

Food Safety Self-Audit / Watermelon Farms

Watermelon Good Agricultural Practices

Yes = affirmative finding

No = negative finding

N/A = not applicable

Date of Self-Audit

Auditor Printed Name

1. General Farm Conditions

#	Question		Yes	No	Corrective Action (if needed)	N/A
1.1	Has designated an individual responsible for food safety					
1.2	Has eliminated or reduced use of wooden surfaces (except pallets)					
1.3	Has general map or description of farming operations					
1.4	Domestic animals (dogs, cats, horses, etc.) are restricted from growing areas					
1.5	Stacks of debris or materials that might harbor or provide habitat for animals or pests have been removed					
1.6	A routine review of field environments with checklists is done and records of findings and corrections are maintained	D				
1.7	A documented food safety program that incorporates GAP has been implemented	D				
1.8	A pre-harvest inspection was performed on the block being harvested and the block was cleared for harvest.					
1.9	If pre-harvest inspections have discovered issues, buffer zones have been clearly identified and are being re-inspected at time of audit	D				
1.10	The farmer has attended a GAP food safety class within the past 12 months	D				
1.11	All farm sites under this firms management are GAP inspected	D				

D Recommended Documentation

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2. Farm History

#	Question		Yes	No	Corrective Action (if needed)	N/A
2.1	Title search or signed document shows land has not been used for industrial, toxic waste, or landfill purposes (if yes, skip to 3.1)	D				
2.2	Animal husbandry has not been conducted on the farm in the last 12 months on ground that will be cultivated and/or harvested this season					
2.3	Toxic waste disposal has never been conducted on farm					
2.4	Incinerator waste has never been disposed on the farm					
2.5	Farm doesn't occupy land previously used as landfill					
2.6	If on landfill land, history of landfill is available for review					
2.7	If on landfill or for waste disposal, a negative environmental audit has been conducted	D				
2.8	When previous land use history indicates a possibility of contamination, preventative measures have been taken to mitigate the known risks and soils have been tested for contaminants and the land use is commensurate with test results	D				
2.9	Crop production areas that have been subjected to flooding are tested for potential microbial hazards	D				

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3. Adjacent Land Use

#	Question		Yes	No	Corrective Action (if needed)	N/A
3.1	Adjacent land is not used for municipal waste storage or application	D				
3.2	If adjacent land is used to store municipal waste, the waste has been composted or is securely stored and records are available	D				
3.3	If adjacent land is used to store municipal waste, and pollution control measures are not adequate, analytical tests have been conducted for heavy metals, toxins, etc. by the land owner/user and records are available. If not available, the watermelon grower will conduct such tests on land adjacent to boundary.	D				
3.4	Adjacent land is not used for animal husbandry or fowl production					
3.5	If adjacent land is in animal husbandry or fowl production, physical barriers to prevent movement of animal waste onto farm are in place – ditch, berm, slope, dike, etc.					
3.6	If requested by regulatory authorities, a pre-harvest E.coli test of soil adjacent to animal or fowl operation is negative	D				
3.7	Adjacent land is not used to store animal manure					
3.8	Animal manure in adjacent fields has been composted and is securely stored (tarpred or walled)					
3.9	If requested by regulatory authorities, a pre-harvest E.coli test in soil near the manure storage site was negative – provide lab result	D				

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4. Fertilizer Usage

#	Question		Yes	No	Corrective Action (if needed)	N/A
4.1	Fertilizer and other soil amendment use records are available reviewed and current (conventional or organic)	D				
4.2	Has a supplier list and a letter or certificate from the supplier stating the source of the fertilizers, manure or other soil amendments	D				
4.3	Any animal manure and plant material used as fertilizer have been properly composed					
4.4	Biosolids (human waste, sludge) have not been applied as a soil supplement					
4.5	Raw manure is not used as a soil amendment on watermelons that are within 120 days of harvest or 2 weeks prior to planting					

