



SQF Food Safety Audit Edition 9

Brandt Main - 75360

Summary

Audit Decision

Certified

Certificate Number

8752

Audit Rating

Excellent

Decision Date

January 29, 2025

Audit Type

Unannounced

Recertification Date

November 22, 2025

On-Site Audit Dates

December 16, 2024 - December 17, 2024

Expiration Date

February 5, 2026

ICT Dates

-

Issue Date

January 29, 2025

Facility and Scope

Brandt Main - 75360

560 Lateral B Rd.
Wapato, WA 98951 United States

Products

Apples, Apricots, Cherries, Nectarines, Peaches,
Pears, and Plums

Food Sector Categories

04. Fresh Produce, Grain, and Nut Packhouse
Operations

Scope of Certification

Processing of Apples, Apricots, Cherries, Nectarines,
Peaches, Pears, and Plums

Certification Body and Audit Team

EAGLE Food Registrations, Inc.

40 North Main Street
Suite 180
Dayton, OH 45423 United States

CB#: 40756

Accreditation Body: ANAB

Accreditation Number: 894

Lead Auditor: Todd McNeill (C-367501)

Technical Reviewer: Christina Ramsey (C-427351)

Hours Spent on Site: 12

Hours of ICT Activities:

Hours Spent Writing Report: 8

Section Responses

Audit Statement - Audit

SQF Practitioner Name - Name the designated SQF Practitioner

Response: Tim Gunderson

SQF Practitioner Email - Email of the designated SQF Practitioner

Response: Timg@ewbrandt.com

Opening Meeting - People Present at the Opening Meeting (Please list names and roles in the following format Name: Role separated by commas)

Response: Armando Haro: SQF Backup Practitioner, Dana Brandt: Owner, Todd McNeill: Auditor

Facility Description - Auditor Description of Facility (Please provide facility description include # of employees, size, production schedule, general layout, and any additional pertinent details)

Response: EW Brandt Fruit is an Apple Tree Fruit Packer that packs there own fruit. All fruit is (Apples) Conventional grown Apples Only The Apples Pears Apricots Nectarines Peaches Prunes and Plumes are packed in a facility with Two packing line totaling 98,000 Sq. ft and 39,000 Sqft with associated Cold storage CA ambient storage and Dry Storage. One Apple Pear Line, One Soft Fruit line both with a dump tank. CA Storage is also on another site nearby The facility operates one line. commit to pack with controls in place in the water flume and PAA spray bars for Cross contamination control. 4 bagger and 40 packing tables. 100 Employees work in the facility. No cherries are packed by EW Brandt. The facility packs 5 days a week 6:00 to 2:30. Site was audited to customer specific requirements.

Closing Meeting - People Present at the Closing Meeting (Please list names and roles in the following format Name: Role separated by commas)

Response: Armando Haro: SQF Backup Practitioner, Dana Brandt: Owner, Todd McNeill: Auditor

Auditor Recommendation - Auditor Recommendation

Response: To approve once corrective actions are met.

2.1.1 - Management Responsibility (Mandatory)

2.1.1.1 - Senior site management shall prepare and implement a policy statement that outlines at a minimum the commitment of all site management to: i. Supply safe food; ii. Establish and maintain a food safety culture within the site; iii. Establish and continually improve the site's food safety management system; and iv. Comply with customer and regulatory requirements to supply safe food. The policy statement shall be: v. Signed by the senior site manager and displayed in prominent positions; and vi. Effectively communicated to site personnel in language(s) understood by all site personnel.

Response: Compliant

2.1.1.2 - Senior site management shall lead and support a food safety culture within the site that ensures at a minimum: i. The establishment and documentation of clear and concise food safety objectives and performance measures and their communication to all relevant staff; ii. Adequate resources are available to meet food safety objectives and performance measures; iii. Food safety practices and all applicable requirements of the SQF System are adopted and maintained; iv. Staff are informed and are aware of their food safety and regulatory

responsibilities; v. Staff are informed and held accountable for their food safety and regulatory responsibilities; vi. Staff are positively encouraged and required to notify management of actual or potential food safety issues; and vii. Staff are empowered to act to resolve food safety issues within their scope of work.

Response: Compliant

2.1.1.3 - The reporting structure shall identify and describe the site personnel with specific responsibilities for tasks within the food safety management system and identify backup for absence of key personnel. Job descriptions for the key personnel shall be documented.

Response: Compliant

2.1.1.4 - Senior site management shall designate a primary and substitute SQF practitioner for each site with responsibility and authority to: i. Oversee the development, implementation, review, and maintenance of the SQF System, including Good Agricultural/Operating Practices outlined in 2.4.2, and the food safety plan outlined in 2.4.3. ii. Take appropriate action to ensure the integrity of the SQF System; and iii. Communicate to relevant personnel all information essential to ensure the effective implementation and maintenance of the SQF System

Response: Compliant

2.1.1.5 - The primary and substitute SQF practitioner shall: i. Be employed by the site; ii. Hold a position of responsibility in relation to the management of the site's SQF System; iii. Be competent to implement and maintain HACCP-based food safety plans; and iv. Have an understanding of the SQF Food Safety Code: Primary Plant Production and the requirements to implement and maintain an SQF System relevant to the site's scope of certification.

Response: Compliant

Evidence: • During the assessment the site was verified to comply with customer specific requirements.

2.1.1.6 - Senior site management shall ensure the training needs of the site are resourced, implemented, and meet the requirements outlined in system elements 2.9 and that site personnel have met the required competencies to carry out those functions affecting the legality and safety of food products.

Response: Compliant

2.1.1.7 - Senior site management shall ensure the integrity and continued operation of the food safety system in the event of organizational or personnel changes within the company or associated facilities.

Response: Compliant

2.1.1.8 - Senior site management shall designate defined blackout periods that prevent unannounced re-certification audits from occurring out of season or when the site is not operating for legitimate business reasons. The list of blackout dates and their justification shall be submitted to the certification body a minimum of one (1) month before the sixty (60) day re-certification window for the agreed-upon unannounced audit.

Response: Compliant

Summary -

Response: Management has developed a Food Safety System for EW Brandt Fruit around Version 9.0 SQF. A policy statement states commitment to storing and packing of Apples and Soft Tree Fruit that are intended for the retail market. By taking reasonable measures and precautions to ensure food safety is met for the packing storage and shipping of Apples from the companies own orchards. In order to maintain a healthy food safety culture, EW Brandt ensures that shared values and behaviors towards food safety are implemented and communicated. EW Brandt is committed to development of a culture of food safety through upper

Management requirement and involvement in all levels of personnel development and training as stated in the documents. This is verified through training and an open communication system from employees to supervisors to upper management through meetings held formally monthly. Weekly emails show communication with meeting dates between Food Safety and Management. 4 People are on the management team for Food Safety. The commitment is posted in an easily visible location in the front reception area on a bulletin board. An Organizational Chart for this facility shows the key personnel responsible for food safety. Job descriptions for the General Manager, Food Safety Practitioner, Quality Assurance, Operations manager, Receiving Inspector, and Maintenance Manager were available in the SQF Manual. The culture for EW Brandt Grower is established through a documented food program. EW Brandt is involved with Food Safety meeting for line employees as well. A letter is present stating the SQF and Food Safety and Quality commitment and signed by Dana Brandt and Alan Brandt on 9-24-2024. The company management appears to have an open door policy in place which was evident during inspection and included interviewing personnel, upper management involvement. Spoke with line personnel, Mechanics, Cleaner, Shipping and Segregation. EW Brandt sells the own fruit on site. During the assessment the site was verified to comply with customer specific requirements.

2.1.2 - Management Review (Mandatory)

2.1.2.1 - The SQF system shall be reviewed by senior site management at least annually and include: i. Changes to food safety management system documentation (policies, procedures, specifications, food safety plan); ii. Food safety culture performance; iii. Food safety objectives and performance measures; iv. Corrective and preventative actions and trends in findings from internal and external audits, customer complaints, and verification and validation activities; v. The hazard and risk management system; and vi. Follow-up action items from previous management review. Records of all management reviews and updates shall be maintained.

Response: Compliant

2.1.2.2 - The SQF Practitioner(s) shall update senior site management on at least a monthly basis on matters impacting the implementation and maintenance of the SQF System. The updates and management responses shall be documented.

Response: Compliant

Summary -

Response: This is reviewed by Tim Gunderson SQF Practitioner. Management has identified all persons responsible for food safety and quality in an organizational chart. Contact information for all positions are shown in other documents and include alternates. EW Brandt Fruit has developed a Food Safety plan managed by T G is the SQF Practitioner on 9-24-2024 Tim has been trained in SQF Systems and HACCP by D D on February 2018 and A H The SQF Practitioner is responsible for establishing the training needs of the organization. Training and safety meetings are held to communicate to all employees their responsibility and authority for food safety. New Cleaning procedures and equipment show continuous improvement. Job descriptions are included in the SQF Manual for all relevant positions. Continuous improvement is established through the annual reviews, monthly internal audits, monitoring customer complaints, and environmental testing in the facility. There are black out periods present.

2.1.3 - Complaint Management (Mandatory)

2.1.3.1 - The methods and responsibility for handling, investigating, and resolving complaints from commercial

customers, consumers, and authorities arising from products grown or handled on-site, shall be documented and implemented.

Response: Compliant

2.1.3.2 - Adverse trends of customer complaint data shall be investigated and analyzed, and root cause established by personnel knowledgeable about the incidents.

Response: Compliant

2.1.3.3 - Corrective and preventative action shall be implemented based on the seriousness of the incident and the root cause analysis as outlined in 2.5.3. Records of customer complaints, their investigation and resolution shall be maintained.

Response: Compliant

Summary -

Response: EW Brandt monitors complaint through EW Brandt Sales and in-house through QC and Food Safety. The SQF Practitioner and related personnel review all complaint and monitor to outcomes. Management reviews of complaints are done. The SQF Practitioner has validated all food safety and quality fundamentals. All records of management reviews are kept with the SQF Practitioner, Joe Brandt Sales Manager. Produce Pro has a list of all complaints with outcomes.

2.2.1 - Food Safety Management System (Mandatory)

2.2.1.1 - The methods the site uses to meet the requirements of the SQF Food Safety Code: Primary Plant Production shall be maintained in electronic and/or hard copy documentation. They will be made available to relevant staff and include: i. Food safety policies and organization chart; ii. Products covered under the scope of certification; iii. Food safety regulations that apply to the site and to the country of sale if known; iv. Agricultural inputs/materials, packaging materials, and finished product specifications; and v. Written procedures and programs (Good Agricultural Practices and/or Good Operational Practices) and other documentation necessary to support the development, implementation, maintenance, and control of the SQF System (e.g., food safety plans, validation, and verification).

Response: Compliant

2.2.1.2 - Food safety plans, Good Agricultural/Operating Practices, and all relevant aspects of the SQF System shall be reviewed, updated, and communicated as needed when any potential changes implemented have an impact on the site's ability to deliver safe food. The reason for the change shall be documented.

Response: Compliant

Summary -

Response: The SQF Practitioners are responsible for developing and maintaining the SQF System. Tim Gunderson is the SQF Practitioner also ensure that the Food Safety manual is available for all relevant team members. Meetings are held with various Supervisors, and Key personnel to ensure the Food Safety system is operational weekly. At minimum, the following are documented in the system manual: Scope of Certification, Food Safety Management System. Changes are made and validated by the facility SQF Practitioners. The methods and procedures the site uses to meet the requirements of the SQF Food Safety Code, Food Manufacturing shall be maintained in electronic and hard copy. All documents are made available to relevant staff. A summary of the organization's food safety policies and the methods meet SQF version 9.0 requirements. Reviewed over a period of a weeks in September 2024. The food safety policy statement and

organization chart. All produce packed complies to USDA, WSDA, and FSMA standards. The food safety system is based on HACCP and Codex.

2.2.2 - Document Control (Mandatory)

2.2.2.1 - The methods and responsibility for maintaining document control, including records, shall be documented and implemented. They shall ensure that documents and records are i. Controlled; ii. Current; iii. Safely stored to prevent unauthorized access, loss, damage, and deterioration; iv. Organized in a registry or listing form; and v. Readily accessible in a manner that ensures employees use up-to-date and current policies, procedures (work instructions/task lists), and forms when documenting food safety related activities.

Response: Compliant

Summary -

Response: A document control program is in place with a list of all documents in the food safety System. Spreadsheet is reviewed and stored on the company Server. AS 400.

2.2.3 - Records (Mandatory)

2.2.3.1 - All manual or electronic/digital records shall be legible, suitably authorized, and/or signed by those undertaking activities to demonstrate that inspections, supervisory reviews, testing, and other essential activities have been completed.

