



## Environmental Testing Policy

Coastal Produce LLC has a documented Environmental Testing policy in effect and is overseen by Tommy Martin. Daily records are kept on the premises.

In an effort to protect our food supply, Coastal Produce LLC has established the following environmental testing policies:

1. 6 Non-Food Contact Environmental Samples quarterly testing for the following:
  - Listeria sp.
  - Salmonella
  - Coliform
2. Samples to be provided from the following:
  - Cooler Wall
  - Forklift Tire
  - Plastic Curtain Strip
  - Racking Structure
  - Cooler Drain
  - Cooler Floor
  - Water Supply
3. If in the event any of the results are found positive the species will be cultured out to identify. We will then remove any product, packaging material or any other aids away from the contaminated area. Deep clean with food grade cleaner then sanitize with food grade sanitizer. We will then conduct follow up samples after cleaning & sanitizing for a minimum of 5 consecutive weeks confirming the termination of the species identified positive.
4. Daily Food Safety Checklist will be completed by Management and kept in a log book.
5. There will be a monthly audit completed by Tommy Martin making sure all policies and procedures are being maintained and documented.
6. In the event the findings deviated from written standards Tommy Martin will document findings and note corrective actions in Food Safety Log Book.

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Tommy Martin - Designate

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Date