Chubb Agribusiness (California Select Brokers) Supplemental Application for Fruit and Vegetable Growers/Packers/Shippers

Applicant Name:		Agent/ Broker:			
PLEASE COMPLETE THIS APPLICATION FOR ALL FRUIT AND VEGETABLE GROWERS/PACKERS/SHIPPERS					
			Yes	No	
1.	Do you pack and/or ship "leafy green" vegetables? (If yes, please complete a & b)				
	a. Membership in good standing of the LGMA?				
	 Copy of most recent LGMA audit attached? (If not attached, must be provided within 60 days of policy issuance) 				
	c. Membership in any other certified organization? Describe:				
2.	Is there a written worker safety procedure policy in place for packing and shipping operations?				
3.	Do you provide continuing education to workers?				
Please explain all "No" answers for questions 4-12 (In comments section)					
4.	Do you test all water used in the packing and washing process?				
5.	Do you have backup generators or other contingency plans in case of power/refrigeration failure?				
6.	If you use recycled water, do you test and sanitize the water prior to use?				
7.	Do you test produce when it arrives from the field?				
8.	Do you test produce prior to shipping it to the next destination after packing, processing or altering?				
9.	Are tests performed for Salmonella, E. Coli and Listeria by an outside independent lab?				
10.	. Do tests follow suggested FDA, EPA or other accredited testing methodology?				
11.	. Do you test equipment and storage bin contact surfaces for contamination prior to shipping produce?				
12.	. Are animals prohibited inside the packing plant?				
13.	3. Does your employee handbook include procedures for the following:		I		
	 Hair nets Removal of all jewelry Gloves Hand washing prior to contact with food Approved sick days for workers in contact with food products Light duty away from food products for workers with open wound injuries Removal of all objects from pockets 			es	
14.	. For produce that requires temperature controls, what type(s) of refrigerants are used?				
15.	Please explain any special government or industry programs or standards that you are participating in or at participation in. What procedures are you implementing or have you implemented in regards to this/these participation.			ualify for	
			Yes	No	
16.	. Have any of your products ever tested positive for contaminates such as E-coli, or Salmonella? Please describe your procedure for handling any positive tests for contaminates:				
17.	Do you have controlled atmosphere rooms? (Rooms that limit oxygen and suspend vegetable/fruit growth) If yes, explain:				
18.	Describe the end use of your product. (i.e.: Direct to retail markets; wholesale market)	processed into salads or other product;			

19. Any alteration or mixing of products prior to sale or shipment. If yes, describe:	
20. Product sold direct to public under your own label? If yes, describe:	
21. Any product sold as certified organic, If yes, describe:	
22. Any importing or exporting of products handled or distributed? If yes, describe:	
23. Any contracts with customers or vendors? If yes, do contracts include "hold harmless" provisions in your favor? Describe or attach copy of sample contract.	
24. Do you have insurance in place for product recall?	

Comments:

Applicant Signature: