This checklist is used for the audit checklist upload for the GLOBALG.A.P. database.

(*) Mandatory entry | Use multiple lines for "Key persons", "Auditors" and "Sites/PHAs".

AuditID:				IFA v6 GFS Fruit and Vegetables															
GGN*:	4060370562290			Auditcd Company*: Borton & Sons															
Reporting Option	Option 1 Multisite without QMS																		
Contact Person Name*	Contact Person Surname*	Email*	Key persons present during the Audit, Name *	Company*	Position*	Location of main site seen during the audit	Company Profile (briefly describe company audited)	Audit Date start*	Audit Date end*	General Notes on the audit	Travel required between sites/PHAs (Y/N)*	Travel mode used	Time (minutes)	Travel Date	GAPI	Auditor Name	Sites audited	Site audited Start Date/Time	Site audited End Date/Time
Adrian	Silva	adrian.Silva@bortonfruit.com	Adrian Silva	Borton and Sons	Orchard Operations Quality and Food S	2309 S Borton Rd, Yakima, WA 98903	Borton and Sons is a conventional Opto	9/1/2025	9/3/2025		Yes	Car	65	9/1/25	4049928000002600 0	Rachel Giles	The Hills, Jones, SodMansion, Reservai	9/1/25 8:00AM	9/1/25 18:30PM
			Arturo Cervantes	Borton and Sons	Assistant Food Safety Manager						Yes	car	140	9/2/2025	4049928000002600 0	Rachel Giles	The Hills, Jones, SodMansion, Reservai	9/2/25 7:00AM	9/2/25 18:00PM
														9/3/2025	4049928000002600 0	Rachel Giles	The Hills, Jones, SodMansion, Reservai	9/3/25 8:30AM	9/3/25 10:00AM

Instructions

The product registration in the GLOBALG.A.P. database is leading.

Audit Details: IFA v6 GFS

Audit type* **-Initial certification audit** **-Audit for sites and members** **-Surveillance audit for sites and members** **-Subsequent audit** **-Recertification audit** **-Follow up on site audit** **-Modification audit**	**Where is the audit conducted?*** **-On site** **-On-Site + Off-Site** **-Off-site/Admin** **-Remote**	**How is the audit conducted?*** **-Announced** **-Unannounced +48h** **-Unannounced 0 h** **-Randomly selected in case of option 2 members or site of an option 1 with QMS (GFS only)**	**Is the site/member selected at random?** **- Yes** **-No** **-Not Applicable**	**Does the site/member produce high risk products?** **- Yes** **- No** **-Not Applicable**	**Does the audit take place in combination with any other standard or add-on? If so, indicate which standard or add-on.**						
Recertification	On-Site	Announced	N/A	N/A	No						
Sites Audited	**Site Type** **-SITE** **-PHU** **- EXTERNAL_PHU (Subcontracted)**	**Site Name**	**Site Address**	**Site Coordinates**							
The Hills	Site	The Hills	14475 Gilbert Rd Yakima, WA 98903	46.551953, -120.700690							
Reservation	Site	Reservation	1161 American Fruit Rd Yakima, WA 98906	46.522441712312705, -120.687440246888674							
Lower Valley	Site	Lower Valley	11 Figgins Rd Wapato, WA 98908	46.474222004880051, -120.335321631936132							
Golf Course	Site	Golf Course	1813 Darst Rd Yakima, WA 98903	46.567815, -120.645117							
Sod Marcion	Site	Sod Marcion	13609 Summitview Ext. Yakima, WA 98908	46.605859823518311, -120.685862660293432							
Jones	Site	Jones	16040 Tieton Rd Yakima, WA 98908	46.590611304069925, -120.731376279545133							
Naches Heights	Site	Naches Heights	1147 Yakhonny Rd Yakima, WA 98909	46.654758894797716, -120.672834117237983							
Products **For production sites:**	**Additional Data or Variety (optional)**	**Harvest included** **- Yes** **-No**	**Product handling included** **- No** **- In field** **- In facility** **- In field + In facility**	**PO, Production of certified and non-certified products** **- Yes** **- No**	**PO, Ownership/Purchase of certified and non-certified products** **- Yes** **- No**	**Trade. Does the producer buy certified product from external sources** **- Yes** **- No**	**Countries of destination: one or multiple countries**	**Total area of production (covered + non-covered), in ha**	**Productive area of covered harvest, in ha**	**Number of growing cycles for covered, in no**	
Apples		Yes	No	No	No	No	USA, Venezuela, Vietnam, Bahrain, Brazil, Cambodia, Canada, Chile, China, Columbia, Costa Rica, Dominican Republic, Ecuador, El Salvador, Guatemala, Guyana, Honduras, Hong Kong, Indonesia, Kuwait, Malaysia, Mexico, New Zealand, Nicaragua, Oman, Peru, Philippines, Puerto Rico, Qatar, Saudi Arabia, Taiwan, Thailand, Trinidad and Tobago, UAE. ** Mfs accepted in EU and India for Cherry, India for Pears and EU, Israel and India for Apples**	2355.68	44.52	161.87	
Pears		Yes	No	No	No	No	USA, Venezuela, Vietnam, Bahrain, Brazil, Cambodia, Canada, Chile, China, Columbia, Costa Rica, Dominican Republic, Ecuador, El Salvador, Guatemala, Guyana, Honduras, Hong Kong, Indonesia, Israel, Kuwait, Malaysia, Mexico, New Zealand, Nicaragua, Oman, Peru, Philippines, Puerto Rico, Qatar, Saudi Arabia, Taiwan, Thailand, Trinidad and Tobago, UAE. ** Mfs accepted in EU and India for Cherry, India for Pears and EU, Israel and India for Apples**				
Cherry		Yes	No	No	No	No	USA, Venezuela, Vietnam, Bahrain, Brazil, Cambodia, Canada, Chile, China, Columbia, Costa Rica, Dominican Republic, Ecuador, El Salvador, Guatemala, Guyana, Honduras, Hong Kong, Indonesia, Israel, Kuwait, Malaysia, Mexico, New Zealand, Nicaragua, Oman, Peru, Philippines, Puerto Rico, Qatar, Saudi Arabia, Taiwan, Thailand, Trinidad and Tobago, UAE. ** Mfs accepted in EU and India for Cherry, India for Pears and EU, Israel and India for Apples**				
Products **For PHUs**	**PO, Production of certified and non-certified products** **- Yes** **- No**	**PO, Ownership/Purchase of certified and non-certified products** **- Yes** **- No**	**Trade. Does the producer buy certified product from external sources** **- Yes** **- No**								
N/A	No	No	No								
Products **For external PHUs (Subcontracted)**	**PO, Production of certified and non-certified products** **- Yes** **- No**	**PO, Ownership/Purchase of certified and non-certified products** **- Yes** **- No**	**Trade. Does the producer buy certified product from external sources** **- Yes** **- No**								
N/A	No	No	No								

Products and activities observed during the audit*

Has product handling been observed during the audit? **- Yes** **- No**	**If yes, of which products?**	**List all products presented during the audit:**	**Does the producer buy products from certified production processes from external sources?**	**If yes, which products?**	**Has the harvest of the products been seen during this CB audit?**	**If yes, list products**
No	N/A	Apple, Pear and Cherry	No	N/A	Yes	Apples and Pears

Productive area of non-covered harvest, in ha	Number of growing cycles for non-covered, in no.
2353.68	1
44.52	1
161.87	1

Principle	Section	Description	Criteria	Level	Answer Cor	Justification	Due date			
FV-GFS 01.01	FV 01 INTERNAL DOCUMENTATION	A procedure is in place to manage and control documents and records.	Documents and records affecting implementation of the requirements shall be managed and controlled. A documented procedure shall describe: - How documents and records are created, reviewed, approved, and updated - How reviews are undertaken and changes or amendments are made - How version updates take place - How relevant documentation is made available to relevant staff Documentation shall be: - Identified with an issue number and/or date and appropriately paginated - Sufficiently detailed - Reviewed periodically to demonstrate ongoing compliance with the relevant requirements - Assigned to relevant staff - Revised to incorporate relevant modifications of the standard or normative documents within the period given by GLOBALG.A.P. - Approved by authorized staff prior to distribution - Effectively rescinded when obsolete	Major Must	Yes	Doc Title: P-28 Document Control Review Date/Version: 5/30/2025, v.2 Describe procedure: The Food Safety Manager is responsible for creating documents in compliance with the criteria of the GlobalGAP standard, documents are stored on an internal share drive. Farm sites are issued digital binders with relevant documents and records to be completed through a digital record keeping software with date and time stamp information. Review Frequency: Annually **Ex.** Doc Title: Export Declaration Review Date: 1/30/2025				
FV-GFS 01.02	FV 01 INTERNAL DOCUMENTATION	Records for auditing purposes are up-to-date. Records are kept for a minimum period of two years, unless a longer period is required.	All records generated or kept by the producer for auditing purposes shall: - Be stored securely, readily accessible and kept up to date - Be retained for a minimum of two years, or longer if required by customers or prevailing regulations - Be valid and backed-up, if used in electronic format - Cover at least three months prior to the date of the initial certification body (CB) audit, or begin on the day of registration, whichever is longer - Reference full details of each area and all activities covered by the registration Where an individual record is missing, the respective principle addressing those records is not compliant. For example, if the date of application is missing on a single spray record, a non-conformance or non-compliance shall be issued against that principle.	Major Must	Yes	Doc Retention Period: Two years Storage Method: Digitally Doc Control Issues Seen: No issues, digital records include time stamp information. Example: F-06 Potable Water /Hand Washing dated 2/06/2025 with time stamp of 7:16 AM 2/06/2025 Records from Last 2 Years **Ex. 1** Doc Title: Harvest Hygiene Risk Assessment Worksheet Date: 3/13/2024 **Ex 2.** Doc Title: Harvest Hygiene Risk Assessment Worksheet Date: 1/09/2023				
FV-GFS 01.03	FV 01 INTERNAL DOCUMENTATION	The producer completes a minimum of one self-assessment/internal audit annually to the standard.	The self-assessment/internal audit shall evaluate compliance, review implementation, and support identification of improvement opportunities. A program of site inspections ensures the site and equipment are maintained, in support of food safety. The frequency of inspections is based on assessed risk and type of activities. A documented self-assessment for individual producers or an internal farm and quality management system (QMS) audit for multisite producers with QMS and producer groups shall: - Occur at least once a year and before the certification body (CB) audit - Be completed by the producer, assigned worker, or consultant, and/or as part of a QMS - Include all applicable topics covered by the standard/scope, even those addressed using subcontractors (including harvest and postharvest activities) - Assess all applicable sites and products Self-assessments shall contain comments regarding the evidence observed for all not applicable and non-compliant Major Must and Minor Must principles and criteria. For internal farm audits, comments shall follow "GLOBALG.A.P. general regulations – Rules for producer groups and multisite producers with QMS."	Major Must	Yes	Checklist Version: GlobalGAP v6.0 FV-GFS Date Completed: 8/26/2025 Internal Auditor (ID): Orchard Operations Quality and Safety Manager Crops Included: Apples, Pears and Cherries Processes Included: Fields and Harvest Site(s) Included: All 7 sites Comments for all N/A and NC (Y/N): Yes				
FV-GFS 01.04	FV 01 INTERNAL DOCUMENTATION	Effective corrective actions are taken to address non-conformances detected during the self-assessments/internal audits.	Corrective actions shall be documented. Any necessary changes shall be implemented. Compliance with all applicable Major Musts and at least 95% of applicable Minor Musts is required.	Major Must	Yes	**Site: Reservation** No. of Major NCs: 6 No. of Minor NCs: 0 No. of CAs Completed:6 End Score: 100% List and example of an NC and CA if any - **Ex.** Control Point: 20.03.01 Issue: Respirator wasn't put away CA: Gave them new containers to keep respirators in Date Completed: 8/16/2025				
FV-GFS 02.01	FV 02 CONTINUOUS IMPROVEMENT PLAN	A continuous improvement plan is documented.	The producer shall evaluate the farming operation and identify improvements to be undertaken as assessed by the standard. These improvements shall be included in a longer-term plan covering up to three years. The continuous improvement plan shall consist of relevant self-defined targets and describe how progress toward each target will be monitored. The plan may include: - Description of improvement objective - Current status, with date of initial target establishment - Planned activity - Target outcome with estimated date of achievement	Major Must	Yes	Doc Title: F-40 Continuous Improvements Long Plan Template Covering Up to 3 Years Review Date/Version: 3/12/2025 **Ex.** Objective/Goal: Add a pond for better irrigation and new trellis at the Reservation Current Status: Planned Activity: Add a pond with new irrigation pumps Target Outcome: Create more efficient irrigation and canopy				

FV-GFS 02.02	FV 02 CONTINUOUS IMPROVEMENT PLAN	There is evidence that a continuous improvement plan is implemented.	The implementation of identified points in the continuous improvement plan shall be supported by evidence. Evidence may include new procedures or policies, data sharing (to quantify changes), training, etc. The continuous improvement plan shall be supported by documented evidence. The evidence kept on file may include: - Actual outcome of efforts, with date of evaluation - Comments on why the effort was successful or not successful - If one or more of the goals are not reached, justification and description of further action - Sharing of relevant data with the GLOBALG.A.P. Secretariat	Major Must	Yes	Doc Title: F-37 Continuous Improvements Plan Log Review Date/Version: ver 1 **Ex.** Objective/Goal: Install new trellis wire Completion/Review Date: 6/20/2025 at The Hills Was Target Met (Y/N): Yes Supporting Evidence Seen: OVS Invoice on 1/20/2025 for Trellis wires				
FV-GFS 03.01	FV 03 RESOURCE MANAGEMENT AND TRAINING	The roles and responsibilities of workers whose jobs have an impact on the implementation of the standard are defined.	Workers with assigned duties that affect food safety and the implementation of activities covered by the standard shall be identified, including: - Job function, responsibilities, and title - Position within organizational structure - Contact information - Alternate in case of absences One worker shall be clearly identifiable as responsible for workers' health, safety, and welfare.	Major Must	Yes	Doc Title: Organizational Chart for Ranch Jobs That Affect Food Safety Review Date/Version: ver 2 Roles Included: Ranch Manager/Supervisor, Food Safety Assistant, Owner, PPP Applicator, Fertilizer Applicator, Tractor Drivers, Pickers, Irrigators Health/Safety/Welfare Designee (ID): Food Safety Supervisor Orchard Operations Quality and Food Safety Manager				
FV-GFS 03.02	FV 03 RESOURCE MANAGEMENT AND TRAINING	Individuals responsible for technical decision-making on inputs can demonstrate competence.	Individuals responsible for technical decisions regarding treatments (quantity and type of fertilizer, pre- and postharvest plant protection product (PPP) applications, both organic and inorganic, etc.) shall demonstrate competence in such topics. If the individual responsible for technical decisions is the producer, a designated worker, or a technical expert, their experience shall be complemented by current technical knowledge (access to technical literature, specific training attendance, active PPP applicator license, etc.). If the individual responsible for technical decisions is an external qualified adviser, technical competence shall be demonstrated by official qualifications or specific training attendance certificates.	Major Must	Yes	Advisor(s) for PPP/Fert **Ex. Lower Valley** Internal Advisor ID: Area Supervisor- 1, Private Applicator License, exp 12/31/2025 and Area Supervisor- 2, Private Applicator License, exp 12/31/2025 Education/Training: 20 years experience in the industry Licenses: Pesticide Applicator License Expiry Date: 12/31/2025 Other Tech Knowledge: Uses 3rd party consultant services from GS Long **Ex. Upper Valley (Reservation, Hills, Golf Course, Sod/Mansion, Naches Heights, and Jones)** Internal Advisor ID: Area Supervisor- 3, Private Applicator License, exp 12/31/2025 Education/Training: 20 years experience in the industry Licenses: Pesticide Applicator License Expiry Date: 12/31/2025 Other Tech Knowledge: Uses 3rd				
FV-GFS 03.03	FV 03 RESOURCE MANAGEMENT AND TRAINING	Worker training includes the necessary skills and competencies and is supported by records.	Workers shall be able to demonstrate competence in their assigned tasks. Tasks that shall require specific training include handling and/or administering of agricultural chemicals, disinfectants, plant protection products (PPPs), biocides, and/or other hazardous substances and operating of equipment. Evidence of training includes attendance records, certificates, or other relevant qualifications. Subcontractors shall either be trained by the producer or be able to demonstrate competence through previous training or certification.	Major Must	Yes	Activities/Tasks Trained On: F-10 Training Attendance Record Spray applicators Topics WPS, Tractor/ATV safety, FIT test, respirator, medical questionnaire tractor/ATV checklist **Site: Hills** PPP Handling/Application: **Ex.** Training Date or Certification: 2/07/2025 No. of Workers: 11 **Ex.** Training Date or Certification: 2/12/2025 N. of Workers: 13 **Site: Golf Course** PPP Handling/Application: **Ex.** Training Date or Certification: 2/07/2025 No. of Workers: 18 **Site: Reservation** PPP Handling/Application: **Ex.** Training Date or Certification: 2/07/2025 No. of Workers: 11 **Site: Lower Valley**				
FV-GFS 03.04	FV 03 RESOURCE MANAGEMENT AND TRAINING	Records of all training activities are kept.	Induction or refresher training shall be recorded. Training records relevant to the implementation of the standard and good agricultural practices shall include: - Date of training and duration - Topic(s) covered - Names of trainer(s) or training provider(s) - Names of trainee(s) (e.g., attendance list(s)) - Evidence of attendance (e.g., trainee signature)	Major Must	Yes	The operation conducts training upon hire where each worker signs to acknowledge the training and record is kept in employee's personal file. On-going training is conducted throughout the season in monthly meetings with records of group signatures. No. of Workers On-Site: 1,100 No. of Trained Workers: 1,100 All Interviewed Workers Present on Training Logs (Y/N): Yes **Ex.** Date:6/16/2025 Topic(s): P-20 Food Safety Worker Hygiene Training				

FV-GFS 04.01	FV 04 OUTSOURCED ACTIVITIES (SUBCONTRACTORS)	The producer ensures that outsourced activities comply with the principles and criteria of the standard which are relevant to the services provided.	Outsourced processes and/or the use of subcontractors are identified and controlled. The producer shall oversee the activities undertaken by the subcontractors to ensure compliance with the relevant principles and criteria in the standard. This applies to each activity and season in which at least one subcontractor is used. Evidence of compliance with relevant principles and criteria shall be collected by means of an assessment and shall be available during the certification body (CB) audit. If such an assessment is undertaken by a producer, evidence of compliance with the relevant principles and criteria shall be available. The subcontractor shall agree to such assessment by a producer where relevant to the standard. A GLOBALG.A.P. approved CB may assess the subcontractor and may issue a letter of conformance with the following information: - Date of assessment - Name of the CB - CB auditor name - Details of the subcontractor - List of the assessed principles and criteria Certificates issued to subcontractors for standards that are not officially approved by the GLOBALG.A.P. Secretariat are not valid evidence of compliance with the standard.	Major Must	Yes	No. of Subcontractors: 2 All Subcontractors Assessed by Grower (Y/N): Yes Complete for each Subcontractor: **Subcontractor 1** Company: North Wind Aviation LLC Service Provided: helicopter sprays Assessment Date: 7/3/2025 Assessor ID: Orchard Operations Quality and Food Safety Manager GG Sections/P&Cs Assessed: Yes Supporting Evidence Seen: Letter of Compliance from North Wind Aviation, Food Safety Worker Hygiene, State Licenses, potable water test, Private Applicator License, exp 12/31/2025 **Subcontractor 2** Company: Trident Ag Produce Service Provided: Fumigation Assessment Date: 7/3/2025 Assessor ID: Orchard Operations Quality and Food Safety Manager				
FV-GFS 05.01	FV 05 SPECIFICATIONS, SUPPLIERS, AND STOCK MANAGEMENT	Specifications and procedures for materials and services that are relevant to food safety are available.	A procedure shall be implemented and maintained for the control of suppliers of inputs and services that may introduce a food safety risk. The procedure shall include: - Evaluation, approval, and continued monitoring of suppliers - Procurement in emergency situations to ensure materials and services still conform to specifications - Availability of records of evaluations, investigations, and follow-up actions Specifications supporting the implementation of the standard and customer compliance shall be available. Specifications shall be reviewed annually or when changes occur, whichever is sooner. These changes may include the following, where relevant: - Supplier specifications for packaging (where applicable) - Allowable and acceptable licenses or qualifications for service providers (pest control contractors, laboratory services, etc.) - Descriptions of customer requirements - Defined specifications for raw materials Descriptions of how alternate suppliers will be evaluated in the event of emergency or supply chain	Major Must	Yes	Doc Title: F-35 GlobalGAP Supplier Evaluation Form and F-36 Global GAP General Specification Outsourced Products/ Materials/ Process Review Date/Version: Rev 1 Emergency Supplier Methods: Review Frequency: Approval Records Available for All Suppliers/Service Providers Impacting Food Safety (Y/N): **Ex.** Input Type: Portable toilet provider Supplier Company: Cliffs Septic Service Approval Date: 1/1/2016 Review Date: 7/3/2025 Evidence Seen: Hygiene Training and Water Test 10/14/2024 through Eurofins Satisfactory for Drinking Water, absent for TC and EC Specifications Available for Each Input (Y/N): Yes Inputs/Services Included: Tree				
FV-GFS 05.02	FV 05 SPECIFICATIONS, SUPPLIERS, AND STOCK MANAGEMENT	An inventory is in place to manage stock on site.	A stock inventory shall ensure that materials and products do not pose a risk to food safety and that those with limited shelf lives are used in the correct order. The inventories shall consider purchased materials (plant protection products (PPPs), ammonium fertilizer, etc.) and apply to both pre- and postharvest activities (e.g., chlorine tablets). Items considered to be stock may include cleaning agents, fertilizers, and PPPs. Monthly updates are not required, but a calculation of inventory shall occur within a month of any use or purchase. In months when there is no stock movement, there is no need to update the inventory. Where products are distributed by a central function, the records may be held by the quality management system (QMS).	Major Must	Yes	How Inventory is Recorded: Digitally in record keeping program Inventory Frequency: monthly The upper valley locations share one central storage, located at the Hills site. **Ex. Upper Valley (Reservation, Hills, Golf Course, Sod/Mansion, Naches Heights)** Date: 2/24/2025 PPP: Abamectin Quantity: 1.5 gal Fert: 16-16-16 Quantity: 500 lbs **Ex. Lower Valley** Date: 4/20/2025				
FV-GFS 06.01	FV 06 TRACEABILITY	All registered products are traceable back to and from the registered farm where they were produced and handled (where applicable).	A documented identification and traceability system shall allow registered products to be traced back to the registered farm or supplier, or to the registered farms or suppliers of the Option 2 producer group, and traced forward to the immediate customer (one step forward and one step back). Harvest information shall link a batch or lot to the production records or the farms of specific producers. Product handling shall also be covered, where applicable. Records shall be available of the annual verification of the traceability system. This verification can occur through an actual recall and withdrawal or as part of a mock recall and withdrawal exercise.	Major Must	Yes	Doc Title: P-06-02 Incident Traceability for Recall Review Date/Version: Rev 7 Describe Traceability Process: Naming and detailing blocks which are used to link inputs such as pesticides and fertilizers. Harvested bins applied in the field with block, date, picker, variety, and QR code which is used during receiving at the facility.				
FV-GFS 07.01	FV 07 PARALLEL OWNERSHIP, TRACEABILITY, AND SEGREGATION	An effective system is in place to identify all products originating from GLOBALG.A.P. certified processes and segregate	It shall be possible to identify all products originating from GLOBALG.A.P. certified production processes and to keep them separate from products originating from noncertified production processes.	Major Must	N/A	N/A. No PP/PO/ Traded				
FV-GFS 07.02	FV 07 PARALLEL OWNERSHIP, TRACEABILITY, AND SEGREGATION	The GLOBALG.A.P. Number (GGN) is indicated on all final products originating from certified production processes when registered for parallel ownership.	Where the producer is registered for parallel ownership (i.e., where products originating from certified and noncertified production processes are owned in parallel by one legal entity), all products originating from certified production processes packed in final consumer packaging (either on the farm or after product handling) shall be identified with a GGN. It can be the GGN of the Option 2 producer group, the GGN of the producer group member, both GGNs, or the GGN of the Option 1 individual producer. The GGN shall not be used to label products originating from noncertified production processes.	Major Must	N/A	N/A. No PP/PO/ Traded				

FV-GFS 07.03	FV 07 PARALLEL OWNERSHIP, TRACEABILITY, AND SEGREGATION	A final verification step is in place to ensure correct dispatch of products originating from certified and noncertified production processes.	The check shall be documented to show that the products are correctly dispatched according to the certification status.	Major Must	N/A	N/A. No PP/PO/ Traded				
FV-GFS 07.04	FV 07 PARALLEL OWNERSHIP, TRACEABILITY, AND SEGREGATION	Products that are purchased from different sources are identified.	Procedures (appropriate for the scale of the operation) shall be established, documented, and maintained for identifying quantities of products originating from certified and, where applicable, noncertified production processes purchased from different sources (i.e., other producers or traders) for all registered products. Records shall include: - Product description - GLOBALG.A.P. certification status - Quantities of product(s) purchased - Supplier details - Copy of the GLOBALG.A.P. certificates, where applicable - Traceability data/codes related to the purchased products - Purchase orders and/or invoices received - List of approved suppliers	Major Must	N/A	N/A. No PP/PO/ Traded				
FV-GFS 08.01	FV 08 MASS BALANCE	Sales records are available for all quantities sold for all registered products.	Sales details of the quantities of products originating from certified and, where applicable, noncertified production processes shall be recorded for all registered products, with particular attention paid to quantities sold and descriptions provided. The documents shall demonstrate the consistent balance between the input and the output of products originating from certified and noncertified production processes.	Major Must	Yes	Describe Record(s) Kept: Receiving and Packing Summary Products: Apples, Pears and Cherries **Ex. 1** Date: 8/13/2025 Product: Cherries Buyer (Code/ID): Borton Fruit Packing Center Lot ID(s): Kays Road Quantity: 622 GLOBALG.A.P. Status on Record (Y/N): No				
FV-GFS 08.02	FV 08 MASS BALANCE	Quantities (produced, stored, and/or purchased) are recorded and summarized for all products.	Quantities (including information on volumes or weight) of incoming (including purchased products), outgoing (including reject, waste, pulp, etc.), and stored products (both from certified and, where applicable, from noncertified production processes) shall be recorded and a summary maintained for all registered products, so as to facilitate the mass balance verification process, while accounting for industry acceptable gains and losses. The frequency of the mass balance verification shall be defined and be appropriate to the scale of the operation, but it shall be done at least annually for each product. Documents to demonstrate mass balance shall be clearly identified. If the certification body (CB) audit is done during the harvest season, mass balance data from last year's harvest may be reviewed. This shall be prepared prior to the CB audit. "N/A" is possible where a bulk product (e.g., potatoes sold to a buyer in bulk directly from the field) is handed from harvest directly to the buyer and/or where a product is harvested directly into containers from the field and shipped to customers. Justification of why mass balance is not applicable shall be given.	Major Must	Yes	Product is consolidated from all sites. Mass Balance Frequency: Annually Product 1 Date of Mass Balance: 2024 Crop Year, pulled 8/15/2025 Crop: Apples GG Qty Harvested: 185,423 bins (est 800 lbs/bin) GG Qty Sold/Delivered: 156,179 bins GG Qty In Storage: 13,081 bins GG Qty Disposed: 2,508,924 lbs (~3,136 bins) GG Qty Total: 185,423 bins Product 2 Date of Mass Balance: 2024 Crop Year, pulled 8/15/2025 Crop: Pears GG Qty Harvested: 2162 bins (est 1010 lbs/bin) GG Qty Sold/Delivered: 1644 bins GG Qty In Storage: 0 GG Qty Disposed: 11482 lbs (~11 bins) GG Qty Total: 2162 bins				

