Harmonized GAP Plus+ Audit Checklist

A global market-access solution for the specialty crops industry

AUDITEE INFORMATION

Company Name: * Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch

Audited Location Address GPS (Optional):

Street: 2550 Borton Road City, State, Zip: Yakima, Washington 98908

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

Mailing/Business Address ☑ Same as above Federal Account Number: 3425608

Street: City, State, Zip:

Company Contact: Adrian Silva Contact Title: Orchard Operations Quality & Safety Manager

Phone Number: 509-966-3905 Fax Number: 509-966-3994

E-Mail Address: adrian.silva@bortonfruit.com

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

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

AUDIT INFORMATION

Date and Time of Audit

Beginning Date: June 18,2026 Time: 7:30 AM

Ending Date: June 18,2026 Time: 9:30 PM

Description of Operation: Tree Fruit Field Operations and Harvesting

Harvest Company Name (if applicable): N/A

Other Contractors: Cliff's Septic, G.S. Long, Mighty John's Septic, Think Tank, Valley Septic, Wilbur Ellis

Commodities Covered by Audit: Apples, Cherries,Pears

Commodities Produced During Audit: Cherries

Total Acres Covered by Audit: 5516.87 acres Total Square. Feet Covered by Audit N/A

AUDITOR INFORMATION

United States Department of Agriculture
Agricultural Marketing Service
Specialty Crops Program
Specialty Crops Inspection Division

Field Office: Yakima, Washington

Auditor Name(s): Epi Rodriguez

Auditor Signature(s): Signature on file 6-18-26

AUDIT SCOPE: (Please check all scopes audited)	
General Questions (All audits must begin with and pass this portion)	
Field Operations and Harvesting…….…….……	☑
Post-Harvest Operations…….……...……	☐
Warehouse Addendum.....	☐
Food Defense Addendum.....	☐
Integrated Pest Management Addendum.....	☐
Logo Use ……..……	☐
Tomato Audit Protocol Open-field Production and Harvesting….....	☐
Tomato Audit Protocol Packinghouse ……..……	☐
Tomato Audit Protocol Greenhouse……..……...…….……	☐
Tomato Audit Protocol Packing and Distribution ….……...…….……	☐

OTHER INFORMATION	
Person(s) Interviewed:	Arturo Cervantes, Adrian Silva, Juan Tovar, Francisca Garcia, Cesar Romero, Bellahida Hernandez,Daniel Rios, Maribelle Jiminez, Maria Delgado, Armando Hernandez, Maria Alverez
Audit Requested by:	Adrian Silva
Distribute Audit Report to*(if known):	Adrian Silva - adrian.silva@bortonfruit.com
Azzule	☑

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

ADDITIONAL COMMENTS

Additional audit sites: Borton & Sons, Inc.-2550 Borton Road, Yakima, WA 98908, Flat Top Ranch, LLC-2521 Fishhook Park Road, Prescott, WA 99348, Mesa Rock Ranch, LLC-860 Sheffield Road, Mesa, WA 99343,

Two Bluffs, LLC-18654 BNW, Ephrata, WA 98823, Skyvue Orchards, LLC-691 Nightingale Road, Wapato, WA 98951

*Company Name continued: Borton & Sons, Inc./Flat Top Ranch, LLC/Mesa Rock Ranch, LLC/Two Bluffs, LLC/ Skyvue Orchards, LLC

INTERNAL USE ONLY	
Reviewing Official Name:	Janis Conner
Signature:	Janis Conner Digitally signed by Janis Conner Date: 2026.07.23 11:18:52 -04'00'
Date:	
Audit Results Meets USDA Acceptance Criteria	☑ Yes ☐ No