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5. Pesticide Usage and Control

#	Question		Yes	No	Corrective Action (if needed)	N/A
5.1	Pesticide application records and licensed applicators signatures are on file	D				
5.2	Pesticides used are authorized by the EPA for a given crop					
5.3	Pesticide applications are made by trained or certified applicators					
5.4	Appropriate pre-harvest intervals are observed and documented	D				
5.5	Written procedures for calibrating spray equipment are documented	D				
5.6	Designated individual responsible for periodic inspection of the equipment used to apply pesticides for mechanical breakdown or parts failure					
5.7	Water used to mix pesticides for any foliar application is documented to be free of E.coli – note source	D				
5.8	There is an up-to-date inventory of chemicals stored for use in the field	D				
5.9	Pesticides and empty containers (until disposed of) are stored in a locked or secure location					
5.10	Monitoring of pesticide applications or pesticide residue analysis is conducted by regulatory authorities					
5.11	MSDS (Material Safety Data Sheet) are available to employees for all chemicals they work with or may be exposed to					
5.12	Pesticides, fertilizers, sanitizers and other chemicals are stored in original containers					

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6. Chemical Applications and Procedures

#	Question		Yes	No	Corrective Action (if needed)	N/A
6.1	Company personnel or contracted personnel that apply pre-harvest and/or post harvest materials are licensed. Company personnel or contracted personnel applying materials have been trained on its proper use	D				
6.2	There is a standard operating procedure or instructions on what measures should be taken in the case of product contamination by chemicals, petroleum, pesticides or other contaminating factors	D				
6.3	Documentation exists that shows the individual(s) making decisions for crop protection is qualified to do so	D				
6.4	Documentation is available that shows employees who handle crop protection materials are trained or are under the supervision of a trained individual	D				
6.5	Crop protection application records are up to date and available for review	D				
6.6	High risk areas (e.g. spray equipment, equipment shops, sheds) are monitored					
6.7	Inventory records of agricultural chemicals are maintained	D				
6.8	Inventory records are periodically reconciled with the inventory	D				
6.9	When applying crop protection applications, posting should take place on area of treatment according to prevailing Federal, State and/or Local standards and guidelines					
6.10	To avoid drift, crop protection applications should not be applied when winds are in excess of 10 mph					

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7. Irrigation Water

#	Question		Yes	No	Corrective Action (if needed)	N/A
7.1	The source of irrigation water (pond, stream, well, municipal, other) is documented	D				
7.2	The type of irrigation used (flood, drip, sprinkler overhead, others) is documented	D				
7.3	There are regular tests for E.coli or fecal coliforms on water source	D				
7.4	If a municipal water source, there is an annual testing or annual certification analysis from supplier	D				
7.5	If from a well source, there is a quarterly and before production testing for E.coli and plans for remedial actions are in place if a positive E.coli is detected	D				
7.6	If a well reservoir is used, it is tested before production begins and monthly thereafter if E.coli is detected. A remedial plan is in place for a positive E.coli finding.	D				
7.7	Untreated surface water is not used on watermelon that will be consumed; however, if treated surface water is used, the treatment is documented and available, and the farm has tests of the treated water monthly and before production begins and accepts the water only if levels of E.coli are below 126 MPN/100 ml (average of 5 samples). A remedial action plan is in place for positive samples	D				
7.8	Reclaimed water is not used on edible crops unless weekly tests show water meets microbial standards for potable water for foliar use, or recreational water standards if for other applications.	D				

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7.9	If the water authority requires re-use of water and where microbial testing documents levels are in conflict with food safety requirements, the State or Water District Authority has been contacted to resolve the conflict between the requirements of this document and the reuse recommended	D				
7.10	Channel, ditches and reservoirs are inspected and cleaned routinely					
7.11	If E.coli (or fecal coliforms) are detected in irrigation water above 126/100 ml, corrective measures are taken to minimize the potential for microbial contamination	D				

