



Good Agricultural Practices Audit For Packinghouse/Grower Operations

Date Audited July 17, 2008

Company Name: Nightingale Farms

This audit is not a HACCP Certification or Accreditation Audit. Our HACCP Certification and Accreditation Programs are distinct. This audit does not assess the adequacy of the HACCP plans used by this facility nor does its brief review of some aspects of the HACCP plan represent a complete verification of your HACCP Plan.

Since people, processes and equipment in a facility change hourly, the GFTC cannot and does not assume any responsibility for the programs audited or for events or actions occurring prior to or subsequent to the audit. Furthermore, corrective action from the report is the responsibility of your company and GFTC does not accept any responsibility or liability as to whether or not your company carries out the recommendations, if any, as contained in the audit report.

Facility Profile

Facility or Farm Name: **Nightingale Farms**
 Address: **RR#1,
Lasalette, ON N0E 1H0**

Contacts: **Carmina Nightingale**
 President: **n/a**
 Farm or Facility Manager: **Bill Nightingale Jr and Carmina Nightingale**
 Quality Assurance Manager: **Carmina Nightingale**
 QA/QC Staff: **n/a**

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Crops Produced and Packed: **cantaloupe, zucchini, cucumbers, peppers,
tomatoes, honeydew melons**

Customer Audit completed for: **Sobey's (and also potentially for Costco)**
 Regulatory Agency: **n/a**
 3rd Party Audits: **GFTC (Loblaw's review)**

Audit History

Date	Auditor	Score	Rating
Current Audit: July 17, 2008	Eva Sanz-Sole	98.4%	Gold
Last Audit: July 3, 2007	Eva Sanz-Sole	91.2%	Silver
Last Audit: August 15, 2005			

Audit Review

Farm or Facility Contacts at exit interview: Carmina Nightingale

GFTC's auditor will have presented and discussed these audit findings at the exit interview. If the report was not delivered at the exist interview, then an Exit Interview Summary Sheet was prepared and reflects the findings listed in this audit report. A farm or facility representative and the auditor must sign the exit interview sheet to indicate acceptance of findings presented.

Summary - Food Safety Systems

No.	Program Name	% Score	Weighting	Final Score %
1	Food Safety Systems	98.4	1.00	98.4%
Total Score				98.4%

Please forward a written response of *all* deficiencies listed in this report to your Customer, within 10 working days of receiving this report. E-mail is preferable.

And

(Name of GFTC Auditor) (gftc@gftc.ca)
 Guelph Food Technology Centre
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and

Brenda Sharpe at bsharpe@gftc.ca

Audit Scoring Definitions

Descriptor	Score	Observation Compliance	Documentation Compliance
Complete	5	The requirements have been fully implemented.	Written procedures exist and sufficient documentation/records are up to date, accurate and support procedures.
Minor Non-conformance	4	Requirements are only partially implemented and no contamination is likely due to the minor non-compliance	Procedures are inadequate to define compliance to requirements. Records are incomplete, inaccurate, or of insufficient quantity to show compliance to requirements
Major Non-conformance	3	Requirements are only partially implemented and potential hazards are observed.	Procedures are absent or missing. Records are absent or missing.
Unsatisfactory	1, 2	Requirements are not being followed and resource and corrective actions needed to prevent product contamination.	Procedures do not exist. Records do not exist
Failure	0	Product contamination and food safety hazards are observed. Immediately corrective actions needed.	No programs exist. No records or documents exist.

A rating of 0 for any requirement in the Water Quality & Supply Section, A5.2.1-5.2.4, or A5.3.1; Agriculture Chemicals Section B5.2; or 5.3; Harvesting Section D2.1; Packing Section E2.1 or E 2.2 of any audit will result in an automatic failure on the audit or will be brought to the attention of your customer, if applicable.

If non-compliances are repeated on future audits the rating will be reduced by 1 and an “R” applied indicating a repeated non-compliance.

The definitions & points are meant to provide objective guidelines that ensure consistency in auditing. The scoring is in combination with a weighting system that puts more emphasis on some of the more important requirements of the audit. Any scoring of an element below 5 is provided with a comment explaining this. All elements scored below 5 require a corrective action response from the vendor/supplier. Requirements not applicable to the facility will be scored N/A.

