

|  |                                    |                                       |  |
|--|------------------------------------|---------------------------------------|--|
| <b>Title: GLOBALG.A.P. INSPECTION REPORT FOR OPT. 1 IND. AND OPT.1 WITHOUT QMS</b> |                                    |                                       | <b>Doc. Issue Date:</b><br><b>09/29/2017</b>     |
| <b>Written by</b><br>ANA PAULA BROTO   | <b>Reviewed by</b><br>KASSIA COUTO | <b>Approved by</b><br>ENRIQUE URRUTIA | <b>Doc. Code</b> LC-FR-027 –<br><b>Rev.#</b> 002 |

| Client Details   |   |                                    |  |
|--|---|------------------------------------|--|
| Process # (LLC #):   | LLC 1576  |                                    |  |
| GGN #:   | 4052852532921   |                                    |  |
| Company Name:  | High Hope Farms LLC/ Grave Williams   |                                    |  |
| Company Address (for the certificate):   | 121 W Clark Street<br>Quincy FL 32353   |                                    |  |
| GPS Coordinates:   | Latitude<br>(00° 00' 00")   | 30 35' 8"                          | <input checked="" type="checkbox"/> North <input type="checkbox"/> South |
|  | Longitude<br>(000° 00' 00")   | 84 34' 44"                         | <input checked="" type="checkbox"/> West <input type="checkbox"/> East   |
| Client Contact name:   | Grave Williams  |                                    |  |
| Client Email & Phone:  | <a href="mailto:graveswilliams@tds.net">graveswilliams@tds.net</a> 850-875-1440                               |                                    |  |
| Producer participated in the Unannounced Reward Program:   | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO   |                                    |  |
| Producer makes use of a consultant:  | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO – If <b>yes</b> , complete the following: |                                    |  |
| • The consultant is a licensed GGAP farm assurer:  | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO – If <b>yes</b> , provide name:           |                                    |  |
| Accounts Payable name and email:   | Same as above   |                                    |  |
| Billing Address (if different than company address):   | Same As above   |                                    |  |
| Audit Scheme & Type  |   |                                    |  |
| <input type="checkbox"/> IFA FV 5.1 <input type="checkbox"/> IFA FV 5.2 <input type="checkbox"/> PSS <input type="checkbox"/> Tomato Metrics<br><input type="checkbox"/> IFA Combinable Crops <input checked="" type="checkbox"/> Other: IFAFV 5.3 |   |                                    |  |
| <input type="checkbox"/> Individual <input checked="" type="checkbox"/> Multi-site without QMS   |   |                                    |  |
| <input type="checkbox"/> Initial <input checked="" type="checkbox"/> Recertification <input type="checkbox"/> Unannounced <input type="checkbox"/> Revisit <input type="checkbox"/> Extension of Scope <input type="checkbox"/> Other:             |   |                                    |  |
| Audit Details  |   |                                    |  |
| Auditor / Audit Team:  | Larissa Dean  | Audit date(s):                     | 6/1-6/2 2020   |
| Number of sites (PMU's):   | 3   | Number of sites (PMU's) inspected: | 3  |
| Products in the scope:   | Tomatoes  |                                    |  |
| Harvest Applicable:  | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO – If <b>yes</b> , complete the following: |                                    |  |
| • Products applicable for harvest:   | Tomatoes  | • Products observed in harvest:    | Tomatoes   |

|   |  |  |   |
|---|--|--|---|
| • Harvest season per product:   | May-July; October- December  |  |   |
| • Any products grouped for harvest:   | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO – If <b>yes</b> , explain which products were grouped and reasons for this grouping: |  |   |
| Product packed in-field:  | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO – If <b>yes</b> , products names: Tomatoes   |  |   |
| Produce handling applicable:  | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO – If <b>yes</b> , complete the following:  |  |   |
| • Number of Facilities (PHU's):   | 2  | •Number of facilities inspected:             | 2 |
| • Products for produce handling:  | Tomatoes   |  |   |
| • Facility(s) in operation:   | <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO – If <b>yes</b> , complete the following:  |  |   |
| - Products observed in the facility:  | Tomatoes   |  |   |
| • Facility(s) GFSI certified:   | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO – If <b>yes</b> , complete the following:  |  |   |
| - Facility name / Certification Scheme:   |  | - Products included in the GFSI certificate: |   |
| Covered Crop (greenhouse):  | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO – If <b>yes</b> , products:  |  |   |
| Rotation Crops:   | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO – If <b>yes</b> , complete the following:  |  |   |
| • First Harvest:  | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO – If <b>yes</b> , provide crops:   |  |   |
| • Further Harvest:  | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO – If <b>yes</b> , provide crops:   |  |   |
| Combined inspection with other Standard or Add-on:<br><i>(e.g. Costco, GRASP, PGFS)</i> | <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO – If <b>yes</b> , provide Standard or Add-on name:                                   |  |   |

