



# Harmonized GAP Plus+ Audit Checklist

*A global market-access solution for the specialty crops industry*

## AUDITEE INFORMATION

Company Name: Apple King LLC

**Audited Location Address** GPS (Optional): \_\_\_\_\_

Street: 3581 Mapleway Rd City, State, Zip: Yakima, Washington 98908

Multiple sites covered by this audit? (If Yes, provide details in Additional Comments)  Yes  No

**Mailing/Business Address**  Same as above Federal Account Number: 3425585

Street: P.O. Box 4080 City, State, Zip: Yakima, Washington 98908

Company Contact: Amanda Gill Contact Title: Food Safety Manager

Phone Number: (509)966-4830 Fax Number: (509) 965-5945

E-Mail Address: amanda@appleking.com

Company uses USDA GAP&GHP Logo on packaging or marketing materials?  Yes  No

Is this company currently subject to the Produce Safety Rule (21 CFR Part 112)?  Yes  No

## AUDIT INFORMATION

**Date and Time of Audit**

Beginning	Date: <u>12/4/2025</u>	Time: <u>9:00 AM</u>
Ending	Date: <u>12/4/2025</u>	Time: <u>1:30 PM</u>

Description of Operation: Tree Fruit Packing, Storage, and Shipping Operation

Harvest Company Name (if applicable): N/A

Other Contractors: CH2O, Decco, Onyx Pest Solutions, Anatek Labs

Commodities Covered by Audit: Apples, Prunes

Commodities Produced During Audit: Apples

Total Acres Covered by Audit: N/A Total Square. Feet Covered by Audit 384,000

## AUDITOR INFORMATION

United States Department of Agriculture Field Office: Yakima, Washington  
 Agricultural Marketing Service  
 Specialty Crops Program Auditor Name(s): Kevin Melone  
 Specialty Crops Inspection Division Auditor Signature(s): signature on file

**AUDIT SCOPE: (Please check all scopes audited)**

General Questions (All audits must begin with and pass this portion)

- Field Operations and Harvesting.....
- Post-Harvest Operations.....
- Warehouse Addendum.....
- Food Defense Addendum.....
- Integrated Pest Management Addendum.....
- Logo Use .....
- Tomato Audit Protocol Open-field Production and Harvesting.....
- Tomato Audit Protocol Packinghouse .....
- Tomato Audit Protocol Greenhouse.....
- Tomato Audit Protocol Packing and Distribution .....

**OTHER INFORMATION**

Person(s) Interviewed:	Amanda Gill, Kyle Mills, Chad Keller, Doyle Owens, Josephene Aparicio, Corina Guzman, Annabel Sanchez, Caesar Hortado, Roberto Gonzales, Saul Ruiz
Audit Requested by:	Amanda Gill
Distribute Audit Report to*(if known):	
Azzule	<input checked="" type="checkbox"/>

\*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.

**ADDITIONAL COMMENTS**

Additional site includes: 4310 Main Street, Union Gap, WA 98903

---



---



---



---



---



---



---



---

**INTERNAL USE ONLY**

Reviewing Official Name:	
Signature:	
Date:	
Audit Results Meets USDA Acceptance Criteria	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

## AUDITOR COMPLETION INSTRUCTIONS

All questions on the USDA Harmonized GAP and GAP Plus+ Standards - USDA Checklist shall be assessed according to the Verification Instructions outlined in the Harmonized GAP and GAP Plus+ Food Safety Standard. Auditors shall have a copy of the Standard with them when performing audits to verify questions are assessed appropriately. All questions shall be assessed using one of the following:

**Compliant (C)** - The operation meets the requirements of the Harmonized GAP and GAP Plus+ Food Safety Standard.

**Corrective Action Needed (CAN)** - The operation does not meet the requirement(s) of the Harmonized GAP and GAP Plus+ Food Safety Standard, however the non-conformance is not considered to be an immediate food safety risk.

**Immediate Action Required (IAR)** - The operation does not meet the requirement(s) of the Harmonized GAP and GAP Plus+ Food Safety Standard and the non-conformance is considered an imminent food safety risk. An imminent food safety risk is present when produce is grown, processed, packed or held under conditions that promote or cause the produce to become contaminated. Observation of employee practices (personal or hygienic) that jeopardize, or may jeopardize, the safety of the produce are considered an "IAR". The presence or evidence of rodents and an excessive amount of insects or pests are also considered an "IAR".

**Not Applicable (N/A)** - The question is not applicable to the operation.

**Auditor Comments:** The auditor shall document the findings associated with any question answered "CAN" or "IAR" in the auditor comment section of the checklist. Auditors may also document observations associated with any question on the checklist whether or not the question is a non-conformity if the explanation clarifies why a question was answered compliant. The auditor shall write a comment for each question answered "N/A" addressing why the question was answered "N/A".

**Tallying the Audit:** Once the auditor finishes the audit, the score sheet shall be filled out by recording the number of C, CAN, IAR, and N/A's for each section of the audit. The question number of any question answered as CAN or IAR for each section shall be noted in the last column of the score sheet.

