# SQF Food Safety Audit Edition 9

Apple House Warehouse and Storage - 10930

## Summary

**Audit Decision**

**Certificate Number**
10930

**Audit Rating**




Good

**Decision Date**

**Audit Type**
Recertification

**Recertification Date**

**On-Site Audit Dates**
June 4, 2026 - June 5, 2026

**Expiration Date**

**ICT Dates**
-

**Issue Date**

## Facility and Scope

**Apple House Warehouse and Storage - 10930**

491 Industrial Way
Pateros, WA 98846  United States

**Products**
Apples & Cherries

**Food Sector Categories**
04. Fresh Produce, Grain, and Nut Packhouse Operations

**Scope of Certification**
Processing of Apples & Cherries

## Certification Body and Audit Team

**Mérieux NutriSciences Certification LLC**

401 N Michigan Ave
Suite 1400
Chicago, IL 60611  United States

**CB#:** 40757
**Accreditation Body:** JASANZ
**Accreditation Number:** Z3720906AB

**Lead Auditor:** Astrid Goplen (C-366086)
**Technical Reviewer:** ()

**Hours Spent on Site:** 17.75
**Hours of ICT Activities:**
**Hours Spent Writing Report:** 8

## Section Responses

### Audit Statement - Audit

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

**Response:** Brian Thompson

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

**Response:** THOMPSONB@GEBBERSFARMS.COM

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

**Response:** Brian Thompson: SQFP, Miguel Garsia: Food Safety Program Assistant; Jesus Sandrez: Plant Manager, Todd McNeill: Witness Auditor, Astrid Goplen: SQF 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 House Warehouse & Storage, Inc. is located in the area of Pateros, WA, USA. Apple House Warehouse & Storage, Inc.supply product to major US retail stores and smaller fraction is sold for exports. Products packed at this operation are conventional and organic whole fresh apples and cherries. There is a cherry packing line and an apple packing line at site plus an apple line at a secondary site close by. The days of the audit the plant was running cherries and packing cherries. The apple line was not running. The storage of raw and finished apples product was observed during the audit. Plant currently runs 5 days – 6 days per week, 2 shift daily plus a sanitation shift. 1st shift: 6 am-4 pm; 2nd shift 4:30 pm – 2:30 pm. The sanitation shift takes place 2:30 am – 6 am. The plant presently employs about 150 employees, 75 per packing shift. About 200 employees at peak packing season. The facility is an older tree fruit packing facility which has gone through several renovations. The production facilities total about 458,000 square feet which includes cold storages and CA rooms. The actual production areas totals about 50,000 square feet. . 2 HACCP. 2 lines. No CCPs. Key CPs chemical control include chlorine in hydrocooler and dip tank and a peroxy-acidic acid sanitizer back up system. Apple House Warehouse & Storage, Inc. has been SQF certified for many years. Site has been assessed to customer requirements. No areas of the facility were excluded from the audit and certification process.

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

**Response:** Brian Thompson: SQFP, Miguel Garsia: Food Safety Program Assistant; Jesus Sandrez: Plant Manager, Todd McNeill: Witness Auditor, Astrid Goplen: SQF Auditor

**Auditor Recommendation** - Auditor Recommendation

**Response:** Recertification once Non-conformances are completed

### 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

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**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:** SQF Practitioner is responsible for development, implementation, monitoring and maintenance of SQF system. The SQF Practitioner (SQFP) oversees employee food safety training, validation of program effectiveness, making changes to the system as needed and ensuring the integrity of program is sustained. Commitment statement is sgned by SQFP and sesior management and reviewed annually, dispalyed in English and Spanish at central locations. Last signed 5/27/26. The company SQFP, is a full-time employee. Several credentials documentation provided for SQFP. E.g. HACCP 16 hours last completed 5/24/2011. HACCP refresher 2/23/21. Back ups for the SQFP has completed HACCP training 16 h e.g. on 3/15/24.. Documentation available for all courses and certifications completed. SQFP demonstrated good knowledge of the SQF system and the SQF version 9.0 code. The training needs for the organization is organized by SQFPs and key personnel such as supervisors specific to area in question. Evident in worker manual, etc. Interviewed several staff, whom indicated all are to inform management if food safety issues occur. Spoke to several employees from each department including box making, sorters, line supervisors, Q/C, shipping/receiving, mechanic, administration, etc. and all confirmed food safety culture and SQF program was implemented at site. Organizational chart shows assigned responsibilities for key personnel and includes back up personnel. Job descriptions provided per position at site. Absent for key employees evident: Plant Manager/backup: Overall SQF Practitioner.

## 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:** Food Safety and Quality manual is both in electronic and hard copy at site. It's available to all staff via request by staff. Policies and methods, statements, organization chart, methods to meet requirements, list of products and quality specifications, pre-requisites, scope of certification. Food Safety and Quality Management System including the Food Safety manual are maintained by Senior management. Manuals are maintained in a hard and digital copy in the Food Safety office and are available to staff per request. SOP, HACCP, Pre-requisite Program, Food Defense Plan, Withdraw/Recall Plan, etc. Summaries of policies, Organization structure/charts, etc. are outlined. Manual is available to employees and third parties upon request. Several binders at site outlining information. SQF Quality manual in place and the change log is current as of May 2026. Manual is available to employees upon request. Information included in manual were outlined in 5 sections including SOP, WI, customer requirements, federal grading standards, customer standards, HACCP etc. Via interviews with employees and review of records/inspections, quality, USDA and SQF external audits, individual packinghouse updates related to specific issues per packinghouse (employees, product, quality customer complaints, etc.), evident at packinghouse, etc. Meeting reviews included 9/23/25,

10/8/25, 11/4/25, 3/10/26, 4/29/26. Meetings are attended by Owner and SQFP. Evident via records. Additional communication was evident via emails regarding food safety and senior management updates. Food Safety Culture evident and included at minimum annual training in food safety culture. E.g. Companywide training

## 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

**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

**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

**Summary** -

**Response:** Complaint Policy 2.1.3., program in place.It is managed by the sales desk Chelan Fresh. All Food Safety customer complaints go to Chelan Fresh. From there the plant in question is contacted and the complaint information is relayed to them. Plant has to investigate and do a root cause analysis of the item in question when complaint is food safety related. Several months of complaints were reviewed and all issues were quality based (internally browning, water core, pressure, etc.) which industry considers a production issue and specific to fruit. Policy outlines customer complaints are recorded and investigated by Apple House personnel if food safety issues is determined. Packing Plant Managers communicate to the appropriate staff. Knowledgeable staff will take additional action as needed. Complaints will be investigated by the SQF Practitioner and appropriate management and other staff as needed. Trend analysis tracks 15+ different quality issues, no food safety concerns were evident. All complaints were related to mostly minor quality issues. Investigation, analysis, etc. when completed are located in the Complaint Procedure Claims and Adjustment binder. Records of complaints, resolutions and corrective actions maintained were evident and reviewed from 2025-2026. All complaints were successfully settled with customer. Process for maintaining customer complaints records and investigations implemented.