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8. Sewage Treatment

#	Question		Yes	No	Corrective Action (if needed)	N/A
8.1	The farm sewage treatment system/septic system is functioning properly and there is no evidence of leaking or runoff					
8.2	There is no municipal/commercial sewage treatment facility or waste material landfill adjacent to the farm					

9. Wild Animals

#	Question		Yes	No	Corrective Action (if needed)	N/A
9.1	Measures are taken to reduce the opportunity for wild animals to enter fields					
9.2	Fields are monitored for the presence or signs of wild animals entering the land					
9.3	Any watermelons or plants that have come into contact with animal or fowl intrusion have been identified and disposed of to minimize any spread of pathogens					
9.4	Measures are taken to restrict access of livestock to the source or delivery system of crop irrigation water					

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10. Manure & Composted Manure

#	Question		Yes	No	Corrective Action (if needed)	N/A
10.1	Manure lagoons located near or adjacent to crop production areas are maintained to prevent leaking or overflowing, or measures have been taken to stop runoff from contaminating the crop production areas					
10.2	Manure stored near or adjacent to crop production areas is contained to prevent contamination of crops					
10.3	No raw manure has been used within 120 days of harvest					
10.4	Untreated manure is properly stored prior to use					
10.5	Only composted manure and/or treated biosolids are used as soil amendment					
10.6	Composted manure and/or treated bio-solids are properly treated, composted, or exposed to environmental conditions that would lower the expected level of pathogens					
10.7	Composted manure is properly stored and is protected to minimize recontamination					
10.8	Analysis reports are available for composted manure/treated bio-solids	D				
10.9	There are measures in place to minimize recontamination of manure that has already been composted					
10.10	Records of compost application rates, sources, and dates are kept on file					
10.11	Equipment used for composting is cleaned before entering production fields	D				

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11. Employees and Harvest Crews

A. Toilet Facilities

#	Question		Yes	No	Corrective Action (if needed)	N/A
11.1	Clean and sanitary toilet facilities are provided for all employees and toilets are made from cleanable material and are cleaned and sanitized daily or sufficiently often to be maintained in a clean and sanitary manner	D				
11.2	The number of toilet facilities meets state and federal requirements					
11.3	Toilets are located within ¼ mile (400 m) or a five minute walk of work areas					
11.4	All toilet facilities contain toilet paper					
11.5	There is a program for the disposal of used toilet paper in the disposal basin					
11.6	Hand washing facilities, with soap, potable water and disposable hand-drying towels, are provided. Hand sanitizers may only be used in addition to hand washing					
11.7	Field workers are instructed on need for hand washing and training is emphasized by management	D				
11.8	There are signs, in the appropriate language or pictorially, reminded workers to wash their hands after using the toilet					
11.9	Gray water is captured and disposed of away from the harvest / packing area					
11.10	If portable hand wash water tanks are used, they are cleaned and sanitized and the water is changed periodically	D				
11.11	A responsible individual with a checklist inspects toilet facilities daily for cleanliness and adequate supplies	D				
11.12	In the event of a major spill or leak of field sanitation units, a response plan is in place	D				

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11.13	If field sanitation units are not used and are not required by applicable state or federal regulations, a toilet facility is readily available for all workers					
11.14	Field sanitation units are located in a location that minimizes the potential risk for product contamination and are directly accessible for servicing					
11.15	Separate toilet facilities are provide for men and women in groups larger than 5 employees					
11.16	Single-use towels are available at all hand washing facilities and trash cans are available for them					

B. First Aid Policies

#	Question		Yes	No	Corrective Action (if needed)	N/A
11.17	There is a written policy describing procedures which specify handling / disposition of watermelon or treatment of food contact surfaces that have come into contact with blood or other bodily fluids	D				
11.18	Workers are instructed to seek prompt treatment for cuts, abrasions and other injuries and clean first aid supplies are provided	D				
11.19	First-aid kits are available and the inventory is properly maintained					