**Corrective Action Reports:** The auditor shall fill out a Corrective Action Report for each question that has been answered "CAN" or "IAR".

## Auditee Information

Auditees should download the complete USDA Harmonized GAP and GAP Plus+ Standards which provides more complete & detailed information regarding the specific questions covered by this audit checklist. The complete Standard is available on the USDA website at [www.ams.usda.gov/gapghp](http://www.ams.usda.gov/gapghp).

The acceptance criteria to meet USDA-AMS requirements are outlined on the USDA Acceptance Criteria page, however be aware that depending on who the client(s) requiring the audit are, their specific acceptance criteria may vary from the USDA-AMS criteria.

It is intended that the scopes of the audit selected are completed in their entirety and the audit not restricted to one specific section. However, at the auditee's request, the audit may be split to accommodate scheduling; however, if this is done, the audit is not complete and no certificate or web posting will be issued until the audit is finalized.

To schedule an audit, please go to the USDA-AMS website at [www.ams.usda.gov/gapghp](http://www.ams.usda.gov/gapghp) and review the "How to Request a GAP & GHP Audit". For auditees without internet access, please contact your local Federal or Federal-State Specialty Crops Inspection office, or the Audit Services Branch at 202-720-5021.

**USDA Acceptance Criteria for the  
USDA Harmonized GAP and GAP Plus+ Standards**

1	No questions are assessed as an "IAR", Immediate Action Required.
2	Falsification of records is considered an "IAR".
3	Any question marked with a ● in the MAN column must be assessed as "compliant".
4	Operation must have performed all risk assessments, designated with an "A" in the DOC column, in the USDA Harmonized GAP and GAP Plus+ Standards.
5	If the auditee has been audited against the USDA GAP Plus+ Standard or the Harmonized GAP and GAP Plus+ Food Safety Standard previously, the auditee must have addressed all associated CANs or IARs, following their established corrective action procedure.
6	In each major section (G, F, and P) of the audit, at least 80% of the questions not answered as "N/A" must be answered as compliant.

**If an operation meets the acceptance criteria** as outlined above, the operation will receive a certificate stating its conformance to the USDA Harmonized GAP and GAP Plus+ Standards as well as being posted to the USDA website. Corrective action reports will still be supplied to the auditee for all nonconformances.

**If an operation does not meet the acceptance criteria** as outlined above, a corrective action report form will be issued for each nonconformance noted on the audit. The operation has the opportunity to take measures to address the issue and schedule a new audit in order to show compliance to the acceptance criteria.

Audit Summary		Name of Auditee:			Apple King LLC		
		Date of audit:			12/4/2025		
Section	Questions	Total # in Section	# of C	# of CAN	# of IAR	# of NA	Question # of any CAN or IAR
<b>G</b>	<b>General Questions</b>	<b>72</b>	<b>71</b>	<b>0</b>	<b>0</b>	<b>1</b>	100.00%
G-1	Management Responsibility	5	5	0	0	0	
G-2	Food Safety Plan or Risk Assessment	5	5	0	0	0	
G-3	Documentation & Recordkeeping	4	4	0	0	0	
G-4	Worker Education & Training	3	3	0	0	0	
G-5	Sampling & Testing	3	3	0	0	0	
G-6	Traceability	5	4	0	0	1	
G-7	Recall Program	3	3	0	0	0	
G-8	Corrective Actions and Food Safety Incidents	4	4	0	0	0	
G-9	Self-Audits	1	1	0	0	0	
G-10	Worker Health/Hygiene and Toilet/Handwashing Facilities	22	22	0	0	0	
G-11	Agricultural and Cleaning Chemicals	9	9	0	0	0	
G-12	Waste Management	2	2	0	0	0	
G-13	Food Defense	4	4	0	0	0	
G-14	Food Fraud	2	2	0	0	0	
<b>F</b>	<b>Field Operations and Harvesting</b>	<b>54</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	0.00%
F-1	Field History & Assessment	5	0	0	0	0	
F-2	Water System Description	3	0	0	0	0	
F-3	Water System Risk Assessment	1	0	0	0	0	
F-4	Water Management Plan	6	0	0	0	0	
F-5	Animal Control	3	0	0	0	0	

