

Lake Ag
Food Safety Plan/Policy
Harmonized GAP Plus +
Effective 3/1/2023

Braden Lake

06/09/2026

Signature of person responsible for food safety

Date

The information in this document is a true representation of the food safety conditions and practices followed or implemented at this location.

G - 1 Management Responsibility

G-1.1

Mission Statement:

Lake Ag is committed to producing safe products through good agricultural and good handling practices that focus on food safety and quality. We strive to prevent/minimize microbial contamination of fresh produce and take great pride in growing high-quality products. We strive for a strong trust in our relationship with our customers. Integrity is a strong foundation that we have built farming practices upon, and we adhere to strict guidelines to ensure our policies and goals have been met.

All employees are trained at a minimum in Food Safety Practices, Health & Hygiene policies including Food Defense. Personnel who have oversight or performance duties in the operation will be trained in Food Fraud. Training and policies will be communicated in a language understood by all employees. All employees are expected to follow these protocols relating to maintaining a food-safe environment. We are committed to purchasing the highest quality of seed, ensure safe, sound agricultural practices while growing, harvesting, and storing the crop until we deliver to our customers.

We enforce this by performing and implementing:

- *Job specific training*
- *Education*
- *Good Agricultural Practices*
- *Monitoring/observation practices*
- *Effective communication skills*
- *Record/document review and control*
- *Participation in a third-party auditing program*
- *Holding employees/workers accountable*

We encourage feedback from our employees and have created a proactive approach to encourage and promote a food safety culture that encompasses our growing and handling practices to ensure a safe and high-quality product.

Braden Lake, Manager

Braden Lake

(Sr. Management Signature)

G-1.1.a No more than 10 breaches of smoking and eating/drinking in unallowed areas per month or harvest. See “Corrective Action/Food Safety Incident” Form and/or “Employee Warning Form”. Braden, Brett, Jose, Riley, and Emillie will have access to these forms.

All employees will be trained in the operation’s Food Safety Practices prior to the beginning of harvest. The training will be followed by the workers answering a few questions verbally, to the instructor, on the policies they were trained in. All participants must sign a document stating that they participated in the training and understand their roles and responsibilities, otherwise they will not be allowed to begin work.

G-1.2 Management Roles & Responsibilities

Agricultural activities conducted at this site:	
Description of the agricultural activities conducted at this site: Lake Ag grows multiple crops. We deliver Potatoes to a variety of market channels, including fresh, dehydration, and frozen.	
Crop(s) grown on this property: (list acres owned, leased/rented, contracted, and/or consigned for each crop): See Crop Plan	
Crop(s)	Area Under Cultivation (acres)
Potatoes	2,419 acres
Total areas covered under this audit.	2,419 acres
Raw Product Storage(s) Buildings	Square Ft.
Maverick 1	13,731.52
Maverick 2	13,731.52
Maverick 3	13,731.52
Maverick 4	13,731.52
Rudy Jr	15,456.14
Old Yeller West	7,440.22
Old Yeller East Hansen	7,440.22
	20,824.45
KLR1	18,063.00
KLR 2	18,063.00
KLR 3	15,368.00
KLR 4	15,368.00

Additional crops documented on separate sheets if necessary. Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
--	--

Person(s) responsible for the food safety program at this location:		
Name / Position		Address
Braden Lake Owner/Food Safety		65 S 200 W, Burley, ID 83318
Telephone: 208-260-2258	Fax: 208-647-0280	E-mail: Braden@lakeagfarms.com
Alternate Contact(s)		
Name / Position		Address
Cam Waite – Risk Assessment Officer		149 W 500 S Rupert, ID 83350
Cell: 208-678-0688		camkriswaite@gmail.com
Name / Position		Address
Kim Searle – Alternate/Office Manager		65 S 200 W, Burley, ID 83318
Telephone: 208-647-0280		office@lakeagfarms.com

G-1.2 In the event of a food safety issue, employees will contact Braden Lake. If Braden Lake is not available, the employees will contact Brett Anderson. Key personnel with 24-hour contact information are available to employees. On-site and remote employees (If used) are aware of managements responsibility and authority in case of food safety emergencies.

G-1.2.a See chart below of Individuals with job functions and responsibilities related to activities that affect food safety.

Title	Food Safety Responsibilities	Training	Supervisor
<i>Braden Lake – Food Safety Manager</i>	Responsible for training and documentation of GAP standards.	GAP Training	NA

<i>Rod Lake, Braden Lake Owner/Manager</i>	Adhere to all training during harvest activities and assist in corrective actions as needed throughout the growing season. Supervision/training over sanitation of equipment and tools.	Basic Field Management. Basic Food & Harvesting Food Safety. Basic Chemical use and storage.	Food Safety Manager
<i>Seasonal/Harvest Employees</i>	Adhere to all training during harvest activities. Adhere to health and hygiene policies.	Basic Food Safety & Harvesting Food Safety	Food Safety Manager

G-1.3 Any employees who violate food safety protocols will be disciplined verbally. They may also be asked to receive additional food safety training. Repeated violations may result in termination of employment. We maintain a corrective action policy for food safety violations and use a corrective action form for personnel who violate established food safety policies or procedures.

G.2 The Food Safety Plan

G-2.1 Our food safety plan identifies all locations and products that apply to this plan. The plan describes physical, chemical, and biological hazards that could occur and procedures for controlling them including monitoring, verification, and recordkeeping, for the following areas: water, soil amendments, field sanitation, production environment, pest control, raw product storages, worker practices, Food Defense and Food Fraud. We began our food safety program on March 1, 2023

G-2.2 Our plan will include policies and procedures for how we keep our products safe and documentation that will verify we are implementing our plan. This food safety plan will be reviewed and revised at least yearly. Including when changes that affect the operation occur. **(Record)**

G-2.3 A list of approved suppliers that we do business with is on file. The list will be maintained by management, (Rod and Braden Lake/Owners). Incoming materials include any materials purchased for use for production of potatoes. This includes preventative maintenance and cleaning/sanitation supplies. A current list of suppliers that could impact food safety is on file.

List includes.