FV-GFS 09.01	FV 09 RECALL AND WITHDRAWAL	Documented procedures are in place to manage the recall and withdrawal of products from the marketplace, and such procedures are tested annually.	The producer shall have a documented procedure that identifies: - The types of events that may result in a recall and withdrawal - The persons responsible for making decisions on the possible recall and withdrawal - The mechanism for notifying the next step in the supply chain - The notification of relevant authorities when required - Steps taken to contact the certification body (CB), which in turn may contact the GLOBALG.A.P. Secretariat - The methods for reconciling stock The procedure shall be tested annually for effectiveness and the results of the mock recall shall be recorded (e.g., selecting a lot and demonstrating that it can be effectively traced forward to the customer). Actual communications of the mock recall to the clients are not necessary. An up-to-date list of telephone numbers and email addresses is sufficient. If an actual recall and withdrawal occurred during the past year, documentation of these may be provided for compliance.	Major Must	Yes	Doc Title: P-09 Traceability for Recall or Withdrawal of Product Review Date/Version: 7/17/2025 Types of Events Listed: Class I-III Responsible Person ID: Orchard Operations Quality and Food Safety Manager Contact Info for Authorities Listed?: Yes included separate emergency contact list Includes CB Contact (Y/N): EAGLE Email Listed: Yes (Mock) Recall Exercise Date: 8/13/2025 Employee ID: Orchard Operations Quality and Food Safety Manager Product: cherries Reason for Recall: Potential compost contamination Scope of Mock Recall Adequate for Reason?: Yes Quantity Sold: 622 bins Lot(s): Kays Ranch block 188054-1 Buyer(s): Packinghouse Quantity Recalled: 622				
FV-GFS 10.01	FV 10 COMPLAINTS	A complaint procedure relating to both internal and external issues covered by the standard is available and implemented.	A documented complaint procedure shall be available to facilitate the recording and follow-up of all received complaints relating to issues covered by the standard and to record actions taken with respect to such complaints. If the producer is informed by a competent and/or local authority that they are under investigation and/or has received a sanction within the scope of the certification, the complaint procedure shall require the producer to notify the GLOBALG.A.P. Secretariat via the certification body (CB). In case of complaints related to the standard (food safety, workers' well-being, environmental protection, etc.) that can endanger the reputation and credibility of the GLOBALG.A.P. brand, the certificate holder shall inform the CB immediately. In the case of producer groups, the producer group members do not need a complete complaint procedure, but only the parts that are relevant to them. Workers shall be permitted to file complaints to their employer on topics covered under the standard, and such complaints shall be documented and addressed by the certificate holder.	Major Must	Yes	Doc Title: F-11 Customer Corrective Action Request/Compliant Form Review Date/Version: Rev. 3 Describe Procedure: A complaint form is completed with the nature of the compliant, action taken, verification. Complaints are followed up by the Orchard Operations Quality and Food Safety Manager How External Complaints are Handled: All complaints are handled using the complaint form How Worker Complaints are Handled: All complaints are handled using the complaint form Includes CB/GLOBALG.A.P. Secretariat Notification: Yes No complaints have been made at this time.				
FV-GFS 10.02	FV 10 COMPLAINTS	Workers are informed of their rights related to the standard, and there is a grievance mechanism available and implemented through which workers can file complaints confidentially and without fear of retaliation.	Workers shall be informed (in the predominant workforce language) of the general topics covered by the standard, of legal rights granted by prevailing regulations, and of their ability to file complaints to their employer. The producer shall have a mechanism to resolve the claims and complaints suitable to the size of the farm, type of workers, and working conditions. The mechanism shall be confidential and simple to use, and a description (i.e., where to file, how to file, time expected to solve the issue) shall be available to the workers all the time that they are present on the farm. (The description can consist of pictograms or signs in the predominant workforce language describing the mechanism.) Records of the filed complaints shall be kept and checked.	Major Must	Yes	How Complaints are Filed: Complaints are turned into the supervisors How Process is Communicated to Workers: During training, most recent training observed on 7/30/2025 with 24 workers in attendance Workers Interviewed (IDs): Workers 1 No complaints have been made at this time.				
FV-GFS 11.01	FV 11 NON-CONFORMING PRODUCTS	Procedures are in place to manage and handle non-conforming products.	Documented procedures, including a hold-and-release process, shall be in place to prevent unintended use or delivery of non-conforming products. Products may be considered non-conforming because of food safety issues, quality issues, maximum residue limit exceedance(s), cross contamination issues, etc. Non-conforming products shall be identified during production and handling. Non-conforming products shall be segregated, appropriately handled, and potentially redirected to a suitable end use (processing, animal feed, etc.). If not redirected, the products shall be disposed of appropriately. The non-conforming product procedures shall also address the treatment of dropped product, as per the risk assessment. Products that pose a risk to food safety shall not be harvested or shall be discarded. Discarded products and waste materials shall be stored in clearly designated areas to avoid contamination of products. Signs shall be used to identify waste products, where appropriate. These areas shall be routinely cleaned and/or disinfected according to the cleaning schedule.	Major Must	Yes	Doc Title: P-24 GlobalGAP Non-Conforming Product Procedure Review Date/Version: Rev 3 How Non-Conforming Product is Identified/Handled: Procedure lists non-conforming product from the field and disposition guidelines. F-32, rev 1, is used to identify non-conforming product and F-33, rev. 1 Corrective Action Form is completed. Frequency of Discard Area Cleaning/Disinfecting: N/A. Non-conforming product is culled and left in the field. No non-conforming products at the orchards within the last twelve months.				

FV-GFS 12.01	FV 12 LABORATORY TESTING	Laboratory testing occurs in a manner consistent with industry requirements and prevailing regulations.	There shall be documented evidence that laboratories used to analyze parameters impacting food safety are operating in accordance with the requirements of ISO/IEC 17025. Analysis shall include water quality, plant protection product residues, environmental monitoring samples, and microbial, chemical, and physical contamination, as well as all other applicable tests. The laboratories shall show evidence of participation in proficiency tests or applicable certifications (e.g., the proficiency testing program provider FAPAS®).	Major Must	Yes	List for each lab used for food safety testing - **Water Lab** Lab Name: Eurofins Spokane Certification Standard: ORELAP Dept. of Ecology Accredited for Drinking water and ISO 17025:2017 Accredited Expiry Date:1/6/2026 Relevant Approval Listed in Scope: Drinking Water using method SM 9223B **MRL Lab** Lab Name: Matrix/ Pacific Agricultural Lab Certification Standard: ISO/IEC 17025:2017 Expiry Date: 5/13/2026 Relevant Approval Listed in Scope: Chemical testing for Multi-residue Pesticide Testing using				
FV-GFS 13.01	FV 13 EQUIPMENT AND DEVICES	Equipment, tools, and devices are fit for purpose and maintained.	Equipment, tools, and devices coming into contact with products shall be made of materials that are safe for contact with products (nontoxic) and designed and constructed to ensure that they can be cleaned, disinfected, and maintained to avoid contamination. Equipment, tools, and devices, even those not coming into direct contact with products (scales, plant protection product (PPP) or fertilizer application equipment, thermometers, pH meters, etc.), shall be identified, maintained, routinely verified, and, where applicable, calibrated at least annually. Calibration shall be traceable to a national or international standard or method. Equipment maintenance, calibration (where applicable), and repairs shall be documented. Maintenance activities shall not present risks to food safety, the environment, or workers. PPP sprayers: The calibration of PPP application machinery (automatic and nonautomatic) shall have been verified for correct operation within the last 12 months, and this verification shall be certified or documented either by participation in an official scheme (where it exists) or by having been carried out by a person who can demonstrate their competence. Irrigation/Fertigation equipment: At a minimum,	Major Must	Yes	List Equipment/Tools/Devices with Product Contact: Clippers, picking sacks, harvest totes, bins Contamination Concerns: No concerns observed at the time of the audit. Harvest sacks were observed in clean condition and no clippers or totes were in use. Bins that were broken or soiled had been set aside prior to harvest. Observed bins in good condition during harvest. **Ex.** Device: Scale **Location: Lower Valley** Calibration Date: 3/11/2025 Device: PPP Sprayer Calibration Date: 3/25/2025 Device: Fert Spreader Calibration Date: 3/20/2025 **Ex.** Device: Scale **Location: Reservation** Calibration Date: 4/29/2025 Device: PPP Sprayer Calibration Date: 3/15/2025 Device: Fert Spreader Calibration Date: 3/28/2025				
FV-GFS 13.02	FV 13 EQUIPMENT AND DEVICES	Equipment is stored in such a way as to prevent product contamination.	Equipment (plant protection product (PPP) or fertilizer application equipment, harvesting equipment, wrapping machines, etc.) shall be stored in an appropriate way that prevents possible contamination of products or other materials that may come into contact with the edible portion of the harvested products.	Major Must	Yes	**Ex. Hills** Describe Storage: Observed sprayers stored in open fallow area adjacent to chemical storage container, outside of the orchard. **Ex. Lower Valley** Describe Storage: Observed sprayers stored in open fallow area adjacent to chemical storage container, outside of the orchard. **Ex. Jones** Describe Storage: Observed sprayers stored in open fallow area adjacent to chemical storage container, outside of the orchard. **Ex. Reservation** Describe Storage: Observed sprayers stored in open fallow area, outside of the orchard. **Ex. Golf Course** Describe Storage: Observed sprayers stored in open fallow area, outside of the orchard. **Ex Sod/Mansion**				
FV-GFS 13.03	FV 13 EQUIPMENT AND DEVICES	Vehicles and equipment used for loading, transport, or storage of harvested products are cleaned, maintained, and appropriate for use.	Vehicles and equipment used for loading, transport, or storage of harvested products shall be cleaned and maintained and stored to prevent product contamination (animal manure, fuel spills, etc.). Vehicles and equipment shall be suitable for the intended purpose and stored to minimize food safety risk.	Major Must	Yes	**Ex. Hills** Types of Vehicle(s) in Use: Tractors with forks are used to move bins from the orchard to central area for loading onto open semi trailer. Suitable for Purpose?: Yes Observed Clean: Yes Food Safety Concerns: No issues observed. **Ex. Lower Valley** Types of Vehicle(s) in Use: Tractors with forks are used to move bins from the orchard to central area for loading onto open semi trailer. Suitable for Purpose?: Yes Observed Clean: Yes Food Safety Concerns: No issues observed. **Ex. Jones** Types of Vehicle(s) in Use: Tractors with forks are used to move bins from the orchard to central area for loading onto open semi trailer. Suitable for Purpose?: Yes Observed Clean: Yes				

FV-GFS 14.01	FV 14 FOOD SAFETY POLICY DECLARATION	The producer has completed and signed the food safety policy declaration.	The producer's food safety policy declaration shall: - Support the existence of a food safety culture, consisting of communication, training, feedback from workers, and measurable food safety objectives - Be annually completed and signed by the producer/manager responsible for food safety - Indicate people whose activities impact food safety - Serve as documented evidence of commitment to continuous improvement, food safety culture, provision of resources, and adherence to relevant prevailing regulations - Serve as documented evidence of review by management of all elements of the food safety system, on an annual basis or whenever changes occur that impact food safety - Substantiate the self-assessment checklist (for Option 1 individual producers) - Be completed either by central management or on quality management system (QMS) level on behalf of Option 2 producer group members and Option 1 multisite producers with QMS	Major Must	Yes	Food Safety Policy Declaration Version: GLobalGAP v.6.0_Sep22 English Date Signed: 8/26/2025 Employee (ID): Orchard Operations Quality and Food Safety Manager				
FV-GFS 15.01	FV 15 FOOD DEFENSE	A food defense system is in place to address risks associated with malicious attack or contamination.	The system shall include: - A risk assessment to identify potential threats to the safety of products, taking into account risks from deliberate attempts to inflict contamination or damage - A documented food defense plan to specify the measures to control any risks identified in the risk assessment - Consideration of identification of tampering to the premises and products, monitoring of external storage and intake points, controlled access where relevant, receiving inputs from safe sources, and having available information for all employees and subcontractors - Worker, visitor, and subcontractor awareness of the need to support food defense measures, ensured through training, signs, pictograms, etc.	Major Must	Yes	Doc Title: R-05 Food Defense and Security Risk Assessment and Procedures Review Date/Version: v. 3 How Workers/Visitors/Subcontractors are Made Aware: Food defense is covered during annual safety meeting, workers are instructed to report suspicious activity, the operation has the right to inspected. **Ex.** Risk Identified: Personal items Control Measure: No personal items are permitted in the field.				
FV-GFS 16.01	FV 16 FOOD FRAUD	A system is in place to address risks associated with food fraud.	The system shall include: - A risk assessment to identify potential threats to the safety of the product, taking into account risks from fraudulent or adulterated materials - A documented food fraud plan to specify the measures to control any risks identified in the risk assessment - Consideration shall be given to potential impacts of intentional inaccurate information associated with a product for economical gain - Where applicable, risks associated with counterfeit PPP, unauthorized propagation material, origin of packaging, use of approved suppliers, control over access to packaging shall be considered	Major Must	Yes	Doc Title: R-12 Food Fraud Plan and Risk Assessment Review Date/Version: Rev.2 **Ex.** Risk Identified: Wood bins Control Measure: adultered or contaminated wood can damage fruit. **Ex.** Risk Identified: PPP Control Measure: Fraudulent chemicals can cause direct or indirect harm to the public				
FV-GFS 17.01	FV 17 LOGO USE	The GLOBALG.A.P. word, trademark, and QR code or logo, as well as the GLOBALG.A.P. Number (GGN) are used according to "GLOBALG.A.P. trademarks use: Policy and guidelines."	The producer shall use the GLOBALG.A.P. word, trademark, and QR code or logo, as well as the GGN, Global Location Number (GLN), or sub-GLN according to "GLOBALG.A.P. trademarks use: Policy and guidelines." The GLOBALG.A.P. word, trademark, or logo shall never appear on the final product, on the consumer packaging, or at the point of sale. However, the certificate holder can use any and/or all in business-to-business communications. The GLOBALG.A.P. word, trademark, or logo cannot be in use during the initial (first ever) certification body (CB) audit because the producer does not yet have certification, and the producer cannot refer to GLOBALG.A.P. certification status before the first positive certification decision.	Major Must	N/A	Per the GlobalGAP logo Usage and GGN Usage Agreement the logo, name, word and trademark is not used. How GGN is Used: Not used How Other GLOBALG.A.P. References Used - Not used Word: not used Trademark: not used QR Code: not used Any used on Consumer Packaging?: NA no final packing Any Violoations of "GLOBALG.A.P. Trademarks Use: Policy and Guidelines"? Not used				
FV-GFS 18.01	FV 18 GLOBALG.A.P. STATUS	Transaction documentation includes reference to the GLOBALG.A.P. status and the GLOBALG.A.P. Number (GGN).	Delivery notes, sales invoices, and, where appropriate, other documentation related to sales of materials and products originating from certified production processes shall include the GGN of the certificate holder and a reference to the GLOBALG.A.P. certification status. This is not obligatory in internal documentation. Where the producer has a Global Location Number (GLN), this shall replace the GGN issued by the GLOBALG.A.P. Secretariat during the registration process. Positive identification of the certification status is sufficient on transaction documentation (e.g., "GLOBALG.A.P. certified [product name]"). Products originating from noncertified production processes do not need to be identified as "noncertified." Indication of the certification status is obligatory regardless of whether the product originating from a certified production process was sold as such or not. This cannot be checked during the initial (first ever) certification body (CB) audit because the producer does not yet have certification and the producer cannot reference the GLOBALG.A.P. certification status before the first positive certification decision. "N/A" only if there is an up-to-date and documented bilateral agreement available between the certificate holder and their direct buyer that all shipments contain only products originating from certified production processes.	Major Must	N/A	*Can be N/A if Up-to-Date (last 12 months) Agreement is in Place for Each Buyer* No. of Buyers: Barton Fruit signed 1/7/2025 No. of Agreements Completed: 1 **Ex.** Buyer Name: Barton Fruit Signed/Acknowledged by Buyer (Y/N): Yes Employee ID of Farm Signature/Acknowledgement: Director of Food Safety and Compliance with Norton Fruit Date Completed: 6/4/2025				

FV-GFS 19.01	FV 19 HYGIENE	The farm has a documented hygiene risk assessment.	A documented hygiene risk assessment covering production, harvesting, and handling, as applicable, shall cover: - Physical, chemical, and microbiological contaminants, spillage of bodily fluids (vomiting, bleeding, etc.), and human transmissible diseases that are associated with the applicable products and processes - Workers, personal effects, equipment, clothing, packaging material, transport, vehicles, and product storage (including short-term storage on the farm) - The production environment, including design and layout for prevention of cross contamination and support of food safety - Measurement and monitoring of cleaning and hygiene activities	Major Must	Yes	Doc Title: R-00 Harvest Hyigene Risk Assessment Worksheet Review Date/Version: Rev. 6 List 1 Example per GLOBALG.A.P. Crop Grouping **Ex.** Harvest Grouping: Cherries, apples and pears Risk Identified: Bins- Animal droppings can be a biological hazard Control Measure: Clean bins before use and sanitize as needed Cross Contamination Risks: Picking bags can have microbiological contamination and must be washed and sanitized before harvest. Cleaning/Hygiene Activities: F-22 Harvest Hygiene Assessment is completed daily prior to harvest. Bins, packing bags, ladders, reusable equipment like clippers, cherry totes, worker hygiene, injuries, feces in the harvest area, wildlife.				
FV-GFS 19.02	FV 19 HYGIENE	Documented hygiene procedures are in place to minimize food safety risks.	Hygiene procedures shall be aligned with the risk assessment and include applicable harvest and postharvest activities. Pictograms or signs in the predominant workforce language shall describe the appropriate hygiene measures for workers, visitors, and subcontractors. When protective equipment and clothing (smocks, aprons, sleeves, gloves, footwear, etc.) are required, they shall be provided by the employer and cleaned, maintained, and stored in a way that minimizes food safety risks. Hands shall be washed whenever they may be a source of contamination, including prior to the start of work and after using the toilet. The hygiene procedures shall address contamination of product with bodily fluids, reporting requirements for sick people (vomiting, jaundice, diarrhea, etc.), restricting ill persons' contact with products, and a return-to-work policy. Skin cuts shall be covered and gloves used, as appropriate. Visual evidence shall show that no violations of the hygiene procedures occur.	Major Must	Yes	Doc Title: P-20 GlobalGAP Food Safety And Worker Hygiene Training Review Date/Version: Rev. 6 Protective Clothing Used: knee pads (optional) and eye protection when using clippers. All PPE Provided?:Yes **Ex. Hills** Posting Location(s): At central location Language(s)/Pictograms: written in English and in Spanish and pictograms near hand sinks Site Observations: Observed signs posted and workers adhering to the program **Ex. Lower Valley** Posting Location(s): At central location Language(s)/Pictograms: written in English and in Spanish and pictograms near hand sinks Site Observations: Observed signs posted and workers adhering to the program				
FV-GFS 19.03	FV 19 HYGIENE	All persons working on the farm have received hygiene training.	Basic training on hygiene shall: - Be provided annually to all workers, including owners and managers that are working on the farm - Be provided to all new workers - Cover all necessary instructions - Be given in a format, either written or verbal, that ensures understanding (may be in verbal and pictorial form without written explanatory content, where appropriate) - Specifically include training on hygiene procedures for harvesting and product handling activities, where applicable	Major Must	Yes	The operation conducts training upon hire where each worker signs to acknowledge the training and record is kept in employee's personal file. On-going training is conducted throughout the season in monthly meetings with records of group signatures. No. of Workers On-Site: 1,100 No. of Trained Workers: 1,100 All Interviewed Workers Present on Training Logs (Y/N): Yes **Ex.** Date:6/16/2025 Topic(s): P-20 Food Safety Worker Hygiene Training Trainer ID/Company: Harvest Crew and Orchard Manager No. of Attendees: 24 Evidence of Attendance: Signatures and employee number				
FV-GFS 19.04	FV 19 HYGIENE	Smoking, eating, chewing, and drinking are confined to designated areas.	In order to prevent contamination of products, smoking, eating, chewing, and drinking shall be confined to designated areas and not be permitted in product handling or storage areas, unless indicated otherwise by the hygiene risk assessment. Drinking water is the exception.	Major Must	Yes	**Ex. Hills** Designated Areas: Worker break area is designated. Area with 2 microwaves is provided. Workers can also keep items in vehicles. On-Site Observations: No issues observed. **Ex. Lower Valley** Designated Areas: Worker break area is designated. Area with microwaves and refrigerator is provided. Workers can also keep items in vehicles. On-Site Observations: No issues observed. **Ex. Jones** Designated Areas: Worker break area is designated. Area with 1 microwave and 1 refrigerator is provided. Workers can also keep items in vehicles. On-Site Observations: No issues observed. **Ex. Reservation** Designated Areas: Worker break area is designated. Area with				

FV-GFS 19.05	FV 19 HYGIENE	Clean toilets are provided for workers, visitors, and subcontractors in the vicinity of their work.	Toilets provided for production and handling activities (including stationary or mobile toilets) shall be: - Designed and located so as to minimize the potential risk for product contamination - Constructed of material that is easy to clean and maintain (also applies to pit latrines) - Allow for direct accessibility for servicing - Located in reasonable proximity to the place of work, i.e., accessible on foot or by a readily available mode of transportation If production and/or handling takes place in a facility, the doors of toilets shall not open directly onto the production and/or product handling area, unless the door is self-closing. Toilets shall be appropriately cleaned, maintained, and stocked. Facilities shall also be available to visitors, where applicable.	Major Must	Yes	**Ex. Hills** Type(s) of Toilets: Portable Proximity to Harvest/Handling: No harvest is occurring at the time of the audit. Units are positioned on designated roadway within a five minute walking distance to workers. Condition: Clean and well stocked. **Ex. Lower Valley** Type(s) of Toilets: Portable Proximity to Harvest/Handling: No harvest is occurring at the time of the audit. Units are positioned on designated roadway within a five minute walking distance to workers. Condition: Clean and well stocked. **Ex. Jones** Type(s) of Toilets: Portable Proximity to Harvest/Handling: No harvest is occurring at the time of the audit. Units are positioned on designated roadway within a five minute walking distance to				
FV-GFS 19.06	FV 19 HYGIENE	Handwashing facilities are available for all workers, visitors, and subcontractors who come into direct contact with products.	Handwashing facilities shall be accessible and maintained in a clean and sanitary condition to allow workers to clean their hands any time their hands may be a source of contamination. The facilities shall be situated as near as possible to the toilets without posing a risk of cross contamination. All handwashing facilities shall be equipped with nonperfumed hand soap and means of drying hands. Single use towels shall be used where possible. Towels shall not pose a cross contamination risk. Air towels and forced-air hand dryers are permitted. The water used for handwashing shall be analyzed, and risks associated with water quality assessed. The water used shall meet the microbial standard for drinking water at all times. If handwashing water does not meet the microbial drinking water standard, a sanitizer (e.g., alcohol-based gel) shall be used after washing hands. The use of only hand sanitizer to clean hands before coming into contact with products is not permitted.	Major Must	Yes	**Ex. Hills** Proximity to Toilets: Just outside toilet stall Unscented Soap (Y/N): Yes Type(s) of Hand Drying: Single use paper towel Observations: Clean, well stocked and functioning. Free from leaks and clogs. Water Source: Supplier- Cliffs Septic Sample Date: 10/14/2024 Lab: Eurofins, Results: Satisfactory for Drinking Water, absent for TC and EC Alternate Water Source: May also fill from on-site well. Sample Date: 6/17/2025 Result: No detectable TC or EC per 100mL Lab: Eurofins Sanitizer (Y/N): Not present, no harvest was taking place. **Ex. Lower Valley**				
FV-GFS 19.07	FV 19 HYGIENE	Animal activity that may result in product contamination is managed.	Appropriate measures shall be taken to reduce possible product contamination by animals within the production area. Where there is evidence of animal activity that may result in product contamination, appropriate measures shall be taken. Eliminating wildlife or using destructive techniques to rid the production area of all animals are not considered appropriate measures.	Major Must	Yes	Evidence of Animal Activity: F-22 Harvest Hygiene Assessment is used to document animal observations. Control Measures: Wind sock style dancing man, streamers/tape, predatory bird calls and fencing around ponds. A				
FV-GFS 19.08	FV 19 HYGIENE	Containers used for production and harvesting are cleaned, maintained, and appropriate for use.	Production and harvesting containers shall be made of nontoxic materials that do not pose a risk to food safety and be constructed to facilitate cleaning and maintenance. Reusable containers shall be clean before use. A documented cleaning schedule that includes frequency and is in accordance with the hygiene risk assessment shall be in place. Disinfection shall be incorporated into the cleaning procedure when required in the hygiene risk assessment. Harvest containers shall be used exclusively for product (not used to store chemicals, lubricants, oil, trash, tools, etc.).	Major Must	Yes	Container Type(s): polyester picking sacks and reusable plastic cherry totes Doc Title: P-20 GlobalGAP Food Safety and Worker hygiene Training Review Date/Version: Rev. 6 Cleaning Frequency: between commodities and as- needed Sanitization/Disinfection Frequency: between commodities and as- needed Containers Seen Used for Other Purposes?: No issues seen, observed picking sack in good condition free from stains, off odors and signs of wear. F- 08 Harvest Cleaning Sanitation and Storage. Ex. 6/12/2025 Cherry picking buckets were cleaned with water and unscented soap and bleach.				

