



# SQF Food Safety Audit Edition 9

Apple King Glead - 12662

## Summary

**Audit Decision**

Certified

**Certificate Number**

12662

**Audit Rating**

Good

**Decision Date**

December 29, 2025

**Audit Type**

Unannounced

**Recertification Date**

November 22, 2026

**On-Site Audit Dates**

November 12, 2025 - November 14, 2025

**Expiration Date**

February 5, 2027

**ICT Dates**

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**Issue Date**

December 29, 2025

## Facility and Scope

**Apple King Glead - 12662**

3581 Mapleway Rd  
Yakima, WA 98908 United States

**Products**

Packing of Apples and Prunes

**Food Sector Categories**

04. Fresh Produce, Grain, and Nut Packhouse  
Operations

**Scope of Certification**

Fresh Produce, Grain, and Nut Packhouse Operations

## Certification Body and Audit Team

**EAGLE Food Registrations, Inc.**

220 E Monument Ave  
510  
Dayton, OH 45402-1287 United States

**CB#:** 40756

**Accreditation Body:** ANAB

**Accreditation Number:** 894

**Lead Auditor:** Todd McNeill (C-367501)

**Technical Reviewer:** Christina Ramsey (C-427351)

**Hours Spent on Site:** 20

**Hours of ICT Activities:**

**Hours Spent Writing Report: 8**

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## Section Responses

### Audit Statement - Audit

**SQF Practitioner Name** - Name the designated SQF Practitioner

**Response:** Amanda Gill

**SQF Practitioner Email** - Email of the designated SQF Practitioner

**Response:** amanda@appleking.com

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

**Response:** Amanda Gill Food Safety Director, Kyle Mills Operation Manager Todd McNeill Auditor

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

**Response:** Apple King is a Apple and Fresh Prune Packing Facility located in Yakima Washington. The facility consist of One Commit to pack line for tray packs and bags and on presort line. The facility is 45 K sqft with associated CA and Cold Storage. All fruit is ( Apples Pears) Conventional and Organic grown Apples. Both Apples and Pears are packed in a facility with One packing line totaling 45,000 Sq. ft with associated Cold storage ambient storage and Dry Storage. CA and Cold Storage is also on other sites near Yakima. The facility operates one line. commit to pack with controls in place in the water flume and PAA spray bars for Cross. contamination control. A repack line is present in a separate area of the facility. The facility packs 5 days a week 6:00 to 4:30 Sighted 120 employees are in the facility maximum at one time. No CCP's in the operation

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

**Response:** Amanda Gill: Food Safety Director, Kyle Mills: Operation Manager, Todd McNeill: Auditor

**Auditor Recommendation** - Auditor Recommendation

**Response:** To approve once CA are corrected.

### 2.1.1 - Management Responsibility (Mandatory)

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

**Response:** Compliant

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

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### **Summary -**

**Response:** Management has developed a Food Safety System for Apple King Fruit based on HACCP. A policy statement states commitment to Storing and packing of Apples that are intended to the retail market. By taking reasonable measures and precautions to ensure food safety is met for the packing storage and shipping of Apples. Fruit comes from the Company Orchards and outside growers ( 50 total ) who are Global GAP and or USDA GAP. In order to maintain a healthy food safety culture for Apple King ensures that shared values and behaviors towards food safety are implemented and communicated. Managements requirement and involvement in all levels of personnel development and training as stated in the documents. This is

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verified through training and an open communication system from employees to supervisors to upper management through meetings held formally monthly and emails weekly show communication with meeting dates were provided to show communication between Food Safety and Management. 4 People are on the management team for Food Safety. Monthly meetings are held for at least 5 people with names and topics recorded. The commitment is posted in an easily visible location in the front reception area on a bulletin board. An Organizational Chart for this facility shows the key personnel responsible for food safety. Job descriptions for the General Manager, Food Safety Practitioner,, Quality Assurance, Operations manager, Receiving Inspector, and Maintenance Manager were available in the SQF Manual. The culture for Apple King is established through a documented food program. The Food Safety Practitioner is involved with Food Safety meeting for line employees as well. A letter is present stating the SQF and Food Safety and Quality commitment and signed by the owner April 10 2025. The company management appears to have an open door policy in place which was event during inspection key interviewing personnel, upper management involvement. Spoke with line personnel, Mechanics, Cleaner, Shipping and Segregation. CFM and L and M are handling sales in 2025.

## 2.1.2 - Management Review (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

### Summary -

**Response:** This is reviewed by the SQF Practitioner. Management has identified all persons responsible for food safety and quality in an organizational chart. Contact information for all positions are shown in other documents and include Food Safety back up for Apple King. Both are trained in SQF Systems and HACCP trained in 4-26-2024 (Zosi) SQF Implementing food Safety Culture. The SQF Practitioner is responsible for establishing the training needs of the organization. Training and safety meetings are held to communicate to all employees their responsibility and authority for food safety. New Cleaning procedures and equipment show continuous improvement. Job descriptions are included in the SQF Manual for all relevant positions. Continuous improvement is established through the annual reviews, monthly internal audits, monitoring customer complaints, and environmental testing in the facility. There are black out periods present. A review is completed on the week on April 10 2025.

## 2.1.3 - Complaint Management (Mandatory)

**2.1.3.1** - The methods and responsibility for handling, investigating, and resolving complaints from commercial customers, consumers, and authorities arising from products grown or handled on-site, shall be documented and

implemented.

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** A complaint logs are handled through L and M and Chelan Fresh internally with Apple King Fruit. A log of complaints for Apple King is reviewed. All complaints are completed with an outcome and Trended. i.e. Military Produce complained about Honey Crisp Apples which had 12% decay. The entire lot is rejected and a credit issued.

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## 2.2.1 - Food Safety Management System (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** SOP SQF 2.1.1. states the Food Safety system is reviewed annually and was completed at the start of the packing year. The SQF Practitioners are responsible for developing and maintaining the SQF System. and reviews annually by Apple King. The SQF Practitioner also ensure that the Food Safety manual is available for all relevant team members. Meeting are held with various Supervisors, and Key personnel to ensure the Food Safety system is operational weekly. At minimum, the following are documented in the system manual: Scope of Certification, Food Safety Management System. Changes are made and validated by the facility SQF Practitioners. The methods and procedures the site uses to meet the requirements of the SQF Food Safety Code, Food Manufacturing shall be maintained in electronic and hard copy. All documents are made available to relevant staff. A summary of the organization's food safety policies and the methods meet SQF version 9.0 requirements. Reviewed over a period of a month in The food safety policy statement and organization chart. All produce packed complies to USDA WSDA and FSMA standards The food safety system is based on HACCP

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and Codex.

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## 2.2.2 - Document Control (Mandatory)

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

**Response:** Compliant

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### Summary -

**Response:** A document control program is sighted for documents and updated for SQF 9.0 on Computer and Paper. Microsoft one drive. A master list is updated on the company server. Only access is for relevant people in the company to make changes to the documents.

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## 2.2.3 - Records (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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### Summary -

**Response:** Sighted document for past year showing the records are maintained and checked off by the food safety practitioner. The program has documents for daily monitoring of activities. Sighted documents for Monitoring of Chemical, Cleaning, Wash water, scales, temperature, shock storage by location and transportation.

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## 2.3.1 - Plant Variety/Hybrid or Product Development

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

**Response:** Compliant

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

**Response:** Compliant

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**2.3.1.3** - New products shall be tested and inspected to ensure they meet stated shelf life, maximum residue limits

(MRLs), and other regulatory and customer requirements (e.g., potency, strength, purity).

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** No product development is being done for producing new products. The facility is an Apple packing operation and the facility operation is linear from incoming to outgoing product. All procedures are correct for Apple Packing

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

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Materials Receiving Guidelines detail the requirements for Apple King. There are procedures for Apple and Prune Packing and Storage. Storage and handling procedures are written in the system with all inputs for packing materials. And Chemicals from suppliers. Written SSOP's are written and reviewed against all procedures. All companies are vetted from materials, ingredients, packaging materials, and services that

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impact finished product safety and quality are supplied by approved suppliers. Non-approved suppliers are not used. Validation activities meet WSDA requirement for packing. A register of approved suppliers and product used post harvest is kept in the vendor manual, as well as electronically. No MRL testing or monitoring is being done or asked for by the marketing companies. GAP program through Lab test or PAL in Oregon. Materials Receiving Guidelines detail the requirements for QA and acceptance, receiving procedures for Apples and prune packing and storage. Storage and handling procedures are written in the system with all input from suppliers. Written SOP's are written and reviewed against all procedures. All companies are vetted to All materials, ingredients, packaging materials, and services that impact finished product safety and quality are supplied by approved suppliers. Validation activities meet WSDA USDA Washington Horticulture IFPA and customer requirement for packing. A register of approved suppliers and product used post harvest is kept in the vendor manual, as well as electronically.

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### 2.3.3 - Approved Supplier/Input Purchasing Program (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Apples and Prunes are all Global GAP or USDA GAP certified. Packing materials have third party certification along with letter stating audited to compliance for food contact An Approved supplier program is in place and sighted for approving of suppliers based meeting requirement and each supplier is to fill out a questionnaire about being able to meet the requirements of packing Apples. A register of approved suppliers is on a register. The list is extensive for meeting g requirements for 40 plus suppliers listed. i.e. Fruit Packer

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supply, Michelson, Simo, Decco Sprague, Georgia Pacific Waste Management . Onyx Pest Control. etc. All companies used are ones that supply products standard for the industry.

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### 2.4.1 - Food Legislation (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Apple King Fruit has a SQF Manual, which describes how the Fruit keeps up with customer requirements. Price Fruit is responsible for assuring that all products packed by Apple King Fruit comply with the customer's specifications. Customer products, materials, or equipment are not used. A Risk Assessment has been performed by Apple King around HACCP based methods. Apple King and CMI and L and M marketing and Gemara are responsible for implementing procedures to comply with origin of Country. Sighted Documents for USDA and WSDA standard for product grown in Washington State and shipped Asian, Middle East and South American Markets. Legislative requirements for Customers is obtained from the professional membership of company staff of committees like SQF. Compliance is reviewed annually to ensure compliance to WSDA and Organic requirements . A letter is in place to Notify SQF and Eagle Certification should a Food Safety Issue or recall become necessary.