- Name of the supplier
- Type of materials that are supplied.
- Such as chemicals, soil enhancements, equipment, cleaning/sanitizing chemicals, etc. (ex. Wal-Mart, Costco, John Deer, Nutrien, IVI, Nutrient, Sprague Pest Control) **(Record)**

New G-2.4 A list of approved Service Providers that we do business with is on file. The list will be maintained by management, Rod and Braden Lake/Owners). This includes sanitation unit servicers, equipment technicians, sub-contracted applicators, etc. Monitoring, visual inspection and providing oversight have been implemented. A current list of suppliers that could impact food safety is on file. (Record)

G-2.4.a The processes for evaluating which input to purchase or contractor to use can be either a written analysis or a verbal. Supplies, ranging from office supplies, pest management, raw product storage areas (calibration, cleaning) to fuel and fertilizers. We generally shop around for the best deal. Again, we choose based upon product, price, service, historical relationships, etc. Monitoring, visual inspection and providing oversight are part of this written procedure on file. Corrective actions, including our product disposal system will be enacted to address actions if food safety violations have occurred from a supplier, including equipment that is in use. We use this same process for approving raw material suppliers and alternate sources. We review our suppliers on a continual basis and update the list as needed. Such as adding or removing a supplier from our program.

G.3 Documentation & Record Keeping

G-3.1 We keep records that show we are following our food safety plan. Records include the plan, policies, procedures, checklists, and records to verify plan is effective. Our records began in March 2023, the first year we have started our formal food safety plan. Employees have access to current, updated and amended documentation/records that are related to job specific responsibilities. Records comply with prevailing regulations.

G-3.2 Records to support the plan on file are kept at our office with controlled access. Some records may be temporarily stored in the Managers/Supervisors truck until it can be put into a file at the office and/or digitally scanned for storage purposes. Policy/program on file also notes digital and hard copies that are part of the program. Digital files are encrypted with passwords for security purposes. Records are available for inspection and access is limited to appropriate personnel who have responsibilities with the Food Safety Program. Including SDS files (MSDS), are available and easily assessable to employees.

G-3.3 Records/documents/logs shall be retained at a minimum for two years or as required by prevailing regulations.
(Record)

G-3.3.a Food Safety Plan, documentation, and all other records to support the program are Securely stored and effectively controlled. Documents/records are stored to meet customer requirements, or for a period exceeding the shelf-life of the food if customer requirements are not available. Hard copies are kept locked in the office and digital

data is backed up on a regular basis with encrypted passwords for security.

G.4 Worker Education & Training

G-4.1 Employees receive training in the Food Safety Policy, Food Safety procedures (Job Specific), sanitation and personal hygiene requirements. Training is performed for all personnel on the date of hire and an annual refresher course prior to harvest. All training records are available for review. **(Record)**
(Auditor will look for current dates and topics of training performed)

All our employees are trained so they understand:

- Farm Food Safety Policies and procedures. GAP/GMP (Job Specific)
- Employee Health & Hygiene Policies
- Jewelry Policies
- Designated eating areas
- Food Defense
- That they DO NOT come to work if they are sick/ill.
- Not to use harvest containers for carrying or storing non-produce items during harvest.
- That they must tell their supervisor if they have a bloody cut or other serious injury or if blood or other body fluids get onto produce, containers, or food surfaces.
- That they must report any type of product contamination from chemicals, petroleum, or pesticides.
- Physical contamination such as glass, rocks, or foreign material.
- Biological contamination such as a spill or leak from a toilet facility and/or serious hygiene practices in production areas.

G-4.2 Employees with supervisory food safety responsibilities have received training, and/or have sufficient on the job training/experience or have completed at least one adequate food safety course/workshop. **(PSA Certification, ISDA training, GAP Class etc.)**

G-4.3 All subcontractors/vendors including Auditors that enter production or storage areas must follow the same food safety procedures as employees. Signed documents will be available for review. **(Ex. Sign-in Sheet with GAP/GMP practices noted –Letters of Guarantee that note they understand & will implement GAP/GHP practices when they come onto the farm)**

Applicable documentation (see Folder G-3, G-4):
--

- Flow Chart/written log
- Food Safety Plan Review
- Approved Supplier List
- Approved Service Providers
- Employee Food Safety Training Document
- Supplier/Vendor Hygiene Document-Sign in Sheet

G.5 Sampling & Testing

We test the following for microorganisms in:

- Irrigation water
- Chemical/fertilizer dilution purposes
- Cleaning / Sanitizing of food contact surfaces. Including knives if in use.
- Raw Product Storage (Humidicelles/humidifiers)
- Drinking - hand washing (Employee Use)

G-5.1 Lab(s) that are certified to perform and analyze methods for detecting or quantifying the target organism. This includes Lab(s), that are GLP Certified, BAM, AOAC International or are participating in a proficiency testing program using scientifically valid methods. (Record-GLP, AOAC, ISO etc. including name of Lab)

G-5.2 Water samples are collected by our trained employees according to the lab instructions, and established procedures for each type of microbial test performed. All microbiological tests, including biological tests (if performed,) are on file. Results, and any action taken will be documented. We test our soil for nutrients and water is tested for Total Chloroform and E-Coli levels. All results for microbiological testing, including lab reports or certificates of analysis, shall be recorded and the records maintained for two years, or as required by prevailing regulation.
(Test(s)-Record)

G-5.3 All required testing will include test procedures and actions taken based on results. Product will not be distributed outside the operation's control until as many test results are obtained as time allows. (I.E. early harvest in July or August)
Our operation tests water used for the following areas on our farm.

- **Irrigation of product.**

This includes chemical and fertilizer dilution purposes. Corrective actions will be implemented for irrigation/chemical dilution purposes if water tests exceed established acceptance criteria of a maximum allowable limit of less than or equal to 576 MPN or

CFU/100 ml of detectable levels of generic E. coli for any single sample. A visual inspection of the well site, including the distribution of water systems such as canals, ditches, ponds, etc. for possible contamination issues. Re-testing of site, including the notification from local water authorities for assistance.

- **Ground wells** used for irrigation purposes are tested at the beginning of the season when water is first introduced to crops.
- **Surface water** (canals-ditches-holding ponds) used for irrigation are tested at a minimum of three times a year. After planting, (when water is first introduced), mid/peak-season and prior to harvest. We keep all microbial testing results either digitally or in our food safety binder/folder. The laboratory tests our water samples using a standard Total Coliform/E. coli test. We will keep these tests on file for a minimum of two years, or as required by prevailing regulations.

- **Employee Use.**

Drinking water and hand washing purposes.

Water for employee use must meet drinking water standards. Testing will be performed at a minimum annually. Visual inspection, re-testing of site, including the ground well may be subjected to a “Shock Chlorination” procedure.

