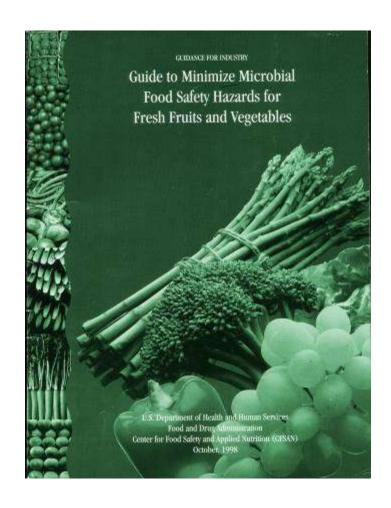
## What Happens In An Audit

#### **General Information**

- The USDA Good
  Agricultural Practices and
  Good Handling Practices
  Audit Verification
  Program (GAP & GHP)
- Established for the Fresh Produce Industry
- Audit Based
- Developed From "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits & Vegetables"



#### **General Audit Policies**

- Physical Visit Required
- During Operation

#### **Auditor Criteria**

- Agricultural Commodity Grader
- Good Agricultural Practices & Good Handling Practices Course
- Supervised Audits
- Continuing Education
- Annual Refresher Classes
- More Supervised Audits

## Impartiality of Auditors

- No Advice For Specific Questions
- Direct Questioners To Experts

## **Audit Types**

- Food Safety
  - 1. General Questions
  - 2. Farm Review
  - 3. Field Harvest & Field Packing Activities
  - 4. House Packing Facility
  - 5. Storage & Transportation
  - Wholesale Distribution Center/Terminal Warehouse
- Food Defense

#### **Audit Phases**

- Planning & Preparation
- Initial Audit
- Opening Meeting
- Audit
- Audit Team Caucus
- Exit Meeting
- Follow-Up Audit (If Necessary)
- Unannounced Surveillance Review

## Planning & Preparation

- Review Earlier Audit Results
- Review Food Safety Plan
- Assign Tasks

#### **Initial Audit**

- New Vendor Form
- Sign Contract
- Establish Audit Scope(s)

# Opening Meeting

- Identify
- Purpose
- Scope(s)
- Introductions
- Documents/Records
- Escort
- Office (Telephone & Copier)
- Responsible Person(s)

#### **Audit**

- Desk Audit
- Walk Around

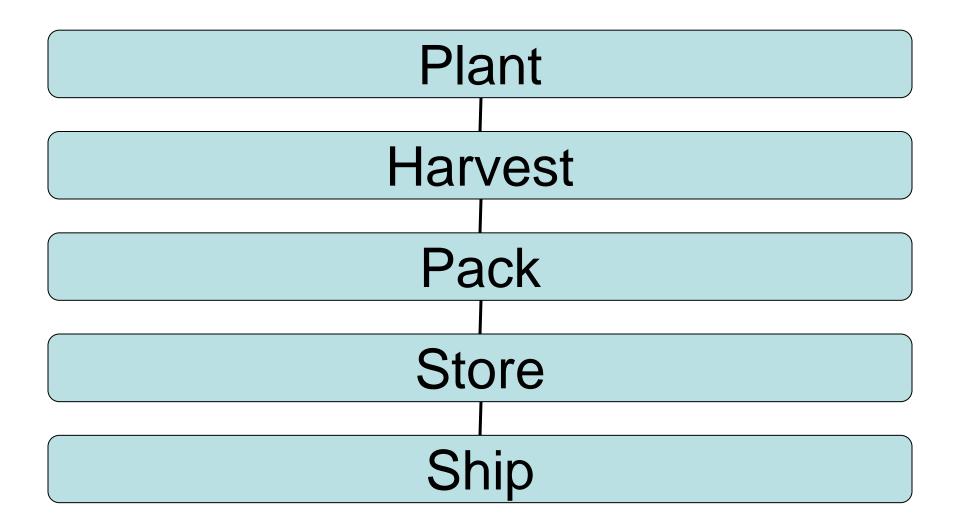
#### **Desk Audit**

- Documents
- Records

#### Walk Around

- Document Observations
- Confirm Non-Conformity
- Verify Processes (Ask Questions)

# Flow Diagram (Grower)



## Verify Processes (Ask Questions)

- What Do You Do?
- How Do You Do It?
- How Do I Know You Have Done It?
- What If?

#### **Audit Caucus**

- Discuss Audit Finding
- Determine Severity Of Non-Conformities
- Identify Necessary Documentation
- Make Phone Calls
- Write Audit Report (Checklist, Score Sheet & Corrective Actions)
- Make Copies

## **Exit Meeting**

- Present Findings
- Issue Audit Report
- Answer Questions
- Initiate Corrective Action Report (If Necessary)
- Prepare For Follow-Up Or Unannounced

#### Unannounced Surveillance Review

- Quick
- Surprise

# Non-Conformity & Corrective Action Policy

- "Automatic Unsatisfactory"
  - 1. Immediate Food Safety Risk
  - Presence Or Evidence Of Rodents, Insects Or Other Pests
  - 3. Employee Practices
  - 4. Falsification Of Records
  - 5. No Food Safety Manager Or Food Safety Plan
- Fails To Meet Minimum Passing Score (Less Than 80%)

# Observation An Automatic Unsatisfactory

- Documentation
  - 1. Time
  - 2. Location
  - 3. Witness
  - 4. Relevant Checklist Question(s)
- Report
  - 1. Orally
  - 2. Written

## **Evaluating Corrective Actions**

- Short Term Corrective Actions
  - 1. Solution
  - 2. Responsible Party
  - 3. Reasonable
  - 4. Conformance (Food Safety Plan)
- Root Cause Analysis
  - 1. Long Term
  - 2. Change Food Safety Plan
- Notification

# Charging Audit Fees

- \$92 Per Hour
- Covers All Travel Preparation Time & Audit Time
- \$138 Overtime
- \$50 Administrative Fee
  - 1. One Time
  - 2. Annually
- C.O.D.

## Summary

- Call & Schedule Audit
- Specify Audit Scope(s)
- Send Food Safety Plan
- Complete New Vendor Form
- Sign Contract
- Make Office Available
- Escorts
- Receive Audit Report
- Pay Bill
- Receive Certificate

#### **Contact Information**

- Chicago, IL Phone # 1-800-213-7812
  - 1. John Atsaves Auditor
  - 2. Philip Allard Auditor
  - 3. Nancy Maurer Auditor
- Washington, DC Phone # 1-202-720-4560
  - 1. Kenneth Petersen Audit Program Coordinator
  - Jennifer Daugherty Assistant Audit Program Coordinator

### Questions

• ????????????