AUDITOR COMPLETION INSTRUCTIONS

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

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

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

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

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

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

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

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

Auditee Information

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

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

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

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

Audit Summary		Name of Auditee:					Ranch
		Date of audit:					June 18,2026
Section	**Questions**	**Total # in Section**	**# of C**	**# of CAN**	**# of IAR**	**# of NA**	**Question # of any CAN or IAR**
G	**General Questions**	**72**	**66**	**0**	**0**	**6**	100.00%
G-1	Management Responsibility	5	5	0	0	0	
G-2	Food Safety Plan or Risk Assessment	5	5	0	0	0	
G-3	Documentation & Recordkeeping	4	4	0	0	0	
G-4	Worker Education & Training	3	3	0	0	0	
G-5	Sampling & Testing	3	3	0	0	0	
G-6	Traceability	5	2	0	0	3	
G-7	Recall Program	3	3	0	0	0	
G-8	Corrective Actions and Food Safety Incidents	4	4	0	0	0	
G-9	Self-Audits	1	1	0	0	0	
G-10	Worker Health/Hygiene and Toilet/Handwashing Facilities	22	21	0	0	1	
G-11	Agricultural and Cleaning Chemicals	9	7	0	0	2	
G-12	Waste Management	2	2	0	0	0	
G-13	Food Defense	4	4	0	0	0	
G-14	Food Fraud	2	2	0	0	0	
F	**Field Operations and Harvesting**	**54**	**39**	**0**	**0**	**15**	100.00%
F-1	Field History & Assessment	5	4	0	0	1	
F-2	Water System Description	3	3	0	0	0	
F-3	Water System Risk Assessment	1	1	0	0	0	
F-4	Water Management Plan	6	3	0	0	3	

Audit Summary		Name of Auditee:					Ranch
		Date of audit:					June 18,2026
Section	**Questions**	**Total # in Section**	**# of C**	**# of CAN**	**# of IAR**	**# of NA**	**Question # of any CAN or IAR**
F-5	Animal Control	3	3	0	0	0	
F-6	Soil Amendments	3	0	0	0	3	
F-7	Vehicles, Equipment, Tools and Utensils	9	9	0	0	0	
F-8	Preharvest Risk Assessment	1	1	0	0	0	
F-9	Water/Ice Used in the Harvesting and Postharvest Operations	6	3	0	0	3	
F-10	Containers, Bins and Packaging Materials	4	3	0	0	1	
F-11	Field Packaging and Handling	8	5	0	0	3	
F-12	Post-harvest Handling and Storage (Field Prior to Storage or Packinghouse)	3	2	0	0	1	
F-13	Equipment Sanitation and Maintenance	2	2	0	0	0	
P	**Post-Harvest Operations**	**65**	**0**	**0**	**0**	**0**	0.00%
P-1	Produce Sourcing	1	0	0	0	0	
P-2	Facility	7	0	0	0	0	
P-3	Pest and Animal Control	3	0	0	0	0	
P-4	Equipment, Tools and Utensils	7	0	0	0	0	
P-5	Maintenance and Sanitation	13	0	0	0	0	
P-6	Post-Harvest Water/Ice	9	0	0	0	0	
P-7	Containers, Bins and Packaging	9	0	0	0	0	
P-8	Storage	10	0	0	0	0	
P-9	Transportation (Packinghouse to Customer)	6	0	0	0	0	
W	**Warehouse**	**20**	**0**	**0**	**0**	**0**	0.00%
WH-1	Facility and Grounds	9	0	0	0	0	

Audit Summary		Name of Auditee:					Ranch
		Date of audit:					June 18,2026
Section	**Questions**	**Total # in Section**	**# of C**	**# of CAN**	**# of IAR**	**# of NA**	**Question # of any CAN or IAR**
WH-2	Shipping and Receiving	6	0	0	0	0	
WH-3	Handling	4	0	0	0	0	
WH-4	Registration	1	0	0	0	0	
F	**Food Defense**	**28**	**0**	**0**	**0**	**0**	0.00%
FD-1	Food Defense Plan	3	0	0	0	0	
FD-2	Facility	9	0	0	0	0	
FD-3	Personnel	10	0	0	0	0	
FD-4	Receiving	6	0	0	0	0	
I	**Integrated Pest Management**	**9**	**0**	**0**	**0**	**0**	0.00%
IPM-1	General	1	0	0	0	0	
IPM-2	Prevention	1	0	0	0	0	
IPM-3	Monitoring	2	0	0	0	0	
IPM-4	Intervention	3	0	0	0	0	
IPM-5	Resistance Management	1	0	0	0	0	
IPM-6	Evaluation	1	0	0	0	0	
L	**Logo Use**	**10**	**0**	**0**	**0**	**0**	0.00%
L-1	Food Safety Plan or Quality Manual	2	0	0	0	0	
L-2	Traceability and Recall Programs	1	0	0	0	0	
L-3	Approved Suppliers	3	0	0	0	0	
L-4	GAP & GHP Logo Approved Use	4	0	0	0	0	
T	**Tomato Audit Protocol**	**17**	**0**	**0**	**0**	**0**	0.00%
TOF	Open-Field Production & Havesting	17	0	0	0	0	
T	**Tomato Audit Protocol**	**24**	**0**	**0**	**0**	**0**	0.00%
TPH	Packinghouse	24	0	0	0	0	