Response: Compliant

2.2.3.2 - Records shall be retained in accordance with periods specified by a customer or regulations or at a minimum no less than product shelf life.

Response: Compliant

Summary -

Response: Sighted document for past year showing the records are maintained and checked off by the food safety practitioner. The program has documents for daily monitoring of activities. Sighted documents for Monitoring of Chemical, Cleaning, Wash-water, Scales, Temperature, shock storage by locations, and Transportation.

2.3.1 - Plant Variety/Hybrid or Product Development

2.3.1.1 - The methods and responsibility for designing, developing, and converting product concepts (e.g. new varieties, hybridization, crops, species) to commercial realization shall be documented and implemented and comply with regulatory and customer requirements. Records for new products testing, shelf life, and final approvals shall be maintained.

Response: Compliant

2.3.1.2 - The food safety plan shall be reviewed and revised accordingly for each new product and its associated process through conversion to commercial production and distribution, or where a change to inputs, process, or packaging occurs that may impact food safety.

Response: N/A

Evidence: • No new product are produced

2.3.1.3 - New products shall be tested and inspected to ensure they meet stated shelf life, maximum residue limits (MRLs), and other regulatory and customer requirements (e.g., potency, strength, purity).

Response: N/A

Evidence: • No new products are produced

2.3.1.4 - The process flows for all new and existing processes shall be designed to ensure that products meet specifications and to prevent cross-contamination.

Response: Compliant

Summary -

Response: No new products are produced. New varieties grown and packed and handled the same as other varieties of Apples and Soft Fruits.

2.3.2 - Specifications (Agricultural Inputs, Packaging, Harvested Product, and Contract Services)

2.3.2.1 - Specifications and/or descriptions for seeds, agricultural inputs, packaging, and contract services that impact finished product safety shall be documented, approved, comply with relevant legislation, and kept current through a review process.

Response: Compliant

2.3.2.2 - Food contact packaging, seeds, and agricultural inputs shall be verified to ensure product safety is not compromised and the material is fit for its intended purpose. Verification shall include certificates of conformance, certificate of analysis, or sampling and testing (refer to 2.4.4.1).

Response: Compliant

2.3.2.3 - Finished product specifications shall be documented, approved by the site and its customer where applicable, accessible to relevant staff, and kept current through a review process. Specifications shall include, where applicable: i. Microbiological, purity, strength, composition, and agricultural chemical limits; ii. Maximum residue limits (MRLs) for pesticides; and iii. Labeling and packaging regulatory and customer requirements.

Response: Compliant

2.3.2.4 - The methods and responsibilities for managing contract farms, services (e.g., spraying), packers, or storage and distribution facilities shall be documented and implemented to ensure the following are being met: i. Contract farms and services shall comply with the SQF Food Safety Code: Primary Plant Production and relevant regulatory and customer requirements; ii. Changes to contractual agreements are approved by both parties and communicated to relevant personnel; and iii. Records of all contract reviews and changes to contractual agreements and their approvals are maintained.

Response: Compliant

2.3.2.5 - A register or listing of all specifications and/or descriptions for seeds, agricultural inputs, packaging, and labels, finished products, and contract services shall be maintained and kept current.

Response: Compliant

Summary -

Response: Materials Receiving Guidelines detail the requirements for EW Brandt Fruit. There are procedures for Tree Fruit Packing and Storage and shipping. Storage and handling procedures are written in the system with all input Shook and Chemicals from suppliers. Written SOP's are written and reviewed against all

procedures. All companies are vetted from materials, ingredients, packaging materials, and services that impact finished product safety and quality are supplied by approved suppliers. Non-approved suppliers are not used. Validation activities meet WSDA requirement for packing. A register of approved suppliers and product used post harvest is kept in the vendor manual, as well as electronically. All apples are tested for MRL's to determine where they can be sold too by PAL Matrix in Portland Oregon for the orchard. Materials Receiving Guidelines detail the requirements for QA and acceptance, receiving procedures for Apple, Apricot, Nectarines, Peaches, Prunes, Pears, and Plums packing and storage. Storage and handling procedures are written in the system with all input from suppliers. Written SSOP's are written and reviewed against all procedures. All companies are vetted to all materials, ingredients, packaging materials, and services that impact finished product safety and quality are supplied by approved suppliers. Validation activities meet WSDA, USDA, and customer requirement for packing. A register of approved suppliers and product used post harvest is kept in the vendor manual, as well as electronically. All fruit is Global GAP approved in 2024 through Eagle Certification Group in Good Standing.

2.3.3 - Approved Supplier/Input Purchasing Program (Mandatory)

2.3.3.1 - Seeds, agricultural inputs, harvested product, market-ready product, and packaging materials that impact finished product food safety shall be supplied by an approved supplier. The methods and responsibility for selecting, evaluating, approving, and monitoring an approved supplier shall be documented and implemented. The approved supplier program shall contain at a minimum: i. A risk level assigned to each supplier that is based on the past performance of the supplier, criticality to the site, food safety risk, and other relevant factors determined by the site; ii. Agreed specifications; iii. A summary of the food safety controls implemented by the approved supplier, including regulatory compliance and licensing where applicable; iv. Methods for granting approved supplier status; v. Methods and frequency of monitoring approved suppliers, which may include testing, receiving inspection, and/or supplier audits; vi. Methods and frequency of reviewing approved supplier performance and status. Where supplier audits are used as a monitoring tool, they shall be based on risk and conducted by individuals knowledgeable of applicable regulatory and food safety requirements and trained in auditing techniques. A register or list of approved suppliers and records of monitoring activities shall be maintained. Code Amendment #2 Approved supplier registers shall include supplier contact details. All approved and emergency suppliers shall be registered.

Response: Compliant

Evidence: • During the assessment the site was verified to comply with customer specific requirements.

2.3.3.2 - The receipt of seeds, agricultural inputs, harvested product, market-ready product, and packaging materials from non-approved suppliers shall be acceptable in an emergency situation, provided they are inspected or analyzed before use.

Response: Compliant

2.3.3.3 - Agricultural inputs, harvested product, market-ready product, and packaging materials received from other sites under the same corporate ownership shall be subject to the same specification requirements (refer to 2.3.2), approved supplier requirements, and receiving inspections as all other material providers.

Response: Compliant

Summary -

Response: Apples are all SQF certified grown by EW Brandt Fruit Packing materials have third party certification along with letter stating audited to compliance for food contact. An Approved supplier program is

in place and sighted for approving of suppliers based meeting requirement and each supplier is to fill out a questionnaire about being able to meet the requirements of packing Apples. A register of approved suppliers is on a register. The list is extensive for meeting g requirements for 40 plus suppliers listed. i.e. Fruit Packer supply, Michelsons, US Syntec, CH2O, Sims, Georgia Pacific etc. All companies used are ones that supply products standard for the industry as well as back up suppliers. During the assessment the site was verified to comply with customer specific requirements.

2.4.1 - Food Legislation (Mandatory)

2.4.1.1 - The owner/senior site manager shall ensure that, at the time of delivery to its customer, the food supplied shall comply with food safety and production legislation applicable in the country of use and sale, if known. Any specific licensing requirements or commodity-specific regulations shall be maintained and kept current.

Response: Compliant

2.4.1.2 - The methods and responsibility for ensuring the organization is kept informed of changes to relevant legislation, scientific and technical developments, emerging food safety issues, and relevant industry codes of practice shall be documented and implemented.

Response: Compliant

2.4.1.3 - SQFI and the certification body shall be notified in writing within twenty-four (24) hours as a result of a regulatory warning or event. Notification to SQFI shall be by email to foodsafetycrisis@sqfi.com.

Response: Compliant

Summary -

Response: EW Brandt Fruit has an SQF Manual, which describes how the fruit keeps up with customer requirements. EW Brandt is responsible for assuring that all products packed by EW Brandt and other contracted packing facilities who are SQF certified. All Fruit complies with the customer's specifications. Customer products, materials, or equipment are not used. A Risk Assessment has been performed by Hansen Fruit around HACCP based methods. EW Brandt fruit and EW Brandt marketing are responsible for implementing procedures to comply with origin of Country. Sighted Documents for USDA and WSDA standard for product grown in Washington State and shipping outside the Country on a limited basis in 2023. Legislative requirements for Customers is obtained from the professional membership of company staff of committees like SQF & Big Fresh (United Fresh). Compliance is reviewed annually to ensure compliance to MRLs and WSDA requirements. A letter is in place to Notify SQF and Eagle Certification should a Food Safety Issue or recall become necessary.

2.4.2 - Good Agricultural/Operating Practices (Mandatory)

2.4.2.1 - The site shall ensure the applicable Good Agricultural Practices described in modules 7, 8, or 18 and the Good Operating Practices described in module 10 of this Food Safety Code are documented and implemented (refer to 2.2.1.1), or exempted according to a written risk analysis outlining the justification for exemption or evidence of the effectiveness of alternative control measures to ensure that food safety is not compromised.

Response: Compliant

Summary -

Response: Good Agriculture Storage and Distribution Practices are met. The buildings are concrete with a solid roof structure. It is secured and completely closed. The packing facility is surrounded by other business in

a rural city. All clauses of the SQF edition 9.0 have been implemented and the effectiveness of the per-requisite programs are verified by monitoring: hygiene, sanitation, customer complaints, and internal audits with Trending's. A robust food safety system for over 10 years has been in place.

2.4.3 - Food Safety Plan (Mandatory)

2.4.3.1 - A HACCP-based referenced food safety plan, developed by a responsible authority, shall be implemented in the absence of a specifically developed food safety plan for the site. The site shall: i. Maintain current records indicating that the food safety plan has been reviewed and its scope of hazard analysis, risk assessments, and control measures, such as Good Agricultural or Operational Practices, cover all products produced and sold by the site and are within the scope of certification; and ii. Document when changes in the food safety plan have impacted their Good Agricultural or Operational Practices. Note: Sites shall choose either 2.4.3.1 or 2.4.3.2 with the subsequent 2.4.3 requirements as the mandatory element.

Response: Compliant

2.4.3.2 - Where a site has developed its own food safety plan, either by choice or due to product(s) not included within the scope of a HACCP-based model as per 2.4.3.1, it shall be implemented and maintained and outline how the organization controls and assures food safety of the products or product groups and their associated processes that are included in the scope of the SQF certification. More than one HACCP food safety plan may be required to cover all products included in the scope of certification.

Response: Compliant

2.4.3.3 - The food safety plan(s) shall be developed and maintained by a team that includes the SQF practitioner and those site personnel with agricultural, technical, and/or machinery knowledge relevant to the commodities and products. Where the relevant expertise is not available on-site, advice may be obtained from other sources to assist the food safety team.

Response: Compliant

2.4.3.4 - The scope of each food safety plan shall be developed and documented including the start and endpoints of the processes under consideration and all relevant inputs and outputs.

Response: Compliant

2.4.3.5 - Product descriptions shall be developed and documented for all products included in the scope of the food safety plans. These shall reference and/or include: i. The finished product specifications; ii. Information relevant to product safety, such as it is ready-to-eat, requires further processing, and/or storage conditions; and iii. The intended use of each product, which includes target consumer groups, the potential for consumption by vulnerable groups of the population, requirements for further processing if applicable, and potential alternative use of the product.

Response: Compliant

2.4.3.6 - The food safety team shall develop and document a flow diagram covering the scope of each food safety plan. The flow diagram shall include every step in the process of primary production, all agricultural inputs, packaging material, service inputs (e.g., water, steam, gasses as appropriate), process delays, and all process outputs, including feed, waste, and rework. Each flow diagram shall be confirmed by the food safety team to cover all stages and hours of operation.

Response: Compliant

2.4.3.7 - The food safety team shall identify and document all food safety hazards that can reasonably be expected to occur at each step in the processes, including agricultural inputs.

Response: Compliant

2.4.3.8 - The food safety team shall conduct a hazard analysis for every identified hazard to determine which hazards are significant, i.e., their elimination or reduction to an acceptable level is necessary to control food safety. The methodology for determining hazard significance shall be documented and used consistently to assess all potential hazards.

Response: Compliant

2.4.3.9 - The food safety team shall determine and document the control measures that must be applied to all significant hazards. More than one control measure may be required to control an identified hazard, and more than one significant hazard may be controlled by a specific control measure.

Response: Compliant

2.4.3.10 - Based on the results of the hazard analysis (refer to 2.4.3.8), the food safety team shall identify the steps in the process where control must be applied to eliminate a significant hazard or reduce it to an acceptable level (a critical control point or CCP). In instances where a significant hazard has been identified at a step in the process, but no control measure exists, the food safety team shall modify the process to include an appropriate control measure.

Response: Compliant

2.4.3.11 - For each identified CCP, the food safety team shall identify and document the critical limits that separate safe from unsafe product. The food safety team shall validate all of the critical limits to ensure the level of control of the identified food safety hazard(s) and that all critical limits and control measures, individually or in combination, effectively provide the level of control required (refer to 2.5.2.1).