## 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

**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

**Summary** -

**Response:** The food safety manual is maintained in hard copy and/or electronic form, and is maintained by the Food Safety & Compliance Director. It contains the scope, a list of products in the scope, the organizational chart and food safety policies, programs, procedures, and supporting documents that make up the site's SQF System. It is made available to all relevant staff by means of computer access, or through supervisors. The plan is reviewed and updated as needed, for example when the documents were moved to the new document management database

## 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

**Summary** -

**Response:** The site has implemented its policy called Document Control and Records which defines the methods and responsibilities for document control. All staff have access to current requirements and instructions by means of position-authorized computer access or through their supervisor. Document are backed up in a cloud storage. Detailed register of SQF system documents observed and assessed to be current as of May 2026. Records are stored securely at site and retained for a minimum of two years.

## 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

**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

**Summary** -

**Response:** Methods and responsibilities Documents Control and Records, for monitoring activity requirements, verifying, etc. were evident at site. Monitoring documents reviewed had signatures, initials, and dates of monitoring activities performed. Records were legible, signed and dated. All records of essential activities were completed by designated staff (SQFP, Line Supervisors, Department Managers, Plant Manager,

Mechanic, Trainer etc.). Validation by SQF Practitioner, Plant Managers and/or Senior Management was observed. Records are stored securely at site, easily accessible and retained for a minimum of two years. Reviewed among other selected records for Week of July 6, 2025, Week of Sept 21, 2025, Week of Feb 22, 2026 and Week of May 10, 2026: Cleaning food contact surfaces: B-line (w ATP) F-03-45 Rev 2 Pg 1-5: Wet Line, Dry end line, Sort/Grade Tub Fill Cull/Peeler/re-run belt Employee Hygiene Monitoring Log Training records, Knife/Scissors/Box cutter log Pakcing line pre-production Checklist Glass and hard plastic register (monthly) Weekly at brewster. And by line. End of shift sanitation Rest room Cleaning and sanitation Product ID – all supplies Contractor check-in and check-out list (F-03-06) Product ID all supplies Tank De-Chlorination (F-03-47) B-line Lube and Maintenance check – PM check Packing line pre-production checklist Facility Cleaning Schedule (QP-03-354) – Not completed. Packing Line Sanitation Log Aline Pre-operational inspection Aline and cherries Chemical Monitoring log Dump tank sanitation log Tank De-chlorination Records reviewed were found to be complete.

## 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:** N/A

**Evidence:** • The site does not do product development.

**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:** N/A

**Evidence:** • The site does not do product development.

**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:** N/A

**Evidence:** • The site does not do product development.

**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:** N/A

**Evidence:** • The site does not do product development.

**Summary** -

**Response:** N/A: The site does not do product development.

## 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

**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

**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

**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

**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

**Summary** -

**Response:** The register of raw material, packaging, hazardous chemical specifications are maintained and current, see Chemical Registry, Approved Vendor and Suppliers Registry, Finish and Raw Product Registry, etc. All dated and approved within the last twelve months. Reviewed specifications regarding apple grade specifications, color, pressure, and quality defects for product. Reviewed several customer specific specifications. Also USDA Grade specifics-2002 and WA Standard grade, March 2015 were also implemented and were current for 2026. Further hazardous chemicals used at site all had current SDS and labels available. All raw and packaging materials are in compliance with relevant legislation. Specifications used to meet legislative regulation includes USDA Apples grade specifications, industry standards sourced from WA Hort Association and also state regulations Washington State Department of Agriculture. Head office and associated marketing firms develop specifications according to customer requirements and legislative regulations. Senior management is responsible for final approval, approval and verified as part of annual review completed 5/27/26. Raw material specifications checked at site included color, grade, size, type of packaging. Policy indicates only raw materials and services that impact on finished product safety and quality will be purchased from approved suppliers. Records validating materials and services used by approved suppliers was observed (reviewed agreements and information from, Sprague, PACE International, etc.). All material is sourced from approved suppliers. Raw material, and packaging materials must have validation documentation, such as declaration of guarantee, and are inspected and tested upon delivery. Documentation was provided. Product labels meet relevant legislation, are guaranteed by suppliers, and are approved by Senior Management prior to use. USDA 2002-Apple Grading Production utilized for all apple grading production. Packaging specifications are not designed at site but by either marketing groups, Washington State Apple trade organizations, or provided by the customers. Standards on packaging have been continuous

for many years and no new varieties of fruit is evident at site. All packaging/labeling follows necessary federal/state regulations. WSDA inspectors are at site to randomly inspect, packaging, fruit, etc.

## 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

**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

**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

**Summary** -

**Response:** The site has a written supplier approval policy, 2.3.3 Approved Supplier/Input Purchasing Program last reviewed 5/19/26, which has been partially implemented which covers approval of agricultural inputs, and packaging materials. The methodology for assessing the level of risk ofproducts to the site has been developed and partially implemented. A partial register is maintained of approved suppliers, which was reviewed during the audit. Raw materials: a cleaning chemical and a fruit tray were verified to have come from suppliers on the Approved Supplier List. The procedures for emergency use of non-approved suppliers have been documented. Incoming finished products procured by the marketing partner are approved for receipt into inventory and distribution to customer, based on their exclusive use of3rd party certified producers. Managers are responsible for evaluating, selecting and monitoring of approved suppliers. The Approved Supplier Program consists of designated suppliers categorized according to risk assessment for product supplied to Apple House. Written approved supplier program, letters of guarantee, approved supplier credentials, letters etc. were reviewed at site demonstrating that the system is implemented and effective.

