

**Why and how
UDAF BECAME
INVOLVED WITH**

**USDA & Federal-State Audit
Program**

**Quality Assurance:
Good Agricultural Practices**



Good Agriculture Practices

GAP's

Good Handling Practices

GHP's

Quality Assurance

Is your food safe?



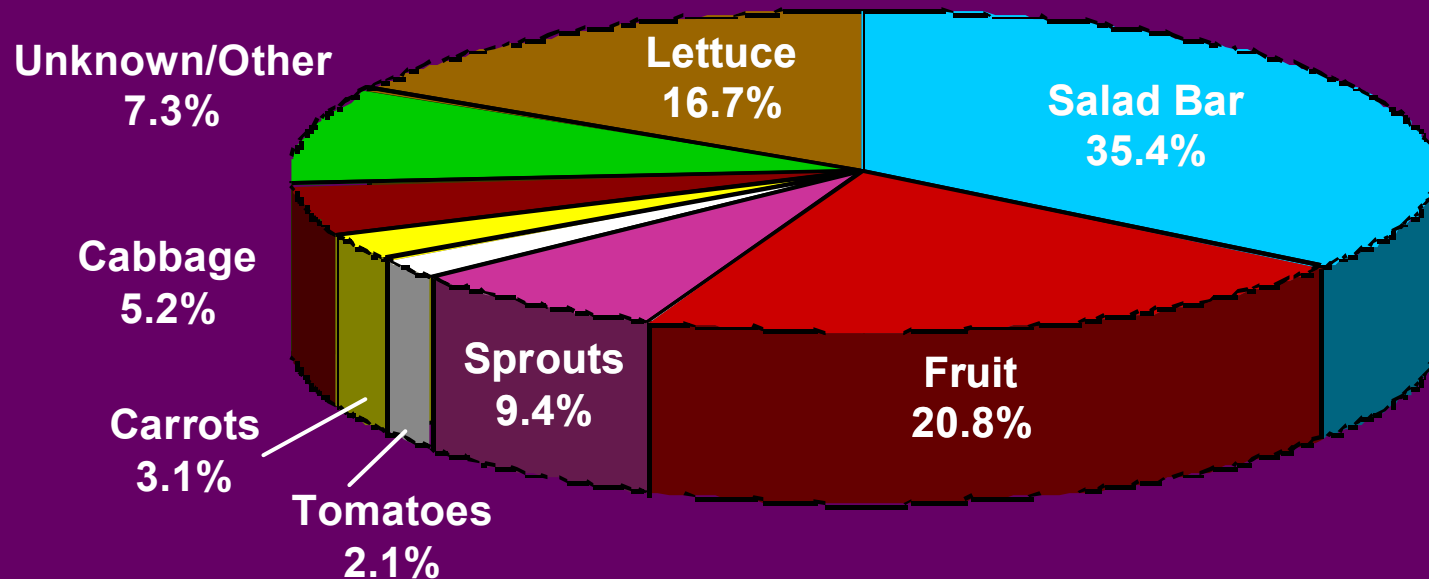
Fruit and Vegetable Consumption

Between 1970 - 1997, the U.S. per capita consumption of fruits and vegetables increased 24 % !