Rating	Numerical Score
Gold	95% or higher
Silver	90 – 94.99%
Bronze	85 – 89.99%
Needs Improvement	< 84.99 %

Summary of Findings

Farm/ Facility Name:	Nightingale Produce	Audit date:	July 17, 2008
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I. Major Non-Conformances, Unsatisfactory or Failure Items

Program/Section	Findings
Lights	Non-protected light observed in loading dock (i.e., yellow light with product under) and high up light bulb.

II. Minor Non-Conformances and other issues

Program/Section	Findings
Dump tank / Chlorine level verification	<p>A Daily chlorine monitoring program available (test for pH and Chlorine). 1.2ppm was observed on record but chlorine strips intervals do not indicate these intervals. Question sensitivity of chlorine strips.</p> <p>Chlorine verification record was missing record of corrective actions (i.e., Chlorine levels were lower than the stated specification but no record of corrective action was observed – it was verbally confirmed that it was corrected). It was commented that corrective action should have been written on record.</p> <p>Validate the temperature difference between dump tank water and core tomato temperature and the potential for migration of pathogens.</p>
Sanitary Facility	Record that Jimmi-Jon cleaned was observed; could include a review that it is properly stocked and includes signage.
Packaging materials	Some boxes (3 incidents) staged for packing were placed directly on floor.
Personnel hygiene policy	Employee (1) on packingline observed not meeting personnel hygiene policy (i.e., wearing clips); Ceramic cups found in packing area; used water bottles found located near product.
Calibration Program	Calibration actives recorded; Calibration SOPs required
Records	Ensure no white-out is used on records.
Cleaning equipment	Knives dipped into sanitizer prior to cutting. No proof that chlorine dip for field equipment is changed observed.

III. Positive comments

Program/Section	Findings
Overall	<p>In the process of completing a written food safety manual based on the OMAFRA model. Major renovations have occurred since last audit. Doors have been closed and packaginghouse has been enlarged. Entrance has moved to the other end of the building. In the process of finalizing packinghouse renovations. Organic certification has been obtained since last audit.</p> <p>Organized and knowledgeable food safety representative.</p>

GFTC Auditech GAP Producer & Packer Report

A. PREMISES *(Premises, also referred to as property, includes production site, building, and the areas where buildings are located.)*

	Element	Score	Comments
A1. Production Site: Production site/land includes any growing area.			
A1.1.	Previous use of production site is evaluated for risk of contamination to the crop being grown.	5	Field assessment procedures written; field records observed.
A1.2	Animal and bird access to the crop area is assessed and minimized to a level that does not represent a contamination risk.	5	
A1.3	Activities in adjacent fields do not represent a risk of contamination to the crop being grown.	5	
A2. Building and Surroundings: (Storage & Packinghouse)			
A2.1	Building Location and Adjacent Operations		
A2.1.1	Building location (either permanent or temporary) is not a source of potential product contamination.	5	Detailed packinghouse schematic available. Packinghouse has been enlarged since last audit. Major renovations observed; in process of finalizing new washrooms, handwashing stations, etc.
A2.1.2	Areas immediately surrounding the building are properly drained and maintained to prevent the propagation of pests.	5	No issues observed with surrounding; new landscaping at the front of the packinghouse.
A2.2	Building Exterior Design and Construction		
A2.2.1	Building exterior is designed and maintained to prevent and shall not be a source of, contamination.	5	No issue observed. Own form used.
A2.3	Building Interior Design and Construction		
A2.3.1	Building is designed so as to prevent and not to be a source of contamination. For example <ul style="list-style-type: none"> ▪ Allows easy access for cleaning and maintenance; ▪ Prevent entry of contaminants and pests, and ▪ to prevent cross-contamination during and between operations. 	5	Building interior assessed as per program requirements.
A2.3.2	Lighting and glass in the building is managed to reduce the potential for contamination.	3	New areas have shield lights. Non-protected light observed in loading dock (i.e., yellow light with product under) and 'high up' light bulb.
A3. Waste Management:			
A3.1	Waste including agricultural waste, maintenance materials, cleaning agents, water, and empty chemical containers is handled and stored in a manner that does not contaminate produce.	5	No issues observed