### Meeting Attendees

| Name          | Role / Position         | Opening Meeting | Closing Meeting |
|---------------|-------------------------|-----------------|-----------------|
| Larissa Dean  | Auditor                 | Yes             | Yes             |
| Dawn Williams | Food Safety Coordinator | Yes             | Yes             |
|               |                         |                 |                 |
|               |                         |                 |                 |

### Executive Summary

This operation harvests tomatoes and packs in two packing houses. Operation has a spring harvest, and a field harvest, and the fields are planted at different times. All fields were inspected during the inspection. Harvest was also observed, as well as packing and field packing. All water is well water with no water test issues. All growing practices are conventional.

### FACILITY (PHU) AND SITE (PMU) DETAILS

*(Please add tables/ lines for additional sites / products as needed):*

|                      |                                    |
|----------------------|------------------------------------|
| Facility name - PHU: | Gadsden Tomato Company             |
| Physical Address:    | 218 N Graves St<br>Quincy FL 32351 |

|                                 |   |                           |
|---------------------------------|---|---------------------------|
| Produce Handling Products:      | Tomatoes  |                           |
| Parallel Ownership:             | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <i>If yes, please, include the product (s) where P/O is applicable:</i>   |                           |
|                                 |   |                           |
| <b>Facility name - PHU:</b>     | Quincy Tomato Corporation   |                           |
| Physical Address:               | 20 N Graves Street<br>Quincy FL 32351   |                           |
| Produce Handling Products:      | Tomatoes  |                           |
| Parallel Ownership:             | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <i>If yes, please, include the product (s) where P/O is applicable:</i>   |                           |
|                                 |   |                           |
| <b>Site - PMU:</b>              | Grant Farm—including Hand Farm, Gardner Farm, Cooter Farm & Shaw Farm   |                           |
| Address:                        | 435 Grice Road, Quincy, FL 32352  |                           |
| Parallel Production applicable: | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <i>If yes, please, include the product names:</i>   |                           |
| Harvest Included:               | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No   |                           |
| <b>To Certify:</b>              | <input checked="" type="checkbox"/> Acre <input type="checkbox"/> Hectare   | Countries of Destination: |
| Tomatoes                        | 782   | USA                       |
|                                 |   |                           |
|                                 |   |                           |
|                                 |   |                           |
| <b>Site - PMU:</b>              | Willis Farm—including Fowlstown Farm  |                           |
| Address:                        | Millwhite Road, Attapulgus, GA 39815  |                           |
| Parallel Production applicable: | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <i>If yes, please, include the product varieties:</i>   |                           |
| Harvest Included:               | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No   |                           |
| <b>To Certify:</b>              | <input checked="" type="checkbox"/> Acre <input type="checkbox"/> Hectare   | Countries of Destination: |
| Tomatoes                        | 778   | USA                       |
|                                 |   |                           |
|                                 |   |                           |
|                                 |   |                           |
| <b>Site - PMU:</b>              | Johnson Farm  |                           |
| Address:                        | Emanuel Church Road, Fowlstown, GA 39852  |                           |
| Parallel Production applicable: | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <i>If yes, please, include the product varieties:</i>   |                           |
| Harvest Included:               | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No   |                           |
| <b>To Certify:</b>              | <input checked="" type="checkbox"/> Acre <input type="checkbox"/> Hectare   | Countries of Destination: |
| Tomatoes                        | 140   | USA                       |
|                                 |   |                           |
|                                 |   |                           |
|                                 |   |                           |
| <b>Pending:</b>                 | <b>Please, indicate further action / evidence required per product:</b>   |                           |
| <u>Products:</u> Tomatoes       | <input type="checkbox"/> Harvest inspection <input type="checkbox"/> MRL test results <input type="checkbox"/> Produce Handling<br><input type="checkbox"/> PHI (pre harvest intervals) <input type="checkbox"/> Other: |                           |

If there is any issue regarding the use of WQS and/or Accreditation Body Licenses, Certificates and Marks of Conformity, click here ☐ and describe below the findings:

**Auditor / Inspector  
Recommendation\***

- ☐ Grant / maintain (re)certification;
- ☒ Grant / maintain (re)certification after correction of nonconformances and send of objective evidences to close-out Major CARs & 95% of Minor CARs;
- ☐ Grant (re)certification after correction of nonconformances and a revisit to close-out Major CARs & 95% of Minor CARs;
- ☐ (Re)certification NOT recommended. A full new audit must be performed;
- ☐ Apply the following sanction:
- ☐ Other (e.g. revisits to see harvest):

