



Templates List Guide

Templates List Guide

The "Doc" column:

- A "D" indicates that a document(s) is required to show conformance to the question. A document may be a combination of standard operating procedures outlining company policy as well as a record indicating that a particular action was taken.
- A "R" indicates that a record is required to be kept showing an action was taken.
- A "P" indicates that a policy/standard operating procedure (SOP) must be documented in the food safety plan in order to show conformance to the question.

General Questions

Implementation of a Food Safety Program			
Questions		Doc	Document Code
P-1	A documented food safety program that incorporates GAP and/or GHP has been implemented.	D	All
P-2	The operation has designated someone to implement and oversee an established food safety program. Name:	D	SOP-01
Traceability			
G-1	A documented traceability program has been established.	D	SOP-02 RECORD-01
G-2	The operation has performed a "mock recall" that was proven to be effective.	R	RECORD-01
Worker Health & Hygiene			
G-3	Drinking water is available to all workers.	R	SOP-03
G-4	All employees and all visitors to the location are required to follow proper sanitation and hygiene practices.	P	SOP-03
G-5	Training on proper sanitation and hygiene practices is provided to all staff.	D	SOP-16 RECORD-14
G-6	Employees and visitors are following good hygiene/sanitation practices.		
G-7	Employees who handle or package produce are washing their hands before beginning or returning to work.		
G-8	Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.		
G-9	All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single use towels, toilet paper, hand soap or anti-bacterial soap, and water for hand washing meets the microbial standards for drinking water.		
G-10	All toilet/restroom/field sanitation facilities are serviced and cleaned on a scheduled basis.	R	RECORD-03
G-11	Smoking and eating are confined to designated areas separate from where product is handled.	P	SOP-03
G-12	Workers with diarrheal disease or symptoms of other infectious diseases are prohibited from handling fresh produce.	P	SOP-03
G-13	There is a policy describing procedures which specify handling/disposition of produce or food contact surfaces that have come into contact with blood or other bodily fluids.	P	SOP-03
G-14	Workers are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions and other injuries.	P	SOP-03
G-15	Company personnel or contracted personnel that apply regulated pre-harvest and/or post-harvest materials are licensed. Company personnel or contracted personnel applying non-regulated materials have been trained on its proper use.	R	SOP-04

Part 1 – Farm Review

Water Usage			
Questions		Doc	Document Code
1-3	A water quality assessment has been performed to determine the quality of water used for irrigation purpose on the crop(s) being applied.	D	SOP-05 RECORD-04
1-4	A water quality assessment has been performed to determine the quality of water use for chemical application or fertigation method.	D	SOP-05 RECORD-04
1-5	If necessary, steps are taken to protect irrigation water from potential direct and non-point source contamination.		
Sewage Treatment			
1-6	The farm sewage treatment system/septic system is functioning properly and there is no evidence of leaking or runoff.		
1-7	There is no municipal/commercial sewage treatment facility or waste material landfill adjacent to the farm.		
Animals/Wildlife/Livestock			
1-8	Crop production areas are not located near or adjacent to dairy, livestock, or fowl production facilities unless adequate barriers exist.		
1-9	Manure lagoons located near or adjacent to crop production areas are maintained to prevent leaking/overflowing, or measures have been taken to stop runoff from contaminating the crop production areas.		
1-10	Manure stored near or adjacent to crop production areas is contained to prevent contamination of crops.		
1-11	Measures are taken to restrict access of livestock to the source or delivery system of crop irrigation water.		
1-12	Crop production areas are monitored for the presence or signs of wild or domestic animals the entering the land.	R	RECORD-12
1-13	Measures are taken to reduce the opportunity for wild and/or domestic animals from entering crop production areas.	R	RECORD-12
Animal-based Soil Amendments and Municipal Biosolids			
Option A: Untreated Animal-based Soil Amendments		Doc	Document Code
1-14	When untreated animal-based soil amendments are applied, it is incorporated at least 2 weeks prior to planting and a minimum of 120 days prior to harvest.	R	RECORD-10
1-15	Untreated animal-based soil amendments are not used on commodities that are harvested within 120 days of planting.	R	RECORD-10
1-16	If both untreated and treated animal-based soil amendments are used, the treated animal-based soil amendment is properly treated, composted or exposed to reduce the expected levels of pathogens.	R	RECORD-09
1-17	Animal-based soil amendments are properly stored prior to use.		
Option B: Treated or Composted Animal-based Soil Amendments/Treated Biosolids		Doc	Document Code
1-18	Only treated or composted animal-based soil amendments and/or treated biosolids are used as a soil amendment.	R	RECORD-10 RECORD-09
1-19	Treated or composted animal-based soil amendments and/or treated biosolids are properly treated, composted, or exposed to environmental conditions that would lower the expected level of pathogens.	D	SOP-07
1-20	Treated or composted animal-based soil amendments and/or treated biosolids are properly stored and are protected to minimize recontamination.		
1-21	Analysis reports are available for treated or composted animal-based soil amendments and/or treated biosolids.	R	SOP-07
Option C: No Animal-based Soil Amendments/Biosolids Used		Doc	Document Code
1-22	No animal-based soil amendments or municipal biosolids are used.	P	SOP-07