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### 2.4.2 - Good Agricultural/Operating Practices (Mandatory)

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

**Response:** Compliant

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#### Summary -

**Response:** Good Agriculture Storage and Distribution Practices are met. The building is a concrete with a solid roof structure. It is secured and completely closed. The packing facility is surrounded by other business in a rural city. All clauses of the SQF edition 9.0 have been implemented and the effectiveness of the pre-requisite programs are verified by monitoring, Hygiene, sanitation, customer complaints, and internal audits with Trending's. A robust food safety system for over 20 years has been in place for farms and the packing facility.

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## 2.4.3 - Food Safety Plan (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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**2.4.3.8** - The food safety team shall conduct a hazard analysis for every identified hazard to determine which

hazards are significant, i.e., their elimination or reduction to an acceptable level is necessary to control food safety. The methodology for determining hazard significance shall be documented and used consistently to assess all potential hazards.

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** A Food Safety plan has been established that documents policies, procedures, specific standard operating procedures, recording system, and review procedures. The Food Safety Plan is based on Codex HACCP including a description of the products packed (Apples. Conventional )their intended use (general public) a flow chart of the process, listing of potential hazards at each step and control procedures for those hazards. There are two control steps that include the addition of chlorine dioxide Accutabs and the addition of peracetic acid (PAA) i.e. Hazard Analysis report is in place for packing of Apples with storage and Shipping. Covering inputs, control measures, Hazard identified MRL on raw Apples and Prunes and contract water, foreign object control, Pathogen listeria, E.coli and Salmonella control. Sighted the following HACCP documentation: HACCP team: The food Safety Practitioner (Team leader & SQF Practitioner), Product Description & intended use for tree fruits. Flow Chart for Apple line . i.e. flow from Receiving to Segregation. Hazard Analysis for CP including all inputs, process steps. -Hazard Analysis Report for process steps, ingredients and materials. CPs signed off by the HACCP team which has monthly meeting with management and Apple King. Dump tank Chlorine 675-900mv & Ph 6.5 – 7.8 PAA Spray Bar 40-80 PPM. Tested 4 to 5 times daily for compliance. Water was sighted at 70 degrees. There is full documentation of the validation of the HACCP program, instructions for monitoring the CPs. A food safety team with people from various responsibilities is made up to handle all issues of Food Safety.

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### 2.4.4 - Product Sampling, Inspection and Analysis

**2.4.4.1** - The sampling, inspecting, and/or analyzing of agricultural inputs and finished product shall be documented and implemented. The procedures applied shall ensure: i. Inspections and analyses are completed at regular intervals as required and to agreed specifications (e.g., MRLs, purity, strength, composition as per 2.3.2) and regulatory and labeling requirements; ii. Records of all inspections and analyses are maintained; and iii. All analyses are conducted to nationally recognized methods or alternative methods which are validated as equivalent to the nationally recognized methods. Where external laboratories are used to conduct input or product analyses, the laboratories shall be accredited to ISO 17025 or an equivalent national standard, licensed or recognized by a regulatory authority if required, and shall be included on the site's contract service specifications register (refer to 2.3.2.1). Where internal laboratories are used to conduct input or product analyses, sampling and testing methods shall be used in accordance with the applicable requirements of ISO/IEC 17025 or an equivalent national standard, including annual proficiency testing for personnel conducting analyses.

**Response:** Compliant

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

**Response:** N/A

**Evidence:** • None on site

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### Summary -

**Response:** Product Sampling and fruit inspection of Equipment and Corrective Preventive Action SOP define fruit is inspected and handled. .All product is inspected and tested for PHI's and Water is tested in the facility by inside and outside labs Lab Test who are ISO 17025 approved. . The final disposition of the product is authorized by Apple King management and CMI and L and M sales. Equipment such as forklifts, packing line equipment are the responsibility of the Maintenance Manager. Scales not operating as required are tagged and removed from service. QC records of inspection are reviewed for each lot.

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## 2.4.5 - Non-conforming Agricultural Inputs and Products

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

**Response:** Compliant

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### Summary -

**Response:** Responsibilities for non Conforming product competed by QC trained staff. The QC staff and Operations manager follows are product for repacking and their disposition. The Operations manager is responsible for hold and release.

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## 2.4.6 - Product Rework

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

**Response:** Compliant

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### Summary -

**Response:** Apple King has a rework program and records for rework are present. I.e. rework records are present for each time fruit is repacked. A repack line is located next to the packing line. The packing line was repacking Golden Delicious Apples. 72 lot 2270 and 6790 170 boxes being repacked with 89 loss and 81 back into inventory.

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## 2.4.7 - Product Release (Mandatory)

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

**Response:** Compliant

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### Summary -

**Response:** Product is release by Packing line manager follows the final QC checks. The shipping logs and storage records serve as the records of release by QC personnel in the warehouse. QC verifies the fruit that can only release product placed on hold at Apple House. Apple King is advised on status of all product.

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## 2.4.8 - Environmental Monitoring

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

**Response:** Compliant

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

**Response:** Minor

**Evidence:** • Sites to be monitored for swabbing completed quarterly are not spelled out.

**Root Cause:** Oversight by food safety team. This was an oversight due to inattention to section 2.4.8.2. Listing the specific sites to be tested.