Response: Compliant

2.4.3.12 - The food safety team shall develop and document procedures to monitor CCPs to ensure they remain within the established limits (refer to 2.4.3.11). Monitoring procedures shall identify the personnel assigned to conduct testing, the sampling and test methods, and the test frequency.

Response: Minor

Evidence: • PAA range on forms not specific for allowed range on forms used for monitoring

Root Cause: Quality Control technician was using an outdated form, manager never ensured correct form was being used.

Corrective Action: Issued quality control technicians the correct forms with correct PAA Range and discarded outdated forms.

Verification Of Closeout: Quality control was using outdated form in 2024. The quality control manager never issued the new form due to health issue and the temporary manager being unaware that there was a new form. The new log is correct for recording chemicals with ranges.

Completion Date: December 19, 2024

Closeout Date: January 8, 2025

2.4.3.13 - The food safety team shall develop and document deviation procedures that identify the disposition of affected product when monitoring indicates a loss of control at a CCP. The procedures shall also prescribe actions to correct the process step to prevent recurrence of the safety failure.

Response: Compliant

2.4.3.14 - The documented and approved food safety plan(s) shall be implemented in full. The effective implementation shall be monitored by the food safety team, and a full review of the documented and implemented plans shall be conducted at least annually, or when changes to the process, equipment, inputs, or other changes affecting product safety occur.

Response: Compliant

2.4.3.15 - Procedures shall be in place to verify that critical control points are effectively monitored and appropriate corrective actions are applied. Implemented food safety plans shall be verified as part of SQF System verification (refer to 2.5).

Response: Compliant

2.4.3.16 - Critical control point monitoring, corrective action, and verification records shall be maintained and appropriately used.

Response: Compliant

2.4.3.17 - Where food safety regulations in the country of production and destination (if known) prescribe a food safety control methodology other than the Codex Alimentarius Commission HACCP guidelines, the food safety team shall implement food safety plans that meet both Codex and food regulatory requirements.

Response: Compliant

Summary -

Response: A Food Safety plan has been established that documents policies, procedures, specific standard operating procedures, recording system, and review procedures. The Food Safety Plan is based on Codex HACCP including a description of the products packed (Tree Fruit Conventional), their intended use (general public) a flow chart of the process, listing of potential hazards at each step and control procedures for those hazards. There are two control steps that include the addition of Calcium Hypochlorite Accutabs and the addition of peracetic acid (PAA) i.e. Hazard Analysis report is in place for packing of Apples with storage and Shipping. Covering inputs, control measures, Hazard identified MRL on raw Apples, and contract water, foreign object control, Pathogen listeria, E.coli and Salmonella control. Sighted the following HACCP documentation: HACCP team: Tim Gunderson is the (Team leader & SQF Practitioner) There are 4 People on the Food Safety Team. Product Description & intended use for tree fruits. Flow Chart for Apple line. i.e. flow from Receiving to Segregation. Hazard Analysis for CP including all inputs, process steps. -Hazard Analysis Report for process steps, ingredients and materials. CPs signed off by the HACCP team reviewed in September 2024 which has monthly meeting with management and EW Brandt. HACCP reviewed on 4-21-2023 by the HACCP Team. Dump tank Chlorine 720 Cl >4 PPM & Ph 6.2–6.9 PAA Spray Bar 40-80 PPM. Water was sighted at 88 degrees. There is full documentation of the validation of the HACCP program, instructions for monitoring the CPs. A food safety team with people from various responsibilities is made up to handle all issues of Food Safety. Food Safety Monitoring ranges are not on the documents used for monitoring range.

2.4.4 - Product Sampling, Inspection and Analysis

2.4.4.1 - The sampling, inspecting, and/or analyzing of agricultural inputs and finished product shall be documented and implemented. The procedures applied shall ensure: i. Inspections and analyses are completed at regular intervals as required and to agreed specifications (e.g., MRLs, purity, strength, composition as per 2.3.2) and regulatory and labeling requirements; ii. Records of all inspections and analyses are maintained; and iii. All analyses are conducted to nationally recognized methods or alternative methods which are validated as equivalent to the nationally recognized methods. Where external laboratories are used to conduct input or product analyses,

the laboratories shall be accredited to ISO 17025 or an equivalent national standard, licensed or recognized by a regulatory authority if required, and shall be included on the site's contract service specifications register (refer to 2.3.2.1). Where internal laboratories are used to conduct input or product analyses, sampling and testing methods shall be used in accordance with the applicable requirements of ISO/IEC 17025 or an equivalent national standard, including annual proficiency testing for personnel conducting analyses.

Response: Compliant

Evidence: • During the assessment the site was verified to comply with customer specific requirements.

2.4.4.2 - On-site laboratories conducting chemical and microbiological analyses that may pose a risk to product safety shall ensure the following: i. Be located separate from any food handling or packaging activity and designed to limit access only to authorized personnel; ii. Provisions shall be made to isolate and contain all laboratory waste and to manage laboratory waste separately from food waste; iii. Laboratory wastewater outlets shall at a minimum be downstream of drains that service food processing and handling areas; and iv. Signage is displayed that identifies the laboratory area as a restricted area, accessible only by authorized personnel.

Response: Compliant

Summary -

Response: Product Sampling and fruit inspection of Equipment and Corrective Preventive Action SOP define fruit is inspected and handled. .All product is inspected and tested for MRLs, PHI;s and Water is tested in the facility by inside and outside labs PAL and Eurofins who are ISO 17025 approved. The final disposition of the product is authorized by EW Brandt Fruit management and EW Brandt sales. Equipment such as forklifts, packing line equipment are the responsibility of the Maintenance Manager. Scales not operating as required are tagged and removed from service. QC records of inspection are reviewed for each lot. During the assessment the site was verified to comply with customer specific requirements.

2.4.5 - Non-conforming Agricultural Inputs and Products

2.4.5.1 - The methods and responsibility for how to control non-conforming products, agricultural inputs, and packaging shall be documented and implemented. The procedures shall ensure: i. Items are quarantined (held), identified, handled, re-worked, and/or disposed of in a manner that minimizes the risk of inadvertent use, improper use, or risk to the integrity of finished product; ii. All relevant personnel are aware of the site's hold and release instructions and approvals; and iii. Records of non-conforming product holds, release, and dispositions are maintained.

Response: Compliant

Summary -

Response: A list of non conforming product with cross reference to rework, damage, waste and inputs is in place. Sighted documents load rejection, Procedure for inspection of incoming product, Rejected Apples needing to be repacked with procedures, Tree Fruits Apples and Pears are repacked. Soft Fruits are not repacked due to short life of product. Damaged product policy, Procedures for expired product, Procedures for non compliance is monitored. Corrective actions are in place for repacking of product or product rejected at customers sight. i.e. price adjustment for decay not meeting 5% tolerances determined by EW Brandt sales are met and stored in Produce Pro inventory software.

2.4.6 - Product Rework

2.4.6.1 - The responsibility and methods outlining how harvested or packaged product or packaging are reworked shall be documented and implemented. The methods applied shall ensure: i. Reworking operations are supervised by qualified personnel; ii. Reworked product is clearly identified and traceable; iii. Each batch/lot of reworked product is inspected or analyzed as required before release; iv. Inspections and analyses conform to the requirements outlined in element 2.4.4.1; and v. Records of all reworking operations are maintained.

Response: Compliant

Summary -

Response: EW Brandt Fruit has a rework program and records for rework are present. I.e. rework records are present for each time fruit is repacked. Repacking of Honey Crisp Apples was being done due to decay. Total loss 100 Count tray pack is recorded and new pack type and quantity is included in the final Talley. Repacking is done as needed or change in sales orders. The inventory is real time used by EW Brandt on Produce Pro.

2.4.7 - Product Release (Mandatory)

2.4.7.1 - The methods and responsibility for releasing finished products shall be documented and implemented. The methods applied shall ensure: i. The product is released by authorized personnel; ii. The product is released only after all inspections and analyses have been successfully completed, reviewed, and documented; and iii. The product meets regulatory and other established food safety controls. Records of all product releases shall be maintained.

Response: Compliant

Summary -

Response: Product is placed on hold by Sales or QC (AC) following the final QC checks. The shipping logs and storage records serve as the records of release by QC personnel in the warehouse. AB Sales manager verifies the fruit that can only release product placed on hold.

2.4.8 - Environmental Monitoring

2.4.8.1 - A risk-based environmental monitoring program shall be in place for all products grown indoors and packhouse operations and include all processes and immediate surrounding areas. The methods and responsibility for the environmental monitoring program shall be documented and implemented.

Response: Compliant

2.4.8.2 - An environmental sampling and testing schedule shall be prepared. It shall at a minimum: i. Detail the applicable pathogens or indicator organisms to test for in that industry; ii. List the number of samples to be taken and the frequency of sampling; iii. Outline the locations in which samples are to be taken and the rotation of locations as needed; and iv. Describe the methods to handle elevated or undesirable results.

Response: Compliant

Evidence: • During the assessment the site was verified to comply with customer specific requirements.

2.4.8.3 - Environmental testing results shall be monitored, tracked, and trended, and preventative actions (refer to 2.5.3.1) implemented where unsatisfactory trends are observed.

Response: Compliant

Summary -

Response: A environmental risk assessment is sighted for Microbes to include Listeria, E coli and Salmonella on surfaces used for packing and storage. A matrix is in place for test of zones monthly. Eurofins for Water and compressed air testing. The data is trended by zones and colored to show areas of pathogen potential. I.e. drains in the wet areas. Data is collected for the past 6 months and trended. All data is uploaded to a computer system for real time results. Eurofins is used bi monthly testing. Zones 2-4 and a randomized sampling method of 6 sites. Reviewed 6 months of data. No issues sight on the 8 zones of tested monthly. Any test showing pathogen potential is risk analyzed and re-cleaned. ATP is completed for Zone 1 testing. During the assessment the site was verified to comply with customer specific requirements.

2.5.1 - Validation and Effectiveness (Mandatory)

2.5.1.1 - The methods, responsibility, and criteria for ensuring the effectiveness of all applicable elements of the SQF Program shall be documented and implemented. The methods applied shall ensure that: i. Good Agricultural/Operating Practices are confirmed to ensure they achieve the required results; ii. Critical food safety limits are reviewed annually and re-validated or justified by regulatory standards when changes occur; and iii. Changes to the processes or procedures are assessed to ensure the controls are still effective. Records of all validation activities shall be maintained.

Response: Compliant

Summary -

Response: Reviewed Responsibilities, Frequency, and Methods of Verification and Validation Schedule (2.5.3.1) The SQF practitioner is responsible for maintaining a record of all validation and verification activities. A schedule is maintained and validation and verification is up to date for all food safety fundamentals, calibration, critical limits, sanitation, and equipment. WSU, Washington Hort, Tree Fruit Commission WSDA. Sanitation chemical companies are all used for determining validation.

2.5.2 - Verification Activities (Mandatory)

2.5.2.1 - The methods, responsibility, and criteria for verifying monitoring of Good Agricultural/ Operating Practices, critical control points, other food safety controls, and the legality of certified products shall be documented and implemented. The methods applied shall ensure that personnel with responsibility for verifying monitoring activities authorize each verified record.

Response: Compliant

2.5.2.2 - A verification schedule outlining the verification activities, their frequency of completion, and the person responsible for each activity shall be prepared and implemented. Records of the verification of monitoring activities shall be maintained.

Response: Compliant

Summary -

Response: Verification activities are met and held in binders and electronically. Monitoring records are verified by the SQF Practitioner Reviewed Hourly Wash Water Monitoring Log. Records are complete for each month of activity in 2024. Daily Pre-Inspection Log for entire month of November. Master Sanitation Cleaning Schedule is written for daily line cleaning and 2 times weekly dump tank cleaning. ATP is also being completed daily and verified. Hygiene Sur Touch. Bi-weekly Calibration log for all of September 2024 for objective evidence that the monitoring records are being verified. Verification activities are all in place and complete.

2.5.3 - Corrective and Preventative Action (Mandatory)

2.5.3.1 - The methods and responsibility for outlining how corrective and preventative actions are determined, implemented, and verified shall be documented and implemented. The procedures shall include: i. The identification of the root cause, and ii. Resolution of non-compliances of critical food safety limits and deviations from food safety requirements that are deemed significant. Records of all investigation and resolution of non-conformities, including their corrections and preventative actions, shall be maintained.

