

INVESTIGATION REPORT COVER SHEET

INVESTIGATION NAME: Fazolis_E.coliO145_Lettuce		ASSIGNMENT DATE: 12/5/2012	
ERU LEAD: Amber Barnes			
FIRM NAME: San Felipe Farms LP			
ADDRESS: 4364 Bolsa Road		CITY: Hollister	ZIP CODE: 95023
FIRM CONTACT: David Iwanaga		POSITION: Food Safety Supervisor	PHONE: 831-637-3200
E-MAIL ADDRESS: David.iwanaga10@gmail.com		FAX:	CELL PHONE: [REDACTED]
REPORTING PERSON:		AGENCY: FDA CORE	PHONE:
<p>ACTIVITY: <input checked="" type="checkbox"/> OUTBREAK INVESTIGATION <input type="checkbox"/> PRODUCT CONTAMINATION INVESTIGATION <input type="checkbox"/> PFR ENVIRONMENTAL</p> <p><input type="checkbox"/> RETAIL ENVIRONMENTAL <input checked="" type="checkbox"/> TRACEBACK INVESTIGATION</p> <p><input type="checkbox"/> TAMPERING <input type="checkbox"/> COMPLAINT <input type="checkbox"/> SAMPLING <input type="checkbox"/> TECHNICAL ASSISTANCE <input type="checkbox"/> OTHER:</p>			
ERU ELECTRONIC FILE LOCATION: J:\ERU\Investigations\Investigations 2012\FazoliiN_Romaine_EcoliO145_113012			
<p>ATTACHMENTS:</p> <p>Attachment 1: Incident Action Summary (7 pages)</p> <p>Attachment 2: Harvest Questionnaire (4 pages)</p> <p>Attachment 3: General Farm Questionnaire (9 pages)</p>			

ENFORCEMENT ACTIONS: <input type="checkbox"/> NOV ISSUED <input type="checkbox"/> EMBARGO <input type="checkbox"/> VC & D <input type="checkbox"/> REG. LETTER <input type="checkbox"/> REFERRAL <input type="checkbox"/> OTHER:		
RECOMMENDATIONS: <input checked="" type="checkbox"/> NAI <input type="checkbox"/> MINOR VIOLATIONS / FIRM CORRECTING <input type="checkbox"/> OTHER:		
<p>COMMENTS / FOLLOW-UP ACTION: Both fields (San Benito 2A-2 and Hudner 1A4-2) were fallow at the time of this investigation. The field investigation did not result in any significant findings regarding recent weather conditions, water usage, soil amendmets, pesticide use, or animal intrusion.</p> <p>During this investigation, significant conditions were not observed at San Benito 2A-2 and Hudner 1A4-2 that could have related to product contamination with <i>E. coli</i> during the growing and harvesting time period.</p>		
ERU LEAD SIGNATURE: Amber Barnes	INV.# 171	REPORT DATE: 1/24/2013
SUPERVISOR SIGNATURE: [REDACTED] #294		DATE REVIEWED: 2/1/2013
SUPERVISOR DISPOSITION: NAI [Signature] #294		

Fazolis_40/60Romaine/Iceberg_E.coliO145_113012

Incident Action Summary

Date Initiated: 11/30/2012

X	Form
	ICS 204
	ICS 205
	ICS 206/208
	ICS 214
	Map/Chart
	Weather/Forecast
	Other

Approved by: Mike Needham, FDB, Incident Command

Approved by:

1. Incident Name: Fazolis_40/60Romaine/Iceberg_E.coliO145_113012	2. Incident Number:	3. Date/Time Initiated: Date: 11/30/2012 Time: 0800
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Incident Action Plan (ICS 201)

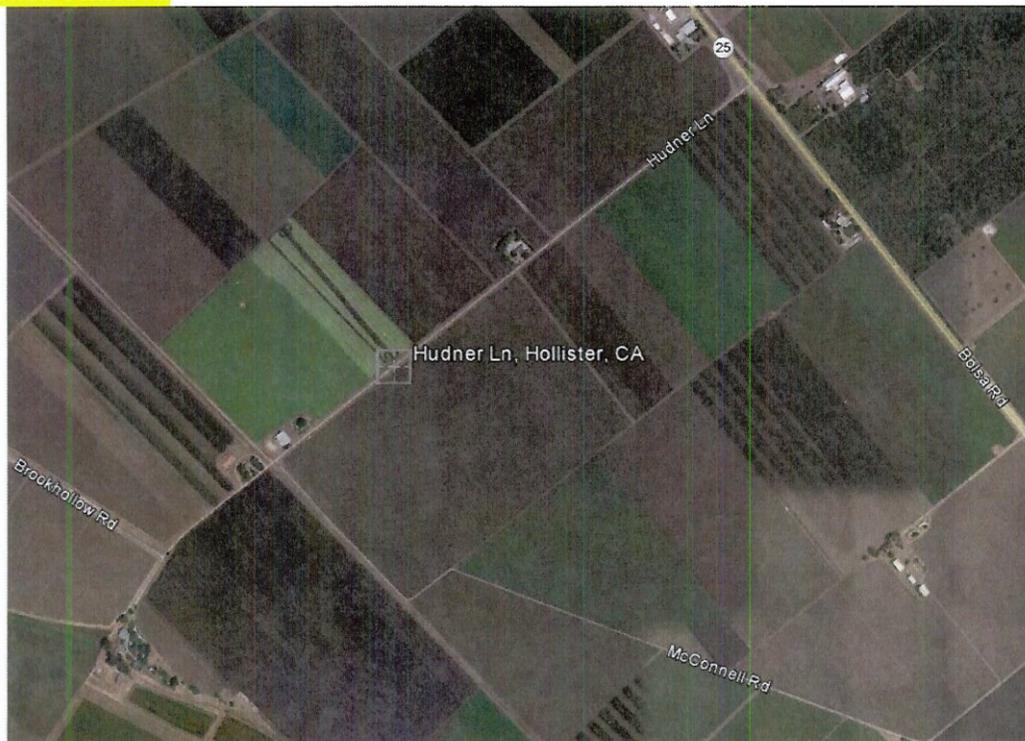
4. Firm Information:

Firm Name	Address	City	State	County	Zip	Lat / Long
San Felipe Farms • San Benito Ranch • Hudner Ranch	4364 Bolsa Road	Hollister	CA	San Benito	95023	36°54'7.45"N 121°26'54.32"W 36°54'7.45"N 121°26'54.32"W
Contact	Position	Phone				
David Iwanaga		408-898-7289				

Firm Name	Address	City	State	County	Zip	Lat / Long
Andrew Smith Corporation	483 El Camino Real S	Salinas	CA	Monterey	93908	N/A
Contact	Position	Phone				
Julio Fernandez	Food Safety	831-320-9350				
Kenia Magana kenia@andrewsmithco.com	Food Safety	831-809-5242				

5. Map/Sketch Deployment Area(s):

San Benito Ranch:



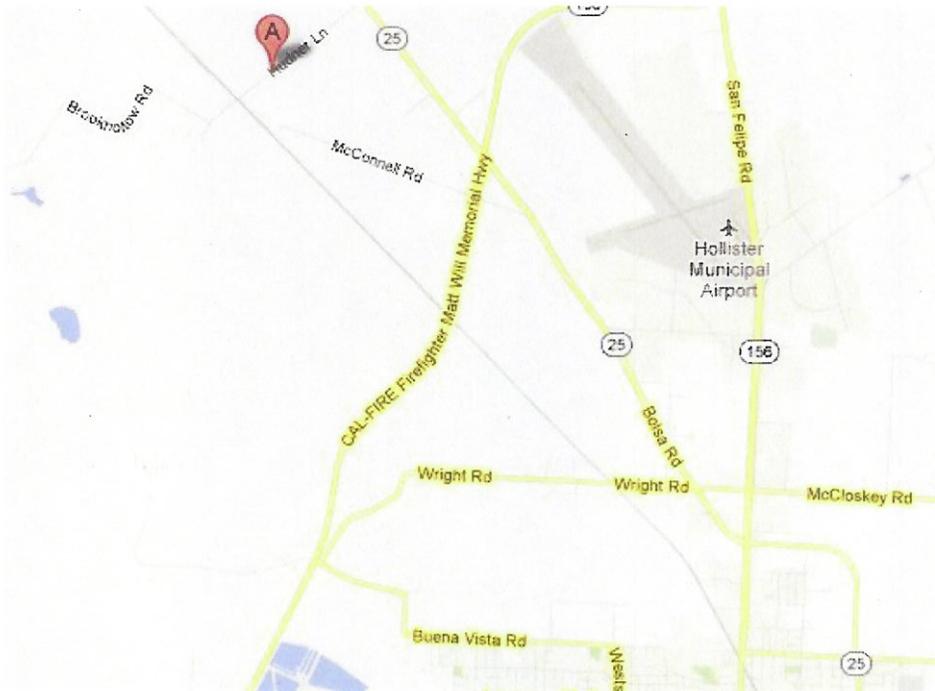
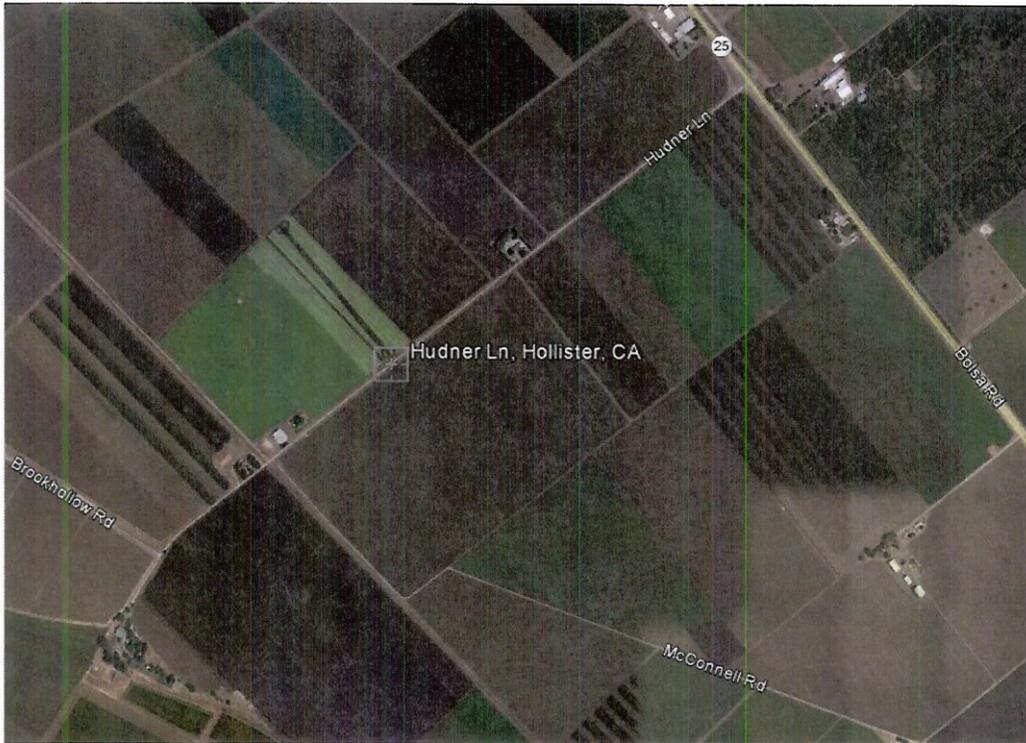
Prepared by: Mike Needham ICS 201	Position/Title: Unified Command Date/Time:	Signature:
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1. Incident Name:
Fazolis_40/60Romaine/Iceberg_E.coliO145_113012