FV-GFS 20.01.01	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	There is a documented risk assessment for workers' health and safety.	The documented risk assessment shall reflect conditions on the farm, including worker facilities and any on-farm worker housing. The risk assessment shall be reviewed and updated annually and when changes occur that impact workers' health and safety (new machinery, new plant protection products (PPPs), modified cultivation practices, new health risks, etc.). Incidents and accidents shall be recorded. Examples of hazards may include moving machine parts, electricity, vehicle traffic, flammable substances, fertilizer, chemical exposure, excessive noise, dust, vibrations, extreme temperatures, ladders, fuel storage, etc.	Major Must	Yes	Doc Title: R-02 Risk Analysis Worksheet for Worker Safety and Welfare Review Date/Version: 3/18/2025 Rev. 4 Processes Assessed: Slips/Trips and Falls, Bees, Irrigation ponds, motor vehicles, forklifts shops and tools, PPE, electrical equipment, snake bites, lifting safety, hand tools, chemical handling, harvest platform, fire prevention, ladders, heat illness, tractors, pruning, thinning, picking and spraying. How Accidents/Incidents are Recorded: An Employee Accident Form is used by the worker to self report incidents and the supervisor also completed the same for to compare. If the injury needs to be elevated to medical assistances a Self Insurer Accident Report (SIF-2) is completed for a claim. Date of Last Incident: 9/2/2025 Description: A worker fell off a ladder and potentially broke his				
FV-GFS 20.01.02	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	The farm has health and safety procedures.	The health and safety procedures shall address the points identified in the risk assessment and be appropriate to the farming operations. The procedures shall be reviewed annually and updated when the risk assessment changes. The farm infrastructure, facilities, on-farm worker housing, and equipment shall be constructed and maintained to minimize health and safety hazards for workers. Accident and emergency procedures shall address work areas, worker facilities, and on-farm worker housing and include contingency plans, i.e., the ability of workers to remove themselves from unsafe situations. Where required by the risk assessment, emergency equipment shall be accessible and maintained. Consideration shall be given to workers at greater risk. Whenever accidents occur, the cause shall be reviewed and appropriate preventive actions included in revised health and safety procedures.	Major Must	Yes	Doc Title: P-11 Emergency/ Chemical/Field Sanitation Unit /Spill Cleanup Review Date/Version: Rev. 1 Do Procedures Fully Address Risks?: Yes the program includes several training videos and brooch style hand outs about lifting, three point dismount, heat stress, and ladder safety. In Control ATV and Farm Utility Vehicle Safety (State Compensation Insurance Fund), Tractor Training Video (WA State Tree Fruit Association and GS Long), Forklift Safety (National Safety Compliance), WPS Worker PST 00028 and Handler PST 00031, Food Safety In The Orchard (WA State Tree Fruit Association). **Ex.** Risk Identified: Heat stress Control Measure: water jugs, breaks and shade Emergency Equipment Needed: Yes, fire extinguishers, first aid kits and PPE observed.				
FV-GFS 20.01.03	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	All staff have received health and safety training according to the risk assessment.	Basic training on workers' health and safety shall: - Be provided annually to staff, including owners and managers - Be provided to new staff and to established staff whenever they are reassigned to tasks requiring additional knowledge - Cover all necessary instructions - Be given in a format, either written or verbal, that ensures understanding (may only be in verbal and pictorial form without written explanatory content, where appropriate) - Include training on safety procedures for equipment, products, or new activities - Include training on topics related to accident response, natural disasters, and workers' health, including illnesses, exposure to chemicals, emergency response procedures, fire safety, and rights and responsibilities associated with workers' health protection	Major Must	Yes	The operation conducts training upon hire where each worker signs to acknowledge the training and record is kept in employee's personal file. On-going training is conducted throughout the season in monthly meetings with records of group signatures. No. of Workers On-Site: 1,100 No. of Trained Workers: 1,100 All Interviewed Workers Present on Training Logs (Y/N): Yes **Ex.** Date:6/16/2025 Topic(s): P-20 Food Safety Worker Hygiene Training Trainer ID/Company: Harvest Crew and Orchard Manager No. of Attendees: 24				
FV-GFS 20.02.01	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	Accident and emergency procedures are displayed and communicated.	Instructions based on the accident and emergency procedures shall be clearly displayed in accessible and visible location(s) for workers, visitors, and subcontractors. These instructions shall be available in the predominant language(s) of the workforce and/or in pictograms. The procedures shall cover/identify the following: - The farm address, map, or other location information (e.g., GPS coordinates) - Contact person(s) - An up-to-date list of relevant telephone numbers (i.e., police, ambulance, hospital, fire brigade, access to emergency healthcare on site or by means of transport, and suppliers of electricity, water, and gas) - Emergency evacuation procedures, where applicable Permanent and legible signs shall indicate potential hazards. Emergency exits and escape route signs shall indicate these must be kept open, accessible, and clear of obstacles. This includes, where applicable, waste pits, flammable structures (fuel tanks, propane/natural gas tanks, etc.), plant protection product (PPP) storage, bodies of water, and any other identified physical hazards. Warning signs shall be present and in the predominant language(s) of the workforce and/or in pictograms. Examples of other information that can be included:	Major Must	Yes	Doc Title: P-11 Emergency/ Chemical/Field Sanitation Unit /Spill Cleanup Review Date/Version: Rev. 1 Posted Location(s): a central location at each site. Language(s): English and Spanish **Ex.** Map/Address: Yes Contact Persons (ID): Yes, list of first aid attendants are listed with relevant numbers Emergency Contact Numbers: Company contacts, local medical facilities, and fire emergencies Hazards Labelled On-Site: Yes, PPP storage and fuel is labeled.				

FV-GFS 20.02.02	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	Safety advice for substances hazardous to workers' health and safety is immediately available and accessible.	Information related to safe handling of each hazardous substance shall be accessible (websites, telephone numbers, safety data sheets (SDSs), etc.).	Minor Must	Yes	**Ex. Hills** How SDS is Accessed: binders Product On-Site: Prowl H2O SDS Available (Y/N): Yes **Ex. Lower Valley** How SDS is Accessed: binders Product On-Site: Mustang Maxx SDS Available (Y/N): Yes **Ex. Jones** How SDS is Accessed: binders Product On-Site: Retain SDS Available (Y/N): Yes **Ex. Reservation** How SDS is Accessed: binders Product On-Site: Venue SDS Available (Y/N): Yes **Ex. Golf Course** N/A. No chemical storage on-site **Ex.Sod/Mansion** N/A. No chemical storage on-site **Ex. Naches Heights** N/A. No chemical storage on-site				
FV-GFS 20.02.03	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	First aid kits are accessible at all permanent sites and fields near the work.	Complete and maintained first aid kits (i.e., complete and maintained according to prevailing regulations and appropriate to the activities being carried out) shall be available and accessible at all permanent sites and present in selected vehicles (tractor, car, etc.) where required by the risk assessment.	Minor Must	Yes	**Ex. Hills** FAK Location(s): Break area, supervisor's vehicles, and at PPP storage. At All Permanent Sites?: Yes **Ex.** FAK Location: Break area Kit Complete?: Yes. Band aides, gauze, ointment, and gloves. Accessible?: Yes **Ex. Lower Valley** FAK Location(s): Break area, supervisor's vehicles, and at PPP storage. At All Permanent Sites?: Yes **Ex.** FAK Location: Break area Kit Complete?: Yes. Band aides, gauze, ointment, and gloves. Accessible?: Yes **Ex. Jones** FAK Location(s): Break area, supervisor's vehicles, and at PPP storage. At All Permanent Sites?: Yes **Ex.** FAK Location: Break area				
FV-GFS 20.02.04	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	There is always at least one person trained in first aid present on the farm whenever on-farm activities are being carried out.	There shall always be at least one person trained in first aid (within the last five years) present at the location whenever production and handling activities are being carried out, including those mentioned in the relevant principles and criteria of the standard. As a guideline: one trained person per 50 workers.	Minor Must	Yes	No. of First Aid Trained Workers: 35 Total No. of Workers: 1,100 Ex. Employee ID: 1st Aid Worker First Aid Training/Issued Date: Training 2/21/2025				
FV-GFS 20.03.01	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	Workers, visitors, and subcontractors are equipped with suitable personal protective equipment (PPE).	PPE shall be in accordance with legal requirements, label instructions, and/or as authorized by a competent authority. The PPE shall be available, properly used, and in good repair. Complying with label requirements and requirements in the risk assessment for on-farm operations may include use of the following: appropriate footwear, waterproof clothing, protective overalls, rubber gloves, face masks, respiratory equipment (including replacement filters), ear and eye protection, etc. PPE shall be provided whenever necessary to workers, subcontractors (acceptable when provided by subcontracting company), and visitors.	Major Must	Yes	PPE Needed: Gloves, coveralls, respirator, eye protection, aprons Provided by the Site?: Yes Has All Required PPE? Yes, each site has designated storage containers with worker's names and hangers for spray suits. **Ex.** PPP: Venue PPE Required by Label: Applicators and other handlers must wear: - Long-sleeved shirt and long pants - Shoes plus socks - Chemical-resistant gloves (including barrier laminate, butyl rubber, nitrile rubber, neoprene rubber, natural rubber, polyethylene, polyvinyl chloride (PVC), and/or Viton Available?: Yes, nitrile rubber gloves are present for each applicator				

FV-GFS 20.03.02	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	Personal protective equipment (PPE) is maintained in clean conditions and stored appropriately so as not to pose any contamination risk to personal items.	PPE shall be kept clean according to the type of use and degree of potential contamination. Protective clothing shall be laundered separately from personal items. Dirty and damaged PPE shall be disposed of appropriately. PPE shall be stored in a manner that prevents cross contamination with chemicals.	Major Must	Yes	**Ex. Hills** Reusable PPE Used: Yes, gloves, spray suits and aprons are reusable Condition: Clean and well maintained condition Storage Location(s): Hanging on designated hooks in PPE shed with lockers, additional suppliers and designated containers with worker's names on them. **Ex. Lower Valley** Reusable PPE Used: Yes, gloves, spray suits and aprons are reusable Condition: Clean and well maintained condition Storage Location(s): Hanging on designated hooks in PPE shed with lockers, additional suppliers and designated containers with worker's names on them. **Ex. Jones** Reusable PPE Used: Yes, gloves, spray suits and aprons are reusable Condition: Clean and well maintained condition Storage Location(s): Hanging on designated hooks in PPE shed				
FV-GFS 20.03.03	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	There is evidence that the provided personal protective equipment (PPE) is used by the workers.	There shall be evidence that the provided PPE is being used. If single-use PPE is used, the supply maintained on hand shall correspond to the needs of the workers, or records demonstrating that new PPE is promptly sourced and restocked shall be available.	Minor Must	Yes	**Ex. Hills** Single-Use PPE Used: Yes, respirator filters are disposable Amounts of All PPEs Suitable for No. of Workers?: Yes, additional supplies are present. **Ex. Lower Valley** Single-Use PPE Used: Yes, respirator filters are disposable Amounts of All PPEs Suitable for No. of Workers?: Yes, additional supplies are present. **Ex. Jones** Single-Use PPE Used: Yes, respirator filters are disposable Amounts of All PPEs Suitable for No. of Workers?: Yes, additional supplies are present. **Ex. Reservation** Single-Use PPE Used: Yes, respirator filters are disposable Amounts of All PPEs Suitable for No. of Workers?: Yes, additional supplies are present. **Ex. Golf Course** Single-Use PPE Used: Yes, respirator filters are disposable Amounts of All PPEs Suitable for No. of Workers?: Yes, additional				
FV-GFS 20.03.04	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	Suitable changing facilities are available where necessary.	The changing facilities (in line with local conditions) shall be used to change clothing and protective outer garments as required. Changing facilities may not be needed if personal protective equipment (PPE) is applied over existing clothing.		Yes	**Ex. Hills** Changing Needed for PPE? No **Ex. Lower Valley** Changing Needed for PPE? No **Ex. Jones** Changing Needed for PPE? No **Ex. Reservation** Changing Needed for PPE? No **Ex. Golf Course** Changing Needed for PPE? No **Ex.Sod/Mansion** Changing Needed for PPE? No **Ex. Naches Heights** Changing Needed for PPE? No				
FV-GFS 20.04.01	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	There is communication between management and workers on issues related to their health, safety, and welfare.	Communication between management and workers about health, safety, and welfare issues shall be able to take place openly (i.e., without fear of intimidation or retaliation). The communication may be in the form of scheduled meetings, worker hotlines, anonymous comment boxes, daily prework briefings, or individual crew meetings. On very small operations, communication between a family or limited number of workers may occur continuously.	Minor Must	Yes	Communication Method(s): Monthly Safety Meetings On-Site Observations: Workers and Supervisors interviewed were able to describe the compliant process Interviewed Worker(s) (ID): Workers interview 1-7 **Ex.** Meeting held on 6/28/2025, no issues were reported by workers and a training was conducted on the jewelry policy.				

FV-GFS 20.04.02	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	Workers have access to clean drinking water, food storage, and areas to eat and rest.	A clean place to store food and a clean place to eat shall be provided to the workers if they eat on the farm. Drinking water shall always be provided at no cost to the workers. Worker access to drinking water shall not be restricted. There shall be designated areas for resting and breaks.	Major Must	Yes	**Ex. Hills** Storage Location(s): In vehicles Break Area(s): in barn with shade Type(s) of Drinking Water Provided: worker housing and on-site well. **Ex. Lower Valley** Storage Location(s): Break area with microwaves and chairs Break Area(s): in barn with shade Type(s) of Drinking Water Provided: Potable well water sources from worker housing and on-site well. **Ex. Jones** Storage Location(s): Break area with microwave and chairs Break Area(s): in barn with shade Type(s) of Drinking Water Provided: Potable well water sources from worker housing and on-site well. **Ex. Reservation** Storage Location(s): In vehicles Break Area(s): In vehicles and outside of the orchard Type(s) of Drinking Water Provided: Potable well water				
FV-GFS 20.04.03	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	On-site living quarters are compliant with applicable local regulations, habitable, and equipped with basic services and facilities.	The on-site living quarters for the workers shall be habitable and have a sound roof, windows and doors, hygienic and safe food preparation areas, and the basic services of drinking water, toilets, and drains. If there are no drains, septic pits may be acceptable if compliant with prevailing regulations.	Major Must	Yes	**Site: Lower Valley** Type of Housing Provided: Apartment style Drinking Water Available: Well Toilets Available: Yes Relevant Authority: State of Washington Department of Health Office of Environmental Health and Safety Inspection Date: 3/25/2025 No. of Inhabitants Approved: 96 No. of Workers in Housing: 96 **Site: Jones Orchard** Type of Housing Provided: Duplex Drinking Water Available: Well Toilets Available: Yes Relevant Authority: State of Washington Department of Health Office of Environmental Health and Safety Inspection Date: 3/25/2025 No. of Inhabitants Approved:192 No. of Workers in Housing: 192 **Site: Aspen (not located on an**				
FV-GFS 20.04.04	FV 20 WORKERS' HEALTH, SAFETY, AND WELFARE	Transportation provided to workers is safe.	Transportation shall be safe for workers and take into account applicable safety requirements and regulations.	Minor Must	Yes	Type(s) of Worker Transportation: 12 and 14 seater passenger van Condition: Vehicle Mechanical Inspection Report for Transportation Subject to Department of Labor Standards, exp 8/2027 Licensed: Workers are licensed and insurance is on-file Insured through Pennsylvania Manufactures Assoc., exp 8/15/2026				
FV-GFS 21.01	FV 21 SITE MANAGEMENT	A documented risk assessment is completed for all registered sites.	The risk assessment shall be: - Available for all production sites, including structures - Reviewed at least annually or when changes occur (new risks emerge or new sites or crops enter production) It shall consider: - Biological, physical, and chemical hazards (including allergens) - Risk of microbial cross contamination originating from neighboring or adjacent sites - Site history (minimum of one year, with five years recommended) - Impact of proposed activities on adjacent crops	Major Must	Yes	Doc Title: R-06 Risk Assessment for Agricultural Sites Review Date/Version: Rev. 5, 3/14/2025 Location(s) Included: Golf Course, The hills, Jones, Mansion /Sod, Lower Valley, Naches Heights, and Reservation Assesses All Observed Risks: Flooding, high winds, soil structure, and former ground use, **Ex.** Site: Risk Identified: Water source inspection Control Measure: septic tank proximity to water sources are mapped and monitored.				
FV-GFS 21.02	FV 21 SITE MANAGEMENT	A management plan that establishes strategies for minimizing the risks identified in the risk assessment for operation suitability has been developed and implemented and is reviewed regularly.	A management plan shall: - Be reviewed together with the risk assessment (annually or when changes occur) and address all risks identified in the risk assessment - Describe the control measures implemented for the risks identified - Be appropriate to farm operations - Support facility design, cleaning activities, pest control, and other activities to minimize food safety risks - Ensure that the layout and flow of operations are suitable for the intended purpose, consider applicable structures, and are designed to minimize food safety risks - Be effective and visibly implemented	Major Must	Yes	Doc Title: R-06 Risk Assessment for Agricultural Sites Review Date/Version: Rev. 5, 3/14/2025 Addresses All Identified Risks: Yes, the plan addresses spacing between septic systems and water sources, animals and prior land use. On-Site Observations: No high risk areas observed.				

FV-GFS 21.03	FV 21 SITE MANAGEMENT	The producer has a system for identifying sites and facilities used for production.	The producer shall have a system to identify: - All fields, orchards, vineyards, greenhouses, and other production areas - All water sources, storage and handling facilities, agrochemical storages, yards, buildings, and any features that may pose a workers' health and safety, food safety, or environmental risk Identification may be on a map or through the use of signs at each site.	Major Must	Yes	Map and/or Signage: Yes, maps are present at central location Sites: Golf Course Fields Included: Berghoff, Woodcock, Double Up, Horsy Jump, Stein, Yellowstone, Carlson, Luke, Berg, Water Sources Included: PPP Storage Location(s): Sites: The Hills Fields Included: 17 Water Sources Included: PPP Storage Location(s): Sites: Jones Fields Included: 7 Water Sources Included: PPP Storage Location(s): Sites: Mason/Sod Fields Included: 4 Water Sources Included: PPP Storage Location(s): Sites: Lower Valley Fields Included: 6 Water Sources Included: PPP Storage Location(s): Sites: Naches Heights Fields Included:7 Water Sources Included:				
FV-GFS 21.04	FV 21 SITE MANAGEMENT	The site is kept in a tidy and orderly condition.	The site shall be maintained so as to prevent contamination of products. There shall be no waste or litter in the immediate vicinity of the production site(s) or storage buildings. Incidental and insignificant litter and waste in the designated areas are acceptable, as is the waste from the current day's work. All other waste shall be cleaned up, including fuel spills.	Major Must	Yes	**Ex. Hills** Field/Block Tidiness: Observed in clean condition. Harvest Area Tidiness: No harvest was occurring Handling Area Tidiness: N/A. No PHU **Ex. Lower Valley** Field/Block Tidiness: Observed in clean condition. Harvest Area Tidiness: No harvest was occurring Handling Area Tidiness: N/A. No PHU **Ex. Jones** Field/Block Tidiness: Observed in clean condition. Harvest Area Tidiness: No harvest was occurring Handling Area Tidiness: N/A. No PHU **Ex. Reservation** Field/Block Tidiness: Observed in clean condition. Harvest Area Tidiness: Observed harvest are in clean condition. Handling Area Tidiness: N/A. No PHU **Ex. Golf Course** Field/Block Tidiness: Observed in clean condition				
FV-GFS 21.05	FV 21 SITE MANAGEMENT	The producer recognizes the farm as an agricultural ecosystem that interacts with neighboring landscapes (while the legal scope of the producer is on the farm).	Available evidence should indicate, for example, that: - In water management, the producer knows where the water for the farm comes from and where the water that leaves the farm goes to. - In biodiversity management, the producer knows how the farm can contribute to protecting and enhancing biodiversity via biotope corridors (e.g., trees) that connect habitats on the farms with the landscapes beyond the farm. - The producer shows awareness of or participation in projects, joint action, or collaboration with other producers or stakeholders in sector- or crop-specific initiatives, etc.	Recommend	No	Not documented				
FV-GFS 21.06	FV 21 SITE MANAGEMENT	Where the operation handles or stores allergens, the operation has a documented allergen management program.	The allergen management program shall list the allergens in use, stored, or handled by workers at the site specific to prevailing regulations. Where applicable, procedures shall address identification and segregation of allergens during storage, handling, loading, and shipping as based on a risk assessment conducted by the operation. All products intentionally or potentially containing allergenic materials shall be labeled according to the allergen labeling regulations in the country of production and the country of destination.	Major Must	N/A	Does Operation Handle/Store Allergens? N/A				

FV-GFS 22.01.01	FV 22 BIODIVERSITY AND HABITATS	Biodiversity is managed to enable its protection and enhancement.	A documented biodiversity plan for the farm shall be available. This can be a generic plan that has been made farm-specific. This biodiversity plan shall: - Take into account local legislation and tailor the plan contents to the on-farm reality (open field, greenhouse, vertical farming, etc.) - Contain at least the following sections: Baseline: initial situation of biodiversity Measures: how to enable protection and enhance biodiversity based on the baseline Monitoring: summary of results of the implementation of the measures Adjustment: refining the measures based on monitoring results - While recognizing that the legal scope of the producer is on the farm, take into account the landscape beyond the farm and encourage implementation of actions with other stakeholders, for example via informal collaboration, formal projects, sector and network initiatives, etc. With regard to protection of biodiversity, the guideline provides reference. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Minor Must	Yes	Doc Title: P-33 Conservation and Biodiversity Management Plan Review Date/Version: Rev. 0 Legislation Considered: UDSA National Resources Conservation Services, Washington State University Extension Economics Environmental and National Resources Baseline Date/Findings: Owls, kestrels, hawks and gophers. Measures: Fencing around ponds to keep wildlife form drowning Monitoring: current levels.				
FV-GFS 22.01.02	FV 22 BIODIVERSITY AND HABITATS	Biodiversity is protected.	The biodiversity plan shall be implemented in order to protect biodiversity, for example via one or more of the following practices or other similar practices: - Integrated pest management (IPM) - Implementing measures to mitigate potential negative impact of artificial illumination on biodiversity, especially during the night (e.g., screens or painted glass that helps mitigate potential impacts on migratory birds or other nocturnal biodiversity) - Allowing for seasonal fallow - Creating shelters for beneficial predators - Leaving areas for habitat near fields or greenhouses - Creating buffer zones along aquatic ecosystems and between production areas or implementing other water management practices - Enabling soil health and soil biodiversity via crop rotation, reduced or no-tillage farming, erosion control, and/or other soil management practices - Optimizing and, if possible, reducing the use of agrochemicals and fertilizers - Implementing measures to protect species With regard to protection of biodiversity, the guideline provides reference. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Minor Must	Yes	List Implemented Biodiversity Practices: Tree buffer rows are kept native for insect populations.				
FV-GFS 22.01.03	FV 22 BIODIVERSITY AND HABITATS	Biodiversity is enhanced.	Available evidence, such as maps, aerial photos, on-farm visual evidence, documents issued by local or national authorities or authorized service providers, should indicate that the biodiversity plan is implemented to enhance biodiversity, for example via one or more of the following practices: 1) Restoring, improving, or enlarging fragments of any size of: a) Forests, wetlands, mangroves, grasslands, peatlands, etc. b) Areas with legal protection or areas effectively protected by other means (e.g., protected areas with relevant categories of the International Union for Conservation of Nature (IUCN)) c) Areas recognized as “High Conservation Value” (HCV) areas 2) Avoiding or controlling invasive alien species 3) Other actions by the producer and partners With regard to protection of biodiversity, the guideline provides reference. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Recommend	No	Not documented.				
FV-GFS 22.02.01	FV 22 BIODIVERSITY AND HABITATS	Unproductive sites are used as ecological focus area to protect and enhance biodiversity.	Available evidence should indicate that unproductive sites (low-lying wet areas, woodlands, headland strips, or areas of impoverished soil, etc.) are addressed in the biodiversity plan and used to protect or enhance biodiversity. The evidence used in the previous three principles and criteria on biodiversity, if applied in on-farm unproductive sites, can be accepted here too.	Recommend	N/A	Does the Farm have Unproductive Sites?: No				