Audit Summary		Name of Auditee:			Apple King LLC		
		Date of audit:			12/4/2025		
Section	Questions	Total # in Section	# of C	# of CAN	# of IAR	# of NA	Question # of any CAN or IAR
F-6	Soil Amendments	3	0	0	0	0	
F-7	Vehicles, Equipment, Tools and Utensils	9	0	0	0	0	
F-8	Preharvest Risk Assessment	1	0	0	0	0	
F-9	Water/Ice Used in the Harvesting and Postharvest Operations	6	0	0	0	0	
F-10	Containers, Bins and Packaging Materials	4	0	0	0	0	
F-11	Field Packaging and Handling	8	0	0	0	0	
F-12	Post-harvest Handling and Storage (Field Prior to Storage or Packinghouse)	3	0	0	0	0	
F-13	Equipment Sanitation and Maintenance	2	0	0	0	0	
<b>P</b>	<b>Post-Harvest Operations</b>	<b>65</b>	<b>61</b>	<b>0</b>	<b>0</b>	<b>4</b>	100.00%
P-1	Produce Sourcing	1	1	0	0	0	
P-2	Facility	7	6	0	0	1	
P-3	Pest and Animal Control	3	3	0	0	0	
P-4	Equipment, Tools and Utensils	7	5	0	0	2	
P-5	Maintenance and Sanitation	13	13	0	0	0	
P-6	Post-Harvest Water/Ice	9	9	0	0	0	
P-7	Containers, Bins and Packaging	9	9	0	0	0	
P-8	Storage	10	9	0	0	1	
P-9	Transportation (Packinghouse to Customer)	6	6	0	0	0	
<b>W</b>	<b>Warehouse</b>	<b>20</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	0.00%
WH-1	Facility and Grounds	9	0	0	0	0	
WH-2	Shipping and Receiving	6	0	0	0	0	
WH-3	Handling	4	0	0	0	0	

Audit Summary		Name of Auditee:			Apple King LLC		
		Date of audit:			12/4/2025		
Section	Questions	Total # in Section	# of C	# of CAN	# of IAR	# of NA	Question # of any CAN or IAR
WH-4	Registration	1	0	0	0	0	
<b>F</b>	<b>Food Defense</b>	<b>28</b>	<b>28</b>	<b>0</b>	<b>0</b>	<b>0</b>	100.00%
FD-1	Food Defense Plan	3	3	0	0	0	
FD-2	Facility	9	9	0	0	0	
FD-3	Personnel	10	10	0	0	0	
FD-4	Receiving	6	6	0	0	0	
<b>I</b>	<b>Integrated Pest Management</b>	<b>9</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	0.00%
IPM-1	General	1	0	0	0	0	
IPM-2	Prevention	1	0	0	0	0	
IPM-3	Monitoring	2	0	0	0	0	
IPM-4	Intervention	3	0	0	0	0	
IPM-5	Resistance Management	1	0	0	0	0	
IPM-6	Evaluation	1	0	0	0	0	
<b>L</b>	<b>Logo Use</b>	<b>10</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	0.00%
L-1	Food Safety Plan or Quality Manual	2	0	0	0	0	
L-2	Traceability and Recall Programs	1	0	0	0	0	
L-3	Approved Suppliers	3	0	0	0	0	
L-4	GAP & GHP Logo Approved Use	4	0	0	0	0	
<b>T</b>	<b>Tomato Audit Protocol</b>	<b>17</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	0.00%
TOF	Open-Field Production & Harvesting	17	0	0	0	0	
<b>T</b>	<b>Tomato Audit Protocol</b>	<b>24</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	0.00%
TPH	Packinghouse	24	0	0	0	0	
<b>T</b>	<b>Tomato Audit Protocol</b>	<b>25</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	0.00%
TGH	Greenhouse	25	0	0	0	0	
<b>T</b>	<b>Tomato Audit Protocol</b>	<b>27</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	0.00%

Audit Summary		Name of Auditee:			Apple King LLC		
		Date of audit:			12/4/2025		
Section	Questions	Total # in Section	# of C	# of CAN	# of IAR	# of NA	Question # of any CAN or IAR
TPD	Repacking and Distribution	27	0	0	0	0	
C, Compliant with requirement; CAN, Corrective action needed to address nonconformance; IAR, Immediate action required because of imminent food safety risk; N/A, not applicable or not needed.							

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
<b>General Questions</b>								
<b>G-1</b>	<b>Management Responsibility</b>							
G-1.1	A food safety policy shall be in place.	WP	•	✓				
G-1.1.a	The food safety policy shall include measurable objectives for meeting the safety needs of products.	WP		✓				
G-1.2	Management has designated individual(s) on-site and remote, including a list of alternatives authorized to act in absence of designated individuals, with roles, responsibilities, and resources for food safety functions.	WP	•	✓				Amanda Gill has been designated as the operation's food safety manager and Kyle Mills has been designated as her back up.
G-1.2.a	The food safety plan outlines an organizational structure for at least those staff whose activities affect food safety.	WP		✓				
G-1.3	There is a corrective action policy for food safety violations resulting from employees and workers.			✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
<b>G-2</b>	<b>Food Safety Plan or Risk Assessment</b>							
G-2.1	There shall be a written Food Safety Plan. The plan shall cover the Operation. The Operation and products covered shall be defined.	WP	•	✓				The current version of the operation's Food Safety Plan is dated 10-9-2025.
G-2.2	The food safety plan shall be reviewed at least annually and when changes that affect the operation occur.	R		✓				The Food Safety plan was last reviewed on 10-9-2025 by Amanda Gill, Food Safety Manager.
G-2.3	Operation has an approved supplier program for all incoming materials, including packaging, soil amendments, and alternative growing media, soil-less media, and substrates.	R	•	✓				The current approved supplier list is dated 9-9-2025
G-2.4	Operation has an approved services program for all services which may impact the safety of the product.	R	•	✓				The current approved service provider list is dated 9-9-2025.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-2.4.a	Approved supplier program contains written procedures for the evaluation, approval, and continued monitoring of suppliers and service providers.	WP, R		✓				
<b>G-3</b>	<b>Documentation and Recordkeeping</b>							
G-3.1	Documentation shall be kept that demonstrates the food safety plan is being followed.	R	•	✓				
G-3.2	Documentation shall be readily available for inspection.		•	✓				
G-3.3	Documentation shall be retained for a minimum period of two years, or as required by prevailing regulation.	R	•	✓				Operation retains documentation for at least 2 years and was available for review at the time of the audit.
G-3.3.a	Food safety plan documentation and records shall be securely stored and effectively controlled.			✓				
<b>G-4</b>	<b>Worker Education and Training</b>							

