

USDA Good Agricultural Practices Audit Verification Checklist



This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables," and generally recognized good agricultural practices.

AUDITEE INFORMATION

Company Name: <u>Gebbers Farms North</u>	
Audit Location Address	GPS (Optional):
Street: <u>58 Jennings Loop Rd</u>	City, State, Zip: <u>Oroville, WA 98812</u>
Multiple sites covered by this audit? (If Yes, provide details in Additional Comments)	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Mailing/Business Address <input type="checkbox"/> Same as above	Federal Account Number: <u>3417551</u>
Street: <u>P.O Box 735</u>	City, State, Zip: <u>Brewster, WA 98812</u>
Company Contact: <u>Brian Thompson</u>	Contact Title: <u>Food Safety Compliance</u>
Phone Number: <u>509-249-8299</u>	Fax Number: <u>509-689-2997</u>
E-Mail Address: thompsonb@gebbersfarms.com	
Company uses USDA GAP Logo on packaging or marketing materials?	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Is this company currently subject to the Produce Safety Rule (21 CFR Part 112)?	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

AUDIT INFORMATION

Date & Time of Audit	Beginning Date: <u>November 6, 2025</u> Time: <u>8:30 AM</u>
	Ending Date: <u>November 6, 2025</u> Time: <u>4:00 PM</u>
Description of Operation:	<u>Apple Packing and Storage Facility</u>
Harvest Company Name (if applicable):	<u>N/A</u>
Other Contractors:	<u>Shiflett's, Pace International, Sprague, Mid Columbia, IEH Labs</u>
Commodities Covered by Audit:	<u>Apples, Pears</u>
Commodities Produced During Audit:	<u>Pears</u>
Total Acres Covered by Audit:	<u>N/A</u>
Total Square Feet Covered by Audit:	<u>126,000</u>

AUDITOR INFORMATION

United States Department of Agriculture Agricultural Marketing Service Specialty Crops Program Specialty Crops Inspection Division	Field Office: <u>Brewster, Washington</u>
	Auditor Name(s): <u>Claudia Lozano-Saucedo</u>

OTHER INFORMATION

Person(s) Interviewed:	<u>Brian Thompson, Doug Funston, Chad Smith, Connie Wilson, Rosario Rodriguez, Ornesian Alvarez</u>
Audit Requested by:	<u>Brian Thompson</u>
Distribute Audit Report to*(if known):	

**Supplying names of retail and food service buyers is not mandatory, however it is useful to know in the event the buyer requires USDA-AMS to send a copy of the audit report directly. No audit results are sent to a 3rd party without the written consent of the auditee.*

Conditions Under Which an Automatic "Unsatisfactory" Will be Assessed:

- An immediate food safety risk is present when produce is grown, processed, packed or held under conditions that promote or cause the produce to become contaminated.
- The presence or evidence of rodents, an excessive amount of insects or other pests in the produce during packing, processing or storage of produce.
- Observation of employee practices (personal or hygienic) that have jeopardized or may jeopardize the safety of the produce.
- Falsification of records.
- Answering of Questions P1 or P2 as "NO".

Auditor Completion Instructions

- For clarification and guidance in answering these questions, please refer to the Good Agricultural Practices & Good Handling Practices Audit Verification Program Policy and Instruction Guide.
- Farm/Facility must be in operation during audit. This means for a farm audit, perform the audit while the crop is actively being grown, a field harvest/field harvesting activities audit shall be performed while the product is being harvested, etc.
- Place the point value for each question in the proper column (Yes, No, or N/A).
- Gray boxes in the "N/A" column indicate that question cannot be answered "N/A".
- Any "N/A" or "No" designation must be explained in the comments section.
- The "**Doc**" column:
 - A "**D**" indicates that a document(s) is required to show conformance to the question. A document may be a combination of standard operating procedures outlining company policy as well as a record indicating that a particular action was taken.
 - A "**R**" indicates that a record is required to be kept showing an action was taken.
 - A "**P**" indicates that a policy/standard operating procedure (SOP) must be documented in the food safety plan in order to show conformance to the question.

