

Audited By NSF International (356803) Costco Produce Harvest Crew Addendum v12-01-2015

Customer(s)	Schoonbee Landgoed Contact: Leon Olckers Address: Kameelkop 17-JS Groblersdal South Africa 0470 South Africa Phone Number: 083 260 4923 Email(s): leon@schoonbee.co.za
Grower(s)	Schoonbee Landgoed – Grower Contact: Leon Olckers Address: Kameelkop 17-JS Groblersdal South Africa 0470 South Africa Phone Number: . Email(s): .
Harvest Company(s)	Schoonbee Landgoed – Harvest Company Contact: Leon Olckers Address: Kameelkop 17-JS Groblersdal South Africa 0470 South Africa Phone Number: . Email(s): .
Audit Type:	H.C. Addendum
Foreman or Contact Person (and email):	Leon Olckers
Location/City:	South Africa
State:	South Africa
Country:	South Africa
Date Audit Started:	04/26/2017 15:40
Date Audit Finished:	04/26/2017 17:26
Commodity(ies):	Grapes, Lemons, Oranges, Mandarines, Clementines
Auditor:	Tsakani Mogale (NSF International Costco Addendums)
Audit Percentage Score:	100%
Announced Audit?	Yes
Audit Scope:	Mandarins; Lemons; Clementines; Grapes; Oranges

Additional Report Links

[Report and Corrective Action Summary](#)

[See The Result Comparison](#)

[Corrective Actions Response](#)

Note: This link must be used in order to notify that you are taking action in the corrective measures for questions that were not in full compliance.

Sections:

[Costco Wholesale Addendum to Food Safety Audit](#)

Costco Wholesale Addendum to Food Safety Audit							
Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
1	Has a pre-harvest risk assessment been performed on each growing area within seven days of the beginning of harvest?	Full	10	10		Risk assessment covering the harvest activities including pre-gate transport and all produce handling activities is kept on file. Last reviewed on the 15/2/2017 by Leon Olckers	
2	Does the harvest crew have a third-party food safety audit during each growing season? If an operation grows more than one commodity, separate audits will be required, if harvesting practices are not similar.	Full	10	10		GlobalGAP audit is done during harvesting; if any product was not seen during the initial audit then unannounced audit will be performed during the harvesting of the product which was not seen on the initial audit.	
3	Is there a documented food safety training program for all personnel, that includes new, temporary and existing employees and are records kept?	Full	10	10		Hygiene training for harvest and produce handling activities are conducted annually usually before harvest starts to ensure that both permanent and temporary work force is adequately trained. Last recorded training:05/04/2017 Robert Soka	
4	Is there an adequate number of field sanitation units, a minimum of 1 for each group of 20 workers?	Full	10	10		Sufficient toilet facilities were observed on the day of the audit – permanent toilets	
5	Are toilet facilities maintained in a clean and sanitary manner, adequately stocked with supplies and within a 5 minute walk for all employees?	Full	10	10		Sufficient toilet facilities were observed on the day of the audit – permanent toilets very close to working areas.(about 500 meter radius)	
6	Are functioning hand wash stations maintained in a clean and sanitary manner, adequately stocked with supplies and within a 5 minute walk for all employees?	Full	10	10		Adequate hand washing facilities are observed on the day of audit in close proximity to the toilets. Hand basins with running water, soap, towel and hand sanitizer	
7	Are hand wash stations located outside restroom facilities, in order for hand washing activities to be observed by supervisors?	Full	10	10		Adequate hand washing facilities are observed on the day of audit in close proximity to the toilets under the supervision of a foreman.	
8	Is hand washing required before starting work, after breaks, after using restrooms and at any other time hands become contaminated?	Full	10	10		employees are reminded with signages and refresher trainings that hand washing is required before starting work, after breaks, after using restrooms and at any other time hands become contaminated with anything.	
9	Does the operation have a written policy stating that employees are prohibited from wearing and/or bringing items such as, but not limited to the following,	Full	10	10		Schoonbee Landgoed have a written policy stating that employees are prohibited from wearing and/or bringing items such as medications	