Audit Summary		Name of Auditee:					Ranch
		Date of audit:					June 18,2026
Section	**Questions**	**Total # in Section**	**# of C**	**# of CAN**	**# of IAR**	**# of NA**	**Question # of any CAN or IAR**
T	**Tomato Audit Protocol**	**25**	**0**	**0**	**0**	**0**	0.00%
TGH	Greenhouse	25	0	0	0	0	
T	**Tomato Audit Protocol**	**27**	**0**	**0**	**0**	**0**	0.00%
TPD	Repacking and Distribution	27	0	0	0	0	

C, Compliant with requirement; CAN, Corrective action needed to address nonconformance; IAR, Immediate action required because of imminent food safety risk; N/A, not applicable or not needed.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
	General Questions							
G-1	**Management Responsibility**							
G-1.1	A food safety policy shall be in place.	**WP**	•	✓				The food safety plan was reviewed on April 22, 2026, by Adrian Silva, Orchard Operations Quality & Safety Manager.
G-1.1.a	The food safety policy shall include measurable objectives for meeting the safety needs of products.	**WP**		✓				
G-1.2	Management has designated individual(s) on-site and remote, including a list of alternatives authorized to act in absence of designated individuals, with roles, responsibilities, and resources for food safety functions.	**WP**	•	✓				Arturo Cervantes and Adrian Silva, Orchard Operations Quality & Safety Managers, oversee the Food Safety Program for Borton & Sons, Inc./Flat Top Ranch, LLC, Mesa Rock, LLC, Two Bluffs, LLC and Skyvue Orchards, LLC.
G-1.2.a	The food safety plan outlines an organizational structure for at least those staff whose activities affect food safety.	**WP**		✓				
G-1.3	There is a corrective action policy for food safety violations resulting from employees and workers.			✓				There is a written disciplinary policy that includes verbal and written warnings, as well as re-training. All violations are documented.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-2	**Food Safety Plan or Risk Assessment**							
G-2.1	There shall be a written Food Safety Plan. The plan shall cover the Operation. The Operation and products covered shall be defined.	**WP**	●	✓				Food Safety Plan Global GAP version 6.0 reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026, covering apples and cherries.
G-2.2	The food safety plan shall be reviewed at least annually and when changes that affect the operation occur.	**R**		✓				Food Safety Plan was reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026.
G-2.3	Operation has an approved supplier program for all incoming materials, including packaging, soil amendments, and alternative growing media, soil-less media, and substrates.	**R**	●	✓				Current approved supplier list reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026.
G-2.4	Operation has an approved services program for all services which may impact the safety of the product.	**R**	●	✓				Current approved service provider list reviewed April 22, 2026, by Orchard Operations Quality & Safety Manager Adrian Silva.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-2.4.a	Approved supplier program contains written procedures for the evaluation, approval, and continued monitoring of suppliers and service providers.	**WP, R**		✓				
G-3	**Documentation and Recordkeeping**							
G-3.1	Documentation shall be kept that demonstrates the food safety plan is being followed.	**R**	●	✓				Operation has documentation and records exceptionally organized in binders by policy and dated records.
G-3.2	Documentation shall be readily available for inspection.		●	✓				
G-3.3	Documentation shall be retained for a minimum period of two years, or as required by prevailing regulation.	**R**	●	✓				Reviewed operation's food safety documentation records go back to 2019. Electronic food safety policies are kept on the Provisions program back to 2023.
G-3.3.a	Food safety plan documentation and records shall be securely stored and effectively controlled.			✓				
G-4	**Worker Education and Training**							