For further information regarding the USDA GAP Audit Program, please contact:

**USDA Specialty Crops Program, Specialty Crops Inspection Division, Audit Services Branch at
202-720-5021, or SCAudits@usda.gov**



General Questions

Implementation of a Food Safety Program

Questions		Points	Yes	NO	N/A	Doc
P-1	A documented food safety program that incorporates GAP has been implemented.		✓			D
P-2	The operation has designated someone to implement and oversee an established food safety program. Name: <i>Brian Thompson</i>		✓			D

Traceability

Questions		Points	Yes	NO	N/A	Doc
G-1	A documented traceability program has been established.	15	15			D
G-2	The operation has performed a "mock recall" that was proven to be effective. <i>A mock recall was performed on 3/16/2025.</i>	10	10			R

Worker Health & Hygiene

Questions		Points	Yes	NO	N/A	Doc
G-3	Drinking water is available to all workers. <i>Drinking water is sourced from the City of Oroville and tested monthly by IEH Labs, reviewed tests results for the month of October 2025.</i>	10	10			R
G-4	All employees and all visitors to the location are required to follow proper sanitation and hygiene practices.	10	10			P
G-5	Training on proper sanitation and hygiene practices is provided to all staff. <i>Training on proper sanitation and hygiene practices is provided to all staff upon hire and annually. Training performed on 2/12/2025.</i>	15	15			D
G-6	Employees and visitors are following good hygiene/sanitation practices. <i>Auditor observe employees following good hygiene practices.</i>	15	15			
G-7	Employees who handle or package produce are washing their hands before beginning or returning to work.	15	15			

Questions		Points	Yes	NO	N/A	Doc
G-8	Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.	10	10			
	<i>Signs are posted in English and Spanish.</i>					
G-9	All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single use towels, toilet paper, hand soap or anti-bacterial soap, and water for hand washing meets the microbial standards for drinking water.	15	15			
G-10	All toilet/restroom/field sanitation facilities are serviced and cleaned on a scheduled basis.	10	10			R
	<i>Restroom are cleaned on a daily basis, cleaning logs reviewed.</i>					
G-11	Smoking and eating are confined to designated areas separate from where product is handled.	10	10			P
G-12	Workers with diarrheal disease or symptoms of other infectious diseases are prohibited from handling fresh produce.	15	15			P
G-13	There is a policy describing procedures which specify handling/disposition of produce or food contact surfaces that have come into contact with blood or other bodily fluids.	15	15			P
G-14	Workers are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions and other injuries.	5	5			P
G-15	Company personnel or contracted personnel that apply regulated pre-harvest and/or post-harvest materials are licensed. Company personnel or contracted personnel applying non-regulated materials have been trained on its proper use.	10	10			R
	<i>Post-harvest materials are applied by Pace International.</i>					

Additional Comments:

Total Points earned for General Questions = 180

Total Possible = 180 *The total number of points possible for this section.*

Subtract "N/A" = 0 *Enter the additive number of N/A points (+points) here.*

Adjusted Total = 180 *Subtract the N/A points from the Total possible points*

X .8 (80%) *Multiply the Adjusted Total by .8 and show it as the Passing Score*

Passing Score = 144

Pass **Fail** **(please mark one)**

This program is intended to assess a participant’s efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration’s “Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables,” and generally recognized good agricultural practices.

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 202-720-5021, or SCAudits@ams.usda.gov**



Part 3 - HOUSE PACKING FACILITY

Receiving

Questions		Points	Yes	NO	N/A	Doc
3-1	Product delivered from the field which is held in a staging area prior to packing or processing is protected from possible contamination.	5			5	
	<i>Product delivered from the field is directly put into cold storage rooms.</i>					
3-2	Prior to packing, product is properly stored and/or handled in order to reduce possible contamination.	5	5			