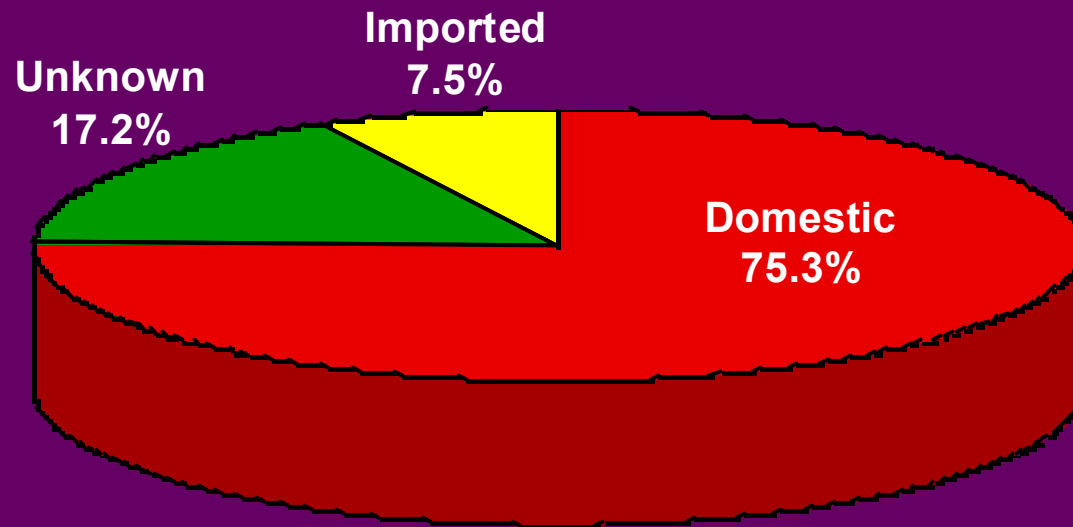
577 lbs to 718 lbs per year

US Produce Outbreaks: 1990 - 1998



Source: CDC Foodborne outbreak surveillance system

Fruit and Vegetable Outbreaks by Origin of Produce: 1990 - 1998



Source: CDC Foodborne outbreak surveillance system

“I can always wash the produce before I eat it or sell it”

- **Preliminary studies in strawberries and apples indicate that once the fruit is contaminated, the pathogens are difficult to remove.**
- **Prevent contamination.**
- **Control multiplication.**



PREVENTION is the Key to Reducing
Microbial Contamination
of Fresh Fruits and Vegetables

What Can We Do To Minimize the Risks?

Focus on risk reduction, not risk elimination.

“Current technologies cannot eliminate all potential food safety hazards associated with fresh produce that will be eaten raw.”

*Guide to Minimize Microbial Food
Safety Hazards for Fresh Fruits and Vegetables*

Good Agricultural Practices to Reduce Risks of Microbial Contamination



Contamination With Microbial Pathogens: Where Can It Occur?

- **In fields or orchards**
- **During harvesting and transport**
- **During processing or packing**
- **In distribution and marketing**
- **In restaurants and food service facilities**
- **In the home**

FARM to FORK

WHERE DO WE START?

- **In fields or orchards**
- **During harvesting and transport**
- **During processing or packing**

FARM to FORK

UDAF GAP/GHP HISTORY

- **February 2002 Onion meeting**
- **Charlie Black challenge to have third party (GAP's & GHP's)**
 - **Large grocery stores**
 - **Large fast food chains**
 - **asking for them**
- **Asked UDAF for help**

UDAF GAP/GHP HISTORY

- **Special Onion committee formed**
 - **Utah Onion Board**
 - **UDAF**
 - **USU Extension**
 - **Utah Farm Bureau offered to help**

- **Third party auditing already being done**
 - **Utah Onion - Syracuse**
 - **Hines - Layton**
 - **McMillins on processed cherries**
- **Private companies hired to do audits / extra costs**
- **USDA has similar program / UDAF look into**

UDAF GAP/GHP HISTORY

- **Special money from Utah Ag. Promotion Assistance Grant Program**
- **Utah Onion Board / UDAF**
- **Developed Utah Plan**
- **Farm Bureau helping manage money**

Grant moneys help program

- **UDAF employees / Certification**
 - **Training for 3rd Party auditors**
 - **Time and expertise**
- **USU Extension help educate**
 - **Education Program for Growers**
 - **Develop operating procedures manuals**

Where is the program now?

- **USDA Requirements for UDAF employees**
 - **1. Have current Fruit and vegetable license**
 - **2. Receive 24 hours of audit class training**
 - **3. Conduct three official Audit with a licensed auditor**
 - **Done last week**

Where is 3rd Party auditors?