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-4.1	All employees and workers shall receive food safety training, appropriate to their job responsibilities.	**R**	●	✓				Training packets are distributed to incoming staff on date of hire. Training is also conducted monthly for orchard workers. Topics discussed at the May 24, 2026, meeting included food safety, worker hygiene, illness and wildfire smoke.
G-4.2	Employees and workers with supervisory food safety responsibilities shall receive training sufficient to their responsibilities.		●	✓				Orchard Operations Quality & Safety Manager, Adrian Silva has received adequate training for his responsibilities including but not limited to certificates from Produce Safety Alliance, SQF and WSU.
G-4.3	Contracted workers are held to the relevant food safety standards as they would be as employees or workers.	**R**	●	✓				
G-5	**Sampling and Testing**							
G-5.1	Where laboratory analysis is required in the food safety plan, testing shall be performed by a GLP laboratory or laboratory participating in a proficiency testing program using scientifically valid methods.	**R**		✓				Operation uses Eurofins Cascade Analytical for testing. Eurofins Cascade Analytical is an accredited GLP laboratory under ISO/IEC 17025:2017. Documentation is on file at the operation's office.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-5.2	Where microbiological analysis is required in the food safety plan, samples shall be collected in accordance with an established sampling procedure and prevailing regulations and records kept.	**WP, R**		✓				Operation collects one well and three irrigation samples as part of yearly water testing requirements. Irrigation samples are collected before harvest, during and at the end of harvest. Agriculture water testing is required by the food safety plan. The most recent method used is Colilert SM 9223B.
G-5.3	All microbiological testing as directed by the food safety plan shall include procedures and actions to be taken based on the results.	**WP**	●	✓				For drinking water and hand-washing water, the results must show absence of detectable levels of E. coli and total coliforms. If E. coli or total coliforms are present, water will be treated with chlorine and retested. Any irrigation water test that exceeds 576 MPN/100 ML, water will be treated with chlorine and retested.
G-6	**Traceability**							
G-6.1	A documented traceability program shall be established.	**WP, R**	●	✓				
G-6.1.a	Packaging must include product identification.						✓	Packaging is not used in harvest operation.
G-6.1.b	If product is intended for export, product meets labeling regulations of the country(ies) the product is being exported to.						✓	Destination is not known at time of harvest.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-6.1.c	If a post-harvest operation supplies product to a farm stand or Community Supported Agriculture (CSA), records tracing the product from the post-harvest operation to the farm stand or CSA are required.	**R**					✓	Operation does not supply products to farm stands or CSA.
G-6.2	A trace back and trace forward exercise shall be performed at least annually.	**R**		✓				Trace back and forward exercise was conducted by Food Safety Manager, Leo Gonzalez for Pink Lady apples on August 13, 2025, and found to be effective within 4 hours.
G-7	**Recall Program**							
G-7.1	A documented recall program, including written procedures, shall be established.	**WP, R**	•	✓				
G-7.2	The recall program shall have a designated recall team.	**R**		✓				
G-7.3	A mock recall exercise shall be performed at least annually at the operation being audited.	**R**		✓				Mock recall was conducted by Food Safety Manager, Leo Gonzalez for Pink Lady apples on August 13, 2025, and was proven to be effective.
G-8	**Corrective Actions and Food Safety Incidents**							

