

## **COMMONLY ASKED QUESTIONS ABOUT THE GHP/GAP AUDIT:**

### ***Where can I obtain a copy of the “Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables”?***

Copies are available by contacting the Food and Drug Administration’s Food Safety Initiative Staff at (301) 436-2428 or <http://www.fda.gov>.

### ***Is additional information available so I can learn more?***

Yes. There is a growers guide entitled “Food Safety Begins on The Farm” compiled by the National GAP Program. To order the guide, visit the following website: <http://www.gaps.cornell.edu>. In addition, contact your local State University Cooperative Extension Educator’s office for specific information on local practices, outreach and educational opportunities.

### ***How will my customers know that my company has met the requirements of the program?***

With the participant’s permission, passing audit results are posted on USDA’s website and are accessible by you and your customers. In addition, organizations with passing results are acknowledged with an official USDA certificate verifying that the organization passed the applicable elements of the audit.

### ***Who performs the audits?***

Audits are performed by trained Federal and Federal-State Inspection Service staff. Auditors are licensed fresh fruit and vegetable inspectors, and are trained in the technical specifications of the GHP/GAP Audit Verification Program. AMS has worked with the States to develop the program, and with AMS’ involvement and oversight to ensure program integrity, uniformity, and consistency nationwide.

### ***What is a “passing score” on an audit?***

A score of eighty percent (80%) per element is passing. However, a higher “passing” percentage may be applied based on the customer’s specifications. In addition to the individual elements of the audit, the questions in the “General Questions” section must be passed by the participant. Audit results are valid for 1 year.

### ***What will I be audited against?***

Audits are based on questions derived from the FDA guidance document. They are not intended to require certain activities, only to determine if a participant is adhering to generally accepted practices. Questions are separated into the following categories:

- General (including personnel hygiene and practices)
- Farm Review
- Field Harvesting and Field Packing Activities
- Packing House Facility
- Storage and Transportation
- Wholesale Distribution Center/Terminal Warehouses
- Preventive Food Defense Procedures

The FDA guidance document identifies the following areas that participants should demonstrate control of in their operations to minimize microbial hazards in fresh fruits and vegetables:

- Water
- Manure and Municipal Bio-Solids
- Worker Health and Hygiene
- Sanitary Facilities
- Field Sanitation
- Packing Facility Sanitation
- Transportation
- Trace back

Information listed here was obtained from the USDA Ag Marketing Services website. To find this and more information, please visit <http://www.ams.usda.gov/gapghp>

Passing audit verification results do not guarantee “safe” food. The purpose of the Federal-State Inspection Service’s Audit Verification Program is to demonstrate that the participating company was adhering to generally recognized Good Agricultural Practices and Good Handling Practices when the audit was performed. This is a voluntary program established to attest to the participant’s adherence to the Food and Drug Administration’s “Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables,” and does not guarantee a safe product.