## 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

**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

**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.

**Response:** Compliant

**Summary** -

**Response:** At the time of delivery all product supplied to customers complies with legislative requirements applicable to market in question. These can include MRLs, food safety legislation and customer specific requirements, packaging, production description, nutritional, allergen, additive labeling, and industry codes. Specific market requirements iscommunicated from and managed by sales desk Chelan Fresh The policy indicates that product that does not comply with requirements is not allowed to leave the operation. Site also abides by US FSMA regulations-SQFP is trained and received training for FSMA registered with FDA and local WSDA and WA Corp Licensing offices. Main SQFP has updated the SQF system to Ed. 9 and to FSMA requirements. Environmental microbial monitoring program has been implemented and continually updated. Methods and responsibilities for oversight of changes in the industry are documented. The SQF Practitioner for the company is to keep everyone informed of changes to relevant legislation, and scientific or technical developments, and information about changes in regulations and other requirements obtained from sources such as Northwest Horticulture Council and Northwest Fruit Exporters. SOP for occurrence of a food safety event directs for SQFI and CB to be notified ASAP after an event has been identified and within 24 hours.

## 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

**Summary** -

**Response:** GOP relevant to SQF Module 10 - implementation evident. Food Safety Policies and methods, statements, organization chart, methods to meet requirements, list of products and quality specifications, pre-requisites, scope of certification. Food Safety and Quality Management System including the Food Safety manual are maintained by Senior management. Manuals are maintained in a hard and digital copy in the Food Safety office and are available to staff per request. SOP, HACCP , Pre-requisite Program, Food Defense Plan, Withdraw/Recall Plan, etc. GAP requirements for Fruit supplier requirements and on-site SOPs and GOPs included. Summaries of policies, Organization structure/charts are outlined. Manual is available to employees and third parties upon request. Several binders at site outlining information. SQF Quality manual in place and

the change log is current as of May 2026. Manual is available to employees upon request. Information included in manual were outlined in several SOP, WI, customer requirements, federal grading standards, customer standards, HACCP etc. Any changes, etc. to the food safety/quality program are to be approved by responsible persons and as outlined in Policy. Program was verified by Management, HACCP team, and SQF Practitioner 5/19/26

## 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

**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

**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

**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

**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

**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

**Evidence:** • NA: No CCPs were determined at site

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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

**Evidence:** • NA: No CCPs were determined at site

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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

**Evidence:** • NA: No CCPs were determined at site

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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

**Evidence:** • NA: No CCPs were determined at site

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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 QP-03-01 has been developed, implemented and maintained by the site. It is maintained by the Food Safety & Compliance Director, and has been prepared in accordance with the 50+ steps identified in the Codex Alimentarius Commission HACCP guidelines. A multi-disciplinary Food Safety Team has been identified and trained, with documentation found in 2.4.3 Food Safety Team/HACCP, Last reviewed 5/19/26. The Plan includes a list of all products in the scope of the certification, a complete product description, intended product use (including vulnerable populations) and flow diagrams for each process including input and output steps in the process. The process flow has been verified by the site during the annual review of the plan, Completed 5/19/26. The food safety team has analyzed hazards reasonably likely to occur including physical, chemical and microbiological hazards for each process step on the flow chart, fruit and packaging. Control measures are in place to eliminate or reduce the food safety risk to acceptable levels. Key Control Points have been identified as ORP level in the dump tank / hydrocooler. Critical Limit for the ORP key preventive controls is 650 mV. Critical limits for the PPA are >65 ppm for 45 seconds exposure. The critical limit for ORP was validated using Publication 8149 from the University of California. These are monitored and verified in the Food Safety plan, verified last 5/19/26. Any deviations found in monitoring of established control limits are documented and investigated, with proper disposal of involved products. The plan is verified as part of the SQF System and reviewed annually or when changes occur, by the food safety team with the last review date on 5/19/26. Cherries - Calcium Hypochlorite >675 MV in the flumes and hydrocoolers are met. (No PAA on cherries) Records are present and complete for 2025-2026 packing season.

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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:** Compliant

**Summary** -

**Response:** The site's procedures and criteria for sampling, inspecting and analyzing agricultural inputs and finished product have been documented in 2.4.4 Product Sampling, Inspection and Analysis,. All analyses are conducted to nationally recognized standards or by an equivalent validated method. Product sampling and testing records were reviewed for QC Net weight checks and found to be conducted per accepted standards. A sample is collected from each commodity each year for e.g maximum residue testing, results available for 2025-2026 from and ISO accredited laboratory. Other sampling and testing for sugar content, pressure, product defects, and grade confirmation were quality-related and not food safety based. . N/A: The facility does not have an on-site chemical or microbiological laboratory that may pose a risk to product safety.

## 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

**Summary** -

**Response:** The site has written procedures for withholding non-conforming agricultural inputs, packaging and products. Non-conforming product, last reviewed 5/19/26, which were found to be properly implemented in the facility. Methods to segregate, identify, handle and dispose of product include tagging, segregation to a designated hold area in storage, and setting the item on hold in warehouse management system to disallow picking, followed by investigation, resolution and either releasing, re-working or disposing of the product. To date, there have been no non-conforming products or packaging, other than fruit which was segregated to be re-packed to meet specific customer requirements. Hold and release status records of such holds were seen in the computer inventory system. This process in managed by the Quality Control Manager. Relevant staff is aware of the site's Hold policy, as evidenced by interviews with a Line Supervisor and the Production Manager.

## 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:** N/A

**Evidence:** • N/A: No rework at site. Facility can only re-pack product. SOP available for re-pack process. Tracing system for repacked product is evident in labeling system.

**Summary** -

**Response:** N/A: No rework at site. Facility can only re-pack product. SOP available for re-pack process. Tracing system for repacked product is evident in labeling system.

## 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

**Summary** -

**Response:** The site has a written procedure: Product Release, QP-03-68. Last reviewed 5/19/26, implemented for releasing finished products. These release procedures include ensuring that all product inspections and analyses have been verified and documented by authorized personnel to show that all food safety controls have been met. Product release is based on line quality control inspections.