Washing/Packing Line

Questions		Points	Yes	NO	N/A	Doc
3-3	Source water used in the packing operation meets the microbial standards for drinking water.	15	15			R
	<i>Water used for packing is sourced from the City of Oroville.</i>					
3-4	If applicable, the temperature of processing water used in dump tanks, flumes, etc., is monitored and is kept at temperatures appropriate for the crop.	10			10	D
	<i>Not applicable to Apples or Pears.</i>					
3-5	Processing water is sufficiently treated to reduce microbial contamination.	10	10			D
3-6	Water-contact surfaces, such as dump tanks, flumes, wash tanks and hydro coolers, are cleaned and/or sanitized on a scheduled basis.	10	10			D
3-7	Water treatment (strength levels and pH) and exposure time is monitored and the facility has demonstrated it is appropriate for the product.	10	10			D
	<i>Documents reviewed and interviewed employee.</i>					

Questions		Points	Yes	NO	N/A	Doc
3-8	Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	15	15			D
3-9	Product flow zones are protected from sources of contamination.	10	10			
3-10	The water used for cooling and/or making ice meets the microbial standards for drinking water.	15			15	R
	<i>Operation does not use water for cooling.</i>					
3-11	Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.	10			10	R
	<i>Operation does not use ice.</i>					

Packing House Worker Health & Hygiene

Questions		Points	Yes	NO	N/A	Doc
3-12	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from packing area.	10	10			
3-13	When there is a written policy regarding the use of hair nets/beard nets in the production area, it is being followed by all employees and visitors.	5	5			P
	<i>Hair/beard net are used at customer's requests.</i>					
3-14	When there is a written policy regarding the wearing of jewelry in the production area, it is being followed by all employees and visitors.	5	5			P

Packing House General Housekeeping

Questions		Points	Yes	NO	N/A	Doc
3-15	Only food grade approved and labeled lubricants are used in the packing equipment/machinery.	10	10			R

Questions		Points	Yes	NO	N/A	Doc
3-16	Chemicals not approved for use on product are stored and segregated away from packing area.	10	10			
	<i>Chemicals not approved for use on product are stored in a locked room.</i>					
3-17	The plant grounds are reasonably free of litter and debris.	5	5			
3-18	The plant grounds are reasonably free of standing water.	5	5			
3-19	Outside garbage receptacles/dumpsters are closed or are located away from packing facility entrances and the area around such sites is reasonably clean.	5	5			
3-20	Packing facilities are enclosed.	5	5			
3-21	The packing facility interior is clean and maintained in an orderly manner.	5	5			
3-22	Floor drains appear to be free of obstructions.	5	5			
3-23	Pipes, ducts, fans and ceilings which are over food handling operations, are clean.	5	5			
3-24	Glass materials above product flow zones are contained in case of breakage.	10			10	
	<i>No glass materials above production areas. All lights are plastic LED lights.</i>					
3-25	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or a sufficient distance.	10	10			
3-26	There is a policy describing procedures which specify handling/disposition of finished product that is opened, spilled, or comes into contact with the floor.	15	15			P
Questions		Points	Yes	NO	N/A	Doc
3-27	Only new or sanitized containers are used for packing the product.	10		10		D
	<i>Operation performs repacking- Product is repack back to the original container.</i>					

3-28	Pallets and containers are clean and in good condition.	5	5			
3-29	Packing containers are properly stored and protected from contamination (birds, rodents and other pests).	10	10			

Pest Control

Questions		Points	Yes	NO	N/A	Doc
3-30	Measures are taken to exclude animals and pests from packing and storage facilities.	10	10			D
3-31	There is an established pest control program for the facility.	10	10			D
	<i>Pest control is provided by Sprague.</i>					
3-32	Service reports for the pest control program are available for review.	5	5			R
3-33	Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.	5	5			

Traceability

Questions		Points	Yes	NO	N/A	Doc
3-34	Records are kept recording the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	10	10			D

Additional Comments:	

Total Points earned for House Packing Facility = 230

Total Possible = 290 *The total number of points possible for this section.*

Subtract "N/A" = 50 *Enter the additive number of N/A points (+points) here.*

Adjusted Total = 240 *Subtract the N/A points from the Total possible points*

X .8 (80%) *Multiply the Adjusted Total by .8 and show it as the Passing Score*

Passing Score = 192

Pass **Fail** **(please mark one)**

This program is intended to assess a participant’s efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration’s “Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables,” and generally recognized good agricultural practices.

