

FINAL AUDIT REPORT


CB Registration No.PA-PGFS-3111-1
PrimusGFS ID #115972 - Cert:6
Audited by Primus Auditing Operations

PrimusGFS Version 2.1-2

Ver en Español

Operation Type:Storage & Distribution Center

Audit Report Summary

Organization:	American Farms Produce Contact(s): Marilyn Shields Address: 87 Brooklyn Ave. 44507 Location: Youngstown, Ohio, United States Phone Number: 330 783 1890				
Operation:	American Farms Produce Contact(s): Marilyn Shields Location: 87 Brooklyn Ave. Youngstown, Ohio 44507, United States				
Shipper:	American Farms Produce				
Operation Type:	Storage & Distribution Center				
Audit Type:	Announced Audit				
Audit Scope:	A PrimusGFS storage and distribution food safety audit was conducted April 13, 2017. The 12,000 sqft operation is year round, employees 3 in warehouse with staggered shift and functions as a satellite storage and distribution facility for Consumers Produce (Pittsburgh Pa) for staged orders for distribution in company delivery vehicles to regional retail grocery, wholesale and food service accounts. Operation does not repack, cross docks only. Operation maintains dry storage area for onions and potatoes, refrigerated coolers maintained for fruit and wet and dry vegetables. Facility is approx 70 yrs old. Interior of the facility is divided in half by chain link fence to accommodate storage of used grocery display and restaurant equipment. There are no wash processes, no split cases or repack in the operation. There is a risk assessment and no CCP's identified for process steps in the HACCP plan.				
Date FSMS Started:	13 Apr 2017 09:00				
Date FSMS Finished:	13 Apr 2017 11:00				
Total Amount of Time in FSMS	2.00 Hours				
Date Operation Started:	13 Apr 2017 11:00				
Date Operation Finished:	13 Apr 2017 15:00				
Total Amount of Time in Operation	4.00 Hours				
Product(s) observed during audit:	Apricots, Broccoli, Carrots, Onions, Peaches, Plums, Radish, Squash, Sweet Potatoes, Tomatoes				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	Megan Shoenfelt (Primus Auditing Operations)				
Preliminary Audit Score:	91%				
Final Audit Score:	94%				
Certificate Valid From:	30 May 2017 To 29 May 2018				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>41° 4' 3"</td> <td>80° 39' 23"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	41° 4' 3"	80° 39' 23"
Latitude	Longitude				
41° 4' 3"	80° 39' 23"				

View Certificate

Corrective Action Activity

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	189	Score:	189
	Possible Points:	189	Possible Points:	189
	Percent Score:	100%	Percent Score:	100%
Good Manufacturing Practices Requirements	Score:	745	Score:	782
	Possible Points:	836	Possible Points:	836
	Percent Score:	89%	Percent Score:	93%
HACCP System Requirements	Score:	55	Score:	55
	Possible Points:	60	Possible Points:	60
	Percent Score:	91%	Percent Score:	91%
TOTAL	Score:	989	Score:	1026
	Possible Points:	1085	Possible Points:	1085
	Percent Score:	91%	Percent Score:	94%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Good Manufacturing Practices Requirements	20	13
HACCP System Requirements	1	1
TOTAL	21	14

SECTIONS:

Food Safety Management System Requirements	Good Manufacturing Practices Requirements	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	
Rejection and release of product	Worker Practices	
Supplier Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	Buildings and Grounds	
	Chemical Files	

Pest Control Documentation
Operation Monitoring Records
Maintenance & Sanitation Files
Worker Documentation
Testing/Analyses Records
Temperature Controlled Storage & Distribution Logs
Allergen Control