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-8.1	The operation shall have documented corrective action procedures.	**WP, R**	●	✓				
G-8.1.a	Corrective action procedures shall include a procedure to evaluate complaints.	**WP**		✓				
G-8.1.b	Food safety incidents are recorded and assessed to determine severity and risk, and are addressed according to a documented food safety incident management procedure.	**R**		✓				Operation has a written SOP for food safety incidents. The operation has indicated that there have been no food safety incidents to report at time of audit.
G-8.2	Non-conforming product on hold for food safety is clearly identified and segregated from other products and packaging materials.	**WP R**	●	✓				
G-9	**Self-Audits**							
G-9.1	The Operation shall have documented self-audit procedures.	**R**		✓				Self-audit performed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-10	**Worker Health/Hygiene and Toilet/Handwashing Facilities**							
G-10.1	Operation shall have a policy for toilet, handwashing, hygiene, and health.	**WP**	●	✓				All staff and employees receive sanitation and hygiene practices training prior to harvest and additional training as needed.
G-10.2	Employees, workers, and visitors shall be made aware of and follow all personal hygiene practices as designated by the operation.		●	✓				
G-10.3	Toilet facilities and restrooms shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and are directly accessible for servicing.		●	✓				
G-10.4	Toilet facilities shall be of adequate number, easily accessible to employees, workers, and visitors and in compliance with applicable regulations.		●	✓				There is a sanitation facility available onsite for all employees and visitors. Cleaning records were available for review and up to date.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-10.5	The practice of disposing of used toilet tissue on the floor, in trash receptacles, or in boxes is prohibited except in situations where waste systems are not capable of handling toilet paper.		●	✓				Operation policy states that toilet tissue is disposed of in the sanitation unit. Observations conclude that employees are following operation policies.
G-10.6	Toilet and wash stations shall be maintained in a clean and sanitary condition.	**R**	●	✓				
G-10.7	A response plan is in place for spills or leaks of field sanitation units.	**WP**		✓				
G-10.8	Employees and workers shall wash their hands at any time when their hands may be a source of contamination.		●	✓				Policy states employees who handle or package produce are washing their hands before beginning or returning to work.
G-10.9	Signage requiring handwashing is posted.			✓				Hand washing signs were posted in English, Spanish, and in descriptive pictures.
G-10.10	Clothing, including footwear, shall be effectively maintained, laundered, and worn so as to protect product from risk of contamination.		●	✓				

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-10.11	If gloves are used, the operation shall have a glove use policy.		•	✓				Policy states employees are not allowed to use cloth gloves for picking.
G-10.12	If protective outer garments are worn in product handling areas, they shall be handled in a manner to protect against contamination.			✓				Policy states employees are not allowed to use cloth gloves for picking.
G-10.13	The wearing of jewelry, body piercings and other loose objects shall be in compliance to company policy and applicable regulation.			✓				
G-10.14	The use of hair coverings shall be in compliance to company policy and applicable regulation.						✓	Hair coverings are not required at this operation.
G-10.15	Employee's and worker's personal belongings shall be stored in designated areas.			✓				

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-10.16	Smoking, chewing, eating, drinking (other than water), chewing gum, spitting, urinating, defecating, and using tobacco, shall be prohibited except in clearly designated areas.		●	✓				Designated areas are outside production area and roadway.
G-10.17	Operation shall have a policy that break areas are located so as not to be a source of product contamination.			✓				
G-10.18	Drinking water shall be available to all field employees and workers.	**R**		✓				Drinking water is available to all employees at all locations. Hawaii Ranch was tested June 5, 2026. All ranch well tests have been verified by Eurofins Cascade Analytical and meet drinking water requirements.
G-10.19	Workers and visitors who show signs of illness shall be excluded from direct contact with produce or food-contact surfaces and from entering produce handling areas.	**WP**	●	✓				
G-10.20	Employees and workers with exposed cuts, sores or lesions shall not be engaged in handling product.		●	✓				