Response: Compliant

Summary -

Response: Corrective action procedures are in place. i.e. Temperature control of refrigeration falls out of range, corrective actions are in place and recording chemical tolerance levels in the flume and dump tanks. Less than 720 -850 MV outside of Control Limits. 40-80 ppm for PAA Testing for microbes on the packing line equipment is reviewed for the facility. Testing is broken into zones 1 2 3 4. Records taken for the Apple and Soft fruit line. The Apples have one line with 3 water zones with chlorine. or PAA in the dump tank. Apples has a dump tanks with Chlorine in water flume with chlorine dioxide and or PAA. PAA was used day of audit for Conventional Fruit. All records show above tolerance levels. Apples and Pears is a single dump tanks with Chlorine which is monitored using ORP Count. Soft fruit is not washed but packed on same line.

2.5.4 - Internal Audits and Inspections (Mandatory)

2.5.4.1 - The methods and responsibility for scheduling and conducting internal audits to verify the effectiveness of the SQF System shall be documented and implemented. Internal audits shall be conducted in full and at least annually. The methods applied shall ensure: i. All applicable requirements of the SQF Food Safety Code: Primary Plant Production are audited per the SQF audit checklist or a similar tool, and objective evidence is recorded to verify compliance and/or non-compliance; ii. Corrective and preventative actions of deficiencies identified during the internal audits are undertaken (refer to 2.5.3); iii. Audit results are communicated to relevant management personnel and personnel responsible for implementing and verifying corrective and preventive actions; and iv. Changes implemented from the internal audit that have an impact on the site's ability to deliver safe food result in a review of applicable aspects of the SQF System (refer to 2.3.1.3). Records of internal audits and any corrections and corrective action taken as a result of internal audits are maintained.

Response: Compliant

2.5.4.2 - Personnel conducting internal audits shall be trained and competent in internal audit procedures. Where practical, personnel conducting internal audits shall be independent of the function being audited.

Response: Compliant

2.5.4.3 - Regular inspections during growing and harvesting of products, packing of products, plant production, and/or equipment used shall be planned and carried out to verify Good Agricultural/Operating Practices and building/equipment maintenance are compliant to the applicable SQF Food Safety Code. The site shall: i. Take corrections or corrective and preventative actions; and ii. Maintain records of inspections and any corrective actions taken.

Response: Compliant

Summary -

Response: Tim Gunderson did the internal audit on Monthly Internal inspections and Annual internal audit is being done. Tim Gunderson is the auditor for the packing facility and independent from direct management. 5

NC's were found and correct prior to the recertification audit. Internal audits are performed monthly. Tim Gunderson has the training and experience to perform the internal audits. Internal audits are done monthly by EW Brandt. Annual Internal Audit was done on 9-24 2024. Finding are recorded with pictures of findings and corrective actions are on each audit completed with an outcome.

2.6.1 - Product Identification (Mandatory)

2.6.1.1 - The methods and responsibilities for the product identification system shall be documented and implemented to ensure: i. Agricultural inputs, work-in-progress, and finished product are clearly identified during all stages of receipt, operations, storage, shipping, and transportation; ii. Finished product is labeled to the customer specification and/or regulatory requirements; and iii. Product identification records are maintained.

Response: Compliant

2.6.1.2 - The responsibility and methods used to trace product shall be documented and implemented to ensure: i. Finished product is traceable to the customer (one up) and provides traceability through the process to the agricultural input supplier and date of receipt of inputs, food contact packaging and materials, and other inputs (one back); ii. Traceability is maintained where product is reworked (refer to 2.4.3); and iii. The effectiveness of the product trace system is reviewed at least annually as part of the product recall and withdrawal review (refer to 2.6.2.1). Records for the receipt and use of agricultural inputs and packaging material and for finished product dispatch and destination are maintained.

Response: Compliant

Evidence: • During the assessment the site was verified to comply with customer specific requirements.

Summary -

Response: Method are present for identification of apples, pears and soft tree fruits. The product is identified by the Farm the fruit originated from including the date of packing, the quality of the product (per WA State Department of Agriculture Criteria), size, and the storage room the fruit was in before packing. The products packed are listed on the packing order and also on the Bill of Lading when the product is shipped. All finished product is also identified on the boxes. The type of recall and contacts are present and written into the program. During the assessment the site was verified to comply with customer specific requirements.

2.6.2 - Product Withdrawal and Recall (Mandatory)

2.6.2.1 - The methods and responsibility to withdraw or recall product shall be documented and implemented. The procedure shall: i. Identify those responsible for initiating, managing, and investigating a product withdrawal or recall; ii. Describe the procedures to be implemented by site management; iii. Outline a communication plan to inform customers, consumers, authorities, and other essential bodies in a timely manner appropriate to the nature of the incident; iv. Describe how the withdrawal and recall system is reviewed, tested, and verified least annually (mock recall); and v. Ensure that SQFI, the certification body, and the appropriate regulatory authority are listed as essential organizations and are notified in instances of a food safety incident of a public nature or product recall. Records of all product withdrawals, recalls, and mock recalls shall be maintained.

Response: Compliant

Evidence: • During the assessment the site was verified to comply with customer specific requirements.

2.6.2.2 - Investigation shall be undertaken to determine the cause of a withdrawal or recall, and details of investigations and any actions taken shall be documented and recorded.

Response: Compliant

2.6.2.3 - SQFI and the certification body shall be notified in writing within twenty-four (24) hours upon identification of a food safety event that requires public notification. SQFI shall be notified at foodsafetycrisis@sqfi.com.

Response: Compliant

Summary -

Response: Methods for identifying product during all stages of the packing process are provided in Product Trace, and Recall Procedures Written in The SOP and pre requisite programs are listed how product is identified from receiving to Shipping. Classification of recalls are written on type of recall. Receiving Tickets, Grower number, lot codes, pallet tags are in place to identify all product at any stage of packing. All packaging and post harvest applications are traceable. All fruit is accounted for Famous inventory control. A test is completed monthly, and formal recall annually. Tested on 6-6-2023. Cosmic Crisp Lot 5 Packed on 3-20-2024 and 3 other dates. Shipped to 12 customers i.e. Order 1821327 shipped on 5-20-2024 and sent to Mountain Land Apple for distribution in Utah. All fruit is identified. During the assessment the site was verified to comply with customer specific requirements.

2.6.3 - Crisis Management Planning

2.6.3.1 - The methods and responsibility for execution of a crisis management plan shall be documented and implemented. The plan shall include: i. A list of known potential dangers (e.g., flood, drought, fire, tsunami, or other severe weather or regional events such as pandemic, warfare, or civil unrest) that can impact the site's ability to deliver safe food; ii. Designated site management responsible for decision making, oversight, communications, and management of the crisis management plan; and iii. Control measures to ensure any affected product is identified, isolated, and dispositioned appropriately.

Response: Compliant

2.6.3.2 - The crisis management plan shall be reviewed, tested, and verified at least annually with gaps and appropriate corrective actions documented. Records of reviews of the crisis management plan shall be maintained.

Response: Compliant

Summary -

Response: A Crisis plan is in place and tested Annually as part of the annual review. Scenario are spelled out that could impact the business and who is to do what. The Crisis plan includes, all relevant management. Phone numbers of state and local agencies. Emergency Preparedness and evacuation routes. Maps and Procedures are in place for Personnel to follow in the event of a crisis. A crisis plan is tested annually. A scenario is done on 2-27-2024 for Ranson Ware attack effecting the ability to ship and invoice. A overriding paper system is the back up until the electronic system can be repaired.

2.7.1 - Food Defense Plan (Mandatory)

2.7.1.1 - A food defense threat assessment shall be conducted to identify potential threats caused by a deliberate act of sabotage or terrorist-like incident.

Response: Compliant

2.7.1.2 - A food defense plan shall be documented, implemented, and maintained based on the threat assessment (refer to 2.7.1.1). The food defense plan shall meet legislative requirements as applicable and shall include at a

minimum: i. The methods, responsibility, and criteria for preventing food adulteration caused by a deliberate act of sabotage or terrorist-like incident; ii. The name of the senior site management person responsible for food defense; iii. The methods implemented to ensure only authorized personnel have access to production equipment and vehicles, manufacturing, and storage areas through designated access points; iv. The methods implemented to protect sensitive processing points from intentional adulteration; v. The measures taken to ensure the secure receipt and storage of raw materials, ingredients, packaging, equipment, and hazardous chemicals to protect them from deliberate acts of sabotage or terrorist-like incidents; vi. The measures implemented to ensure raw materials, ingredients, packaging (including labels), work-in-progress, process inputs, and finished products are held under secure storage and transportation conditions; and vii. The methods implemented to record and control access to the premises by personnel, contractors, and visitors.

Response: Compliant

2.7.1.3 - Instruction shall be provided to all relevant personnel on the effective implementation of the food defense plan (refer to 2.9.2.1).

Response: Compliant

2.7.1.4 - The food defense threat assessment and prevention plan shall be reviewed and tested at least annually or when the threat level as defined in the threat assessment changes. Records of reviews of the food defense plan shall be maintained.

Response: Compliant

Summary -

Response: Food Security/Food Defense Procedures (SOP). Procedures cover visitor access, investigation of suspicious activities, staff screening, Site Perimeter, physical security, storage of chemicals, security of water and utilities, security Products in the facility and on trucks. and access to the computer system. For entrance to the facility, visitors must enter through the main entrance and provide site contact information and Identifications. Camera, are sighted around the facility. All doors are locked, truck locks and lighting surrounding the building. A challenge was done on 2-24-2024. Test was a check all building on a Sunday to ensure the facility is completely locked and secure.

2.7.2 - Food Fraud (Mandatory)

2.7.2.1 - The methods, responsibility, and criteria for identifying the site's vulnerability to food fraud shall be documented, implemented, and maintained. The food fraud vulnerability assessment shall include the site's susceptibility to product substitution, mislabeling, dilution, and counterfeiting or stolen goods that may adversely impact food safety.

Response: Compliant

2.7.2.2 - A food fraud mitigation plan shall be developed and implemented, which specifies the methods by which the identified food fraud vulnerabilities shall be controlled and how the plan is communicated to relevant personnel to ensure effective implementation.

Response: Compliant

2.7.2.3 - The food fraud vulnerability assessment and mitigation plan shall be reviewed and verified at least annually with gaps and corrective actions documented. Records of reviews shall be maintained.

Response: Compliant

Summary -

Response: EW Brandt Fruit has a food Fraud plan which states, EW Brandt Fruit complies with State and Federal Regulations. No fruit is adulterated mis-branded or contain additives that do not meet WSDA and Federal Laws for labeling. All suppliers are vetted. No organics are grown or packed. All Tree Fruit are market to meet WSDA standards and are inspected daily by State Officials.

2.8.1 - Allergen Management (Mandatory)

2.8.1.1 - The methods and responsibility for the control of allergens and to prevent sources of allergens from contaminating product shall be documented and implemented. The allergen management program shall include: i. A hazard and risk analysis and control measures of those agricultural inputs and processing aids, including food grade lubricants, that contain food allergens (refer to food safety plan 2.4.3); ii. An assessment of workplace-related food allergens that may originate from change rooms, vending machines, lunchrooms, and visitors; iii. A list of allergens that is applicable in the country of production and the country (ies) of destination if known; iv. A list of allergens that is accessible by relevant personnel; and v. Individual management plans for control of the identified allergens.

Response: Compliant

2.8.1.2 - Product labeling, in accordance with regulatory requirements, shall include allergens where risks from cross-contamination have been documented.

Response: Compliant

Summary -

Response: No allergens are associated with any product stored or produced at EW Brandt Fruit. Allergen training is done for all employees on what an allergen is and how cross contamination could be present through food brought in or purchased in vending machines

2.9.1 - Training Requirements

2.9.1.1 - The responsibility for establishing and implementing the training needs of the organization's personnel to ensure they have the required competencies to carry out those functions affecting products, legality, and safety shall be defined and documented (refer to 2.1.1.6).

Response: Compliant

2.9.1.2 - Appropriate training shall be provided for personnel carrying out the tasks essential to the effective implementation of the SQF System and the maintenance of food safety and regulatory requirements.

Response: Compliant

Summary -

Response: EW Brandt has a robust training program for packing storage and shipping of tree fruits. All employees and training is provided by EW Brandt Fruit. AH is responsible for trainings for sorter packers segregates both Apples. Additional trainings are done by US Syntec Industries for chemicals and monitoring. Hygiene and Safety Trainings in 2024 Job Responsibilities are trained on and verified by management of EW Brandt.

2.9.2 - Training Program (Mandatory)

2.9.2.1 - A training program shall be documented and implemented. It shall outline the necessary competencies for specific duties and the training methods to be applied to relevant personnel upon initial hire and for ongoing refresher training. The training program shall include at a minimum: i. Appropriate HACCP training for personnel involved in developing and maintaining food safety plans; ii. Monitoring and corrective action procedures for all personnel engaged in operating critical control points (CCPs); iii. Personal hygiene training for all personnel involved in the handling of food products and food contact surfaces; iv. Good Agricultural/Operating Practices for all personnel engaged in food handling operations; v. Allergen management, food defense and food fraud for all relevant on-site personnel; and vi. Identification and implementation of refresher training.