- **Water that contacts harvested product and cleaning/sanitizing food contact equipment and containers.**

Post-harvest (raw product storage) cooling/humidity control for (humidicell/humidifiers), and water that is used to clean/sanitize food contact equipment and containers. We require that these areas meet drinking water standards for microbial content and be tested at least yearly. Visual inspection and re-testing of the site will be implemented if tests exceed acceptable levels. Including the ground well may be subjected to a “Shock Chlorination” procedure.

Applicable documentation (see Folder G-5):
<ul style="list-style-type: none">• GLP Certification from Lab• Sampling Protocol• Water tests for irrigation/chemical-fertilizer dilution/storages/employee use/sanitation purposes.

G.6 Traceability

G-6.1 We keep records of all agricultural inputs that are applied to our crops and can link them with every field and variety of potatoes. These include records for seed, farm inputs such as chemicals, and soil amendments. An annual trace back/forward exercise (mock recall) will be performed. We keep records for each sale that includes the quantity sold, date of delivery, the name of the buyer, and how we can contact them, in the event a recall is necessary. We can

- provide the following information on each load delivered; (Record)
- Farm name.
- Purchased Seed/Planting dates.
- Field name/ location. (at a minimum field name)
- Date(s) harvested.
- Destination of product.
- Storage ID/placement in storage if product is stored prior to packing.
- From storage to customer (scale tickets, settlement sheets etc.)

G-6.1.a N/A We do not use packaging or package product. We only provide bulk storage.

G-6.1.b N/A We do not use packaging or package products. We only provide bulk storage. We are not aware of the product being exported.

G-6.1.c N/A We are not a post-harvest operation and we do not supply products to a farm stand or CSA (Community Supported Agriculture) program.

Trace-back and Trace-forward exercise.

G-6.2 Once during each growing season, we will conduct a trace-back and trace-forward exercise. We verify that we can match each lot of potatoes sold to any of our buyers. We record purchased seed, planting dates, soil enhancements and chemical inputs applied to product throughout the growing season. Dates of harvest, number, and weight of loads of each product, with field names noted throughout the process. We also maintain a storage traceability program with field names identified and placement of product in storage. We verify who purchased the product by matching the buyer settlement information with the load-out sheet. This trace forward/back exercise, including the mock recall is performed within a (4 hour) established time frame with 100% reconciliation of product to customer. Records to verify and support each step of the exercise will be on file. (Record)

G-7.1, G-7.2 & G-7.3 NEW WP, & RECORD

Our food safety manager will carry out a recall in the event of a contamination issue on our farm. Including if there is a need to alert our customers. If we discovered a need to recall our product, we contact all our buyers/customers that purchased any affected product. We test our recall program once each year through a mock recall ensuring our product can be traced through a trace-back and trace-forward exercise as described in section G-6.2. We perform this task with our extensive traceability program we have on file.

If the potential health hazard is a physical or chemical rather than biological contamination, i.e. pieces of glass, metal, wood, contamination with petroleum

products or other chemical agents, the Food Safety Manager will attempt to get a sample of the physical hazard to assist in the internal investigation. The sample can be used in tracing the origin of the contamination, determining how the problem arose and developing procedures to mitigate future contamination.

Regardless of the nature of the potential health hazard (physical, chemical, or biological), the notification that a potentially widespread health hazard exists and is a concern to the FDA, State Health Department, or a customer, will trigger an internal investigation by Lake Ag's Recall Team.

Our recall team is as follows.

Braden Lake – Food Safety Manager/Owner- (Responsible person over recall program)
Braden Lake - Owner/Trainer/Alternate Food Safety
Hayley Soto – Food Safety Office/Alternate Food Safety
Appropriate regulatory agencies will be notified.
24-Hour Phone number is 208-260-2258.

- a) Determine the issue prompting the recall.
- b) Notify the Recall Team and gather additional information related to the product.
- c) Locate product.
- d) Notify customers & buyers.
- e) Contact emergency personnel as needed.
- f) Idaho State Department of Ag. (208-332-8670)

Recall Classifications (Based on the degree of health risks)

- **Class I:** A situation where serious adverse health conditions/consequences may result if product is consumed.
- **Class II:** Health hazard might exist, but the probability is poor.
- **Class III:** Consumption of the product is not likely to cause health problems.

Applicable documentation (see Folder G-6, G-7)
<ul style="list-style-type: none">• Records of Traceability Program• Traceback and trace forward exercise.• Records to support mock recall

G-8.1 Corrective Actions & Food Safety Incidents

G-8.1 If a food safety risk is discovered, we take corrective actions to solve the problem. We document the issue, the corrective action, the party responsible for correcting the problem, and any

improvements (if needed) to prevent future problems. Timelines to address issues are according to the severity of the risk or non-conformance with food safety requirements. Major within 48 hours, minor within one week. If items are to be purchased, more time is allotted. Risks will be addressed to ensure the product meets food safety requirements. **(Record)**

G-8.1.a Complaints will be evaluated and corrective actions will be recorded. Food Safety Manager/Supervisors will record incidents and corrective actions in the Corrective Action/Food Safety Incident Form. Logs will be available for review to prevent similar incidents and apply lessons learned to the program. **(Corrective Action Form and Food Safety Incident Form could be the same if identified differently on the form such as minor/major).**

Corrective action procedures will be immediately implemented to address the incident. Documentation will include who is responsible for addressing the issue, what the issue was, action performed to correct it, and additional action if needed. Including preventative measures to prevent incidents in the future. Documentation recorded and evaluated on a case-by-case basis. Corrective Action/Food Safety Incident Form will be used to document what, when, where, who and actions taken.

G-8.1.b A food safety incident record (we use our corrective action/food safety incident log), will be on file and reviewed to determine severity and risk. Employees are to report food safety issues immediately to appropriate personnel. Incidents which could lead to unsafe product are recorded and assessed based on the policies outlined (G-8.1) **(Record)**

G-8.2 Product that does not conform to food safety requirements will not be harvested or stored in raw product storages. When contamination occurs in the production/field site, the area is flagged so product is not harvested and will be disposed of to eliminate cross-contamination or commingling that may occur. Employees are instructed to dispose of any product that has become contaminated by any physical, chemical and/or biological hazards. Incidents are to immediately be reported to Jose, Brett or Braden for immediate disposal.