*\*Complete the Summary of NCs and provide a copy to client during closing meeting.*

Note: The GlobalG.A.P. checklist and the summary of NCs are part of this inspection report.

|  |                             |                                |                                       |
|--|-----------------------------|--------------------------------|---------------------------------------|
| Title: <b>SUMMARY OF NONCONFORMANCES</b> |                             |                                | Doc. Issue Date:<br><b>09/29/2017</b> |
| Written by<br>ANA PAULA BROTO            | Reviewed by<br>KASSIA COUTO | Approved by<br>ENRIQUE URRUTIA | Doc. Code LC-FR-025 – Rev.# 001       |

#### Company Information:

|                                 |                     |                 |          |
|---------------------------------|---------------------|-----------------|----------|
| Company name:                   | High Hope Farms LLC | Process #:      | LLC 1576 |
| Certification scheme:           | IFA FV 5.3          | Audit date(s):  | 6/1-6/2  |
| Auditor / Audit team / Experts: | Larissa Dean        | Audit duration: | 8 Hours  |
| Audit Scope:                    | Tomatoes            |                 |          |

#### Guidelines for Auditors and Inspectors:

- Auditor must complete this form even when no NC has been raised;
- Once form is completed, auditor must sign and have client sign it. Leave a signed copy with the client at closing meeting, and send one to WQS via email;
- Send the word format of this document to clients via email, EXCEPT for PrimusGFS and IFS:
  - For PrimusGFS, NCs must be closed in Azzule;
  - For IFS, NCs must be reviewed in the IFS action plan template.

#### Guidelines for Clients:

- If you cannot comply with the close out date, please contact WQS Quality Dept. via email for an extension which may be granted on a case by case basis - [quality@wqscert.com](mailto:quality@wqscert.com);
- For PrimusGFS, submit the corrective actions (CAs) through Azzule database;
- For GlobalGAP, provide corrective actions evidences and complete the column of Corrective Action on this form. When completed, please email them to your auditor with copy to [globalgap@wqscert.com](mailto:globalgap@wqscert.com);
- For SQF, provide all corrective action evidences and complete the action plan template provided by WQS (NOT this form). When completed, please email them to your auditor with copy to [sqf@wqscert.com](mailto:sqf@wqscert.com);
- For BRC, provide all corrective action evidences and complete the following columns on this form: Correction, Root Cause Analysis and Corrective Action. When completed, please email them to your auditor with copy to [brc@wqscert.com](mailto:brc@wqscert.com);
- For IFS, provide all corrective action evidences and complete the action plan template provided by the auditor (NOT this form). When completed, please email them to your auditor with copy to [brc@wqscert.com](mailto:brc@wqscert.com).

#### Relevant Definitions:

- Correction: Immediate action to eliminate the problem;
- Root cause: The underlying cause of the problem which, if adequately addressed, will prevent a recurrence of that problem. Examples of methods of root cause analysis: the “5 Whys”; Fishbone/Ishikawa Diagrams;
- Corrective action / proposed action plan: action taken to eliminate the root cause of the problem.

### Next Steps:

After your audit/inspection is closed, you will be requested to close the deviations according to the Scheme requirements. Once your corrections and/or corrective actions are reviewed by WQS, your process will go through technical review, process review & certification decision. The auditor will provide you a recommendation but the final decision will be taken by WQS Quality Department.

The number, type, and closure dates of any nonconformance raised are as follows:

| Clause # | Level / Grade | Nonconformance's Description                   | Due Date | Correction<br>(to be completed by the client)   | Root Cause Analysis<br>(to be completed by the client)  | Corrective Action Details / Explanation<br>(to be completed by the client)  | Are the actions taken effective?<br>(to be completed by WQS / auditor) | Closure Date and Responsible<br>(to be completed by WQS / auditor) |
|----------|---------------|--|----------|---|---|---|--|--|
| AF 3.4   | Major Must    | Food observed in packing trucks in field pack. | 6/30/20  | As described in HHF's Standard Operating Procedure S-1023-1 (see <b>Attachment A</b> ), 2020 pre-harvest training for field packers included the restriction on having food and non-water drinks in their harvest trucks. Immediately after this NC occurred, Paul Williams, HHF Food Safety Farm Manager, <u>again met with the field packer crew chiefs</u> and re-emphasized the restriction on having food and non-water beverages in the | Field packer crew chiefs are not communicating effectively with their workers regarding <b>"no food or non-water drinks in the harvesting trucks"</b> . | Before each future harvest, Dawn Williams, HHF Food Safety Director, and Paul Williams, HHF Food Safety Farm Manager, <u>will ensure that field pack crew chiefs are individually trained and fully understand</u> the necessity to make sure that their workers do not have food or non-water drinks in their harvesting trucks. |  |  |

