

# Good Agricultural Practices Plan & Policy

This is a food safety and security program which incorporates USDA GAP (Good Agricultural Practices) and has been accepted and adopted by this farming operation.

DV Custom Farming, LLC.  
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Bakersfield, CA 93307  
(661) 858-2888

This GAP Policy covers the following entities:

Donald Valpredo Farms  
Val-Mar Farms  
Harris Farms  
Country Sweet Produce  
Country Sweet  
MNA Trust  
Val-Mar Farming  
Michael Valpredo Farms

Date: January 1, 2009

There is a designated coordinator for implementation and oversight of the food safety and security program.

**Coordinator Name: Tammy Bowen**

This food safety and security program is supplied to all staff and can be found at [www.valpredofarms.com](http://www.valpredofarms.com)

## **Hygiene, Safety, Illness**

- 1) Food safety and security is very important to this farming operation. This food safety and security program states policy and is part of the overall effort of this farming operation towards producing a healthy and safe product.
- 2) Potable water is available to all workers and is verified by testing as prescribed by USDA GAP requirements: semi annually for well water or more frequently for surface water (municipal water is tested and confirmed potable by the municipality).
- 3) Staff will receive training on proper sanitation and hygiene practices. Hand washing is an important part of food safety. All workers are trained on proper hand washing. Workers are instructed and it is required and expected that hand washing will be done before starting work, after each absence from work, and when hands become soiled or contaminated. All staff are instructed and expected to remove unsecured jewelry before work. All employees and all visitors to the farming operation are required to follow this policy of removing unsecured jewelry.
- 4) This farming operation provides at least one toilet facility and one hand washing facility for each 20 employees or fractions thereof. Lavatories are provided with potable water, hand soap, and single use towels. These facilities are clean, well maintained and have proper signage instructing employees to wash their hands before beginning or returning to work. These facilities are serviced and cleaned on a regular basis and a record is kept of this activity. All septic systems on this farming operation are in good working order. All employees and all visitors to the farming operation are required to follow proper sanitation and hygiene practices. Should this farming operation employ more than 10 workers on any given day, the number, and placement of field sanitation units will comply with applicable state and/or federal regulations. Field sanitation units will have the same supplies as permanent toilet and lavatories facilities. These field sanitation units will be cleaned and serviced on a scheduled basis (weekly or more frequently depending on use) and will be at a location that minimizes the potential risk for produce contamination. DV Custom Field Supervisors will check the Field Sanitation Units daily during harvest season to make sure Units are being cleaned and serviced properly. Field sanitation units will never be located in a production field. Field sanitation units will be directly accessible for servicing and directly accessible in the event of a spill or major leak.
- 5) Should a field sanitation unit leak or spill, workers will cease operation immediately. A 5' barrier shall be placed around the contaminated site. Any affected produce will be disposed of through regular disposal avenues typically used by the farming operation for trash removal. All effort will be made to insure the contaminated produce does not enter the food chain. Workers are instructed and expected to report such leaks or spills to their supervisors.
- 6) There is no eating or chewing food, no chewing gum, no using tobacco, and no drinking beverages in the areas while produce is being handled. During food handling, habits such as spitting is prohibited.
- 7) No children under the age of 5 shall be permitted into any field during or after harvesting.

8) Workers are excluded from operations if they have diarrhea, an illness or open lesion (boil, sore, infected wound). Workers are instructed and expected to report such health conditions to their supervisors. Unhealthy conditions such as respiratory or gastrointestinal complications (e.g., head cold, sinus infection, bronchial or lung disorders, diarrhea, etc.) should be reported to the supervisor. Any person exhibiting any of these conditions should not be harvesting crops.