G-9.1 Self-Audits

G-9.1 Our farm performs an annual internal self-audit during the growing season. All aspects of the operations food safety plan are reviewed, and we record any corrective actions that may have been needed. We use the Harmonized GAP Plus+ Standard checklist. **(Record)**

Applicable documentation (see Folders G-8, G-9):
<ul style="list-style-type: none">• Corrective Action Form• Annual Self-Audit

G.10 Worker Health/Hygiene & Toilet/Handwashing Facilities

- G-10.1 We hire a third party to supply and monitor portable toilets and hand-washing facilities as required under OSHA farm standards. They are within an acceptable distance of all employee workstations. If workers without access to a vehicle are more than 5 min walking distance from a restroom, a portable restroom will be provided in their immediate work area. The portable restroom will be in an area that will minimize exposure to the commodity. Supervisors require that workers use the hand- washing stations after using the toilets and any time their hands might have become contaminated as specified below.
- G-10.2 Our worker-training program includes the requirement to wash hands before beginning or returning to work, after using the toilet, after eating and smoking, and after handling chemicals or other contaminated materials. Supervisors watch our workers continually to make sure they are using proper sanitary practices. Any worker that does not follow acceptable sanitary practices is verbally corrected and retrained as needed. The employees' disciplinary program is strictly enforced to ensure the safety of the product. Copies of signed food safety policies, including retraining, are on file. This includes full- time, remote personnel, and seasonal employees. All employees must sign a new policy sheet every year. Health and hygiene policies also apply to anyone else who enters crop production areas including employees, vendors, visitors, product inspectors, and auditors.
- G-10.3 We rent portable toilets from a company that specializes in this service. Toilet facilities are ventilated, screened, and have self-closing doors that can be closed and latched from the inside. Portable restrooms will be in an area that is low risk to the commodity and are accessible for servicing.
- G-10.4 Toilets shall be of an adequate number for the number of workers and accessible to employees. One sanitation unit is available for 10-15 employees....2 units for 16-35 employees etc.
- G-10.5 The practice of disposing of used toilet tissue on the floor, in trash receptacles or in boxes is strictly prohibited.
- G-10.6 Our portable toilets are serviced/cleaned on a regular basis by the rental provider and a written log is kept in the individual units or in a binder at the office. It consists of a sink/catch bucket, (or a rented unit), potable water, soap, and single-use towels, including a trash container. Gray water is plumbed/captured for disposal. The rental company will either fill hand-washing stations of water from our shops or cellars and/or provide a water test to assure water meets drinking water standards for microbial content. See water test on file. (Record)
- G-10.7 A written SOP response plan from the contracted Sanitation Company (Vendor) is on file. If a spill or leak of a sanitation unit/toilet facility occurs, we contact the service provider to clean up the spill. The area is contained until it is cleaned. Workers cannot use the facility until a supervisor has approved that it is ready to be re-opened. If a spill occurs, the Corrective Action/Food Safety Incident Form will be used to document what, when, where, who and what actions were taken. (Ex...See Four J & Western Waste cleanup Protocol)

G-10.8 Employees must wash their hands at any time when they may be a source of contamination. Hand washing stations are provided when employees are handling products. Handwashing shall be monitored by visible observation when possible and/or confirming use of handwashing resources such as single use towels and soap to verify adequate handwashing is occurring. Hand sanitizer alone is not an acceptable practice. Stations are properly supplied with soap and potable water for employee use, and farm managers/owners are responsible to ensure that portable toilets/wash stations are available and accessible.

G-10.9 Signs are posted near sanitation units/hand-washing stations instructing employees to wash their hands. Signs and/or pictures are appropriate in language to clearly communicate requirements to all employees.

G-10.10 We require workers to start their workday in clean clothing. If we observe that their clothes are visibly soiled, we require them to change into cleaner clothes before starting work. Clothing, including footwear, shall be effectively maintained, and worn to protect the product from risk of contamination. We believe that our hand-washing training and enforcement is adequate to prevent hand-to-food contamination.

G-10.11 Wearing gloves is recommended for all employees who come in direct contact with the product but is not required. The purpose of gloves is to protect the product from contamination as well as the workers from getting dirty or sore hands. Gloves are reusable and made of materials that will not cross-contaminate the product. If the employee decides to wear gloves, our policy is as follows: Employees are responsible for keeping them clean. Gloves shall not be taken into portable sanitation units or bathrooms where contamination can occur. While using the restrooms, gloves should be kept in a clean place. Gloves shall be kept reasonably clean, free from holes, torn, or contaminated from oils, chemicals, or any substance that could pose a food safety concern. Employees should store gloves in their cars when not in use. Employees are responsible for obtaining new gloves if theirs are worn out or become contaminated. (Type of glove used and policy to use gloves sanitarily /safely should be noted in plan)

G-10.12 A designated area will be established next to the sanitation units/wash-stations for employees to place their gloves or other protective equipment upon entering the restroom. (I.E. their cars)

G-10.13 Employees are not to wear jewelry, body piercings and other loose objects in crop handling areas such as clothing with rhinestones or other adornments that may come loose and fall from clothing is allowed. Jewelry includes watches, rings, earrings, necklaces, and any other decorative accessories that may contaminate the product. Fake eyelashes and/or fake fingernails, or personal electronics are allowed within the growing or harvesting areas. Non-removable jewelry needs to be reported to a supervisor for advisement on how to cover the jewelry or to be assigned to a different site for work to reduce risk of contamination. Employee(s) can wear devices necessary for medical reasons, or jewelry that identifies a medical issue. This needs to be approved by management.

G-10.14 Hair coverings are not required. Some employees may choose to wear hats or bandannas if they choose to.

G-10.15 All personal items must be stored away from crop production areas or raw product storages. Employees are to store personal items in their vehicles, or shop area away from product.

G-10.16 Smoking, eating, chewing gum, tobacco, vaping, and drinking, (other than water) are only allowed in their personal vehicles and areas that have been designated for break areas and must be at least 50 feet away from the product. If employees require food (e.g., cough drop, etc.) for medical conditions, employees can request an exemption to keep food nearby if the food is not eaten while handling the product. (Written medical note is needed for verification purposes) Spitting, urinating, or defecating is only allowed in the toilet facilities provided. This information is contained in our training program and our disciplinary policy is used to enforce this.

G-10.17 All break areas are away from the product so not to be a source of contamination to the product. Areas designated as break areas include shops, cars, enclosed tractors/trucks, and, during active harvest, the side areas of the storage facility (temperature room) where product is not stored.