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Soils			
1-23	A previous land use risk assessment has been performed.	R	RECORD-11
1-24	When previous land use history indicates a possibility of contamination, preventive measures have been taken to mitigate the known risks and soils have been tested for contaminants and the land use is commensurate with test results.	R	RECORD-11
1-25	Crop production areas that have been subjected to flooding are tested for potential microbial hazards.	R	SOP-08 RECORD-04 RECORD-11
Traceability			
1-26	Cada área de producción está identificada o codificada para permitir la trazabilidad en caso de que suceda un retiro de producto.	R	SOP-02

Part 2 – Field Harvest and Field Packing Activities

Field Sanitation and Hygiene			
	Questions	Doc	Document Code
2-1	A documented pre-harvest assessment is made on the crop production areas. Risks and possible sources of crop contamination are noted and assessed.	D	SOP-09 RECORD-12
2-2	The number, condition, and placement of field sanitation units comply with applicable state and/or federal regulations.		
2-3	When question 2-2 is answered "N/A" (sanitation units are not required), a toilet facility is readily available for all workers.		
2-4	Field sanitation units are located in a location that minimizes the potential risk for product contamination and are directly accessible for servicing.		
2-5	A response plan is in place for the event of a major spill or leak of field sanitation units or toilet facilities.	P	SOP-03
Field Harvesting and Transportation			
2-6	All harvesting containers and bulk hauling vehicles that come in direct contact with product are cleaned and/or sanitized on a scheduled basis and kept as clean as practicable.	D	RECORD-08 SOP-06
2-7	All hand harvesting equipment and implements (knives, pruners machetes, etc.) are kept as clean as practical and are disinfected on a scheduled basis.	D	RECORD-08 SOP-06
2-8	Damaged containers are properly repaired or disposed of.		
2-9	Harvesting equipment and/or machinery which comes into contact with product is in good repair.		
2-10	Light bulbs and glass on harvesting equipment are protected so as not to contaminate produce or fields in the case of breakage.		
2-11	There is a standard operating procedure or instructions on what measures should be taken in the case of glass/plastic breakage and possible contamination during harvesting operations.	P	SOP-11
2-12	There is a standard operating procedure or instructions on what measures should be taken in the case of product contamination by chemicals, petroleum, pesticides or other contaminating factors.	P	SOP-04
2-13	For mechanically harvested product, measures are taken during harvest to inspect for and remove foreign objects such as glass, metal, rocks, or other dangerous/toxic items.		
2-14	Harvesting containers, totes, etc. are not used for carrying or storing non- produce items during the harvest season, and farm workers are instructed in this policy.	P	SOP-10
2-15	Water applied to harvested product meets the microbial standards for drinking water.	R	SOP-05 RECORD-04
2-16	Efforts have been made to remove excessive dirt and mud from product and/or containers during harvest.		
2-17	Transportation equipment used to move product from field to storage areas or storage areas to processing plant which comes into contact with product is clean and in good repair.		
2-18	There is a policy in place and has been implemented that harvested product being moved from field to storage areas or processing plants are covered during transportation.	P	SOP-12
2-19	In ranch or field pack operations, only new or sanitized containers are used for packing the product.	D	SOP-10
2-20	Packing materials used in ranch or field pack operations are properly stored and protected from contamination.		
2-21	Product moving out of the field is uniquely identified to enable traceability in the event of a recall.	D	SOP-02 RECORD-01