9) Should workers become injured on the job, they must seek first aid help. Injuries include but are not limited to cuts, abrasions or other injuries. Injuries such as cuts, burns, boils, and skin eruptions, sores, infected wounds, etc., should be reported to the supervisor. Any person with exposed boils, sores, infected wounds or any other source of abnormal contamination should not be harvesting crops. All bandages must be covered with a non-porous covering such as latex or plastic gloves. A first aid box is present and available for staff use. Should the food product or food handling contact surfaces come into contact with blood or other body fluids, workers will cease operation immediately. The contaminated food surfaces must be thoroughly cleaned and properly disinfested, preferably with a quaternary ammonium product. Any affected produce will be disposed of through regular disposal avenues typically used by the farming operation for trash removal. All effort will be made to insure the contaminated produce does not enter the food chain.

### **Chemicals, Soils, Amendments**

1) On this farming operation, growth regulators and fertilizers are applied by licensed operators.

2) If irrigation water is used on the farming operation, it is potable and is properly tested. Irrigation water sources are protected from stock and other pollution sources. The sources of irrigation water and the type of irrigation used on this farming operation are duly recorded.

3) This farming operation is farther than    mile from a municipal or commercial sewage treatment facility or a waste material landfill and there is no fowl, feedlot or livestock production facility within 2 miles of the farm. All reasonable effort is made to keep livestock and wild animals farther than 200 feet from a water source used for irrigation. The farming operation is such that wild or domestic animal entry into crop production areas is infrequent. The crop production area will be monitored for signs of the presence of wild or domestic animals. Should it become necessary, active measures to deter entry such a placement of animal repellent scents or similar act will be used near the points of wild or domestic animal entry but the repellants would not be in the production field.

4) Raw manure is not used as a soil amendment. Should practices change and raw manure used as a soil amendment, it will be incorporated at least two weeks prior to planting and a minimum of 120 days prior to harvest. All rates, dates and locations of raw manure applications will be documented.

5) Should manure or bio-solids be used, it will be properly treated, composted or exposed to environmental conditions that would lower the expected level of pathogens proper and documentation will be kept. Should manure or bio-solids be stored, barriers or physical containment will be utilized to secure the storage and they will be tested to ensure microbial contaminants are not present. Should

manure or bio-solids be stored near crop production areas it will be covered and contained to avoid contamination of crops, equipment and to prevent rodent etc entry. Untreated manure or bio-solids, should they be present on this farming operation, will be stored with barriers or physical containment and covered to avoid contaminating equipment and to prevent rodent etc entry

6) The land used by this farming operation has not been used to dump livestock or other waste.

7) The land used by this farming operation has not been subjected to flooding. Should the land used by this farming operation be subjected to flooding, the land will be tested to ensure microbial contaminants are not present.

8) Chemicals come in various forms and can affect those exposed in different ways. A chemical can take the form of a mist, vapor, liquid, dust, fume or gas. The type of chemical, the way it is used, and the form that it takes determine its effect and what should be done to avoid harmful exposure. Some basic safety precautions should be understood and followed including:

- Know what to do in an emergency. If there is a leak or spill, keep away from the area, unless you know what the chemical is and how to safely clean it up. Know where your emergency protective equipment and supplies are kept and how to use them.
- Use appropriate protective clothing and equipment (glasses, aprons, boots, gloves, etc.) as required or as necessary.
- If the clothing becomes contaminated by the chemical, shower or wash the skin areas exposed. Change and decontaminate clothing (or dispose of clothing if it is designed as single use).
- Do not take contaminated clothing home to be laundered because by doing so, it could expose family members to the contaminate.
- When working with chemicals, always wash hands thoroughly before eating. If necessary, shower and change clothes before going home.
- Never take food into the work area where chemicals are being used or stored.
- If work will be done in an area where there is a possibility of exposure to toxic substances, use a buddy system or establish an emergency communication system. A worker can be dangerously exposed or overcome by a chemical and need immediate assistance.
- Keep the workplace clean to reduce the risk of contamination. Where possible, wipe up and absorb the contaminant, using proper protective equipment as required. Clean up spills immediately and dispose of contaminated material properly. When some chemicals a vacuum is recommended for clean up rather than a broom or compressed air. The idea is to collect and confine the contaminant, not just spread it around.

