

Good Agricultural Practices Manual

PISTACHIO GROWER SELF AUDIT QUESTIONNAIRE

2009 Edition

California Pistachio Research Board



PISTACHIO GROWER SELF AUDIT QUESTIONNAIRE

As part of the California Pistachio Research Board's Good Agricultural Practices program, the CPRB has developed a revised Pistachio Grower Self Audit. While this is primarily aimed at assisting growers to understand the application of Good Agricultural Practices to their pistachio operations, there is increasing scrutiny by federal and state regulatory authorities on all aspects of food safety and the regulators have indicated that agricultural commodities are expected to develop and employ Good Agricultural Practices as part of a "farm to fork" food safety program. While not currently legally required, many commodity purchasers are asking for documentation of on-farm activities as part of their due diligence for consumers. The CPRB urges pistachio processors and growers alike to use the self audit to document industry use of GAPs.

The self-audit has been shortened considerably over earlier versions by deleting questions that have no direct applicability to pistachios. Individual processors may add or subtract from this self audit depending on the needs of their buyers. In particular, the CPRB has included the word **MUST** on some questions, especially on questions that have legal requirements but also on questions where there is a consensus among processors and industry advisors that this is nearly a requirement on their part.

Growers are urged to complete the self audit prior to harvest and delivery of pistachios to the processors. These self audits should be retained and submitted to processors at their request. This is an important component of the comprehensive food safety program necessary to insure the long-term stability and profitability of the pistachio industry as well as insuring consumer confidence in our product.

**California Pistachio Grower
Good Agricultural Practices Self-Audit**

	Yes	No	N/A
Record Documentation/Keeping			
Read GAP and performed at least one self-audit performed each year			MUST
The self-audit is documented and kept on file for 3 years			MUST
Orchard Location & Site Preparation			
Ranch History			
Documented history on ranch of prior crop or use before pistachios were planted			
The ranch does not occupy ground previously used as landfill or other types of waste disposal. If yes, document history before planting			
Site Management			
A ranch map has been created			MUST
Potential food safety hazards and mitigation practices are identified			
Water sources and irrigation systems are identified			
Fertilizer, Manures, Bio-Solids and Nutrition			
All applications of fertilizers, both organic and inorganic, have been recorded (Include site, date, fertilizer type, quantity, application method)			MUST
Nutritional needs have been assessed and a fertilizer budget prepared			MUST
Chemical fertilizer application records are available for all application methods used, including soil broadcast/banding, fertigation, and foliar application			MUST
Animal manure is used as a soil supplement or nutrient source			
If used, a risk assessment of manure usage has been conducted			
Dairy lagoon water is not applied to the orchard			
Bio-solids (sewage sludge) have not been used as a soil supplement or nutrient source			
If used, bio-solids have not been applied within the past five years			MUST
Water Usage			
Records of irrigation water usage are maintained and available for review			
Orchards use the following irrigation water sources:			
Ground water pumped from wells			
Open water source from reservoirs, canals and rivers			
On-ranch reservoir			
Tertiary or "gray water" from water treatment plants			
Potable municipal water			
Annual test results on water sources are available for review			
Untreated sewage water is not used for irrigation			MUST
Water sources are designed and maintained to prevent animal access			MUST
Pesticide Use			
Pest control recommendations are made by a CDPR-certified Pest Control Advisor (PCA) or equivalent before pesticide application			MUST
The pistachio ranch follows the pesticide use reporting requirements of CDPR			MUST
All pesticides used are registered for pistachios by the EPA and CDPR			MUST
Pesticide application follows label and worker protection standard guidelines			MUST
Spray equipment has been properly maintained and calibrated			MUST
Maintenance and calibration logs are available for review			
Standard operating procedures have been developed for pesticide applications			
Aflatoxin			
Navel orangeworm populations are monitored by egg traps and/or visual observation for egg laying on early split nuts			
Harvest timing is used to reduce potential NOW damage			
Orchard sanitation is used to reduce overwintering NOW populations			
Harvest			
Pistachios are harvested mechanically without human contact			
Harvest bins dedicated to ranch or washed before using			
Nuts that come in contact with the ground are not recovered			MUST
Sanitation & Hygiene			
Sanitation facilities are provided as required by law			MUST
Worker sanitation training is provided and documented			