C. Habits and Conditions

#	Question		Yes	No	Corrective Action (if needed)	N/A
11.20	Food and tobacco products are only in designated areas away from watermelons. Adequate drinking water is provided	D				
11.21	There are written policies and procedures on hand washing and regarding employees who exhibit signs of illness	D				

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11.22	Employees who show signs of illness (vomiting, jaundice, diarrhea) or open or exposed sores or lesions on their hands are not permitted to perform job duties where they will come in direct contact with watermelons	D				
11.23	Workers are trained to wash their hands at the beginning of the work day, after using the toilet, after eating, before and after leaving the work area, before returning to the work area and any other time that their hands become dirty	D				
11.24	If gloves are used, there is a written company policy regarding their use	D				
11.25	There is a written company policy regarding jewelry in the workplace and the use of hair restraints	D				
11.26	Employees are trained not to urinate or defecate in the field	D				
11.27	Efforts have been made to remove excessive dirt and mud from watermelons and/or containers during harvest					
11.28	Employees do not use tobacco products in active harvest areas, areas yet to be harvested, near harvested product or storage areas					
11.29	It is evident the clothing harvesters are wearing is not posing any cross contamination risks					
11.30	Garbage containers are provided in the outlying areas of the field for the disposal of food and beverage containers, cups and paper towels.					
11.31	Documentation and an implemented policy exists that states infant or toddler aged children are not allowed in the growing area.	D				
11.32	Farmer has read OSHA Regulation 29CFR;1928.110 and exhibits a working knowledge of the regulations					

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12. Education and Training

#	Question		Yes	No	Corrective Action (if needed)	N/A
12.1	Employees are trained in food handling and food safety at least annually	D				
12.2	Employees are trained in personal hygiene paper sanitation	D				
12.3	Food handling and personal hygiene training sessions are documented with a listing of employees in attendance	D				
12.4	Supervisors are trained to recognize and look for symptoms of food borne disease	D				
12.5	Workers are trained that when they have diarrhea or symptoms of other infectious diseases such as vomiting or jaundice, they are prohibited from handling watermelons and will be shifted to other duties	D				

13. Harvest, Transport and Packaging

A. Water applied to Harvested Watermelons

#	Question		Yes	No	Corrective Action (if needed)	N/A
13.1	Water applied to harvested watermelons meets the microbial standard for potable water	D				

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B. Produce Containers

#	Question		Yes	No	Corrective Action (if needed)	N/A
13.2	Harvest implements are cleaned and sanitized on a scheduled basis	D				
13.3	Bulk bins, cartons, lids and pallets are stored and maintained in clean operational condition	D				
13.4	Reusable bins are cleaned periodically and the cleaning is documented	D				
13.5	The cleaning and sanitizing procedures of produce containers are written	D				
13.6	Bins, cartons and lids intended for product are stored in a secure, sanitary place					
13.7	Bins, cartons and lids intended for product are used only for product					
13.8	Bins, cartons and lids made of corrugated cardboard are used one time only					
13.9	All harvesting containers (including bulk hauling vehicles) that come in direct contact with watermelons are cleaned and/or sanitized prior to use and kept as clean as practicable	D				
13.10	Measures are taken during harvest to inspect for and remove foreign objects such as glass, metal, rocks, or other dangerous/toxic items					
13.11	Harvesting containers, etc. are not used for carrying or storing non-produce items during the harvest season and farm workers are instructed in this policy	D				

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C. Packaging Materials

#	Question		Yes	No	Corrective Action (if needed)	N/A
13.12	Packing materials in field are stored in a clean and sanitary location					
13.13	No evidence of rodent, bird or insect infestations is found in packaging storage areas					
13.14	Storage areas have a written and documented pest control program including the location and monitoring of traps	D				
13.15	Packing materials held in the field are held in such a way as to exclude birds and other animals					
13.16	Packaging materials are not held in the field for long periods					
13.17	Damaged containers are properly repaired or disposed of					

