


FINAL AUDIT REPORT

CB Registration No.PA-PGFS-13736-1
PrimusGFS ID #181517 - Cert:2
Audited by Primus Auditing Operations

PrimusGFS Version 3.0

Operation Type:Packinghouse
Audit Report Summary

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Organization:	Fresh Packing Corp. Contact(s): Hector Pedraza Lilibeth Lopez Vicente Zambada Address: 4333 S Maywood ave. 90058 Location: Vernon, California, United States Phone Number: 2136120136				
Operation:	Fresh Packing Facility Contact(s): Lilibeth Lopez Location: 4333 South Maywood Ave. Vernon, California 90058, United States				
Shipper:	Fresh Packing Corp				
Operation Type:	Packinghouse				
Audit Type:	Announced Audit				
Audit Scope:	The audit was conducted in Fresh Packing Corp. The product comes packaged and labeled from different providers to facility, it is inspected and stored at different temperatures (45-48F) and shipped for distribution. Sometimes the product is repacked depending on the orders of the customers. The product is unloaded on a stainless steel selection table, manually sorted by employees and packed in a carton box. In this process, 3 employees were observed. The product that was being repackaged on the day of the audit were Peppers (Jalapenos and serranos). There were 7 workers working in the facility. This company works to January to December. The HACCP program did not detected CCP's. The audit includes inspection of administration system, GMP's, pest control, storage areas, employee practices, etc.				
Date FSMS Started:	17 Sep 2019 10:00				
Date FSMS Finished:	17 Sep 2019 13:00				
Total Amount of Time in FSMS	3.00 Hours				
Date Operation Started:	17 Sep 2019 13:00				
Date Operation Finished:	17 Sep 2019 17:30				
Total Amount of Time in Operation	4.50 Hours				
Addendum(s) included in the audit:	Not Applicable				
Product(s) observed during audit:	Bell Peppers, Chili Pepper, Cucumbers, Jicama, Limes, Papayas, Squash, Tomatoes				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	Laura Nydia Angulo Navarro (Primus Auditing Operations)				
Preliminary Audit Score:	91%				
Final Audit Score:	95%				
Certificate Valid From:	06 Nov 2019 To 05 Nov 2020				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>34° 0' 18"</td> <td>118° 12' 15"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	34° 0' 18"	118° 12' 15"
Latitude	Longitude				
34° 0' 18"	118° 12' 15"				

Information related to the audited operation			
Total number of workers:	7	Maximum worker number during peak season:	7
Number of lines in normal production:	2	Number of lines running during the audit:	1
Square Footage/Meters:	21000 Square meters	Are/Is a CCP(s) identified:	No
Allergens:	No	Allergen type(s):	
Temperature Controlled Storage:	Yes	Wet or dry:	Dry-Water used for Cleaning
Water Source:	Municipal/District		

Product information for each product					
Product Group/Product Name	Seasonality	Operation Process(es)			
		Cultural Methods	Cooling Equipment	Water Used	Antimicrobial Used
Bell Peppers	From: January To: December	Conventional	N/A	N/A	N/A
Chili Pepper	From: January To: December	Conventional	N/A	N/A	N/A
Cucumbers	From: January To: December	Conventional	N/A	N/A	N/A
Jicama	From: January To: December	Conventional	N/A	N/A	N/A
Limes	From: January To: December	Conventional	N/A	N/A	N/A
Papayas	From: January To: December	Conventional	N/A	N/A	N/A
Squash	From: January To: December	Conventional	N/A	N/A	N/A
Tomatoes	From: January To: December	Conventional	N/A	N/A	N/A

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	210	Score:	218
	Possible Points:	224	Possible Points:	224
	Percent Score:	93%	Percent Score:	97%
Module 5 - Good Manufacturing Practices Requirements	Score:	1035	Score:	1082
	Possible Points:	1141	Possible Points:	1141
	Percent Score:	90%	Percent Score:	94%
Module 6 - HACCP System Requirements	Score:	85	Score:	85
	Possible Points:	85	Possible Points:	85
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1330	Score:	1385
	Possible Points:	1450	Possible Points:	1450
	Percent Score:	91%	Percent Score:	95%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	4	2
Module 5 - Good Manufacturing Practices Requirements	19	10
Module 6 - HACCP System Requirements	0	0
TOTAL	23	12

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - HACCP System Requirements
Management System	General GMP	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP Plan on the Plant Floor
Internal and External Inspections	Operational Practices	
Release of Items/Product	Worker Practices	
Supplier Monitoring/Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	Site	
	Buildings and Grounds	
	Chemical Files	
	Pest Control Documentation	
	Operation Monitoring Records	
	Maintenance & Sanitation Files	
	Worker Documentation	
	Testing	
	Temperature Controlled Storage & Distribution Logs	
	Allergen Control	

FSMS	Management System	
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there is a documented food safety policy detailing the company's commitment to food safety. Policy name is "Food Safety Policy" with elaboration date 7/9/19. The policy is visible in the entrance area. Policy is signed by Vicente Zambada (Owner).</p>	
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the document name is 1.02.02. The chart is approved by Vicente Zambada. Document date 7/09/19. The organization chart includes job descriptions and alternate employees. Members are Vicente Zambada, Jesus Montoya, Jose Limon, Lupita Paredes.</p>	
1.01.03	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there is a food safety committee and there are records of food safety meetings with topic covered. The last date of the meetings 4/29/19, 7/30/19 and 9/17/19. Members of the committee are Vicente Zambada, Jesus Montoya, Jose Limon, Franco Pedraza, Jaimy Tobes.</p>	

1.01.04	<p>Question: Is there a training management system in place that shows what types of trainings are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN, people who trained are not indicated. Training management system was available for review. Document name "Training Log" date 7/30/19 completed by Franco Pedraza.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: SOP has been updated to indicate people who trained. SOP has been uploaded as correction.</p> </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments:</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: SOP has been updated to indicate people who trained. SOP has been uploaded as correction.</p>		View Files		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
<p>Auditee Comments: SOP has been updated to indicate people who trained. SOP has been uploaded as correction.</p>		View Files									
	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									
1.01.05	<p>Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, there is a documented management verification of the entire food safety management system done on a yearly basis. Document code "Management Review Log" date 7/30/19 signed by "Vicente Zambada. There is an documented analysis detailing resources required to implement and improve the food safety department. Document code "FS Resources Analysis", includes food safety services, internal audits, employee hygiene and safety trainings. The analysis is signed by Owner 7/30/19.</p>										
1.01.06	<p>Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, specific industry guidelines was available (Tomato Guidelines).</p>										
<p>FSMS Control of Documents and Records</p>											
1.02.01	<p>Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, written document control procedure were available for inspection. SOP described to be maintained under the responsibility of food safety manager/consultant and will be in digital, are kept by date and version number. Document code "Document control SOP".</p>										
1.02.02	<p>Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, records are stored for 2 years. Indicated on SOP.</p>										
1.02.03	<p>Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, documents and records are stored and handled in a secured manner. Records are backed up files, records can be tracked by the codes.</p>										
1.02.04	<p>Question: Are records maintained in an organized and retrievable manner?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, the records are kept in an organized manner. Kept in binders separated by type of logs.</p>										

1.02.05	Question: Are all records and test results that can have an impact on the food safety program reviewed and signed off by the person responsible for the food safety program?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, all test results were signed by Franco Pedraza (food safety consultant).	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the company has documented instructions for creation of standard operating procedures. Document name "Standard Operating Procedure Creation".	

1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, written procedures are available to relevant users and master copy is maintained in a central file.	

1.03.03	Question: Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a corrective action procedure available. Document name "Corrective actions". The procedure includes a log to document corrective actions and follow-up.	

1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, log name "NUOCA log". If there is a record to report unusual incidents but this season no reported incidents have occurred.	

FSMS	Internal and External Inspections
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1.04.01	Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, documented program for internal audits is available. Program name "Internal audits" self inspections are performed every 3 months (packinghouse) and records are available. Last internal audit on September 5, 2019 by Franco Pedraza.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, written procedures for handling regulatory inspections is available. Procedure name "Regulatory inspections". The procedure includes the protocol for taking photos and samples.	

1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, last regulatory inspection for this company date on August 9, 2018 by Primus GFS. PrimusGFS ID#150767.	

1.04.04	Question: Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, procedure for calibration equipment were available. Document name "Calibration SOP" There are 3 thermometers in the facility .	
1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, calibration records were available for review last on September 5, 2019. Equipment calibration Log.	

FSMS	Release of Items/Product
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1.05.01	Question: Is there a written procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, document name "On Hold and rejected items SOP".	

1.05.02	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, hold or rejected products were not observed in the audit moment. Score is not affected.	

1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, procedure for release product include on "On Hold and Rejected items SOP" in the section 2.8 Release.	

1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance
	Auditor Comments: NC, records for release product were not available in the audit moment.	

Auditee Comments: We have added the product release "Approved for Shipment" to the bottom of each sales order. Two examples have been uploaded as correction.		View Files
CB/Auditor Review Comments: Records don't have 3 months of implementation.	Yes	Possible Points: 5 Points Scored: 1 New Score: Major Deficiency

1.05.05	Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the documented system for dealing with customer and buyer food safety complaints/feedback from customers, along with records and company responses, including corrective actions is available. Document name "Buyer & Consumer complaints and Feedback SOP".	

FSMS	Supplier Monitoring/Control
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1.06.01	<p>Question: Is there a list of approved suppliers and service providers?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>									
	<p>Auditor Comments: Major, the list of approved suppliers does not include some product suppliers for example: Punta Colonel and DCO Agricola.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: Approved supplier list and PGFS food safety certificates have been uploaded for correction.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: DCO certificate was not attached.</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> </td> </tr> </table>			<p>Auditee Comments: Approved supplier list and PGFS food safety certificates have been uploaded for correction.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: DCO certificate was not attached.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>
<p>Auditee Comments: Approved supplier list and PGFS food safety certificates have been uploaded for correction.</p>		<p>View Files</p>									
	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: DCO certificate was not attached.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>									
1.06.02	<p>Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including packaging), services provided on-site, and outsourced services?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, there are written specifications for materials, products and service providers. "Supplier selection, evaluation, approval & monitoring SOP".</p>										
1.06.03	<p>Question: Is there a written procedure detailing how suppliers and service providers are evaluated, including hazard analysis and supplier control of hazards (where applicable), supplier approval, and ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, document name "Supplier selection, evaluation, approval & monitoring SOP". Included the log for the monitored every 12 months.</p>										
1.06.04	<p>Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, letters of guarantee, certifications, accreditations are available for inspection.</p>										
1.06.05	<p>Question: Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, Primus laboratories Certification number 3572.01 Expired date March 31, 2020.</p>										
<p>FSMS Traceability and Recall</p>											
1.07.01	<p>Question: Is there a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, the product tracking system explanation is documented. Document name "Product recall plan".</p>										
1.07.02	<p>Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, documented recall program includes procedures, recall team roles, external contact listings and explanation of different recall classes. Document name "Traceability system SOP". The most recent contact list is 2019.</p>										