## 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

**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:** • Minor: Environmental Monitoring Program SOP states that EMP sampling and analysis will be conducted monthly. No EMP record provided for December 2025, and January 2026

**Root Cause:**

**Corrective Action:**

**Verification Of Closeout:**

**Completion Date:** **Closeout Date:**

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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:** The site has implemented a risk-based environmental monitoring program: , which is described in the document called Environmental Monitoring, Apple House EMP v1. Last reviewed 5/27/26. This program is the responsibility of the Food Safety & Compliance Director. . Based on environmental monitoring results from 2024-2026, program has shown low risk of micro-biological contamination. They show that corrective actions (resampling) was taken when unsatisfactory results were found The sampling/swabbing and testing program for indicator organisms scheduled sampling frequency (monthly) over 4 sample zones. E.g Process control testing (CPT) MB491.01-4(PCR)(GNGP). Various records reviewed for 2025-2026 E.g. 11 samples on 9/26/26 and 15 samples on 5/14/26.. Incoming water tests e.g. 9/24/25 and 5/15/26 were negative for totla coliform/e.coli.Laboratory used is IEH Laboratories, Cashmere, WA ISO 17025. Minor: Environmental Monitoring Program SOP states that EMP sampling and analysis will be conducted monthly. No EMP record provided for December 2025, and January 2026

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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:** The methods and responsibilities for ensuring the effectiveness of all applicable elements of the SQF Program have been documented in 2.5.1 Validation and Effectiveness, Last reviewed 5/27/26. Specific criteria are found in the individual sections of this report. Various mothods validate multiple aspects of the program, such as internal audits and inspections. The methods applied confirm that each element has been deemed effective. Process and procedure change reviews in monthly management meetings ensure that changes are still effective in controlling food safety are in place. Critical food safety limits are re-validated at least annually by HACCP program review. Records of all of effectiveness and validations are maintained by the Food Safety & Compliance Director.

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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

**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:** Compliant

**Summary** -

**Response:** The methods, responsibilities and criteria for verifying monitoring of Good Agricultural/Operating Practices, key control points, and other food safety controls, and legality of certified products has been documented in 2.5.2 Verification Activities, Last reviewed 5/27/26, and in the individual relevant sections of this report. Records of verification of monitoring activities were reviewed as described in 2.2.3

## 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

**Summary** -

**Response:** The site's Corrective and Preventative Action program is written in System Verification, It describes the methods and responsibilities for investigating, resolving and managing corrective actions. The identification of root causes and resolutions to deviations of critical control limits are documented. Records of investigations and corrective actions were reviewed for e.g. repairs and complaints, EMP positive finds, internal audit NCs etc.These were found to have reviews, investigations, corrective and preventative actions and resolutions documented.

## 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:** The site’s procedure for scheduling and conducting internal audits to assess the effectiveness of the SQF system has been documented and implemented per document 2.5.4 Internal Audits and Inspections, The Internal Audit Program is maintained by the Food Safety & Compliance Director. All applicable SQF Code requirements, using the SQF checklist or a similar tool, are part of the internal audit program. Audit results are communicated to relevant management personal and staff responsible for implementing and verifyingcorrective and preventive actions by means of monthly food safety meetings. The most recent internal audit was completed on 5/19/26. The auditor was an internal HACCP and SQF trained individual. The SQF checklist was used and objective evidence was provided for most clauses. There were no findings that required a corrective action. Notes were made on improvements that were implemented. Facility and equipment inspections are conducted in maintenance inspections, pre-operation inspections, with records reviewed as noted in 2.2.3, to ensure Good Agricultural Practices are followed. CAs were completed by 6/3/26

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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:** A policy defining how products are identified from receipt through production and shipping is documented via records. Product Identification/Traceability, Last reviewed 5/27/26 The site's identification

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system ensures all agricultural inputs, packaging materials, work-in-progress, process inputs and finished goods are clearly identified at all stages of their process. Each fruit bin comes with an identification tag that stays with it until it enters the packing line. Packaging and chemicals arrive with identification labeling. All items are entered into the warehouse management system by the Receiving Department, where their identity can be tracked. Finished product exiting the packing lines is labeled, and labels were verified by the auditor to meet regulatory requirements. Electronic production records and recordsfrom the trace exercises demonstrated that the products were properly identified throughout the process. The policy also defines the methods and responsibilities for tracing product to the customer (one up) and from vendors of raw materials and packaging (one back). Any rework is identified to ensure traceability of fruit. The effectiveness of the trace system is tested at least annually, as part of the product withdrawal and recall program. Records of the receipt, use and dispatch of finished product are maintained.

## 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

**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

**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.

**Response:** Compliant

**Summary** -

**Response:** The site has a Recall Plan defining the methods and responsibilities for withdrawing and recalling product if necessary documented in several documents which includes Communication Plan, Recall Team and responsibilities, and Product Withdrawal and Recall. All last reviewed 5/27/26. A recall team has been designated and is led by the Food Safety & Compliance Director. The plan includes the requirement to investigate a recall and determine the root cause of a recall/withdrawal with a corrective action. It also includes a communication plan to notify customers, consumers, regulatory authorities, and other essential bodies. This includes SQFI and SQF certification body, , who must be notified within 24 hours in writing of any food safety event requiring public notification. Mock trace exercises are completed minimum twice annually. E.g. on 6/1/26 2.51 - 4.05 pm. Scenarion was contaminating foreign object found in finished product by customer. Lot #AB645+A117. Packed May 21, 2026, CA room PN16. Date warehouse received fruit from orchard: 9/25/25 – 9/28/25. Fruit isolated 6/1/26. And discarded.6,348 sold (all to one buyer), 3412 boxes on hand. Recall report record states: all affected fruit identified. Included root cause analysis, resolve and disposition of affected product. Product from a selected order was traced back to the orchard lots affected and

those lots were traced forward to all recipient customers. One mock recall performed during the audit on 6/4/26 Organic Gala Lot AB041 (Upper CVO). Stored King Blossom room 11. Picked 8/21/25. Packed on 5/18/26. 2882 packs. – 2532 packs sold and shipped. 350 packs on hand >20 buyers identified including 554 packs to Costco, Brookshire, TX . 100% of affected product accounted for in both mock recalls. Records from the exercises performed were reviewed which showed the Product Withdrawal and Recall procedures were tested back one step and forward one step with acceptable accountability. Duration for both mock recalls were <2 hours.