**Corrective Action:** Added specific areas to be tested for pathogens to our environmental monitoring policy. Will make sure the code is understood when going over or developing new procedures related to food safety.

**Verification Of Closeout:** EMP reviewed for pathogens and MRLs called out specifically

**Completion Date:** November 26, 2025

**Closeout Date:** December 15, 2025

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

**Response:** Compliant

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### Summary -

**Response:** Lab Test is used for monitoring of Microbiologic for monthly tests for areas testing Listeria. Records show re-cleaning and retest to under the Critical threshold for quarterly test. Latest test is shows with CFU being tested using a swab zones 2-4. Zone 1 testing randomized for generic species. October 2, 2025 show negative 4 site are test zones 2-4 for E.coli and Listeria. Each quarter test with only one test showing a presumptive positive on a zone 3 surface on 4-9-2025 and retesting on April 22 2025 testing negative. The area was re-cleaned and tested with non findings. No All test is complaint for all of 2025 to date.

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## 2.5.1 - Validation and Effectiveness (Mandatory)

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

**Response:** Compliant

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**Summary -**

**Response:** Validation and Verification activities are sighted. i.e. Sanitation and Chemical applications on the fruit and in dump tanks. Sighted the Verification Schedule that includes the step, activity, description, frequency, record and responsibilities and procedure tested for Chemicals, cleaning, temperature controls. Records are maintained daily.

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### 2.5.2 - Verification Activities (Mandatory)

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

**Response:** Compliant

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

**Response:** Minor

**Evidence:** • ATP parameters are not validated as to minimums

**Root Cause:** ATP swabbing is new to Apple King in 2025. We reached out to multiple warehouses to determine their set numbers. After speaking with the auditor, we realized that we need to have Hygenia come in and share their parameters with us to verify effectiveness of our sanitation. In the future we will not base our decisions off of other warehouses and seek professional input.

**Corrective Action:** Updated our SOP for ATP testing as well as training with our night sanitation supervisor on the updated parameters for the Hygenia swab. The new target number is 30, this is per Hygenia. Any result over 30 will result in the area needing to be cleaned again. We also have a meeting set up with a representative for Hygenia and he will be here on the 16th. It was originally planned for today the 11th, but there was a scheduling conflict on his end.

**Verification Of Closeout:** Reviewed ATP testing thresholds, revised SOP, and training

**Completion Date:** December 10, 2025

**Closeout Date:** December 15, 2025

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**Summary -**

**Response:** All CP's and other verification activities are being met. Reviewed numerous documents for Apples Packing. i.e. Dump tanks chemical logs, Shipping documents, cleaning documents. Training records, maintenance for example. All documents are filled out and verified by management to ensure documents are correct and completed.

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### 2.5.3 - Corrective and Preventative Action (Mandatory)

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

non-conformities, including their corrections and preventative actions, shall be maintained.

**Response:** Compliant

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**Summary -**

**Response:** Corrective action procedures are in place for any controls falling out of ranges. i.e. Temperature control in cold storage falls out of range, corrective actions are in place and recorded to tolerance levels. Less than 675 MV outside of Critical Limits. for Chlorine and range 30 - 60 ppm for PAA. Records show adding more chlorine or PAA is added until lower limits are met.

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## 2.5.4 - Internal Audits and Inspections (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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**Summary -**

**Response:** Apple King Fruit did the internal audit on July 15 2025. The auditor for the packing facility and independent from direct management. No NCRs were found and correct prior to the recertification audit. Internal audits are performed monthly. The internal auditor has internal auditing training from NSF in 2024 and experience to perform the internal audits from Apple King. Internal audits are done annually by Apple King. Audit was done on July 15, 2025. Finding are to be recorded with pictures of findings and corrective actions are on each audit completed with an outcome. No findings were raised.

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## 2.6.1 - Product Identification (Mandatory)

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

customer specification and/or regulatory requirements; and iii. Product identification records are maintained.

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Written in The SOP and pre-requisite programs are listed how product is identified from receiving to Shipping. Receiving Tickets, Grower number, lot codes, pallet tags are in place to identify all product at any stage of packing. The program is based on identifying product through the entire process from Receiving to shipping. All Fruit, packaging and chemicals are capable of being recalled.

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## 2.6.2 - Product Withdrawal and Recall (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Methods for identifying product during all stages of the packing process are provided in Product Trace, and Recall Procedures Written in The SOP ( P -06-01) and pre requisite programs are listed how product is identified from receiving to Shipping. Classification of recalls are written on type of recall 1-3 Classes. A recall team is present for Apple King with 6 people with responsibilities on notification and withdrawing fruit. Receiving Tickets, Grower number, lot codes, pallet tags are in place to identify all product at any point of packing. A Mock Test was done day of audit and 1 other times annually. Recall was tested on 8-22-2024 for SQF and another the day of the audit on 11-13-2025 Organic Gala Apples packed on 8-28-2025. for grower lot 1125 . Apples boxes recalled for 545 total packed on 8-28-2025 Shipped on 9-12-2025 373 14/3 pack to Costco Palm

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Beach Fl on order 24010126. All packaging and post harvest applications are traceable. All fruit is accounted for in the Computec accounting system.