1.07.03	Question: Is testing of recall procedures (including trace back) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency						
	Auditor Comments: Minor, trace back for packing material was not available in the audit moment. Last trace back date July 5, 2019 with cucumbers 176 boxes. Other on January 4, 2019 with Tomatoes 1,152 boxes.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Traceability of Fresh Packing boxes (packing material) has been uploaded as correction. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments:</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments:	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments:	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance						

FSMS	Food Defense
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1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the food policy is available. The policy mentions report strange people, presence of personal items, glass and fences. Document name "Food fraud vulnerability assessment" date on March 3, 2019.	

1.08.02	Question: Does the company have a documented food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, documented food safety policy is available. Document name "Food security".	

1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, all records were available in the audit moment.	

1.08.04	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the list of emergency contact phone numbers is available. Included management, FDA, Primus, etc.	

1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, visits were required to adhere to food defense policies.	

GMP	General GMP
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5.01.01	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Jaimy Tobes is in charge of the food safety program for the company.	

5.01.02	<p>Question: Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN, an unlabeled container and no proper storage was observed in a warehouse. All chemicals used in the facility, are stored in a site with controlled access, locked, kept in their original containers and correctly labeled, in the entrance area of the workers.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: Training has been given to workers on this topic and training log has been uploaded as correction.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Evidence (Picture) was not attached.</p> </td> <td style="text-align: center;"> <p>No</p> </td> <td> <p>Possible Points: 15 Points Scored: 10</p> </td> </tr> </table>			<p>Auditee Comments: Training has been given to workers on this topic and training log has been uploaded as correction.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: Evidence (Picture) was not attached.</p>	<p>No</p>	<p>Possible Points: 15 Points Scored: 10</p>
<p>Auditee Comments: Training has been given to workers on this topic and training log has been uploaded as correction.</p>		<p>View Files</p>									
	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: Evidence (Picture) was not attached.</p>	<p>No</p>	<p>Possible Points: 15 Points Scored: 10</p>									
5.01.03	<p>Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, food grade and non-food grade chemicals used, are stored separated, secured, kept in their original containers and properly labeled.</p>										
5.01.04	<p>Question: Are signs supporting GMPs posted appropriately?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. GMP signs are posted in the facility, including packing room entrance, workers areas, storage and cleaning supplies areas.</p>										
5.01.05	<p>Question: Are the necessary food defense controls implemented in the operation?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Food security controls are implemented in the facility. Facility is locked at night and have security cameras.</p>										
GMP	Pest Control										
5.02.01	<p>Question: Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Products and ingredients are free of any evidence of animal activity.</p>										
5.02.02	<p>Question: Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Packaging supplies are free of any evidence of animal activity.</p>										

5.02.03	<p>Question: Are plant and storage areas free of insects/rodents/birds/reptiles/mammals, or any evidence of them?</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p>								
	<p>Auditor Comments: MJ, spider web and flies were found in the product reception area, the product was not affected with the findings.</p>									
	<table border="1"> <tr> <td colspan="2"> <p>Auditee Comments: Training has been given to workers on this topic and training log has been uploaded as correction.</p> </td> <td align="right"> <p>View Files</p> </td> </tr> <tr> <td></td> <td align="center"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Evidence (picture) was not attached.</p> </td> <td align="center"> <p>No</p> </td> <td> <p>Possible Points: 15 Points Scored: 5</p> </td> </tr> </table>		<p>Auditee Comments: Training has been given to workers on this topic and training log has been uploaded as correction.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: Evidence (picture) was not attached.</p>	<p>No</p>
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<p>CB/Auditor Review Comments: Evidence (picture) was not attached.</p>	<p>No</p>	<p>Possible Points: 15 Points Scored: 5</p>								

5.02.04	<p>Question: Is the area outside the facility free of evidence of pest activity?</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>								
	<p>Auditor Comments: MN, flies were observed in the outer dumpster.</p>									
	<table border="1"> <tr> <td colspan="2"> <p>Auditee Comments: Training has been given to workers on this topic and training log has been uploaded as correction.</p> </td> <td align="right"> <p>View Files</p> </td> </tr> <tr> <td></td> <td align="center"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Evidence (picture) was not attached.</p> </td> <td align="center"> <p>No</p> </td> <td> <p>Possible Points: 10 Points Scored: 7</p> </td> </tr> </table>		<p>Auditee Comments: Training has been given to workers on this topic and training log has been uploaded as correction.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: Evidence (picture) was not attached.</p>	<p>No</p>
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	<p>CA Accepted?</p>									
<p>CB/Auditor Review Comments: Evidence (picture) was not attached.</p>	<p>No</p>	<p>Possible Points: 10 Points Scored: 7</p>								

5.02.05	<p>Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There is a pest control program in the facility handled by an external service company (Excel pest control company).</p>	