FV-GFS 22.03.01	FV 22 BIODIVERSITY AND HABITATS	On the farm (within the farm boundaries), no areas with legally recognized conservation value (or effectively protected by other means) have been converted into agricultural areas or into other uses since 1 January 2014.	Available evidence, such as maps, aerial photos, or documents issued by local or national authorities or authorized service providers, shall indicate that since 1 January 2014, no conversion into agricultural area or into other uses has occurred in parts of the farm (within the farm boundaries) that fulfils the following characteristic: - Areas where legal protection prevents such conversions (protected areas recognized by national or local legislation, areas with relevant categories of the International Union for Conservation of Nature (IUCN), areas that are protected via other effective means, etc.)	Major Must	N/A	Does the Farm Contain Legally Recognized Conservation Areas?: No				
FV-GFS 22.03.02	FV 22 BIODIVERSITY AND HABITATS	On the farm (within the farm boundaries), areas with legally recognized conservation value (or effectively protected by other means) which had been converted into agricultural areas or into other uses between 1 January 2008 and 1 January 2014 are already restored, under restoration, or will enter binding restoration.	Available evidence, such as maps, aerial photos, or documents issued by local or national authorities or authorized service providers, shall indicate that restoration has been completed, or is in implementation or under planning for binding implementation, to recover the entire extent of the parts of the farm (within the farm boundaries) that fulfils the characteristic below, where those parts of the farm had been converted into agricultural area or into other uses between 1 January 2008 and 1 January 2014: - Areas where legal protection prevents such conversions (protected areas recognized by national or local legislation, areas with relevant categories of the International Union for Conservation of Nature (IUCN), areas that are protected via other effective means, etc.)	Major Must	N/A	Does the Farm Contain Legally Recognized Conservation Areas?: No				
FV-GFS 22.03.03	FV 22 BIODIVERSITY AND HABITATS	Management of biodiversity is supported with metrics.	Acceptable metrics allow calculating, at minimum, the following: - The total area (in ha or m2) of natural or seminatural ecosystems and habitats, legally recognized protected areas, or areas effectively protected by other means (on 1 January of the certification body (CB) audit year) - The total area (in ha or m2) converted into agricultural use or into other uses between 1 January 2008 and 1 January 2014 (on 1 January of the CB audit year) - The total area (in ha or m2) that has already been restored (on 1 January of the CB audit year) - The total area (in ha or m2) that is under restoration (on 1 January of the CB audit year) - The total area (in ha or m2) that is planned for binding restoration (on 1 January of the CB audit year) Additional biodiversity aspects/metrics can also be calculated, where applicable. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable. Results (data) on metrics at producer group and farm level should be available to indicate compliance	Recommend	No	Not documented				
FV-GFS 23.01	FV 23 ENERGY EFFICIENCY	On-farm energy use is monitored.	There shall be records of on-farm energy use (e.g., invoices detailing energy consumption). The producer (or, where applicable, the quality management system (QMS) manager) shall be aware of where and how energy is consumed on the farm and through farming practices. In the absence of energy meters (e.g., for small producers), estimations are acceptable. In Option 2 producer groups, evidence at QMS level is acceptable.	Major Must	Yes	**Electricity** How it's Monitored: Meters operated by the electric service provider, billed on a monthly basis **Ex. The Reservation** Provider: Pacific Power Date: 10/25/2024 **Gasoline/Fuel** How it's Monitored: Invoicing. Yakima Co-Op fills on-site storage tanks as needed **Ex. Lower Valley** Provider: Yakima Co-op Date: 1/14/2025				
FV-GFS 23.02	FV 23 ENERGY EFFICIENCY	Based on the results of the monitoring, there is a plan to improve energy efficiency on the farm.	A documented plan identifying opportunities to improve energy efficiency shall be available. The plan can be a multiyear plan if the specific reality of the producer requires it.	Minor Must	Yes	Doc Title: P-33 Conservation and Biodiversity Management Plan Review Date/Version: Rev. 0 **Ex.** Planned Improvement: Upgrading and maintaining existing farm equipment and vehicles Target Date: On-going				

FV-GFS 23.03	FV 23 ENERGY EFFICIENCY	The plan to improve energy efficiency considers minimizing the use of nonrenewable energy.	The producer shall consider reducing the use of nonrenewable energy to the lowest possible and using renewable energy instead.	Minor Must	Yes	Efforts to Reduce Energy Use: Working with fuel suppliers on bulk pricing and delivery, improving and maintaining irrigation systems, using low pressure tires to maximize fuel efficiency Plans to Convert to Renewable: when feasible				
FV-GFS 23.04	FV 23 ENERGY EFFICIENCY	Management of energy is supported with metrics.	Acceptable metrics allow calculating, at minimum, the following: - The total energy use on the farm for each energy source/month - The proportion of renewable vs. nonrenewable energy in the energy source Additional calculations can include, for example: - The amount of energy imported into the farm (e.g., from the grid) - The amount of energy generated at producer level (e.g., through solar panels, with fuels) - The amount of energy exported (e.g., to the grid) Metrics should refer to sources of energy, the farm's various production sites, ha of land under cultivation, units of time (e.g., growing cycle), nonrenewable and renewable energy sources, the amounts of energy per kg of product and ha of production, and/or the amounts listed above per kg of product. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable. Results (data) on metrics at producer group and farm level should be available to indicate compliance.	Recommend	No	Not documented				
FV-GFS 24.01	FV 24 GREENHOUSE GASES AND CLIMATE CHANGE	The farm contributes to reducing GHG* emissions and removing them from the atmosphere. *Greenhouse gas (GHG) emissions refer to carbon dioxide (CO_2), methane (CH_4), nitrous oxide	Available evidence should indicate that the producer has awareness and knowledge of how on-farm practices can contribute to reducing GHG emissions and removing them from the atmosphere, for example in connection to energy, soil health, fertilizers, and food waste. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Recommend	No	Not documented				
FV-GFS 24.02	FV 24 GREENHOUSE GASES AND CLIMATE CHANGE	The farm enables the formation of organic carbon in soils and in biomass.	Available evidence should indicate that the producer is preparing to implement, or already implementing, agricultural practices that enable the formation of organic carbon in soils and in biomass, for example: - Crop residue management (burying residues, seeding on residues) - Use of cover crops in crop rotation, diversification of crop rotation, minimum or no tillage - Reduction of nutrient release in fertilizer management - Restoration of ecosystems - Carbon farming and practices to capture carbon in soil and biomass In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Recommend	No	Not documented				
FV-GFS 24.03	FV 24 GREENHOUSE GASES AND CLIMATE CHANGE	The farm's contribution to reducing and removing greenhouse gases (GHGs) from the atmosphere is supported with metrics.	Acceptable metrics include the following: At minimum, the GHG equivalence of the total amount of energy use on the farm (in CO2e/ha/month and CO2e/kg/month). Additional calculations can include, for example: - GHG equivalence of other amounts of energy that have been calculated for the farm - GHG equivalence as related to, for example, soil and biomass, carbon farming, or environmental footprint Metrics should refer to the farm's various production sites, units of time (e.g., growing cycles), and to GHG per kg of product and ha of production. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable. Results (data) on metrics at group and farm level should be available to indicate compliance.	Recommend	No	Not documented				
FV-GFS 25.01	FV 25 WASTE MANAGEMENT	A waste management system is implemented.	A waste management system addressing potential contamination of product or the environment (air, soil, substrate, and water) shall: - Be documented and current - Address collection, storage, and disposal of waste material, including plant protection products, fertilizers, wastewater, drainage, and packaging material, where applicable - Addresses potential for contamination of nearby water sources, roadways, and adjacent land	Major Must	Yes	Doc Title: P-35 Waste and Pollution Management Plan Review Date/Version: Rev. 0 Describe System: recycling of empty pesticide jugs, trash is collected into designated waste bins, recelyicng where possible, old wooden are marked and reported for trash collection and part storage.				
FV-GFS 25.02	FV 25 WASTE MANAGEMENT	Waste products and sources of pollution are identified in all areas of the farm.	Possible waste products (paper, cardboard, plastic, oil, etc.) and sources of pollution (fertilizer excess, exhaust smoke, oil, fuel, noise, effluent, chemicals, etc.) associated with farm processes shall be identified. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Minor Must	Yes	All Relevant Wastes Identified? **Ex.** 1. Plastics from harvest materials 2. Labor camp trash 3. Oils and lubricants				
FV-GFS 25.03	FV 25 WASTE MANAGEMENT	All forklifts and other driven transport trolleys are clean and well maintained and of a suitable type to avoid	Internal transport should be maintained so as to avoid product contamination, with special attention to fume emissions. Forklifts and other driven transport trolleys should be electric or gas-driven.	Recommend	Yes	Equipment Used: Forklift Fuel Source(s): diesel				
FV-GFS 25.04	FV 25 WASTE MANAGEMENT	Holding areas for diesel and other fuel oil tanks are environmentally safe.	Holding areas shall be maintained in a manner that mitigates risks to the environment. The minimum requirement is a bunded, impervious area able to contain at least 110% of the volume of the largest tank stored within it. In an environmentally sensitive area, the capacity shall be 165% of the volume of the largest tank.	Minor Must	Yes	**Ex. Hills** □Fuel Types Stored: Diesel Sites with Fuel: Central area Tank Sizes: 350 gals Containment Methods: double walled				

FV-GFS 25.05	FV 25 WASTE MANAGEMENT	Organic waste is managed in an appropriate manner to reduce the risk of contamination of the environment.	Organic waste material should be composted and used for soil conditioning. The composting method should mitigate the risk of pest, disease, or weed carryover.	Recommend	Yes	Organic Wastes: trees are mulches and mowed back into the soils Treatment Method: NA. No compost used.				
FV-GFS 25.06	FV 25 WASTE MANAGEMENT	The water used for washing and cleaning purposes is disposed of in a manner that minimizes the environmental, health, and safety impact.	Wastewater resulting from washing of contaminated machinery (spray equipment, personal protective equipment (PPE), hydrocoolers, etc.) shall be disposed of in a way that does not pose a risk to the environment or human health. Drainage shall not pose a risk to water sources or contaminate the delivery systems.	Minor Must	Yes	Waste Water Sources: PPE washing, Tractors, picking sacks Impacted Sites: No impacted sites such as aquifers, rivers or streams Disposal Method(s): Onto the ground in designated area outside of the orchards Workers Interviewed (IDs): Orchard supervisor				
FV-GFS 25.07	FV 25 WASTE MANAGEMENT	Fragments and small pieces of packaging material and other nonproduct waste are	Fragments and small pieces of packaging material and nonproduct waste shall be removed from the production site after the specific in-field process is completed	Minor Must	Yes	Visual Observations: No issues seen				
FV-GFS 25.08	FV 25 WASTE MANAGEMENT	Plastics are managed in a responsible way.	There shall be visual evidence that for durable plastic products and for single-use plastic products (seasonal plastics) used in agricultural production: - Operators have been trained in appropriate operating procedures and practices that minimize release of plastics into the environment. - Manufacturer specifications are observed to maintain the integrity of plastics throughout their use and retrieval. This refers, for example, to plastics inspection, maintenance, and replacement. - Retrieved used plastic is stored securely and disposed of in an environmentally sound manner. - After use, recycling or reusing of plastics is implemented wherever possible. - Where possible, adoption of alternatives that are more environmentally sustainable than plastics are considered. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Minor Must	Yes	Visual Observations: Observed plastic jugs collected and stored separately for recycling. Main Plastic Sources: Drip tape, reflective plastics, harvest totes, worker lunch items, PPP containers Resources provided by Washington State Department of Ecology and Agriculture and Washington State University. Signage on how to identify recyclable materials. Training Date: 6/16/2025 No. of Workers: 24 Workers Interviewed (IDs): Farm Supervisors				
FV-GFS 25.09	FV 25 WASTE MANAGEMENT	Food waste* is prevented and managed. *Food waste: food that is not channeled for human consumption, animal feed, or bio-based materials.	Available evidence indicates that: Surplus produce** should be redirected for one of the following purposes, in order of preference: - Human consumption (for processing, social food services, etc.) - Animal feed - Bio-based materials Food waste should be redirected in one of the following ways: - Recycling, composting, and/or land applications - Repurposing (e.g., incineration of waste with energy recovery) - Other forms of disposal Evidence of food surplus and food waste management should be based on quantitative records (estimations are accepted). In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable. **Surplus produce: produce of the farm that is grown and harvested (or unharvested and left in the field) but not distributed to customers.	Recommend	N/A	Food waste is handled by the packinghouse. Fruit that is damaged or unharvested is left in the field. Any fruit that is not marketable quality is redirected to juice or processors from the facility which is not covered under the scope of this audit.				
FV-GFS 26.01	FV 26 PLANT PROPAGATION MATERIAL	Propagation materials are obtained in compliance with variety registration laws, where applicable.	There shall be available documentation (empty seed package, plant passport, packing list, invoice, etc.) that states, at minimum, the variety name, batch number, propagation material vendor, and, where available, additional information on seed quality (germination, genetic purity, physical purity, seed health, etc.). Material coming from nurseries that have GLOBALG.A.P. certification for plant propagation material is considered compliant.	Major Must	Yes	Planting record F-17 Planting Log on 6/12/2025 at the Reservation, block 1, 13.50. Documentation Observed: invoice **Ex.** Date: 5/09/2025 Crop: Apples Variety: Fuji, Aztec Batch/Lot ID: BOR755-2025 Vendor: Willow Drive Indian Summer				
FV-GFS 26.02	FV 26 PLANT PROPAGATION MATERIAL	Propagation materials are obtained in compliance with intellectual property laws.	Where the producer uses registered varieties or rootstock, documents shall be available on request that prove that the propagation materials have been purchased or otherwise obtained in accordance with applicable intellectual property rights regulations. The documents may be the license contract (for starting materials that do not originate from seed, but from vegetative origin), a document or empty seed package that states the variety name, batch number, propagation material vendor, and packing list/delivery note or invoice to demonstrate the amount obtained and identity of all propagation materials used in the last 24 months. Note: The PLUTO database of UPOV (http://www.upov.int/pluto/en) and the Variety Finder on the website of CPVO (https://cpvoextranet.cpvo.europa.eu/) list all varieties in the world, providing their registration details and the intellectual property protection details for each variety and country.	Major Must	Yes	Documentation Observed: Letter of Guarantee **Ex.** Date:3/21/2205 Crop: Apples Variety: Fuji Apples IP/License/Protection Requirement: Letter of assurance states the company states they are apart Washington State Department of Agricultural Commission Certification Program.				

FV-GFS 26.03	FV 26 PLANT PROPAGATION MATERIAL	Plant health quality control systems are implemented and recorded for in-house propagation materials.	A quality control system that contains a monitoring system for visible signs of pests and diseases shall be in place and current records of the monitoring system shall be available. The term “nursery” shall refer to any place where propagation materials are produced, including in-house selection of grafting materials. The monitoring system shall include the recording and identification of the mother plant or field of origin crop, as applicable. Recording shall occur at regular, established intervals. If the cultivated trees or plants are intended for own use only (i.e., not sold), in-house records for monitoring and propagation activities shall suffice. Where rootstocks are used, special attention shall be paid to the origin of the rootstocks through documentation.	Minor Must	N/A	N/A. No in-house nursery				
FV-GFS 26.04	FV 26 PLANT PROPAGATION MATERIAL	Up-to-date records on all chemical treatments applied on in-house propagation materials are available.	Records of all plant protection product treatments applied during the plant propagation period for in-house plant nursery propagation shall be available and include: - Location - Date - Trade name, active ingredient, and preharvest interval of each product - Name of applicator - Justification for application - Quantity - Machinery used This principle and the respective criteria apply primarily to short cycle crops, where the treatment of propagation materials affect food safety. It would not apply to most fruit trees, where propagation and active production are separated by longer periods of time.	Major Must	N/A	N/A. No in-house nursery				
FV-GFS 26.05	FV 26 PLANT PROPAGATION MATERIAL	Information on chemical treatments is available for purchased propagation materials.	Records with the name(s) of chemical product(s) applied on propagation materials by the supplier shall be available on request. This can be in the form of: - Application records maintained by the supplier - Information on seed packages - List with names of plant protection products applied Producers sourcing from suppliers who have GLOBALG.A.P. certification for plant propagation material, or for an equivalent or GLOBALG.A.P. recognized certification is considered compliant. “N/A” for perennial crops.	Major Must	N/A	Perennial Crop (N/A if Yes): Yes				
FV-GFS 27.01	FV 27 GENETICALLY MODIFIED ORGANISMS	A procedure for use and handling of genetically modified (GM) materials is available	An implemented documented procedure that explains how GM materials (crops and trials) are grown and handled shall be available.	Minor Must	N/A	N/A. No GMO products.				
FV-GFS 27.02	FV 27 GENETICALLY MODIFIED ORGANISMS	Growing of genetically modified crops and/or trials is subject to the prevailing regulations in the country of production.	The producer shall have a copy of the prevailing regulations in the country of production and comply accordingly. Records shall be kept of the specific modification and/or the unique identifier. Specific husbandry and management advice shall be obtained.	Major Must	N/A	N/A. No GMO products.				
FV-GFS 27.03	FV 27 GENETICALLY MODIFIED ORGANISMS	The producer’s direct clients have been informed of the genetically modified organism (GMO) status of the product.	Documented evidence of communication shall be kept and shall allow verification that all products supplied to direct clients meet the agreed requirements.	Major Must	N/A	N/A. No GMO products.				
FV-GFS 27.04	FV 27 GENETICALLY MODIFIED ORGANISMS	Adventitious mixing of genetically modified (GM) crops with conventional crops is avoided.	A visual assessment of the identification of GM crops and the integrity of the storage shall be made.	Major Must	N/A	N/A. No GMO products.				
FV-GFS 28.01.01	FV 28 SOIL AND SUBSTRATE MANAGEMENT	To improve and optimize soil health, the producer has a soil management plan.	The producer shall demonstrate that consideration has been given to the nutritional needs of the crop and to maintaining soil fertility. Records of soil analyses and crop-specific information shall be available as evidence.	Major Must	Yes	Describe Management Plan: P-36 Soil Management Plan Sampling Frequency: Once every two years Date of Last Soil Analysis: Soil Report through GS Long, Ex Lower Valley 11/19/2024. Observed records for all sites. Crop-Specific Guidance: Provided through GS Long				
FV-GFS 28.01.02	FV 28 SOIL AND SUBSTRATE MANAGEMENT	Soil maps have been prepared for the farm.	The types of soil should be identified for each site, based on a soil profile, soil analysis, or local (regional) cartographic soil type map.	Recommenda	Yes	Yes, available for Web Soil Survey				
FV-GFS 28.01.03	FV 28 SOIL AND SUBSTRATE MANAGEMENT	Crop rotation for annual crops is implemented, where feasible.	When rotations of annual crops to improve soil structure and minimize soil-borne pests and diseases are carried out, this shall be verifiable from planting dates or crop or field records. Records shall exist for the previous two-year rotation.	Minor Must	N/A	Perennial Crop (N/A if Yes): Yes				
FV-GFS 28.01.04	FV 28 SOIL AND SUBSTRATE MANAGEMENT	Techniques have been used to improve or maintain soil structure and avoid soil compaction.	There shall be evidence of the application of techniques (use of deep-rooting green crops, drainage, subsoiling, use of low-pressure tires, tramlines, permanent row marking, etc.) that are suitable for use on the land and, where possible, minimize, isolate, or eliminate soil compaction.	Minor Must	Yes	Techniques Used: plantings of grasses and cover crops, weed mats, low-pressure tires on equipment and avoiding driving on saturated soil				
FV-GFS 28.01.05	FV 28 SOIL AND SUBSTRATE MANAGEMENT	The producer uses techniques to reduce the possibility of soil erosion.	There shall be evidence of control practices and remedial measures (mulching, crossline techniques on slopes, drains, sowing grass or green fertilizers, trees and shrubs on the borders of sites, etc.) to minimize soil erosion (from water, wind, etc.).	Minor Must	Yes	Practices Used: tree roots help prevent soil erosion and drip irrigation				

FV-GFS 28.02.01	FV 28 SOIL AND SUBSTRATE MANAGEMENT	There is documented justification for the use of soil fumigants.	There shall be documented evidence and justification for the use of soil fumigants, including targeted problem, location, date, active ingredient, doses, method of application, and operator. Methyl bromide shall never be used as a soil fumigant.	Minor Must	Yes	Fumigation Used: Pic Chlor 60 Records Observed: Post Application Summary **Ex.** Field/Block: Golf Course- Stien Date: 4/01/2025 Justification: weeds and disease Active Ingredient: 1-3 Dichloroproene and Chloropicrin Rate:20 gal/acre App Method: air Applicator (ID): Trident				
FV-GFS 28.02.02	FV 28 SOIL AND SUBSTRATE MANAGEMENT	The preplanting interval is complied with.	The preplanting interval shall be recorded.	Minor Must	Yes	PPI Recorded on App Records?: Yes Issues: No issues, Fumigation Management Plan is in place and completed with air monitoring and post application summary **Ex.** Continued... PPI: 3 weeks Date Planted: 5/22/2025				
FV-GFS 28.03.01	FV 28 SOIL AND SUBSTRATE MANAGEMENT	The producer participates in substrate recycling.	The producer should keep records documenting dates and quantities of recycled substrate. Invoices/Loading dockets are acceptable. If there is no participation in an available recycling program, it should be justified. Participation in an off-farm recycling program is acceptable.	Recommend	N/A	N/A. No substrates in use.				
FV-GFS 28.03.02	FV 28 SOIL AND SUBSTRATE MANAGEMENT	Records are kept of any chemicals used to sterilize substrates for reuse.	If substrates are sterilized on the farm, the name or reference of the field, orchard, or greenhouse shall be recorded. If substrates are sterilized off-farm, the name and location of the company that sterilizes the substrate shall be recorded. In all cases, the following shall all be correctly recorded: - Dates of sterilization (day/month/year) - Name and active ingredient used - Machinery used (e.g., 1000l tank) - Method used (drenching, fogging, etc.) - Operator's name (person who actually applied the chemicals and performed the sterilization) - Preplanting interval Where applicable and feasible, steaming or nonchemical alternatives shall be used for sterilizing substrates that will be reused.	Minor Must	N/A	N/A. No substrates in use.				
FV-GFS 28.03.03	FV 28 SOIL AND SUBSTRATE MANAGEMENT	Substrates of natural origins do not come from designated conservation areas.	There shall be records that attest to the source of the substrate of natural origin being used. These records shall demonstrate that the substrate does not come from designated conservation areas. Opportunities to decrease the use of peat shall be considered.	Minor Must	N/A	N/A. No substrates in use.				
FV-GFS 29.01.01	FV 29 FERTILIZERS AND BIOSTIMULANTS	Up-to-date records of all fertilizer and biostimulant applications are kept.	Records shall be kept of each fertilizer (organic and inorganic) and biostimulant application, including in hydroponic and fertigation systems.	Major Must	Yes	Records Observed: Invoices and applications made by Simplot Up-to-Date?: Yes, two years of records observed.				
FV-GFS 29.01.02	FV 29 FERTILIZERS AND BIOSTIMULANTS	The records of all fertilizer applications shall include:	Geographical area and the name or reference of the field, orchard, or greenhouse	Minor Must	Yes	**Ex. Golf Course** Field/Block ID: Apple ST25FJ **Ex. Hill** Field/Block ID: Apple COHO24SB, CT24RKT,HT24SB **Ex. Jones** Field/Block ID: RE15EV, RE15RKT **Ex. Reservation** Field/Block ID: Apple BFEHC **Ex. Lower Valley** Field/Block ID: Apple ESV21PL, ESV21RKT, ESV23EVG, ESV23EVG, ESVPL **Ex. Naches Heights** Field/Block ID: MAHHC, POTTERHC **Ex. Sod Mansion** Field/Block ID: DNR18EV				
FV-GFS 29.01.03	FV 29 FERTILIZERS AND BIOSTIMULANTS	The records of all fertilizer applications shall include:	Date(s)	Minor Must	Yes	**Ex. Golf Course** Application Date: 6/09/2025 **Ex. Hill** Application Date: 4/02/2025 **Ex. Jones** Application Date: 4/02/2025 **Ex. Reservation** Application Date: 6/09/2025 **Ex. Lower Valley** Application Date: 4/03/2025 **Ex. Naches Heights** Application Date: 3/19/2025 **Ex. Sod/Mansion** Application Date: 4/08/2025				
FV-GFS 29.01.04	FV 29 FERTILIZERS AND BIOSTIMULANTS	The records of all fertilizer applications shall include:	Name and type	Minor Must	Yes	**Ex. Golf Course** Fertilizer Name/Type: Urea 46-0-0 **Ex. Hill** Fertilizer Name/Type: Urea 46-0-0				

FV-GFS 29.01.05	FV 29 FERTILIZERS AND BIOSTIMULANTS	The records of all fertilizer applications shall include:	Amount (rate or concentration as applicable)	Minor Must	Yes	**Ex. Golf Course** Rate: 5 lbs **Ex. Hill** Rate: 5 lbs **Ex. Jones** Rate: 1 lbs **Ex. Reservation** Rate: 3 gal **Ex. Lower Valley** Rate: 5 lbs **Ex. Naches Heights** Rate: 3 gal **Ex. Sod/Mansion** Rate: 25 gal				
FV-GFS 29.01.06	FV 29 FERTILIZERS AND BIOSTIMULANTS	The records of all fertilizer applications shall include:	Name of the applicator to clearly identify the individual or team of workers performing the fertilization	Minor Must	Yes	**Ex. Golf Course** Applicator (ID):Honorio L. **Ex. Hill** Applicator (ID):Daniel Barrios **Ex. Jones** Applicator (ID): Ismael **Ex. Reservation** Applicator (ID): Gerardo Pazo **Ex. Lower Valley** Applicator (ID): Juan Sanchez **Ex. Naches Height** Applicator (ID): Israel Vega **Ex. Sod Mansion** Applicator (ID): Mario				
FV-GFS 29.01.07	FV 29 FERTILIZERS AND BIOSTIMULANTS	Management of fertilizers is supported with metrics.	Acceptable metrics allow calculating the following: The total amounts of potassium, nitrogen, and phosphorus applied on the farm (in kg/crop, kg/month, and kg/ha/month). Metrics should refer to inorganic and organic fertilizers, units of time (e.g., growing cycle), and amounts of fertilizer per kg of product and ha of production. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable. Results (data) on metrics at producer group and farm level should be available to indicate compliance.	Recommend	No	Not documented				
FV-GFS 29.02.01	FV 29 FERTILIZERS AND BIOSTIMULANTS	Fertilizers and biostimulants are stored in an appropriate manner that does not compromise food safety.	Fertilizers and biostimulants shall be stored in a designated area separate from plant protection products (PPPs) and harvested or packed products. Cross contamination between fertilizers (organic and inorganic), biostimulants, and PPPs shall be prevented. Use of a physical barrier (wall, sheeting, etc.) may be based upon defined risk. Fertilizers and biostimulants that are applied together with PPPs (micronutrients, foliar fertilizers, etc.) can be stored with PPPs if both are kept in closed containers.	Major Must	Yes	**Ex. Golf Course** No fertilizer storage on-site. **Ex. Hill** Storage Location(s): Dry fertilizer is stored with PPP in sound, locked storage. Dry fertilizer is applied via tank mix with PPP. No bulk fertilizer storage. Segregation Method: On separate pallets Cross Contamination Risks: No issues observed. **Ex. Jones** Storage Location(s): Dry fertilizer is stored with PPP in sound, locked storage. Dry fertilizer is applied via tank mix with PPP. No bulk fertilizer storage. Segregation Method: On separate pallets Cross Contamination Risks: No issues observed. **Ex. Reservation** Storage Location(s): Dry fertilizer is stored with PPP in sound, locked storage. Dry fertilizer is applied via tank mix with PPP. No bulk fertilizer storage. Segregation Method: On separate				
FV-GFS 29.02.02	FV 29 FERTILIZERS AND BIOSTIMULANTS	Fertilizers and biostimulants are stored in an appropriate manner that reduces the risk of environmental contamination.	Fertilizers (organic and inorganic) and biostimulants shall be stored in a designated area. Appropriate measures shall have been taken to prevent the pollution of water sources (concrete foundations, walls, leak-proof container, etc.), or the fertilizers shall be stored at least 25 meters from water sources. Where necessary, inorganic fertilizers (powders, granules, liquids, etc.) shall be protected from atmospheric influences (sunlight, frost and rain, high temperatures, etc.). Based on a risk assessment (fertilizer type, weather conditions, storage duration and location), plastic coverage may be acceptable. It is permitted to store lime and gypsum in the field. As long as the storage requirements on the safety data sheet (SDS) are complied with, bulk liquid fertilizers can be stored outside in containers. The storage area shall be well ventilated and free from rainwater or heavy condensation. Inorganic fertilizers shall be stored in an area that is free from waste, does not constitute a breeding place for rodents, and where spillage and leakage can be cleared away.	Minor Must	Yes	**Ex. Golf Course** No fertilizer storage on-site. **Ex. Hill** Storage Location(s): Dry fertilizer is stored with PPP in sound, locked storage. Dry fertilizer is applied via tank mix with PPP. No bulk fertilizer storage. Structure Condition: Sound building with concrete flooring Nearby Water sources: Plumbed emergency shower, no open sources or wells within 50' No outdoor fertilizer storage. **Ex. Jones** Storage Location(s): Dry fertilizer is stored with PPP in sound, locked storage. Dry fertilizer is applied via tank mix with PPP. No bulk fertilizer storage. Structure Condition: Sound building with concrete flooring Nearby Water sources: Plumbed emergency shower, no open				