9) Workers should know the company's system for identifying hazardous chemicals. They should know and understand the specific health and safety hazards of the chemical with which they work and follow the recommended safety precautions. All workers should be trained in proper chemical storage and disposal procedures and know what to do for first aid and emergencies.

10) All chemicals will be stored at our chemical storage facility located in the north end of the shop on Le Gray road. Please make sure all chemicals in storage has the appropriate labels on them and are stored properly to avoid contamination.

## **Produce Handling**

- 1) It is instructed and expected that all tables, cutting material, knives, baskets, totes and all other harvesting containers as well as hand harvesting implements are cleaned and/or sanitized nightly prior to use. Workers are instructed to and it is expected that workers will not use harvesting containers, totes, etc. for carrying or storing non-produce items. Damaged or soiled containers will be properly repaired or disposed of. Under no conditions will any hazardous material containers be used for contact with produce. Heavily soiled containers will be cleaned. Harvesting equipment and/or machinery which comes into contact with produce will be kept as clean as practicable and in good repair.
- 2) Harvesting containers should be used for harvesting ONLY, if they have been used for anything other than harvesting they must be removed from the field and not used as a harvesting container in any form.
- 3) All loads taken from the field must be covered before being transported to their packing destination.
- 4) Light bulbs and glass on harvesting equipment are to be protected so as not to contaminate produce or fields in the case of breakage. Should glass break on harvesting equipment, workers will cease operation immediately. Any affected produce will be disposed of through regular disposal avenues typically used by the farming operation for trash removal. All effort will be made to insure the contaminated produce does not enter the food chain. Workers are instructed and expected to report such breakage to their supervisors.
- 5) Contamination by chemical, petroleum, or any other contaminating factor is a serious matter. All due diligence efforts are to be made to insure this contamination does not occur. Should contamination by chemical, petroleum, or any other contaminating factor occur on harvesting equipment, workers will cease operation immediately. Any affected produce will be disposed of through regular disposal avenues typically used by the farming operation for trash removal. All effort will be made to insure the contaminated produce does not enter the food chain. Workers are instructed and expected to report such contamination to their supervisors.
- 6) To further protect the produce from contamination during harvest, the crew will regularly inspect the harvested produce. Any foreign object (glass, metal, rocks or other matter not the harvested crop) will be removed. Workers are instructed and expected to report such foreign matter contamination to their supervisors. As much as practical, dirt and mud are removed from the produce outside the packing facility.
- 7) Trucks hauling produce are to be washed prior to being put into service and are to be kept clean during service. All Tractors entering the field will be checked for any leaks and cleaned before entering the field.

## **Containers, Pallets, Storage and Transport**

- 1) Pallets, pallet boxes, totes, bags, bins, cellars, storage rooms and packing containers are kept clean, stored properly and where appropriate, sufficiently sealed and protected from contamination by birds, rodents or other pests, soil, water or other known contaminants. Dirty containers will not be used and broken

pallets will be repaired so as not to contribute foreign material into the product. The harvested product is not to be stored out of doors in totes, trucks, bins or any other container, or in bulk on the ground. Should the harvested product be stored out of doors it will be covered to protect it from contamination. Proactive measures are taken to exclude pests or animals from packing and storage facilities. These measures may include bird tape, screens or wind curtains. The storage facilities are to be sufficiently sealed or isolated so they are protected from external contamination such as wandering animals. Dogs, cats or other domestic animals are not permitted inside the packing and storage facilities.

2) Field harvesting boxes shall be put together without touching the ground. If any box is contaminated by the ground it will be disposed of and not used. The boxes will then be put on harvesting wheel barrels and taken to the field to have product placed in them. They will then be placed on pallets and placed into the truck for transfer to the storage facility. At no time should the boxes come in contact with the ground.