G-10.18 Drinking water is available to all employees and supplied by the operation. Plastic bottled water is allowed in the work area if it is in a clean, clear non-glass container and is stored below the product flow zone. Water is also available at the storage area.
(Water test on file to verify water meets drinking water standards) (Record)

G-10.19 Workers/visitors/contractors/vendors other personnel in the operation showing signs of illness such as diarrhea, who are vomiting, have a sore throat with a fever; exhibits signs and/or show sudden yellowing of the eyes or skin, are excluded from direct contact with produce, tools, and food-contact surfaces, including food handling areas such as crop production and storage areas. Any person affected with signs of illness must report illness or symptoms of illness to management. We train employees in this policy at time of hire and document it in our Health & Hygiene policy that employees sign on the date of employment. Employees will be re-trained if such an event occurs, and incidents will be documented in our corrective action/food incident log.

G-10.20 Workers/visitors/contractors/vendors are required to cover minor cuts and scrapes with a bandage and a glove if necessary to keep it from contaminating product. Employees with exposed cuts, sores or lesions which cannot be covered will not be allowed to be engaged in handling the product. Employees will be assigned to different locations to work, away from product and handling areas to avoid an issue of contamination, and/or including being sent home.

G-10.21 If equipment becomes contaminated with bodily fluids, workers are trained to notify their supervisor and it is cleaned and then sanitized before it is used again. Produce that has been exposed to blood or other bodily fluids will be reported to supervisors so that the contaminated product can be discarded. Product that has been exposed to blood or other body fluids will be disposed of, buried, burned, or put into safe garbage containers. Machinery that has been exposed to blood or other body fluids will be disinfected.

G-10.22 First aid kits supplied with bandages are available and are readily accessible. They are restocked as needed. We place them in an area where they stay dry, sanitary, and in usable condition. Contents of supplies are within expiration dates when applicable. First aid kits are accessible to all employees.

Applicable documentation (see Folder G-10):

- Restroom Cleaning Log
- Water tests for employee use

G.11 - Agricultural and Cleaning Chemicals

G-11.1 All of our agricultural chemicals comply with label directions, state, and federal Regulations. If pesticides, herbicides, and fertilizers are temporarily stored, they are properly labeled in containers that are segregated to prevent contamination or misuse of product. Generally, we do not store any chemicals or liquid fertilizers past the growing season. Typically, any unused chemicals/fertilizers are sent back to the vendor and taken off-site.

We document application dates, sites, product, quantity/rate, targeted pest, method of application, EPA#, active ingredient, and method of application, applicator/Licensee, and REI/PHIs if applicable. Application records are available for review. This includes pertinent information as required by Federal, State, and local regulations.

G-11.2 Pre-harvest intervals (PHI's) will be posted according to label requirements. We do not know of export requirements during the planting/growing of product. All chemicals applied will be in accordance with MRL requirements from USA.

G-11.3 Trained licensed or certified application personnel apply agricultural chemicals. See applicator licenses. All chemicals that are applied by sub-contracted applicators are licensed through the State of Idaho. Letter of Guarantee on file from applicator(s). Applicators licensed through the State of Idaho. (You would need your license to be on file and within expiration dates – including mix records of chemicals applied)

G-11.4 Water that is used for chemical dilution comes from a source that is not contaminated. (Record-water test from source. Ex-shop area, pivot point, canal, vendor, etc.)

New G-11.5 N/A – Agricultural chemicals are not used to manage water quality, including sanitizers and disinfectants, except for household bleach for “shock chlorination”.

G-11.6 All chemicals that are disposed of are in accordance with the State of Idaho Disposal Program. OR Agricultural chemicals taken off-site by sub-contractors and disposed of according to product label. They do not become a source of product or field contamination. Any containers left on site are triple rinsed and taken to the landfill or supplier for disposal.

G-11.6.a We generally do not store chemicals. If agricultural chemicals are temporarily stored,

They will be stored separately from other chemicals. Any chemicals that could pose a food safety hazard are not stored near the product. Non-food grade substances such as paints, lubricants, pesticides, etc., will not be stored near harvested products.

G-11.7 All cleaning agents shall be approved for their intended use on food contact surfaces.
Label(s) on file.

NEW G-11.8 Lake Ag uses compressed air in cleaning the food contact surfaces as needed. Implementing a maintenance and monitoring program for the compressed air system can mitigate the risk associated with compressed air at points of contact. Compressed air comes from air compressors onsite that are used to clean dirt and organic matter from equipment. Air compressor filters are changed annually and are monitored and verified to be functioning properly monthly. This is recorded on our Monthly Air Compressor Maintenance Log.

G.12 Waste Management

G-12.1 We do our best to be good stewards of the land and to be as environmentally friendly as possible. We have implemented a waste management program to deal with anything that could be a source of pollution or contamination of the product. Sustainable farming is part of our management plan. We only purchase fertilizers and chemicals in quantities for immediate use. Any excess is sent back to the supplier. Anything identified as possible waste products will not be stored and will be disposed of according to the state of Idaho chemical disposal program. Empty containers are triple rinsed and stored until they can be destroyed, shredded, or disposed of by an approved facility or landfill. Used vehicle fluids are collected and disposed of at facilities approved by the State of Idaho. Paper, cardboard, plastic, and any other waste materials are thrown away in approved garbage containers and sent to a landfill. We hire a third-party waste disposal company to remove trash weekly from our farm. (Total Waste Management)

G-12.2 Trash shall be stored in trash bins away from the product and is not exposed to product. Trash will either be picked up by a contracted company or our employees will haul trash dispensers to the local county transfer station. We recycle when we can to be environmentally responsible.

G.13 Food Defense

G-13.1 Documentation and records will assess the potential for unauthorized access to growing areas and its impact on food safety. We train our employees to be conscious of security awareness by developing defensible plans and taking reasonable measures to minimize potential risks. Any unauthorized access and/or violations of security protocols will be

documented and proper notification as deemed appropriate. Any intentional contamination of product will be documented, and future corrective preventative efforts will be developed. (Part of risk assessment- reasonable measures to minimize unauthorized access to growing/packing areas. Ex. No Trespassing signs, training, monitoring, visual etc.)

G-13.2 The Emergency Response Plan is to protect Lake Ag's employees and minimize damage including adulteration to company property or crops in the event of an emergency. This also includes a breach in our computer systems for data information and control. Actions taken to reduce risk to product shall be documented into the corrective action/incident forms on file.