FV-GFS 29.03.01	FV 29 FERTILIZERS AND BIOSTIMULANTS	A risk assessment for organic fertilizer is conducted as per intended use.	A risk assessment for organic fertilizer shall be documented, conducted prior to use of the organic fertilizer, and it shall consider the following: - Type of organic fertilizer - Method of treatment - Microbial contamination - Weed/Seed content - Heavy metal content - Timing of application - Placement of application (e.g., in contact with edible portion of the crop) Procedures shall take into consideration World Health Organization (WHO) guidance. This also applies to substrates from biogas plants. For commercially available organic fertilizers, accompanying documentation and certifications of quality and content may be substituted for a risk assessment.	Major Must	N/A	N/A. No organic fertilizers used				
FV-GFS 29.03.02	FV 29 FERTILIZERS AND BIOSTIMULANTS	The interval between the application of organic fertilizer and harvest does not compromise food safety.	Records shall show that the interval between the use of composted organic fertilizers and harvest does not compromise food safety. If raw animal manure is used, it shall be incorporated into the soil. The risks associated with the type of raw manure used and intended use shall be evaluated when establishing a preharvest interval, while adhering to the following minimum requirements: - For tree crops (i.e., trees with the lowest fruit suspended well above the ground, so that the fruit does not come into contact with the soil, and excluding low bushes): Raw manure shall be applied prior to bud burst or on a shorter interval based on the risk assessment, but never shorter than 60 days prior to harvest. - Leafy greens: Raw manure shall never be applied after planting, regardless of any harvest interval. - For other crops: Raw manure shall be applied at least 60 days prior to harvest.	Major Must	N/A	N/A. No organic fertilizers used				
FV-GFS 29.03.03	FV 29 FERTILIZERS AND BIOSTIMULANTS	The use of human sewage sludge is prohibited on the farm.	Human sewage sludge shall never be used in the production of registered crops. The use of human sewage sludge that has been composted or incorporated into a commercially available product is not permitted, regardless of lawful use according to prevailing regulations.	Major Must	Yes	Human Sewage Sludge Used?: No				
FV-GFS 29.04.01	FV 29 FERTILIZERS AND BIOSTIMULANTS	The content of major nutrients (nitrogen, phosphorus, potassium) in applied fertilizers is known.	Documented evidence/labels detailing major nutrient content (or recognized standard values) shall be available for all fertilizers (organic and inorganic) used on registered crops within the last 24 months.	Minor Must	Yes	NPKs Available for all Ferts?: Yes, blend analysis is noted on the recommendation sheet **Ex.** Product/Blend Name: 46-0-0 Application Date: 6/09/2025 N: 46 P: 0				
FV-GFS 29.04.02	FV 29 FERTILIZERS AND BIOSTIMULANTS	Purchased inorganic fertilizers are accompanied by documented evidence of chemical content, including heavy metals.	Documented evidence detailing chemical content, including heavy metals, should be available for all inorganic fertilizers used on registered crops within the last 12 months.	Recommenda	Yes	Inorganic Ferts Used?: Yes Evidence Observed: No evidence observed				
FV-GFS 30.01.01	FV 30 WATER MANAGEMENT	There is a risk assessment to assess food safety risks for pre- and postharvest water used.	There shall be a documented risk assessment for water used for indoor and outdoor production and postharvest activities. The assessment shall cover, at minimum: - Identification of water sources by means of maps, photographs, drawings (hand drawings are acceptable), or other depictions to identify the location of water source(s), permanent fixtures, and the flow of the water system (including holding systems, reservoirs, or any water captured for reuse), the depiction shall be linked with site maps and an on-farm reference system - Historical analysis results, where applicable - The timing of water use (crop growth stage or postharvest) - The risk of physical, chemical, and microbial contamination - Methods to address risk associated with water delivery mechanisms, mitigating the risk of cross contamination - The contact of water with the crop - The characteristics of the crop and the growth stage or handling - The quality of the water used for fertilizer, plant protection product, or postharvest applications - Measures taken to mitigate contamination risk, where appropriate (e.g., preventing human and livestock intrusion with fencing) - Acceptable thresholds for water quality	Major Must	Yes	Doc Title: R-16 Agricultural Water Use Risk Assessment Review Date/Version: Rev. 0 How Sources are Identified (e.g., map/photo/drawing): Maps and listed Source Type(s): Wells, rivers, ponds, and canals. Application Method(s): Wells are used for PPP. Rivers, wells and canals are used to fill ponds for irrigation via micro sprinklers Sample Frequency: three times per year Listed Threshold: <576 mpn/100mL for any single sample and <126 mpn/100<mL rolling geometric mean **Ex.** Chem Risk: No risks identified, PPP fill stations have air gaps to prevent back flow Phys Risk: Low, animal presence is low Bio Risk: E. Coli is identified as a risk from open water sources				
FV-GFS 30.01.02	FV 30 WATER MANAGEMENT	A risk assessment has been undertaken to evaluate environmental issues for water management on the farm (pre- and postharvest).	There shall be a documented risk assessment for water used for indoor and outdoor production and postharvest activities. At minimum, the assessment shall identify environmental impacts on and of: - Water sources - Distribution systems - Irrigation methods - Significant water uses for other activities on the farm - Impact of own farming activities on off-farm environments The risk assessment shall be reviewed annually or whenever changes to risks occur.	Major Must	Yes	Doc Title: R-16 Agricultural Water Use Risk Assessment Review Date/Version: Rev. 0 **Ex.** Environmental Impacts Identified: 1. Ponds create habitat for unwanted animal life 2. Crops are irrigated with micro sprinklers with little to no runoff				

FV-GFS 30.01.03	FV 30 WATER MANAGEMENT	A water management plan is available.	A documented water management plan shall: - Be reviewed at least annually, based on the reviewed risk assessments - Assess the need for maintenance of irrigation and other water delivery equipment - Identify worker training required to support maintenance and repairs - Be either an individual or a regional plan if participation in a community irrigation system is documented - Include reference to water analysis - Include corrective actions taken related to water quality	Major Must	Yes	Doc Title: F-38 Agricultural Water Management Plan Review Date/Version: Rev. 0 Irrigation Maintenance Included: Water use is meters, lines are flushed after winter, Maintenance Frequency: Daily during irrigation cycles Describe Management Plan: Designated irrigation workers are responsible for monitoring sprinklers and repairing lines. Pipes are winterized during the off-season. **Ex.** Training Topic(s): Agricultural Water Management Plan Trainer (ID): Orchard Operations				
FV-GFS 30.01.04	FV 30 WATER MANAGEMENT	Actions are taken to complement on-farm water management with off-farm activities (while recognizing that the legal scope of the producer is on the farm).	Available evidence should indicate awareness of the producer on (or participation in) projects, joint action, or collaboration on water management with stakeholders in the neighboring catchment area, watershed, landscape, or beyond, for example with other producers, sector- or crop-specific initiatives, nongovernmental organizations, etc.	Recommend	No	Not documented				
FV-GFS 30.02.01	FV 30 WATER MANAGEMENT	Water use at farm level has valid permits/licenses where legally required.	Valid permits/licenses issued by the competent authority shall be available for all of the following: - Farm water extraction - Water storage infrastructure - On-farm water usage including but not limited to irrigation, product washing, and flotation processes - Water discharge into river courses or other environmentally sensitive areas, where legally required These permits/licenses shall be available for the certification body (CB) audit and have valid dates. If these are not available where required, there shall be evidence that the producer has actively applied for the permit(s), the approval is in process, and there is no clear evidence of an official prohibition for using the relevant water source(s).	Major Must	Yes	List the Rights for Each Source, including at rented sites **Ex.** Site/Location: Hills, Jones, Golf Course, Naches Heights, Sod/Mansion, Lower Valley, and Reservation Source: Titian Irrigation Water District Source Type: Canal and River Evidence Observed: Water Use Invoices Borton and Sons 17141622001, Statement of Charges for the Year of 2025 from Titan Irrigation Water District Limit Specified: 32 shares				
FV-GFS 30.02.02	FV 30 WATER MANAGEMENT	Restrictions indicated in water permits/licenses are complied with.	It is not unusual for specific conditions to be set in the permits/licenses, such as hourly, daily, weekly, monthly, or yearly extraction volumes or usage rates. Equipment used for monitoring extraction volumes shall be in the correct location to provide accurate readings. Records shall be maintained and available to demonstrate that these conditions are being met.	Major Must	Yes	List for each source **Ex.** Site/Location: Hills, Jones, Golf Course, Naches Heights, Sod/Mansion, Lower Valley, and Reservation Source: Titian Irrigation Water District Total Used (PY or month): Less than acre feet specified. No exceedences noted. Aligns with Water Right Limits?: Yes **Ex.** Site/Location: Hills, Jones, Golf Course, Naches Heights, Sod/Mansion, Lower Valley, and Reservation Source: Wells Total Used (PY or month): No limits Aligns with Water Right Limits?: Yes				
FV-GFS 30.03.01	FV 30 WATER MANAGEMENT	Where feasible, measures have been implemented to collect water and, where appropriate, to recycle.	Water collection and/or recycling shall be implemented where economically and practically feasible (from building roofs, greenhouses, etc.). Water collection or recycling does not refer only to rainwater. Collection from watercourses is not encouraged.	Minor Must	N/A	Water Collection/Recycling Feasible? No				
FV-GFS 30.04.01	FV 30 WATER MANAGEMENT	Water storage facilities are present and well maintained to take advantage of periods of maximum water availability.	Where the farm is located in areas of seasonal water availability, there should be water storage facilities for water use during periods when water availability is low. These should be in a good state of repair and appropriately fenced/secured to prevent accidents.	Recommend	N/A	Area of Seasonal Water Availability?: No Describe Water Storage Facilities: Ponds are used for irrigation Observed Condition: Clean with				
FV-GFS 30.04.02	FV 30 WATER MANAGEMENT	Storage of water does not pose any food safety risks.	If tanks, cisterns, or other containers are used to store water, risks to stored water or products shall be identified. If water storage containers are open to the air, the possibility of contamination shall be addressed. The container shall not be a source of contamination for the water, and the quality of the water held within it shall be appropriate for the intended use.	Major Must	N/A	Tanks/Cisterns/Containers Used?: No				

FV-GFS 30.05.01	FV 30 WATER MANAGEMENT	Water is analyzed for food safety, in accordance with the risk assessment.	Water shall be analyzed for food safety at a frequency consistent with the risk assessment and current sector-specific standards or relevant regulations. Water analysis shall be part of the water management plan and completed at least once per year, or more frequently if required by the risk assessment (e.g., in controlled environment agriculture (CEA) production). A minimum of one analysis per season or certification cycle shall be required on water that comes into contact with products during postharvest processing, with samples taken as near the point of application as possible. A minimum of one analysis shall be required even when using municipal water sources. The water analysis shall reflect the nature and extent of the water system, the scope of production (type of product, applications, harvesting, handling, water sources, etc.). Where different water sources are used, they shall each be sampled. Samples shall be taken from locations that are representative of the water source, usually as close to the point of application as possible. Analysis shall be performed during the time of water use on products and during the period of highest risk. There shall be a documented procedure for water	Major Must	Yes	Doc Title: P-38 Agricultural Water Management Plan Review Date/Version: Rev. 0 Sample Frequency(ies): Three times per year Responsible Person: Orchard Operations Quality and Food Safety Manager Lab Used: Eurofins List for each source **Ex.** **Site/Location: Jones- Reno block** Source: Well Uses: PPP, hand washing, cleaning equipment (picking bags, ladders, tractors, etc.) Date 1: 7/29/2025 Result: No detectable TC or EC per 100mL Source: Ponds 1-9 Uses: Ground Sprinklers Date 1: 7/29/2025 Result: 28.1 mpn/100mL EC				
FV-GFS 30.05.02	FV 30 WATER MANAGEMENT	Corrective actions are taken based on results from the risk assessment and results of the water analysis.	There shall be available documentation of corrective actions as identified and required by the water risk assessment and current sector-specific standards or relevant regulations. Action shall be taken based upon the level of the risk. Possible strategies to reduce the risk of product contamination arising from water use include, but are not limited to: - Treating water before use - Preventing water coming into contact with the harvestable portion of the crop - Reducing the vulnerability of the water supply - Allowing sufficient time between application and harvest to ensure decline in pathogen concentrations Producers implementing these strategies shall verify that the risk of product contamination is addressed.	Major Must	N/A	Exceedances Noted?: No				
FV-GFS 30.05.03	FV 30 WATER MANAGEMENT	The use of treated sewage water does not pose a food safety risk.	Treated sewage water shall only be used when the risks have been identified and effectively mitigated. The type of crop, growth aspect, and contact with edible portions of the crop shall be considered. Analysis of water shall occur at appropriate intervals to verify that the treatment is consistently effective. Where treated sewage or reclaimed water is used, water quality shall comply with prevailing regulations or the World Health Organization (WHO-) published "Guidelines for the safe use of wastewater, excreta and greywater" (2006) where no prevailing regulations exist. Guidelines for minimum verification monitoring of microbial performance targets for wastewater treatment have been referenced in Table 4.5 (Volume 2, 2006) and Table 2.9 (Volume 1, 2006) of the WHO "Guidelines for the safe use of wastewater, excreta and greywater." Water quality shall be assessed by measuring the quantity of indicator organisms. *Escherichia coli (E. coli)* is recommended for this purpose, but other prevailing regulations and industry standards may reference total fecal coliforms. When more restrictive prevailing regulations do not exist, the verification level established by the WHO of ≤ 1000 *E. coli* per 100ml treated wastewater shall be adopted for monitoring purposes. Many prevailing regulations require recreational, reclaimed, and irrigation water to be held to a more restrictive quality requirement, so	Major Must	N/A	Use of Treated Sewage Water?: No				
FV-GFS 30.05.04	FV 30 WATER MANAGEMENT	Water that comes into contact with products during harvest and postharvest meets the microbial standard for drinking water.	Water (including ice) used during harvest and postharvest activities (cooling, transport, washing, etc.) shall meet the microbial standards for drinking water and shall be handled so as to prevent product contamination. The only exception are flood-harvested cranberry fields, where analysis shall confirm that the water is not a source of microbial contamination for the product.	Major Must	Yes	Harvest & Post-Harvest Water Uses: Cleaning harvest materials such as clippers, ladders, totes, and sacks. Source(s): Well Results listed in 30.05.01? Yes				
FV-GFS 30.05.05	FV 30 WATER MANAGEMENT	Recirculated water used during production, harvest, and postharvest is changed or replenished at an appropriate frequency.	If water used during production, harvest, and postharvest activities is recirculated, an appropriate frequency for changing the water shall have been established based on applicable parameters (pH, efficacy of antimicrobial water additives, turbidity, visual evaluation, etc.). "N/A" if recirculated water is not used.	Major Must	N/A	Recirculated/Batch Water Used?: No				

FV-GFS 30.05.06	FV 30 WATER MANAGEMENT	Treated water used during harvest or postharvest is monitored appropriately.	Treated water (antimicrobial water additives, ozone, etc.) used during harvest and postharvest activities (e.g., cooling) shall adhere to a documented monitoring system for the treatment process and routine verification of acceptable parameters. Monitoring shall be executed at a frequency established according to a risk assessment. The values measured during monitoring shall be compared to the established allowable parameters. Corrective actions shall be taken for analysis results outside of the allowable thresholds.	Major Must	N/A	Harvest & Post-Harvest Water Treatment Used?: No				
FV-GFS 30.06.01	FV 30 WATER MANAGEMENT	Tools are routinely used to calculate and optimize crop irrigation.	The producer shall be able to demonstrate that crop irrigation requirements are calculated based on data (local agricultural institute data, farm rain gauges, drainage trays for substrate growing, evaporation meters, water tension meters for the percentage of soil moisture content, etc.). Where on-farm tools are in place, these shall be maintained to ensure that they are effective and in a good state of repair. "N/A" only for rain-fed crops.	Minor Must	Yes	Tool(s) Used: Weather reports with visual observation in an area of limited rainfall and irrigation is on a schedule during active irrigation months March-October Evidence Observed: Weather Reports Workers Interviewed (ID): Food Safety Assistant				
FV-GFS 30.06.02	FV 30 WATER MANAGEMENT	Measures are taken to understand the amount of water used and actions identified for how to increase water use efficiency.	Records of the use of crop irrigation/fertigation water shall be kept, offering estimates of the amount of water needed to support their production. Where possible, ways to increase water efficiency shall be identified. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Major Must	Yes	Doc Title:F-04 Water Usage SOP Review Date/Version: Rev. 0 Amount of Water Used/Timeframe (e.g., gal/week, ac ft/year, etc.): at 3,000 gallons per hour 8/21/2025				
FV-GFS 30.06.03	FV 30 WATER MANAGEMENT	Management of water is supported with metrics.	Acceptable metrics allow calculating the following: At minimum, the total monthly amount of water used on the farm in agricultural production (in m3/site/month). The amount of water abstracted from specific sources should also be listed. Additional metrics may include, for example: - The monthly amount of water used in irrigation/ha. Indicators should refer to water sources (excluding rainwater), units of time (e.g., growing cycle), and the amounts of water used per kg of product and ha of production. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable. Results (data) on metrics at producer group and farm level should be available to indicate compliance.	Recommend	No	Not documented				
FV-GFS 31.01	FV 31 INTEGRATED PEST MANAGEMENT	Implementation of integrated pest management (IPM) is assisted through training or advice.	Where the technically responsible person is the producer, experience shall be complemented by technical knowledge (access to IPM technical literature, specific training attendance, etc.) or the use of tools (software, on-farm detection methods, etc.). Where an external adviser has provided assistance, training and technical competence shall be demonstrated via official qualifications, specific training, etc., unless this person has been employed for that purpose by a competent organization. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Minor Must	Yes	**Ex. Lower Valley** Internal Advisor ID: Area Supervisor- 1, Private Applicator License, exp 12/31/2025 and Area Supervisor- 2, Private Applicator License, exp 12/31/2025 Education/Training: 20 years experience in the industry Licenses: Pesticide Applicator License Expiry Date: 12/31/2025 Other Tech Knowledge: Uses 3rd party consultant services from GS Long **Ex. Upper Valley (Reservation, Hills, Golf Course, Sod/Mansion, Naches Heights, and Jones)** Internal Advisor ID: Area Supervisor- 3, Private Applicator License, exp 12/31/2025 Education/Training: 20 years experience in the industry Licenses: Pesticide Applicator License Expiry Date: 12/31/2025 Other Tech Knowledge: Uses 3rd party consultant services from GS Long				
FV-GFS 31.02	FV 31 INTEGRATED PEST MANAGEMENT	The producer is informed about the relevant pests, diseases, and weeds that affect their registered crops.	The producer shall offer a verbal demonstration of their knowledge on identifying the presence and potential damage of the relevant pests, diseases, and weeds that affect the registered crops. This demonstration can take place in the field, or the producer can explain how they train the corresponding workers on the relevant pests, diseases, and weeds that affect the main registered crop(s). In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Major Must	Yes	Person(s) Interviewed (ID): Orchard Operations Quality and Food Safety Manager Pest/Disease/Weed Risks Identified: Fire Blight, Codling moth, Cherry fruit fly, aphids, bitter pit, mildew, little cherry disease How Workers are Trained: N/A. Agronomists are contracted through GS Long				

FV-GFS 31.03	FV 31 INTEGRATED PEST MANAGEMENT	There is an integrated pest management (IPM) plan describing the measures used at farm level to manage the relevant pests, diseases, and weeds that affect the registered crop(s).	The IPM plan shall describe the measures the producer uses or would consider using to manage the pests, diseases, and weeds relevant to the registered crop(s). It shall include: - A stepwise approach based on the preventive, nonchemical, and chemical methods which shall be applied depending on the crop and the specific situation as per judgement of the producer or expert adviser - Monitoring of pests, diseases, and weeds to determine whether interventions are needed, with action thresholds defined by the producer In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Minor Must	Yes	Doc Title: P-37 Integrated Pest Management (IPM) Plan Review Date/Version: Rev. 0 Describe Steps & Methods Used: pest identification, pest monitoring, pest control, traps are used. Pests/Diseases/Weeds Monitored: Pest traps are used for codling moth, leaf rollers, and cherry fruit flies **Ex.** Monitoring Date: 8/24/2025 Pest/Disease/Weed Monitored: Codling moth Threshold: 2 weeks with 5 or more Exceeds Threshold?: No Actions Taken: Preventative program				
FV-GFS 31.04	FV 31 INTEGRATED PEST MANAGEMENT	The producer implements prevention measures.	The producer shall show evidence of implementing at least two activities for the registered crops (individually or per group of crops) that include the adoption of production practices which maintain the vitality of the crops and could reduce the incidence and intensity of pest attacks, thereby reducing the need for intervention.	Major Must	Yes	Activity 1: mowing Activity 2: variety selection				
FV-GFS 31.05	FV 31 INTEGRATED PEST MANAGEMENT	The producer practices monitoring of their registered crops to plan pest and disease management.	The producer shall show evidence of implementing at least two activities for the registered crops that will determine when and to what extent pests and their natural enemies are present, and using this information to plan what pest management techniques are required.	Major Must	Yes	Activity 1: thinning Activity 2: irrigation system is at the base of the trees				
FV-GFS 31.06	FV 31 INTEGRATED PEST MANAGEMENT	The producer makes interventions to manage pests.	The producer shall show evidence for situations in which specific interventions were made against pests adversely affecting the economic value of a crop. The producer may elect to take no action against the pest and incur the economic loss. Where possible, nonchemical approaches shall be considered. "N/A" if the producer did not intervene.	Major Must	Yes	Activity 1: PPP applications Activity 2: removing diseased trees				
FV-GFS 31.07	FV 31 INTEGRATED PEST MANAGEMENT	Anti-resistance recommendations have been followed to maintain the effectiveness of available plant protection products (PPPs).	If the level of a pest, disease, or weed requires repeated controls in the crops, there shall be evidence that anti-resistance recommendations either on the label or from other sources (where available) are followed. If only one chemical mode-of-action or class of PPP exists or is permitted for use in the country of production or country of export, rotation of product types may not be possible due to lack of availability of suitable alternatives. The resistance management strategy shall be documented and consider the following points: - Always follow the recommendations on the product label. - Avoid lower dose rates to ensure optimal application quality. - Use rotation programs and mixtures of PPPs with different modes of action that are effective against the target, where available.	Minor Must	Yes	Doc Title: P-37 Integrated Pest Management (IPM) Plan Review Date/Version: Rev. 0 Describe Resistance Management Strategy: rotation of active ingredients and selection is made through recommendations by authorized and certified crop consultants. **Ex.** Crop: Apples Target Pest: codling moth PPP 1: Altacor MoA: IRAC 28 PPP 2: Enterik MoA: IRAC 6				
FV-GFS 31.08	FV 31 INTEGRATED PEST MANAGEMENT	The producer uses the results of integrated pest management (IPM) to learn and to improve the IPM plan.	There shall be evidence that the producer evaluates the IPM plan on a yearly basis and introduces improvements if these were identified as necessary. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Minor Must	Yes	Identified Pests for Current Year: Codling moth, leaf roller, powdery mildew, aphids. Does IPM Plan Address Current Issues?: Yes				
FV-GFS 32.01.01	FV 32 PLANT PROTECTION PRODUCTS	Only treatments with plant protection products (PPPs) authorized for the country of production are used.	A system shall be in place to ensure that PPPs are used as authorized for the country of production. Evidence may take the form of reference lists (online acceptable), product labels, or descriptions of prevailing regulations. Where no official registration scheme exists in the country of production, the producer shall refer to "International Code of Conduct on the Distribution and Use of Pesticides" of the Food and Agriculture Organization (FAO). Extrapolated PPP use is allowed as per local registration scheme (see guideline). An up-to-date documented list that takes into account any change in local and national legislation for biocides, waxes, and postharvest PPPs shall be available for commercial brand products (including any active ingredient compositions) used.	Major Must	Yes	How Current PPP Approvals are Accessed: One Example per Crop Grouping (based on similar application records) **Ex. 1** Crop: Apples PPP Name: Venue EPA/Registration #: 71711-25 Labeled in Country of Production?: Yes **Ex. 2** Crop: Cherry PPP Name: Delegate WG EPA/Registration #: 62719-541 Labeled in Country of Production?: Yes **Ex. 3**				
FV-GFS 32.01.02	FV 32 PLANT PROTECTION PRODUCTS	Plant protection products (PPPs) and other treatments are applied appropriately and as recommended on the product label.	A system shall be in place to ensure that PPPs, including biocontrol agents, are used as authorized for the specific crop and intended purpose (i.e., for the pest, disease, weed, or target of the intervention) and as per label recommendation or official registration body publication. If the producer uses an off-label PPP, there shall be evidence of official approval for use of that PPP on that crop in that country. All PPPs shall be correctly and properly labeled.	Major Must	Yes	One Example per Crop Grouping (based on similar application records) **Ex. 1** Crop: Cherry PPP Name: Arkos Target Pest: Powdery Mildew Use Approved by Label? Max amount 56 floz/ac, max rate 8-16floz/ac. Approved for ground and air applications **Ex. 2** Crop: Apples PPP Name: Enervate Target Pest: Mites				

