

# **Fresh Products Division**

## Review of Inspection and Auditing Services





# Today's Discussion

- Fresh Products Division Inspection Services
- USDA Good Agricultural Practices and Good Handling Practices Programs
- Question and Answer





## USDA's AMS Fruit and Vegetable Programs help buyers and sellers market their fresh and processed fruit and vegetables.



www.ams.usda.gov/fv



### USDA's AMS Fruit and Vegetable Programs:

- Develop U.S. Grade Standards
- Grade and inspect product
- Collect and disseminate Market News reports and information
- Enforce Perishable Agricultural Commodities Act (PACA)
- Partner with state and industry to help overcome marketing barriers
- Provide Audit Verification Services







### NATIONWIDE SERVICE

### **Our customers include:**

- Shippers
- Processors
- Sellers
- Importers
- Farmers

- Buyers (including Government procuring agencies)
- Other financially interested parties







### **Federal**

- 110 Federally employed graders including 42 that are licensed auditors
- Coverage in 32 terminal markets
- Providing "destination/market" inspections and auditing services







### **Federal-State**

- State partnerships
- Approximately 1,500 recognized state/local government employed graders
- Providing "shipping point" inspections
  - Approximately 500 are also Federally licensed to perform market/destination inspections
  - Approximately 200 are licensed auditors





# Inspections Are Used For:

- Factual Evidence
- Quality Control
- Establishing Product Value
- Settling Claims
- Import/Export Requirements



## **Inspection Certificate**

		http://FF	PBInspect	ARKETING SERVICE ions.ams.usda.gov	PA PA	GE 1 of 2					
CARRIER	or LOT ID:	: LOT 4	6477	APPLICANT: (211)	120151)RYECO, LLC.	REQUESTED:	6/29/2010	12:29 PM			
LOADING STATUS: UNLOADED				PHILADELPHIA, PA	PHILADELPHIA, PA		6/29/2010	1:30 PM			
STATED BY: APPLICANT					SHIPPER: FOOD SOURCE UNKNOWN, CA		6/29/2010	3:35 PM			
ADDITIONAL ID: NA				UNKNOWN, CA			PASSWORD FOR ONLINE ACCESS				
ARRIER	TYPE:NA			MARKET OFFICE:	PHILADELPHIA, PA	BTWUD	V7UM861	NBDMD			
REFRIG UNIT: NA			OORS: NA	INSP SITE: APPLIC	INSP SITE: APPLICANT'S STORE FDC - PHILA., PA			\$250.00			
REMARKS		******	******				******	******			
				LOT A (QAC) -							
TEMP: 3	36° to 38°F	INSP CT:	YES N	UMBER OF CONTAINERS: 8	340 CARTON(S)		0	RIGIN: CA			
PLI: NON	GROW E		D BY BENG	GARD RANCH, INC., SALINA	AS, CA OTHER ID: 12 COUNT / WRAPP	PED					
INJURY	DAM	SER DAM	V.S. DAM		OFFSIZE/DEFECTS	•					
NA	0	0	NA	QUALITY DEFECTS							
NA	18	4	NA	CURD DISCOLORATION (C	) to 42%)						
NA	6	6	NA	DECAY (0 to 25%)							
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## Good Agricultural Practices & Good Handling Practices Audit Verification Program



GAP & GHP

AUDIT PROGRAM

FRUIT & VEGETABLE PROGRAMS



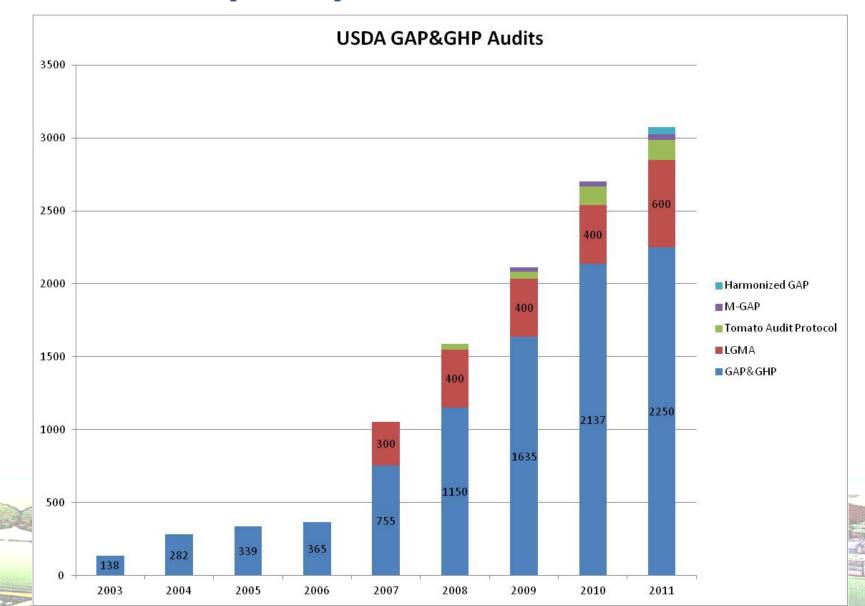


## What is the USDA GAP & GHP Audit Program?

- Established at industry request
  - Retailers began requiring suppliers to meet FDA's GAP & GHP, and Good Manufacturing Practices (GMP).
- Voluntary, competitively priced user fee
- Verifies participant's efforts to minimize microbial hazards in fresh fruits and vegetables