Part 4 - STORAGE AND TRANSPORTATION

Product, Containers & Pallets

Questions	Points	Yes	NO	N/A	Doc
4-1 The storage facility is cleaned and maintained in an orderly manner.	5	5			
4-2 Bulk storage facilities are inspected for foreign material prior to use and records are maintained.	5			5	R
<i>Product is not stored in bulk.</i>					
4-3 Storage rooms, buildings, and/or facilities are maintained and sufficiently sealed or isolated and are protected from external contamination.	10	10			
4-4 Storage grounds are reasonably free of litter and debris.	5	5			
4-5 Floors in storage areas are reasonably free of standing water.	5	5			
4-6 Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or sufficient distance.	10	10			
4-7 There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled, or comes into contact with the floor.	15	15			P
4-8 Packing containers are properly stored and sufficiently sealed, to be protected from contamination (birds, rodents, pests, and other contaminants).	10	10			
4-9 Pallets, pallet boxes, tote bags, and portable bins, etc. are clean, in good condition and do not contribute foreign material to the product.	5	5			

Questions		Points	Yes	NO	N/A	Doc
4-10	Product stored outside in totes, trucks, bins, other containers or on the ground in bulk is covered and protected from contamination.	10			10	
	<i>Operation does not store product outside.</i>					
4-11	Non-food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.	10	10			
4-12	Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.	5	5			D
	<i>Forklifts are maintained by Mid-Columbia forklift.</i>					

Pest Control

Questions		Points	Yes	NO	N/A	Doc
4-13	Measures are taken to exclude animals and pests from storage facilities.	10	10			D
	<i>Rodent Traps, bait stations are used to exclude animals and pest from storage facilities.</i>					
4-14	There is an established pest control program for the facility.	10	10			D
4-15	Service reports for the pest control program are available for review.	5	5			R
	<i>Traps are serviced monthly, last serviced on 10/28/2025.</i>					
4-16	Interior walls, floors, and ceilings are well-maintained and are free of major cracks and crevices.	5	5			

Ice & Refrigeration

Questions		Points	Yes	NO	N/A	Doc
4-17	The water used for cooling, humidity, and/or making ice meets the microbial standards for drinking water.	15			15	R
	<i>Operation does not use water for cooling or making ice.</i>					
4-18	Manufacturing, storage, and transportation facilities used in making and delivering ice used for cooling the product have been sanitized.	10			10	R
	<i>Ice is not used at this operation.</i>					

Questions		Points	Yes	NO	N/A	Doc
4-19	Climate-controlled rooms are monitored for temperature and logs are maintained.	5	5			D
4-20	Thermometer(s) are checked for accuracy and records are available for review.	5	5			D
	<i>Thermometers are calibrated by Shiflett's and Pacific CA.</i>					
4-21	Temperature control equipment condensation does not come in contact with produce.	10	10			
4-22	Refrigeration equipment (condensers, fans, etc.) and dehumidifiers are cleaned on a scheduled basis.	10	10			D
	<i>Refrigeration equipment are cleaned annually.</i>					
4-23	Iced product does not drip on pallets of produce stored below.	10			10	
	Product is not iced.					

Transportation

Questions		Points	Yes	NO	N/A	Doc
4-24	Prior to the loading process, conveyances are required to be clean, in good physical condition, free from disagreeable odors and from obvious dirt/debris.	10	10			P
	<i>Policies reviewed and interviewed Connie Wilson.</i>					
4-25	Produce items are not loaded with potentially contaminating products.	10	10			P
4-26	Company has a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.	10	10			P
4-27	Conveyances are loaded to minimize damage to product.	5	5			P

Worker Health and Personal Hygiene

Questions		Points	Yes	NO	N/A	Doc
4-28	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from storage, shipping, and receiving areas.	10	10			