FV-GFS 32.01.03	FV 32 PLANT PROTECTION PRODUCTS	The producer takes active measures to prevent plant protection product (PPP) drift to neighboring plots.	The producer shall take active measures to avoid the risk of PPP drift from own plots to neighboring production areas. This may include, but is not limited to, knowledge of what neighbors are growing, planting living fences, maintenance of spray equipment, etc.	Major Must	Yes	Actions Taken: Calibration and only applying when wind is favorable Interviewed Worker(s) (ID): Orchard Supervisor				
FV-GFS 32.01.04	FV 32 PLANT PROTECTION PRODUCTS	The producer takes active measures to prevent plant protection product (PPP) drift from neighboring plots.	The producer should take active measures to avoid the risk of PPP drift from adjacent plots e.g., by making agreements and organizing communication with producers from neighboring plots in order to eliminate the risk of undesired PPP drift, by planting vegetative buffers at the edges of cropped fields, and by increasing PPP sampling on such fields.	Recommend	Yes	Actions Taken: Good communication with neighbors Interviewed Worker(s) (ID): Orchard Supervisor				
FV-GFS 32.02.01	FV 32 PLANT PROTECTION PRODUCTS	Records of plant protection product (PPP) applications are kept.	Records shall be kept for all applications of PPPs, biocontrol agents, and postharvest treatments and shall specify the following: - Crop and/or variety treated - Application location (geographical area, the name or reference of the farm, and the field, orchard, greenhouse, or facility where the crop is located) - Exact dates (day/month/year) from start to end (The producer need not record end times, but shall always record end dates. By doing so, it shall be considered that reentry intervals are calculated using the start of the next calendar day.) - Registered trade name and active ingredient or beneficial organism with scientific name - Preharvest interval as per the product label or, if not on the label, as stated by an official source - Amount of product applied (weight or volume) and concentration or rate - Type of machinery or application equipment used (backpack sprayer, aerial application, chemigation, etc.) - Reason for application (target pest, disease, weed, condition, etc.) - Full name of the applicator (person applying) - Full name of the person technically responsible for decision-making and authorization of treatment applications (if single individual authorizes all applications, person's details need be recorded only once)	Major Must	Yes	**Site: Lower Valley** **Crop 1: Cherry** Field/Block: KAY12B, KAY15CC Start Date: 5/17/2025 6am End Date:5/17/2025 12pm Equipment Used: Tractor 137 Target Pest: Cherry fruit fly and mildew **Applicator (ID): Applicator 1** **Authorizor (ID): GS Long, Consultant** PPP1 -PPP Name: Intruder Max 70WP -Active Ingredient: Acetamiprid -PHI: 7 days -Application Rate: 3.4oz/acre PPP2 -PPP Name: Arkos -Active Ingredient: Triflumizole -PHI: 1 day -Application Rate: 16 floz/acre **Crop 2: Apples** Field/Block: BENG 26.4 acres Start Date: 8/07/2025 5:30Am End Date: 8/07/2025 10:30AM Equipment Used: 37SP and 41 SP Target Pest: mites				
FV-GFS 32.02.02	FV 32 PLANT PROTECTION PRODUCTS	Weather conditions at time of application are recorded.	Local weather conditions (wind, sunny/overcast, humidity, etc.) affecting effectiveness of treatment or drift to neighboring crops shall be recorded for all plant protection product (PPP) applications. This may be in the form of pictograms with tick boxes, text information, or another viable system on the record. "N/A" for covered crops.	Major Must	Yes	Continue Examples from 32.02.01 **Site: Lower Valley** **Ex. 1** Crop/Variety: Cherry Weather Conditions: 1-4 NE, 39-68F **Ex. 2** Crop/Variety: Apples Weather Conditions: 0-3mph, 55-70F **Site: Reservation**				
FV-GFS 32.02.03	FV 32 PLANT PROTECTION PRODUCTS	Management of plant protection products (PPPs) is supported with metrics.	Acceptable metrics allow calculating the following: - List of active ingredients used - The total amount of active ingredients applied (in kg/crop, kg/month, and kg/ha/month) Metrics should refer to the farm's various production sites, units of time (e.g., growing cycles), and the active ingredient amounts per kg of product and ha of production. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable. Results (data) on metrics at producer group and farm level should be available to indicate compliance.	Recommend	No	Not documented				
FV-GFS 32.03.01	FV 32 PLANT PROTECTION PRODUCTS	There is evidence that the registered preharvest intervals have been complied with.	The producer shall be able to demonstrate, through the use of records such as plant protection product (PPP) application records and crop harvest dates, that preharvest intervals have been complied with for PPPs applied to crops. Specifically, in continuous harvesting situations, systems shall be in place in the field, orchard, or greenhouse (warning signs, time of application, etc.) to ensure compliance with all preharvest intervals.	Major Must	Yes	**Site: Lower Valley** **Crop 1: Cherry** - Field/Block: Kay12B - PPP: Intruder Max and Arkos - PHI: 7 days - Application End Date: 5/17/2025 12pm - Harvest Date: 6/12/2025 **Crop 2: Apples** - Field/Block: BENG 26.4 acres - PPP: Enervate 4 SC - PHI: 7 - Application End Date: 8/7/2025 - Harvest Date: 8/19/2025 **Site: Reservation** **Crop 1: Pear** - Field/Block: AFBPB and INDWB, INDWBA - PPP: Delegate WG - PHI: 7 day - Application End Date: 7/18/2025 - Harvest Date: 8/20/2025 **Crop 2: Apples** - Field/Block:BFEGA - PPP: Intruder Max 70WP, Inspirato - PHI: 14 days				

FV-GFS 32.04.01	FV 32 PLANT PROTECTION PRODUCTS	Empty plant protection product (PPP) containers are triple rinsed with water before storage and disposal, and the rinsate is disposed of in such a way as to mitigate the risk to the environment.	Pressure-rinsing equipment for PPP containers shall be installed on the PPP application machinery, or there shall be documented instructions to rinse each container at least three times prior to its disposal. Either via the use of a container-handling device or according to a documented procedure for the application equipment operators, the rinsate from the empty PPP containers shall always be put back into the application equipment tank when mixing or disposed of in a manner that compromises neither food safety nor the environment.	Major Must	Yes	**Ex. Hills** Rinsing Method: A hose is provided with fill station for rinsing. Containers are rinsed back into the spray tank Rinsate Disposal Method: into the orchard where permitted by the label or onto fallow ground Risks to Food Safety/Environment: No issues observed, areas are outside the orchard and away from water sources **Ex. Lower Valley** Rinsing Method: A hose is provided with fill station for rinsing. Containers are rinsed back into the spray tank Rinsate Disposal Method: into the orchard where permitted by the label or onto fallow ground Risks to Food Safety/Environment: No issues observed, areas are outside the orchard and away from water sources **Ex. Jones**				
FV-GFS 32.04.02	FV 32 PLANT PROTECTION PRODUCTS	The reuse of empty plant protection product (PPP) containers for purposes other than containing and transporting identical products is avoided.	There shall be evidence that empty PPP containers have not been and currently are not being reused for anything other than containing and transporting identical products as stated on the original label. In regions where there is a risk that the container could be used to carry drinking water, containers shall be punctured prior to disposal.	Major Must	Yes	**Ex. Hills** Observations: No reuse of empty containers observed. **Ex. Lower Valley** Observations: No reuse of empty containers observed. **Ex. Jones** Observations: No reuse of empty containers observed. **Ex. Reservation** Observations: No reuse of empty containers observed. **Ex. Golf Course** N/A. No chemical storage on-site **Ex.Sod/Mansion** N/A. No chemical storage on-site **Ex. Naches Heights** N/A. No chemical storage on-site				
FV-GFS 32.04.03	FV 32 PLANT PROTECTION PRODUCTS	Empty containers are kept secure until disposal is possible.	There shall be a designated secure storage point for all empty plant protection product (PPP) containers prior to disposal that is isolated from the crop and packaging materials (e.g., permanently marked via signage) with physically restricted access for persons and fauna.	Minor Must	Yes	**Ex. Hills** Storage Location: fenced off area just outside chemical shed Signage Observed: No trespass and chemical hazard sign Access Restriction: Observed locked. **Ex. Lower Valley** Storage Location: fenced off area just outside chemical shed Signage Observed: No trespass and chemical hazard sign Access Restriction: Observed locked. **Ex. Jones** Storage Location: fenced off area just outside chemical shed Signage Observed: No trespass and chemical hazard sign Access Restriction: Observed locked. **Ex. Reservation** Storage Location: fenced off area just outside chemical shed Signage Observed: No trespass and chemical hazard sign Access Restriction: Observed locked.				
FV-GFS 32.04.04	FV 32 PLANT PROTECTION PRODUCTS	Empty plant protection product (PPP) containers are disposed of in such a way as to mitigate the risk to humans and the environment.	The producer shall dispose of empty PPP containers using a safe handling system prior to the disposal, and a disposal method that avoids exposing people to the contents and avoids contamination of the environment (watercourses, flora, and fauna).	Minor Must	Yes	**Ex. Hills** Disposal Method: Empty containers are held until disposal with Agri-Plas, a collection service for used chemical jugs. Contamination Risks to Safety/Environment: No, empty jugs are stored away from open water sources and orchard. **Ex. Lower Valley** Disposal Method: Empty containers are held until disposal with Agri-Plas, a collection service for used chemical jugs. Contamination Risks to Safety/Environment: No, empty jugs are stored away from open water sources and orchard. **Ex. Jones** Disposal Method: Empty containers are held until disposal with Agri-Plas, a collection service for used chemical jugs. Contamination Risks to Safety/Environment: No, empty jugs are stored away from open water sources and orchard. **Ex. Reservation**				

FV-GFS 32.04.05	FV 32 PLANT PROTECTION PRODUCTS	Official collection and disposal systems are used, when available, and the empty containers are then adequately stored, labeled, and handled according to the rules of that collection system.	Where official collection and disposal systems exist, there shall be records of participation by the producer. All empty plant protection product (PPP) containers, once emptied, shall be adequately stored, labeled, handled, and disposed of according to the requirements of the official collection and disposal schemes, where applicable.	Minor Must	Yes	Official System in Place: AG Container Recycling Council Records Observed: Receipt **Ex. The Hills** Date: 8/7/2025 Quantity: 4000 lbs **Ex. Lower Valley** Date: 8/7/2025 Quantity: 1000 lbs				
FV-GFS 32.04.06	FV 32 PLANT PROTECTION PRODUCTS	All local regulations regarding disposal or destruction of plant protection product (PPP) containers are complied with.	All the relevant national, regional, and local regulations and legislation, if such exist, shall have been complied with regarding the disposal of empty PPP containers.	Major Must	Yes	Explain Local Reg: Ag Container Recycling Council (ACRC). Before recycling or landfilling, empty the contents of the jug completely and triple-rinse it with water. Pour the rinse water into the sprayer and use it as part of the application, not down a drain Observations: Observed in compliance with the local regulations Interviewed Worker(s) (ID): Orchard Supervisor				
FV-GFS 32.05.01	FV 32 PLANT PROTECTION PRODUCTS	Obsolete plant protection products (PPPs) are securely maintained, identified, and disposed of via authorized or approved channels.	There shall be records indicating that obsolete PPPs have been disposed of via officially authorized channels. If this is not possible, obsolete PPPs shall be securely maintained and identifiable.	Minor Must	Yes	**Ex. Hills** Obsolete PPPs On-Site?: Yes, Calcium, no longer approved for use. Storage Location: In marked shelf away from other products Identification Method: Wrapped in bags and on designated shelf Disposal Method: Collected by annual ag-recycling program **Ex. Lower Valley** Obsolete PPPs On-Site?: No obsolete materials on-site **Ex. Jones** Obsolete PPPs On-Site?: No obsolete materials on-site **Ex. Reservation** Obsolete PPPs On-Site?: No obsolete materials on-site **Ex. Golf Course** N/A. No chemical storage on-site **Ex.Sod/Mansion** N/A. No chemical storage on-site **Ex. Naches Heights** N/A. No chemical storage on-site				
FV-GFS 32.06.01	FV 32 PLANT PROTECTION PRODUCTS	Surplus application mixes or tank washings are disposed of responsibly.	Applying surplus spray and tank washings to the crop shall be the first method of disposal, providing that the overall label dose rate is not exceeded. Surplus mix or tank washings shall be disposed of in a manner that does not pose a risk to the environment. No agrochemical wastewater shall be released into the open environment. Records shall be kept.	Minor Must	Yes	**Ex. Hills** Disposal Method(s): Onto orchards when possible according to the label Disposal Location(s): orchards or fallow land Application Exceeds Labeled Rates?: No Contamination Risks to Environment: No issues observed Interviewed Worker(s) (ID): Orchard Supervisor **Ex. Lower Valley** Disposal Method(s): Onto orchards when possible according to the label Disposal Location(s): orchards or fallow land Application Exceeds Labeled Rates?: No Contamination Risks to Environment: No issues observed Interviewed Worker(s) (ID): Orchard Supervisor **Ex. Jones** Disposal Method(s): Onto orchards when possible according to the label Disposal Location(s): orchards or				
FV-GFS 32.07.01	FV 32 PLANT PROTECTION PRODUCTS	Information regarding maximum residue levels (MRLs) is available for the destination markets in which products will be traded.	The producer or the producer's customer shall have a list of currently applicable MRLs for all markets in which products are intended to be traded (domestic and/or international). The MRLs shall be identified by either demonstrating communication with clients confirming the intended markets or by selecting the specific country or countries in which products are intended to be traded.	Major Must	Yes	How MRLs are Accessed: Northwest Horticulture Consul's website. Allows for filter of crop, country of destination and MRL per commodity, Crop: Apples, Pears and Cherry CoDs: USA, Venezuela, Vietnam, Bahrain, Brazil, Cambodia, Canada, Chilie, China, Columbia, Costa Rica, Dominican Republic, Ecuador, El Salvador, Guatemala, Guyana, Honduras, Hong Kong, India, Indonesia, Israel, Kuwait, Malaysia, Mexico, New Zealand, Nicaragua, Oman, Peru, Philippines, Puerto Rico, Qatar, Saudi Arabia, Taiwan, Thailand, Trinidad and Tobago, UAE.				

FV-GFS 32.07.02	FV 32 PLANT PROTECTION PRODUCTS	A risk assessment for all registered products has been completed and the maximum residue level (MRL) requirements of the applicable market(s) are met.	The risk assessment shall cover all registered crops and the potential risk of MRL exceedance based on plant protection product (PPP) usage. Residues of agricultural chemicals shall not exceed levels established by applicable and prevailing legislation (in both countries of production and intended sale), or by the Codex Alimentarius Commission. Risk assessment may conclude that analyses are not required when all of the following conditions are met: - No use of PPPs during the production season or during postharvest handling - Evidence of residue testing by the customer (processor or other) - A risk assessment validated by an independent third party (e.g., certification body (CB) auditor) or the customer Where the risk assessment concludes an analysis is required, the number, type, location, and frequency of sampling shall be recorded. Complying with MRL thresholds in the country of production is required, regardless of whether the product is exported to other countries. If MRLs of the market of intended export are stricter than those of the country of production, documentation exists that	Major Must	Yes	Doc Title: R-15 Plant Protection Products (PPP) and Maximum Residual Levels Risk Assessment Review Date/Version: Rev. 0 Considers Post-Harvest Applications: N/A **Ex. 1** Crop: Apple, Pear, Cherry Risk Identified: spray drift, not labeled, excess, overspray Mitigation Measure(s): buffer spacing between neighbors with different commodities ---------- MRL Sampling Frequency: Annually Sampling Location(s): Random, at least one per commodity ---------- MRL Sample Results (at least one per registered product/crop) **Crop 1: Cherry, Sweet** Sample Date: 6/13/2025 Lab Name: Matrix PAL Result ID: P250774 Detections: Results are reported in mg/kg. Acetamiprid 0.11.				
FV-GFS 32.07.03	FV 32 PLANT PROTECTION PRODUCTS	The correct maximum residue level (MRL) sampling and testing procedures are followed	Documented evidence shall be available demonstrating compliance with applicable sampling procedures.	Major Must	Yes	Describe Procedures: Lab procedural is used				
FV-GFS 32.07.04	FV 32 PLANT PROTECTION PRODUCTS	A documented action plan is available that describes the steps to be taken if an unauthorized plant protection product (PPP) is detected in the maximum residue level (MRL) sampling.	A documented action plan shall be available that describes the steps to be taken in the event that the MRL analysis detects the presence of a PPP that is not authorized for use on the product (not registered in the country of production, not labeled for use on the product, etc.). The plan shall detail the steps taken to investigate the cause, to ensure all food safety risks are mitigated, and to arrange for disposal of the product, if needed.	Major Must	Yes	Doc Title: R-15 Plant Protection Products (PPP) and Maximum Residual Levels Risk Assessment Review Date/Version: Rev. 0 Describe Plan: Investigate and retest				
FV-GFS 32.07.05	FV 32 PLANT PROTECTION PRODUCTS	A documented action plan is available that describes the steps to be taken if a maximum residue level (MRL) is exceeded.	A documented action plan shall be available that describes the steps and actions to be taken in the event that a plant protection product residue analysis indicates a MRL has been exceeded (MRL of both country of production and countries of destination, if different). The action plan shall include communication to customers and may be part of the recall and withdrawal procedure.	Major Must	Yes	Doc Title: R-15 Plant Protection Products (PPP) and Maximum Residual Levels Risk Assessment Review Date/Version: Rev. 0 Describe Plan: Retest if exceeded in country of origin otherwise determine alternate market with lesser tolerances				
FV-GFS 32.08.01	FV 32 PLANT PROTECTION PRODUCTS	Up-to-date application records are kept of all other substances not covered under any of the sections.	Records of other substances applied to water, soil, and hydroponic/fertigation systems (plant growth promotors, soil conditioners, pH adjusters, homemade and purchased remedies, etc.) shall be kept. Records shall contain the name of the substance, the crop, the field, the date, and the amount applied. In the case of purchased products, the trade or commercial name, where applicable, and the active substance or ingredient, or the main source (plant, algae, mineral, etc.) shall be recorded. If a registration scheme for this substance(s) exists in the country of production, the substance shall be approved. Where the substances do not require authorization for use in the country of production, the producer shall ensure use does not compromise food safety. Records shall contain information about the ingredients, where available.	Minor Must	N/A	N/A. No other substances used.				
FV-GFS 32.09.01	FV 32 PLANT PROTECTION PRODUCTS	Plant protection products (PPPs), biocontrol agents, and any other treatment products are stored in a manner that ensures the associated risks are managed.	The PPP storage shall: - Comply with all the appropriate current national, regional, and local legislation and regulations - Be located away from production areas, packaging storage areas, living areas, and harvested products to prevent cross contamination - Be kept secure and locked when not in use - Be accessible only to people with formal training in handling PPPs - Be properly ventilated - Have measuring equipment to support the accuracy of mixtures, including containers with graduation demarcations and calibrated scales - Be equipped with utensils (buckets, water supply point, etc.), which shall be kept clean for the safe and efficient handling of all PPPs that can be applied (This last also applies to the filling/mixing area, if this is different.) - Ensure all PPPs used on registered crops are stored separately from those used on nonregistered crops (e.g., garden chemicals) - Contain the PPPs in their original containers and packages (In the case of breakage only, the new package shall contain all the information of the original label.)	Major Must	Yes	**Ex. Hills** Location: Chodas field Describe Condition: wood framed barn with concrete flooring, four walls and a roof. Describe Locking Mechanism: pad lock Describe Segregation: Only products for certified crops are stored. Items are stored according by type (herbicide, fungicide and insecticide) **Ex. Lower Valley** Location: Kays Describe Condition: Steel shipping container with flooring, four walls and a roof. Describe Locking Mechanism: pad lock Describe Segregation: Only products for certified crops are stored. **Ex. Jones** Location: Reno field Describe Condition: steel shipping				

FV-GFS 32.09.02	FV 32 PLANT PROTECTION PRODUCTS	The plant protection product (PPP) storage is structurally sound and robust.	Storage capacity shall be sufficient to contain all PPPs during the peak application season. The storage space shall be sturdy.	Minor Must	Yes	**Ex. Hills** Observations: **Ex. Lower Valley** Observations: **Ex. Jones** Observations: **Ex. Reservation** Observations: **Ex. Golf Course** N/A. No chemical storage on-site **Ex.Sod/Mansion** N/A. No chemical storage on-site **Ex. Naches Heights** N/A. No chemical storage on-site				
FV-GFS 32.09.03	FV 32 PLANT PROTECTION PRODUCTS	Plant protection product (PPP) storage does not pose a risk to workers or create opportunities for cross contamination.	The PPPs and postharvest treatment product storage shall mitigate health and safety risks to workers and the risk of cross contamination. Liquids shall never be stored above powders or granular formulations.	Minor Must	Yes	**Ex. Hills** Observations: Liquids stored below powders **Ex. Lower Valley** Observations: Liquids stored below powders **Ex. Jones** Observations: Liquids stored below powders **Ex. Reservation** Observations: Liquids stored on separate pallets powders **Ex. Golf Course** N/A. No chemical storage on-site **Ex.Sod/Mansion** N/A. No chemical storage on-site **Ex. Naches Heights** N/A. No chemical storage on-site				
FV-GFS 32.09.04	FV 32 PLANT PROTECTION PRODUCTS	Plant protection products (PPPs) are stored at appropriate temperatures.	Storage temperatures shall be in accordance with label requirements.	Minor Must	Yes	**Ex. Hills** Observations: Ambient is suitable **Ex. Lower Valley** Observations: Ambient is suitable **Ex. Jones** Observations: Ambient is suitable **Ex. Reservation** Observations: Ambient is suitable **Ex. Golf Course** N/A. No chemical storage on-site **Ex.Sod/Mansion** N/A. No chemical storage on-site **Ex. Naches Heights** N/A. No chemical storage on-site				
FV-GFS 32.09.05	FV 32 PLANT PROTECTION PRODUCTS	Plant protection product (PPP) storage is illuminated.	The storage shall be sufficiently illuminated by natural or artificial lighting to ensure that all product labels can be easily read.	Minor Must	Yes	**Ex. Hills** Lighting Available: Yes, a electric light is available **Ex. Lower Valley** Lighting Available: Yes, a electric light is available **Ex. Jones** Lighting Available: Flash light is present **Ex. Reservation** Lighting Available: Flash light is present **Ex. Golf Course** N/A. No chemical storage on-site **Ex.Sod/Mansion** N/A. No chemical storage on-site **Ex. Naches Heights** N/A. No chemical storage on-site				
FV-GFS 32.09.06	FV 32 PLANT PROTECTION PRODUCTS	The plant protection product (PPP) storage is able to retain and manage spillage.	Shelving shall not be absorbent in case of spillage (metal, rigid plastic, or covered with impermeable liner, etc.). The PPP storage shall have retaining tanks or shall be bunded to 110% of the volume of the largest container of stored liquid to ensure that there cannot be any leakage, seepage, or contamination to the exterior of the storage. Materials and tools such as sand, floor brush and dustpan, and plastic bags shall be available and in a fixed location to be used exclusively in case of spillage of PPPs.	Minor Must	Yes	**Ex. Hills** Shelving Material(s): Metal and painted pallets Containment in Place: bunding Spill Materials Available: Yes, a spill kit with absorbent materials, broom, trash bags and gloves is available. **Ex. Lower Valley** Shelving Material(s): painted wood Containment in Place: bunding Spill Materials Available: Yes, a spill kit with absorbent materials, broom, trash bags and gloves is available. **Ex. Jones** Shelving Material(s): plastic shelves Containment in Place: bunding Spill Materials Available: Yes, a spill kit with absorbent materials, broom, trash bags and gloves is available. **Ex. Reservation** Shelving Material(s): No shelves, plastic covered pallets Containment in Place: bunding Spill Materials Available: Yes, a spill kit with absorbent materials, broom, trash bags and gloves is				
FV-GFS 32.10.01	FV 32 PLANT PROTECTION PRODUCTS	Access to health checks is available to workers with exposure to applicable plant protection products (PPPs) according to the risk assessment or exposure and toxicity of products.	The producer shall provide workers who come into contact with PPPs the option of receiving health checks annually or according to the workers' health and safety risk assessment. The health checks shall honor the privacy of personal information. The risk assessment shall identify the specific chemical exposure that would warrant the health check. Where health checks exist through government farm worker programs or other systems, these may be used as justification in the risk assessment that health care for high-exposure workers is readily available. Workers shall be informed of how to access these health services.	Minor Must	Yes	How Workers are Notified: Through training Which Workers are Offered Health Checks?: All workers Interviewed Worker(s) (ID): Farm Supervisors				