Response: Compliant

2.9.2.2 - Training materials, the delivery of training, and work instructions on all tasks critical to meeting regulatory compliance and the maintenance of food safety shall be provided in language(s) understood by personnel.

Response: Compliant

2.9.2.3 - Training records shall be maintained and include: i. Participant name; ii. Skills description; iii. Description of the training provided; iv. Date training completed; v. Trainer or training provider; and vi. Verification that the trainee is competent to complete the required tasks.

Response: Compliant

Summary -

Response: Sighted the EW Brandt Fruits Management Policy, CP Monitoring, allergen policy & GMP requirements. Sighted training records for: CP training for ORP PH MV monitoring with written assessment: By US Syntec. Clean up crew training: chemical handling: in Spanish by EW Brandt Personnel is the Lead Damien G Cleaner and 6 others on the cleaning crew trained by EW Brandt. LM Operations Manager runs the line for Apple and Pears and soft fruits. Chemical Injection by US Syntec. Training logs show Cleaning program training done in-house and by EW Brandt. Hygiene training is completed annually for all employees and recorded.

10.1.1 - Premise Exterior

10.1.1.1 - The location and construction of the premises and building shall ensure that: i. Adjacent and adjoining buildings, operations, and land use do not interfere with safe and hygienic operations; and ii. Relevant regulatory authority approval has been obtained and is on file.

Response: Compliant

10.1.1.2 - The methods and responsibilities applied to maintain a suitable exterior environment shall be documented and implemented. These include: i. Effective, periodic monitoring and/or inspection of the premises, the surrounding areas, storage facilities, machinery, and equipment; ii. Controls to ensure that the exterior is kept free of waste and/or accumulated debris to prevent the attraction of pests and vermin; iii. Paths, roadways, loading and unloading areas are adequately drained and maintained; and iv. Records of inspections and correction actions are maintained.

Response: Compliant

Summary -

Response: The facility has an industrial section of Wapato Washington with business surrounding the business and a major city road on one side and rail road system. The location is appropriate for packing of Apples. A business License is in place Wash State Lic # 6004622020. The site was audited to customer specific

requirements. The facility is under the FSMA produce rule and FDA number is not required. The plant is under USDA and WSDA approval.

10.1.2 - Building Interior

10.1.2.1 - Floors shall be constructed of smooth, dense, impact-resistant material that can be effectively graded, drained, easily cleaned, and is impervious to liquid. Floors shall be suitably sloped toward the floor drains at gradients to allow the effective removal of all overflow or wastewater under normal working conditions. Where floor drainage is not possible, plumbed options or other control measures shall be in place to handle overflow or wastewater.

Response: Compliant

10.1.2.2 - Drains and waste/material trap systems shall be constructed and located so that they can be easily cleaned and not present a hazard to products.

Response: Compliant

10.1.2.3 - Walls, partitions, ceilings, and doors shall be of durable construction. Internal surfaces shall have even, smooth light-colored finishes, be impervious to liquids, and shall be kept clean (refer to 10.2.5). Wall-to-wall and wall-to-floor junctions shall be designed to be easily cleaned and sealed to prevent the accumulation of food debris. Drop ceilings, where present, shall be constructed to enable monitoring for pest activity, facilitate cleaning, and provide access to utilities.

Response: Compliant

10.1.2.4 - Ducting, conduit, and pipes that convey products or services, such as steam or water, shall be designed and constructed to prevent the contamination of food, ingredients, and food contact surfaces and allow ease of cleaning (refer to 10.3.2).

Response: Compliant

10.1.2.5 - Adequate ventilation shall be provided in enclosed product handling and storage areas and meet commodity-specific regulations where applicable. All ventilation equipment and devices shall be adequately cleaned per the cleaning and sanitation program.

Response: Compliant

10.1.2.6 - Pipes carrying sanitary waste or wastewater that are located directly over product lines or storage areas shall be designed and constructed to prevent the contamination of food, materials, ingredients, and food contact surfaces, and shall allow ease of cleaning.

Response: Compliant

10.1.2.7 - Doors, hatches, and windows and their frames in food handling or storage areas shall be of a material and construction that meets the same functional requirements for internal walls and partitions. Doors and hatches shall be of solid construction, and windows shall be made of shatterproof glass or similar material.

Response: Compliant

10.1.2.8 - Stairs, catwalks, and platforms in food processing and handling areas shall be designed and constructed so they do not present a product-contamination risk and with no open grates directly above exposed food product surfaces. They shall be kept clean (refer to 10.3.2).

Response: Compliant

10.1.2.9 - The inspection/quality control area shall be provided with facilities that are suitable for examination and testing of the type of product being handled/packed (refer to 2.4.4 for internal lab requirements). The inspection area shall: i. Have easy access to handwashing facilities; ii. Have appropriate waste handling and removal; and iii. Be kept clean to prevent product contamination.

Response: Compliant

10.1.2.10 - Lighting and light fixtures in product handling areas, inspection stations, ingredient/ input and packaging storage areas, and all areas where the product is exposed shall be: i. Of appropriate intensity to enable personnel to carry out tasks efficiently and effectively; and ii. Shatterproof, manufactured with a shatterproof covering, or fitted with protective covers. Where fixtures cannot be recessed, including in warehouses, structures must be protected from accidental breakage, manufactured from cleanable materials, and addressed in the cleaning and sanitation program.

Response: Compliant

Summary -

Response: The facility is concrete with a wood solid ceiling which protect the product and does not contribute to food Safety issues. All line equipment is designed for apple packing and storage. No food product is exposed. Floors are sealed concrete with some minor cracks. The facility is a packing and cold storage operation with shipping. Walls and doors and ceilings are in good condition and properly maintained for storage of wall to floor junctions are properly maintained and constructed. Interior windows are shatter proof glass. The building is approved by The State of Washington for packing tree fruits as well as USDA.

10.1.3 - Dust, Insect, and Pest Proofing

10.1.3.1 - All external windows, ventilation openings, doors, and other openings shall be effectively sealed when closed and proofed against dust, vermin, and other pests. External personnel access doors shall be provided. They shall be effectively insect-proofed and fitted with a self-closing device and proper seals to protect against ingress of dust, vermin, and other pests.

Response: Compliant

10.1.3.2 - External doors, including overhead dock doors in food handling areas used for product, pedestrian, or truck access, shall be designed and maintained to prevent pest entry by at least one or a combination of the following methods: i. A self-closing device; ii. An effective air curtain; iii. A pest-proof screen; iv. A pest-proof annex; and v. Adequate sealing around trucks in docking areas.

Response: Compliant

10.1.3.3 - Electric insect control devices, pheromone, or other traps and baits shall be located and operated so they do not present a contamination risk to the product, packaging, containers, or operating equipment. Poison rodenticide bait shall not be used inside packing rooms, product storage areas, or food handling areas.

Response: Compliant

Summary -

Response: Windows and door close effectively and are sealed. Truck bays are open but covered with a roof structure. External doors are metal roll doors that seal to the concrete below. Electronic light traps are by entrances. Door curtains are used in segregation rooms and solid.

10.2.1 - Equipment and Utensils

10.2.1.1 - The methods and responsibility for purchasing and specifications development for equipment and utensils shall be documented and implemented. The methods shall ensure that equipment and utensils: i. Are designed, constructed, installed, and operated so as not to pose a threat to products; and ii. Meet any applicable regulatory requirements.

Response: Compliant

10.2.1.2 - Product contact surfaces and those surfaces not in direct contact with product in product handling areas, raw material storage, packaging material storage, and cold storage areas shall be constructed of materials that will not contribute to a food safety risk.

Response: Compliant

10.2.1.3 - Benches, tables, conveyors, shellers, graders, packers, and other mechanical equipment shall be hygienically designed and located for appropriate cleaning. Equipment surfaces shall be smooth, impervious, and free from cracks or crevices.

Response: Compliant

10.2.1.4 - Product containers, tubs, and bins used for edible and inedible material shall be constructed of materials that are non-toxic, smooth, impervious, and readily cleaned per the cleaning and sanitation program. Bins used for inedible material shall be clearly identified.

Response: Minor

Evidence: • Some of the tubs foam pads are torn.

Root Cause: Lack of a structured inspection and maintenance program for monitoring the condition of food contact surfaces. Additionally, the previous Safety Manager had not trained more personnel to identify & report areas of worn padding

Corrective Action: • The worn-out padding was immediately replaced with food-safe material. • A deep cleaning and sanitation process was conducted on the affected workstation. • The non-conformance was communicated to the warehouse management team to ensure awareness. reventive Actions (Long-Term Solutions): 1. Inspection & Maintenance Program Implementation: o Added additional inspection tasks to daily and monthly inspection checklist. o Assign a designated staff member to inspect and document the condition of tables and padding. 2. Employee Training & Awareness: o Train all relevant employees on how to inspect surfaces and identify wear before it becomes a non-conformance. o Incorporate this training into routine monthly safety meetings. 3. Verification & Continuous Improvement: o Conduct periodic internal audits to verify compliance with the new inspection process. o Include surface condition reviews as part of pre-operational checks before production starts.

Verification Of Closeout: No internal system was in place during inspections for the packing foams in the tubs by supervisors as part of there internal inspections or pre op inspections. This has been corrected and tub foam pads are now being inspected daily for condition after cleaning.

Completion Date: December 26, 2024

Closeout Date: January 14, 2025

10.2.1.5 - All equipment and utensils shall be cleaned after use and be stored in a clean and serviceable condition to prevent microbiological or cross-contact allergen contamination.

Response: Compliant

10.2.1.6 - Vehicles and/or other devices used to transport and move products in food contact, handling, or processing zones, or cold storage rooms shall be designed and operated so as not to present a food safety hazard.

Response: Compliant

Summary -

Response: All equipment used is designed for inspection, Sizing, sorting ,labeling, and packing of Tree Fruits. No protective clothing is required as street clothing is acceptable. Lockers are present for personnel items. Drains were constructed in a manner that allows for ease of cleaning. Drains were observed very clean and well maintained. Walls, partitions, ceilings, and doors were observed constructed of materials suitable for food manufacturing. Wall to floor, and wall to wall junctions were properly sealed and no accumulation of debris was observed. There is one area of windows in the control tower in the produce handling areas. All doors are solid Fork lifts are both electric and propane for loading. All equipment is maintained. MINOR 10.2.1.4: Packing table tubs foam are torn on some of the tubs

10.2.2 - Equipment Maintenance and Repair

10.2.2.1 - The methods and responsibility for the maintenance and repair of equipment and buildings and facilities shall be documented, planned, and implemented in a manner that minimizes the risk of product, packaging, or equipment contamination. The methods shall include procedures to ensure: i. Routine preventive maintenance of facilities and equipment in any food handling or storage area is performed according to a maintenance control schedule; ii. Preventive maintenance and repair of items identified as impacting food safety controls and practices are prioritized for completion according to defined schedules or immediately when they are not properly functioning; and iii. Records are maintained for all preventive maintenance and equipment failure/immediate repair activities and corrective actions. The maintenance schedule shall cover buildings, equipment, and other areas of the premises critical to the maintenance of product safety and quality.

Response: Compliant

10.2.2.2 - The maintenance supervisor and/or site supervisor shall be informed when repairs or maintenance are undertaken in product handling or storage areas and when the activities pose a potential threat to product safety (e.g., pieces of electrical wire, damaged light fittings, and loose overhead fittings). When possible, maintenance is to be conducted outside operating times.

Response: Compliant

10.2.2.3 - Temporary repairs, where required, shall not pose a food safety risk, and shall be included in the cleaning program and/or routine inspections. There shall be a plan in place to address the completion of temporary repairs to ensure they do not become permanent solutions.

Response: Compliant

10.2.2.4 - Equipment located over product or product conveyors shall be lubricated with food-grade lubricants, and their use shall be controlled to minimize the contamination of the product.

Response: Compliant

10.2.2.5 - Paint used in a food handling or contact zone shall be suitable for use, in good condition, and shall not be used on any product contact surface.

Response: Compliant

10.2.2.6 - Compressed air systems, and systems used to store or dispense other gases used in the operational process that come into contact with food or food contact surfaces, shall be maintained and regularly monitored for quality and applicable food safety hazards.