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Hudner Ranch:



Prepared by: Mike Needham
ICS 201

Position/Title: Unified Command
Date/Time:

Signature:

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6. Situation Summary:

- **Background** – FDA was aware of only one E. coli O145 outbreak (different pattern) attributed to romaine lettuce in 2010. This outbreak was ultimately traced back to a single farm in Yuma, Arizona. Another E. coli O145 outbreak in the Southeast in spring/summer 2012 could not be linked to a food item.
- **11/2/2012** – CDC cluster code: 1210MLENM-1 - FDA reported an outbreak of E. coli O145 with PFGE pattern ENMX01.0149 / ENMA26.0166 in the following states: Georgia (1), Illinois (2), Indiana (7), and Michigan (3). Case count was listed as 13 with illness onset between 9/14/2012 and 10/25/2012. Two hospitalizations were reported and zero deaths. The case patient in Georgia was reported as a possible outlier with onset in mid September 2012. If Georgia was excluded the illness onset dates were 10/11/2012 through 10/25/2012.
 - **Epidemiology** – Early signals suggesting some type of produce. Several locations of a chain restaurant, Fazoli's, were identified as a common point of service for multiple cases.
 - **Traceback** – state of Indiana started traceback for several produce items at Fazoli's including 40/60 romaine/iceberg, dimare tomatoes, and fire roasted tomatoes. Indiana identified Sygma (3600 Southgate Dr., Danville, IL 61834) as the supplier of salad blend.
- **11/28/2012** – FDA updated FDB regarding the E. coli O145 outbreak. Case count had increased to a total of 16: Illinois (2), Indiana (8), and Michigan (6).
 - **Epidemiology** – 10 of 12 case patients reported eating at Fazoli's and the majority consumed 40/60 blend of romaine and iceberg.
 - **Inspection** – FDA was assigned to inspect Sygma on 11/8/2012 and Freshway on 11/16/2012. Product and Environmental samples collected at Freshway and were reported as negative for E. coli O145.
 - **Traceback** – FDA provided a traceback diagram for four case patients that consumed the implicated product at Fazoli's and identified 8 farms in California and 1 farm in Michigan.



DRAFT E.coli O145
Traceback flow diagr



Food Product
Report.pdf

Grower	Ranch	Location	Product	Quantity	Harvest Date
San Felipe Farms	San Benito	Hollister, CA	romaine	68 bins	9/26/2012, 9/27/2012
San Felipe Farms	Hudner	Hollister, CA	romaine	100 bins	9/26/2012, 9/27/2012
Ed Borchard & Son	Home	Salinas, CA	romaine	27? bins	9/28/2012
Van Dyk Farms		Imlay, Michigan	romaine	836 cases	10/5/2012
D'Arrigo Bros.	Ranch 22	Salinas, CA	romaine	60 bins	9/21/2012
Rancho Guadalupe		Santa Maria, CA	iceberg	232 bins	9/26/2012, 9/27/2012, 9/28/2012, 9/29/2012, 10/4/2012
Sunterra	Shiffrar Farms	Lompoc, CA	iceberg	12 bins	9/27/2012
Sunterra	San Ysidro	Nipomo, CA	iceberg	44 bins	9/28/2012
Joe Panziera Farms	Albertoni Ranch	Soledad, CA	iceberg	22 bins	10/3/2012
Major Farms	Los Coches	Salinas, CA	Iceberg	22 bins	10/3/2012
Major Farms	Los Coches	Salinas, CA	Romaine	?	?

Prepared by: Mike Needham
ICS 201

Position/Title: Unified Command
Date/Time:

Signature:

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- 11/30/2012 – Nicole Yuen with FDA completed a review of all documents supplied along with the FDA traceback diagram (documents had to be picked up by FDB on 12/3/2012 due to the size of the file). The PO numbers of most interest (315894 and 316307) were supplied by Sygma to Fazoli's #1787, Fazoli's #5044, and Fazoli's #1634. These PO numbers were traced back to San Felipe Farms (romaine), Rancho Guadalupe (iceberg), and Sunterra/Shiffrar and San Ysidro (iceberg).
- 12/2/2012 – FDB contacted Sunterra and collected preliminary farm information for Shiffrar Farms and San Ysidro Farms. Both farms are located in the Santa Barbara area and are planted with broccoli. Farm information was provided by Sunterra on 12/3/2012.
- 12/2/2012 – Nicole Yuen, FDA contacted San Felipe Farms and collected preliminary farm information for San Benito Ranch and Hudner Ranch. Both farms are located in the Hollister area and currently fallow. Farm information was provided by Sunterra on 12/3/2012.
- 12/3/2012 – FDB contacted San Felipe Farms and scheduled a farm inspection for 12/4/2012.
- 12/4/2012 – FDB conducted a farm field investigation at San Benito Ranch and Hudner Ranch in Hollister. Due to recent rainfall, fields were very muddy. GPS coordinates for the fields and wells were recorded. Significant findings were not observed; environmental samples were not collected. FDB continues to review records collected from the fields.