5.02.06	<p>Question: Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous rodent bait traps are not used within the facility?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, traps are located away from product and poisonous bait is used only in the exterior of the facility.</p>	

5.02.07	<p>Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>								
	<p>Auditor Comments: MN, monitoring cards for devices are located in the exterior of the devices.</p>									
	<table border="1"> <tr> <td colspan="2"> <p>Auditee Comments: Monitoring cards are placed inside pest control traps and photographs have been uploaded as correction.</p> </td> <td align="right"> <p>View Files</p> </td> </tr> <tr> <td></td> <td align="center"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments:</p> </td> <td align="center"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>		<p>Auditee Comments: Monitoring cards are placed inside pest control traps and photographs have been uploaded as correction.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments:</p>	<p>Yes</p>
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	<p>CA Accepted?</p>									
<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>								

5.02.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency						
	Auditor Comments: MN, there are no capture devices inside the cold storage rooms.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Pest control traps have now been placed inside cold rooms. Photographs uploaded as correction. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments:</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance						
5.02.09	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, tin cats stations, as well as the bait stations in the exterior of the facility are identified by number.							
5.02.10	Question: Are all pest control devices effective and bait traps secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes. Bait blocks are properly secured inside the stations.							
GMP Storage Areas & Packaging Materials								
5.03.01	Question: Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 5 Score: Major Deficiency						
	Auditor Comments: MJ, there is not enough space between the different products within the cold storage rooms. Some products were observed above other product for lack of space.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Cold room has been organized with sufficient separation. Workers have also been training on this topic. Photographs and training log have been uploaded as correction. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments:</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments:	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments:	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance						
5.03.02	Question: Is the storage area completely enclosed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes, storage area is completely enclosed. It was observed packing material guarded inside the facility.							
5.03.03	Question: Is the facility's use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, incidents were not detected.							

5.03.04	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency									
	Auditor Comments: MN, rejected products that had not been identified were observed.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> Auditee Comments: Rejected product is now tagged and placed in designated area. Workers have also been training on this topic. Photographs and training log have been uploaded as correction. </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: </td> <td style="text-align: center;"> Yes </td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Rejected product is now tagged and placed in designated area. Workers have also been training on this topic. Photographs and training log have been uploaded as correction.		View Files		CA Accepted?		CB/Auditor Review Comments:	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
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	CA Accepted?										
CB/Auditor Review Comments:	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance									
5.03.05	Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	Auditor Comments: Yes. No events of spoilage or adulteration observed in product or packaging.										
5.03.06	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes. Product storage areas are clean.										
5.03.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. All incoming product and packaging is identified with supplier information.										
5.03.08	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 1 Score: Major Deficiency									
	Auditor Comments: MJ, products are not rotated according FIFO policy. Repacking products (Tomatoes) were observed not to comply with the policy of first ins and outs.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> Auditee Comments: Training has been provided on this topic. Training log has been uploaded as correction. </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Evidence (picture) was not attached. </td> <td style="text-align: center;"> No </td> <td> Possible Points: 5 Points Scored: 1 </td> </tr> </table>			Auditee Comments: Training has been provided on this topic. Training log has been uploaded as correction.		View Files		CA Accepted?		CB/Auditor Review Comments: Evidence (picture) was not attached.	No	Possible Points: 5 Points Scored: 1
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CB/Auditor Review Comments: Evidence (picture) was not attached.	No	Possible Points: 5 Points Scored: 1									
5.03.09	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes, temperature is implemented in this operation 40-48° F.										
GMP	Operational Practices										
5.04.01	Question: Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	Auditor Comments: Yes. Incidents were not observed.										

5.04.02	Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No condensation issues or other overhead contamination observed on site.	
5.04.03	Question: Are production areas completely enclosed?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, re-packing area is completely enclosed.	
5.04.04	Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, lights, floors, walls, equipment and other hard to reach sites of the production areas were observed clean and well maintained.	
5.04.05	Question: Is all re-work / re-packaging handled correctly?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, repackaging is done correctly (the products observed in the repack were jalapeno and serrano peppers).	
5.04.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, There is a visual inspection performed when packing the product.	
5.04.07	Question: Are finished products coded (carton and unit packaging) for the day of production?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, all products (cartons) are labeled at the end of the production day to be identified.	
5.04.08	Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Visual inspection is performed to the product during packing activities.	
5.04.09	Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, strips are used to measure the concentration of surface sanitizers.	
5.04.10	Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is 1 hand washing station for 7 employees.	
5.04.11	Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, washing stations in working order and warm water is available.	