3) This farming operation has established an organized pest control program. A pest control log will be maintained that indicates the dates of inspection, the inspection report and any steps taken to eliminate any problems if present. Poison bait, should it be used, will not be located inside the facility. Only traps or nonpoisonous baits will be permitted inside the facility should they be needed. Any area where bait or traps are set out or areas routinely affected will be frequently monitored. Any and all bait or traps will be marked to be easily visible and individually identifiable. Time permitting, a map of the premises will be maintained indicating the location and individual identifier of any and all bait and traps.

4) The packing and storage facilities will be maintained such that loose insulation or other building materials will not be protruding from the walls. Cracks and crevices, should they be present, will be filled as much as possible. The facility will be well maintained and, as much as practicable, kept free of visible debris, soil and the like. Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product. The storage facility is to be inspected and assured to be free of foreign material prior to loading with product and the results recorded. Non- food grade substances such as paints, lubricants, pesticides and the like are not stored in close proximity to the product. Likewise the trailers etc to be used for hauling the produce are kept in good physical condition, acceptably clean and odor free. Should a refrigeration unit be required on the trailer, it must be sufficient in size and properly working. Trailers are to be inspected before loading any produce into them. Produce is only to be shipped with like produce. Produce will be loaded into the trailer with the utmost care to prevent damage and contamination. Should load shifting be an issue in the transport, all reasonable steps will be taken to prevent any shifting of the load during transit.

5) Should ice (manufactured on site or not) or cold water be used for cooling in this farming operation, the source of the water will be potable and the ice or cold water will be manufactured, transported and stored under sanitary conditions. Should ice (manufactured on site or not) be used for cooling in this farming operation, there will be regularly scheduled cleaning and sanitizing of the ice production facility (if on site), ice storage facility and any ice handling or transportation equipment. Sanitary conditions will be maintained in all areas where ice is manufactured, transported or stored.

6) Should refrigeration systems be used to store produce, the temperature will be maintained at the recommended temperature for that produce. Should refrigeration systems be used to store produce, temperatures will be regularly checked and recorded in a log. The thermometer(s) used to take the temperature will be regularly checked for accuracy. If this is not done by the computer monitoring system automatically, a log will be kept.

### **Environmental Assessments**

- 1) The DVC representative shall perform a Pre-Season Assessment on the production field prior to the planting of the crop.
- 2) A DVC Designee shall perform a Pre-Harvest Assessment on the production field one week prior to the harvesting of a crop.
- 3) The Harvest crew foreman shall perform a Daily Harvest Assessment on the production field on each day of harvest of a crop.

### **Agricultural Water**

- 1) Agricultural water will be tested for generic E coli twice – once prior to planting and once approximately one month before harvest.
- 2) If either water sample is positive for E coli (greater than 235 MPN/100ml water), a survey will be conducted to identify the cause of the contamination.
- 3) If contaminated water has been used on the crop, the crop shall be tested for E coli O157:H7 and Salmonella.
  - a. If the presence of either pathogen is detected, the crop cannot be used for human consumption in its current form. A Food Safety Assessment shall be conducted to determine the appropriate final use of the crop.

## **DVC Blood Contact Policy**

- 1) All ranch employees will notify their supervisor **IMMEDIATELY** at the sight of any blood or bleeding.
  
- 2) The employee bleeding will be given all first aid necessary to stop the bleeding and will be removed from the field if possible.
  
- 3) The General Manager will be alerted of the situation as soon as possible once the health of the associate has been taken care of.
  
- 4) All products that have been contaminated and all adjacent product will be isolated and destroyed.
  
- 5) All surfaces and containers contaminated by blood or that have come in contact with product(s) contaminated by blood will be immediately removed from the growing area and thoroughly cleaned and sanitized.
  
- 6) An incident report will be completed and filed.