7. Current and Planned Objectives:

- Develop an ICS structure to investigate the incident.
- Deploy staff to San Benito Ranch and Hudner Ranch

8. Current and Planned Actions, Strategies, and Tactics:

- Conduct farm investigations at San Benito Ranch and Hudner Ranch
- Collect appropriate farm documentation to support observations and statements
- Communicate information to Unified Command as appropriate.

9. Current Organization

ICS – Command and General Staff

Position	Name	Agency	Office	Cell	Email
Unified Command	Mike Needham	FDB	Sacramento		Michael.needham@cdph.ca.gov
Deputy	Michael Hernandez	FDB	Sacramento		Michael.hernandez@cdph.ca.gov
Operations	Mike Needham	FDB	Sacramento		Michael.needham@cdph.ca.gov
Planning	Michael Hernandez	FDB	Sacramento		Michael.hernandez@cdph.ca.gov

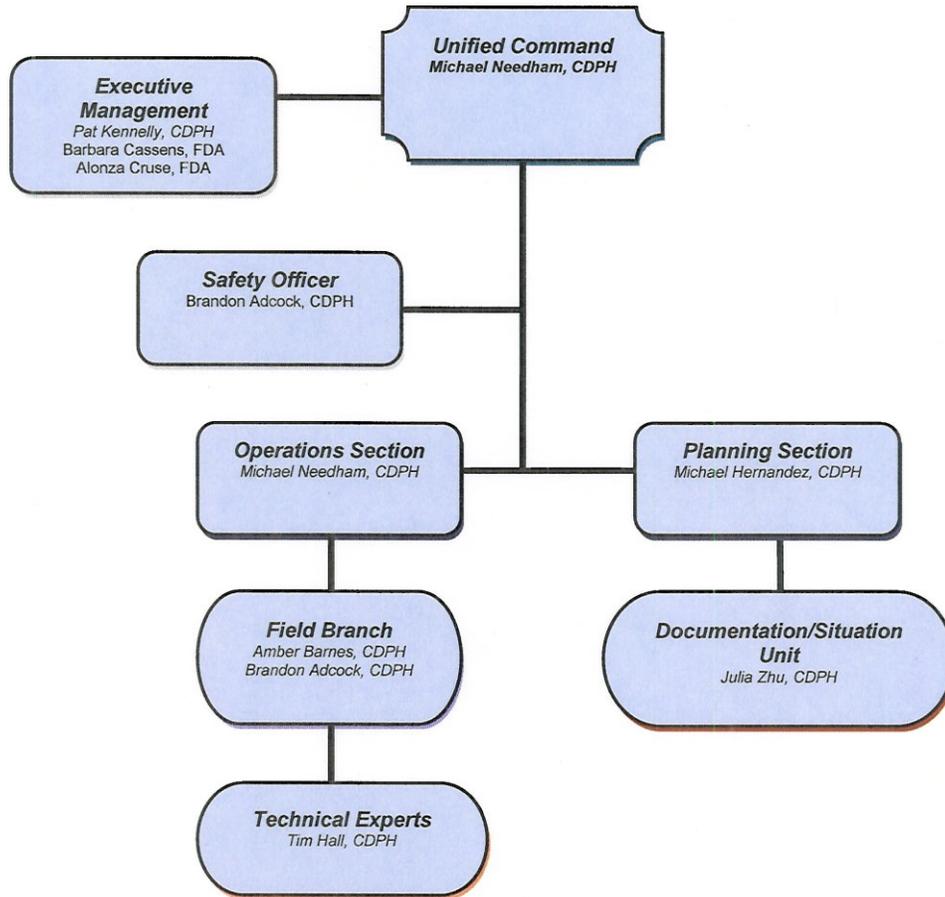
Prepared by: Mike Needham ICS 201	Position/Title: Unified Command Date/Time:	Signature:
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ICS – Command and General Staff



Prepared by: Mike Needham
ICS 201

Position/Title: Unified Command
Date/Time:

Signature:

FDB Harvester Questionnaire

Outbreak/Investigation Name: Fazoli Romaine EcoliO145_113012			
Date of onsite visit: 12/5/12		Time: 1010	
I. Investigators / Agencies:			
a) Amber Barnes, CDPH-FDB-ERU		b) Brandon Adcock, CDPH-FDB-ERU	
c)		d)	
Reason for Investigation: <i>E. coli</i> O145 Outbreak linked to 40/60 Romaine/Iceburg lettuce blend			
Person interviewed/position: Kenia Magana		Company: Andrew Smith Company	Phone: 831-809-5242
II. Crop Information:			
Crop Harvested: Romaine		Variety: Sun Valley	
Organic <input type="checkbox"/>		Conventional <input checked="" type="checkbox"/>	Transitional <input type="checkbox"/>
Ranch: Hudner Ranch San Benito Ranch		Field and lot: Hudner 1A4-2 San Benito 2A2	Buyer: Andrew Smith Company (ASCO)
III. Harvester:			
Harvest company: Vista Hermosa Harvesting		Contact: Jose Uribe	
Address: 301 W. Church St., Santa Maria, CA 93458			
Phone: 805-310-5970		Cell: [REDACTED]	
Harvesting crew: Permanent <input checked="" type="checkbox"/>		Daily hire <input type="checkbox"/>	
Harvesting method:			
Field packed <input type="checkbox"/>	Bin Packed <input checked="" type="checkbox"/>	Totes <input type="checkbox"/>	
Whole Head <input type="checkbox"/>	Cored <input type="checkbox"/>	Trimmed <input type="checkbox"/>	
Mechanical <input type="checkbox"/>	Hand <input type="checkbox"/>	Other <input type="checkbox"/>	
IV. Water Source:			
Spray water used on post-harvest product: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			
Water source: Well <input checked="" type="checkbox"/> Municipal <input type="checkbox"/> Reservoir <input type="checkbox"/> Other <input type="checkbox"/> Specify: Well @ Andrew Smith Cooler (tested monthly)			
Sanitizer used in post harvest spray water solution: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			
Name of sanitizer and % active ingredient: [REDACTED] (Sodium Hypochlorite)			
Active water sanitation log: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Requested copy: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>			
Last recorded values of: Rinse Water		When: 9/27/12 @ 1500	
ORP:		Total chlorine: 200 ppm	
Free Chlorine:		pH: 7	
Present values of: n/a			
ORP:		Total chlorine:	
Free Chlorine:		pH:	
V. Mechanical / Machine Harvest:			

Equipment:	
Owned <input type="checkbox"/>	Leased <input checked="" type="checkbox"/> Contracted out <input type="checkbox"/> Contractor info:
Equipment shared:	
Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	If yes, describe:
Equipment cleaned:	
Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Frequency: Daily (depending on equipment). Harvesting machines had direct food contact surfaces which were cleaned [redacted] & sanitized [redacted] % ([redacted] ppm, [redacted] pH) every day. If (other) equipment had a direct food contact surface, it was cleaned & sanitized daily. If the equipment did not have a food contact surface, it was cleaned & sanitized as needed.	
Describe method: Remove accumulated debris and trash. Dry clean. Rinse with pressure washer. Apply detergent solution. Scrub food contact surfaces and frames. Rinse with fresh water.	
Equipment sanitized:	
Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Frequency: Daily (before and after harvest)	
Describe method: Apply sanitizer [redacted] % (100-200 ppm, [redacted] pH) after cleaning. Re-sanitize in the morning before harvest.	
Requested copy of SSOPs: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Cleaning/sanitizing logs maintained:	
Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Requested copy: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
VI. Hand Harvest Equipment:	
Gloves	
Disposable <input type="checkbox"/>	Re-usable <input checked="" type="checkbox"/>
Re-usable gloves cleaned and disinfected:	
Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Frequency: Before and after work and after every rest period/interruption	
Sanitizer used: [redacted] % ([redacted] ppm, [redacted] pH)	
Glove sanitation log maintained:	
Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Comments: in daily log form Copy obtained: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Last recorded water sanitation level = 200 ppm When: 9/27/12 @ 1500	
Present water sanitation level = n/a	
Knives / Utensils	
Utensils used: Knives <input checked="" type="checkbox"/> Clippers <input type="checkbox"/> Other <input type="checkbox"/>	
Utensil sanitation dip:	
Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Utensil sanitation log maintained:	
Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Comments: In daily log form
Requested copy:	
Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Last recorded water sanitation level = 200 ppm When: 9/27/12 @ 1500	
Present water sanitation level = n/a	
Knives stored in sheaths when not in use:	
Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	
Knives taken home with workers:	
Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	

Describe how knives/utensils are stored when workers are on breaks and at the end of the day:

Knives must be accounted for and logged at start, break, lunch, and end of work day and stored in designated plastic knife container and/or stainless steel knife box on the harvester.

At the end of the harvesting day, all knives must be accounted for and logged in ASCO's knife log form. They must be clean, sanitized, and placed in designated knife container that is properly secured and in control of the harvest foreman at all times.

Tables / Belts / Food Contact Surfaces

Food contact surfaces cleaned and sanitized: Yes No

Frequency: Daily

Describe method: Dry clean, rinse w/ pressured water, apply detergent, scrub, rinse, apply sanitizer, and record in log. Re-sanitize prior to harvest, log in daily crew log. Correct any actions that may be detrimental to product cross-contamination.

SSOP logs maintained for harvest equipment: Yes No
Requested copy: Yes No

Name of sanitizer: (detergent) Active ingredient (%):
2.5%

Sanitizer concentration monitored: Yes No Frequency:

Last recorded water sanitation level recorded: 100-200 ppm / 6-7 pH When: 9/27/12

Present water sanitation level: n/a

VII. Harvest Containers:

Container type: Wood Plastic Cardboard Other Comment: Large bin w/ plastic liner

Re-usable containers: Yes No

Re-usable containers cleaned and sanitized: Yes No Frequency:

Describe method:

SSOP log maintained: Yes No Requested Copy: Yes No

Do boxes/bins have liners? Yes No

VIII. Workers:

Training in workers' language: Yes No

GAPS: Yes No Sanitation: Yes No SOPs: Yes No

Requested copy of employee "sign-off" sheets for above trainings: Yes No

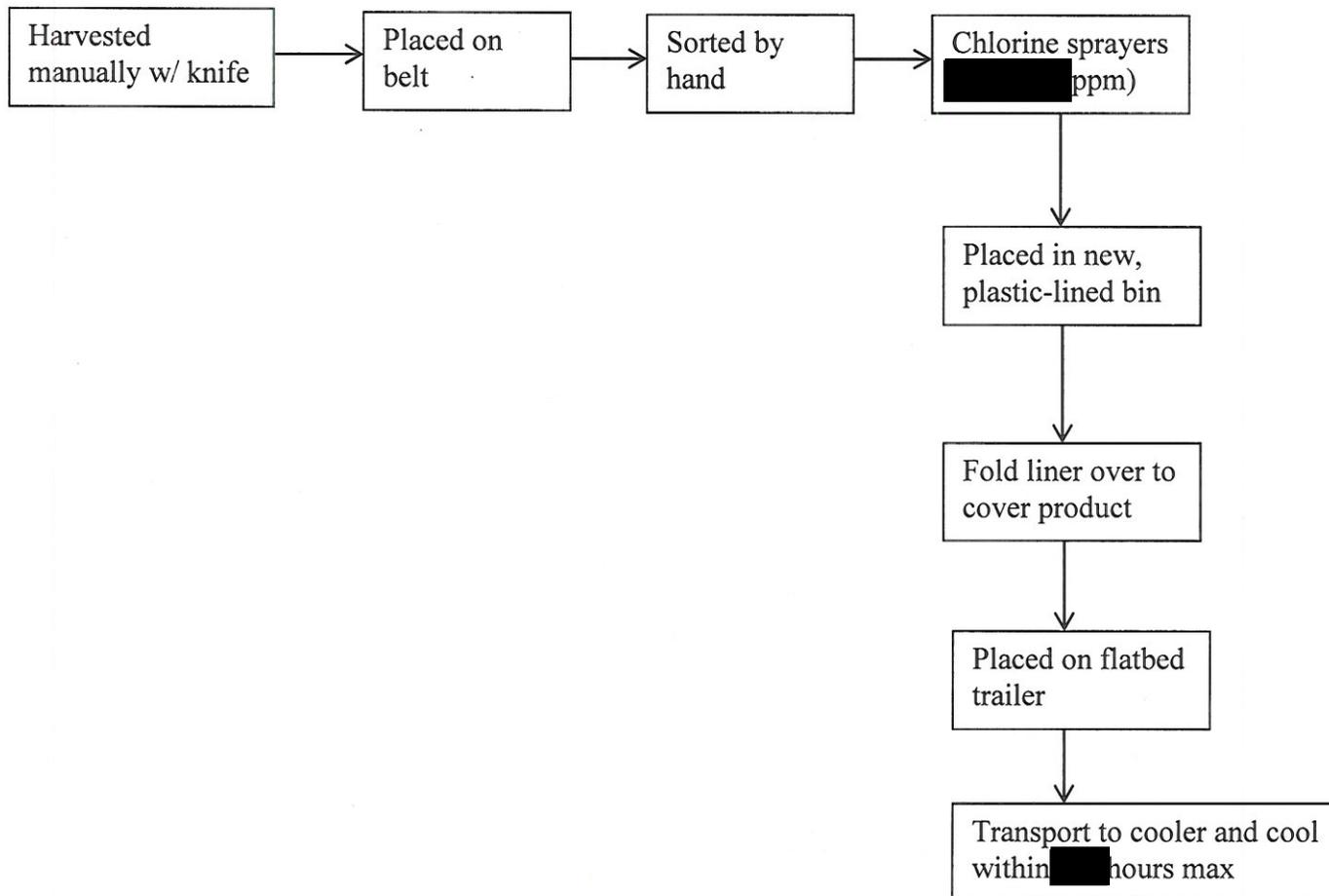
SOP for harvesters wearing the following? (Harvesting was not observed)
Hair restraints Gloves Aprons Sleeve protectors

Restrooms adequately supplied: Yes No Cleaning frequency: Daily

Name of servicing company: Salinas Sanitation Services Date last serviced: 11/27/12

Hand washing facilities provided at restrooms:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
Workers washing hands after using restrooms (if observed): n/a	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Illness records maintained: Noted in daily form & injury form when necessary	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
Requested copy:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
IX. Farm Guidelines:				
Familiar with LGMA and/or GAPs:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
Third party audit:	Yes	<input checked="" type="checkbox"/>	Company:	[REDACTED]
Last audit:	3/6/12	No	<input type="checkbox"/>	
Requested copy:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
Other audits?	Yes	<input type="checkbox"/>	Company:	
Last audit:	No	<input checked="" type="checkbox"/>		
Requested copy:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
X. Cooler:				
Name:	Andrew Smith Company		Contact:	Julio Fernandez
Address:	483 El Camino Real South, Salinas, CA 93908			
Phone:	831-757-2230		Cell:	[REDACTED]

Product Flow:



FDB General Farm Questionnaire

Outbreak/Investigation Name: Fazoli Romaine EcoliO145 113012			
Date of onsite visit: 12/5/12		Time: 1010	
I. Investigators / Agencies:			
a) Amber Barnes, CDPH-FDB-ERU		b) Brandon Adcock, CDPH-FDB-ERU	
c)		d)	
Reason for Investigation:		E. coli O145 Outbreak linked to 40/60 Romaine/Iceburg lettuce blend	
Person interviewed: David Iwanaga		Company: San Felipe Farms, LP	Phone: 831-637-3200
II. Crop Information			
Ranch Name:		San Benito Ranch Hudner Ranch	
Location of ranch/field(s):		901 Hudner Lane, Hollister, CA 95023	
Crop Harvested:		Variety: Sun Valley	
Organic <input type="checkbox"/>	Romaine <input type="checkbox"/>	Conventional <input checked="" type="checkbox"/>	Transitional <input type="checkbox"/>
Harvesting Method:			
Field Packed <input type="checkbox"/>	Bin Packed <input checked="" type="checkbox"/>	Totes <input type="checkbox"/>	
Whole Head <input type="checkbox"/>	Cored <input type="checkbox"/>	Trimmed <input type="checkbox"/>	
Mechanical <input type="checkbox"/>	Hand <input type="checkbox"/>	Other <input type="checkbox"/>	
Grower Name: San Felipe Farms		Phone: 831-637-3200	
Address: 9700 Fairview Road, Hollister, CA		Cell: [REDACTED]	
Buyer Name: Andrew Smith Co.		Phone: 831-757-2230	
Address: 483 El Camino Real South, Salinas, CA		Cell: [REDACTED]	
Cooler Name: Andrew Smith Co.		Phone:	
Address: Same as above		Cell:	
Years Farming Ranch: 7	Own <input type="checkbox"/>	Lease <input checked="" type="checkbox"/>	Owner: Stephen Hudner (San Benito Foods)
Time Period for lease:	Rotate Lease: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	Crop: Tomatoes or bell peppers
If lease rotated, name of other grower:		San Benito Foods	
Rotate Crop: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>	Crop: Tomatoes → Romaine or Bell peppers → Romaine	Growing Dates:
Cover Crop: Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>	Crop:	Growing Dates:
Third Party Audit: Yes <input checked="" type="checkbox"/>	Company: [REDACTED]	Last Audit: 3/6/12	No <input type="checkbox"/>
Requested Copy: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>		
Other Audits: Yes <input type="checkbox"/>	Company:	Last Audit:	No <input checked="" type="checkbox"/>
Requested Copy: Yes <input type="checkbox"/>	No <input type="checkbox"/>		
Requested a ranch map: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>		

III. Planting / Harvest Information:							
Field & Lot:	San Benito 2A-2	Planting Date:	7/21/12	Harvest Date:	9/26,27 2012		
Field & Lot:	Hudner 1A4-2	Planting Date:	7/21/12	Harvest Date:	9/26,27 2012		
Field & Lot:	n/a	Planting Date:		Harvest Date:			
Requested copy of planting/harvest schedule:		Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>		
IV. Harvesting:							
Do you perform your own harvesting:		Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>		
Harvest Company:				Contact:	Julio Fernandez		
Address:		483 El Camino Real South, Salinas, CA 93908					
Phone:		831-757-2230		Cell:			
V. Weather Conditions within last year:							
Flooding:		Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>	Date:	Fields Affected:
Cause:							
Samples/testing and results done:		Yes	<input type="checkbox"/>	No	<input type="checkbox"/>		
Requested Copy:		Yes	<input type="checkbox"/>	No	<input type="checkbox"/>		
Contamination (sewage, compost, waste) from runoff:		Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>		
Describe:							
VI. Water:							
Irrigation Source:		Well					
Reservoirs on ranch:		Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>		
Describe uses for reservoirs:							
Open ditches / canals:		Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	Describe Uses: Drainage	
Number of Wells:		San Benito (1), Hudner (1)					
Well / irrigation water testing:		Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>		
Requested Copy:		Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>		
Well SOPs for microbiological test results:		Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>		
Requested Copy:		Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>		
Irrigation Methods:		Sprinkler					
Recycled Water:		Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>		
Source:		Describe Use:					
Sanitizer Used for Irrigation Water:		Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>		
Describe:							

VII. Farm Equipment			
Shared with Others:	Ranches:	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Growers:
			Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Used for Compost:	Hauling:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Spreading:
			Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Cleaned:	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	If yes, when: After every application and/or use	
Describe Method of Cleaning: Pressure wash w/ hot water			
VIII. Manure / Compost:			
Raw Manure:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Manure Type:	
Last Application Date:	Supplier:		
Address:		Phone:	
Compost Used:	Yes <input type="checkbox"/> No <input type="checkbox"/>		
Type:	Green waste <input type="checkbox"/> Mushroom compost <input type="checkbox"/> Biosolids <input type="checkbox"/> Other:		
Manure/compost stored onsite:	Yes <input type="checkbox"/> No <input type="checkbox"/>		
Describe Where & Concerns:			
Last Application Date:		Compost Type applied:	
Supplier:			
Address:		Phone:	
Last Application Date:		Compost Type applied:	
Supplier:			
Address:		Phone:	
Who owned compost hauling equipment:			Phone:
Who owned compost spreading equipment:			Phone:
Requested Copy of manure / compost COAs and application logs: Yes <input type="checkbox"/> No <input type="checkbox"/>			
IX. Applications and Water Source:			
Fertilizers:			
Type:	chemical		
Water Source:			
Always Suppliers:	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Sometimes Suppliers:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Always well:	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Sometimes well:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Always ditch/drainage:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Sometimes ditch/drainage:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Type:	Supplier: [REDACTED]		
	Phone: [REDACTED]		