5.04.12	Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: Yes, there is one toilet for women/men for 7 employees, adequate in location, properly stocked with toilet paper, disposable towels, soap, etc.							
5.04.13	Question: Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, there are alcohol hand gel dispensers adequate in number located at the facility entrance, outside the toilets and within the facility, maintained properly.							
5.04.14	Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	Possible Points: 0 Points Scored: 0 Score: N/A						
	Auditor Comments: N/A, Foot dip stations is not required in this operation.							
5.04.15	Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 5 Points Scored: 1 Score: Major Deficiency						
	Auditor Comments: MJ. Carton boxes are reused for packing product.							
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: Training has been provided on this topic. Training log has been uploaded as correction.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments: Evidence (picture) was not attached.</td> <td style="text-align: center; width: 10%;">No</td> <td style="width: 30%;">Possible Points: 5 Points Scored: 1</td> </tr> </table>			Auditee Comments: Training has been provided on this topic. Training log has been uploaded as correction.		View Files	CB/Auditor Review Comments: Evidence (picture) was not attached.	No	Possible Points: 5 Points Scored: 1
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CB/Auditor Review Comments: Evidence (picture) was not attached.	No	Possible Points: 5 Points Scored: 1						
5.04.16	Question: Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Possible Points: 0 Points Scored: 0 Score: N/A						
	Auditor Comments: Yes. Reusable containers were not observed in the facility.							
5.04.17	Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	Possible Points: 3 Points Scored: 3 Score: Total Compliance						
	Auditor Comments: Yes, all (thermometers) devices does working properly at the time of the audit.							
GMP Worker Practices								
5.05.01	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: Yes, all employees wash their hands after using the restroom.							
5.05.02	Question: Are workers' fingernails clean, short and free of nail polish?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, all workers fingernails used the short, clean and unpolished.							

5.05.03	Question: Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, incidents were not detected.	
5.05.04	Question: Are workers wearing effective hair nets that contain all hair?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All workers in the operation are using hairnet while they are in production areas.	
5.05.05	Question: Is jewelry confined to a plain wedding band and watches are not worn?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No use of jewelry use was observed in the facility.	
5.05.06	Question: Are all workers wearing outer garments suitable for the operation (e.g., appropriate clothes, smocks, aprons, sleeves, non-latex gloves)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, protection clothes were not used in the operation.	
5.05.07	Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, protection clothes were not used in the operation.	
5.05.08	Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, protection clothes were not used in the operation.	
5.05.09	Question: Worker personal items are not being stored in the production or material storage area(s)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, incidents were not detected.	
5.05.10	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a lunchroom in the facility. No smoking allowed in the facility.	
5.05.11	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes.	
5.05.12	Question: Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of head, Bluetooth devices, etc.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. incidents were not detected.	
5.05.13	Question: Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, the company has fewer than 20 employees.	

5.05.14	Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a first aid kit available in the facility, in reception area, properly stocked with blue band aids are available .	

GMP	Equipment
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5.06.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, food contact equipment surfaces are free of flaking pain, corrosion, rust.	

5.06.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The non-food contact surfaces of the packing lines are free of flaking paint or corrosion.	

5.06.03	Question: Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The packing equipment is in good condition.	

5.06.04	Question: Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Thermometers are present in facility to monitor temperature.	

5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Thermometers are not non-glass and non-mercury.	

GMP	Equipment Cleaning
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5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, food contact surfaces are clean.	

5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, non-food contact surfaces of the equipment are clean.	

5.07.03	Question: Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Reusable plastic containers are not observed in the audit moment.	

5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable. Cleaning was not observed being done during the audit. Score is not affected.	

5.07.05	Question: Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Cooling units inside the packing area look clean.	
5.07.06	Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, fan guards and ceilings are observed clean.	
5.07.07	Question: Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. incidents were not detected.	
5.07.08	Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, hoses, and other items not being used, were stored clean and in a manner to prevent contamination, e.g. out of the floor.	
5.07.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, maintenance tools were observed in a clean and sanitary conditions.	
5.07.10	Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No excess grease was observed in the packing equipment.	
GMP	General Cleaning	
5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable. No spills observed. Score is not affected.	
5.08.02	Question: Are waste and garbage frequently removed from production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Garbage containers look clean and maintained.	
5.08.03	Question: Do floor drains flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and are well maintained?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, cold room drains have protection for insect/animal entry.	
5.08.04	Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Overhead areas look clean.	

5.08.05	Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, plastic strip curtains are in a good conditions.	
5.08.06	Question: Does personal protection equipment (PPE) for the sanitation crew meet label requirements of chemicals used, and is it in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Safety equipment is available for workers handling chemicals and performing the cleaning activities. The usage was not verified because the cleaning is done at nights.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Cleaning utensils are available and kept in a designated areas. Tools for different areas are kept in separated hangers.	
5.08.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a color code used for differentiation of the use of the utensils. A color chart is available for identification of the color code used in each area.	
5.08.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the cleaning tools are appropriate for their use.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Restrooms are clean.	
5.08.11	Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a lunchroom in the facility and is clean.	
5.08.12	Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable. No maintenance shop in the operation. Score is not affected.	
5.08.13	Question: Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Internal transport vehicles are clean.	
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

GMP	Site
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5.09.01	Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, waste water and other relevant features?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency									
	Auditor Comments: MN, the site plan has not all the risks observed/detected on the adjacent lands.										
<table border="1"> <tr> <td colspan="2"> Auditee Comments: Site Map "Plan" has been modified and uploaded as correction. </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: </td> <td style="text-align: center;"> Yes </td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Site Map "Plan" has been modified and uploaded as correction.		View Files		CA Accepted?		CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
Auditee Comments: Site Map "Plan" has been modified and uploaded as correction.		View Files									
	CA Accepted?										
CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance									

5.09.02	Question: Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency									
	Auditor Comments: Minor, facility floor plan does not include the packing areas.										
<table border="1"> <tr> <td colspan="2"> Auditee Comments: Facility Layout Floor Plan has been modified and uploaded as correction. </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: </td> <td style="text-align: center;"> Yes </td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Facility Layout Floor Plan has been modified and uploaded as correction.		View Files		CA Accepted?		CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
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	CA Accepted?										
CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance									

GMP	Buildings and Grounds
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5.10.01	Question: Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Lights around the facility are protected.	