Questions		Points	Yes	NO	N/A	Doc
4-29	When there is a written policy regarding the use of hair/beard nets in the storage and transportation areas, it is being followed by all affected employees and visitors.	5			5	P
<i>Operation does not have hair/beard net policy for transportation or storage areas.</i>						
4-30	When there is a written policy restricting the wearing of jewelry in the storage and transportation areas, it is being followed by all affected employees and visitors.	5	5			P

Traceability

Questions		Points	Yes	NO	N/A	Doc
4-31	Records are kept regarding the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	10	10			D

Additional Comments:

Total Points earned for Storage & Transportation = 200

Total Possible = 255 *The total number of points possible for this section.*

Subtract "N/A" = 55 *Enter the additive number of N/A points (+points) here.*

Adjusted Total = 200 *Subtract the N/A points from the Total possible points*

X .8 (80%) *Multiply the Adjusted Total by .8 and show it as the Passing Score*

Passing Score = 160

Pass

Fail

(please mark one)

This program is intended to assess a participant's efforts to minimize the risk of contamination of fresh fruits, vegetables, nuts and miscellaneous commodities by microbial pathogens based on the U.S. Food and Drug Administration's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables," and generally recognized good agricultural practices.

Part 5 - Preventive Food Defense Procedures

Based on the U.S. Food and Drug Administration's Food Producers, Processors, and Transporters:
Food Security Preventive Measure Guidance for Industry.

Secure Employee/Visitor Procedures

Questions		Points	Yes	NO	N/A	Doc
5-1	The company has a documented food defense plan and a person has been designated to oversee it.	5	5			D
	Name: <i>Bob Grandy</i>					
5-2	Food defense training has been provided to all employees.	5	5			D
<i>Food defense training has been provided to all employees.</i>						
5-3	Employees are aware of whom in management they should contact about potential security problems/issues.	5	5			
	Name of management representative: <i>Doug Funston</i>					
5-4	Visitors are required to check in (showing proof of identity) and out, when entering/leaving the facility.	5	5			D
5-5	The purpose of visitation to site is verified before admittance to the facility.	5	5			D
5-6	Visitors are prohibited from the packing/storage areas unless accompanied by an employee.	5	5			D
5-7	Incoming and outgoing employee and visitor vehicles to and from the site are subject to inspection.	5	5			D
5-8	Parked vehicles belonging to employees and visitors display a decal or placard issued by the facility.	5		5		
<i>Operation does not issue decal or placards.</i>						
5-9	Staff is prohibited from bringing personal items into the handling or storage areas.	5	5			D
5-10	Staff access in the facility is limited to the area of their job function and unrestricted areas.	5	5			D

Questions		Points	Yes	NO	N/A	Doc
5-11	Management is aware of which employee should be on the premises and the area they are assigned to.	5	5			D
5-12	A system of positive identification of employees has been established and is enforced.	5	5			

Secure Facility Procedures

Questions		Points	Yes	NO	N/A	Doc
5-13	Uniforms, name tags, or identification badges are collected from employees prior to the termination of employment.	5	5			D
5-14	The mailroom is located away from the packing/storage facilities.	5	5			
5-15	Computer access is restricted to specific personnel.	5	5			D
5-16	A system of traceability of computer transactions has been established.	5	5			
5-17	A minimum level of background checks has been established for all employees.	5		5		D
	<i>Background checks are performed only for supervisory positions.</i>					
5-18	Routine security checks of the premises are performed for signs of tampering, criminal or terrorist activity.	5		5		D
	<i>Auditee states routine checks are performed but not documented.</i>					
5-19	Perimeter of facility is secured by fencing or other deterrent.	5	5			
5-20	Checklists are used to verify the security of doors, windows, and other points of entry.	5		5		D
	<i>Operation does not use checklists.</i>					
5-21	All keys to the establishment are accounted for.	5	5			D
5-22	The facility has an emergency lighting system.	5	5			