An Emergency Response Plan is on file and includes the following:

- Contact local emergency authorities as needed.
- Assemble food safety team to enforce response plan.
- Contact Regulatory agencies.
- Prevent and/or protect employees (evacuation), crop damage/adulteration by protective measures.
- Cleanup and/or salvage procedures as needed.
- Post-incident corrective actions and preventative actions as needed (Including our Corrective action/Incident Log)
- Applicable reports with regulatory agencies if necessary

G-13.2.a Documentation and records will show possible results of intentional contamination. Risk Assessment on file shall address potential physical, chemical, and biological hazards.

(Food Defense Risk Assessment-ex. shops, chemical storages, production areas, etc.)

G-13.2.b Points that are vulnerable to intentional contamination have been identified. First line of defense is training of all employees in Food Defense. New locks will be installed on storage facilities, as needed. Sensitive areas will be reviewed at least yearly and subjected to additional access control if needed. The Food Defense Plan will be reviewed following any changes that are made to the food defense risk assessment and adjusted accordingly to incorporate such changes. Documentation and records will be on file.

If food has been sabotaged or contaminated. The following steps will be taken.

1. The field/lot will be identified.
2. The field/lot will be secured.
3. Management will be notified.
4. The volume of product contaminated identified.
5. The severity of the contamination evaluated and assessed. If the Contamination is a Food Safety concern a product recall will be initiated.
6. If any product has been harvested or sold, those involved will be notified.

- i. Date
 - ii. Lot number – Field ID
 - iii. Placement in Storage.
 - iv. Est. Cwt. Wt. or lbs.
7. Cause of the contamination identified.
8. Measures will be implemented to restrict access.
9. Contaminated product will be disposed of in a manner to prevent other food safety concerns.

G.14 Food Fraud

Lake Ag takes great pride in growing a high-quality and sustainable product. We strive for a strong and solid relationship with our customers. Integrity is something that we have built our farming practices and name upon. We are committed to purchase the highest quality of seed, ensure safe sound agricultural practices while growing, harvesting, and storing product until it is delivered to our customers (See signed Mission Statement)

G-14.1.a A Food Fraud risk assessment is on file. Assessment on file addresses deliberate and intentional substitution, tampering or misrepresentation of food. Risk assessment will be conducted at a minimum seasonally or at any time, there is a change made to the growing practices or if a situation has occurred. Since potatoes are a whole food product, we do not add ingredients at the growing/harvesting and storage areas. We consider chemical and nutrient applications as an application and an input for growth and pest control.

G-14.1.b See Risk Assessment on file (Excel Spreadsheet) Plan will be amended at any time where the food fraud risk assessment identifies a new potential risk, or when mitigation strategies are deemed to be insufficient or ineffective to address current risks.

F.1 Field Operations/Harvesting

F-1 Field History & Assessment

F-1.1 Potential hazards due to previous land use are low. We have grown product or cover crops in all fields for multiple years. Based on our risk assessment, potential sources of contamination are not located adjacent to our crops. This includes risks associated with land use history, adjacent land use, equipment, and structures. Risks are identified, monitored and preventative measures are incorporated to manage/reduce the risk. (Land Use Risk Assessment)

F-1.1.a Land Risk assessments have been performed on each production area (field). This includes the potential for cross contamination between production sites. (Add this information to the risk assessments – Assessments usually performed in the spring, and progressive throughout the season – should identify all issues of concern including

adjacent land use)

F-1.1.b Control measures have been implemented for hazards that have been identified on the risk assessments. Employees have been trained on what food safety hazards are and how to manage/prevent risks that have been identified. Employees are trained job specific to prevent/control identified risks.

F-1.2 Raw product storage facilities are cleaned and maintained in an orderly manner. Refrigeration units are separate from stored produce to keep condensation from reaching the potatoes. Storage rooms, buildings and/or facilities are maintained and sufficiently sealed to protect from external contamination and floors are reasonably clear of debris and standing water. Cellars, storage rooms, etc., are clean, and inspected to not contribute foreign material to the product. All attempts are made to protect these areas from contamination (birds, rodents, and other pests, etc.) A pest control plan has been implemented/incorporated into the food safety plan. This includes setting live catch traps inside the storages. Poisonous bait is used outside of the storage area when needed. Schematic maps show locations of traps at each facility. A log is kept that includes type of pest caught, how many, and trap location. Traps checked and emptied on a scheduled basis when product is actively being stored. (Records)

F-1.3 Sewage or farm septic systems properly maintained so as not to be a source of contamination. (Including significant events such as an earthquake or flooding has occurred to disrupts sewage or septic systems)

Applicable documentation (see folder G-12, G-13, F-1):
<ul style="list-style-type: none">• Food Defense/Food Fraud Assessment• Land Use Risk Assessments• Cleaning log of raw product storage• Pest control Logs• Schematic maps of pest stations

F.2 Water System Description

F-2.1 Our water system description includes the chart below and information on our farm map. Water source and use is compliant with state and federal regulations. Water systems used for clean water are never mixed with wastewater and are designed to prevent cross-contamination. (Map)

F-2.2 All water sources comply with prevailing regulations. (Ex. Aberdeen/Springfield Canal Co., MID, or BID). This applies if the canal company takes the water tests.

F-2.3 Water systems are not cross-contaminated with human or animal waste systems.

Use / Source	Municipal	Private Well	Surface water
Drinking	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not permitted
Handwashing	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not permitted
Cleaning equipment / food contact surfaces	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not permitted
Storage Washing and Sanitation	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not permitted
Raw Product Storage Misting/Humidifier/Humidicelles	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not permitted
Irrigation: Sprinkler	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fertilizer application	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Pesticide / Fungicide application	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

F.3 Water System Risk Assessment

F-3.1 Our water system risk assessment is documented in our water management plan described below. We consider historical water testing results, the characteristics of the crop, the stage of the crop, and the Method of application. We review it annually, and when changes are made to the system.

(Water Risk Assessment)

F.4 Water Management Plan

F-4.1 We understand that water is an efficient transport system for microbial contamination of food crops. The goal of our water management plan is to minimize risks associated with the water we use on our farm. We therefore consider the source of the water, and how it is used on our farm, including current microbial standards for water when evaluating our water risks.

We keep risks low from irrigation water by inspecting our wells each year to make sure they are in good working order and that they are not exposed to flood waters or run-off. (Record of Well Inspection) Irrigation equipment is inspected, repaired, and maintained so that equipment used in the delivery of water is efficient. Fertigation and chemigation methods may be used at the pumping stations. Irrigation pumps are equipped with meters, pressure valves and backflow devices to prevent contamination of the water source. Local Canal companies also provide irrigation water to the operation via canals/ditches. The Canal Company including self-inspection provides monitoring of the canal system on a continual basis. Water dispersed by a combination

of wheel lines, hand lines and pivots.

