



*Please refer to the underwriting guidelines prior to completing this supplemental

LEAFY GREENS SUPPLEMENTAL APPLICATION

Company Name: _____

Address 1: _____

Address 2: _____

City - State - Zip: _____

Type of Leafy Greens: _____ Leafy Green is what % of total acreage _____

FIELD OPERATIONS

What type of irrigation is used? Drip Overhead Sprinkler Furrow

What is the water source for the irrigation system?

Well Above Ground reservoir Other: _____

Depth of well? _____

Is there a written, documented program for accessing irrigation water quality? Yes No

Explain

What are the storage procedures for irrigation pipes and/or drip tapes?

What types of Fertilizer or Soil Amendments are used?

What types of pesticides are used?

How often are pesticides applied?

How often is spray equipment calibrated?

Are pesticides applied by a licensed applicator? Yes No

If NO please explain

Explain the vector control programs in place for the field, processing, packaging, and storage of Leafy Greens.

Is the vector control program written and documented? Yes No

What programs are in place to control and eliminate introduction of human pathogen during harvest, processing, packaging, and shipping?

What is the program for cleaning and sanitizing harvesting equipment?

How is harvesting equipment stored?

Are any fields used in the production of leafy greens located in a flood zone? Yes No

If YES please explain

STORAGE, PROCESSING, PACKING, SHIPPING

What is the written, documented program for cooling the product after harvested?

What are the Sanitation Standard Operating Procedures for sanitizing cooling facilities, tubs, and containers?

What are the written, documented programs for assessing water quality during processing?

How often is transportation equipment cleaned and sanitized during harvest?

What is the written, documented program for employee hygiene?

What is the written, documented program for internal auditing?

Is the operation subject to external auditing? Yes No

If YES how often? Is it announced?

Is there a fulltime food safety employee? Yes No

Is there a HACCP (Hazard Analysis Critical Control Point) program in place? Yes No