## 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

**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

**Summary** -

**Response:** The site has a written Crisis Management Plan QP-06-03 The Plan has been implemented and addresses serious disaster threats to the extended interruption of the business. The General Manager has oversight of the Plan and a Crisis Management team has been identified and trained as evidenced by participation in the crisis test. The Plan includes responses to a business interruption, isolating and identifying affected product, and a current crisis alert list. A test of the plan was conducted on 5/29/26 involving a scenario Mudslide on major lcal highway prevents shipping. Impacted aged inventory discarded. No fruit is effected by this incident. Chelan Fruit Marketing is notified and customers are contacted. Finished product storage was expanded into clean cold room storages until shipping could be continued. The test was successful.

## 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

**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

**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

**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:** Compliant

**Summary** -

**Response:** A Food Defense Plan has been developed. Examples of methods used at site include secure storage of all material used at site (chemicals, etc.), windows and doors are locked and monitored, key registration, seal/locks for trailers, backup and protected software systems, surveillance cameras are in place on exterior of building, transport of product is secured and locked, all visitors and contractors must sign in and be able to validate who they are. Plant has a detailed program in place. This includes requirement for fruit suppliers to also have food defense plan in place. Visitors must sign in at central office and be escorted around plant. Defense plan address, bio-terrism, internal food security and purposeful sabotage, and employee, material receiving, finished goods, visitor, and outside ground security. Annual review of food defense was reviewed last on 5/27/26. Challenge of Food Defense evident and dated May 30-31, 2026. After hours security checked. Some gates found open. CA process implemented.

## 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

**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

**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

**Summary** -

**Response:** Policy at site indicates food fraud assessment is used for all suppliers at site, QP-03-56 Assessment to ensure, no mislabeling, dilution, and counterfeiting is outlined as occurring for all materials delivered to site. Assessment is completed via inspection of all materials at site, only purchasing material from approved

suppliers, use of approved letters agreement, 3rd party certifications, etc. to assess potential for fraud per supplier, and also to complete a supply chain security checklist, Vulnerability assessment was evident and indicated overall fraud is low for site and the highest risk of fraud is regarding packaging suppliers. Mitigation plan for packaging is to purchase material from approved suppliers, and inspect all material.

## 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

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

**Response:** Compliant

**Summary** -

**Response:** No allergens evident at site and/or used in the production of fresh packed fruit. Last reviewed 5/27/26, a risk assessment for allergens was evident at site All items assessed were categorized as Low and mitigation per item was outlined. No use of latex gloves and hand-washing after lunch breaks etc. are part of policy for personnel practices. No allergenic material in produce or production area have been identified. No use of latex gloves and hand-washing after lunch breaks etc. are part of policy for personnel practices. No allergenic material in produce or production area have been identified. No use of latex gloves and hand-washing after lunch breaks etc. are part of policy for personnel practices.

## 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

**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

**Summary** -

**Response:** All employees of different job categories were able to answer any question by the auditor. GMP/GAP training records for all employees were reviewed. Employees are trained at hire and receive refresher training and updates as needed.. Employee training program evident at site and includes orientation once hired. Also additional trainings are implemented based on position and employee need. Training records included: Trainings reviewed included Company training: Companywide Hygiene training e.g 3/11/26-319/26

139 facility employees were trained. Training rosters can be cross referenced with timesheets. Interview with employees in various positions confirmed training provided Apple House

## 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

**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

**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

**Summary** -

**Response:** A comlete training program is documented. Training matrix for all key staff provided. Last reviewed 5/27/26 Training materials provided per job description. Sanitation crew training evident. Pace trains all chemical operators annually. Wesmar representative who train the cleaning staff for all of Apple House on sanitation procedures. Training records are kept in employee records and on a training attendance record which is used to document employee, training or skills description, trainer, date of training.

## 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

**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:** • Minor: Record of GMP inspection of exterior premises, ceilings, walls, shook storage area, alley ways

etc (QP-03-05) appeared to not have been completed for several months.

**Root Cause:**

**Corrective Action:**

**Verification Of Closeout:**

**Completion Date:** **Closeout Date:**

**Summary** -

**Response:** The facility is approved by The City of Pateros Washington for packing for fruit. Business Lic for Apple House 602741526 The facility is located in a small rural area near Pateros and Brewster Wa.. FDA Lic # 13277278128. The facilities are next to orchards and a river and country highway for both locations. The site's buildings, property, surroundings, and adjacent and adjoining buildings, were observed during the audit to not pose a foodsafety risk to operations and products. The site exterior was seen to be free of waste and accumulated debris. Paths, roadways and loading/unloading areas are free of evidence of stagnant water and in good condition. Minor: Record of GMP inspection of exterior premises, ceilings, walls, shook storage area, alley ways etc (QP-03-05) appeared to not have been completed for several months.

## 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

**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

**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

**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:** Minor

**Evidence:** • Minor: Apple House Apple Line : this is an older facility and pipes in the ceiling such as above wash tunnel area of Apple line are are prone to rust. It is not evident how the deterioration of pipes and ceilings over product on packing lines are monitored in order to facilitate ongoing upkeep.

**Root Cause:**

**Corrective Action:**

**Verification Of Closeout:**

**Completion Date:** **Closeout Date:**

**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

**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:** N/A

**Evidence:** • N/A: The facility does not have overhead pipes carrying sanitary waste or wastewater.

**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

**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

**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

**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

**Summary** -

**Response:** Doors are constructed of mostly smooth and dense impact resistant material and properly graded for effective drainage of overflow or wastewater or manually squeegeed. Floors were seen to be clean at the start of the morning shift, with normal fruit accumulation duringthe day. Solid waste from the floor drains is trapped by screens, which are changed as needed, mostly depending on the number of leaves in the batch being run. . Drains were observed to be located and constructed for ease of cleaning and inspection. Their location did not present a hazard to products. Walls, ceilings, and doors are of durable construction with mostly smooth surfaces. There were no drop ceilings in processing or storage areas. Ducting, piping and conduit conveying services were observed to be properly designed. Ventilation, appropriate to the products

produced, was provided in enclosed handling and storage areas. The inspection/quality control areas were suitable for examination and testing with easy access to handwashing facilities, appropriate waste handling and removal and clean. The stairs, catwalks and platforms were seen to be of appropriate construction: stainless steel, no open meshwork over product lines and with side kick plates where needed. Lighting throughout the facility was of adequate intensity, protected against shattering and accidental breakage, and cleanable. N/A: The facility does not have overhead pipes carrying sanitary waste or wastewater. Minor: Apple House Apple Line : this is an older facility and pipes in the ceiling such as above wash tunnel area of Apple line are prone to rust. It is not evident how the deterioration of pipes and ceilings over product on packing lines are monitored in order to facilitate ongoing upkeep.