	which could be a source of product contamination: jewelry, watches, clothing with sequins or studs, bobby pins, false eyelashes and eyelash extensions, long nails, false nails, and nail polish?				but also limited to the following factors which could be a source of product contamination: jewellery, watches, false eyelashes and eyelash extensions, long nails, false nails, and nail polish–
10	Are employees with obvious sores, infected wounds or infectious illnesses prohibited from having direct contact with exposed food products or food contact packaging? Is this a written policy?	Full	10	10	Schoonbee Landgoed policy states that all employees with obvious sores, infected wounds or infectious illnesses prohibited from having direct contact with exposed food products or food contact packaging.
11	Is there a written policy stating that smoking, eating, spitting, chewing gum or tobacco, drinking (other than water), urinating and defecating is not permitted in any growing or storage area?	Full	10	10	The Operation have a written policy in place which is prohibiting smoking, eating, spitting, chewing gum or tobacco and drinking, other than water, except in designated areas. Such areas are designated so as not to provide a source of contamination. The operation has a policy prohibiting urinating and defecating in any growing or storage area.
12	Is there a written policy stating that if any commodity comes in contact with blood or other bodily fluids, they will be destroyed?	Full	10	10	Written policy is in place specifying the procedures for the handling and disposition of food or product contact surfaces that have been in contact with blood or other bodily fluids.
13	Is there evidence of fecal contamination in proximity to the growing area or any storage area? This refers to a single account of human or domestic animal fecal matter and/or systemic evidence of wild animal fecal matter.	Full	10	10	No faecal contamination caused by human; domestic and wild animals were observed during the day of audit.
14	If gloves are used, are they provided by the grower/harvest company and not Latex or powder-free Latex?	Full	10	10	N/A No gloves were observed during the audit.
15	Are picking bags, picking carts and stands, gloves, knives, clippers, aprons and all items worn or used by harvest crew employees covered under equipment storage and control procedures and on a written cleaning schedule and records kept?	Full	10	10	Harvesting equipment used exclusively for harvest and is cleaned and maintained according to procedure – up-to-date cleaning and maintenance records are kept on file
16	Are picking bags, picking carts and stands, gloves, knives, clippers, aprons and all items worn or used by harvest crew employees kept clean and in good repair?	Full	10	10	Harvesting equipment used exclusively for harvest and is cleaned and maintained according to procedure – up-to-date cleaning and maintenance records are kept on file
17	Does the operation have a written pest control program, to cover storage areas for product and packaging?	Full	10	10	A written pest control program that covers storage areas for product and packaging areas is in place. Pest control devices are located away from exposed food products, packaging and raw materials. Bait stations and other pesticides are only used outside. Records are kept in the file and all station were observed on the audit day

18	Are product and packaging free of insects, rodents, birds, reptiles and mammals or any evidence of them?	Yes	10	10	All product and packaging is free of insects, rodents, birds, reptiles and mammals and any evidence of them. Inspection records are kept
19	Does the operation have a written pest control program to cover harvest equipment storage areas?	Full	10	10	insect traps and bait stations in place are monitored once a week (in-house)by Anton
20	Is harvest equipment free of insects, rodents, birds, reptiles and mammals or any evidence of them?	Full	10	10	Harvest equipment and harvest equipment areas are free of insects, rodents, birds, reptiles and mammals and any evidence of them– Inspection records are kept.
21	For field packed product, are finished product sell units marked with a use-by, sell-by or packed-on date or code that can be used for traceability / recall purposes? Auditors must review Costco item specifications, for field packed product, provided by Costco buyers, which are to be available on-site.	N/A	0	0	No field packing is done by producer
22	If reusable containers are used in the operation, are they made of food grade materials?	Full	10	10	Product specifications from the manufacturer for all reusable containers stating that they are manufactured from food grade materials. Certificate of conformance is kept in the file.
23	If reusable containers are used in the operation, are they on a written cleaning program?	Full	10	10	Reusable containers are written in the cleaning program that states frequency and procedures for cleaning. Records are kept.
24	For commodities where using wood bins is the industry standard, are written cleaning and repair programs in place? If possible, efforts must be made to reduce the use of wood bins.	Full	10	10	N/A no wooden bins are used in an operation.
25	Are all surfaces that produce comes in contact with accessible and cleanable? Question is for all countries; CFR applies only to U.S.. (U.S. only) Please refer to 21CFR Part 174–178, for a list of approved materials.	Full	10	10	With the exception of commodities where using wooden bins is the industry standard, produce must not come in contact with surfaces which are not food grade, not accessible, cannot be cleaned, including but not limited to the following: foam rubber, any type of carpet, non-food grade plastic, etc. Please refer to 21CFR Part 174–178, for a list of approved materials.
26	Is harvesting equipment on a written cleaning and sanitizing program and records kept?	Full	10	10	Harvesting equipment must be on a written cleaning and sanitizing program. A monitoring program to verify that successful cleaning and sanitizing of all product contact surfaces are in place.
27	Is product free from contamination/ adulteration?	Yes	10	10	Harvest procedures include measures to inspect for and remove physical hazards.
28	Is product free from mishandling by workers, such as, but not limited to, using cloths or towels to remove dirt and/or debris from product?	Full	10	10	Cloths, towels and other cleaning materials that pose a risk of contamination and/or adulteration are not used to remove dirt and debris from product. Workers are

29 Are primary (food contact) packaging suppliers required to have documented monitoring programs in place that check compliance to specifications, legal requirements and lot coding? Is there a requirement for a third-party audit? Do primary packaging suppliers perform a trace forward and trace back exercise at least twice per year? Primary packaging suppliers can either be overseen by the Grower or the Packinghouse, depending on which is most appropriate for the operation. If product is field-packed, it makes more sense for the grower or ranch to have the oversight. Question is for all countries. Below is only for Costco U.S. Costco U.S. will accept a Letter of Guarantee through 12/16. Effective 01/17, Costco U.S. will require that all primary packaging suppliers have a third-party food safety audit.

Full 10 10

not observed handling product in any way that might cause contamination and/or adulteration.

Primary packaging suppliers adhere to specifications, legal requirements and include lot coding on all items. A third-party audit or at minimum a Letter of Guarantee must be maintained on-site for auditor review. Primary packaging suppliers perform a trace forward and trace back exercise at least once per year. In the event a shipper purchases and delivers packaging on behalf of the grower or harvest company, the entity being audited must obtain supporting documentation from the shipper to receive full

Audit Scoring Summary		
	Costco Wholesale Addendum to Food Safety Audit	Score 280
		Possible Points 280
		Percent Score 100%
	Total	Score 280
		Possible Points 280
		Percent Score 100%