

Notes From a Produce Safety Rule Audit

The below information is a first-hand account provided graciously by a client to be shared for mutual benefit of fellow growers subject to the FSMA Produce Safety Rule. Any content provided is intended to be educational in nature but is not considered formal guidance or training. The only edits by the document preparer have been related to grammar, spelling, and formatting.

Timeframe of Audit: May 2024

Commodity: Walnut

Summary of Audit:

- ✓ Field Inspections - just want to see the fields
- ✓ Sales range
- ✓ Is there a validated kill step for the product? If so, provide.
 - If not, does the end user sign something saying they will be performing the kill step? Need proof of how they intend to do that process. (If either of these can be provided, no audit is needed.)
- ✓ What counties do you grow/harvest in?

Paperwork Review:

- ✓ Training Records - Who, What, Where, When. (Need to include all the sections in Produce Safety and pesticide training.)
- ✓ Produce Safety Training Certificate - review
- ✓ Cleaning & Sanitation Logs: What items, how they are cleaned, and verified by
- ✓ If using a porta-potty service, you need info on the hand washing stations.
 - What they are providing and where the water comes from.
- ✓ Water that is used for the cleaning & sanitation and/or hand washing needs to be tested for Coliform and E coli.
 - Results needed.
- ✓ Visitor Policy - including hand washing and illness policy
- ✓ Soil amendments if used
- ✓ Labor contract if used

Note: The whole audit took maybe an hour.

[They] also said once the initial audit is completed and passed, the next audit won't be for 4-6 years.