Response: Compliant

Summary -

Response: There is a Maintenance schedule and PM activities. Maintenance work activity is recorded for each task completed and verified by reviewing the schedule and maintenance manager signs off. Maintenance Lead is JR. i.e. Activities are recorded for belts, motors and chains replaced on the sizer and singular. All activities are recorded on the company Excel program. No deviations were recorded as all PM were completed as scheduled. No temporary repair were sight on the Line or equipment. Sighted training records for hygiene and cleaning activities by Food Safety in 2024. The maintenance team have a caged area on the production floor for the storage of Food Grade Lubs., tools etc. All are well marked. There are two full time employees dedicated to Maintenance and have been employed for many years and familiar with the equipment and task. This is verified by interviews during the audit. No Compressed air or other gases contact the product at any time. Maintenance and the cleaning crew both clean areas after maintenance or repairs are done. This is verified through the work orders. No paint on contact zones. Lubricants are food grade and are stored in a well marked locker.

10.2.3 - Maintenance Personnel and Contractors

10.2.3.1 - Maintenance personnel and contractors shall comply with the site's personnel and operational hygiene requirements (refer to 10.5).

Response: Compliant

10.2.3.2 - All maintenance and other engineering contractors required to work on-site shall be trained in the site's food safety and hygiene procedures or shall be escorted at all times until their work is completed.

Response: Compliant

10.2.3.3 - Maintenance personnel and contractors shall remove all tools and debris from any maintenance activity once it has been completed and inform the area supervisor and maintenance supervisor so appropriate hygiene and sanitation can be conducted and a pre-operational inspection completed prior to the restarting of site operations. Maintenance, operations, and/or sanitation shall sign-off on communications.

Response: Compliant

Summary -

Response: There is a Maintenance schedule written down and in used for maintenance through out the year . Maintenance work activity is recorded. Maintenance Lead is JR i.e. work orders review show a repair log. Sighted training records maintenance staff. The maintenance team have a caged area on the production floor for the storage of tools etc. are to be cleaned after use per policy. 1 other personnel are on the maintenance team. Maintenance and the cleaning crew both clean areas after maintenance or repairs are done. No paint on contact zones. Lubricants are food grade and are stored in a well marked locker. Sighted a matrix and documents. A Team of 2 personnel handle all maintenance during production. A list of contractors is written for work in the facility. Trucks maintained by EW Brandt Employees. Chambers Mechanical Refrigeration is used for Refrigeration repair and calibration US Syntec for Chemicals. All are in the facility for contracted work. All work is done after the line is down per policy. Pre-op is done daily by the Operations Manager for each building. US Syntec for injection pumps and PAA monitoring. The mechanics ensure all machinery is in good safe condition for packing of fruit. Records are on line and in a log book.

10.2.4 - Calibration

10.2.4.1 - The methods and responsibility for calibration and re-calibration of measuring, testing, and inspection equipment used for monitoring activities outlined in Good Operating Practices, food safety plans, and other process controls or to demonstrate compliance with customer specifications shall be documented and implemented. The procedures shall ensure: i. Calibration is performed according to regulatory requirements and/or the equipment manufacturer's recommended schedule; ii. Calibrated measuring, testing, and inspection equipment is protected from damage and unauthorized adjustment; iii. Affected product is handled according to non-conforming product procedures when equipment is found to be out of calibration; iv. Software used for calibration activities is effective and appropriate; and v. Records of calibration activities are maintained.

Response: Compliant

10.2.4.2 - Equipment shall be calibrated against manufacturer, national or international reference standards and methods, or to an accuracy appropriate to its use. In cases where standards are not available, the site shall provide evidence to support the calibration reference method applied.

Response: Compliant

Summary -

Response: All equipment is calibrated to manufacturer specifications for line equipment. This would include scales, Temperature controls, Chemicals injection pumps thermometer and penetrometers. Chambers Mechanical does monthly service on as needed. refrigeration checks and calibration. US Syntec representative JT for Injection pumps. Scales are calibrated by Western Scale annually 11-12-2024. All calibration records are present with in the past year.

10.3.1 - Pest Prevention

10.3.1.1 - The methods and responsibility for pest prevention shall be documented and effectively implemented. The pest prevention program shall: i. Describe the methods and responsibility for the development, implementation, and maintenance of the pest prevention program; ii. Record pest sightings and trend the frequency of pest activity so as to target pesticide applications; iii. Outline the methods used to prevent pest problems; iv. Outline the pest elimination methods and the appropriate documentation for each inspection; v. Outline the frequency with which pest status is to be checked; vi. Include the identification, location, number, and type of bait stations set on a site map; vii. List the chemicals used. They are required to be approved by the relevant authority, and their Safety Data Sheets (SDS) made available; viii. Outline the methods used to make personnel aware of the bait control program and the measures to take when they come into contact with a bait station; ix. Outline the requirements for personnel awareness and training in the use of pest and vermin control chemicals and baits; and x. Measure the effectiveness of the program to verify the elimination of applicable pests and to identify trends.

Response: Compliant

10.3.1.2 - Pest contractors and/or internal pest controllers shall: i. Be licensed and approved by the local relevant authority; ii. Use only trained and qualified operators, who comply with regulatory requirements; iii. Use only approved chemicals; iv. Maintain a site map indicating the location of bait stations, traps, and other applicable pest control/monitoring devices; and v. Report to a responsible authorized person on entering the premises and after the completion of inspections or treatments.

Response: Compliant

10.3.1.3 - Inspections for pest activity shall be conducted on a regular basis by trained personnel and the appropriate action taken if pests are present. Identified pest activity shall not present a risk of contamination to food products, raw materials, or packaging. Records of pest activity inspections and pest control devices shall be maintained.

Response: Compliant

10.3.1.4 - Food products, raw materials, or packaging that are found to be contaminated by pest activity shall be effectively disposed of, and the source of pest infestation shall be investigated and resolved. Records shall be kept of the disposal, investigation, and resolution.

Response: Compliant

10.3.1.5 - No domestic animals shall be permitted on the site in food handling or storage areas

Response: Compliant

Summary -

Response: An in house pest monitoring program is used for helping with pest and insects. A manual is present with Internal Weekly Rodent/Pest Checklist. Tim Gunderson uses integrated pest control methods, schedules for checking pest control devices and trend analysis. Reviewed License for applicators. Also, reviewed pest control reports for each month of 2024 Apples and for July to December 2024 for soft fruit. Bromadiolone is used outside and is stored in the maintenance room closet under lock and key.

10.3.2 - Cleaning and Sanitation

10.3.2.1 - The methods and responsibility for cleaning of the product handling equipment and environment shall be documented and implemented. Cleaning procedures and schedules shall include: i. A list of equipment, utensils, and storage areas that require periodic cleaning; ii. Instructions on how cleaning is performed for the various areas and equipment; iii. The frequency of when cleaning is to be completed; iv. Personnel responsible and the methods used to verify the effectiveness of the cleaning and sanitation program (e.g., validation of procedures, concentration of detergents and sanitizers); and v. Records of cleaning activities and effectiveness reviews/inspections are maintained.

Response: Compliant

10.3.2.2 - Detergents and sanitizers shall be suitable for use in a food handling environment, labeled according to regulatory requirements, and purchased in accordance with applicable legislation. The organization shall ensure: i. The site maintains a list of chemicals approved for use; ii. An inventory of all purchased and used chemicals is maintained; iii. Detergents and sanitizers are properly stored as per the storage program; iv. Safety Data Sheets (SDS) are provided for all detergents and sanitizers purchased; and v. Only trained personnel handle sanitizers and detergents.

Response: Compliant

10.3.2.3 - Detergents and sanitizers that are mixed for use shall be correctly mixed according to the manufacturer's instructions, stored in containers that are suitable for use, and clearly identified. Mix concentrations shall be verified, and records maintained.

Response: Compliant

10.3.2.4 - Suitably equipped areas shall be designated for cleaning product containers, knives, cutting boards, and other utensils. Racks and containers for storing cleaned utensils and protective clothing shall be clearly identified

and maintained in a manner that prevents contamination of products, equipment, or storage areas.

Response: Compliant

10.3.2.5 - Pre-operational inspections shall be conducted following cleaning and sanitation operations to ensure food handling areas, product contact surfaces, equipment, personnel amenities, sanitary facilities, and other essential areas are clean before the start of operations. Pre-operational inspections shall be conducted by qualified personnel and records maintained.

Response: Compliant

10.3.2.6 - Staff amenities, sanitary facilities, and other essential areas shall be inspected by qualified personnel at a defined frequency to ensure the areas are clean.

Response: Compliant

10.3.2.7 - The responsibility and methods used to verify the effectiveness of the cleaning procedures shall be documented and implemented. A verification schedule shall be prepared. A record of pre-operational hygiene inspections, cleaning and sanitation activities, and verification activities shall be maintained.

Response: Compliant

Summary -

Response: A Master Cleaning Schedule covering the entire facility SSOPs are written for all areas of the facility. Interviewed the day shift cleaning crew that comes in after packing. All areas of the facility are covered in the SSOP Manual. All areas of the facility are cleaned and inspected daily. SSOPs provide the cleaning and sanitation procedures for contact surfaces and non-contact surfaces and the list of items/areas to be cleaning, frequency. There is verification of clean is done by through hygiena and reviewed. Cleaning occurs at the end of the shift and products are not at risk. Pre-operational inspections conducted by designated, trained employees and documented. Reviewed weekly chemical inventory and chemical usage records. Cleaning products PAA which are organic approved) are stored in a caged area near the maintenance shop. SDS sheets and inventory is maintained. There was no evidence of improper disposal or obsolete chemicals being stored. Cleaning is scheduled for 7-hours and done daily after packing each evening. 6 people do the clean post packing. Cleaning is done from 5:00 to 12:00 Nightly . Weekends are a clean break for organics if they are to be run. Pre-Operational inspections are done by Supervisors by Area each morning prior to each shift. Dump tank is dumped 2-times a week.

10.4.1 - Personnel Practices

10.4.1.1 - A documented and implemented procedure for personal hygiene and personnel practices shall ensure that personnel engaged in the handling of product use appropriate personal hygiene practices. The procedure shall include instructions that: i. Jewelry and other loose objects that pose a threat to the safety of the product are not worn or taken into any product handling or storage operations. ii. Fingernail polish, artificial nails, and long nails are not permitted where product is handled with bare hands; iii. False eyelashes and eyelash extensions are not permitted; iv. Hair restraints are used where product is exposed; and v. Smoking, chewing, eating, drinking (except for water which shall be available to all personnel), or spitting are not permitted in any packing or storage areas. Note: The wearing of plain bands with no stones or jewelry accepted for religious or cultural reasons and prescribed medical alert bracelets can be permitted; however, the site will need to consider its customer requirements and the applicable food legislation. Personnel and visitor practices, including all those listed in 10.4.1, shall be routinely monitored for compliance, and any resulting corrective actions implemented and recorded for personnel who violate food safety practices. Code Amendment #1 A medical screening procedure shall be in place

for all employees, visitors and contractors who handle exposed product or food contact surfaces.

Response: Compliant

10.4.1.2 - Personnel who are known to be carriers of infectious diseases that present a health risk to others through the packing or storage processes shall not engage in packhouse operations.

Response: Compliant

10.4.1.3 - Procedures and responsibilities shall be in place that specify the handling of product and/or product contact surfaces that have been in contact with or exposed to blood or other bodily fluids.

Response: Compliant

10.4.1.4 - Personnel with exposed cuts, sores, or lesions shall not be engaged in handling product or product contact surfaces. Minor cuts or abrasions on exposed parts of the body shall be covered with a suitable waterproof and colored dressing.

Response: Compliant

Summary -

Response: Policies are in place for controlling all worker health. Daily supervision is in place for monitoring the health and condition of workers. A policy is in place for not eating smoking or drinking outside of approved areas. No NC sighted during inspection.

10.4.2 - Sanitary Facilities and Handwashing

10.4.2.1 - Toilet and handwashing facilities shall be provided and designed, constructed, and located in a manner that minimizes the potential risk for product contamination. The following shall be considered: i. There shall be sufficient toilet facilities for the maximum number of personnel, and they shall be constructed so they can be easily cleaned and maintained; ii. Handwash basins with clean and potable water, hand soap, disposable towels or effective hand drying devices, waste bins, and a tank that captures used handwash water for disposal (if not connected to drains) shall be provided inside or adjacent to toilet facilities and in accessible locations throughout food handling areas as required; iii. Signage in appropriate languages shall be provided adjacent to handwash basins instructing personnel to wash their hands after each toilet visit; iv. Racks for protective clothing used by personnel and visitors shall be provided; and v. Toilet and wash stations shall be maintained in clean and sanitary conditions. Tools/equipment used for cleaning toilet rooms shall not be used to clean operational areas.

Response: Compliant

10.4.2.2 - Personnel shall have clean hands, and hands shall be washed by all personnel, contractors, and visitors: i. On entering food handling areas, and before putting on gloves; ii. After each visit to a toilet; iii. After using a handkerchief; iv. After smoking, eating, or drinking; and v. After handling wash down hoses, cleaning materials, dropped products, or contaminated material.