5.10.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency									
	Auditor Comments: MN, a window had no protection in the product reception area.										
<table border="1"> <tr> <td colspan="2"> Auditee Comments: We are still looking into correcting this. </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Evidence (picture) was not attached. </td> <td style="text-align: center;"> No </td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table>			Auditee Comments: We are still looking into correcting this.		View Files		CA Accepted?		CB/Auditor Review Comments: Evidence (picture) was not attached.	No	Possible Points: 10 Points Scored: 7
Auditee Comments: We are still looking into correcting this.		View Files									
	CA Accepted?										
CB/Auditor Review Comments: Evidence (picture) was not attached.	No	Possible Points: 10 Points Scored: 7									

5.10.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, wooden items were not observed.	

5.10.04	Question: Is there adequate lighting in the production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Lighting is adequate in the packing and storage areas.	
5.10.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, condensation, odors and vapors was not detected in the facility.	
5.10.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, cracks were observed on the floor of the storage room, but written non-conformity was not left at the time of the audit.	
5.10.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
5.10.08	Question: Are all entry points to the production and storage areas protected to prevent entry of rodents and birds?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, all entry points to the production were protected to prevent entry of rodents.	
5.10.09	Question: Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	
5.10.10	Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, incidents were not detected.	
5.10.11	Question: Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Exterior walls are free of holes.	
5.10.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, incidents were not detected.	
5.10.13	Question: Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there are 18" internal wall perimeter in the facility.	
5.10.14	Question: Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, incidents were not detected.	

5.10.15	Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
5.10.16	Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, only new pallets were used.	
5.10.17	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, incidents were not detected.	
5.10.18	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The dumpster is kept covered.	
5.10.19	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Main water line is protected against back siphonage.	
5.10.20	Question: Is the on-site laboratory completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable. There is not a laboratory on site. Score is not affected.	

GMP	Chemical Files
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5.11.01	Question: Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a SDS binder available, with information for all chemicals handled on site. (Clorox, pinesol, purell, etc).	
5.11.02	Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Labels are available for the chemicals are kept out of their original containers.	
5.11.03	Question: Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a chemical inventory log maintained weekly for the actual amount of chemical kept on site.	
5.11.04	Question: Are there specific Standard Operating Procedures (SOPs) for the monitoring/testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.) and testing of single pass water systems?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, there are no product wash systems in the operation.	

GMP		Pest Control Documentation									
5.12.01	<p>Question: Is there a documented pest control program, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, the company uses an external program for pest control. Contract date since 2014, insurance documents date 9/21/20, license number 6392.</p>										
5.12.02	<p>Question: Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?</p>	<p>Possible Points: 10 Points Scored: 0 Score: Non-Compliance</p>									
	<p>Auditor Comments: No, there is not a schematic drawing of the plant.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: The pest control monitoring devices schematic map has been uploaded as correction.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments:</td> <td style="width: 15%; text-align: center;">CA Accepted?</td> <td style="width: 25%;"></td> </tr> <tr> <td></td> <td style="text-align: center;">Yes</td> <td> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> </td> </tr> </table>			Auditee Comments: The pest control monitoring devices schematic map has been uploaded as correction.		View Files	CB/Auditor Review Comments:	CA Accepted?			Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>
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CB/Auditor Review Comments:	CA Accepted?										
	Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>									
5.12.03	<p>Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN, the reports do not indicate the findings found on each device. Last report in September 16, 2019.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: There were in fact pest control monitoring reports, however at time of audit we were unable to locate them. We have uploaded a couple for correction.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments:</td> <td style="width: 15%; text-align: center;">CA Accepted?</td> <td style="width: 25%;"></td> </tr> <tr> <td></td> <td style="text-align: center;">Yes</td> <td> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> </td> </tr> </table>			Auditee Comments: There were in fact pest control monitoring reports, however at time of audit we were unable to locate them. We have uploaded a couple for correction.		View Files	CB/Auditor Review Comments:	CA Accepted?			Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>
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CB/Auditor Review Comments:	CA Accepted?										
	Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>									
GMP		Operation Monitoring Records									
5.13.01	<p>Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, incoming product is inspected and recorded on "Invoice" (for raw material), with information of the date, material condition, supplier, invoice number, quantity, truck identification.</p>										
5.13.02	<p>Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, incoming transport is inspected and recorded on "Invoice" (for raw material and for packing material), with information of the date, material condition, supplier, invoice number, quantity, truck identification.</p>										
5.13.03	<p>Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides, waxing, control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: N/A, the product has no washing step in the operation.</p>										