	Questions	Points	Yes	NO	N/A	Doc
5-23	The facility is enclosed.	5	5			
5-24	Storage or vehicles/containers/trailers/railcars that are not being used are kept locked.	5	5			
5-25	Delivery schedules have been established.	5	5			
5-26	The off-loading of incoming materials is supervised.	5	5			
5-27	The organization has an established policy for rejecting deliveries.	5	5			D
5-28	Unauthorized deliveries are not accepted.	5	5			D
5-29	The company does not accept returned (empty) containers for packing of product unless they are sanitized containers intended for reuse.	5	5			D
5-30	The facility has a program in place to inspect product returned to the facility for tampering.	5	5			D
5-31	The company has identified the individual(s), with at least one backup, who are responsible for recalling the product.	5	5			D
	<i>Jennifer Burnett and Jill Burnett are the backup individuals for recalling the product.</i>					
5-32	The company has performed a successful mock recall of product to the facility.	5	5			D
	<i>A mock recall was performed on 2/12/2025.</i>					
5-33	Product imported from outside the United States is segregated from domestic product.	5			5	D
	<i>Product is not imported outside the United States.</i>					
5-34	Allergens handled by the facility are segregated from products to avoid cross contamination.	5			5	D

	<i>This operation does not handle allergens.</i>					
Questions		Points	Yes	NO	N/A	Doc
5-35	Floor plans, product flow plans, and/or segregation charts are in a secure location.	5	5			D
5-36	The organization has registered with the FDA and has been issued a registration number (do not record the number on checklist).	5			5	D
	<i>Operation is not required to be registered with FDA.</i>					

Additional Comments:

Total Points earned for Preventive Food Defense Procedures = 145

Total Possible = 180 *The total number of points possible for this section.*

Subtract "N/A" = 15 *Enter the additive number of N/A points (+points) here.*

Adjusted Total = 165 *Subtract the N/A points from the Total possible points*

X .8 (80%) *Multiply the Adjusted Total by .8 and show it as the Passing Score*

Passing Score = 132

Pass

Fail

(please mark one)

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**Good Agricultural Practices
 Audit Verification Program Scoresheet**



Company Name:	Gebbers Farms North				
Street Address :	58 Jennings Loop Rd	City, State, Zip:	Oroville, WA 98812		
E-mail Address:	thompsonb@gebbersfarms.com	Phone Number:	509-249-8299	Date Audit Requested:	October 2, 2025
		Fax Number:	509-689-2997	Date of Previous Audit :	November 14, 2025
Date Audit Began:	November 6, 2025	Date Audit Completed:	November 6, 2025	USDA Commodity Procurement Audit?	
Time Audit Began:	8:30 AM	Time Audit Completed:	4:00 PM	Check One	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

EVALUATION ELEMENTS

Scopes Requested	Element	Possible Points	Less N/A Points	Adjusted Points	Passing Score*	Facility Score	%	Pass Fail	Date Passed	General Questions	Reviewing Official Int.	Unannounced
✓	General Questions (Initial Audit)	180	0	180	144	180	100%	Pass	11/6/2025		ag	
	General Questions**	180	0	180	144	0						
	Part 1 – Farm Review	190	0	190	152	0						
	Part 2 – Field Harvesting & Field Packing Activities	185	0	185	148	0						
✓	Part 3 – House Packing Facility	290	50	240	192	230	96%	Pass	11/6/2025		ag	
✓	Part 4 – Storage and Transportation	255	55	200	160	200	100%	Pass	11/6/2025		ag	
✓	Part 5 – Preventive Food Defense Procedures	180	15	165	132	145	88%	Pass	11/6/2025		ag	
	Logo Use Addendum											

*A Passing Score is 80% of the Possible Points, or the Adjusted Points if adjustments are necessary, with no "automatic unsatisfactory" conditions.

** If applicable, General Questions assessed at a later date for a scope not covered during the initial audit.

Crops:	Apples, Pears
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Lead Auditor Name (Print): Claudia Lozano-Saucedo	Signature & Date:	Signature on file	11/6/2025
Duty Station: Brewster, Washington	All Scopes Completed:		Yes

For USDA HQ use:

Reviewing Official Name (Print): Anthony Georgiana

Signature & Date: 20-Nov-25