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### 2.6.3 - Crisis Management Planning

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** A crisis management plan P -06-03 Stating what to do in the event of unforeseen circumstances. This is tested and annually by Apple King. The Crisis management plan is focused on crisis that could effect the facility and operations such as fires, floods, and other localized natural or man-made disasters. Management and the Company President are responsible for the decision making and communication in the event of an incident. The operations manager is available to make decisions on product condition and quality. Maintenance would determine condition of the facility . The SQF practitioner and QA would determine the condition of staff and the facility and communicate this to management and authorities. Product not meeting criteria would be isolated, tagged and/or destroyed as per SOP. The plan is tested by Apple King. Tested on 7-9-2025 A CA Room number 01 has a fire and lost 1476 bins. The person was a disgruntled employee. Production was started the following day but loss of production lead to L and M Marketing and CMI selling fruit from other sister companies to fill orders in Wenatchee WA.

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### 2.7.1 - Food Defense Plan (Mandatory)

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

**Response:** Compliant

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**2.7.1.2** - A food defense plan shall be documented, implemented, and maintained based on the threat assessment (refer to 2.7.1.1). The food defense plan shall meet legislative requirements as applicable and shall include at a minimum: i. The methods, responsibility, and criteria for preventing food adulteration caused by a deliberate act of sabotage or terrorist-like incident; ii. The name of the senior site management person responsible for food defense; iii. The methods implemented to ensure only authorized personnel have access to production equipment and vehicles, manufacturing, and storage areas through designated access points; iv. The methods implemented to protect sensitive processing points from intentional adulteration; v. The measures taken to ensure the secure receipt and storage of raw materials, ingredients, packaging, equipment, and hazardous chemicals to protect them from deliberate acts of sabotage or terrorist-like incidents; vi. The measures implemented to ensure raw materials, ingredients, packaging (including labels), work-in-progress, process inputs, and finished products are held under secure storage and transportation conditions; and vii. The methods implemented to record and control access to

the premises by personnel, contractors, and visitors.

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Minor

**Evidence:** • Test was not updated in 2025.

**Root Cause:** Food safety manager oversight due to not adding the defense challenge to the calendar so it was missed.

**Corrective Action:** Performed the food defense challenge for 2025. This has been added to the calendar and is shared with our ownership group to make sure it does not get missed again.

**Verification Of Closeout:** Food defense test and policy reviewed for 2025

**Completion Date:** December 5, 2025

**Closeout Date:** December 15, 2025

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#### Summary -

**Response:** Preventative Food Defense Procedures site security in place. QP-03-55. Visitor and employee procedures are written in the program. All employees check in and visitors sign in off and agree to SOP's of the facility. Signs are posted exterior Doors are locked Company personnel are trained sight assessment Master Key list across both sites. Employees are encouraged to watch out for personnel or others not invited into the facility. AG is the Food Safety Manager is responsible for Food Defense of the fruit. The GM is responsible for the site security. Doors are locked from the outside. Security cameras are sighted at shipping dock. Key are held with management only. Training is done for employees to watch for unauthorized personnel. Food Defense training is done as part of the food defense training for personnel to recognized unauthorized persons on site. No test is done in 2025.

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## 2.7.2 - Food Fraud (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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**Summary -**

**Response:** A fraud prevention program is written. The program is to ensure all products, packaging and labeling meet standards. i.e. Organics Gala product is packed day of audit QP-03-56. Shows the Food Fraud Policy. Addressing Organic non organic labeling. Weights. Packs to meet regulatory and Customer requirements. A System is in place to monitor and control fruit from harvest through shipping. The Vulnerability is considered low as products and fruit is deemed unlikely to be adulterated for economic gain.

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### 2.8.1 - Allergen Management (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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**Summary -**

**Response:** An allergen control program is in place for packing of Apples are not considered an Allergen in any Country of destination. SOPs are in place for controlling of potential allergens brought into the facility by workers or found in vending machines.

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### 2.9.1 - Training Requirements

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

**Response:** Compliant

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

**Response:** Compliant

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**Summary -**

**Response:** Sighted the Apple King Management Policy for Training of Employees . The program states: F-01-02 "Training is Sighted training records for: CP training for ORP/pH/Cl monitoring with written assessment: CP operators, trained by Decco chemical who trains the CP operators, Sighted records of compliance for recording Levels of Chlorine on the dump tank, Cleaning Crew with chemical training from Decco, CH2O Sorters, Mechanics, Packer, Segregators Forklift operators and shipping personnel. Training records are kept in

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employee records and on a training attendance record which is used to document employee, training or skills description, trainer, date of training. A complete training program is in place for all areas of the company. i.e. Decco provided sanitation and line equipment chemicals and the training. Training is done at least annually for sanitation crew and chemical monitoring personnel .

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## 2.9.2 - Training Program (Mandatory)

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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### Summary -

**Response:** Training records for line Equipment on an ongoing bases monthly with trainer names and topic. Sanitation is lead provides oversight for the sanitation. Apple King hires a staff of 11 people. Training on chemicals is done by trained personnel on the proper use of chemicals. Supervised by Operations Manager. Training is done annually. Decco trains the chemical operators. The lead for chemical injection pump monitor is trained by Decco on August 26 2025. Hygiene training for all personnel on the Paycom System to ensure all personnel is trained in hygiene and their responsibilities. Training is done by the Food Safety Manager for new hires. Numerous documents with topics, names dates, and signatures are all present for all employees in 2025.