- **1. 10 UDAF employees have current Fruit and vegetable license**
- **2. 10 UDAF employees received 24 hours training on August 20-22, 2002**
- **3. 2 shipping point shed audited**
- **both are certified**

FY2003 3rd Party audits

- **1. UDAF has employees licensed to do audit**
 - **Shipping Point Shed**
 - **Fruit and vegetables Growers**
- **2. Always a walk through before official audit**
- **3. SYSCO has approved USDA third party audits**

Grant moneys help program

- **USU Extension help educate**
 - **Education Program for Growers**
 - **Develop operating procedures manuals**
- **Scope / part of the Audit**
 - **Matrices / questions pertaining to your operation**

USDA & Federal-State Audit Program

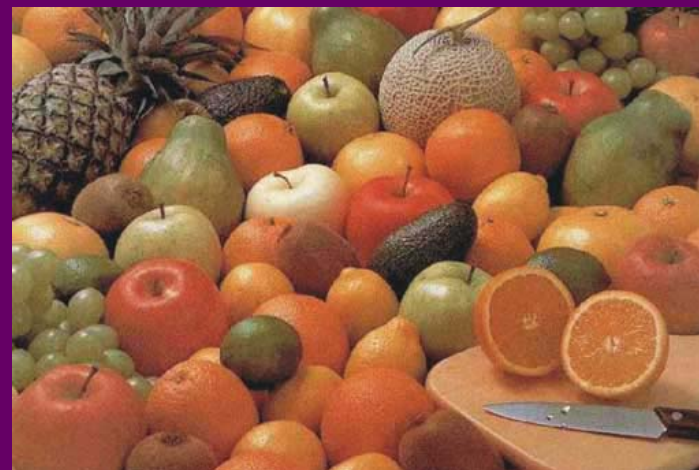
Quality Assurance:
Good Agricultural Practices

U.S. Department of Agriculture
&
Federal-State Inspection Service



Mission Statement

To provide a uniformly applied national auditing program for the U.S. fresh produce industry for purposes of verification with good agricultural and good handling practices



Topics of “The Guide”

- **Water**
- **Manure & Municipal Bio-Solids**
- **Worker Health & Hygiene**
- **Field Sanitation**
- **Packing Facility**
- **Transportation**
- **Traceback**



Water

Wherever water comes into contact with fresh produce, its quality dictates the potential for pathogen contamination

- **Agricultural Water**
- **Processing Water**
- **Cooling Operations**



Manure & Municipal Bio-Solids

Properly treated manure or bio-solids can be an effective and safe fertilizer

- **Manure**
 - Domestic & wild animals in growing/harvesting areas



Worker Health & Hygiene

Infected employees who work with fresh produce increase the risk of transmitting foodborne illness

- Hygienic practices
- Diseases
- Injuries
- Sanitary facilities



Field Sanitation

Fresh produce may become contaminated during pre-harvest and harvest activities from contact with soil, fertilizers, water, workers, and harvesting equipment

- **Clean:**

- **Equipment**
- **Containers**



Packing Facility

Maintain packing facilities in good condition to reduce the potential for microbial contamination

- **Clean:**
 - **Equipment**
 - **Packing areas**
- **Pest control**



Transportation

Proper transport of fresh produce will help reduce the potential for microbial contamination

- **Loading crew hygiene**
- **Clean vehicles**
- **Temperatures**
- **Loading Damage**