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-4.1	All employees and workers shall receive food safety training, appropriate to their job responsibilities.	R	•	✓				Employees receive training at initial hire and yearly thereafter. Last training was conducted on 12-2-2025 for new employees. The topic was food safety and hygiene policies and practices for the operation.
G-4.2	Employees and workers with supervisory food safety responsibilities shall receive training sufficient to their responsibilities.		•	✓				Amanda Gill and Kyle Mills have both received HACCP and SQF training. Certificates have been verified and are on file at the operation's main location.
G-4.3	Contracted workers are held to the relevant food safety standards as they would be as employees or workers.	R	•	✓				
<b>G-5</b>	<b>Sampling and Testing</b>							
G-5.1	Where laboratory analysis is required in the food safety plan, testing shall be performed by a GLP laboratory or laboratory participating in a proficiency testing program using scientifically valid methods.	R		✓				Operation uses Anatek Labs for all lab testing. Anatek is a ISO/IEC 17025:20217 accredited lab. Certificate copies were available at the time of the audit and are kept on file at the operation's main location.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-5.2	Where microbiological analysis is required in the food safety plan, samples shall be collected in accordance with an established sampling procedure and prevailing regulations and records kept.	WP, R		✓				Water testing on the well water and municipal water source is conducted 4 times a year. Samples are collected using a collection kit and instructions from Anatek. Water is tested for total coliforms and E. Coli. Swab Testing for Listeria is conducted 4 times year on various points per operation policy. Samples are collected using a collection kit and instructions from Anatek. Testing policies including collection instructions are on file at the operation's location.
G-5.3	All microbiological testing as directed by the food safety plan shall include procedures and actions to be taken based on the results.	WP	•	✓				Water sources that test positive for E.coli and total coliforms are discontinued from use, investigated, treated according to policy or regulations, and retested before use is resumed. Production areas that are affected will be cleaned and sanitized before production is resumed. If the results of Listeria test come back positive, production is discontinued and the production area is investigated. The cleaning crew is retrained and the production area is cleaned and sanitized according to the operation's policies. Lysteria testing is conducted again before production is resumed.
<b>G-6</b>	<b>Traceability</b>							
G-6.1	A documented traceability program shall be established.	WP, R	•	✓				
G-6.1.a	Packaging must include product identification.			✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-6.1.b	If product is intended for export, product meets labeling regulations of the country(ies) the product is being exported to.			✓				
G-6.1.c	If a post-harvest operation supplies product to a farm stand or Community Supported Agriculture (CSA), records tracing the product from the post-harvest operation to the farm stand or CSA are required.	R					✓	Operation does not supply any product to CSA or farm stands.
G-6.2	A trace back and trace forward exercise shall be performed at least annually.	R		✓				A trace back and trace forward exercise was conducted by Amanda Gill, Food Safety Manager, on 8-20-2025 for Gala apples. All product in question was accounted for and reconciled in under 4 hours.
<b>G-7</b>	<b>Recall Program</b>							
G-7.1	A documented recall program, including written procedures, shall be established.	WP, R	•	✓				
G-7.2	The recall program shall have a designated recall team.	R		✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-7.3	A mock recall exercise shall be performed at least annually at the operation being audited.	R		✓				A mock recall on was performed on 8-20-2025 by Amanda Gill, Food Safety Manager, on Gala Apples. Product was recalled for possible physical contamination and was reconciled 4 hours.
<b>G-8</b>	<b>Corrective Actions and Food Safety Incidents</b>							
G-8.1	The operation shall have documented corrective action procedures.	WP, R	•	✓				
G-8.1.a	Corrective action procedures shall include a procedure to evaluate complaints.	WP		✓				
G-8.1.b	Food safety incidents are recorded and assessed to determine severity and risk, and are addressed according to a documented food safety incident management procedure.	R		✓				There have been no incidents reported at the time of the audit.
G-8.2	Non-conforming product on hold for food safety is clearly identified and segregated from other products and packaging materials.	WP R	•	✓				
<b>G-9</b>	<b>Self-Audits</b>							