Part 3 – House Packing Facility

Receiving			
Questions		Doc	Document Code
3-1	Product delivered from the field which is held in a staging area prior to packing or processing is protected from possible contamination.		
3-2	Prior to packing, product is properly stored and/or handled in order to reduce possible contamination.		
Washing/Packing Line			
3-3	Source water used in the packing operation meets the microbial standards for drinking water.	R	SOP-05 RECORD-04
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 crop.	D	SOP-05 RECORD-05
3-5	Processing water is sufficiently treated to reduce microbial contamination.	D	SOP-05 RECORD-06
3-6	Water-contact surfaces, such as dump tanks, flumes, wash tanks and hydro coolers, are cleaned and/or sanitized on a scheduled basis.	D	SOP-06 RECORD-08
3-7	Water treatment (strength levels and pH) and exposure time is monitored and the facility has demonstrated it is appropriate for the product.	D	SOP-05 RECORD-06
3-8	Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	D	SOP-06 RECORD-08
3-9	Product flow zones are protected from sources of contamination.		
3-10	The water used for cooling and/or making ice meets the microbial standards for drinking water.	R	RECORD-04
3-11	Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.	R	SOP-05 RECORD-07
Packing House Worker Health & Hygiene			
3-12	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from packing area.		
3-13	When there is a written policy regarding the use of hair nets/beard nets in the production area, it is being followed by all employees and visitors.	P	SOP-03
3-14	When there is a written policy regarding the wearing of jewelry in the production area, it is being followed by all employees and visitors.	P	SOP-03
Packing House General Housekeeping			
3-15	Only food grade approved and labeled lubricants are used in the packing equipment/machinery.	R	SOP-04
3-16	Chemicals not approved for use on product are stored and segregated away from packing area.		
3-17	The plant grounds are reasonably free of litter and debris.		
3-18	The plant grounds are reasonably free of standing water.		
3-19	Outside garbage receptacles/dumpsters are closed or are located away from packing facility entrances and the area around such sites is reasonably clean.		
3-20	Packing facilities are enclosed.		
3-21	The packing facility interior is clean and maintained in an orderly manner.		
3-22	Floor drains appear to be free of obstructions.		
3-23	Pipes, ducts, fans and ceilings which are over food handling operations, are clean.		

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3-24	Glass materials above product flow zones are contained in case of breakage.		
3-25	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or a sufficient distance.		
3-26	There is a policy describing procedures which specify handling/disposition of finished product that is opened, spilled, or comes into contact with the floor.	P	SOP-13
3-27	Only new or sanitized containers are used for packing the product.	D	SOP-10
3-28	Pallets and containers are clean and in good condition.		
3-29	Packing containers are properly stored and protected from contamination (birds, rodents and other pests).		
Pest Control			
3-30	Measures are taken to exclude animals and pests from packing and storage facilities.	D	SOP-14
3-31	There is an established pest control program for the facility.	D	SOP-14
3-32	Service reports for the pest control program are available for review.	R	SOP-14
3-33	Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.		
Traceability			
3-34	Records are kept recording the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	D	SOP-02 RECORD-01