Water Source:									
Always Suppliers:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	Sometimes Suppliers:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Always well:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	Sometimes well:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Always Ditch/drainage:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	Sometimes ditch/drainage:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Pesticides:									
Type: chemical				Supplier: 					
				Phone: 					
Water Source:									
Always Suppliers:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	Sometimes Suppliers:	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Always well:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	Sometimes well:	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Always Ditch/drainage:	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>	Sometimes ditch/drainage:	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>
Type:				Supplier:					
				Phone:					
Water Source:									
Always Suppliers:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	Sometimes Suppliers:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Always well:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	Sometimes well:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Always Ditch/drainage:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	Sometimes ditch/drainage:	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>
Type:				Supplier:					
				Phone:					
Requested copy of letter of guarantee for all application water: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>									
X. Animals:									
Wild: Pigs <input type="checkbox"/> Geese <input type="checkbox"/> Deer <input type="checkbox"/> Coyote <input type="checkbox"/> Rodents <input checked="" type="checkbox"/> Birds <input type="checkbox"/> Other									
Frequency: Mice					Occurrence time / date: See logs				
Discouragement Tactics: Rodent traps									
Domestic: Dogs <input type="checkbox"/> Horses <input type="checkbox"/> Cows <input type="checkbox"/> Pigs <input type="checkbox"/> Chickens <input type="checkbox"/> Other n/a									
Animals grazing on ranch: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>					Describe:				
Animals grazing nearby: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Not nearby					Describe: Cattle ranches w/ buffers				

List and describe observations relating to evidence of animal activity (feces, tracks, foraging) and compost (smell, piles, equipment)

The topography of the area around the ranches was flat, but there was grazing land on a hill on the other side of a buffer zone. No cows were observed on the hill at the time of inspection. A few cows were observed on a neighboring property to the San Felipe Ranch, but not closer than 200 yards away. There was a ditch, a road, and a section of farm land between the San Felipe Ranch and the cows. The San Felipe lots in question were far enough away from the grazing hill or the cows that potential run-off would not be likely; especially since the weather was dry at the time the lettuce was grown and the surrounding land was very flat.

No animal tracks were observed in the vicinity of the fields. A couple of rodent holes were observed alongside a private road approximately 0.4 miles from the San Benito lot 2A-2. The Grower has a rodent control program in place.

A house was observed on Hudner ranch, but not close to Lot 1A4-2 (at least 400 yards away). No animal or other concerns were observed around the home.

XI. Farm Workers (not harvest crews):

Training in workers' language:		Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>									
GAPS:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	Sanitation:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	SOPs:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>
Requested copy of employee "sign-off" sheets for above trainings:		Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>									
Illness records maintained:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	Requested Copy:	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>					
Farm workers present during investigation visit:		Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>									

XII. Restroom Facilities:

Portable Restrooms: Located at equipment yard on Hudner Ranch	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	Distance from field(s):	100 yards or more from San Benito field and Hudner field
Service Company:	Star Sanitation			City:	Hollister	
Service Schedule:	Weekly					
Service Log: Inside the door	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	Last service date:	Unknown (locked)
Adequately supplied (soap, towels, water, etc.):	n/a	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	
Describe condition of portable restrooms:	n/a					
Permanent Restrooms:	Yes	<input type="checkbox"/>	No	<input checked="" type="checkbox"/>	Distance from field(s):	n/a
Adequately supplied (soap, towels, water):	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>		
Describe condition of permanent restrooms:	n/a					

Ranch Diagram:

Draw a diagram that shows the surrounding area of the ranch:



*See additional maps of individual field lots (attached)

XIII. Field GPS:

Field & lot: San Benito 2A-2	Latitude (N):	Longitude (W):
NE Corner:	36°54'32.10"	- 121°27'7.50"
NW Corner:	36°54'30.27"	- 121°27'11.27"
SW Corner:	36°54'21.36"	- 121°27'0.49"
SE Corner:	36°54'23.74"	- 121°27'57.4"
Field & lot: Hudner 1A-4	Latitude (N):	Longitude (W):
NE Corner:	36°54'22.59"	- 121°27'58.77"
NW Corner:	36°54'20.31"	- 121°27'59.20"
SW Corner:	36°54'13.26"	- 121°27'49.97"
SE Corner:	36°54'14.30"	- 121°27'48.53"
Field & lot:	Latitude (N):	Longitude (W):
NE Corner:		-
NW Corner:		-
SW Corner:		-
SE Corner:		-

XIV. Water GPS:

Remember to identify wells in same manner as on ranch map.	Latitude (N):	Longitude (W):
Well name: San Benito	36°54'12.08"	-121°27'8.21"
Wellhead #: PG&E #R08658		
Well name: Diesel Well (Hudner)	36°53'44.75"	-121°27'15.26"
Wellhead #:		
Well name: Well #1003145012 (Hudner)	36°53'59.43"	-121°27'10.08"
Wellhead #: #1003145012		

Well name:		-
Wellhead #:		
Well name:		-
Wellhead #:		
Well name:		-
Wellhead #:		

Additional information (e.g., if more than two fertilizer or pesticide suppliers are used, animal/compost observations):

The ranches were adjacent to each other; however the 2 lots were approximately 0.5 miles from each other. All fields in the 2 ranches were fallow. They were also very muddy due to recent heavy rains

The lots in question were not adjacent to the road (Hudner Lane). There were at least one to two other lots between the road and 1A4-2 and 2A-2.

San Benito was supplied by one well located on San Benito Ranch, PG&E #R08658. Hudner was supplied by 2 wells, Hudner #1003145012 and Hudner Diesel Well. The Investigators observed the Hudner #1003145012 well, but were unable to access The San Benito well and the Hudner Diesel well due to muddy conditions. The firm supplied the Investigators with Sanitary Well Surveys that they had performed monthly. The surveys consisted of a checklist of observations, such as pump integrity leaks, functionality, proximity to sewers/animals, weeds, standing water, etc. There were nothing out of the ordinary recorded in the well logs.

There was nothing of interest observed at the farm and a likely cause of possible lettuce contamination could not be determined.