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-9.1	The Operation shall have documented self-audit procedures.	R		✓				A self-audit was conducted and documentation was dated 7-15-2025. Audit was performed by Amanda Gill, Food Safety Manager.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
<b>G-10</b>	<b>Worker Health/Hygiene and Toilet/Handwashing Facilities</b>							
G-10.1	Operation shall have a policy for toilet, handwashing, hygiene, and health.	WP	•	✓				
G-10.2	Employees, workers, and visitors shall be made aware of and follow all personal hygiene practices as designated by the operation.		•	✓				
G-10.3	Toilet facilities and restrooms shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and are directly accessible for servicing.		•	✓				
G-10.4	Toilet facilities shall be of adequate number, easily accessible to employees, workers, and visitors and in compliance with applicable regulations.		•	✓				Operation has adequate number of toilet facilities required by regulations and are easily accessible to employees and visitors.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-10.5	The practice of disposing of used toilet tissue on the floor, in trash receptacles, or in boxes is prohibited except in situations where waste systems are not capable of handling toilet paper.		•	✓				Operation policy states that used toilet paper is to be discarded into the toilet. Visual verification was conducted by the auditor to be found true.
G-10.6	Toilet and wash stations shall be maintained in a clean and sanitary condition.	R	•	✓				
G-10.7	A response plan is in place for spills or leaks of field sanitation units.	WP		✓				
G-10.8	Employees and workers shall wash their hands at any time when their hands may be a source of contamination.		•	✓				
G-10.9	Signage requiring handwashing is posted.			✓				Signs posted are in English, Spanish, and with pictures.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-10.10	Clothing, including footwear, shall be effectively maintained, laundered, and worn so as to protect product from risk of contamination.		•	✓				
G-10.11	If gloves are used, the operation shall have a glove use policy.		•	✓				Policy states that gloves are to be worn during packing of product for specific customers. Employees are informed of required glove use by their supervisors before the shift starts. Gloves used are made of a hypo-allergenic material. Employees are trained about the glove use policy and proper used during employee trainings.
G-10.12	If protective outer garments are worn in product handling areas, they shall be handled in a manner to protect against contamination.			✓				
G-10.13	The wearing of jewelry, body piercings and other loose objects shall be in compliance to company policy and applicable regulation.			✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-10.14	The use of hair coverings shall be in compliance to company policy and applicable regulation.			✓				
G-10.15	Employee's and worker's personal belongings shall be stored in designated areas.			✓				
G-10.16	Smoking, chewing, eating, drinking (other than water), chewing gum, spitting, urinating, defecating, and using tobacco, shall be prohibited except in clearly designated areas.		•	✓				
G-10.17	Operation shall have a policy that break areas are located so as not to be a source of product contamination.			✓				
G-10.18	Drinking water shall be available to all field employees and workers.	R		✓				Drinking water is provided by a local vendor in sealed jugs. Drinking water is also available through the local municipal water source and is tested 4 times a year. Last test was conducted on 9-3-2-25 and shows a no presence for E.Coli and total coliforms.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-10.19	Workers and visitors who show signs of illness shall be excluded from direct contact with produce or food-contact surfaces and from entering produce handling areas.	WP	•	✓				
G-10.20	Employees and workers with exposed cuts, sores or lesions shall not be engaged in handling product.		•	✓				
G-10.21	Operation shall have and implement a blood and bodily fluids policy.	WP	•	✓				
G-10.22	First aid kits shall be accessible to all employees and workers.			✓				
<b>G-11</b>	<b>Agricultural and Cleaning Chemicals</b>							
G-11.1	Use of pesticides and other agricultural chemicals shall comply with label directions and prevailing regulation.	R	•	✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-11.2	Pre- and postharvest agricultural chemical use, shall consider the maximum residue limit (MRL) requirements in the country of origin or intended country of destination.	R		✓				
G-11.3	Agricultural chemicals shall be applied by trained, licensed, or certified applicators as required by prevailing regulation.	R		✓				Agriculture chemicals are applied by trained personnel. Last training was conducted on 11-8-2025 by Decco and expires one year from training date.
G-11.4	Water used with agricultural chemicals shall not be a potential source of product or field contamination.	R		✓				Water source is from the operation's well and is tested 4 times a year by Anatek Labs for total coliforms and E.coli. Last test was on 9-3-2025 and showed negative presence for total coliforms and E.coli.
G-11.5	Use of water treatment agricultural chemicals shall comply with label directions and prevailing regulation.	R	•	✓				Peracetic acid and Calcium Hypochlorite are used. Both are monitored and are used in accordance of the manufacturer's label and current regulations.
G-11.6	Agricultural chemical disposal shall not be a source of product or field contamination.	R		✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-11.6.a	Agricultural chemicals approved for use on the crops being grown are stored separately from agricultural chemicals used for other purposes.	R		✓				
G-11.7	All cleaning agents shall be appropriate for use on food contact surfaces.			✓				Cleaning agents labels were verified by the auditor to be used on food surfaces. Labels were available for review of the product containers and with the operation's documentation.
G-11.8	Compressed air or other gases that contact food or food contact surfaces must be maintained in a manner that does not serve as a potential source of product contamination.	R		✓				
<b>G-12</b>	<b>Waste Management</b>							
G-12.1	Operation has implemented a waste management plan.			✓				
G-12.2	Trash shall not come in contact with produce.		•	✓				
<b>G-13</b>	<b>Food Defense</b>							