## 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:** Minor

**Evidence:** • Minor: Plastic curtains at a shipping doc at both facilities were observed to be torn /in disrepair.

**Root Cause:**

**Corrective Action:**

**Verification Of Closeout:**

**Completion Date:** **Closeout Date:**

**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

**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

**Summary** -

**Response:** External windows, doors and other openings were observed during facility tours to be properly sealed to prevent any pest infestation or dust coming into the facility, except for a broken door scheduled for repair. External personnel doors were observed to be self-closing and sealed to prevent dust and pest ingress. The electric insect device (in the break room), and interior and exterior rodent stations are located so the product is not at risk for contamination. Rodenticide bait is only used on the outside of the facility. Minor: Plastic curtain s at a shipping doc at both facilities were observed to be torn /in disrepair.

## 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:** Minor

**Evidence:** • Minor: Apple picking bins used for other purposes than for storing and transport of fruit were found to not be marked as such at the Apple House facility. A couple observed outside and a couple observed inside. Foam pads for keeping cherries moist during transport were observed outside the Apple House facility. No SOP provided how foam pads used by growers during cherry harvest are managed

**Root Cause:**

**Corrective Action:**

**Verification Of Closeout:**

**Completion Date:** **Closeout Date:**

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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:** Equipment and utensils, including: tables, conveying systems, graders, sorters, tubs, bins, and cleaning utensils, were seen to be designed, constructed and installed to meet regulatory requirements and prevent risks of contamination of the product. These items were found to be clean and stored properly after use to prevent cross contamination. Equipment surfaces were observed to be smooth, impervious and free from cracks and crevices. Containers and bins are made of non-toxic materials Forklifts, pallet jacks and other transport devices in processing areas and storage areasdid not appear to present a food hazard. Minor: Apple picking bins used for other purposes than for storing and transport of fruit were found to not be marked as such at the Apple House facility. A couple observed outside and a couple observed inside. Foam pads for keeping cherries moist during transport were observed outside the Apple House facility. No SOP provided how

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foam pads used by growers during cherry harvest are managed.

## 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

**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

**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

**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

**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

**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

**Summary** -

**Response:** Form F-03-36 There is a Maintenance schedule written down. Maintenance work activity is recorded. i.e. Belts replace. Sighted training records maintenance staff. 2 on staff. . The maintenance team have a caged area on the production floor for the storage of tools etc are to be cleaned after use per policy. Maintenance and the cleaning crew both clean areas after maintenance or repairs are done. No paint on contact zones but present on non contact surface as the powder coast has come off over time. Lubricants are stored and well repair log for each service. i.e. changing chain on the brush bed . Training records for training on GMPs and Food Safety are present and ongoing training is sighted throughout the year. Compressed air is

maintained and tested annually. Latest test on 11/13/25

## 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

**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

**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

**Summary** -

**Response:** Maintenance and engineering contractors on site are trained in the site's food safety and hygiene procedures by means of review of the procedures during sign in. When repairs and maintenance are complete, maintenance personnel remove all tools and debris and log completion. Repairs always are made between processing and sanitation. Tools are accounted for daily at the end of the maintenance shift, record reviewed for 2025-2026. Appropriate cleaning and pre-operational inspections are carried out before resumption of operations, documented in the pre-operation inspection records. Maintenance personnel are trained in good manufacturing practices and food safety. Evident in records.

## 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

**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

**Summary** -

**Response:** The policy defining the methods and responsibilities for calibrating measuring, testing and inspection equipment is evident. Including: Work Procedures are present: Packing Line Equipment has

Calibration Instructions, Refrigeration Thermometers-, Scales and ORP injection pumps are all calibrated as scheduled. Western Scales calibrates all dock scales. . It was seen to be implemented. Calibration records reviewed for past 12 months included: , stampers, sizer, temperature probes third party scale calibration; auto bagger scale verification , All found to be complete and current. ORP calibration by Pace. Last: 4/30/26. Calibration is done annually. Refrigeration calibration is done annually for probe calibration by Pacific CA e.g. 9-1-2025. Scale calibration in-house : Individual Instrument calibration log – (e.g. daily: Brewster. 5/18-5/21: 8 scales calibrated 5 lbs – at baggers.

## 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

**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:** Compliant

**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

**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

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

**Response:** Compliant

**Summary** -

**Response:** Pest management is maintained at site by a third party (Sprague Pest Control). Program is

managed based on RA. WSDA pesticide applicators license for Sprauge personnel was found to be current. Trapping of rodents both inside and outside of all facilities is evident. Insect and bird monitoring/controls are also implemented. Records indicate trapping and monitoring program is at minimum monthly and is effective. For production facility 82 interior no-bait rodent traps are deployed. A total of 59 exterior bait traps are deployed on perimeter of production facilities and CA storages. Trapping records and other monitoring records reviewed for 2025-2026 and found to be complete and current. Facility is kept clean and debris-free on the premises with all access doors and windows closed. External doors have fly proof or closing devices on them. Chemical applications used in the Pest Management Program are appropriated by the pest management service provider. SDS available at site for baits. Packing house staff is not required or responsible for applications; however Plant Manager works with third party pest management service regarding review of records and program. GMP training states that packing house staff are not to handle pesticides and are to report any rodent sightings. Part of training. Records for internal trap trainings of employees were evident at site. No pesticides are stored at site. Hazardous chemicals such as chlorine sanitizer are clearly labeled with warning signs and stored according to regulations. Map of numbered baited and non-baited traps is available at site, last updated January 2026. N/A no pesticides are stored at site. Animals prohibited at site Evident at site and in policies and SOPs.

