



Facility Name (Print) as it should appear on Certificate: **Northwest Onion Co.**

Street Address (Print): **11235 Portland Rd** City (Print): **Brooks** State (Print): **OR** Zip (Print): **97305**

e-mail Address (Print): **diana.nwonion@gmail.com (this is a change from the** fax number: **503-792-3789** Date Audit Requested: **1/9/2017**

Date Audit Began: **2/1/17** Date Audit Completed: **2/1/17** Date of Previous Audit: **2/4/2016**

Time Audit Began: **8:45 AM** Time Audit Completed: **10:00 AM** USDA Commodity Procurement Audit? Yes No

EVALUATION ELEMENTS

Scopes Requested	Element	Possible Points	Less N/A Points	Adjusted Points	Passing Score*	Facility Score	Pass Fail	Date Passed	General Questions	Reviewing Official	Unannounced
X	General Questions	180	10	170	136	170	Pass	2/1/17			
	Part 1 - Farm Review	190	0	190	152	0					
	Part 2 - Field Harvesting & Field Packing Activities	185	0	185	148	0					
✓	Part 3 - House Packing Facility	290	85	205	164	190	Pass	2/1/17			
✓	Part 4 - Storage and Transportation	255	85	170	136	165	Pass	2/1/17			
	Part 6 - Wholesale Distribution Center/ Warehouses	410	0	410	328	0					
	Part 7 - Preventative Food Defense Procedures	180	0	180	144	0					

*A Passing Score is 80% of the Possible Points, or the Adjusted Points if adjustments are necessary, with no "automatic unsatisfactory" conditions.

Commodities: **Onions**

Send completed GAP&GHP Certificate to: (choose one) **Salem, Oregon** Inspection office: (list office) **Salem, Oregon** Directly to auditee above:

Lead Auditor Name (Print): **Jerry Huggett** Signature & Date: **2/1/2017**

Duty Station: **Salem, Oregon** All Scopes Completed: **Yes**

For USDA HQ use:

Reviewing Official Name (Print): _____

Signature & Date: _____

To verify a company's continued good standing in the USDA GAP&GHP Program please visit <http://www.ams.usda.gov/gapghp>

Part 3 - HOUSE PACKING FACILITY

Receiving

Questions		Points	Yes	NO	N/A	Doc
3-1	Product delivered from the field which is held in a staging area prior to packing or processing is protected from possible contamination.	5	5			
3-2	Prior to packing, product is properly stored and/or handled in order to reduce possible contamination.	5	5			

Washing/Packing Line

Questions		Points	Yes	NO	N/A	Doc
3-3	Source water used in the packing operation is potable.	15			15	R
3-4	If applicable, the temperature of processing water used in dump tanks, flumes, etc., is monitored and is kept at temperatures appropriate for the commodity.	10			10	D
3-5	Processing water is sufficiently treated to reduce microbial contamination.	10			10	D
3-6	Water-contact surfaces, such as dump tanks, flumes, wash tanks and hydro coolers, are cleaned and/or sanitized on a scheduled basis.	10			10	D
3-7	Water treatment (strength levels and pH) and exposure time is monitored and the facility has demonstrated it is appropriate for the product.	10			10	D
3-8	Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	15	15			D
3-9	Product flow zones are protected from sources of contamination.	10	10			
3-10	The water used for cooling and/or making ice is potable.	15			15	R
3-11	Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.	10			10	R

Questions		Points	Yes	NO	N/A	Doc
3-27	Only new or sanitized containers are used for packing the product.	10	10			D
3-28	Pallets and containers are clean and in good condition.	5	5			
3-29	Packing containers are properly stored and protected from contamination (birds, rodents, and other pests).	10	10			

Pest Control

Questions		Points	Yes	NO	N/A	Doc
3-30	Measures are taken to exclude animals or pests from packing and storage facilities.	10	10			D
3-31	There is an established pest control program for the facility.	10	10			D
3-32	Service reports for the pest control program are available for review.	5	5			R
3-33	Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.	5		5		

Traceability

Questions		Points	Yes	NO	N/A	Doc
3-34	Records are kept recording the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	10	10			D

COMMENTS:
3-3 Through 3-7 and 3-10,11 NA: No water is used in the packing of the onions and no water is used to cool or make ice.
3-13 NA: There is no hair or beard net policy in place.
3-24 NO: Exposed glass was observed by this auditor on two forklifts as well as lights used throughout the packing facility.
3-33 NO: An opening was observed under the roll up door on the south west side of the plant as well as around the cull shute.

Part 4 - STORAGE AND TRANSPORTATION

Product, Containers & Pallets

Questions		Points	Yes	NO	N/A	Doc
4-1	The storage facility is cleaned and maintained in an orderly manner.	5	5			
4-2	Bulk storage facilities are inspected for foreign material prior to use and records are maintained.	5			5	R
4-3	Storage rooms, buildings, and/or facilities are maintained and sufficiently sealed or isolated and are protected from external contamination.	10	10			
4-4	Storage grounds are reasonably free of litter and debris.	5	5			
4-5	Floors in storage areas are reasonably free of standing water.	5	5			
4-6	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or sufficient distance.	10	10			
4-7	There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled, or comes into contact with the floor.	15	15			P
4-8	Packing containers are properly stored and sufficiently sealed, to be protected from contamination (birds, rodents, pests, and other contaminants).	10	10			
4-9	Pallets, pallet boxes, tote bags, and portable bins, etc. are clean, in good condition and do not contribute foreign material to the product.	5	5			
4-10	Product stored outside in totes, trucks, bins, other containers or on the ground in bulk is covered and protected from contamination.	10			10	
4-11	Non-food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.	10	10			
4-12	Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.	5	5			D

Worker Health and Personal Hygiene

Questions		Points	Yes	NO	N/A	Doc
4-28	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from storage, shipping, and receiving areas.	10	10			
4-29	When there is a written policy regarding the use of hair/beard nets in the storage and transportation areas, it is being followed by all affected employees and visitors.	5			5	P
4-30	When there is a written policy restricting the wearing of jewelry in the storage and transportation areas, it is being followed by all affected employees and visitors.	5	5			P

Traceability

Questions		Points	Yes	NO	N/A	Doc
4-31	Records are kept regarding the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	10	10			D

COMMENTS:

4-2 NA: No product is stored bulk.

4-10 NA: No product was being stored outside and exposed at the time of this audit.

4-16 NO: An opening was observed under the roll up door on the south west side of the plant as well as around the cull shute.

4-17-23 NA: No water is used to cool the product and no climate controlled rooms are used.

4-29 NA: No hair/beard net policy is in place.