Part 4 – Storage and Transportation

Product, Containers & Pallets			
Questions		Doc	Document Code
4-1	The storage facility is cleaned and maintained in an orderly manner.		
4-2	Bulk storage facilities are inspected for foreign material prior to use and records are maintained.	R	RECORD-15 SOP-15
4-3	Storage rooms, buildings, and/or facilities are maintained and sufficiently sealed or isolated and are protected from external contamination.		
4-4	Storage grounds are reasonably free of litter and debris.		
4-5	Floors in storage areas are reasonably free of standing water.		
4-6	Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or sufficient distance.		
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.	P	SOP-13
4-8	Packing containers are properly stored and sufficiently sealed, to be protected from contamination (birds, rodents, pests, and other contaminants).		
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.		
4-10	Product stored outside in totes, trucks, bins, other containers or on the ground in bulk is covered and protected from contamination.		
4-11	Non-food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.		
4-12	Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.	D	RECORD-08 SOP-06
Pest Control			
4-13	Measures are taken to exclude animals and pests from storage facilities.	D	SOP-14
4-14	There is an established pest control program for the facility.	D	SOP-14
4-15	Service reports for the pest control program are available for review.	R	SOP-14
4-16	Interior walls, floors, and ceilings are well-maintained and are free of major cracks and crevices.		
Ice & Refrigeration			
4-17	The water used for cooling, humidity, and/or making ice meets the microbial standards for drinking water.	R	SOP-05 RECORD-04
4-18	Manufacturing, storage, and transportation facilities used in making and delivering ice used for cooling the product have been sanitized.	R	RECORD-08 SOP-06
4-19	Climate-controlled rooms are monitored for temperature and logs are maintained.	D	RECORD-17 SOP-15
4-20	Thermometer(s) are checked for accuracy and records are available for review.	D	RECORD-18 SOP-15
4-21	Temperature control equipment condensation does not come in contact with produce.		
4-22	Refrigeration equipment (condensers, fans, etc.) and dehumidifiers are cleaned on a scheduled basis.	D	RECORD-08 SOP-06
4-23	Iced product does not drip on pallets of produce stored below.		
Transportation			

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4-24	Prior to the loading process, conveyances are required to be clean, in good physical condition, free from disagreeable odors and from obvious dirt/debris.	P	SOP-12
4-25	Produce items are not loaded with potentially contaminating products.	P	SOP-12
4-26	Company has a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.	P	SOP-12
4-27	Conveyances are loaded to minimize damage to product.	P	SOP-12
Worker Health and Personal Hygiene			
4-28	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from storage, shipping, and receiving areas.		
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.	P	SOP-03
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.	P	SOP-03
Traceability			
4-31	Records are kept regarding the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	D	SOP-02 RECORD-01

Part 6-Wholesale Distribution Center/Terminal Warehouses

Receiving			
Questions		Doc	Document Code
6-1	All companies that supply fresh produce are required to have passed a third party audit verification of GAP and/or GHP.	D	SOP-02
6-2	Upon receiving, conveyances are required to be clean, in good physical condition and free from obvious objectionable odors, dirt and/or debris at time of unloading.	P	SOP-12
6-3	Company does not accept produce items that are loaded with or are not protected from potentially contaminating products.	P	SOP-12
6-4	Refrigerated commodities are monitored for temperatures at the time of receiving.	R	RECORD-21
6-5	The company has a written policy regarding the disposition of product when temperatures are not within the company's guidelines at the time of receiving.	P	SOP-12
Storage Facility/Temperature Control			
6-6	The facility is clean and maintained in an orderly manner.		
6-7	Refrigerated rooms are monitored for temperature and logs are maintained.	D	SOP-15 RECORD-16
6-8	Thermometer(s) are checked for accuracy and records are available for review.	D	SOP-15 RECORD-17
6-9	Refrigeration system condensation does not come into contact with produce.		
6-10	Refrigeration equipment (condensers, fans, etc.) is cleaned on a scheduled basis.	D	RECORD-08 SOP-06
6-11	Iced product does not drip on pallets of produce stored below.		
6-12	The water used for cooling/ice meets the microbial standards for drinking water.	R	SOP-05 RECORD-04
6-13	Manufacturing, storage, and transportation facilities used in making and delivering ice used for cooling the product are sanitized on a scheduled basis.	D	RECORD-08 SOP-06
6-14	There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled, or comes into contact of contamination.	P	SOP-13
6-15	Product flow zones are protected from sources of contamination.		
6-16	Glass materials above product flow zones are contained in case of breakage.		
6-17	The grounds are reasonably free of litter and debris.		
6-18	The grounds are reasonably free of standing water.		
6-19	Outside garbage receptacles/dumpsters are closed or are located away from facility entrances and the area around such sites is reasonably clean.		
6-20	The facility is enclosed.		
6-21	Floor drains appear to be free of obstructions.		
6-22	Pipes, ducts, fans, and ceilings in the facility are reasonably clean.		
6-23	Possible wastewater spillage is prevented from contaminating any food storage or handling area by barriers, drains, or a sufficient distance.		
6-24	Non-food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.		
Pest Control			