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## 10.1.1 - Premise Exterior

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

**Response:** Compliant

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

are maintained.

**Response:** Minor

**Evidence:** • Bone yard metal was stored next to building and impeding access.

**Root Cause:** Insufficient knowledge of the SQF code for the exterior premises policy. After reading the code, I fully understand.

**Corrective Action:** Removed all machinery from against the building. Shop mechanics have been trained and aware of the SQF code related to storing materials/equipment next to or up against the buildings, impeding our pest control plan.

**Verification Of Closeout:** evidence reviewed and approved

**Completion Date:** December 8, 2025

**Closeout Date:** December 15, 2025

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### Summary -

**Response:** The facility is approved by The City of Yakima Washington for packing for fruit. Business Lic for Apple King in Yakima County Wa. The facility is located in a small rural town. FDA Lic # 10402046-1614. The facility next to orchards and a river and country highway.

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## 10.1.2 - Building Interior

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### **Summary -**

**Response:** Plastic belts and cups and roller are used for carrying Apples through the production line. All equipment is designed for packing of Apples. (Calisan) Food grade safe and cleanable. Walls in segregation room and cold storage are concrete. No direct food contact in storage areas is sighted. Floors are sealed concrete and properly sloped with trench drains running under the water flume and dump tanks. Waste traps and located away from the fruit being packed. Under the tables and drained to the exterior plumbed sewer system. Drains are accessible and cleaned out daily as per SOP and records review.

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### **10.1.3 - Dust, Insect, and Pest Proofing**

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

**Response:** Compliant

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**10.1.3.2** - External doors, including overhead dock doors in food handling areas used for product, pedestrian, or truck access, shall be designed and maintained to prevent pest entry by at least one or a combination of the

following methods: i. A self-closing device; ii. An effective air curtain; iii. A pest-proof screen; iv. A pest-proof annex; and v. Adequate sealing around trucks in docking areas.

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** All buildings are pest resistant. External doors and other openings were observed to be properly sealed to prevent entry of pests or dust. The doors, including personnel access doors are self-closing and were observed closed when not in use. Speed doors and roll doors seal to the bottom. Adequate provision is made for sealing around trucks in docking areas. Insect light traps are not present. Interior traps are tin cats and are properly located along the perimeter wall with a numbering system. Pest chemical are not stored on-site.

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### 10.2.1 - Equipment and Utensils

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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## Summary -

**Response:** The line equipment is designed by Calisan for packing of Apples and a portable line is used for Prunes. The line is originally designed for packing of Apples and Prunes. All area are cleanable and have cleanable and accessible contact surfaces. There are forklifts in the facility. Produce storage racks and calibrated equipment were observed well maintained. Protective clothing (gloves and hairnets) are provided. Racks for clothing are provided near the break and restroom. All cleaning aids are identified and stored in a locks closet on site.

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## 10.2.2 - Equipment Maintenance and Repair

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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## Summary -

**Response:** There are 2 maintenance personnel on site. Maintenance Procedures and schedules are in an SOP.

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The maintenance SOP defines the process for the maintenance and repair of plants, equipment and buildings. There is not a lot of equipment that requires maintenance as the facility is primarily a storage and distribution center. A schedule is maintained using a spread sheet. Maintenance personnel have specific procedures to follow when doing either preventive maintenance. They are required to clean and sanitize the equipment that was worked on the following maintenance. Chain replacing, cleaning, Refrigeration controls, lighting are all included in the maintenance plan. A team of mechanics is onsite during packing operations for and Apple line to deal with issues on the line and in the storage areas.

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### 10.2.3 - Maintenance Personnel and Contractors

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** A team of 2 personnel handle all maintenance during production F-0302D. A list of contractors is written for work in the facility. Daily Preventive Maintenance Checklists, Repair and Maintenance Log are reviewed. Maintenance was not occurring on the during the audit. All mechanics have undergone hygiene training and good contractor practices. Sighted Maintenance Pre-Start Checklist for production facilities which are filled out for each day of operations in 2025. A schedule is in place for daily monthly and annual maintenance. All areas of the facility are covered by the maintenance program. Only food grade lubricants are used in the production facility. All contact machinery is stainless steel and or powder coated materials and Food grade Plastics.

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### 10.2.4 - Calibration

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

**Response:** Compliant

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**10.2.4.2** - Equipment shall be calibrated against manufacturer, national or international reference standards and

methods, or to an accuracy appropriate to its use. In cases where standards are not available, the site shall provide evidence to support the calibration reference method applied.

**Response:** Compliant

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#### Summary -

**Response:** Calibration procedures and schedules are present. Review of Equipment calibration logs for the bagging scales, Truck scales by Sims Scales and Scales NW. Calibrations for Penetrometers, and pressure testers are complete. Records indicate all equipment calibration is maintained for chemical injection pumps by PACE and calibrated weekly for all packing lines for Apples and Prunes in season. Refrigeration is calibrated annually by Pacific CA. for probes. Calibrated equipment is protected. All measuring equipment is securely stored and only authorized and trained personnel are allowed to use the equipment. Calibration standards are provided. Bagger scales, Pace calibration, Luminometer for ATP by Hygiena, Pacific CA for Temperature Probe Calibrations on May 8, 2025 and 9-4-2025. Scales North West 9-05-2025.