5.13.04	<p>Question: Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, ORP, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: N/A, the product has no washing step in the operation.</p>										
5.13.05	<p>Question: Are there records of visual monitoring and/or testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.), for build-up of organic material (turbidity)?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: N/A, the product has no washing step in the operation.</p>										
5.13.06	<p>Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, records were available. "Daily pre-operational inspection".</p>										
5.13.07	<p>Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: Not applicable. No such tools are used in the operation. Score is not affected.</p>										
5.13.08	<p>Question: Is there a pre-operation inspection log?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. A daily pre-operational inspection is performed and documented by the food safety supervisor. Doc. "Daily pre-operational inspection".</p>										
5.13.09	<p>Question: Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, there is a documented risk assessment, to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled, detailed on "GMP site risk assessment", which includes risks for animal activity, industrial, waste water, flooding, not reporting considerable risks.</p>										
5.13.10	<p>Question: Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?</p>	<p>Possible Points: 3 Points Scored: 0 Score: Non-Compliance</p>									
	<p>Auditor Comments: NC, there is not a current certificate of inspection for backflow prevention assemblies.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="3">Auditee Comments: We are working on obtaining this certificate of inspection for backflow prevention assemblies.</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td>CB/Auditor Review Comments: Evidence was not attached.</td> <td style="text-align: center;">No</td> <td> <p>Possible Points: 3 Points Scored: 0</p> </td> </tr> </table>			Auditee Comments: We are working on obtaining this certificate of inspection for backflow prevention assemblies.				CA Accepted?		CB/Auditor Review Comments: Evidence was not attached.	No	<p>Possible Points: 3 Points Scored: 0</p>
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	CA Accepted?										
CB/Auditor Review Comments: Evidence was not attached.	No	<p>Possible Points: 3 Points Scored: 0</p>									
5.13.11	<p>Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, there are records of internal audits performed for the facility monthly. Details of the audits are documented, including the corrective actions taken.</p>										

GMP	Maintenance & Sanitation Files
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5.14.01	Question: Does the facility have a preventative maintenance program and a documented schedule?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes, there is a Scheduled Annual Maintenance Program outlined on Doc. Preventive Maintenance SOP, for packing area, pallet jacks, cooling units.							
5.14.02	Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes, included in "Orders".							
5.14.03	Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, post-maintenance cleaning and sanitation is recorded on Doc. "Orders".							
5.14.04	Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes, there is a written Master Sanitation Program and Schedule outlined on "Master sanitation schedule log and verification equipment areas and cold storage room sanitation procedure" by areas, with description, procedure, frequency and person responsible.							
5.14.05	Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes, there are written cleaning procedures (SSOPs) for the facility and all areas, showing the area to be cleaned, frequency of cleaning, safety precautions, cleaning procedure, chemical name, dilution and utensils used, personnel involved, etc.							
5.14.06	Question: Are cleaning and sanitation logs on file that show what was done, when and by who?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes, there are sanitation logs showing what cleaning was done, when and who carried out the cleaning, recorded on "Weekly cleaning log".							
5.14.07	Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance						
	Auditor Comments: NC, there are not records showing verification of sanitizing chemical concentrations.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: We have modified our cleaning and sanitation logs with designated area for verification of sanitizing chemical concentration. We have uploaded a couple logs for correction. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Records don't have 3 months of implementation.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments: Records don't have 3 months of implementation.	Yes	Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency
	CA Accepted?							
CB/Auditor Review Comments: Records don't have 3 months of implementation.	Yes	Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency						
5.14.08	Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.), where applicable?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes, there are documented procedures.							

5.14.09	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 15 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: NC, ATP program is not available.										
<table border="1"> <tr> <td colspan="3">Auditee Comments: We are looking into establishing an ATP program.</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Evidence is not attached.</td> <td style="text-align: center;">No</td> <td> Possible Points: 15 Points Scored: 0 </td> </tr> </table>			Auditee Comments: We are looking into establishing an ATP program.				CA Accepted?		CB/Auditor Review Comments: Evidence is not attached.	No	Possible Points: 15 Points Scored: 0
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	CA Accepted?										
CB/Auditor Review Comments: Evidence is not attached.	No	Possible Points: 15 Points Scored: 0									

5.14.10	Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, drains are daily cleaned and sanitized.	

5.14.11	Question: Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

5.14.12	Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there are records of cooling units service by Air-Bree company date on May 13, 2019.	

5.14.13	Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the glass management policy and procedure, including the glass breakage procedure is outlined on Doc. Glass Breakage SOP/Glass register form 2.28.11.	

GMP	Worker Documentation
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5.15.01	Question: Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there are records of new employee food safety (GMP) orientation training with topics covered and attendees at the beginning of the season, including each employee sign the company's food safety hygiene and health policy. Orientation dates are on August 15, 2019 by Franco Pedraza.	

5.15.02	Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, ongoing employee food safety education is performed monthly and recorded. The most recent training is dated on September 12, 2019 the topics were FS, GMPs, hygiene, HACCP.	

5.15.03	Question: Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are records for cleaning and sanitation training to all employees. Chemical use on September 12, 2019.	