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-10.21	Operation shall have and implement a blood and bodily fluids policy.	**WP**	•	✓				Stop working immediately, notify supervisor, refer to blood and bodily fluids policy for proper handling, disposing of contamination and cleanup of area.
G-10.22	First aid kits shall be accessible to all employees and workers.			✓				
G-11	**Agricultural and Cleaning Chemicals**							
G-11.1	Use of pesticides and other agricultural chemicals shall comply with label directions and prevailing regulation.	**R**	•	✓				
G-11.2	Pre- and postharvest agricultural chemical use, shall consider the maximum residue limit (MRL) requirements in the country of origin or intended country of destination.	**R**		✓				
G-11.3	Agricultural chemicals shall be applied by trained, licensed, or certified applicators as required by prevailing regulation.	**R**		✓				All ranch managers have WSDA Pesticide Licenses and are trained in the handling of agricultural chemicals. Licenses expire December 31, 2026.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-11.4	Water used with agricultural chemicals shall not be a potential source of product or field contamination.	**R**		✓				Wells and irrigation water are used for chemical spraying. Water samples have been tested by Eurofins Cascade Analytical concluding satisfactory results.
G-11.5	Use of water treatment agricultural chemicals shall comply with label directions and prevailing regulation.	**R**	•				✓	Agricultural chemicals are not used for water quality thus far this growing season.
G-11.6	Agricultural chemical disposal shall not be a source of product or field contamination.	**R**		✓				
G-11.6.a	Agricultural chemicals approved for use on the crops being grown are stored separately from agricultural chemicals used for other purposes.	**R**		✓				
G-11.7	All cleaning agents shall be appropriate for use on food contact surfaces.			✓				Operation uses Dawn dish soap and water for cleaning food contact surfaces. Picking buckets are brought to shops for washing and drying.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-11.8	Compressed air or other gases that contact food or food contact surfaces must be maintained in a manner that does not serve as a potential source of product contamination.	**R**					✓	Operation does not use compressed air or other gases on food contact surfaces or that contacts food.
G-12	**Waste Management**							
G-12.1	Operation has implemented a waste management plan.			✓				
G-12.2	Trash shall not come in contact with produce.		●	✓				
G-13	**Food Defense**							
G-13.1	Operation shall assess the potential for unauthorized access to growing and/or packing areas and its impact on food safety.	**A**	●	✓				
G-13.2	Operation shall develop an emergency response plan.	**WP, R**		✓				
G-13.2.a	Initially and at least annually thereafter, the operation shall evaluate and document the risks associated with security (food defense), including unintentional security risks.	**A**	●	✓				Food defense assessment reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
G-13.2.b	There shall be a written food defense plan to mitigate risks identified in the food defense risk assessment.	**WP, R**		✓				
G-14	**Food Fraud**							
G-14.1.a	The operation shall initially and at least annually thereafter, evaluate and document the risks associated with food fraud.	**A**	•	✓				Food fraud assessment reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026.
G-14.1.b	There shall be a written food fraud plan to mitigate risks identified in the food fraud risk assessment.	**WP, R**		✓				
Code Key: A=Assessment of Risk; WP = Written Policy/Procedure/Plan; R = Record								
Additional Auditor Comments:								

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
	Field Operations and Harvesting							
F-1	**Field History and Assessment**							
F-1.1	The food safety plan shall, initially and at least annually thereafter, evaluate and document the risks associated with land use history and adjacent land use including equipment and structures.	**A**	●	✓				Land use risk assessment reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026.
F-1.1.a	Operation has performed and documented a risk assessment of each production area prior to the harvest of that location. The risk assessment must include potential cross contamination between production sites.	**A**	●	✓				Production area risk assessment reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026.
F-1.1.b	Operation has identified control measures for all significant hazards identified during risk assessment.	**WP**	●	✓				

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-1.2	For indoor growing and field storage buildings, building shall be constructed and maintained in a manner that prevents contamination of produce.		●				✓	This operation does not have indoor growing or field storage buildings.
F-1.3	Sewage or septic systems are maintained so as not to be a source of contamination.		●	✓				
F-2	**Water System Description**							
F-2.1	A water system description shall be available for review.	**WP**	●	✓				
F-2.2	The water source shall be in compliance with prevailing regulations.			✓				
F-2.3	Water systems shall not be cross-connected with human or animal waste systems.		●	✓				
F-3	**Water System Risk Assessment**							