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6-25	Measures are taken to exclude animals or pests from the facility.	D	SOP-14
6-26	There is an established pest control program for the facility.	D	SOP-14
6-27	Service reports for the pest control program are available for review.	R	SOP-14
6-28	Interior walls, floors and ceilings are well-maintained and free of major cracks and crevices.		
Repacking/Reconditioning			
6-30	Repacking/reconditioning processes are confined to an established location in the facility.	P	SOP-13
6-31	Food contact surfaces are in good condition; cleaned and/or sanitized prior to use and cleaning logs are maintained.	D	RECORD-08 SOP-06
6-32	Source water used in the repacking operation meets the microbial standards for drinking water.	R	RECORD-04
6-33	Processing water is sufficiently treated to reduce microbial contamination.	D	SOP-05 RECORD-06
6-34	Water treatment (strength levels and pH) and exposure time is monitored and is appropriate for product.	D	SOP-05 RECORD-06
6-35	If applicable, the temperature of processing water used in dump tanks, flumes, etc., is monitored and is kept at temperatures appropriate for the crop.	D	SOP-05 RECORD-05
6-36	Any ice used for cooling produce is manufactured, transported and stored under sanitary conditions.	R	RECORD-07
6-37	Water used for chilling and/or to make ice meets the microbial standards for drinking water.	R	RECORD-04
6-38	Only food grade approved and labeled lubricants are used in the repacking equipment/machinery.	D	SOP-04
6-39	Only new or sanitized containers are used for product repacking.	P	SOP-10
6-40	Pallets and other containers are clean and in good condition.		
6-41	Packing containers are properly stored and protected from contamination (birds, rodents and other pests, etc.).		
Worker Health and Personal Hygiene			
6-42	Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from repack and storage area.		
6-43	When there is a written policy regarding the use of hair nets/beard nets in the facility, it is being followed by all affected employees and visitors.	P	SOP-03
6-44	When there is a written policy restricting the wearing of jewelry in the facility, it is being followed by all affected employees and visitors.	P	SOP-03
Shipping/Transportation			
6-45	Prior to the loading process, conveyances are required to be clean, in good physical condition, free from disagreeable odors and from obvious dirt/debris.	P	SOP-12
6-46	Produce items are not loaded with potentially contaminating products.	P	SOP-12
6-47	Company has a written policy for transporters and conveyances to maintain a specified temperature(s) range during transit.	P	SOP-12
Traceability			
6-48	Records are kept recording the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.	D	SOP-02 RECORD-01