5.15.04	<p>Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).</p> <p>Auditor Comments: Yes. There is a documented policy for controlling illnesses or open wounds on workers, to have them contact their supervisor.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
5.15.05	<p>Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p> <p>Auditor Comments: Yes, the worker non-compliance/disciplinary action procedure is outlined. No logs reviewed.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
5.15.06	<p>Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p> <p>Auditor Comments: Yes, visitors and contractors are required to sign this requirement at the property entrance and a Visitor badge is provided.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
<p>GMP Testing</p>											
5.16.01	<p>Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?</p> <p>Auditor Comments: MJ, document name "Fresh Packing MB Testing Program" the document is not validated .</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p>									
<table border="1"> <tr> <td colspan="3"><i>Auditee Comments:</i> We are looking into obtaining scientific validation on our program.</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td><i>CB/Auditor Review Comments:</i> Evidence is not attached.</td> <td style="text-align: center;">No</td> <td> Possible Points: 15 Points Scored: 5 </td> </tr> </table>			<i>Auditee Comments:</i> We are looking into obtaining scientific validation on our program.				CA Accepted?		<i>CB/Auditor Review Comments:</i> Evidence is not attached.	No	Possible Points: 15 Points Scored: 5
<i>Auditee Comments:</i> We are looking into obtaining scientific validation on our program.											
	CA Accepted?										
<i>CB/Auditor Review Comments:</i> Evidence is not attached.	No	Possible Points: 15 Points Scored: 5									
5.16.02	<p>Question: Are there records of environmental microbiological test results and does testing meet the program requirements?</p> <p>Auditor Comments: MJ, there's only one microbiologic analysis in the year. Test number M19.17533-004 Listeria spp (negative) September 9, 2019.</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p>									
<table border="1"> <tr> <td colspan="3"><i>Auditee Comments:</i> We have updated our microbiological program to ensure monthly analysis are performed. We are uploading most recent analysis - along with new microbiological program schedule for correction. View Files</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td><i>CB/Auditor Review Comments:</i></td> <td style="text-align: center;">Yes</td> <td> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </table>			<i>Auditee Comments:</i> We have updated our microbiological program to ensure monthly analysis are performed. We are uploading most recent analysis - along with new microbiological program schedule for correction. View Files				CA Accepted?		<i>CB/Auditor Review Comments:</i>	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
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	CA Accepted?										
<i>CB/Auditor Review Comments:</i>	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance									
5.16.03	<p>Question: Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?</p> <p>Auditor Comments: Yes, microbiological test of water used in the facility is performed yearly. The most recent is dated on September 9, 2019, (M19.17533-008), E. coli (< 1 MPN/100ml) .</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									

5.16.04	Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable. No ice used on the facility. Score is not affected.	
5.16.05	Question: Are there records of tests performed on compressed air or other mechanically introduced gases that is used directly on food and food contact surfaces and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable. No compressed air used directly on food or food contact surfaces in the operation. Score is not affected.	
5.16.06	Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, not required for the customer.	
5.16.07	Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, corrective action procedure are available for review. "Environmental testing program"	
5.16.08	Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, unsuitable testing results were not detected.	
5.16.09	Question: Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with validated testing methods and protocols, evidence of training related to sample collection and testing protocols, and relevant records of results?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, laboratory personnel is responsibility for the testing methods and protocols.	
GMP Temperature Controlled Storage & Distribution Logs		
5.17.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, includes on "Sales order".	
5.17.02	Question: Are there temperature logs for the production area (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable. Packing area is not refrigerated. Score is not affected.	
5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, log "Storage temperature log".	
5.17.04	Question: Is there a documented procedure for checking truck trailer temperature prior to shipping?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. SOP name "Shipping trailer inspection SOP".	

5.17.05	Question: Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, records of shipping truck temperature are recorded on Doc. Bitacora #12 Registro de transporte de producto final.	
5.17.06	Question: Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. SOP name "Sales order".	
5.17.07	Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, records of shipping truck temperature/clean are recorded on Doc. Sales order.	
GMP	Allergen Control	
5.18.01	Question: Are there no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. No allergen risks handled in the operation.	
5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, see question 5.18.01.	
5.18.03	Question: Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, see question 5.18.01.	
5.18.04	Question: Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, see question 5.18.01.	
5.18.05	Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, see question 5.18.01.	
5.18.06	Question: Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, see question 5.18.01.	
5.18.07	Question: Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, see question 5.18.01.	

5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, see question 5.18.01.	
5.18.09	Question: Are all products manufactured on site labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, see question 5.18.01.	
HACCP Preliminary Steps		
6.01.01	Question: Is there a team responsible for the HACCP program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the HACCP system?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the three members team responsible for the implementation and on-going maintenance of the HACCP system at this operation is coordinated by Franco Pedraza. Members are Jaimy Tobes, Vicente Zambada, Jesus Montoya, Lupita Aredes, Franco Pedraza.	
6.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Training is available from a recognized course for the Food Safety Coordinator dated October 4-5, 2018. There is evidence of the same HACCP training for rest of the members of the HACCP team on September 12, 2019.	
6.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are documented product descriptions available for all products handled in the facility. "Product description".	
6.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A detailed flow chart has been developed for the operation, describing the production process performed on site. Product reception, re-packing, labeling, preservation, product shipping.	
6.01.05	Question: Is there documented evidence that the flow chart(s) been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, flow chart is signed by leader on 3/27/2019.	
HACCP Development of the HACCP Plan		
6.02.01	Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is a hazard analysis for the process conducted, showing the various types of hazard, their Likelihood of occurrence and their associated severity. document name "Hazard analysis".	
6.02.02	Question: Have CCP decisions been made with documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the decision was made to justify a CCP after a bibliographical consultation.	

6.02.03	Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the hazard analysis was not detected a critical control point.	
6.02.04	Question: Have CCP critical control limits been established and supported by relevant validation documentation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.05	Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.06	Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.07	Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.08	Question: Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limit(s) of a CCP are not met (loss of control/deviation) and plans to adjust the process back into control?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.09	Question: Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.10	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.11	Question: Is the HACCP system verified when operational changes are made and at least once every 12 months?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.12	Question: Is there documented evidence that all plant workers have attended a HACCP training, including training for CCP operators?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

HACCP	Execution of the HACCP Plan on the Plant Floor
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6.03.01	Question: Do all of the documents noted in the HACCP Plan accurately reflect plan requirements for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.03.02	Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.03.03	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.03.04	Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.03.05	Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.03.06	Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	