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### 10.3.1 - Pest Prevention

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

**Response:** Compliant

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

**Response:** Minor

**Evidence:** • Missing some traps at entrance location doors.

**Root Cause:** Improper knowledge of pest control.

**Corrective Action:** Placed pest traps where the exit/entrance doors only had one previously.

**Verification Of Closeout:** Trap evidence reviewed and approved

**Completion Date:** December 1, 2025

**Closeout Date:** December 15, 2025

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

maintained.

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Reviewed Onyx Pest Control is contacted in October to help with the pest control program. A Manual, Internal Weekly Rodent/ Pest Checklist. Sprague Pest Control provide contracted pest control services. Sighted Approved Service Supplier Register. The Onyx manual includes the target pests, methods to prevent pests, integrated pest control methods, schedules for checking pest control devices and trend analysis. There is a current Map showing the locations of all tin cats, bait stations and electric insect traps. Some doors entries are missing traps. The owner is WSDDA licensed number 108781. Onyx is Pest accord licensed for 2,000,000. No issues sighted from the trending reports are provided for each month of activity. Sprague the previous company was contracted from January to October 2025. There is activity for mice being caught in or near storage areas. No evidence of inspection of mice activity in any of the 4 buildings on site. Minor: 10.3.1.2 Missing some traps at entrance location doors.

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### 10.3.2 - Cleaning and Sanitation

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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**10.3.2.4** - Suitably equipped areas shall be designated for cleaning product containers, knives, cutting boards, and other utensils. Racks and containers for storing cleaned utensils and protective clothing shall be clearly identified and maintained in a manner that prevents contamination of products, equipment, or storage areas.

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Cleaning and sanitation procedures cover all food contact surfaces and nonfood contact surfaces and the list of areas to be cleaned with frequency, and method are sighted. All lines are clean and steam cleaning is done for all stainless steel surfaces. Cleaning is effective on line equipment and verified by ATP and environmental cleaning. Cleaning occurs at the end of the shift and all fruit is removed prior to cleaning. ATP sampling is performed to document effectiveness. There are pre-operational inspections conducted by shift supervisors and the maintenance manager. Cleaning chemicals are kept in a caged area near the hazardous chemical storage. All cleaning equipment is color coded for the area of its intended use and stored off the floor. There is a weekly chemical inventory and chemical usage records. Packing Line Sanitation Logs and Pre-Operational Inspection Logs for months of September to October 2025. All records are properly recorded and verified by the shift supervisor. Mixing cups for contact cleaning are stored with the in line cleaning equipment leading to potential for cross contamination.

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### 10.4.1 - Personnel Practices

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

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** An SOP is present for inspection of Personnel daily prior to start up A policy is in place in the SOPs and training is sighted for all employees. Interviews of supervisors on start up and employee inspection was done and meet SOP's as written. Interviews of Supervisors show knowledge of the code and washing protocols were observed compliant with written policy. No observation of food or packaging materials on the floor. Waste containers were properly identified and hoses securely stored off the floor.

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### 10.4.2 - Sanitary Facilities and Handwashing

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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### Summary -

**Response:** The restrooms on site are well-supplied hands-free operated hand wash sink was observed at the entrance of the storage and repack area. The Apple line has sinks outside the restrooms. Hand wash signs were observed posted next to all hand wash sinks and in the breakroom. Personnel entering the Apple warehouse were observed washing their hands as trained. All facilities drain into a drain field Prune are packed for 6 weeks annually.

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## 10.4.3 - Protective Clothing

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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### Summary -

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

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## 10.4.4 - Visitors

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

**Response:** Compliant

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

**Response:** Compliant

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### Summary -

**Response:** Visitors must sign and agree to follow GMPs prior to entry into the facility. Visitors exhibiting signs of illnesses are not allowed to enter the facility. Sighted Chemical rep not checking into the facility and heading directly to the chemical area and flume

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

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Visual inspection indicated that personnel suffering from infectious diseases, exposed cuts and sores were monitored. No issues were observed. Workers were not eating, drinking, chewing or spitting during inspection. Apple King policies are effectively enforced by the supervisors. This includes the break area for packing and for the shipping area.

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#### 10.5.1 - Product Handling and Packaging Operations

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

**Response:** Compliant

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

purpose; and v. Equipment used for sensory evaluations is sanitized, maintained, and stored separately from operational equipment.

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Visual and Electronic inspections are done on the Apple Packing line. QA of finished product to ensure no product contamination. Environmental testing is done for Listeria quarterly. All water flumes are designed and treated to prevent cross contamination. Sighted numerous documents for prior 2 weeks of inspections show inspection are done. No temporary repair seen during the inspection. A glass register is present showing all glass and hard plastics in the facility and are inspected quarterly. Daily inspection are being done on the Pre Op inspection sheets.

