Farm GAP Audit Checklist (US)

Quality Control | US

DATE	FARM / OPERATION	AUDITOR	COMMODITY
____ / ____ / _____			

AGRICULTURAL WATER

	OK	NOT OK
Water source identified and assessed	○	○
Water testing per FSMA schedule *FSMA Produce Safety Rule 21 CFR 112 Subpart E*	○	○
Generic E. coli results within standard	○	○

Post-harvest water monitored / treated ☐ OK ☐ Not OK ☐ N/A

	OK	NOT OK
Water source protected from contamination	○	○
Water records maintained	○	○

BIOLOGICAL SOIL AMENDMENTS

	OK	NOT OK	N/A
BSAAO treated per FSMA standards *Biological Soil Amendments of Animal Origin*	○	○	○
Composting time/temp met (131°F/15 days)	○	○	○
Application-to-harvest intervals met	○	○	○

	OK	NOT OK
Adjacent land use assessed (AFO/CAFO)	○	○
Domestic / wild animal intrusion minimized	○	○
Records of amendments maintained	○	○

WORKER HEALTH & HYGIENE

	OK	NOT OK
Toilet facilities within ¼ mile of workers	○	○
Handwashing stations stocked and accessible	○	○
Workers trained in food safety / hygiene *FSMA 21 CFR 112 Subpart C*	○	○

	OK	NOT OK
Illness / injury reporting policy in place	○	○
No eating / smoking in harvest areas	○	○
Clean drinking water provided	○	○

HARVESTING & FIELD PACKING

	OK	NOT OK
Harvest containers clean and food-grade	○	○
Harvest tools sanitized between lots	○	○
Dropped product disposed, not mixed	○	○

Field packing on clean surfaces ☐ OK ☐ Not OK ☐ N/A

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	OK	NOT OK
Rapid cooling initiated	○	○
Lot identification at harvest	○	○

PACKING FACILITY & STORAGE

	OK	NOT OK	N/A
Facility clean and maintained	○	○	○
Pest control program in place	○	○	○
Cold storage at target temp (°F)	○	○	○

Chemicals stored separately ☐ OK ☐ Not OK

Loading dock clean ☐ OK ☐ Not OK ☐ N/A

Product stored on pallets, not floor ☐ OK ☐ Not OK

TRACEABILITY & RECORDS

	OK	NOT OK		OK	NOT OK
One-up / one-back traceability	○	○	Training records on file	○	○
Pesticide application records	○	○	Mock recall completed annually	○	○
Harvest and shipping records	○	○	Records retained 2+ years	○	○

AUDIT SUMMARY

Overall GAP/GHP compliance ☐ Compliant ☐ Minor issues ☐ Major non-conformances

Findings and corrective actions

Auditor signature _____

Farm manager signature _____

Notes

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