FV-GFS 32.10.02	FV 32 PLANT PROTECTION PRODUCTS	Plant protection products (PPPs) are mixed and handled according to label requirements.	Appropriate measuring equipment shall be adequate for mixing PPPs, and the correct handling and filling procedures shall be followed.	Major Must	Yes	**Ex. Hills** Mixing Equipment Available: designated dry and liquid measuring cups and scales. Describe Filling/Mixing Areas: Outside on designated drive rows with plumbed hang/air gap style fill and emergency shower. **Ex. Lower Valley** Mixing Equipment Available: designated dry and liquid measuring cups and scales. Describe Filling/Mixing Areas: Outside on designated drive rows with plumbed hang/air gap style fill and emergency shower. **Ex. Jones** Mixing Equipment Available: designated dry and liquid measuring cups and scales. Describe Filling/Mixing Areas: Outside on designated drive rows with plumbed hang/air gap style fill and emergency shower. **Ex. Reservation** Mixing Equipment Available: designated dry and liquid				
FV-GFS 32.10.03	FV 32 PLANT PROTECTION PRODUCTS	An accident procedure is available near the plant protection product (PPP)/chemical storage.	An accident procedure containing all appropriate information and emergency contact telephone numbers shall be present and display the basic steps of primary accident care. The procedure shall be accessible by all persons working near the PPP/chemical storage(s) and designated mixing area(s).	Minor Must	Yes	**Ex. Hills** Posting Location(s): At central location just outside the chemical storage room Emergency Contacts Listed: Orchard Manager, first aid attendants and local emergency contacts are listed First Aid Practices Covered: basic first aid such as cuts, burns and chemical spills **Ex. Lower Valley** Posting Location(s): At central location just outside the chemical storage room Emergency Contacts Listed: Orchard Manager, first aid attendants and local emergency contacts are listed First Aid Practices Covered: basic first aid such as cuts, burns and chemical spills **Ex. Jones** Posting Location(s): At central location just outside the chemical storage room Emergency Contacts Listed: Orchard Manager, first aid attendants and local emergency				
FV-GFS 32.10.04	FV 32 PLANT PROTECTION PRODUCTS	Facilities are available to deal with operator contamination.	All plant protection product (PPP)/chemical storage and filling/mixing areas present on the farm shall have eyewash amenities, a source of clean water near the work area, and a first aid kit containing the relevant first aid material.	Minor Must	Yes	**Ex. Hills** Relevant Location(s): Just outside the chemical storage, within five feet Materials Available: An emergency shower, plumbed eye wash and bottles of saline solution, fist aid kit with relevant materials. **Ex. Lower Valley** Relevant Location(s): Just outside the chemical storage, within five feet Materials Available: An emergency shower, plumbed eye wash and bottles of saline solution, fist aid kit with relevant materials. **Ex. Jones** Relevant Location(s): Just outside the chemical storage, within five feet Materials Available: An emergency shower, plumbed eye wash and bottles of saline solution, fist aid kit with relevant materials. **Ex. Reservation** Relevant Location(s): Just outside				

FV-GFS 32.10.05	FV 32 PLANT PROTECTION PRODUCTS	Plant protection products (PPPs) are transported between production sites in a safe and secure manner.	The producer shall ensure that the PPPs are transported in a way that mitigates risk to the environment or the health of the worker(s) and shall follow best industry practices.	Minor Must	Yes	**Ex. Hills** Transportation Method(s): Diluted in sprayer. Interviewed Worker(s) (ID): Orchard Supervisor **Ex. Lower Valley** Transportation Method(s): Diluted in sprayer. Interviewed Worker(s) (ID): Orchard Supervisor **Ex. Jones** Transportation Method(s): Diluted in sprayer. Interviewed Worker(s) (ID): Orchard Supervisor **Ex. Reservation** Transportation Method(s): Diluted in sprayer. Interviewed Worker(s) (ID): Orchard Supervisor **Ex. Golf Course** Transportation Method(s): Mixed at the Hills storage site and transported, diluted in sprayer Interviewed Worker(s) (ID): Orchard Supervisor **Ex.Sod/Mansion** Transportation Method(s): Mixed at the Hills storage site and transported, diluted in sprayer				
FV-GFS 32.10.06	FV 32 PLANT PROTECTION PRODUCTS	The farm has documented procedures addressing re-entry times after plant protection product (PPP) application.	Based on the PPP label instructions there shall be clear, documented procedures that regulate re-entry intervals for PPPs applied to crops (standard operating procedure when intervals start and end, time of interval or signs to enter, how to enter, exceptions to entering during interval, and equipment and time in the field required, etc.). Special attention shall be paid to workers at greater risk. Where no re-entry period is stated, re-entry shall not be allowed until the chemical has dried on the crop.	Major Must	Yes	Doc Title: P-37 Integrated Pest Management (IPM) Plan Review Date/Version: Rev. 0 Describe Procedures: Re-entry times are posted with flip signs kept at the shop. Interviewed Worker(s) (ID): Orchard Supervisor Observations (if current REI in place): No current REIs.				
FV-GFS 32.11.01	FV 32 PLANT PROTECTION PRODUCTS	Invoices and/or procurement documentation of all plant protection products (PPPs) and postharvest treatments are kept.	Efforts shall be made to avoid illegal and counterfeit PPPs. Invoices, procurement documentation, or packing slips of all PPPs used and/or stored shall be retained.	Major Must	Yes	Invoices Available?: Yes **Ex.** Supplier: GS Long Date: 4/25/2025 PPP(s) Purchased: Carbaryl, Refine, Motivate 2L, Simulad, Intruder Max, Proclaim, Merivon, Calcium, Captan Gold 4L, Mainstay SI, and Manzate Pro-Stick				
FV-GFS 33.01.01	FV 33 POSTHARVEST HANDLING	Harvested and packed products are stored to minimize food safety risks.	All harvested products (packed products, bulk) are stored appropriately and protected from contamination in accordance with the hygiene risk assessment.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.01.02	FV 33 POSTHARVEST HANDLING	All locations for collection, storage, and distribution of packed products are cleaned and maintained.	All product handling and storage facilities and equipment (walls, floors, conveyance lines, machinery, etc.) shall be cleaned and maintained with a defined frequency according to a documented cleaning and maintenance schedule. Maintenance shall not introduce food safety risks. Records of cleaning and maintenance shall be kept.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.01.03	FV 33 POSTHARVEST HANDLING	Packaging materials are appropriate for their intended use and stored under conditions that protect the materials from contamination.	Packaging materials (including reusable crates) shall be appropriate for their intended use and stored under conditions that protect the materials from contamination and deterioration. Packaging materials may be stored outside, providing risks of contamination have been addressed (e.g., packaging materials sealed in plastic covers).	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.01.04	FV 33 POSTHARVEST HANDLING	Cleaning equipment, agents, lubricants, etc. are stored and used to prevent chemical contamination of products and are approved for application in the food industry.	To avoid chemical contamination of products, cleaning equipment, agents, lubricants, etc. shall be kept in a designated secure area, away from products. Documented evidence (specific label mention or technical data sheet) shall exist authorizing use for the food industry of all cleaning agents, lubricants, etc. that may come into contact with products. Chemicals shall be applied according to the product label instructions.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.02.01	FV 33 POSTHARVEST HANDLING	Systems are in place to ensure that foreign materials do not contaminate products.	Systems shall be in place to ensure that foreign materials, including insects, stones, debris, glass, and hard plastic, do not contaminate products. Glass, hard plastic, and similar materials (light bulbs, fixtures, etc.) suspended above products or used for product handling shall be of a safety design or protected/shielded.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.02.02	FV 33 POSTHARVEST HANDLING	A procedure is in place for handling foreign material contamination.	A documented procedure for handling foreign material contamination, including glass and hard plastic breakages (in greenhouses, product handling, preparation and storage areas, etc.) shall be in place.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				

FV-GFS 33.03.01	FV 33 POSTHARVEST HANDLING	Controlled storage conditions are maintained.	Temperature-, humidity- (where relevant), and atmosphere-controlled storage areas shall be monitored and maintained. Records of monitoring shall be kept.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.04.01	FV 33 POSTHARVEST HANDLING	A pest management plan is in place and implemented.	A pest management plan for monitoring and control of pests in the packing and storage areas shall be in place. There shall be visual evidence that the pest monitoring and correcting processes are effective	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.04.02	FV 33 POSTHARVEST HANDLING	Records are kept of pest control inspections and corrective actions taken.	Monitoring shall take place and records of pest control inspections and follow-up action plan(s) shall be kept.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.05.01	FV 33 POSTHARVEST HANDLING	Final product labeling is appropriate.	Where final product packing is included in the scope of certification, product labeling shall be done according to applicable prevailing regulations in the country of intended sale and any customer specifications. Packaging may be provided by the customer, indicating compliance with customer specifications.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.06.01	FV 33 POSTHARVEST HANDLING	A risk-based microbial environmental monitoring program is in place for product handling areas.	Where postharvest activities are included in an operation, there shall be a risk-based microbial environmental monitoring program in place for the product handling areas. The program shall allow for assessment of effectiveness of cleaning procedures in reducing food safety risks and identify sources of potential contamination (in water, on surfaces, etc.). The risk assessment shall determine the areas of possible contamination (e.g., high traffic or difficult-to-clean locations). Controlled environment agriculture (CEA) with environmental monitoring programs shall show documentation for applicable production activities and not be limited to product handling.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				
FV-GFS 33.07.01	FV 33 POSTHARVEST HANDLING	Air and compressed gases are monitored, stored, and handled so as to minimize food safety risks.	Air and compressed gases used in product handling (e.g., for drying) and which could affect food safety shall be regularly monitored, appropriately stored, and handled so as to minimize the risk of product contamination. Based on a risk assessment, the degree of monitoring appropriate for compressed air that comes into contact with the product shall be defined. Risk mitigation activities may include monitoring of filters and do not necessarily require laboratory analysis of air samples.	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.				

GGN*: Audit Date*				IFA v6 GFS Fruit and Vegetables Audited Company*:						
Principle	Level	Original Answer	Justification	Due date	Corrective actions*	Closed? (x)*	Status	Closed by*	Closed on*	Comments*
FV-GFS 01.01	Major Must	Yes	Doc Title: F-28 Document Control Review Date/Version: 5/30/2025, v.2 Describe procedure: The Food Safety Manager is responsible for creating documents in compliance with the criteria of the GlobalGAP standard, documents are stored on an internal share drive. Farm sites are issued digital binders with							
FV-GFS 01.02	Major Must	Yes	Doc Retention Period: Two years Storage Method: Digitally Doc Control Issues Seen: No issues, digital records include time stamp information. Example: F-06 Potable Water /Hand Washing dated 2/06/2025 with time stamp of 7:16 AM 2/06/2025 Records from Last 2 Years Ex. 1 Doc Title: Harvest Hygiene Risk Assessment Worksheet							
FV-GFS 01.03	Major Must	Yes	FV-GFS Date Completed: 8/26/2025 Internal Auditor (ID): Orchard Operations Quality and Safety Manager Crops Included: Apples, Pears and Cherries Processes Included: Fields and Harvest Site(s) Included: All 7 sites Comments for all N/A and NC (Y/N): Yes							
FV-GFS 01.04	Major Must	Yes	Site: Reservation No. of Major NCs: 6 No. of Minor NCs: 0 No. of CAs Completed:6 End Score: 100% List and example of an NC and CA if any - Ex. Control Point: 20.03.01 Issue: Respirator wasn't put away CA: Gave them new containers to keep respirators in Date Completed: 8/16/2025							
FV-GFS 02.01	Major Must	Yes	Doc Title: F-40 Continuous Improvements Long Plan Template Covering Up to 3 Years Review Date/Version: 3/12/2025 Ex. Objective/Goal: Add a pond for better irrigation and new trellis at the Reservation Current Status: Planned Activity: Add a pond with new irrigation system							
FV-GFS 02.02	Major Must	Yes	Doc Title: F-37 Continuous Improvements Plan Log Review Date/Version: ver 1 Ex. Objective/Goal: Install new trellis wire Completion/Review Date: 6/20/2025 at The Hills Was Target Met (Y/N): Yes Example Evidence Seen/Out							
FV-GFS 03.01	Major Must	Yes	Doc Title: Organizational Chart for Ranch Jobs That Affect Food Safety Review Date/Version: ver 2 Roles Included: Ranch Manager/Supervisor, Food Safety Assistant, Owner, PPP Applicator, Fertilizer Applicator, Tractor Drivers, Pickers, Irrigators Health/Safety/Welfare Designee (ID): Food Safety Supervisor Orchard Operations Quality and Food Safety Manager							
FV-GFS 03.02	Major Must	Yes	Advisor(s) for PPP/Fert Ex. Lower Valley Internal Advisor ID: Area Supervisor- 1, Private Applicator License, exp 12/31/2025 and Area Supervisor- 2, Private Applicator License, exp 12/31/2025 Education/Training: 20 years experience in the industry Licenses: Pesticide Applicator License Expiry Date: 12/31/2025 Other Tech Knowledge: Uses 3rd party consultant services from GS Long Ex. Upper Valley (Reservation,							
FV-GFS 03.03	Major Must	Yes	Activities/Tasks Trained On: F-10 Training Attendance Record Spray applicators Topics WPS, Tractor/ATV safety, FIT test, respirator, medical questionnaire tractor/ATV checklist Site: Hills PPP Handling/Application: Ex. Training Date or Certification: 2/07/2025 No. of Workers: 11 Ex. Training Date or Certification: 2/12/2025 N. of Workers: 13 Site: Golf Course PPP Handling/Application: Ex. Training Date or Certification: 2/07/2025 No. of Workers: 18 Site: Reservation PPP Handling/Application:							
FV-GFS 03.04	Major Must	Yes	The operation conducts training upon hire where each worker signs to acknowledge the training and record is kept in employee's personal file. On-going training is conducted throughout the season in monthly meetings with records of group signatures. No. of Workers On-Site: 1,100 No. of Trained Workers: 1,100 All Interviewed Workers Present on Training Logs (Y/N): Yes							

FV-GFS 04.01	Major Must	Yes	No. of Subcontractors: 2 All Subcontractors Assessed by Grower (Y/N): Yes Complete for each Subcontractor: Subcontractor 1 Company: North Wind Aviation LLC Service Provided: helicopter sprays Assessment Date: 7/3/2025 Assessor ID: Orchard Operations Quality and Food Safety Manager GG Sections/P&Cs Assessed: Yes Supporting Evidence Seen: Letter of Compliance from North Wind Aviation, Food Safety Worker Hygiene, State Licenses, potable water test, Private Applicator License, exp 12/31/2025 Subcontractor 2 Company: Trident Ag Produce Service Provided: Fumigation Assessment Date: 7/3/2025 Assessor ID: Orchard Operations Quality and Food Safety Manager							
FV-GFS 05.01	Major Must	Yes	Doc Title: F-35 GlobalGAP Supplier Evaluation Form and F-36 Global GAP General Specification Outsourced Products/ Materials/ Process Review Date/Version: Rev 1 Emergency Supplier Methods: Review Frequency: Approval Records Available for All Suppliers/Service Providers Impacting Food Safety (Y/N): Ex. Input Type: Portable toilet provider Supplier Company: Cliffs Septic Service Approval Date: 1/1/2016 Review Date: 7/3/2025 Evidence Seen: Hygiene Training and Water Test 10/14/2024 through Eurofins Satisfactory for Drinking Water, absent for TC and EC Specifications Available for Each Input (Y/N): Yes Inputs/Services Included: Tree							
FV-GFS 05.02	Major Must	Yes	How Inventory is Recorded: Digitally in record keeping program Inventory Frequency: monthly The upper valley locations share one central storage, located at the Hills site. Ex. Upper Valley (Reservation, Hills, Golf Course, Sod/Mansion, Naches Heights) Date: 2/24/2025 PPP: Abamectin Quantity: 1.5 gal Fert: 16-16-16 Quantity: 500 lbs Ex. Lower Valley Date: 4/20/2025							
FV-GFS 06.01	Major Must	Yes	Doc Title: P-06-02 Incident Traceability for Recall Review Date/Version: Rev 7 Describe Traceability Process:							
FV-GFS 07.01	Major Must	N/A	N/A. No PP/PO/ Traded							
FV-GFS 07.02	Major Must	N/A	N/A. No PP/PO/ Traded							
FV-GFS 07.03	Major Must	N/A	N/A. No PP/PO/ Traded							
FV-GFS 07.04	Major Must	N/A	N/A. No PP/PO/ Traded							
FV-GFS 08.01	Major Must	Yes	Describe Record(s) Kept: Receiving and Packing Summary Products: Apples, Pears and Cherries Ex. 1 Date: 8/13/2025 Product: Cherries Buyer (Code/ID): Borton Fruit Packing Center Lot ID(s): Kays Road Quantity: 622 GLOBALG.A.P. Status on Record (Y/N): No							

FV-GFS 08.02	Major Must	Yes	Product is consolidated from all sites. Mass Balance Frequency: Annually Product 1 Date of Mass Balance: 2024 Crop Year, pulled 8/15/2025 Crop: Apples GG Qty Harvested: 185,423 bins (est 800 lbs/bin) GG Qty Sold/Delivered: 156,179 bins GG Qty In Storage: 13,081 bins GG Qty Disposed: 2,508,924 lbs (~3,136 bins) GG Qty Total: 185,423 bins Product 2 Date of Mass Balance: 2024 Crop Year, pulled 8/15/2025 Crop: Pears GG Qty Harvested: 2162 bins (est 1010 lbs/bin) GG Qty Sold/Delivered: 1644 bins GG Qty In Storage: 0 GG Qty Disposed: 11482 lbs (~11 bins) GG Qty Total: 2162 bins							
FV-GFS 09.01	Major Must	Yes	Doc Title: P-09 Traceability for Recall or Withdrawal of Product Review Date/Version: 7/17/2025 Types of Events Listed: Class I-III Responsible Person ID: Orchard Operations Quality and Food Safety Manager Contact Info for Authorities Listed?: Yes included separate emergency contact list Includes CB Contact (Y/N): EAGLE Email Listed: Yes (Mock) Recall Exercise Date: 8/13/2025 Employee ID: Orchard Operations Quality and Food Safety Manager Product: cherries Reason for Recall: Potential compost contamination Scope of Mock Recall Adequate for Reason?: Yes Quantity Sold: 622 bins							
FV-GFS 10.01	Major Must	Yes	Doc Title: F-11 Customer Corrective Action Request/Compliant Form Review Date/Version: Rev. 3 Describe Procedure: A complaint form is completed with the nature of the compliant, action taken, verification. Complaints are followed up by the Orchard Operations Quality and Food Safety Manager How External Complaints are Handled: All complaints are handled using the complaint form How Worker Complaints are Handled: All complaints are handled using the complaint form Includes CB/GLOBALG.A.P.							
FV-GFS 10.02	Major Must	Yes	How Complaints are Filed: Complaints are turned into the supervisors How Process is Communicated to Workers: During training, most recent training observed on 7/30/2025 with 24 workers in attendance Workers Interviewed (IDs): Workers 1 No complaints have been made at this time							
FV-GFS 11.01	Major Must	Yes	Doc Title: P-24 GlobalGAP Non-Conforming Product Procedure Review Date/Version: Rev 3 How Non-Conforming Product is Identified/Handled: Procedure lists non-conforming product from the field and disposition guidelines. F-32, rev 1, is used to identify non-conforming product and F-33, rev. 1 Corrective Action Form is completed. Frequency of Discard Area Cleaning/Disinfecting: N/A. Non-conforming product is culled and left in the field. No non-conforming products at the orchards within the last twelve months.							
FV-GFS 12.01	Major Must	Yes	List for each lab used for food safety testing - Water Lab Lab Name: Eurofins Spokane Certification Standard: ORELAP Dept. of Ecology Accredited for Drinking water and ISO 17025:2017 Accredited Expiry Date:1/6/2026 Relevant Approval Listed in Scope: Drinking Water using method SM 9223B MRL Lab Lab Name: Matrix/ Pacific Agricultural Lab Certification Standard: ISO/IEC 17025:2017 Expiry Date: 5/13/2026 Relevant Approval Listed in Scope: Chemical testing for Multi-residue Pesticide Testing using the e(QuEChERS) AOAC 2007.01 method							

FV-GFS 13.01	Major Must	Yes	List Equipment/Tools/Devices with Product Contact: Clippers, picking sacks, harvest totes, bins Contamination Concerns: No concerns observed at the time of the audit. Harvest sacks were observed in clean condition and no clippers or totes were in use. Bins that were broken or soiled had been set aside prior to harvest. Observed bins in good condition during harvest. Ex. Device: Scale Location: Lower Valley Calibration Date: 3/11/2025 Device: PPP Sprayer Calibration Date: 3/25/2025 Device: Fert Spreader Calibration Date: 3/20/2025 Ex. Device: Scale Location: Reservation Calibration Date: 4/29/2025 Device: PPP Sprayer Calibration Date: 3/15/2025 Device: Fert Spreader Calibration Date: 3/28/2025							
FV-GFS 13.02	Major Must	Yes	Ex. Hills Describe Storage: Observed sprayers stored in open fallow area adjacent to chemical							
FV-GFS 13.03	Major Must	Yes	Ex. Hills Types of Vehicle(s) in Use: Tractors with forks are used to move bins from the orchard to central area for loading onto open semi trailer							
FV-GFS 14.01	Major Must	Yes	Food Safety Policy Declaration Version: GLobalGAP v.6.0_Sep22 English Date Signed: 8/26/2025 Employee (ID): Orchard							
FV-GFS 15.01	Major Must	Yes	Doc Title: R-05 Food Defense and Security Risk Assessment and Procedures Review Date/Version: v. 3 How Workers/Visitors/Subcontractors are Made Aware: Food defense is covered during annual safety meeting, workers are instructed to report suspicious activity, the operation has the right to							
FV-GFS 16.01	Major Must	Yes	Doc Title: R-12 Food Fraud Plan and Risk Assessment Review Date/Version: Rev.2 Ex. Risk Identified: Wood bins Control Measure: adultered or							
FV-GFS 17.01	Major Must	N/A	Per the GlobalGAP logo Usage and GGN Usage Agreement the logo, name, word and trademark is not used. How GGN is Used: Not used How Other GLOBALG.A.P. References Used - Not used Word: not used Trademark: not used QR Code: not used Any used on Consumer Packaging?: NA no final packing Any Violoations of "GLOBALG.A.P. Trademarks Use: Policy and Guidelines”? Not used							
FV-GFS 18.01	Major Must	N/A	Can be N/A if Up-to-Date (last 12 months) Agreement is in Place for Each Buyer No. of Buyers: Barton Fruit signed 1/7/2025 No. of Agreements Completed: 1 Ex. Buyer Name: Barton Fruit Signed/Acknowledged by Buyer (Y/N): Yes Employee ID of Farm Signature/Acknowledgement: Director of Food Safety and Compliance with Norton Fruit Date Completed: 6/4/2025							
FV-GFS 19.01	Major Must	Yes	Doc Title: R-00 Harvest Hyigene Risk Assessment Worksheet Review Date/Version: Rev. 6 List 1 Example per GLOBALG.A.P. Crop Grouping Ex. Harvest Grouping: Cherries, apples and pears Risk Identified: Bins- Animal droppings can be a biological hazard Control Measure: Clean bins before use and sanitize as needed Cross Contamination Risks: Picking bags can have microbiological contamination and must be washed and sanitized before harvest. Cleaning/Hygiene Activities: F-22 Harvest Hygiene Assessment is							
FV-GFS 19.02	Major Must	Yes	Doc Title: F-20 GlobalGAP Food Safety And Worker Hygiene Training Review Date/Version: Rev. 6 Protective Clothing Used: knee pads (optional) and eye protection when using clippers. All PPE Provided?:Yes Ex. Hills Posting Location(s): At central location Language(s)/Pictograms: written							
FV-GFS 19.03	Major Must	Yes	The operation conducts training upon hire where each worker signs to acknowledge the training and record is kept in employee’s personal file. On-going training is conducted throughout the season in monthly meetings with records of group signatures.							
FV-GFS 19.04	Major Must	Yes	Ex. Hills Designated Areas: Worker break area is designated. Area with 2 microwaves is							
FV-GFS 19.05	Major Must	Yes	Ex. Hills Type(s) of Toilets: Portable Proximity to Harvest/Handling: No harvest is occurring at the time of the audit. Units are							
FV-GFS 19.06	Major Must	Yes	Ex. Hills Proximity to Toilets: Just outside toilet stall Unscented Soap (Y/N): Yes Type(s) of Hand Drying: Single use paper towel Observations: Clean, well stocked and functioning. Free from leaks and clogs. Water Source: Supplier- Cliffs Septic Sample Date: 10/14/2024							
FV-GFS 19.07	Major Must	Yes	Evidence of Animal Activity: F-22 Harvest Hygiene Assessment is used to document animal							

FV-GFS 19.08	Major Must	Yes	Container Type(s): polyester picking sacks and reusable plastic cherry totes Doc Title: P-20 GlobalGAP Food Safety and Worker hygiene Training Review Date/Version: Rev. 6 Cleaning Frequency: between commodities and as- needed Sanitization/Disinfection Frequency: between commodities and as- needed							
FV-GFS 20.01.01	Major Must	Yes	Doc Title: K-02 Risk Analysis Worksheet for Worker Safety and Welfare Review Date/Version: 3/18/2025 Rev. 4 Processes Assessed: Slips/Trips and Falls, Bees, Irrigation ponds, motor vehicles, forklifts shops and tools, PPE, electrical equipment, snake bites, lifting							
FV-GFS 20.01.02	Major Must	Yes	Doc Title: P-11 Emergency/ Chemical/Field Sanitation Unit /Spill Cleanup Review Date/Version: Rev. 1 Do Procedures Fully Address Risks?: Yes the program includes several training videos and brooch style hand outs about lifting, three point dismount, heat stress, and ladder safety. In Control ATV and Farm Utility Vehicle Safety (State Compensation Insurance Fund), Tractor Training Video (WA State Tree Fruit Association and GS							
FV-GFS 20.01.03	Major Must	Yes	The operation conducts training upon hire where each worker signs to acknowledge the training and record is kept in employee's personal file. On-going training is conducted throughout the season in monthly meetings with records of group signatures.							
FV-GFS 20.02.01	Major Must	Yes	Doc Title: P-11 Emergency/ Chemical/Field Sanitation Unit /Spill Cleanup Review Date/Version: Rev. 1 Posted Location(s): a central location at each site. Language(s): English and Spanish Ex. Map/Address: Yes Contact Persons (ID): Yes, list of first aid attendants are listed with relevant numbers							
FV-GFS 20.02.02	Minor Must	Yes	Ex. Hills Site: How SDS is Accessed: binders Product On-Site: Prowl H2O SDS Available (Y/N): Yes							
FV-GFS 20.02.03	Minor Must	Yes	Ex. Hills Site: FAK Location(s): Break area, supervisor's vehicles, and at PPP storage. At All Permanent Sites?: Yes Ex. FAK Location: Break area Kit Complete?: Yes. Band aides, gauze, ointment, and gloves.							
FV-GFS 20.02.04	Minor Must	Yes	No. of First Aid Trained Workers: 35 Total No. of Workers: 1,100 Ex. Employee ID: 1st Aid Worker First Aid Training/Issued Date: Training 2/21/2025							
FV-GFS 20.03.01	Major Must	Yes	PPE Needed: Gloves, coveralls, respirator, eye protection, aprons Provided by the Site?: Yes Has All Required PPE? Yes, each site has designated storage containers with worker's names and hangers for spray suits. Ex.							
FV-GFS 20.03.02	Major Must	Yes	Ex. Hills Site: Reusable PPE Used: Yes, gloves, spray suits and aprons are reusable Condition: Clean and well							
FV-GFS 20.03.03	Minor Must	Yes	Ex. Hills Site: Single-Use PPE Used: Yes, respirator filters are disposable Amounts of All PPEs Suitable for							
FV-GFS 20.03.04	Minor Must	Yes	Ex. Hills Site: Changing Needed for PPE? No							
FV-GFS 20.04.01	Minor Must	Yes	Communication Method(s): Monthly Safety Meetings On-Site Observations: Workers and Supervisors interviewed were able to describe the compliant process Interviewed Worker(s) (ID): Workers interview 1-7							
FV-GFS 20.04.02	Major Must	Yes	Ex. Hills Site: Storage Location(s): In vehicles Break Area(s): in barn with shade Type(s) of Drinking Water							
FV-GFS 20.04.03	Major Must	Yes	Site: Lower Valley Type of Housing Provided: Apartment style Drinking Water Available: Well Toilets Available: Yes Relevant Authority: State of Washington Department of Health Office of Environmental Health and Safety Inspection Date: 3/25/2025							
FV-GFS 20.04.04	Minor Must	Yes	Type(s) of Worker Transportation: 12 and 14 seater passenger van Condition: Vehicle Mechanical Inspection Report for Transportation Subject to							
FV-GFS 21.01	Major Must	Yes	Doc Title: K-06 Risk Assessment for Agricultural Sites Review Date/Version: Rev. 5, 3/14/2025 Location(s) Included: Golf Course, The hills, Jones, Mansion /Sod, Lower Valley, Naches Heights, and Reservation Assesses All Observed Risks: Flooding, high winds, soil structure, and former ground use							
FV-GFS 21.02	Major Must	Yes	Doc Title: K-06 Risk Assessment for Agricultural Sites Review Date/Version: Rev. 5, 3/14/2025 Addresses All Identified Risks: Yes, the plan addresses spacing between septic systems and water sources, animals and prior land use							
FV-GFS 21.03	Major Must	Yes	Map and/or Signage: Yes, maps are present at central location Sites: Golf Course Fields Included: Berghoff, Woodcock, Double Up, Horsy Jump, Stein, Yellowstone,							
FV-GFS 21.04	Major Must	Yes	Ex. Hills Site: Field/Block Tidiness: Observed in clean condition. Harvest Area Tidiness: No harvest was occurring							