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-13.1	Operation shall assess the potential for unauthorized access to growing and/or packing areas and its impact on food safety.	A	•	✓				
G-13.2	Operation shall develop an emergency response plan.	WP, R		✓				
G-13.2.a	Initially and at least annually thereafter, the operation shall evaluate and document the risks associated with security (food defense), including unintentional security risks.	A	•	✓				A food defense assessment was conducted on 7-24-2025 by Amanda Gill, Food Safety Manager.
G-13.2.b	There shall be a written food defense plan to mitigate risks identified in the food defense risk assessment.	WP, R		✓				
<b>G-14</b>	<b>Food Fraud</b>							
G-14.1.a	The operation shall initially and at least annually thereafter, evaluate and document the risks associated with food fraud.	A	•	✓				A Food Fraud risk assessment was conducted on 7-24-2025 by Amanda Gill.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
G-14.1.b	There shall be a written food fraud plan to mitigate risks identified in the food fraud risk assessment.	WP, R		✓				
Code Key: A=Assessment of Risk; WP = Written Policy/Procedure/Plan; R = Record								
<b>Additional Auditor Comments:</b>								

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
	<b>Post-Harvest Operations</b>							
<b>P-1</b>	<b>Produce Sourcing</b>							
P-1.1	The Operation has a policy and takes affirmative steps to ensure that all fresh produce that are packed or stored in the Operation are grown following requirements in <i>Field Operations and Harvesting</i> harmonized standard.	R		✓				
<b>P-2</b>	<b>Facility</b>							
P-2.1	Operation has initially and at least annually thereafter, performed a documented risk assessment of the packinghouse, and has addressed all identified risks.	A	•	✓				A risk assessment was performed on 7-14-2025 by Amanda Gill, Food Safety Manager.
P-2.1.a	If microbiological hazards requiring a control are identified in the risk assessment of the packinghouse a microbial environmental monitoring program shall be established.	WP, R		✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-2.2	Building shall be located, designed, constructed, and maintained in a manner that prevents contamination of produce during handling, storage, and cooling.			✓				
P-2.3	Adequate lighting shall be provided in all areas.			✓				
P-2.4	Only essential glass and brittle plastic shall be present in the building.	R		✓				
P-2.5	Catwalks above product zones are protected to prevent produce or packaging contamination.			✓				
P-2.6	If applicable, operation has a written Allergen Control Program.	A, WP	•				✓	Operation does not handle any known allergens.
<b>P-3</b>	<b>Pest and Animal Control</b>							
P-3.1	Operation has procedures to manage pests to the extent appropriate to the operation.	WP, R	•	✓				Pest control is contracted out to Onyx .
P-3.2	Operation restricts animals from food handling areas.		•	✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-3.3	If used, pest control devices, including rodent traps and electrical flying insect devices, are located to not contaminate produce or food handling surfaces.			✓				
<b>P-4</b>	<b>Equipment, Tools and Utensils</b>							
P-4.1	All food contact equipment, tools and utensils are designed and made of materials that are easily cleaned and maintained.	WP	•	✓				
P-4.2	Equipment is installed in a way that provides access for cleaning.			✓				
P-4.3	Equipment lubrication is managed so as not to contaminate food products.			✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-4.4	All instruments or tools (e.g., test strips, titration kits) used to measure temperature, pH, antimicrobial levels and/or other important devices used to monitor requirements in this section shall be adequately maintained and calibrated at a frequency sufficient to assure continuous accuracy.	R	•	✓				Decco is contracted to calibrate the chlorine system at least once a week or as needed. All regulations and guidelines are followed.
P-4.4.a	Calibration of equipment is traceable to a recognized standard.	WP		✓				Calibration is done in accordance to industry and manufacturer's standards.