- F-4.2 Well water used for drinking, hand washing, post-harvest cooling/humidity control for (humidicell/humidifiers) and food contact container cleaning/sanitizing, are required to meet drinking water standards for microbial content. Meaning that it is free of coliform and E. coli bacteria according to state and federal regulations. Testing will be performed on a yearly basis unless additional actions are needed.

Samples are taken by qualified personnel and in compliance to policy. If testing results show a presence of bacteria, a corrective action policy is on file to ensure that employees are not using water for drinking, handwashing, post-harvest produce, food contact surfaces etc., until a second sample has been taken and all actions performed is within acceptable levels for use. If it again tests positive, more stringent corrective actions are taken to address the issue. This would include contacting a well service company to fix any problems with the system and/or notification of the Canal Company.

- Surface water (canals/ditches) used for irrigation are tested three times a year (after planting - when water is first introduced], mid/peak-season and prior to harvest).
- Ground wells used for irrigation purposes will be tested at the beginning of the season, when water is first introduced to crops. Since ground wells are our lowest risk, testing will occur annually. (At the beginning of the season when water is first introduced to crop)

Water used for irrigation will have a maximum allowable limit of less than or equal to 576 MPN or CFU/100 ml of generic E. coli for any single sample. Any tests that are above this threshold will be re- tested. If it is still above this limit, the water company (Canal Company) will be contacted for corrective action to be taken. In addition, we will investigate ourselves, develop a mitigation plan and continue to monitor the risk throughout the growing season up to harvest and then decide if the product can be harvested or not. (See sampling protocol from Lab.)

- F-4.3 Microbiological tests that are administered, results from the tests, and any required action will be documented and secured. All microbiological tests administered, including the labs certificates of analysis, will be on hand for review for a minimum of two years. **(Record)**

F-4.4 N/A - Water not treated to meet microbiological criteria.

F-4.5 N/A - No post-harvest handling is required to achieve microbial criteria.

F-4.6 N/A – An alternative approach is not used for microbiological testing.

Applicable documentation (see Folder F-4):

- **Map – Water System Description**
- **Water Risk Assessment**
- **Well-head Inspection**
- **Sampling Protocol**
- **Water Tests and Corrective Action Logs**

F . 5 Animal Control

F-5.1 Our farm manages risks from domestic and wild animal activity around the production area. Employees monitor and report activities of animals around and in the production area. An assessment of the number of animals, proximity to the growing fields, water sources and other relevant factors are done prior to each growing season.

(Animal Risk Assessment –date/field ID/who performed assessment)

F-5.2 We keep records of the animal monitoring described in our Animal and Wildlife Monitoring Log. Each production area is monitored for animal activity. We do all that we can to keep domestic and wild animals out of fields. (Record)

F-5.3 The presence of wild animals in the area is inevitable and we cannot completely control them. However, every day as we work in the fields, we routinely monitor the growing area for animal activity including tracks and the presence of animal droppings. All reasonable effort is made to keep domestic and wild animals away from irrigation water and out of the production area. Corrective actions and preventable measures are noted in the risk assessment.

Applicable documentation (see Folder F-5):
<ul style="list-style-type: none">• Animal Risk Assessment• Animal/Wildlife Monitoring Log w/preventative and corrective actions.

F.6 Soil Amendment

F-6.1 We do not apply manure, compost, or municipal bio-solids of any kind on the potato fields for the current season. We apply soil amendments to enhance water penetration that helps in water conservation and limits water run off that could create contamination issues. Inorganic fertilizer application records are on file.

(Record-Soil Risk assessment – date/field ID/who performed assessment)

F-6.2 Manure, compost or municipal bio-solids are not used in crop production areas for the current growing season. OR...Compost may be applied to fields after harvest in the fall and need to be worked into the ground for organic build-up of the soil. No compost containing human waste will be used on any of our controlled production areas.

F-6.3 NEW N/A An alternative growing media, soil-less media, or substrate not of animal origin is not used in our potato growing facility.

F.7 Vehicles, Equipment, Tools & Utensils

F-7.1 We keep a list of agricultural equipment and vehicles that are used in the farming operation.
(Record)

F-7.2 Equipment, vehicles, tools, and utensils used in the farming operations, which are exposed to product, are in good repair. They are cleaned and sanitized when needed to reduce and control the potential for contamination. Equipment is properly operated and maintained. A preventative maintenance program is on file, including a cleaning and/or sanitizing log.
(Record)

F-7.2.a Letter of guarantee is on file from chemical subcontractors stating that they will calibrate and keep their equipment clean, and in good working condition. We do not apply or have equipment to apply chemicals. All are sub-contracted out to a vendor. (Record of calibration OR letter of guarantee. OR...if you do your own then you need your preventative maintenance records to be on file.)

F-7.2.b Calibration of equipment is performed by sub-contractor (Letter of Guarantee) Or...If you do your own...Calibration is traceable to recognized standards used for calibration manufacturer recommendations, including label requirements or other standards.

F-7.2.c A cleaning and sanitation program is on file and has been implemented for food contact surfaces. All equipment that is used for the growing, harvesting and storage of products will be cleaned and sanitized as needed. Farming equipment will be maintained and is designed and made of materials that are easily cleaned and maintained. Usually several times throughout the year. Potable water will only be used to apply an approved surface sanitizer. Operation uses a food contact surface sanitizer to ensure chemical/sanitizer is safe to commodity grown. Label on file for verification purposes.

