

**EASTERN CANTALOUPE GROWERS ASSOCIATION
AUDIT RIDER**

APPROVED BY ECGA BOARD - May 10, 2013

PrimusGFS Reference	ECGA Rider Question	ECGA Rider Criteria	Qualifier	
Ground History	2.03.05	Is there any evidence of flooding from uncontrolled causes has occurred in the growing area(s) since the previous growing season?	For purposes of the ECGA Rider, flooding is defined as the flowing or overflowing of a field with water outside of a grower's control that is reasonably likely to contain pathogens and/or other contaminants and is reasonably likely to cause adulteration of cantaloupes in that field. Pooled water (e.g., from irrigation leaks or rainfall) that is not reasonably likely to contain pathogens and/or other contaminants and is not reasonably likely to cause adulteration of cantaloupes should not be considered flooding.	NO
Irrigation/ Water Use	2.08.01b 2.08.01c	Is there a lack of documentation that microbiological tests, including generic E. coli, were conducted on the irrigation water sources prior to production for the field and those test were followed with monthly tests thereafter through harvest, and the test results conformed to the water criteria required?	Target Organism: generic E. coli. Sampling Procedure: A minimum of 100 ml sample appropriately collected at the point of use according to approved testing laboratory sampling procedures. (e.g., for point of use - one sample at lateral gate per water source for irrigation, water tap for pesticides. Sampling Frequency: One sample per water source should be collected and tested prior to use. Additional samples should be collected at least monthly during use from points within the distribution system. Municipal & Well Exemption: For wells and municipal water sources, if generic E. coli levels are below detection limits for five consecutive samples, the sampling frequency may be decreased to once every six months and the recommendations for 60 and 30 day sampling are waived. This exemption is void if there is a significant source or distribution system change. Test Method: FDA BAM method or any US EPA approved or AOAC-validated method for quantitative monitoring of water for generic E. coli. Acceptance Criteria for Water: For foliar Applications (overhead sprinkler irrigation, pesticides / fungicide application, etc.): ≤126 MPN (or CFU) /100 ml (rolling geometric mean n=5) and ≤235 MPN/100 ml for any single sample. For the purposes of water testing, MPN and CFU should be considered equivalent. For Non-Foliar Applications Whereby Fruit Surface is NOT Contacted by Water (e.g. drip irrigation): ≤126 MPN /100 ml (rolling geometric mean n=5) and ≤576 MPN /100 ml for any single sample.	NO
Fertilizer/ Crop Nutrition	2.07.01 2.07.02 2.07.03 2.07.04 2.07.05	Is there untreated human waste in any form, biosolids, untreated and/or partially treated manure or other nonsynthetic fertilizers used in the growing cycle?	It is prohibited to use biosolids, human waste in any form, raw, untreated and/or partially treated manure and other nonsynthetic fertilizers as fertilizers or crop nutrition for cantaloupes. Treatment and/or storage sites shall not be in proximity to cantaloupe production areas. It is prohibited to use raw manure, biosolids, or apply soil amendments that contain uncomposted, incompletely composted animal manure and/or green waste, or non thermally treated animal manure to fields, which will be used for cantaloupe production. If raw manure is applied to a field, no cantaloupes shall be grown in that field for at least two (2) years.	NO
Harvest Practices	2.13.06d 2.13.06h	Is there hand-held harvesting utensils and/or tools that come in contact with the fruit are not stored in a appropriate container with antimicrobial solution of adequate strength when not in use?	Hand-held harvesting utensils and/or tools that come in contact with the fruit shall be stored in an appropriate container with sanitizing solution when not in use.	NO
Harvest Practices	2.13.03a 2.13.05	Is there any corrugated or other porous material being reused in the harvesting operation?	The reuse of product contact containers made of corrugated or other porous materials is prohibited.	NO
Harvest Practices	2.13.04 2.13.04a	Are there any food contact surfaces used in the harvesting, grading, packing or transporting the fruit in/from the field that is porous such as wood or carpet and could harbor pathogens.	Food contact surfaces shall be constructed of or covered or sleeved with materials that are nontoxic, facilitate cleaning and sanitizing, and will not harbor pathogens. Use of wood, carpet or other porous materials on equipment are prohibited as food contact surfaces.	NO

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Harvest Practices	2.13.07a Is there any evidence of food contact surfaces on the machinery used in the harvest process not being constructed of materials that can be cleaned and sanitized?	Carpet or other material which cannot be sanitized shall not be used on food contact surfaces, shipping containers, or transportation trailers.	NO
PACKING FACILITY/ Water Use	2.30.03 Is there a lack of documentation that microbiological tests, including generic E. coli, were conducted on the packing facility water sources prior to beginning packing operations and that test was followed with monthly tests thereafter through the season, and the test results conformed to the water criteria required?	<p>Target Organism: generic E. coli.</p> <p>Sampling Procedure: A minimum of 100 ml sample appropriately collected at the point of use according to approved testing laboratory sampling procedures. (e.g., for point of use - one sample at packing facility water source, water tap for water use in packing facility and restrooms).</p> <p>Sampling Frequency: One sample per water source should be collected and tested prior to use. Additional samples should be collected at least monthly during use from points within the distribution system. Municipal & Well Exemption: For wells and municipal water sources, if generic E. coli levels are below detection limits for five consecutive samples, the sampling frequency may be decreased to once every six months and the recommendations for 60 and 30 day sampling are waived. This exemption is void if there is a significant source or distribution system change.</p> <p>Test Method: FDA BAM method or any US EPA approved or AOAC-validated method for quantitative monitoring of water for generic E. coli.</p> <p>Acceptance Criteria for Water: Criteria for all packing facility water usage is no presence of pathogens: ≤ 0 MPN (or CFU) /100 ml (rolling geometric mean n=5) or ≤ 0 MPN/100 ml for any single sample. For the purposes of water testing, MPN and CFU should be considered equivalent.</p>	NO
PACKING FACILITY	2.19.14 Is there any corrugated or other porous material being reused as packing material in the packing operation?	The reuse of product contact containers made of corrugated or other porous materials is prohibited.	NO
PACKING FACILITY	2.24.03 Are there any food contact surfaces used in the sorting, grading, or packing operations that is porous such as wood or carpet that could harbor pathogens.	Food contact surfaces shall be constructed of or covered or sleeved with materials that are nontoxic, facilitate cleaning and sanitizing, and will not harbor pathogens. Use of wood, carpet or other porous materials on equipment are prohibited as food contact surfaces.	NO
PACKING FACILITY	2.21.03 Is there any evidence of food contact surfaces on the machinery used in the packing facility not being constructed of materials that can be cleaned and sanitized?	Carpet or other material which cannot be sanitized shall not be used on food contact surfaces, shipping containers, or transportation trailers.	NO
PACKING FACILITY Testing/ Analyses Records	2.30.02 Is there a lack of records to show routine environmental microbiological testing in the packing facility?	An environmental monitoring program shall be established and corrective actions taken in case of positives. Operations shall have a documented environmental microbial testing program for Listeria and Salmonella with testing targeted to areas where moisture, soil, or debris may accumulate (e.g., under conveyance belts, drains, hydrovac, forced air tunnels, hydrocooling equipment, etc.). Environmental monitoring program documentation must include corrective actions taken if positive(s) are found on a food contact surface.	NO