|          |            |   |         |   |  |  |  |  |
|----------|------------|---|---------|---|--|--|--|--|
|          |            |   |         | field packing trucks.   |  |  |  |  |
| AF 14.2  | Major Must | <b>Mass balance not available for field packed tomatoes</b>   | 6/30/20 | Mass balance field pack information for 2019 is provided as <b><u>Attachment B.</u></b>   | As described in HHF's 2020 Internal Audit for AF 14.2, mass balance information is recorded each year by both HHF packinghouses. It is always available for review upon request.   | Mass balance information is always recorded and available for review in both HHF packinghouses.  |  |  |
| FV 5.1.3 | Major Must | <b>In packhouse Observed- Food in production area, employee wearing jewelry, cigarettes in back pockets, and multiple phones.</b> | 6/30/20 | <u>Company policies &amp; SOP's—which are reviewed and (as necessary) updated every year (see <b><u>Attachment C</u></b>)—specifically include the following restrictions:</u> all jewelry above the waist, all cigarettes, and all cell phones are not allowed while working in the packinghouse production areas. Before the packinghouse season begins, Graves Williams, HHF Company President, verbally trains all packinghouse workers on these restrictions. As soon as this incident occurred, | The responsible employee was not paying close enough attention during the spring 2020 packinghouse training session. Under HHF SOP's and company policies, packinghouse employees will be terminated for repeat offenses of this nature. | Before future packinghouse seasons, all packinghouse employees will be <u>individually trained</u> about restrictions on items <u>that are not allowed</u> in the packinghouse production areas. |  |  |

|          |            |   |         |   |  |  |  |  |
|----------|------------|---|---------|---|--|--|--|--|
|          |            |   |         | the responsible individual was contacted by Dawn Williams, HHF Food Safety Director, and again told about these restrictions.   |  |  |  |  |
| FV 5.2.2 | Minor Must | <b>Insufficient amount of toilets- 2 toilets ~50 people</b>           | 6/30/20 | After this NC occurred, extra portable toilets were placed in the area where the field packers were working so that the required 1 toilet per 20 employee ratio was being met.  | More field packers than anticipated showed up in the field where this NC occurred  | Field packer crew numbers and field locations are being closely monitored so that this NC does not reoccur.          |  |  |
| FV 5.4.6 | Minor Must | Sanitizing chemicals being decanted and not labeled (label violation) | 6/30/20 | The chemical involved with this NC was "TriOxide" which is used to <u>kill viruses and protect employees</u> —specifically from COVID-19. All containers of "TriOxide" now being used at all HHF farms and packinghouses are now clearly labeled as "TriOxide". | The chemical involved with this NC was "TriOxide" which is used to kill viruses—specifically COVID-19. The "TriOxide" was being decanted from a large container into smaller containers in order to more efficiently treat all non-food grade services with this anti-viral spray. All containers of "TriOxide" now being used at all HHF farms and packinghouses are now clearly labeled as "TriOxide". | All future use of this anti-viral spray will be <u>only</u> from containers which are clearly labeled as "TriOxide". |  |  |



|        |            |  |         |   |  |  |  |  |
|--------|------------|--|---------|---|--|--|--|--|
| AF 3.4 | Major Must | Food observed in packing trucks in field pack. | 6/30/20 | This is a duplicate of the above comment for Item AF 3.4—please see the above response for Item AF 3.4. |  |  |  |  |
|--------|------------|--|---------|---|--|--|--|--|

Add more lines if needed

Is a revisit required? ☒ No ☐ Yes, explain why and scope:

For GLOBALG.A.P. inspections, did you group products for harvest? ☒ No ☐ Yes, explain which products were grouped and reasons for this grouping:

Additional comments (describe any discrepancy from what was planned for this audit, e.g. client declines Costco):

Client Signature\*: Budd Titlow, HHF Food Safety Consultant, for Dawn Williams, HHF Food Safety Director

Auditor Signature: 

\*By signing this document, you understand and acknowledge the nonconformances raised by the auditor/inspector. Acknowledgement does not necessarily mean acceptance. If you do not agree with any or all NCs raised you have the right to complain. Please email your formal complaint to WQS Quality Dept. as soon as possible (Recommendation: 05 days after the audit) - [quality@wgscert.com](mailto:quality@wgscert.com). WQS procedure for Complaints and Appeals is available at <http://wgscert.com/wgscert/en/conteudo/visualizar/codconteudo/9/appeals-complaints.html>