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### 10.5.2 - Control of Foreign Matter Contamination Operations

**10.5.2.1** - The methods and responsibility for the prevention of foreign matter and glass contamination shall be documented and implemented. Procedures and resulting records shall ensure: i. Containers, equipment, and other utensils made of glass, porcelain, ceramics, brittle plastic, or similar materials are not permitted where exposed product is handled, unless clearly identified, required for effective operational controls, and regularly inspected; ii. Regular inspections are conducted to ensure food handling/contact zones areas are free of glass and brittle plastic and any items made from the previously identified materials are in good repair; iii. Wooden pallets and other wooden utensils or tools used in food handling/contact zones are dedicated for that purpose. Their condition is subject to regular inspection, and they are cleaned and maintained in good order; iv. Product handling areas are routinely inspected to remove risks from foreign material, such as debris, wood, stones, metal, detached/deteriorated equipment, and other physical hazards; and v. Personnel are to be made aware of their responsibility to adhere to the site's foreign matter and glass controls.

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Glass breakage procedures are present. Visual inspection is completed for the fruit along with optical scanning of all fruit. A glass and sharps log is present. No metal detection of sieves used.

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### 10.5.3 - Detection of Foreign Objects Operations

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

**Response:** Compliant

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

**Response:** N/A

**Evidence:** • None on site

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

#### Summary -

**Response:** Loading and unload SOP are in place. Trained personnel are documented for loading procedures. All truck vans are inspected for condition prior to loading and verified by personnel. All incoming fruit is separate from finished product. Truck inspection sheets are provided and recorded for each load of incoming and outgoing trailer. Seals and a recorder are used per customer requirement. All fruit is stored at 33 to 38 degrees during transportation. A recorder is added for LTL and OTR load and per customer requirement.

### 10.5.4 - Receiving and Shipping

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Loading and unload SOP are in place. Trained personnel are documented for loading procedures. All truck vans are inspected for condition prior to loading and verified by personnel. All incoming fruit is separate from finished product. Truck inspection sheets are provided and recorded for each load of incoming and outgoing trailer. Seals and a recorder are used per customer requirement. All fruit is stored at 33 to 38 degrees during transportation. A recorder is added for LTL and OTR load and per customer requirement.

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### 10.6.1 - Water Supply

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Water for the facility is supplied by a Well onsite and tested for E coli by Eurofins quarterly. Last test was on 9-3-2025 No Coliforms present. and done as scheduled each quarterly. Water tested shows negative

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coliforms for each test taken. Water from the Domestic Well is available should an issue arise from the well onsite.

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### 10.6.2 - Water Treatment

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Water used for the dump tank and flume is treated with Chlorine and or PAA. Waste water is dechlorinated and sent to a drain field.

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### 10.6.3 - Water Quality

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Water is treated at the water flume and dump tank with PAA. 40-80- PPM Is to be met in the dump tanks for Apples. Prunes are dry packed. PAA is used in the Water Flume and records of testing is present. Test of water for potability was completed quarterly. Results are negative for Coliforms All incoming water is from an onsite well.

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## 10.6.4 - Ice Supply

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

**Response:** N/A

**Evidence:** • No ice is used

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

**Response:** N/A

**Evidence:** • No ice is used

**10.6.4.3** - Ice rooms and receptacles shall be constructed of materials as outlined in 10.1 and designed to minimize contamination of the ice during storage, retrieval, and distribution.

**Response:** N/A

**Evidence:** • No ice is used

**Summary -**

**Response:** No ice is used

## 10.6.5 - Air and Other Gasses

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

**Summary -**

**Response:** Compressed air is used that directly contacts the fruit. Ambient air is tested even though the air is filtered from the outside into the building and poses no risk to employee or food health. .Eurofins Compressed air testing. 1 CFU/100l Ambient Air 10 cfu/100l 8-26-2025

## 10.7.1 - Ambient/Dry Storage

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

maintained to control storage and stock rotation.

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Storage racks and pallets were observed constructed of approved materials. Racks were observed clean and well maintained. Vehicles used in the warehouse are electric. Gas fork lifts are used in outside and cold storage areas. All were observed well maintained. The FIFO method for stock rotation is used and in the inventory control system. A tented structure is used for storage of Shook. No other storages exist off site The facility also has CA rooms are present at various location and are not accessible due to sealed rooms. storage areas for shook are messy with debris on the ground.

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

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Multiple Cold Storages are on site. The coolers and dock area are on independent thermometers to verify temperature. The chillers are fitted with a catch basin and drainage. In addition, there is a policy to not store products directly under the chillers. Temperature monitoring records are maintained in a designated binder. The Cold storage temperature are maintained at 33 to 38 degrees Thermometers are maintained

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calibrated and temperatures were correct for checking fruit prior to shipment. All refrigeration is in good operation.

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### 10.8.1 - Storage of Hazardous Chemicals and Toxic Substances

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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#### Summary -

**Response:** Hazardous chemicals and toxic chemicals are stored in a separate area from the packing line. Only the mechanic and chemical handlers have access to the chemicals. Utensils and packaging materials are not stored in the vicinity of the hazardous chemicals. Pesticides and rodenticides are not stored on site. All storage meets the Washington Department of Ecology's requirements for the storage of these chemical space for inline and Cleaning chemicals. Chemical are inventoried with SDS sheets Calcium Hypo chlorite PAA and Cleaning chemicals for contact surfaces.

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## 10.9.1 - Waste Management

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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

**Response:** Compliant

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### Summary -

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

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