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-3.1	An initial risk assessment shall be performed and documented that takes into consideration the historical testing results of the water source, the characteristics of the crop, the stage of the crop, and the method of application.	**A**	●	✓				Water source risk assessment reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026.
F-4	**Water Management Plan**							
F-4.1	There shall be a water management plan to mitigate risks associated with the water system on an ongoing basis.	**WP**	●	✓				
F-4.2	Water testing shall be part of the water management plan, as directed by the water risk assessment and current industry standards or prevailing regulations for the commodities being grown.	**WP**	●	✓				Operation collects one well and three irrigation samples as part of yearly water testing requirements. The threshold shall not exceed 576 MPN/100 ML without proper treatment. Well water shall be within satisfactory standards for E. coli and Total Coliforms.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-4.3	The testing program shall be implemented consistent with the water management plan.	**R**	●	✓				Under tree irrigation water test had been performed for all production areas, checking for coliforms and E. Coli on 4/24, 5/24, 6/5/26, testing done by Eurofins, all tests for surface water, See Remarks.
F-4.4	If water is treated to meet microbiological criteria, the treatment is approved and effective for its intended use, and is appropriately monitored.	**R**	●				✓	Operation has not treated water thus far this growing season.
F-4.5	If microbial die-off is used to achieve the operation's microbial criteria, operation has documentation supporting its use.	**R**	●				✓	Post-harvest handling is not used in this operation.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-4.6	If operation uses an alternative approach to regulatory microbiological testing compared to current industry standards or regulations, operation has scientific data or information to support the alternative as providing the same level of public health protection.	**R**	●				✓	Operation does not use an alternative approach to regulatory microbiological testing.
F-5	**Animal Control**							
F-5.1	The operation has a written risk assessment on animal activity in and around the production area.	**A**	●	✓				Animal activity risk assessment reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026, and June 17, 2026.
F-5.2	The operation routinely monitors for animal activity in and around the growing area during the growing season.	**R**		✓				

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-5.3	Based on the risk assessment, there shall be measures to prevent or minimize the potential for contamination from animals, including domesticated animals used in farming operations.	**WP, R**	●	✓				
F-6	**Soil Amendments and Alternative Growing Media/Substrate**							
F-6.1	The food safety plan shall address risk, preparation, use, and storage of animal-based soil amendments or biosolids.	**A, R**	●				✓	Operation did not use animal-based soil amendments or bio solids this growing season.
F-6.2	If a soil amendment containing raw or incompletely treated manure is used, it shall be used in a manner so as not to serve as a source of contamination of produce as required by current industry standard or prevailing regulation.	**R**	●				✓	Operation did not use raw or incompletely treated manure this growing season.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-6.3	If an alternative growing media, soil-less media, or substrate not of animal-origin is used (e.g., perlite, peat, coconut fiber, rock wool, clay pebbles), it is appropriate for its intended use and stored and handled in a manner to minimize the risk of contamination.	**WP, R**					✓	Operation did not use alternative growing media, soil-less media or substrate this growing season.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-7	**Vehicles, Equipment, Tools and Utensils**							
F-7.1	Equipment, vehicles, tools utensils and other items or materials used in farming operations that may contact produce are identified.	**R**		✓				
F-7.2	Equipment, vehicles, tools and utensils used in farming operations which come into contact with product are in good repair, fit for purpose, and are not a source of contamination of produce.	**WP, R**		✓				Equipment, vehicles, and tools are examined and documented daily or before use. Records are on file at the operation's office.
F-7.2.a	All equipment and instruments which have an effect on food safety shall be identified, adequately maintained and calibrated at a frequency sufficient to assure continuous accuracy.	**R**	•	✓				

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-7.2.b	Calibration of equipment is traceable to a recognized standard.	**WP**		✓				Operation's policy states that all Rears sprayers are calibrated according to the manufacturer's instructions.
F-7.2.c	The cleaning and sanitation program shall include measures for monitoring to verify effectiveness.	**WP, R**		✓				
F-7.3	Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of chemical hazards.	**WP**		✓				
F-7.4	Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of physical hazards.	**R**		✓				
F-7.5	Cleaning and sanitizing procedures do not pose a risk of product contamination.			✓				
F-7.6	Water tanks are cleaned at a sufficient frequency so as not to be a source of contamination.	**WP**	•	✓				Spray water tanks for pesticide application are triple rinsed and cleaned after each use.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
	Harvesting							
F-8	**Preharvest Risk Assessment**							
F-8.1	A preharvest risk assessment shall be performed.	**A**	●	✓				All ranches have performed a pre-harvest risk assessment, dates vary. Pre-harvest risk assessment was reviewed by Orchard Operations Quality & Safety Manager, Adrian Silva on April 22, 2026.
F-9	**Water/Ice Used in the Harvesting and Post-Harvest Operations**							
F-9.1	Operation has procedures for water used in contact with product or food contact surfaces.	**WP, R**	●	✓				
F-9.2	Water use SOPs address the microbial quality of water or ice that directly contacts the harvested crop or is used on food-contact surfaces.	**R**	●	✓				Water is not used during harvest in the field or orchard, but well water with satisfactory results is used to clean the food contact surfaces before use in the field or orchard.
F-9.3	If an antimicrobial process or chemical treatment is used for harvest or post-harvest water, it shall be used in accordance with manufacturer instructions and the operation's written SOP.	**WP, R**	●				✓	Antimicrobial treatment is not used for harvest or post-harvest water.