	Element	Score	Comments
A3.2	Waste is removed/disposed of at appropriate intervals.	5	
A4. Sanitary Facilities:			
A4.1	Sanitary facilities (toilets, portable and washrooms, and hand-washing) stations are properly maintained and are provided for workers.	4	Record that Jimmi-Jon cleaned was observed; could include a review that it is properly stocked and includes signage. Bathrooms in packinghouse are stocked and signs observed. New bathrooms have been built. Locker facility available.
A4.2	Location of portable toilets and hand-washing stations does not contaminate production environment or water source.	5	Sanitizer available when enter packhouse. New hand washing sink in process of being installed.
A5. Water Quality & Supply:			
A5.1	Agricultural Water (water used for irrigation and application of agricultural chemicals and commercial fertilizers)		
A5.1.1	Water source used for irrigation or field application of agricultural chemical and commercial fertilizers is assessed as adequate based on crop and method of use. Irrigation or field application of agricultural chemical and commercial fertilizers water does not need to be potable.	5	Surface water used to irrigate. Person designated to irrigation program who assess water 'conditions'. Procedure available; assessment recorded in diary.
	Water source used for treating product in storage is potable.	5	
A5.2	Water used for fluming, cleaning product and equipment, and in hygiene facilities		
A5.2.1	Water used for fluming, cleaning of product and equipment, and in hygiene facilities is identified and maintained.	5	Well water used.
A5.2.2	Water is initially potable when used to flume, wash product, or make ice, clean equipment and for hygienic facilities.	5	Water used for fluming initially potable. Water tested. Tested annually.
A5.2.3	Potable water that remains potable is used in final rinsing.	5	See point below.

A5.3	Treatment of Wash Water		
A5.3.1	Wash water treatment is monitored and controlled to ensure appropriate chemical concentrations and to prevent chemical and biological contamination.	4	<p>Fluming tank water is on an on-going monitoring system. Automated monitoring system used – A Daily chlorine monitoring program available (test for pH and Chlorine). 1.2ppm was observed on record but chlorine strips intervals do not indicate these intervals. Question sensitivity of chlorine strips. Support documentation on chlorine levels observed. Chlorine verification record was missing record of corrective actions (i.e., Chlorine levels were lower than the stated specification but no record of corrective action was observed – it was verbally confirmed that it was corrected). It was commented that corrective action should have been written on record.</p> <p>In the process of validating system through lab test – discussed a one time full validation instead of a weekly analysis.</p> <p>Validate the temperature difference between dump tank water and core tomato temperature and the potential for migration of pathogens.</p>
A5.4	Storage of Water		
A5.4.1	Stored water is properly maintained.	n/a	Water is not stored.
Premise Total Points		86	
Premise Possible Points		90	
Percentage		95.6	

Comments:

B. CROP PRODUCTION MATERIALS

	Element	Score	Comments
B1. Commercial Fertilizers, Pulp Sludge, and Soil Amendments			
B1.1	Commercial fertilizers are purchased from suppliers licensed under the appropriate regulations in the amount and of the type appropriate to the intended crop.	5	Field managers keep diary of field activities. Fertilizer applied by custom applicator service company.
B1.2	Commercial fertilizer is applied at appropriate times and according to recommended rates.	5	Supplier/ applicator of commercial fertilizers apply and store them. No stored on site.
B1.3	Pulp sludge and soil amendments purchased and used meet appropriate regulations.	n/a	
B2. Mulching Material			
B2.1	Mulching materials do not pose a risk of contamination to the fruits and vegetables.	5	Plastic mulch used.
B3. Compost and Manure			
B3.1	Origin of compost and manure and how it was handled is known and assessed.	5	Composted manure purchased. Letter of guarantee available.
B3.2	Manure is applied at a time and manner that does not pose a risk to the produce.	5	3 month interval respected.
B4. Sewage Sludge			
B4.1	Handling of sewage sludge does not pose a risk of contamination to the produce.	n/a	
B5. Agricultural Chemicals			
B5.1	Amount and type of agricultural chemical purchased is appropriate for the intended crops.	5	Pesticide application handled by service contractor.
B5.2	Chemical application is properly applied according to regulations, guidelines and harvest intervals.	5	
B5.3	Agricultural chemical application equipment is drained and cleaned before it is used to apply a different chemical.	n/a	Responsibility of the custom applicator service company.
B5. Seed or Plantlets			
B5.1	Seed or plantlets used and prepared do not pose a source of contamination.	5	Most grown in green house. Some plantlets used. Letters available.
B6. Storage			
B6.1	Agricultural materials are stored (both long term and on a temporary basis) in designated areas and in proper conditions.	5	Designated storage trailer used.
B6.2	Manure is stored in a manner to prevent drifting to fields and produce areas.	n/a	
Crop Management Total Points		45	
Crop Management Possible Points		45	
Percentage		100	