## 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

**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

**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

**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

**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:** A cleaning and sanitation program is written for all area for the line equipment and storage areas. Last reviewed 5/27/26. Sanitation crew consists of 3-5 personnel. More personnel a peak packing season. Protective clothing for cleaning was observed to be well maintained. . Racks in break rooms are present for personnel belongs. All smocks etc are on hooks in side the facility. Tubs are well marked for intended use and equipment is properly stored Pre operational inspection are done by the Line Supervisors who verifies this prior to start up and walks are made in the facility through out the day. Chemicals are stored in a locked cage and appropriate for cleaning amenities. All containers are properly disposed of in an onsite dumpster Cleaning logs are kept. i.e. Zone 1 is the wet area are tested with ATP daily. for apple lines. ATP testing done daily on the apple lines and trended. A review packing room cleaning records (e.g. July, 2025, Sept. 2025, Feb 2026 and May 2026) showed packing room equipment cleaning tasks were completed as scheduled. Cold storage rooms are cleaned once per year as they are emptied, and cleaning records to date for 2020-2026 were reviewed and found to be complete. Sanitation personnel are properly trained in cleaning methods and the safe use of chemicals as evidenced by training records and interview. Chemical handling training was conducted e.g. April 2026

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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:** No jewelry or loose objects were observed on any employees at site. Also interviewed several employees all agreed no jewelry is allowed in production. No personnel suffering from infectious diseases were engaged in product handling or finished product. Policies indicate no staff displaying infectious illness are allowed in production area and are to report to supervisor if ill. Training records and employee interviews indicate employees are trained. No personnel suffering from cuts, sores, or lesions were engaged in product handling or finished product. Policy indicates no staff displaying cuts, sores, etc. are allowed in production area. If bodily fluid is observed on product or equipment, etc., process for cleaning, inspection, removal outlined in policies. Training records and interview of staff confirms employees are trained as per this policy. No personnel observed were eating, chewing, smoking, etc. in the food handling area. Policy indicates this is not allowed. Training records and interview of staff confirms employees are trained.

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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:** Minor

**Evidence:** • Minor: Before work workers wash hands in the lunch room. One hand wash station is avialble in the lunch room. The morning of the second day of the audit after arrival of packing line workers it was observed that the paper towel dispenser at this hand wash station was not working. Sensor appreared to be broke. Cloth towel had been provided next to the hand wash as an alternative for drying hands.

**Root Cause:**

**Corrective Action:**

**Verification Of Closeout:**

**Completion Date:** **Closeout Date:**

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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:** Handwashing was observed to be required upon entering food handling areas, after toilet visits, after using a handkerchief, after smoking, eating, drinking, and after handling wash down hoses, cleaning materials, or contaminated materials. Hand wash basins are located in a manner than minimizes the potential risk for product contamination. Hand wash sinks are made of non-corrosive materials and supplied with tempered potable water. Soap in a fixed dispenser, paper towels or effective hand drying devices and waste containers are available. Signs are posted reminding employees to wash their hands after each toilet visit. Signs are posted at hand wash stations and in bathrooms. Racks are provided for protective clothing for sanitation workers. Line workers do not usually wear non- disposable protective clothing Interviews conducted with various production floor workers/job descriptions during the audit demonstrated that employees understand the hand washing requirements. Minor: Before work workers wash hands in the lunch room. One hand wash station is available in the lunch room. The morning of the second day of the audit after arrival of packing line workers it was observed that the paper towel dispenser at this hand wash station was not working. Sensor appeared to be broke. Cloth towel had been provided next to the hand wash as an alternative for drying hands.

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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

**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

**Summary** -

**Response:** There is a policy for staff to wear clean clothing. This was also observed. Unsanitary clothing not observed. If disposable clothing is used it is removed prior to leaving the production area and hung on hooks. No special clothing is used or needed by staff. It is kept in good repair and clean during use and disposed of after use. If non-disposable gloves are used, gloves are changed when dirty. Disposable gloves are removed and disposed when employees leave the production area. Plant provides new clean gloves to workers as needed. Risk Assessment for clothing evident at site and states mitigation measures and risk as low. Dated of Risk Assessment last reviewed 5/27/26 Aprons are taken home to be cleaned and at site, they are inspected prior to shift and hung on hooks when not in use at site. N/A no special clothing is used or needed by staff.

## 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

**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

**Summary** -

**Response:** Visitors must follow GMP policies outlined and are made aware of this via signage and sign in log. Visitors are required to remove jewelry and loose objects. Visitors are not allowed in the production area if ill. Visitors must only use designated doors and must follow policies outlined and are made aware of this via signage and sign in log.

## 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

**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:** N/A

**Evidence:** • N/A no outside eating at site.

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**Summary** -

**Response:** Employee bathrooms and break rooms were observed to be appropriately lit and ventilated and available for all personnel at the facility. There are facilities for employees to change into and out of protective clothing. Provisions have been made for storage of street clothing and personal items and are separate from processing and storage areas. An area has been provided for the storage of outer garments and other items while using the facilities. The sanitary facilities have hand wash sinks that comply with the requirements of the SQF Code. Lunchrooms that are properly separated from production are available, well lit, properly ventilated and are appropriately sized for the number of facility employees. Lunchrooms include hot and cold potable water, food storage areas, refrigerators, and sinks with hand and utensil washing capabilities. Lunchrooms were observed to be clean and well-maintained during the audit tours. N/A no outside eating at site at this time.

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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:** Minor

**Evidence:** • Minor: Hoses used for the outside hydrocooler were found to be stored on the ground.

**Root Cause:**

**Corrective Action:**

**Verification Of Closeout:**

**Completion Date:** **Closeout Date:**

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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:** N/A

**Evidence:** • N/A: No sensory evaluations at site.

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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:** Process flow and employee access and flow were efficient and would not pose a risk of cross contamination to finish or raw materials and product. All employees enter and exit the production area and building via designated doors and material used in the production is not stored or produced in those areas. Process flows are completed in separate, large, spaces and no stored raw and finish material were evident in production area. Employees enter and exit through designated areas. All doors are self-closing and not left open for extended periods. Waste removal is via designated doors and all garbage is disposed at site in garbage receptacles. Staff is not allowed to eat drink etc. in production area and false nails/ nail polish are not allowed unless covered with gloves. Garbage receptacles are identified. Hair nets are not used at site and not required by any customers or state/federal regulation. N/A: No sensory evaluations at site. Minor: Hoses used for the outside hydrocooler were found to be stored on the ground.

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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

**Summary** -

**Response:** An SOP is in place for controlling contamination potential during the storage packing and shipping of Apples. Glass windows at the control tower over the line is not protected from breakage. The glass is double pane but not shatter proof. Knives are checked in and out with procedures present. No loose objects are sighted or temporary repairs All bins are marked for intended use. All glass and foreign materials are inspected daily during packing for condition during the pre operational inspection reports daily. During the assessment the site was verified to comply with customer specific requirements.