D. Tools and Containers

#	Question		Yes	No	Corrective Action (if needed)	N/A
13.18	Product containers are cleaned and sanitized periodically	D				
13.19	There is a written schedule for cleaning and sanitizing reusable containers	D				
13.20	Product contact tools are clean and sanitary and there is a schedule for cleaning and sanitizing	D				
13.21	All compounds used to clean reusable containers, food contact surfaces or tools are approved for that use by the EPA, FDA or other appropriate agency					
13.22	Tools, utensils, containers and knives are stored in a place that protects them from contamination					
13.23	Light bulbs and glass on harvesting equipment are protected so as not to contaminate watermelons or fields in the case of breakage					

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13.24	There is a standard operating procedure or instructions on what measures should be taken in the case of glass/plastic breakage and possible contamination during harvesting operations	D				

E. Transport in the Field

#	Question		Yes	No	Corrective Action (if needed)	N/A
13.25	Transport equipment is sanitary and cleaned as necessary	D				
13.26	Other vehicles in the field are maintained in such a way that they do not contaminate watermelons					

14. Transportation from Field-to-Pack

#	Question		Yes	No	Corrective Action (if needed)	N/A
14.1	The preload check list asks if the truck has previously been used to transport animals or animal products	D				
14.2	If the truck has been used to transport animal materials, the truck is cleaned and sanitized as required prior to loading and a record is kept of this action	D				
14.3	All transportation equipment (tractors, buses, trailers, etc.) should be regularly inspected, in good working order, and cleaned					

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15. Farm Biosecurity (Food Defense)

#	Question		Yes	No	Corrective Action (if needed)	N/A
15.1	All visitors to the location are required to follow proper sanitation and hygiene practices	D				
15.2	The company has documented food defense plan and a person has been designated to oversee it Name:					
15.3	Food defense training has been provided to all employees	D				
15.4	Employees are aware of whom in management they should contact about potential security problems/issues					
15.5	Visitors are required to check in (showing proof of identity) and out, when entering/leaving the facility	D				
15.6	The purpose of visitation to site is verified before admittance to the facility					
15.7	Visitors are prohibited from the packing/storage areas unless accompanied by an employee					
15.8	Incoming and outgoing employee and visitor vehicles to and from the site are subject to inspection					
15.9	Parked vehicles belonging to employees and visitors display a decal or placard issued by the facility	D				
15.10	Staff is prohibited from bringing personal items into the handling or storage areas					
15.11	Staff access in facility is limited to the area of their job function and unrestricted areas					
15.12	Management is aware of which employee should be on the premises, and the area they are assigned to					
15.13	A system of positive identification of employees has been established and is enforced	D				
15.14	A minimum level of background checks has been established for all employees	D				

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15.15	Routine security checks of the premises are performed for signs of tampering, criminal or terrorist action	D				
15.16	Perimeter of facility is secured by fencing or other deterrent					
15.17	Checklists are used to verify the security of points of entry	D				
15.18	Storage or vehicles/containers/trailers/railcars that are not being used are kept locked					
15.19	The off-loading of incoming materials is supervised					
15.20	The company does not accept returned (empty) containers for packing of product unless they are sanitized containers intended for reuse					
15.21	The facility has a program in place to inspect product returned to the facility for tampering	D				
15.22	The company has identified the individual(s), with at least one backup, who are responsible for recalling the product					
15.23	Company supervisors are required to undergo documented security training and attendance records are maintained	D				
15.24	Measures are taken to control vehicle access to production fields					
15.25	Wells and/or other water sources are secured					

16. Traceback and Recall Programs

#	Question		Yes	No	Corrective Action (if needed)	N/A
16.1	The grower maintains adequate record of the sale or disposition of watermelons as well as the source of all watermelons used in the farm (One step forward and one step back)	D				
16.2	If contaminated product is found, grower has a recall procedure in place	D				