Comments:

C. EQUIPMENT & TOOLS

	Element	Score	Comments
C1. Design			
C1.1	Equipment and tools are designed and constructed to meet operational, sanitation & food safety concerns.	5	
C2. Maintenance and Calibration			
C2.1	Equipment is maintained and repaired in good working condition to prevent contamination of produce.	5	Grading line Cleaning record completed.
C2.2	Appropriate maintenance materials are available and stored.	5	
C2.3	Equipment or control device that impact food safety are effectively calibrated.	4	Calibration actives recorded; Calibration SOPs required
C3. Storage			
C3.1	Equipment and equipment parts are stored in a designated area to prevent their contamination and contamination of food.	5	Dedicated area.
Equipment Total Points		24	
Equipment Possible Points		25	
Percentage		96.0	

Comments:

D. HARVESTING

	Element	Score	Comments
D1. Containers			
D1.1.	Maintenance and Cleaning		
D1.1.1	Harvesting containers are of food grade caliber.	5	
D1.1.2	Harvesting containers are maintained and cleaned to avoid contamination of harvested produce.	5	Bins are cleaned as per program; record observed.
D1.2.	Usage		
D1.2.1	Utensils & containers used to handle edible material are not used to handle inedible material.	4	Knives dipped into sanitizer prior to cutting. No proof that chlorine dip for field equipment is changed observed.
D1.3.	Storage		
D1.3.1	Harvesting containers are stored in designated areas.	5	Outside.
D2. Good Agricultural Practices			
D2.1	During production and harvesting, produce is handled in a manner that minimizes damage, microbial growth and contamination.	5	No issues observed during the packing of cucumber.
D2.2	Produce that is damaged, unfit for consumption or overly matured produce is properly handled and disposed of.	5	Employees sort produce.
D3. Field Produce Transportation			
D3.1	Produce is transported in clean, well-maintained equipment that provides suitable conditions.	5	
D4. Produce Storage			
D4.1	Produce is stored in proper conditions and handled in a manner that minimizes damage, microbial growth and contamination.	5	Designated storage coolers.
D4.2	First In First Out program is followed.	5	
Harvesting Total Points		44	
Harvesting Possible Points		45	
Percentage		97.8	

Comments:

E. PACKING

	Element	Score	Comments
E1. Packing Materials (material used to pack product going to end consumer)			
E1.1	Packing material for finished product is new, appropriate for anticipated cooling and storage conditions, easy to maintain, and made of non-toxic materials.	5	
E1.2	Packing material is stored in designated areas.	5	Automatic box maker used. Pre made boxes stored for a few days until ready to used. Top box of pre-made boxes observed were covered with flat cardboard piece.
E1.3	A program to maintain and clean returnable packing materials (or harvesting containers) is available.	5	
E2. Handling Practices			
E2.1	During storing, grading, and packing, the produce is handled in a way that minimizes damage, microbial growth, and contamination.	4	Some boxes (3 incidents) staged for packing were placed directly on floor. Area is cleaned nightly. It was immediately corrected during audit.
E2.2	Harvested product obtained for repacking, co-packing, supplement existing produce, etc is not a source of contamination	5	Program involves the signing a food safety declaration letter available.
E3. Transportation			
E3.1	Produce is transported in clean, well-maintained equipment that provides suitable conditions.	5	Truck inspection program and record available.
E3.2	When required, temperature is available and controlled during transportation of produce.	5	
E3.3	Practices for proper storage of produce are in place.	5	
E4. Finished Product Storage			
E4.1	Produce is stored in conditions that minimize damage, microbial growth and contamination.	5	
E4.2	First In First Out program is followed.	5	
Packing Total Points		49	
Packing Possible Points		50	
Percentage		98.0	

Comments:

F. PERSONNEL

	Element	Score	Comments
F1. Training			
F1.1	General Food Hygiene Training		
F1.1.1	Training is provided on personal hygiene, hygienic produce handling, and general food safety for new (full time and seasonal) employees and at appropriate intervals for all existing employees.	5	Training program updated and followed.
F1.2.	Technical Training		
F1.2.1	Employees are properly trained to execute their job functions/duties and upgrade training is provided for new or changing technologies.	5	
F1.2.2	Worker evaluation is conducted regularly to ensure effectiveness of the training program.	5	Records of evaluation observed.
F2. Health & Hygiene			
F2.1	Cleanliness & Conduct		
F2.1.1	Employees know and follow personal hygiene provisions/basics that are enforced by management.	5	Employee handbook detailing employee requirements available.
F2.1.2	Visitor access is controlled and they adhere to facility personal hygiene practices.	5	Log completed.
F2.2	Communicable Disease & Injuries		
F2.2.1	A policy is in place & enforced to ensure employees suffering from diseases transmittable through food do not work in food handling areas.	5	
Personnel Total Points		30	
Personnel Possible Points		30	
Percentage		100	

Comments:

G. SANITATION AND PEST CONTROL

	Element	Score	Comments
G1. Cleaning & Sanitation			
G1.1	Equipment and tools are cleaned and rinsed to prevent contamination.	5	Harvesting knives and gloves collected nightly to sanitize (See Section E). Packingline cleaned daily when used.
G1.2	Cleaning is performed in a manner that does not contaminate the produce.	5	At end of day
G1.3	Routine verification of the effectiveness of the sanitation program is conducted.	5	Packing line cleaning and inspection/ verification program available.
G2. Chemical Control			
G2.1	All chemicals used are approved for intended use.	5	
G2.2.	Chemicals, which include sanitation, maintenance and water treatment chemicals, are stored in a designated area to prevent their contamination and contamination of food.	5	Chlorine used to clean equipment is controlled.
G3. Pest Control Program			
G3.1.	Pest Control Program for Storage Facilities		
G3.1.1	A pest control program exists.	5	Self managed; Pest Control - Birds observed in packingbarn; traps not properly placed on rodent path at time of audit i.e., they were on shelf. They were in the process of being placed into their location during the audit. Peanut Butter used on outside traps.
G3.1.2	Pest activity is controlled.	5	
Sanitation & Pest Control Total Points		35	
Sanitation & Pest Control Possible Points		35	
Percentage		100	

Comments:

H. FOOD SAFETY PROGRAM

	Element	Score	Comments
H1. Program Management			
H1.1	A food safety program detailing the activities followed at the establishment to ensure food safety is available.	5	Manual has been re-written to follow the OMAFRA Advantage style.
H1.2	Records of compliance to program or guidelines are sufficient.	4	Ensure no white-out is used on records.
H1.3	Effectiveness of food safety program is reviewed and updated.	5	Manual was reviewed this year during the update.
H2. Food Safety Complaints			
H2.1	Complaints are documented and investigated.	5	Program available.
H3. Recall, Identification and Traceability			
H3.1	A recall manual or procedure describes the recall process	5	
H3.2	Product/lot identification system is in place and applied to all produce.	5	Identification established
H3.3	Traceability method is tested.	5	Recall tested.
Food Safety Program Total Score		34	
Food Safety Program Possible Score		35	
Percentage		97.1	

Comments:

I. FOOD SECURITY PROGRAM

	Element	Score	Comments
I1. Facility and Employee Security			
I1.1	Premises security and access control measures are in place.	5	Doors locked at night/ loading dock able to lock
I1.2	Employee access to building and restricted areas is controlled.	5	Access path for personnel available. Visitor control paths. Program detailed for employees available.
I1.3	Transportation and storage conditions are secured.	5	Trailer seals used even multiple drops
I1.4	Employees are screened and trained.	5	
I1.5	An effective emergency response plan is in place and contact information is available.	5	Plan available.
Food Security Program Total Score		25	
Food Security Program Possible Score		25	
Percentage		100	

Comments:

Summary Food Safety Systems

Element	% Score	Weighting	Food Safety Practices % Final Score
A Premises	95.6	.14	13.4
B Crop Production Material	100	.20	20.0
C Equipment & Tools	96.0	.08	7.7
D Harvesting	97.8	.10	9.8
E Packing	98.0	.20	19.6
F Personnel	100	.12	12.0
G Sanitation & Pest Control	100	.10	10.0
H Food Safety Program	97.1	.04	3.9
I Food Security Program	100	.02	2.0
Total Food Safety Systems			98.4%