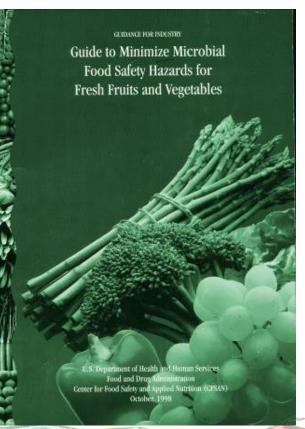




## **GAP & GHP Audit Program**

 USDA's Audit program is based on established scientific principles and utilizes the Food Drug Administration's (FDA) guidance document

• Published in October 1998





## Additional FDA Guidance Documents

- Fresh Cut Fruits & Vegetables
- Lettuce & Leafy Greens
- Melons
- Fresh Tomatoes
- Flood-Affected Crops



• To obtain copies of FDA guidance documents:

### http://www.fda.gov





## **GAP & GHP Audit Program**

- USDA works closely with:
  - Other USDA Programs such as the Agricultural Research Service (ARS) and the Natural Resource Conservation Services (NRCS)
  - Academia; specifically the National Good Agricultural Practices Program based at Cornell University

http://www.gaps.cornell.edu

 Association of Fruit and Vegetable Inspection and Standardization Agencies (AFVISA)





## **Produce Safety Alliance**

- Project to provide the produce industry and associated groups with training and educational opportunities related to current best practices and guidance, and future regulatory requirements
- Collaborative project between Cornell University, USDA, and FDA

### www.producesafetyalliance.cornell.edu



## GAP & GHP Program

- USDA GAP & GHP audits are a requirement for all fresh fruit and vegetable purchases by the USDA, AMS, Commodity Procurement Division.
- These purchases typically go into the domestic feeding programs such as the school lunch program.





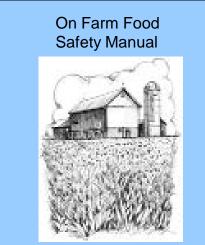
# **Planning for Food Safety Audits**

- Majority of 3<sup>rd</sup> Party Audits are buyer driven
- Check with your buyer to see what auditing firm or audit standard they will accept
- Don't be surprised if you supply to multiple retailers/food service that they will have different requirements
- Majority of auditing firms look for the same basic principles



# Prerequisites

- Must have implemented a food safety program
- Must have a designated person(s) to oversee implementation of program
- An online tool to assist with the development of food safety plans <u>www.onfarmfoodsafety.org</u>

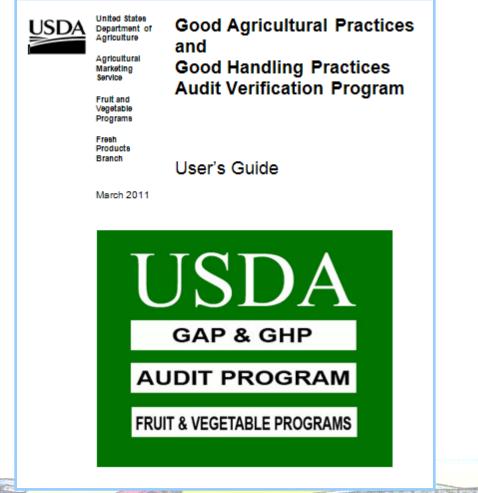




#### Agricultural Marketing Service

#### Fruit and Vegetable Programs

## GAP&GHP User's Guide





# **USDA GAP Audit Types**

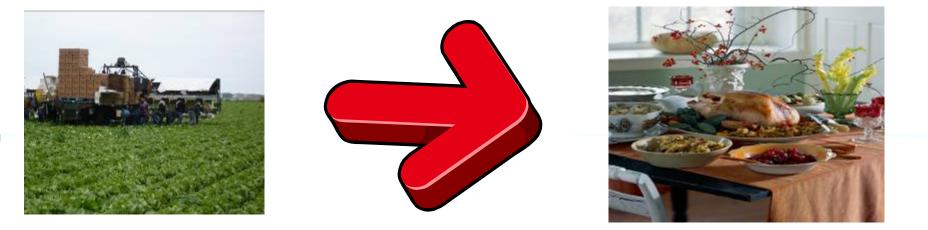
- USDA GAP&GHP Audit
- Mushroom GAPs Audit
- Tomato Audit Protocol
- Produce GAPs Harmonized Audit
- Leafy Green Marketing Agreement (LGMA)





# **USDA GAP & GHP Audit**

- Program covers entire production chain "farm to fork" and is broken down into 6 sections or "scopes".
- Optional food defense scope.