Part 7 – Preventive Food Defense Procedures

Secure Employee/Visitor Procedures			
	Questions	Doc	Document Code
7-1	The company has a documented food defense plan and a person has been designated to oversee it. Name:	D	SOP-17
7-2	Food defense training has been provided to all employees.	D	SOP-16 SOP-17
7-3	Employees are aware of whom in management they should contact about potential security problems/issues. Name of management representative:		
7-4	Visitors are required to check in (showing proof of identity) and out, when entering/leaving the facility.	D	SOP-17 RECORD-18
7-5	The purpose of visitation to site is verified before admittance to the facility.	D	SOP-17 RECORD-18
7-6	Visitors are prohibited from the packing/storage areas unless accompanied by an employee.	D	SOP-17
7-7	Incoming and outgoing employee and visitor vehicles to and from the site are subject to inspection.	D	SOP-17 RECORD-18
7-8	Parked vehicles belonging to employees and visitors display a decal or placard issued by the facility.		
7-9	Staff is prohibited from bringing personal items into the handling or storage areas.	D	SOP-17 SOP-03
7-10	Staff access in the facility is limited to the area of their job function and unrestricted areas.	D	SOP-17
7-11	Management is aware of which employee should be on the premises and the area they are assigned to.	D	SOP-17
7-12	A system of positive identification of employees has been established and is enforced.		
Secure Facility Procedures			
7-13	Uniforms, name tags, or identification badges are collected from employees prior to the termination of employment.	D	SOP-17
7-14	The mailroom is located away from the packing/storage facilities.		
7-15	Computer access is restricted to specific personnel.	D	SOP-17
7-16	A system of traceability of computer transactions has been established.		
7-17	A minimum level of background checks has been established for all employees.	D	SOP-17
7-18	Routine security checks of the premises are performed for signs of tampering, criminal or terrorist activity.	D	SOP-17 RECORD-20
7-19	Perimeter of facility is secured by fencing or other deterrent.		
7-20	Checklists are used to verify the security of doors, windows, and other points of entry.	D	SOP-17 RECORD-20
7-21	All keys to the establishment are accounted for.	D	SOP-17 RECORD-19
7-22	The facility has an emergency lighting system.		
7-23	The facility is enclosed.		
7-24	Storage or vehicles/containers/trailers/railcars that are not being used are kept locked.		
7-25	Delivery schedules have been established.		

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7-26	The off-loading of incoming materials is supervised.		
7-27	The organization has an established policy for rejecting deliveries.	D	SOP-17
7-28	Unauthorized deliveries are not accepted.	D	SOP-17
7-29	The company does not accept returned (empty) containers for packing of product unless they are sanitized containers intended for reuse.	D	SOP-17
7-30	The facility has a program in place to inspect product returned to the facility for tampering.	D	SOP-17
7-31	The company has identified the individual(s), with at least one backup, who are responsible for recalling the product.	D	SOP-02
7-32	The company has performed a successful mock recall of product to the facility.	D	RECORD-01
7-33	Product imported from outside the United States is segregated from domestic product.	D	SOP-17
7-34	Allergens handled by the facility are segregated from products to avoid cross contamination.	D	SOP-13
7-35	Floor plans, product flow plans, and/or segregation charts are in a secure location.	D	SOP-17
7-36	The organization has registered with the FDA and has been issued a registration number (do not record the number on checklist).	D	SOP-17

USDA Logo Use Addendum

Active and Effective Traceability and Recall Program			
Questions		Doc	Document Code
LU-1	Questions about traceability and recall program have all been scored as "Yes".	P, R	SOP-02 RECORD-01
LU-2	The operation uses the USDA GAP&GHP logo only on packages, containers, or consumer units which are traceable.	D	SOP-02
Approved Suppliers			
LU-3	The operation has supplied a list of approved suppliers to the local Federal or State auditor's office.	R	SOP-02
LU-4	All suppliers currently in use by the operation are listed on the supplied list of approved suppliers.	P, R	SOP-02
LU-5	All suppliers have successfully completed and met the requirements of a USDA approved GAP & GHP audit (USDA GAP&GHP, Commodity Specific, Produce GAPs Harmonized audit, or Harmonized GAP Plus+ Audit performed by the USDA).	R	SOP-02
Food Safety Plan or Quality Manual			
LU-6	The operation's food safety plan or quality manual contains procedures on how the USDA GAP&GHP logo will be used.	P	SOP-01
LU-7	There is a designated person to be responsible for the control of inventory bearing the logo.	P	SOP-01
Containers or Labels with GAP&GHP Logo			
LU-8	All packaging or labels which bear the GAP&GHP logo are accountable items.	P, R	SOP-01
LU-9	The operation's inventory list of these packaging or labels is maintained and current.	R	SOP-01
LU-10	The logo is only used on packaging and labels that are clean and bright in appearance, without marks, stains, or other evidence of previous use.	R	SOP-01
LU-11	The logo is only used on products, processes, and packaging as approved on the SC-652.	R	SOP-01