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-9.4	If water contacting product or food contact surfaces is re-used, it shall be treated using a registered or approved antimicrobial process or chemical treatment.		•				✓	Re-used agriculture water is not used in this harvesting operation.
F-9.5	Water use SOPs address condition and maintenance of water-delivery system.	**R**	•	✓				
F-9.6	If applicable to the specific commodity, water use SOPs address control of wash water temperature.	**R**					✓	Wash water is not used during harvest and post-harvest activities.
F-10	**Containers, Bins and Packaging Materials**							
F-10.1	Operation has written policy regarding storage of harvesting containers.	**WP**					✓	Harvesting containers are not stored by this operation.
F-10.2	Operation has written policy regarding inspection of food contact containers prior to use.	**WP**		✓				

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-10.3	Operation has written policy regarding acceptable harvesting containers.	**WP**		✓				
F-10.4	Operation has written policy prohibiting use of harvest containers for non-harvest purposes.	**WP**	●	✓				
F-11	**Field Packaging and Handling**							
F-11.1	Operation shall have a written policy that visibly contaminated, damaged or decayed produce is not harvested, or is culled.	**WP**	●	✓				
F-11.2	Product that contacts the ground shall not be harvested unless the product normally grows in contact with the ground.	**WP**	●	✓				Operation produces tree fruit that is grown above ground. Policy states never pick fruit off the ground. Once fruit hits the ground it must stay on the ground.
F-11.3	Harvest procedures shall include measures to inspect for and remove physical hazards.			✓				

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-11.4	Cloths, towels, or other cleaning materials that pose a risk of cross-contamination shall not be used to wipe produce, unless risk mitigation procedures are in place.			✓				Clothes, towels, or other cleaning materials are not required by this operation. If used, operation follows cloths and towels policy.
F-11.5	Packaging materials shall be appropriate for their intended use.		●				✓	Packaging materials are not used in this operation.
F-11.6	Packaging shall be stored in a manner that minimizes contamination.						✓	Packaging materials are not used in this operation.
F-11.7	Operation has written policy regarding whether packaging materials are permitted in direct contact with the soil.	**WP**					✓	Packaging materials are not used in this operation.
F-11.8.a	The operation has implemented a product release procedure.	**WP, R**		✓				Operation has a product Release Procedures checklist. Auditor verified records on file.
F-12	**Post-Harvest Handling and Storage (Field Prior to Storage or Packinghouse)**							
F-12.1	Harvested produce is handled in a manner such that it is not likely to become contaminated.		●	✓				

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
F-12.1.a	When product is field packed, collection, storage, and distribution points are maintained in a clean and hygienic condition.						✓	Packaging materials are not used in this operation.
F-12.2	Materials that come in contact with the produce shall be clean and in good repair.	**WP, R**	•	✓				
F-13	**Equipment Sanitation and Maintenance**							
F-13.1	The operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e.g., trailer).	**WP, R**	•	✓				Operation has a conveyance or trailer checklist. Auditor verified records on file.
F-13.2	Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce.			✓				
Code Key: A=Assessment of Risk; WP = Written Policy/Procedure/Plan; R = Record								
Additional Auditor Comments:								

Name of Auditee:				* Borton & Sons, Inc. / Flat Top Ranch, LLC / Mesa Rock Ranch				
Date of Audit:				June 18,2026				
Req. #	**Requirement**	**DOC**	**MAN**	**C**	**CAN**	**IAR**	**NA**	**Auditor Comments**
Remarks F-4.3 - continued, indicate <126 MPN/100 ML. Drinking water tests from 6/5/2024 were negative for E coli and total coliforms								