# Mushroom GAPs Audit

- For Production Areas
- Fourteen Sections (from Food Safety Programs/MGAPs Development to Employee Training)





# **Tomato Audit Protocol**

- Industry Developed Standard
- Based on Tomato Guidelines- July 2008
- Four Checklists:
- 1) Greenhouse
- 2) Open Field Production, Harvest, & Field Packing
- 3) Packinghouse
- 4) Repacking and Distribution







# Produce GAPs Harmonized Audit

- Result of the Produce GAPs Harmonization
  Initiative
- Developed by Industry
- Two Standards:
  - 1) Field Operations & Harvesting
  - 2) Post Harvest Operations



Produce GAPs Harmonization Initiative



## Leafy Green Marketing Agreement (LGMA)

- California LGMA <u>www.caleafygreens.ca.gov</u>
- Arizona LGMA <u>www.azlgma.gov</u>

Food Safety Practice:

 Proposed National LGMA <u>http://www.ams.usda.gov/AMSv1.0/leafygreensa</u> greement





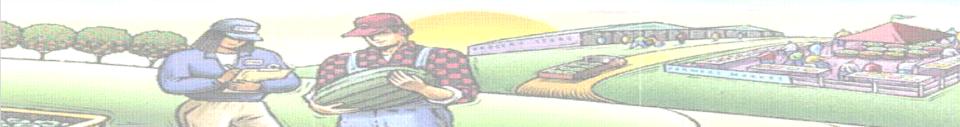
### http://www.ams.usda.gov/gapghp

#### Audit Standards and Checklists

- USDA GAP & GHP Checklist
- Produce Gaps Harmonized Food Safety Standard & Checklist
- Tomato Audit Protocol for the Fresh Tomato Supply Chain & Checklist
- Food Safety Standards for Fresh Mushrooms & Checklist
- California LGMA
- Arizona LGMA

### List of Participating Companies arranged:









#### USDA Agricultural Marketing Service GAP/GHP Audit Verification Program California

Company	Address	City, State	Audit Type Conducted	Scope(s) of Audit Conducted	Date Audit Conducted	Commodities Covered by Audit
Sun Pacific Marketing	1250 E. Myer Ave	Exeter, CA	Tomato Audit Protocol	Packinghouse- Mature Green & Roma	July, 2011	Tomatoes
Sun Pacific Marketing	1250 E. Myer Ave	Exeter, CA	Tomato Audit Protocol	Open Field Production & Harvesting Fields D-23D, D10C	July 1, 2011	Tomatoes
Tasteful Selections Ranches, Bishop NB1, NB2, R-8, R-29, R6, R12, F16, F3	6001 Snow Rd, Ste. B	Bakersfield, CA	USDA GAP&GHP Audit	Farm Review, Field Harvesting & Field Packing Activities, Storage and Transportation	July 6, 2011	Potatoes
Youngstown Grape Dist.,West Ranch	PO Box 271	Reedley, CA	USDA GAP&GHP Audit	Farm Review	July 22, 2011	Plums
				August 2011		
Adams Canyon Ranch	14950 Happy Talk Ranch Rd.	Santa Paula, CA	USDA GAP&GHP Audit	Farm Review	August 30, 2011	Avocados
Baloian Farms	446 N. Blythe Ave.	Fresno, CA	GAPs Harmonized	Post Harvest: Packinghouse, Transportation	August 23, 2011	Green Peppers, Red Peppers, Yellow Peppers
Christopher Ranch	305 Bloomfield Ave.	Gilroy, CA	USDA Harmonized Audit	Post-Harvest: Packinghouse	August 3, 2011	Green Bell Pepper
Christopher Ranch	301 Bloomfield Ave.	Gilroy, CA	USDA Harmonized Audit	Pre-Farmgate Operation	August 23, 2011	Green Bell Pepper

Downloadable .pdf files for each commodity/state showing individual farm/facilities and the audit scopes.



# Auditors

- All USDA auditors must meet uniform baseline requirements established by AMS in order to perform audits
  - Work experience and education
  - Program specific training
  - Perform a minimum number of audits
  - Be evaluated by program management



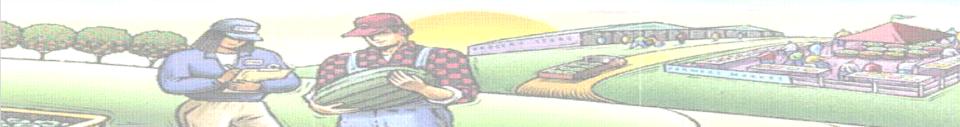


# **Requesting an Audit**

Contact your local USDA or state inspection office

### Or call USDA Fresh Products Division in Washington DC

(800) 560-7956







### **United States Department of Agriculture**



This is to verify that The Ponderosa Produce Co; Washington, DC

has successfully passed the initial elements of the voluntary

USDA Audit Program for

GOOD AGRICULTURAL PRACTICES & GOOD HANDLING PRACTICES

To verify continued adherence to the program, please visit <u>http://www.ams.usda.gov/gapphp</u> Tomatoes, Peppers & Eggplant- Farm Review, Field Harvesting & Field Packing Activities, House Packing Facility, Storage & Transportation, Traceback, and Preventative Food Defense Procedures.

Chief- Fresh Products Branch

March 2009



## Thank you!

### **Questions?**



### www.ams.usda.gov/fv