Response: Compliant

10.4.2.3 - Sanitary drainage shall not be connected to any other drains within the premises and shall be directed to a septic tank or a sewerage system as per regulations.

Response: Compliant

Summary -

Response: Hand washing basins are provided in the rest rooms and lunch room and at the entrance to the

packing area. All employees are required to wash their hands at the common area, even if they washed their hands inside the restroom or lunchroom. Employees are required to wash their hands prior to work, after breaks, and after using the toilet. Hand washing stations are constructed out of stainless steel or porcelain, are stocked with liquid soap and single use paper towels, have hot and cold water and are regularly monitored and restocked. Signs were posted at break areas, wash rooms, toilet facilities, and entrance to the facility. Hand washing is in the facility floor area. All workers observed had clean hands. Hand washing is required before putting on gloves.

10.4.3 - Protective Clothing

10.4.3.1 - Protective clothing (e.g., uniforms and smocks) shall not pose a food safety threat or be a risk to product contamination. Protective clothing shall be: i. Manufactured from material that can be effectively maintained, stored, and laundered after use or at a frequency that does not create risks of cross-contact with products. Excessively soiled uniforms shall be changed or replaced where they become a product contamination risk; and ii. Temporarily stored on racks, when personnel leave operating areas or use toilet facilities and the clothing can be easily removed (e.g., smocks and aprons).

Response: Compliant

10.4.3.2 - Where applicable, clothing (i.e., any outer garment), including footwear, shall be in good condition, cleaned, and worn to protect product from the risk of contamination.

Response: Minor

Evidence: • Aprons used for packing are taken by some employees to the lunch room.

Root Cause: Not enough hooks to accommodate all aprons during breaks & lunch. There were enough hooks to accommodate 18-20 packers, but headcount increased by 10 additional packers, and additional hooks had not been added. Current Orientation addressed Apron/PPE storage, but there were not detailed steps in current training of who to notify when Apron/PPE Storage area is full.

Corrective Action: Met with and retrained all personnel about proper PPE & Apron storage while not in working area. Added additional hooks in existing apron storage area to accommodate additional aprons. Also added proper "PPE & Apron Storage" on Orientation checklist

Verification Of Closeout: This has been addressed through increased communication with supervisors. Hooks have now been added for all employees to store aprons.

Completion Date: December 23, 2024

Closeout Date: January 13, 2025

10.4.3.3 - Disposable gloves and aprons shall be changed after each break, upon re-entry into the processing area, and when damaged. Non-disposable aprons and gloves shall be cleaned and sanitized as required and, when not in use, stored on racks provided in the processing area or designated sealed containers in personnel lockers and not on packaging, ingredients, product, or equipment.

Response: Compliant

Evidence: • During the assessment the site was verified to comply with customer specific requirements.

Summary -

Response: Uniforms are not required. Clothing worn by personnel was observed clean and in good condition. Disposable gloves, hairnets, sleeves and beard nets were observed worn and changed as required. The only jewelry that can be worn is a single plain wedding band and medic alert bracelet. Jewelry was not observed worn during the audit by any personnel. Cell phones were below the belt line. Cleaning crew has rubber boots,

gloves and plastic coats which are clean and hung up in the chemical storage closet. No chemicals are stored with the attire. MINOR 10.4.3.2: Aprons used for packing are taken by some employees to the lunch room. During the assessment the site was verified to comply with customer specific requirements.

10.4.4 - Visitors

10.4.4.1 - All visitors, including management, shall be required to adhere to site personnel practices and specifically: i. Remove jewelry and other loose objects as per 10.4.1.1; ii. Wash hands as per 10.4.2.2; iii. Wear suitable clothing and footwear when entering any operational or food handling area; and iv. Enter and exit food handling areas through the proper entrance points.

Response: Compliant

10.4.4.2 - Visitors who are exhibiting visible signs of illness or have been in recent direct contact with other sites, animals, or produce shall be prohibited from entering any growing or product handling or harvesting operation.

Response: Compliant

Summary -

Response: A documented visitor policy is in effect. Visitor GMP policy is sighted and all visitors must read and sign before entry. Visitor Badges and escorts are provided at all times. Health Check protocols are implemented for each visitor that is allowed to enter the facility.

10.4.5 - Personnel Amenities (change rooms, toilets, lunchrooms/breakrooms)

10.4.5.1 - Staff facilities shall be supplied with appropriate lighting and ventilation and provided to enable staff and visitors to: i. Change into and out of protective clothing, if applicable; ii. Store street clothing, footwear, and personal items separate from food handling, packing, and storage areas.

Response: N/A

Evidence: • No changing rooms are needed. During the assessment the site was verified to comply with customer specific requirements.

10.4.5.2 - Separate lunchroom and/or breakroom facilities shall be provided away from product contact/handling zones. Lunchrooms/breakrooms shall be: i. Ventilated and well lit; ii. Provided with adequate tables and seating to accommodate the maximum number of personnel at one sitting; iii. Equipped with a sink serviced with hot and cold potable water for washing utensils; iv. Equipped with refrigeration and heating facilities, enabling personnel to store or heat food and prepare non-alcoholic beverages if required; and v. Kept clean and free from waste materials and pests.

Response: Compliant

10.4.5.3 - Where outside eating areas are provided, they should be kept clean and free from waste materials and maintained in a manner that minimizes the potential for the introduction of contamination, including pests, to the site.

Response: Compliant

Summary -

Response: A staff break room was observed adequately lit and well ventilated. No changing rooms are needed. The break room is located in a designated location away from processing or packaging areas.

Refrigerators, microwaves, tables and chairs are available. During the assessment the site was verified to comply with customer specific requirements.

10.5.1 - Product Handling and Packaging Operations

10.5.1.1 - All personnel engaged in any food handling operations shall ensure that products and materials are handled and stored to prevent damage or product contamination. They shall comply with the following operational practices: i. No eating or tasting any product in the food handling/contact zone, except as noted in element 10.5.1.2; ii. Entry into operational areas is only through the personnel access doors; iii. All doors are kept closed. Doors are not open for extended periods when access is required for waste removal, or receiving and/or shipping of products, ingredients, or packaging. iv. Packaging, product, and ingredients are kept in appropriate containers as required and off the floor; v. Waste is contained in the bins identified for this purpose, removed from operational areas regularly, and not left to accumulate; and vi. All wash down and compressed air hoses are stored on hose racks after use and not left on the floor.

Response: Compliant

10.5.1.2 - In circumstances where it is necessary to undertake sensory evaluations in a food handling/contact zone, the site shall implement proper controls and procedures to ensure: i. Food safety is not compromised; ii. Sensory evaluations are conducted by authorized personnel only; iii. A high standard of personal hygiene is practiced by personnel conducting sensory evaluations; iv. Sensory evaluations are conducted in areas equipped for the purpose; and v. Equipment used for sensory evaluations is sanitized, maintained, and stored separately from operational equipment.

Response: Compliant

10.5.1.3 - The flow of personnel in food handling areas shall be managed so that the potential for contamination is minimized.

Response: Compliant

10.5.1.4 - Personnel practices and activities, including those listed in 10.5, shall be routinely monitored for compliance, and any resulting corrective actions implemented and recorded for personnel who violate food safety practices.

Response: Compliant

Summary -

Response: Personnel observed were following the GMP's for packing of Apples Pears and Soft Fruit. All product is QC at arrival for Apples and Pears to determine storage requirements. Apples are assessed as to short or long term storage and if any post harvest application is required. Supervisors inspect the employees at the beginning of each shift. Apples are dumped into a water flume with Chlorine or PAA and washed with Soap, waxed (Conventional) and dried. Truck inspection logs are present for each incoming load. All finished product is separate from raw product. No soft fruit viewed as the season was completed prior to the audit. All soft fruit packing is done on a separate dump tank and packed on the same line as Apple and Pear Line.

10.5.2 - Control of Foreign Matter Contamination Operations

10.5.2.1 - The methods and responsibility for the prevention of foreign matter and glass contamination shall be documented and implemented. Procedures and resulting records shall ensure: i. Containers, equipment, and other utensils made of glass, porcelain, ceramics, brittle plastic, or similar materials are not permitted where exposed

product is handled, unless clearly identified, required for effective operational controls, and regularly inspected; ii. Regular inspections are conducted to ensure food handling/contact zones areas are free of glass and brittle plastic and any items made from the previously identified materials are in good repair; iii. Wooden pallets and other wooden utensils or tools used in food handling/contact zones are dedicated for that purpose. Their condition is subject to regular inspection, and they are cleaned and maintained in good order; iv. Product handling areas are routinely inspected to remove risks from foreign material, such as debris, wood, stones, metal, detached/deteriorated equipment, and other physical hazards; and v. Personnel are to be made aware of their responsibility to adhere to the site's foreign matter and glass controls.

Response: Compliant

Evidence: • During the assessment the site was verified to comply with customer specific requirements.

10.5.2.2 - Knives and cutting instruments used in product handling and packaging operations shall be controlled, kept clean, and well maintained. Snap-off blades shall not be used in manufacturing or storage areas.

Response: Compliant

10.5.2.3 - Gaskets and other equipment made of materials that can wear or deteriorate over time shall be inspected on a regular frequency (refer to 2.5.4.3).

Response: Compliant

Summary -

Response: Visual and Electronic inspections are done by sorting of Apples. QA of finished product to ensure no product contamination. Environmental testing is done for line equipment for listeria weekly and E.coli testing monthly and quarterly. Sighted numerous documents for prior 4 weeks of inspections showing inspection were complete. No temporary repair seen during the inspection. A glass register is present showing all glass and hard plastics in the facility are in good condition. During the assessment the site was verified to comply with customer specific requirements.

10.5.3 - Detection of Foreign Objects Operations

10.5.3.1 - The responsibility, methods, and frequency for monitoring, maintaining, calibrating, and using screens, sieves, filters, or other technologies to remove or detect foreign matter shall be documented and implemented.

Response: Compliant

10.5.3.2 - Metal detectors or other physical contaminant detection technologies shall be routinely monitored, validated, and verified for operational effectiveness. The equipment shall be designed to isolate defective product and indicate when it is rejected.

Response: N/A

Evidence: • None in the facility

10.5.3.3 - Records shall be maintained of the inspection of foreign object detection devices and any products rejected or removed by them. Records shall include any corrective and preventative actions resulting from the inspections.

Response: Compliant

10.5.3.4 - In all cases of foreign matter contamination, the affected batch or item shall be isolated, inspected, reworked, or disposed of. Records shall be maintained of the disposition.

Response: Compliant

10.5.3.5 - In circumstances where glass or similar material breakage occurs, the affected area shall be isolated, cleaned, and thoroughly inspected (including cleaning equipment and footwear), and the completed actions approved by a suitably responsible person before restarting operations.

Response: Compliant

Summary -

Response: SOP's is in place for product not meeting legislation or customer requirements is to be placed on hold with a red card and placed in storage for rework or disposal a glass clean up and chemical spill procedure is signed in the SOP. No metal detection or other devices are used.

10.5.4 - Receiving and Shipping

10.5.4.1 - Personnel conducting receiving activities shall ensure agricultural inputs, packaging materials, and product are not contaminated during the unloading process. Work instructions and training shall include the following practices: i. Vehicles are clean, in good repair, suitable for the purpose, and free from odors or other conditions that may impact negatively on the agricultural input, packaging, or product; ii. Vehicles (e.g., trucks/vans/containers) are secured from tampering using a seal or other agreed-upon and acceptable device or system; iii. Unloading docks are designed to protect the product and in good operating condition (refer to 10.1.2.7); and iv. Where temperature control is required, the refrigeration unit's storage temperature settings and operating temperature are checked and recorded before opening the doors. Unloading is completed efficiently, and product temperatures are recorded at the start of unloading and at regular intervals during unloading. Recording documents for vehicle inspection, identification of approved suppliers, and temperature checks shall be maintained.

Response: Compliant

10.5.4.2 - Personnel conducting loading and transporting of harvested and/or packaged product shall ensure that product integrity is maintained. Work instructions and training shall include the following practices: i. Inspections for ensuring vehicles are clean, in good repair, suitable for the purpose, and free from odors or other conditions that may impact negatively on products; ii. Securing vehicles (e.g., trucks/vans/containers) from tampering using a seal or other agreed-upon and acceptable device or system; iii. Loading docks are designed to protect the product and in good operating condition (refer to 10.1.2.7); iv. Verification that appropriate storage conditions are maintained during transportation to final destinations; v. Prevention of cross-contamination with other hazards and potential spoilage; vi. Use of appropriate stock rotation practices; and vii. Recording and maintaining documents for vehicle inspection, transport conditions, and stock rotation.