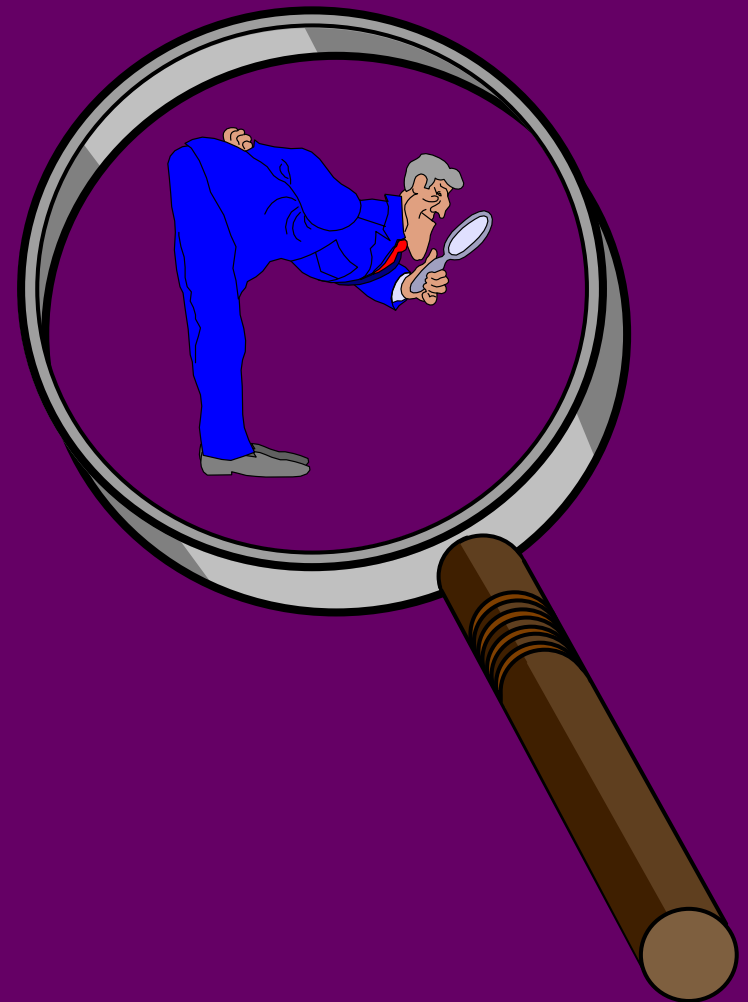
Traceback

The ability to identify the source of a product can serve as an important complement to good agricultural and management practices

- **Tracking processes**



Once good agricultural and management practices are in place, ensure that the process is working correctly. Without accountability, the best efforts to minimize microbial contamination are subject to failure



Audit Details

- Purpose
- Authority to Conduct
- When to Audit
- Frequency
- Objective
- Scope



Purpose of the Audit

**To provide customers and the public
with the assurance that company
established and published methods are
being followed**



Authority to Conduct an Audit

- **Authority to conduct comes from**
 - **USDA regulations**
 - **Company request**



When To Audit

When the maximum amount of information needed to confirm compliance with the GAP/GHP plan can be obtained

- **During Packing**
- **During Harvest**



Frequency of Audits

- At present, a minimum of once per year



Objective of the Audit

Provide management with compliance information pertinent to their GAP/GHP specifications



Planning for the Audit

- **Scope**
- **Checklist**
- **Company Specifications**
- **Planning is VITAL!**
- **If not applicable not scored**



Scope of the Audit

- **Crop Production**
- **Field Harvest & Field Packing**
- **House Packing**
- **Storage**
- **Transportation**
- **Traceability**



Crop Production

- **Water Sources**
- **Water Distribution**
- **Contamination Potential**
- **Sewage Treatment**
- **Animals and Manure**
- **Municipal Bio-solids**
- **Land Use History**



Packing - Field & Harvest

- **Worker Sanitation & Hygiene**
 - **Water**
 - **Sanitary facilities**
- **Harvesting & Transportation Methods**
 - **Trucks, tractors, trailers**
 - **Use of water in harvest**



Packing House

- General Food Safety Prevention
- Receiving
- Washing/Packing Lines
- Worker Health & Hygiene
- Packing House General Housekeeping



Storage

- Containers & Pallets
- Pest Control
- Ice
- Coolers or Refrigeration Units



Transportation

- **Loading Docks**
 - **Worker Sanitation**
 - **Visitor Sanitation**
 - **Lift Trucks**
 - **Transportation Trucks**

TRAILER PRE-LOADING CHECK LIST

If there is **NO** wall, floor or chute damage, the trailer clean & odor free, pre-cooled & load locks are available.
NOTE: OK

Problem	Notification	Remedy
Wall Damage	Not necessary	None. Continue loading
Floor Damage	Not necessary	None. Continue loading
Chute Damage	Not necessary	None. Continue loading
Dirty Floor	Shipping office / Driver	Sweep & re-load
Odors	Shipping office / Driver	Coffee & re-load
Hot Trailer	Shipping office / Driver	Pre-cool, re-load
No Load locks available	Shipping office	Brace if possible

THERE IS NO NEED TO MAKE A NOTE ON A REPAIRED HOLE.



