guidelines detailed below are a guide and are not intended to represent the full scope of an actual audit which will address additional areas that may not be covered in these guidelines at this time.

I. Growing Fields

- a. Fields used to grow Fresh Kist Produce, LLC. products shall not have been used for animal production and shall not be in proximity to animal feed lots, grazing areas, or sewage disposal sites.
- b. If land history cannot be established soil from the fields used to grow Fresh Kist Produce, LLC. products must be tested or have a letter of guarantee that ensures that heavy metal residues meet all established U.S. federal and state standards.

II. Fertilizer

- a. All growers shall maintain specifications, Material Safety Data Sheets, and application records for all chemical fertilizers used to grow Fresh Kist Produce, LLC. products.

III. Water Quality

- a. All water sources for the irrigation of Fresh Kist Produce, LLC. products must be clearly identified and traceable.
- b. No animal production or grazing shall be conducted in proximity to any surface waters used to irrigate Fresh Kist Produce, LLC. products.
- c. All water sources for irrigation of Fresh Kist Produce, LLC. products must be tested for Coliforms and *E.coli* bacteria on a yearly basis. Any water source testing positive for *E.coli* shall not be used to irrigate fields of Fresh Kist Produce, LLC. product until testing negative for *E.coli*.
- d. The water used in any hand spraying application must be obtained from a clean and potable water supply and should be periodically tested to ensure its microbiological quality.

IV. Pesticide Usage/Control

- a. It is recommended that a licensed PCA (Pest Control Advisor) or equivalent make pesticide recommendations for Fresh Kist Produce, LLC. product.
- b. Any pesticide application to Fresh Kist Produce, LLC. product must be performed by a licensed applicator.
- c. All pesticide application records must be maintained in accordance to all federal and state regulations.
- d. Pesticide residue analysis may be conducted on a random basis from product at field or port-of-entry cold storage facility.

V. Employee Hygiene and Safety

- a. No employee known to be a carrier or exhibiting symptoms of an infectious disease (i.e. nausea, diarrhea, fever, etc.) shall be allowed to harvest Fresh Kist Produce, LLC. product.
- b. Any rashes, open cuts, or sores on hands must be covered with a sanitary dressing and a latex/vinyl gloves.
- c. Adequate and properly stocked (soap, disposable paper towels and water) toilet and hand washing facilities shall be located within reasonable proximity to all field workers harvesting Fresh Kist Produce, LLC. product.
- d. All field workers must wash their hands prior to starting work and after every toilet use and break.
- e. All shipper/growers shall have written employee sanitation and hygiene programs and shall maintain a continuous documented training program for all field workers.

VI. Harvest Practices

- a. A properly concentrated chlorine sanitizing solution (or equivalent) shall be readily available at the harvesting site to allow the field workers to sanitize their knives prior to start-up and every return to work after breaks or lunches.
- b. Mechanical packing line equipment shall be cleaned and sanitized daily.
- c. Written sanitation standard operating procedures (SOP's) shall be maintained for all field implemented/equipment cleaning and sanitizing.

VII. Post Harvest Cooling

- a. Field harvested product shall be transported to the cooling facility in sufficient time to prevent temperature damage.
- b. For product cooled by ice slurry injections, the ice shall be from a potable water source and shall be chlorinated.
- c. Product that is water and vacuum cooled shall have the pH and chlorine concentration continuously monitored to ensure proper levels.
- d. Standard operating procedures (SOP's) for all cooling processes shall be written and available for review.

VIII. Transportation to Cooler

- a. All shipper/grower transport trailers must be dedicated to only produce transportation.
- b. All trailers must be free of damage and kept sanitary.
- c. Standard operating procedures (SOP's) for transport sanitation and temperature control shall be written and available for review.

IX. Transportation from Cooler

- a. All transport trailers must be dedicated to only produce transportation.
- b. All trailers must be free of damage and kept sanitary.
- c. All trailers shall be pre-cooled prior to loading at the cooler.
- d. Standard operating procedures (SOP's) for transport sanitation and temperature control shall be written and available for review.

X. Product Traceability/Recall Program

- a. All product shall be properly coded with a pack date and code system that allows traceability to the individual growing field.
- b. Each grower/shipper shall have a written recall program that clearly outlines key contacts, responsibilities, and communication procedures.
- c. A mock recall shall be conducted on a yearly basis.
- d. Shipping records must show the destination, case quantities, and pack dates/lot numbers for every load of Fresh Kist Produce, LLC. products.

XI. Auditing

- a. PrimusLabs.com will conduct periodic announced or unannounced audits of Fresh Kist Produce, LLC.'s grower/shippers. All facilities and records pertaining to Fresh Kist Produce, LLC. product shall be accessible to any authorized PrimusLabs.com representative.