Response: Compliant

Summary -

Response: Loading and unload SOP are in place. Trained personnel are documented for loading procedures. All truck vans are inspected for condition prior to loading and verified by personnel. All incoming fruit is separate from finished product. Truck inspection sheets are provided and recorded for each load of incoming and outgoing trailers to odors and cleanliness. Seals and a recorder are used per customer requirement. All fruit is stored at 33 degrees during transportation. A recorder is added for OTR load and per customer requirement.

10.6.1 - Water Supply

10.6.1.1 - A water supply plan shall be prepared that describes the water sources and the operational areas they serve and shall include the location of water sources, permanent fixtures, and the flow of the water system. The plan shall be kept current and revised when changes occur. Contingency plans shall be in place for instances when the potable water supply is deemed to be contaminated or otherwise inappropriate for use.

Response: Compliant

10.6.1.2 - Adequate supplies of potable water drawn from a known clean source shall be provided for use during operations, cleaning the premises and equipment, and handwashing.

Response: Compliant

10.6.1.3 - Supplies of hot and cold water shall be provided, as required, to enable the effective cleaning of the premises and equipment.

Response: Compliant

10.6.1.4 - The use of non-potable water shall be controlled so that: i. There is no cross-contamination between potable and non-potable water lines; ii. Non-potable water piping and outlets are clearly identified; iii. Hoses, taps, and other similar sources of possible contamination are designed to prevent backflow or back siphonage; and iv. Testing of the backflow system, where possible, is conducted at least annually and records are maintained.

Response: Compliant

10.6.1.5 - Where water is stored on-site, storage facilities shall be adequately designed, constructed, and routinely cleaned to prevent contamination.

Response: Compliant

Summary -

Response: Water for the Facility is from a Onsite Well. Water is supplied by Underground Piping to the facility and is checked annually by EW Brandt personnel for meeting all EPA standards. A backflow prevention system is present and tested annually at the packing line by Plumbco in Yakima WA. Lat completed in September 14, 2024. In the event of water contamination EW Brandt. Water trucks can be used to bring water in in the event of a shortage of supply. All records reviewed show water is potable.

10.6.2 - Water Treatment

10.6.2.1 - Water treatment methods, equipment, and materials if required, shall be designed, installed, and operated to ensure water receives effective treatment. Water treatment equipment shall be monitored regularly to ensure it remains serviceable.

Response: Compliant

10.6.2.2 - Water used as an aid to operations (e.g., fluming, final product spray) or for cleaning and sanitizing equipment, shall be tested and, if required, treated to maintain potability (refer to 10.6.2.1).

Response: Compliant

10.6.2.3 - Treated water shall be regularly monitored to ensure it meets the specified indicators. Water treatment chemical usage shall be monitored to ensure chemical residues are within acceptable limits. Records of testing results shall be kept.

Response: Compliant

Summary -

Response: Water is treated at the water flumes. Minimum 720 MV is to be met in the dump tanks for Apples and Pears. Sodium Hypochlorite or PAA is used in the Water Flume and records of testing is present. Test of water for potability was completed each month by (Eurofins) and ISO 17025 LAB. Results are negative for Coli-forms. Incoming water is from an on-site well with a history of potability and maintained.

10.6.3 - Water Quality

10.6.3.1 - Water shall comply with local, national, or internationally recognized potable water microbiological and quality standards, as required, when used for: i. Washing, thawing, and treating food; ii. Handwashing; iii. Conveying food; iv. An ingredient or operational aid; v. Cleaning food contact surfaces and equipment; vi. The manufacture of ice; or vii. The manufacture of steam that will come into contact with food or be used to heat water that will come into contact with food.

Response: Compliant

10.6.3.2 - Microbiological analysis of the water and ice supply shall be conducted to verify the cleanliness of the supply, the monitoring activities, and the effectiveness of the treatment measures implemented. Samples for analysis shall be taken at sources supplying water for the process, cleaning, or from within the site. The frequency of analysis shall be risk-based, and at a minimum annually.

Response: Compliant

10.6.3.3 - Water and ice shall be analyzed using reference standards and methods.

Response: Compliant

Summary -

Response: Water is tested in the facility by Eurofins ISO 17025 company. Food contact surfaces, and non-contact surfaces are environmentally tested and testing is performed annually as per the risk assessment and history of the well water. Last completed on October 3, 2024 and completed quarterly for the well. Samples are analyzed for E.coli and/or Total Coliforms. All incoming water has tested negative for total coliforms; all environmental samples have tested negative for E coli on surfaces where water is used. Ice is not used and water is tested on a monthly basis using reference standards.

10.6.4 - Ice Supply

10.6.4.1 - Ice provided for use during operations, as a processing aid, or an ingredient shall comply with 10.5.3.1.

Response: N/A

Evidence: • No ice is used

10.6.4.2 - Ice that is purchased shall be from an approved supplier and included in the site's food safety risk assessment. Ice shall be supplied in containers that are appropriate for use, cleanable if reused, and be tested as appropriate (refer to 2.3.3).

Response: N/A

Evidence: • No ice is used

10.6.4.3 - Ice rooms and receptacles shall be constructed of materials as outlined in 10.1 and designed to minimize

contamination of the ice during storage, retrieval, and distribution.

Response: N/A

Evidence: • No ice is used

Summary -

Response: Not Applicable: No ice is used

10.6.5 - Air and Other Gasses

10.6.5.1 - Compressed air or other gases (e.g., nitrogen or carbon dioxide) that contact food or food contact surfaces shall be clean and present no risk to food safety.

Response: N/A

Evidence: • None used

10.6.5.2 - Compressed air systems and systems used to store or dispense other gases used in the operational process that come into contact with food or food contact surfaces shall be maintained and regularly monitored for quality and applicable food safety hazards. The frequency of analysis shall be risk-based and at a minimum annually.

Response: N/A

Evidence: • None used on fruit

10.6.5.3 - Ambient air shall be tested at least annually to confirm that it does not pose a risk to food safety.

Response: Compliant

Evidence: • Air is tested for CO and meter are on employees and fork lift drivers. No issues have occurred

Summary -

Response: No air touches any fruit. Ambient air is checked annually by meters on site for CO.

10.7.1 - Ambient/Dry Storage

10.7.1.1 - The responsibility and methods for ensuring proper storage of inputs, packaging, and finished product shall be documented and implemented. The methods shall ensure: i. Effective stock rotation; ii. Utilization of inputs, work-in-progress, and finished product within their shelf life; iii. Risks to temporarily stored materials and/or products are analyzed, and controls are applied if necessary; iv. Rooms used for the storage of product ingredients, packaging, and other dry goods are located away from wet areas (refer to 10.1.2); and v. Records are maintained to control storage and stock rotation.

Response: Compliant

10.7.1.2 - Dry ingredients and packaging shall be received and stored separately from field product or chilled materials to ensure there is no cross-contamination. Unprocessed field products shall be received and segregated to ensure there is no cross-contamination.

Response: Compliant

10.7.1.3 - Racks provided for the storage of packaging shall be constructed of impervious materials and designed to enable cleaning and inspection of the floors and areas behind the racks. Storage areas shall be cleaned at a predetermined frequency (refer to 10.2.5.1) and designed and constructed to prevent packaging from becoming a

harborage for pests or vermin.

Response: Compliant

Summary -

Response: All dry packaging is stored undercover next to the packing house attached to the packing facility. All materials are inspected before distribution to the packing lines. The storage room is clean. All fork trucks are maintained and monitored. Fork trucks are dedicated to inside or outside operation and do not cross.

10.7.2 - Cold Storage, Controlled Atmosphere Storage, and Chilling of Foods

10.7.2.1 - The site shall provide confirmation of the effective operational performance of coolers, controlled atmosphere facilities, and cool rooms. They shall be designed and constructed to allow for the hygienic and efficient refrigeration and storage of food and be easily accessible for inspection and cleaning.

Response: Compliant

10.7.2.2 - Sufficient refrigeration and controlled atmosphere capacity shall be available to chill or store the maximum anticipated throughput of products with allowance for periodic cleaning of storage rooms.

Response: Compliant

10.7.2.3 - Discharge from defrost and condensate lines shall be controlled and discharged into the drainage system.

Response: Compliant

10.7.2.4 - Cool and controlled atmosphere rooms shall be fitted with temperature and atmosphere monitoring equipment and located to monitor the warmest part of the room and fitted with measurement devices that are easily read and accessible.

Response: Compliant

Summary -

Response: Multiple Cold Storages are on site. The coolers and dock area are on independent thermometers to verify temperature. The chillers are fitted with a catch basin and drainage. In addition, there is a policy to not store products directly under the chillers. Temperature monitoring records are maintained in a designated binder. The Cold storage temperature are maintained at 33 to 38 degrees. Thermometers are maintained calibrated and temperatures were correct for checking fruit prior to shipment. All refrigeration is in good operation.

10.8.1 - Storage of Hazardous Chemicals and Toxic Substances

10.8.1.1 - Hazardous chemicals and toxic substances with the potential for food contamination shall be stored so as not to present a hazard to personnel, product, packaging, product handling equipment, or areas in which product is handled, stored, or transported. Specifically, they shall not be stored inside food handling areas and product and packaging storage rooms.

Response: Compliant

10.8.1.2 - Daily supplies of chemicals used for continuous sanitizing of water, as a processing aid, or for emergency cleaning of food handling equipment and surfaces in food contact zones may be stored within or in close proximity to a food handling area, provided that access to the chemical storage facility is restricted to authorized personnel.

Response: Compliant

10.8.1.3 - Hazardous chemical and toxic substance storage facilities shall: i. Be compliant with national and local legislation and designed so there is no cross-contamination between chemicals; ii. Be adequately ventilated; iii. Be provided with appropriate signage indicating the area is a hazardous storage area; iv. Be secure and lockable to restrict access only to personnel with formal training in handling and use of hazardous chemicals and toxic substances; v. Have instructions, including up-to-date Safety Data Sheets (SDS), on the safe handling of hazardous chemicals and toxic substances, readily accessible to personnel; vi. Be equipped with a detailed and up-to-date inventory of all chemicals contained in the storage facility; vii. Have suitable first aid equipment and protective clothing available close to the storage area; viii. In the event of a hazardous spill, be designed such that spillage and drainage from the area is contained; and ix. Be equipped with spillage kits and cleaning equipment.

Response: Compliant

10.8.1.4 - Hazardous chemical and toxic substances shall be handled and applied by properly trained personnel. These materials shall be used by, or under the direct supervision of, trained personnel with a thorough understanding of the hazards involved, including the potential for the contamination of food and food contact surfaces.

Response: Compliant

10.8.1.5 - The site shall dispose of unused chemicals and empty containers in accordance with regulatory requirements and ensure that: i. Empty chemical containers are not reused; ii. Empty containers are labeled, isolated, and securely stored while awaiting collection; and iii. Unused and obsolete chemicals are stored under secure conditions while awaiting authorized disposal by an approved vendor.

Response: Compliant

Summary -

Response: Chemicals are stored in a cage in the packing rooms. Protected from unauthorized entry. Located away From Fruit or packing materials. Protected from unauthorized entry. Chemicals used on the line for the wash flume and stored next to the line with protective containment under them. Chemical are inventoried with SDS sheets. Signs are posted and all containers have original labels chemicals are stored in a well ventilated areas. PPE is stored nearby and clean and maintained

10.9.1 - Waste Management

10.9.1.1 - The methods and responsibilities that describe the effective and efficient disposal of dry, wet, liquid, and solid waste, including inedible material, unusable packaging, and trademarked materials, from the premises shall be documented and implemented. Reviews of the effectiveness of waste management will be part of the site's daily inspections, and the results of these inspections shall be included in the relevant reports.

Response: Compliant

10.9.1.2 - Waste shall be regularly removed from food handling or processing areas so it does not create food safety risks for finished product and packing operations. Designated waste accumulation areas shall be maintained in a clean, tidy conditions until external waste collection occurs.

Response: Compliant

10.9.1.3 - Waste and overflow water from tubs, tanks, and other equipment shall be discharged directly to the floor drainage system and meet local regulatory requirements.

Response: Compliant

10.9.1.4 - Trolleys, vehicles waste disposal equipment, collection bins, and storage areas shall be maintained in a serviceable condition and cleaned and sanitized regularly so they do not attract pests and other vermin.

Response: Compliant

10.9.1.5 - Inedible waste designated for animal feed shall be stored and handled so it does not cause a risk to the animals or to further processing.

Response: Compliant

Summary -

Response: Waste collection areas were observed clean and well maintained. Waste was not overflowing and trash compactors were not leaking. Waste bins were maintained in a serviceable condition and were not overflowing. Inedible waste is clearly identified and properly stored. The effectiveness of waste removal is verified during daily inspections. Yakima Waste disposal is used for hauling away waste. Evaporation pond on west side of the building.