P-4.5	Foreign material control devices are inspected and maintained.	R					✓	Foreign material control devices are not used at this operation.
P-4.5.a	Metal detection equipment, if utilized, shall be checked at a scheduled frequency as outlined in the operation's food safety/HACCP plan using iron, non-iron and stainless-steel testing wands.	R					✓	Metal detection equipment is not used at this operation.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
<b>P-5</b>	<b>Maintenance and Sanitation</b>							
P-5.1	A preventive maintenance schedule with related SOPs shall be established.	WP, R	•	✓				
P-5.1.a	Routine housekeeping practices must be implemented.			✓				
P-5.2	A master cleaning schedule with related SOPs shall be established.	WP, R	•	✓				
P-5.3	Any temporary repairs on food contact surfaces are constructed of food-grade material. Operation has a procedure to ensure that permanent repairs are implemented in a timely manner.			✓				
P-5.4	Cleaning equipment and tools are clean, in working order and stored properly away from product handling areas.			✓				
P-5.5	Food contact surfaces shall be cleaned, sanitized, and maintained according to the food safety plan.	R	•	✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-5.5.a	The cleaning and sanitation program shall include measures for monitoring to verify effectiveness.	WP, R		✓				
P-5.6	Transporting equipment shall be maintained to prevent contamination of products being transported.	R		✓				
P-5.7	Waste materials and their removal are managed to avoid contamination.		•	✓				
P-5.8	Outside garbage receptacles/ dumpsters are closed and located away from building entrances and the area around such sites is reasonably clean.			✓				
P-5.9	The plant grounds are reasonably free of litter, waste culls, vegetation, debris and standing water.			✓				
P-5.10	Sewage or septic systems are maintained so as not to be a source of contamination.		•	✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-5.11	The sewage disposal system is adequate for the process and maintained to prevent direct or indirect product contamination.		•	✓				
<b>P-6</b>	<b>Post-Harvest Water/Ice</b>							
P-6.1	A postharvest water system description shall be prepared.	R	•	✓				
P-6.2	Documented scheduled assessment of water system including delivery equipment shall be performed.	R	•	✓				Water system assessment is performed on a monthly basis.
P-6.3	Water use SOPs address the microbial quality of water or ice that directly contacts the harvested crop or is used on food-contact surfaces.	R	•	✓				Water source is the operation's well. Source water is tested 4 times a year. Last test was conducted on 9-3-2025 and meets the microbial requirements of drinking water.
P-6.4	The operation's food safety plan includes the produce washing process, if used.	A, WP	•	✓				Produce washing varies depending on the variety of the fruit being packed. Peracetic Acid and/or Calcium Hypochlorite are used in accordance to labeling directions and industry standards. Records and application methods were presented at the time of the audit.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-6.5	Re-used water that contacts product or food contact surfaces shall be treated using a registered or approved antimicrobial process or chemical treatment.		•	✓				Re-used water that comes in contact with the product is treated with Peracetic Acid or Calcium Hypochlorite. Chemicals are used according to label directions, industry standards, and current regulations. Records were presented for review at the time of the audit.
P-6.6	If a postharvest water antimicrobial treatment is used, it shall be used in accordance with established operational procedure and manufacturer instructions.	R	•	✓				
P-6.7	If applicable to the specific commodity, water use SOPs address control of immersion water temperature.	R		✓				Water temperature is monitored hourly and varies by commodity and variety. This is based on industry standards.
P-6.8	Water change schedules shall be developed for all uses of water where water is re-used.			✓				Water change schedule is twice a week or more.
P-6.9	Debris, damaged and/or visibly contaminated produce shall be removed from wash areas/dump tanks to the extent possible.			✓				
<b>P-7</b>	<b>Containers, Bins and Packaging</b>							