(Describe cleaning frequencies and methods of cleaning equipment such as harvesters, conveyors etc. anything that touches the product. Labels will be reviewed to ensure that the chemical you are using for sanitizing is food contact safe)

F-7.3 Farm personnel are instructed to dispose of any product that has become contaminated by toxic chemicals such as fuel, pesticides, or other harmful substances during harvesting operations and to report the incident to the food safety manager. The food safety manager will determine the cause of the incident and to correct procedures and conditions if necessary.
(Chemical hazards)

- F-7.4 Farm personnel are instructed to dispose of any product if any should become contaminated by glass, metal fragments, and hard plastics or other harmful foreign objects not normally found in fresh produce and to report any incidents to the supervisor. (Physical hazards)
- F-7.5 Equipment cleaning and sanitizing operations conducted away from the product, storage areas and other equipment to reduce the potential for contamination. Water used for cleaning and sanitizing is potable. (Record)
- F-7.6 Farm owned water tanks and chemical tanks are cleaned out before the season starts as part of general maintenance. They are also cleaned out after use if a substance other than water such as a chemical spray has been in the tank. This includes, a water truck or container that is used for dust control. (Record)

Applicable documentation (see Folder F-6, F-7):

- Fertilizer application records
- Equipment and Vehicle List
- Preventative Maintenance log
- Equipment and Vehicle Cleaning Log
- Letter of Guarantee
- Water Test for sanitation purposes
- Water tank cleaning log

F.8 Harvest

Pre-harvest Assessment

- F-8.1 Our pre-harvest risk assessment is performed by conducting a self-inspection prior to the start of harvesting in each farm location. A log is kept indicating date, and verifying the inspection of the farm and perimeter, the equipment and tools and container observations and conditions as well as corrective actions.
(Pre-harvest Risk Assessment-Every Field-Date/who performed assessment)

F.9 Water/Ice used in the Harvesting Operation

- F-9.1 All water that comes in contact with product or food contact surfaces meets microbial standards for drinking water (potable) and comes from a tested source for microbial pathogens at a certified lab. (Record)
- F-9.2 Water used for humidity control in storages meets microbial standards for drinking water, including food contact surfaces (potable). Ice is never used. (Record)
- F-9.3 Re-circulated or re-used water is never used.
- F-9.4 Re-used water is not contacting product nor is it used on food contact surfaces.

F-9.5 Our potable water-delivery system is maintained so it does not become a source of contamination of produce, water supplies, or equipment with pathogens. Water tests are taken once each year before product is stored. Results on file must meet drinking water standards. A pre- season cleaning and servicing is conducted by (Agri-Stor, IVI), on the humidifier/humidicelles that is used for humidity control in raw product storage areas.
(Record-Potato Grower)

F-9.6 N/A Produce is not washed at harvest or at storage areas. Wash water temperature is not applicable to our commodity.

F.10 Containers, Bins & Packaging Materials

F-10.1 All harvesting storage containers (bulk hauling vehicles) monitored to ensure cleanliness and that possibility of contamination does not happen.

F-10.2 All containers, equipment, and vehicles that will store or transport product are cleaned prior to harvest. They are inspected and any necessary repairs are performed, free of foreign material prior to use and sufficiently maintained so as not to become a source of contamination.

F-10.3 All harvesting containers (bulk hauling vehicles), designed, and manufactured for the storage of the product. No product will be stored in containers (bulk hauling vehicles) that are not designed for storing product.

F-10.4 All harvesting containers (bulk hauling vehicles) will be used solely for the carrying or storage of the intended crop. Non-produce related items would not be allowed in these containers.

Applicable documentation (see Folders F-8, F-9, F-10):
<ul style="list-style-type: none">• Pre-Harvest Risk Assessment (each production area)• Water test at storages• Servicing/calibration records from Agri-Stor/IVI (Humidifier/Humidicelle)

F.11 Field Packing & Handling

F-11.1 Only sound produce appropriate for the intended use is harvested. Produce that has been damaged or decayed is not harvested or is culled.

F-11.2 Product that is dropped or comes in contact with the ground after it is harvested may be used if it is in good condition and does not show signs of damage or contamination.
(Commodity specific guideline)

F-11.3 Workers are instructed to throw away any product that has become contaminated by glass, metal fragments, and hard plastics or other harmful foreign objects not normally found in fresh

produce and to report any incidents to their supervisor. Supervisors are to determine the cause of the incident and to correct procedures and conditions if necessary.

- F-11.4 Any material that can cross-contaminate the product will not be used. Cloths, towels, or other cleaning materials are not in use.
- F-11.5 Product is not field packed. Packaging materials are not used.
- F-11.6 N/A Packaging is not used by this Operation. Product is stored in raw product bulk storage units.
- F-11.7 N/A Product is not field packed. Packaging materials are not used.
- F-11.8.a Our written product release procedures have been incorporated throughout our farming operation. This includes our risk assessments, and visual container (bulk-hauling vehicle) inspections. Visual inspections performed by our managers, harvest operators including employees such as truck drivers and sorters at the storage or trans-loading site. Our operation maintains a detailed traceability program, which notes product that has been released from the production area to its next destination (Storage area and/or packer) **Records on file such as load tickets or other forms of documentation that indicate product from the harvested field to its next destination (storage or cellar area-potatoes).**

F.12 Postharvest Handling/Storage (Field prior to Storage or Packinghouse)

- F-12.1 All harvested product is handled in a manner that complies with current industry practices or regulatory requirements for the commodity. The Piler operator, sample taker, farm manager, or storage manager may walk on the top of the pile to monitor the product. This is a standard industry practice for potatoes.
- F-12.1.a Product is not field packed. We do, on occasion, trans load potatoes in the field and ship directly to the customer, otherwise our crop goes directly into our raw bulk storage. We will maintain clean and hygienic conditions during transloading or transporting to bulk storage.
- F-12.2 All equipment used within the storage facility is clean and maintained to prevent contamination of the harvested product. All effort will be made to ensure minimal damage to the harvested product during handling and transportation. The harvested product will not be handled/transported with potentially contaminating products. This includes pallets, bins, totes, and any other material that come in contact with produce. This also includes raw product storages and conveyors. **(Could be a cleaning record of storages, conveyors)**

Applicable documentation (see Folders F-12)
--

- | |
|--|
| <ul style="list-style-type: none">• Cleaning logs of mechanical equipment |
|--|

Transportation (Field to Storage or Packinghouse)

F.13 Equipment Sanitation & Maintenance

F-13.1 All farm-owned transportation equipment (harvesters, trucks, and unloading equipment) will be cleaned, repaired, prior to coming in contact with product. A preventative maintenance program is on file and will be maintained prior to the harvest season and then cleaned and stored in a secure place to prevent contamination. Prior to the loading and unloading process, conveyors and other handling equipment will be clean, in good physical condition, free from disagreeable odors and from obvious dirt and/or debris. (Record)

F-13.2 All loading and unloading procedures and equipment are designed to minimize damage and prevent contamination of the product. Flows adjusted to minimize bruise and spillage of the product. All foreign material is removed from the product and no personal trash comes in contact with the product.

Transportation equipment used to move potatoes from field to storage areas or storage areas to processing plant which comes into contact with product is clean and in good repair.

Applicable documentation (See Folder F-13):

- Cleaning logs of bulk hauling vehicles
- Preventative maintenance logs on vehicles