Traceability

- **PLI**
- **Bar Coding**
- **Sequential Numbering**
- **Other**
 - **By Pallet**
 - **By Container**



Checklist /Company Specifications

- **Does the Checklist adequately cover the specifications?**
- **Can we audit the specifications?**



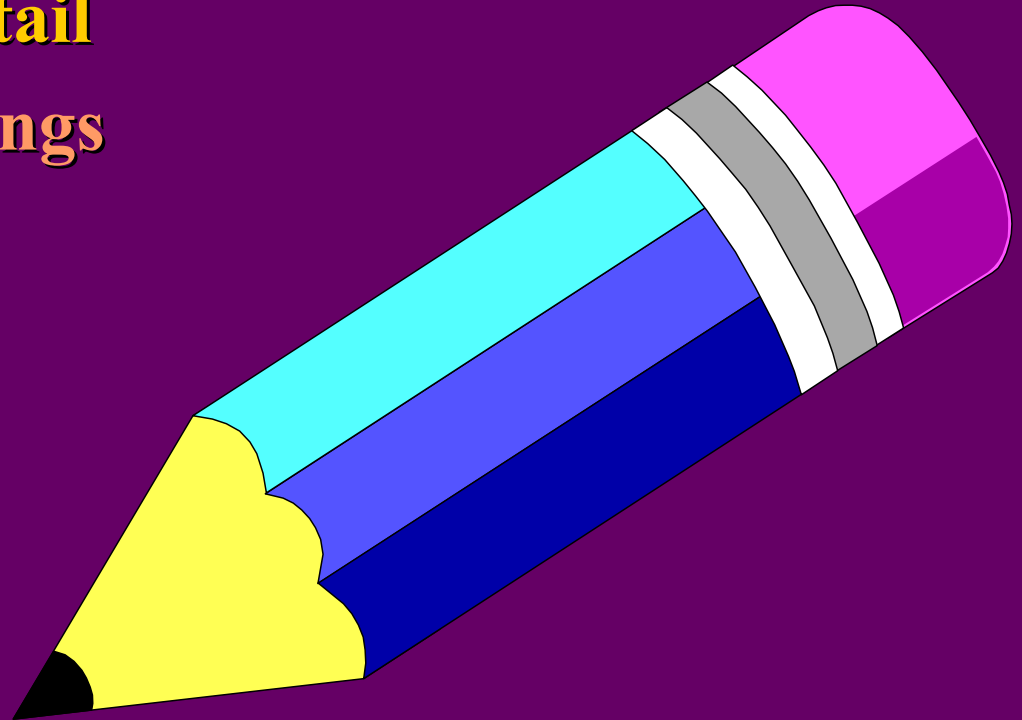
Implementing the Audit

- **Observation of.....**
 - **Applicable Premises, Processes, Equipment**
- **Review of**
 - **Documentation**
- **Interviewing of.....**
 - **Personnel**



Reporting Audit Results

- **Use Checklist as a guide**
 - **Go over in detail**
 - **Explain Findings**
 - **Explain Non-Conformities**



Bottom Line Have:

- **OFFICAL DOCUMENTED FOOD SAFETY PROGRAM.**
- **Designated someone to implement & oversee the safety program.**
- **Design ways to document and record you activities.**
- **Have annual inspection.**



**OFFICAL
DOCUMENTED
FOOD SAFETY
PROGRAM**



**The booklet
will
contain
your
company
or
farms
standard
operating
procedures**

Scope / parts of the Audit

- **General Questions**
- **Crop Production**
- **Field Harvest & Field Packing**
- **Traceability**



Crop Production

- **Water Sources**
- **Water Distribution**
- **Contamination Potential**
- **Sewage Treatment**
- **Animals and Manure**
- **Municipal Bio-solids**
- **Land Use History**



Packing - Field & Harvest

- **Worker Sanitation & Hygiene**
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UDAF willing to come and talk to one or groups

- ***VOLUNTARY PROGRAM***
- **How the program works?**
- **How will it effect your operation?**
- **We can do a walk thru and help you?**



Questions ???

Please see display

Handouts

