



# SQF Food Safety Audit Edition 9

## Brewster Heights Packing & Orchards dba Gebbers Farms - BHPO LP, Gebbers Farms North

### Summary

**AUDIT DECISION**  
**CERTIFIED**

**CERTIFICATION NUMBER**  
**17435 | 154263**

**AUDIT RATING**

**DECISION DATE**  
**05/18/2022**

**AUDIT TYPE**  
**UNANNOUNCED**



**RECERTIFICATION DATE**  
**03/28/2023**

**AUDIT DATES**  
**03/17/2022 - 03/18/2022**

**Excellent**

**EXPIRATION DATE**  
**06/11/2023**

**ISSUE DATE**  
**05/18/2022**

### Facility & Scope

**Brewster Heights Packing & Orchards dba Gebbers Farms (45855)**

BHPO LP, Gebbers Farms North  
1110 Jennings Loop Road  
Oroville, WA 98844  
United States

**Web Site:** <http://www.gebbersfarms.com>

**Food Sector Categories:**

4. Fresh Produce, Grain, and Nut Packhouse Operations

**Products:**

Apples, Cherries, Pears

**Scope of Certification:**

Fresh Produce and Nuts Packhouse Operations

### Certification Body & Audit Team

**EAGLE Food Registrations, Inc.**



**EAGLE Food Registrations Inc.**  
SERVICE • INTEGRITY • VALUE

40 N Main Street  
Suite 1880  
Dayton, OH 45423  
United States

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**Web Site:** <https://www.eaglecertificationgroup.com/>

**CB#:** CB-1-Eagle

**Accreditation Body:** ANSI

**Accreditation Number:** 0894

**Lead Auditor:** McNeill, Todd (119528)

**Technical Reviewer:** Crawford, Lisa (424990)

**Hours Spent on Site:** 16

**Hours of ICT Activities:** 0

**Hours Spent Writing Report:** 8

### Non-Conforming

## 10.1.2 Building Interior

Plastic belts and cups and rollers are used for carrying apples through the production line. Cherries are placed in a water flume with plastic belts. All equipment is designed for the packing of Cherries and Apples. Food grade safe and cleanable. The walls in the segregation room and cold storage are concrete. No direct food contact in storage areas is sighted. Floors are Sealed concrete and properly sloped with trench drains running under the water flume and dump tanks. Waste traps and located away from the fruit that is being packed. Under the tables and drained to the exterior plumbed sewer system. Drains are accessible and cleaned out daily as per SOP and records review. Stairs and Catwalks are stainless steel and protect the fruit and line equipment below by Diamond Plate. Minor: Concrete in the shipping dock has large cracks. Minor: A kick plate is missing by the newer stairs used by the stamper machine that fruit passes underneath Minor: 3 lights in the segregations room used for refrigeration inspection are not protected.

**10.1.2.1** Floors shall be constructed of smooth, dense, impact-resistant material that can be effectively graded, drained, easily cleaned, and is impervious to liquid. Floors shall be suitably sloped toward the floor drains at gradients to allow the effective removal of all overflow or wastewater under normal working conditions. Where floor drainage is not possible, plumbed options or other control measures shall be in place to handle overflow or wastewater.

**RESPONSE:** MINOR

**EVIDENCE:** Concrete in the shipping dock has large cracks.

**ROOT CAUSE:** Cracks in concrete floor out in shipping department have not been getting maintained as needed.

**CORRECTIVE ACTION:** Cleaned and filled with concrete patch filler. Floors will be inspected in the future for areas needing repair work.

**VERIFICATION OF CLOSEOUT:** updated maintenance schedule, and floor repair reviewed and accepted

**COMPLETION DATE:** 04/08/2022 **CLOSEOUT DATE:** 05/18/2022

**10.1.2.8** Stairs, catwalks, and platforms in food processing and handling areas shall be designed and constructed so they do not present a product-contamination risk and with no open grates directly above exposed food product surfaces. They shall be kept clean (refer to 10.3.2).

**RESPONSE:** MINOR

**EVIDENCE:** A kick plate is missing by the newer stairs used by the stamper machine that fruit passes underneath.

**ROOT CAUSE:** The need for a kick plate on catwalk was not realized by the maintenance department.

**CORRECTIVE ACTION:** New kick plates put on 4/5/22.

**VERIFICATION OF CLOSEOUT:** Newly installed kickplate on stairs platform. Newly installed kickplate on stairs platform.

**COMPLETION DATE:** 04/08/2022 **CLOSEOUT DATE:** 04/15/2022

**10.1.2.10** Lighting and light fixtures in product handling areas, inspection stations, ingredient/ input and packaging storage areas, and all areas where the product is exposed shall be: i. Of appropriate intensity to enable personnel to carry out tasks efficiently and effectively; and ii. Shatterproof, manufactured with a shatterproof covering, or fitted with protective covers. Where fixtures cannot be recessed, including in warehouses, structures must be protected from accidental breakage, manufactured from cleanable materials, and addressed in the cleaning and sanitation program.

**RESPONSE:** MINOR

**EVIDENCE:** 3 lights in the segregations room used for refrigeration inspection are not protected.

**ROOT CAUSE:** Lights in this location on the refrigeration access catwalk were not noticed in past inspections while creating Glass Log.

**CORRECTIVE ACTION:** Removed lights on 4/5/22 until new proper ones can be installed.

**VERIFICATION OF CLOSEOUT:** Reviewed and accepted that they were missed during inspection

**COMPLETION DATE:** 04/18/2022 **CLOSEOUT DATE:** 04/18/2022

## 10.2.1 Equipment and Utensils

All equipment used in packing is designed and manufactured for packing tree fruits. A GP grader line for cherries and a MAF line for Apples. A Newer Cherry line is installed and a newer dump tank and baggers are sighted. Continuous improvement of the facility is done annually. All utensils and Protective clothing for cleaning were sighted and well maintained. Racks in break rooms are present for personnel belongs. All smocks etc are on hooks inside the facility and Laundry is available on site. Tubs are well marked for intended use and equipment is properly stored. Water is directed into floor drains to the city sewer. Minor: A piece of wool used on the packing line is not on the cleaning schedule or maintained

**10.2.1.2** Product contact surfaces and those surfaces not in direct contact with product in product handling areas, raw material storage, packaging material storage, and cold storage areas shall be constructed of materials that will not contribute to a food safety risk.

**RESPONSE:** MINOR

**EVIDENCE:** A piece of wool used on the packing line is not on the cleaning schedule or maintained

**ROOT CAUSE:** Dirty worn-out wool blanket used to slow fruit down on the return belt. Maintenance put unapproved cloth material on the line to slow fruit down.

**CORRECTIVE ACTION:** Wool blanket take off and throw away on 4/4/22. Replaced with a washable curtain.

**VERIFICATION OF CLOSEOUT:** Newly installed washable curtain. Reviewed and accepted

**COMPLETION DATE:** 04/08/2022    **CLOSEOUT DATE:** 04/12/2022