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-7.1	Specifications for all packaging materials and labels that impact finished product safety shall be provided and comply with prevailing regulations.	R		✓				
P-7.2	Operation has a written procedure for inspecting incoming packaging materials	WP, R		✓				
P-7.3	Operation has written policy regarding storage and post-storage handling of product-contact containers.	WP		✓				
P-7.4	Materials that come in contact with the produce shall be clean and in good repair.	WP, R		✓				
P-7.5	Operation has written policy regarding whether product-contact containers are permitted in direct contact with the ground or floor.	WP		✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-7.6	Operation has written policy regarding inspection of food contact containers and bins prior to use.	WP		✓				
P-7.7	Operation has written policy regarding acceptable product-contact containers.	WP	•	✓				
P-7.8	Operation has written policy prohibiting use of product-contact containers for non-product purposes unless clearly marked or labeled for that purpose.	WP		✓				
P-7.9	Pallets shall be kept clean and in good condition as appropriate for their intended use.			✓				
<b>P-8</b>	<b>Storage</b>							
P-8.1	Product storage areas and conditions shall be appropriate to the commodities stored.			✓				
P-8.2	Iced produce is handled so as not to serve as a source of contamination.						✓	Ice is not used at this operation.

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-8.3	Non-product storage areas shall be maintained so as not to be a source of product or materials contamination.			✓				
P-8.4	Food packaging and packing materials shall be stored in a manner that minimizes contamination.			✓				
P-8.4.a	The operation has a procedure to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life when applicable.	WP		✓				
P-8.5	Adequate space shall be maintained between rows of stored materials to allow cleaning and inspection.	WP		✓				
P-8.6	All chemicals shall be stored in a secure separate area. All chemicals shall be properly labeled.			✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-8.7	When produce is cooled, it is cooled to temperatures appropriate to the commodity according to current established regulatory or industry standards.	R		✓				All commodities handle at this operation are required to be stored at 32 to 35 degrees Fahrenheit.
P-8.8	Where temperature control is required by the food safety plan, cooling facilities shall be fitted with temperature monitoring equipment or suitable temperature monitoring device.	R		✓				
P-8.9	Cooling equipment shall be maintained so as not to be a source of product contamination.	WP, R	•	✓				Cooling equipment was cleaned and maintained on 4-6-2025 and 8-15-2025.
<b>P-9</b>	<b>Transportation (Packinghouse to Customer)</b>							
P-9.1	There is a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.	WP		✓				Policy states that transporters and conveyances are to be maintained at 32 to 35 degrees Fahrenheit.
P-9.2	Prior to loading, the vehicle shall be pre-cooled.	WP, R		✓				

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
P-9.3	The refrigerated transport vehicles shall have properly maintained and fully functional refrigeration equipment.	WP		✓				
P-9.4	Where required, temperatures of product are taken and recorded prior to or upon loading.	WP, R		✓				
P-9.5	The operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e.g., trailer).	WP, R	•	✓				
P-9.6	Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce.			✓				
Code Key: A=Assessment of Risk; WP = Written Policy/Procedure/Plan; R = Record								
<b>Additional Auditor Comments:</b>								

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
<b>Additional questions required for operations requesting to use the Food Defense Addendum</b>								
<b>FD-1</b>	<b>Food Defense Plan</b>							
FD-1.1	The company has a documented food defense plan, and a person has been designated to oversee it.	WP	•	✓				Amanda Gill has been appointed to oversee the food defense plan. Kyle Mills is her back-up.
FD-1.2	Food defense training has been provided to all employees.	R	•	✓				
FD-1.3	Employees are aware of whom in management they should contact about potential security problems/issues.	WP		✓				
<b>FD-2</b>	<b>Facility</b>							
FD-2.1	Perimeter of facility is secured by fencing or other deterrent .			✓				
FD-2.2	Routine security checks of the premises are performed for signs of tampering, criminal or terrorist activity. Checklists are used to verify the security of doors, windows and other points of entry.	R		✓				
FD-2.3	All keys to the establishment are accounted for.	R		✓				A record of all keys and the employees who possess them has been verified.
FD-2.4	The facility has an emergency lighting system.			✓				

For Official Government Use Only

July 1, 2025

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
FD-2.5	Floor plans, product flow plans, and/or segregation charts are in a secure location.	R		✓				
FD-2.6	The mailroom is located away from the packing/storage facilities.			✓				Mail room is located at the front office and is locked.
FD-2.7	Storage or vehicles/containers/trailers/railcars that are not being used are kept locked.			✓				
FD-2.8	Computer access is restricted to specific personnel.	WP		✓				Personnel who have computer access have been assigned a login account restricted to their job duties.
FD-2.9	A system of traceability of computer transactions has been established.			✓				
<b>FD-3</b>	<b>Personnel</b>							
FD-3.1	Visitors are required to check in and show proof of identity and check out, when entering/leaving the facility.	WP, R		✓				
FD-3.2	The purpose of visitation to site is verified before admittance to the facility.	WP		✓				
FD-3.3	Visitors are prohibited from the packing/storage areas unless accompanied by an employee.	WP		✓				

For Official Government Use Only

July 1, 2025

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
FD-3.4	Incoming and outgoing employee and visitor vehicles to and from the site are subject to inspection.	WP		✓				
FD-3.5	Parked vehicles belonging to employees and visitors display a decal or placard issued by the facility.			✓				
FD-3.6	Staff access in the facility is limited to the area of their job function and unrestricted areas.	WP		✓				
FD-3.7	Management is aware of which employee should be on the premises and the area they are assigned to.	R		✓				
FD-3.8	A system of positive identification of employees has been established and is enforced.			✓				
FD-3.9	Uniforms, name tags, parking passes, and identification badges are collected from employees prior to the termination of employment.	R		✓				
FD-3.10	A minimum level of background checks has been established for all employees.	WP, R		✓				

For Official Government Use Only

Name of Auditee:				Apple King LLC				
Date of Audit:				12/4/2025				
Req. #	Requirement	DOC	MAN	C	CAN	IAR	NA	Auditor Comments
<b>FD-4</b>	<b>Reveiving</b>							
FD-4.1	Delivery schedules have been established.	WP, R		✓				
FD-4.2	The off-loading of incoming materials is supervised.	WP		✓				
FD-4.3	The organization has an established policy for rejecting deliveries.	WP		✓				
FD-4.4	Unauthorized deliveries are not accepted.	WP		✓				
FD-4.5	The company does not accept returned (empty) containers for packing of product unless they are sanitized containers intended for reuse.	WP, R		✓				
FD-4.6	The facility has a program in place to inspect product returned to the facility for tampering.	WP, R		✓				
Code Key: A=Assessment of Risk; WP = Written Policy/Procedure/Plan; R = Record								
<b>Additional Auditor Comments:</b>								