FV-GFS 21.05	Recommendation	No	Not documented				Open			
FV-GFS 21.06	Major Must	N/A	Does Operation Handle/Store Allergens? N/A							
FV-GFS 22.01.01	Minor Must	Yes	Doc Title: P-33 Conservation and Biodiversity Management Plan Review Date/Version: Rev. 0 Legislation Considered: UDSA National Resources Conservation Services, Washington State University Extension Economics							
FV-GFS 22.01.02	Minor Must	Yes	List Implemented Biodiversity Practices: Tree buffer rows are kept native for insect							
FV-GFS 22.01.03	Recommendation	No	Not documented.				Open			
FV-GFS 22.02.01	Recommendation	N/A	Does the Farm have Unproductive Sites?: No							
FV-GFS 22.03.01	Major Must	N/A	Does the Farm Contain Legally Recognized Conservation Areas?: No							
FV-GFS 22.03.02	Major Must	N/A	Does the Farm Contain Legally Recognized Conservation Areas?: No							
FV-GFS 22.03.03	Recommendation	No	Not documented				Open			
FV-GFS 23.01	Major Must	Yes	Electricity How it's Monitored: Meters operated by the electric service provider, billed on a monthly basis Ex. The Reservation Provider: Pacific Power Date: 10/25/2024 Gasoline/Fuel How it's Monitored: Invoicing. Yakima Co-Op fills on-site storage tanks as needed Ex. Lower Valley Provider: Yakima Co-op Date: 1/14/2025							
FV-GFS 23.02	Minor Must	Yes	Doc Title: P-33 Conservation and Biodiversity Management Plan Review Date/Version: Rev. 0 Ex. Planned Improvement: Upgrading and maintaining							
FV-GFS 23.03	Minor Must	Yes	Efforts to Reduce Energy Use: Working with fuel suppliers on bulk pricing and delivery							
FV-GFS 23.04	Recommendation	No	Not documented				Open			
FV-GFS 24.01	Recommendation	No	Not documented				Open			
FV-GFS 24.02	Recommendation	No	Not documented				Open			

FV-GFS 24.03	Recommendation	No	Not documented				Open			
FV-GFS 25.01	Major Must	Yes	Doc Title: P-35 Waste and Pollution Management Plan Review Date/Version: Rev. 0 Describe System: recycling of empty pesticide jugs, trash is collected into designated waste							
FV-GFS 25.02	Minor Must	Yes	All Relevant Wastes Identified? Ex. 1. Plastics from harvest materials 2. Labor camp trash 3. Oils and lubricants							
FV-GFS 25.03	Recommendation	Yes	Equipment Used: Forklift Fuel Source(s): diesel							
FV-GFS 25.04	Minor Must	Yes	Ex. Hills Fuel Types Stored: Diesel Sites with Fuel: Central area Tank Sizes: 350 gals Containment Methods: double walled Environmentally Sensitive Areas?: No							
FV-GFS 25.05	Recommendation	Yes	Organic wastes: trees are mulches and mowed back into the soils							
FV-GFS 25.06	Minor Must	Yes	Waste Water Sources: PPE washing, Tractors, picking sacks Impacted Sites: No impacted sites such as aquifers, rivers or streams Disposal Method(s): Onto the							
FV-GFS 25.07	Minor Must	Yes	Visual Observations: No issues seen							
FV-GFS 25.08	Minor Must	Yes	Visual Observations: Observed plastic jugs collected and stored separately for recycling. Main Plastic Sources: Drip tape, reflective plastics, harvest totes, worker lunch items, PPP containers Resources provided by							
FV-GFS 25.09	Recommendation	N/A	Food waste is handled by the packinghouse. Fruit that is damaged or unharvested is left in the field. Any fruit that is not marketable quality is redirected to juice or processors from the facility which is not covered							
FV-GFS 26.01	Major Must	Yes	Planting record F-17 Planting Log on 6/12/2025 at the Reservation, block 1, 13.50. Documentation Observed: invoice Ex. Date: 5/09/2025 Crop: Apples							
FV-GFS 26.02	Major Must	Yes	Documentation Observed: Letter of Guarantee Ex. Date:3/21/2205 Crop: Apples Variety: Fuji Apples IP/License/Protection Requirement: Letter of assurance							
FV-GFS 26.03	Minor Must	N/A	N/A. No in-house nursery							
FV-GFS 26.04	Major Must	N/A	N/A. No in-house nursery							
FV-GFS 26.05	Major Must	N/A	Perennial Crop (N/A if Yes): Yes							
FV-GFS 27.01	Minor Must	N/A	N/A. No GMO products.							
FV-GFS 27.02	Major Must	N/A	N/A. No GMO products.							
FV-GFS 27.03	Major Must	N/A	N/A. No GMO products.							
FV-GFS 27.04	Major Must	N/A	N/A. No GMO products.							
FV-GFS 28.01.01	Major Must	Yes	Describe Management Plan: P-36 Soil Management Plan Sampling Frequency: Once every two years Date of Last Soil Analysis: Soil							
FV-GFS 28.01.02	Recommendation	Yes	Yes, available for Web Soil Survey							
FV-GFS 28.01.03	Minor Must	N/A	Perennial Crop (N/A if Yes): Yes							
FV-GFS 28.01.04	Minor Must	Yes	Techniques Used: plantings of							
FV-GFS 28.01.05	Minor Must	Yes	Practices Used: tree roots help prevent soil erosion and drip							
FV-GFS 28.02.01	Minor Must	Yes	Fumigation Used: Pic Chlor 60 Records Observed: Post Application Summary Ex. Field/Block: Golf Course- Stien Date: 4/01/2025 Justification: weeds and disease Active Ingredient: 1-3 Dichloroproene and Chloropicrin Rate:20 gal/acre App Method: air Applicator (ID): Trident							

FV-GFS 28.02.02	Minor Must	Yes	PPI Recorded on App Records?: Yes Issues: No issues, Fumigation Management Plan is in place and completed with air monitoring and post application summary Ex.							
FV-GFS 28.03.01	Recommendation	N/A	N/A. No substrates in use.							
FV-GFS 28.03.02	Minor Must	N/A	N/A. No substrates in use.							
FV-GFS 28.03.03	Minor Must	N/A	N/A. No substrates in use.							
FV-GFS 29.01.01	Major Must	Yes	Records Observed: Invoices and applications made by Simplot Up-to-Date?: Yes, two years of records observed							
FV-GFS 29.01.02	Minor Must	Yes	Ex. Golf Course Field/Block ID: Apple ST25FJ Ex. Hill							
FV-GFS 29.01.03	Minor Must	Yes	Ex. Golf Course Application Date: 6/09/2025 Ex. Hill							
FV-GFS 29.01.04	Minor Must	Yes	Ex. Golf Course Fertilizer Name/Type: Urea 46-0-							
FV-GFS 29.01.05	Minor Must	Yes	Ex. Golf Course Rate: 5 lbs Ex. Hill							
FV-GFS 29.01.06	Minor Must	Yes	Ex. Golf Course Applicator (ID):Honorio L. Ex. Hill							
FV-GFS 29.01.07	Recommendation	No	Not documented				Open			
FV-GFS 29.02.01	Major Must	Yes	Ex. Golf Course No fertilizer storage on-site. Ex. Hill Storage Location(s): Dry fertilizer							
FV-GFS 29.02.02	Minor Must	Yes	Ex. Golf Course No fertilizer storage on-site. Ex. Hill Storage Location(s): Dry fertilizer is stored with PPP in sound, locked storage. Dry fertilizer is applied via tank mix with PPP. No bulk fertilizer storage. Structure Condition: Sound building with concrete flooring Nearby Water sources: Plumbed emergency shower, no open sources or wells within 50' No outdoor fertilizer storage. Ex. Jones							
FV-GFS 29.03.01	Major Must	N/A	N/A. No organic fertilizers used							
FV-GFS 29.03.02	Major Must	N/A	N/A. No organic fertilizers used							
FV-GFS 29.03.03	Major Must	Yes	Human Sewage Sludge Used?: No							
FV-GFS 29.04.01	Minor Must	Yes	NPKs Available for all Ferts?: Yes, blend analysis is noted on the recommendation sheet Ex. Product/Blend Name: 46-0-0 Application Date: 6/09/2025 N: 46 P: 0							
FV-GFS 29.04.02	Recommendation	Yes	Inorganic Ferts Used?: Yes Evidence Observed: No evidence observed							
FV-GFS 30.01.01	Major Must	Yes	Doc Title: R-16 Agricultural Water Use Risk Assessment Review Date/Version: Rev. 0 How Sources are Identified (e.g., map/photo/drawing): Maps and listed Source Type(s): Wells, rivers, ponds, and canals. Application Method(s): Wells are used for PPP. Rivers, wells and canals are used to fill ponds for irrigation via micro sprinklers Sample Frequency: three times per year Listed Threshold: <576							
FV-GFS 30.01.02	Major Must	Yes	Doc Title: R-16 Agricultural Water Use Risk Assessment Review Date/Version: Rev. 0 Ex. Environmental Impacts Identified: 1. Ponds create habitat for unwanted animal life							

FV-GFS 30.01.03	Major Must	Yes	Doc Title: P-38 Agricultural Water Management Plan Review Date/Version: Rev. 0 Irrigation Maintenance Included: Water use is meters, lines are flushed after winter, Maintenance Frequency: Daily during irrigation cycles Describe Management Plan: Designated irrigation workers are responsible for monitoring sprinklers and repairing lines. Pipes are winterized during the off-season. Ex. Training Topic(s): Agricultural Water Management Plan Trainer (ID): Orchard Operations Quality and Food Safety Manager							
FV-GFS 30.01.04	Recommendation	No	Not documented				Open			
FV-GFS 30.02.01	Major Must	Yes	List the Rights for Each Source, including at rented sites Ex. Site/Location: Hills, Jones, Golf Course, Naches Heights, Sod/Mansion, Lower Valley, and Reservation Source: Titian Irrigation Water District Source Type: Canal and River Evidence Observed: Water Use Invoices Borton and Sons 17141622001, Statement of Charges for the Year of 2025 from Titan Irrigation Water							
FV-GFS 30.02.02	Major Must	Yes	List for each source Ex. Site/Location: Hills, Jones, Golf Course, Naches Heights, Sod/Mansion, Lower Valley, and Reservation Source: Titian Irrigation Water District Total Used (PY or month): Less than acre feet specified. No exceedences noted. Aligns with Water Right Limits?: Yes Ex. Site/Location: Hills, Jones, Golf Course, Naches Heights, Sod/Mansion, Lower Valley, and							
FV-GFS 30.03.01	Minor Must	N/A	Water Collection/Recycling Feasible? No							
FV-GFS 30.04.01	Recommendation	N/A	Area of Seasonal Water Availability?: No Describe Water Storage Facilities: Ponds are used for irrigation Observed Condition: Clean with liner Fenced/Secured?: Yes, ponds are							
FV-GFS 30.04.02	Major Must	N/A	Tanks/Cisterns/Containers Used?: No							
FV-GFS 30.05.01	Major Must	Yes	Doc Title: P-38 Agricultural Water Management Plan Review Date/Version: Rev. 0 Sample Frequency(ies): Three times per year Responsible Person: Orchard Operations Quality and Food Safety Manager Lab Used: Eurofins List for each source Ex. Site/Location: Jones- Reno block Source: Well Uses: PPP, hand washing, cleaning equipment (picking bags, ladders, tractors, etc.) Date 1: 7/29/2025 Result: No detectable TC or EC per 100mL Source: Ponds 1-9 Uses: Ground Sprinklers Date 1: 7/29/2025 Result: 28.1 mpn/100mL EC Site/Location: Reservation							
FV-GFS 30.05.02	Major Must	N/A	Exceedances Noted?: No							
FV-GFS 30.05.03	Major Must	N/A	Use of Treated Sewage Water?: No							
FV-GFS 30.05.04	Major Must	Yes	Harvest & Post-Harvest Water Uses: Cleaning harvest materials such as clippers, ladders, totes, and sacks. Source(s): Well Results listed in 30.05.01? Yes							
FV-GFS 30.05.05	Major Must	N/A	Recirculated/Batch Water Used?: No							
FV-GFS 30.05.06	Major Must	N/A	Harvest & Post-Harvest Water Treatment Used?: No							

FV-GFS 30.06.01	Minor Must	Yes	Tool(s) Used: Weather reports with visual observation in an area of limited rainfall and irrigation is on a schedule during active							
FV-GFS 30.06.02	Major Must	Yes	Doc Title:F-04 Water Usage SOP Review Date/Version: Rev. 0 Amount of Water Used/Timeframe (e.g., gal/week, ac ft/year, etc.): at 3,000 gallons per hour 8/21/2025 Hill - Pacific 5 5:30p-5:30a							
FV-GFS 30.06.03	Recommendation	No	Not documented				Open			
FV-GFS 31.01	Minor Must	Yes	Ex. Lower Valley Internal Advisor ID: Area Supervisor- 1, Private Applicator License, exp 12/31/2025 and Area Supervisor- 2, Private Applicator License, exp 12/31/2025 Education/Training: 20 years experience in the industry Licenses: Pesticide Applicator License Expiry Date: 12/31/2025 Other Tech Knowledge: Uses 3rd party consultant services from GS							
FV-GFS 31.02	Major Must	Yes	Person(s) Interviewed (ID): Orchard Operations Quality and Food Safety Manager Pest/Disease/Weed Risks Identified: Fire Blight, Codling moth, Cherry fruit fly, aphids,							
FV-GFS 31.03	Minor Must	Yes	Doc Title: P-37 Integrated Pest Management (IPM) Plan Review Date/Version: Rev. 0 Describe Steps & Methods Used: pest identification, pest monitoring, pest control, traps are used. Pests/Diseases/Weeds Monitored: Pest traps are used for codling moth, leaf rollers, and cherry fruit flies Ex. Monitoring Date: 8/24/2025 Pest/Disease/Weed Monitored:							
FV-GFS 31.04	Major Must	Yes	Activity 1: mowing Activity 2: variety selection							
FV-GFS 31.05	Major Must	Yes	Activity 1: thinning Activity 2: irrigation system is at the base of the trees							
FV-GFS 31.06	Major Must	Yes	Activity 1: PPP applications Activity 2: removing diseased trees							
FV-GFS 31.07	Minor Must	Yes	Doc Title: P-37 Integrated Pest Management (IPM) Plan Review Date/Version: Rev. 0 Describe Resistance Management Strategy: rotation of active ingredients and selection is made through recommendations by authorized and certified crop consultants. Ex. Crop: Apples Target Pest: codling moth PPP 1: Altacor							
FV-GFS 31.08	Minor Must	Yes	Identified Pests for Current Year: Codling moth, leaf roller, powdery mildew, aphids. Does IPM Plan Address Current Issues?: Yes							
FV-GFS 32.01.01	Major Must	Yes	How Current PPP Approvals are Accessed: One Example per Crop Grouping (based on similar application records) Ex. 1 Crop: Apples PPP Name: Venue EPA/Registration #: 71711-25 Labeled in Country of Production?: Yes Ex. 2 Crop: Cherry PPP Name: Delegate WG EPA/Registration #: 62719-541 Labeled in Country of Production?: Yes Ex. 3 Crop: Pear PPP Name: Mustang Maxx							
FV-GFS 32.01.02	Major Must	Yes	One Example per Crop Grouping (based on similar application records) Ex. 1 Crop: Cherry PPP Name: Arkos Target Pest: Powdery Mildew Use Approved by Label? Max amount 56 floz/ac, max rate 8-16floz/ac. Approved for ground and air applications Ex. 2 Crop: Apples PPP Name: Enervate Target Pest: Mites							
FV-GFS 32.01.03	Major Must	Yes	Actions Taken: Calibration and only applying when wind is favorable							
FV-GFS 32.01.04	Recommendation	Yes	Actions Taken: Good communication with neighbors Interviewed Worker(s) (ID):							
FV-GFS 32.02.01	Major Must	Yes	Site: Lower Valley Crop 1: Cherry Field/Block: KAY12B, KAY15CC Start Date: 5/17/2025 6am End Date:5/17/2025 12pm Equipment Used: Tractor 137 Target Pest: Cherry fruit fly and mildew Applicator (ID): Applicator 1 Authorizor (ID): GS Long, Consultant PPP1 -PPP Name: Intruder Max 70WP -Active Ingredient: Acetamiprid -PHI: 7 days -Application Rate: 3.4oz/acre PPP2 -PPP Name: Arkos -Active Ingredient: Triflumizole -PHI: 1 day -Application Rate: 16 floz/acre Crop 2: Apples Field/Block: BENG 26.4 acres Start Date: 8/07/2025 5:30Am End Date: 8/07/2025 10:30AM Equipment Used: 37SP and 41 SP Target Pest: mites Applicator (ID):Applicator 2 and							

FV-GFS 32.02.02	Major Must	Yes	Continue Examples from 32.02.01 Site: Lower Valley Ex. 1 Crop/Variety: Cherry Weather Conditions: 1-4 NE, 39-68F Ex. 2 Crop/Variety: Apples Weather Conditions: 0-3mph, 55-70F Site: Reservation							
FV-GFS 32.02.03	Recommendation	No	Not documented				Open			
FV-GFS 32.03.01	Major Must	Yes	Site: Lower Valley Crop 1: Cherry - Field/Block: Kay12B - PPP: Intruder Max and Arkos - PHI: 7 days - Application End Date: 5/17/2025 12pm - Harvest Date: 6/12/2025 Crop 2: Apples - Field/Block: BENG 26.4 acres - PPP: Enervate 4 SC - PHI: 7 - Application End Date: 8/7/2025 - Harvest Date: 8/19/2025 Site: Reservation Crop 1: Pear							
FV-GFS 32.04.01	Major Must	Yes	Ex. Hills Rinsing Method: A hose is provided with fill station for rinsing. Containers are rinsed back into the spray tank Rinsate Disposal Method: into							
FV-GFS 32.04.02	Major Must	Yes	Ex. Hills Observations: No							
FV-GFS 32.04.03	Minor Must	Yes	Ex. Hills Storage Location: fenced off area just outside chemical shed							
FV-GFS 32.04.04	Minor Must	Yes	Ex. Hills Disposal Method: Empty containers are held until disposal with Agri-Plas, a							
FV-GFS 32.04.05	Minor Must	Yes	Official System in Place: AG Container Recycling Council Records Observed: Receipt Ex. The Hills Date: 8/7/2025 Quantity: 4000 lbs							
FV-GFS 32.04.06	Major Must	Yes	Explain Local Reg: Ag Container Recycling Council (ACRC). Before recycling or landfilling, empty the contents of the jug completely and triple-rinse it with water.							
FV-GFS 32.05.01	Minor Must	Yes	Ex. Hills Obsolete PPPs On-Site?: Yes, Calcium, no longer approved for use. Storage Location: In marked shelf away from other products Identification Method: Wrapped in bags and on designated shelf Disposal Method: Collected by annual ag-recycling program Ex. Lower Valley							
FV-GFS 32.06.01	Minor Must	Yes	Ex. Hills Disposal Method(s): Onto orchards when possible according to the label Disposal Location(s): orchards or fallow land Application Exceeds Labeled Rates?: No							
FV-GFS 32.07.01	Major Must	Yes	How MRLs are Accessed: Northwest Horticulture Consul's website. Allows for filter of crop, country of destination and MRL per commodity, Crop: Apples, Pears and Cherry CoDs: USA, Venezuela, Vietnam, Bahrain, Brazil, Cambodia, Canada, Chilie, China, Columbia, Costa Rica, Dominican Republic, Ecuador, El Salvador, Guatemala							
FV-GFS 32.07.02	Major Must	Yes	Doc Title: R-15 Plant Protection Products (PPP) and Maximum Residual Levels Risk Assessment Review Date/Version: Rev. 0 Considers Post-Harvest Applications: N/A Ex. 1 Crop: Apple, Pear, Cherry Risk Identified: spray drift, not labeled, excess, overspray Mitigation Measure(s): buffer spacing between neighbors with different commodities ---------- MRL Sampling Frequency: Annually Sampling Location(s): Random, at least one per commodity ---------- MRL Sample Results (at least one per registered product/crop) Crop 1: Cherry, Sweet Sample Date: 6/13/2025 Lab Name: Matrix PAL Result ID: P250774 Detections: Results are reported in mg/kg. Acetamiprid 0.11.							
FV-GFS 32.07.03	Major Must	Yes	Describe Procedures: Lab procedural is used							
FV-GFS 32.07.04	Major Must	Yes	Doc Title: R-15 Plant Protection Products (PPP) and Maximum Residual Levels Risk Assessment Review Date/Version: Rev. 0 Describe Plan: Investigate and retest							
FV-GFS 32.07.05	Major Must	Yes	Doc Title: R-15 Plant Protection Products (PPP) and Maximum Residual Levels Risk Assessment Review Date/Version: Rev. 0 Describe Plan: Retest if exceeded in country of origin otherwise determine alternate market with lesser tolerances							

FV-GFS 32.08.01	Minor Must	N/A	N/A. No other substances used.							
FV-GFS 32.09.01	Major Must	Yes	Ex. Hills Location: Chodas field Describe Condition: wood framed barn with concrete flooring, four walls and a roof. Describe Locking Mechanism: pad lock Describe Segregation: Only products for certified crops are stored. Items are stored according by type (herbicide, fungicide and insecticide)							
FV-GFS 32.09.02	Minor Must	Yes	Ex. Hills Observations:							
FV-GFS 32.09.03	Minor Must	Yes	Ex. Hills Observations: Liquids							
FV-GFS 32.09.04	Minor Must	Yes	Ex. Hills Observations:							
FV-GFS 32.09.05	Minor Must	Yes	Ex. Hills Lighting Available: Yes							
FV-GFS 32.09.06	Minor Must	Yes	Ex. Hills Shelving Material(s): Metal and painted pallets Containment in Place: bunding							
FV-GFS 32.10.01	Minor Must	Yes	How Workers are Notified: Through training Which Workers are Offered Health Checks?: All workers Interviewed Worker(s) (ID): Farm							
FV-GFS 32.10.02	Major Must	Yes	Ex. Hills Mixing Equipment Available: designated dry and liquid measuring cups and scales							
FV-GFS 32.10.03	Minor Must	Yes	Ex. Hills Posting Location(s): At central location just outside the chemical storage room Emergency Contacts Listed:							
FV-GFS 32.10.04	Minor Must	Yes	Ex. Hills Relevant Location(s): Just outside the chemical							
FV-GFS 32.10.05	Minor Must	Yes	Ex. Hills Transportation Method(s): Diluted in sprayer. Interviewed Worker(s) (ID):							
FV-GFS 32.10.06	Major Must	Yes	Doc Title: P-37 Integrated Pest Management (IPM) Plan Review Date/Version: Rev. 0 Describe Procedures: Re-entry times are posted with flip signs kept at the shop. Interviewed Worker(s) (ID): Orchard Supervisor							
FV-GFS 32.11.01	Major Must	Yes								
FV-GFS 33.01.01	Major Must	N/A	Invoices Available?: Yes Ex. Supplier: GS Long Date: 4/25/2025 PPP(s) Purchased: Carbaryl, Refine, Motivate 2L, Simulad, Intruder Max, Proclaim, Merivon,							
FV-GFS 33.01.02	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							
FV-GFS 33.01.03	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							
FV-GFS 33.01.04	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							
FV-GFS 33.02.01	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							
FV-GFS 33.02.02	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							
FV-GFS 33.03.01	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							
FV-GFS 33.04.01	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							
FV-GFS 33.04.02	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							

FV-GFS 33.05.01	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							
FV-GFS 33.06.01	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							
FV-GFS 33.07.01	Major Must	N/A	N/A. No Post-harvest handling included in the scope of this audit.							

Summary

Original calculation after the end of Audit

Type	Total Amount Checklist	Yes	No	N/A	Not answered	NC Closed	% Compliance
Major	118	0	0	0	118		-
Minor	53	0	0	0	53		-
Recommendation	20	0	0	0	20		-

Revised calculation after Non-Compliance points are closed

Type	Total Amount Checklist	Yes	No	N/A	Not answered	NC Closed	% Compliance
Major	118	0	0	0	118	0	-
Minor	53	0	0	0	53	0	-
Recommendation	20	0	0	0	20	0	-