## 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:** N/A

**Evidence:** • N/A no metal detection, screens, sieves, etc. evident at site. Metal detection, screens, sieves are not required by any customers, state, federal, or international regulations.

**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:** • N/A no metal detection, screens, sieves, etc. evident at site. Metal detection, screens, sieves are not required by any customers, state, federal, or international regulations.

**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:** N/A

**Evidence:** • N/A no metal detection, screens, sieves, etc. evident at site. Metal detection, screens, sieves are not required by any customers, state, federal, or international regulations.

**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:** N/A no metal detection, screens, sieves, etc. evident at site. Metal detection, screens, sieves are not required by any customers, state, federal, or international regulations. Foreign materials were assessed in risk assessments and a part of HACCP, verified 5/25/26. Procedures to inspect effected product/packaging/areas

were outlined in procedures under Glass and Foreign Object Procedures. No rework evident at site. Procedures at site outlines methods and instructions to implement in the event of broken glass found in product or production area. Machinery and product are isolated, and inspected by management for damage. Environment, products and equipment are assessed for safety, reworked and repaired as necessary, or disposed.

## 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

**Summary** -

**Response:** All product incoming is on flat bed trucks and taking immediately to storage rooms. Outbound loads are staged in doors and loading under a protected environment. All product and finished product is loaded and unloaded under protective cover. Loading and unload SOP are in place. Trained personnel are documented for loading procedures. All incoming fruit is separate from finished product in storage rooms. Seals are used for OTR loads per buyer request. Temperature checks and condition of the trailers is done by Apple House . All trucks are inspected for each outbound load. All loads are FOB shipping point and buyer responsibility for shipping. Temp loads and load out inspections are in place and sighted for condition of trailers and odors. Bills of Lading show the temperature all product is to be stored and The driver signs they will. comply. Temp recorders are present on FOB loads per customer request. Incoming product is inspected by trained personnel and recorded for condition and against SOP for product integrity. This is for both raw product chemicals additives and Packing materials. Viewed: Shipping carrier Monitoring logs (F-03-32) target 33-35 F (45F) Apples and cherries. 5/26 – 6/3, 2026, BOL order 88549 – Organic apples, mixed varieties, Trader Joes Consolidated order, WSDA certificate of compliance. Pull sheet.5/13/26Truck sign-in sheet 5/30/26.

## 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:** N/A

**Evidence:** • N/A: All water is potable, non-potable water is not used in production at site.

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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:** N/A

**Evidence:** • NA: Water is not stored at site.

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**Summary** -

**Response:** Water is from the municipality of Pateros Washington.. water is tested by IEH for incoming water into the dump tank. Water is tested monthly. IEH incoming Water tested by TCC test shows negative for coliforms. Report reviewed e.g. for 9/24/26 and 5/15/26

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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

**Summary** -

**Response:** Flume is treated with chlorine through an Injection system Monitoring is done and recorded 5 times daily at the dump tank Calcium Hypochlorite is used for Apples. Sighted 855 MV and 6.80 PH PAA 60 PPM. The water treatment equipment is monitored by the maintenance department.

## 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

**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

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

**Response:** Compliant

**Summary** -

**Response:** Water is supplied by the City of Pateros WA. Hot an cold water is present. Backflow devices are inspected and maintained in good condition. Only potable water is delivered and used. Incoming Water samples are analyzed e.g. on 9/26/25 and 5/14/26 by ISO 17025 accredited lab. All incoming water tested quarterly show all water is potable with 0 Coliforms.

## 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:** • N/A: No ice 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:** • N/A: No ice 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:** • N/A: No ice used

**Summary** -

**Response:** N/A: No ice 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:** Europhins ISO 17025 accredited laboratory : sampled facilities on 11/13/25 Results: Compressed: Brewster, APC 4 and 8 cfu/1000/100 l, Pateros <1, and 40 cfu/1000L/ 100 L; Ambient air sample: 20 cfu/100 l/ >250 1000 L. No adverse results found.

## 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

**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

**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

**Summary** -

**Response:** Storage rooms are separate from finished product to raw product. Packing materials are not stored near raw product. A covered area outside is used for storage are shook materials which protect the packaging. All storage areas are appropriate for storage of shook and equipment.

## 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

**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

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

**Response:** Compliant

**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

**Summary** -

**Response:** All refrigerated storage is monitored and inspected daily for condition and temperature. No issues were found with leaking dripping water in common and CA storages. Sufficient storage is present for products at site. Temperatures are electronically monitored and continually. Minimum annual maintenance of cooling units evident.

## 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

**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

**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:** All materials at site are inventoried and outlined on a chemical registry and approved for use at site. SDSs for sanitizers, soaps, waxes etc used at site were reviewed regarding use and registration and no issues found. In-production areas for storage of sanitizers are caged e.g. PAA and chlorine. The caged area was secure, had SDS and mixing information posted and a sign indicating only authorized persons are allowed. Emergency shower, spill kit, first aid kits, and eye wash were evident. Containment of chemicals was evident and catch-basin containers placed under liquid chemicals. Only authorized and trained employees are allowed access to the area and records of trainings were reviewed. Less chemicals were stored in these areas, and materials observed are being used by sanitation staff. All materials decanted at site were in proper containers and labeled. Chemical storage areas were secured, ventilated. All materials used on the production line are secured via chains and/or signs. All employees are trained in food security and are instructed not to interact with materials unless trained. N/A no pesticides, fertilizers, herbicides, etc. stored at site. All pest control is provided by 3rd party outside contractor.

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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:** N/A

**Evidence:** • NA: No animal feed by-product at site

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**Summary** -

**Response:** Liquid waste water is sent to the city of Brewster Washington treatment system Waste bins are well marked and waste container is located outside the facility and dumped at least weekly by Sunrise Disposal Company. Bins are well marked for intended purpose and the area surrounding the waste dump is clear of debris. Bins are well marked for intended purpose and the area surrounding the waste dump is clear of debris.Waste was observed to be removed on a scheduled basis and is documented on pre-operational inspections and other internal inspections conducted by the plant. Waste containers, hoppers, bins and storage areas on the interior and exterior of the facility were observed to be well-maintained and clean. N/A: No animal feed by-product at site.

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