FSMS		Management System
1.01.01	<p>Question: Is there a Food Safety Manual or other documented food safety management system covering the scope of business included in this audit and procedures/instructions for all food safety processes?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the operation has an updated the food safety manual for the 2.1-2 version of the PGFS storage and distribution standard applicable to the storage and distribution facility. Additional notebooks contain the standard operating procedures, HACCP plan, pest control, applicable logs and related documents.</p>	
1.01.02	<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, the food safety policy is posted conspicuously at the employee time clock, document is signed by General Manager, dated Feb 24, 2017 and addresses the company's commitment to products and services that exceed customer requirements, continual improvement and compliance with GMP and food safety management system, and has all employees participating in the implementation of the food safety program.</p>	
1.01.03	<p>Question: Is there an organizational chart of all workers who have food safety related activities?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the organizational chart includes the chain of reporting for upper management, has job descriptions and alternates identified for key food safety positions at the operation.</p>	
1.01.04	<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, The operation has a 2 person food safety committee with food safety director from Consumers Produce and the general manager of the operation, meets quarterly. Example: meeting minutes from Dec 8, 2016 topic was 2016 summary, March 13, 2017 topics included audit preparation and schedule.</p>	
1.01.05	<p>Question: Is there documented management verification of the entire food safety management system at least every 12 months?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the annual verification procedure is documented and dated Jan 8, 2017, review of programs, complaints, corrective actions, sanitation and HACCP program. Signed by facility management.</p>	
1.01.06	<p>Question: Is there a documented analysis detailing resources required to implement and improve the food safety management system processes with documented commitment from management to provide these resources?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the operation had a resource analysis, dated January 8, 2017 documenting commitment to annual refresher training, and supplying needed materials and services for the food safety program.</p>	
FSMS		Control of Documents and Records

1.02.01	Question: Is there a written document control procedure describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, operation has policy for document control that includes specifications that documents be titled, numbered and included on master file list. Master Document Index dated per SOP 1.02.01, reviewed as of Feb 3, 2016.	
1.02.02	Question: Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, SOP 1.02.01 policy states that documents are retained for a minimum of 12 months.	
1.02.03	Question: Are food safety related documents and records stored and handled in a secured manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the hard copy documents are maintained in the locked office of the general manager. On line documents are password and access protected.	
1.02.04	Question: Are the records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the documents are organized by binder, indexed and numbered according to PGFS sections and readily available at audit.	
FSMS Procedures and Corrective Actions		
1.03.01	Question: Are there documented instructions for the creation of Standard Operating Procedures?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the operation has a written document SOP , Creating Standard Operating Procedures, format includes description of what needs to be done, who will do the task, frequency, recording requirements and related corrective action.	
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, copies of the relevant standard operating procedures are in the main office. Information is also communicated through the food safety committee meetings, training and distributed through interoffice system.	
1.03.03	Question: Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the operation has policy for documenting corrective actions SOP 05, the procedure to investigate the root cause analysis, process to follow, timeline and logging, policy includes upper management review.	
1.03.04	Question: Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the operation has NUOCA log, examples include Feb 22, 2017, no running water in womens restroom, repair made March 1, 2017.	
FSMS Internal and external inspections		

1.04.01	Question: Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, there is Internal Audit Procedure with matrix of scheduled inspections and record review, done quarterly with in house checklist for GMP inspection. annual use of GFS checklist.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the operation has written procedures for handling regulatory inspections. The document addresses splitting samples, accompanying an inspector on tour and replicating photographs.	
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, Primus GFS storage and distribution audit was conducted April 14, 2016, corrective actions were reviewed. Ohio/FDA facility inspection documented Oct 19, 2015.	
1.04.04	Question: Are there documented calibration 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, there is monthly calibration using ice bath method for checking thermometer probes in cooler, log on file per written policy.	
FSMS	Rejection and release of product	
1.05.01	Question: Is there a written procedure for handling on hold or rejected products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the operation has a written policy dated Feb 4, 2017 with procedures for handling on hold or rejected products, establishing designated storage areas, documentation includes example of labels to be used.	
1.05.02	Question: Are there records of the handling of on hold or rejected products kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, no products put on hold during audit cycle.	
1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a release procedures for order picking and order checking prior to shipment, documentation is in inventory software.	
1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, documentation of all order deliveries are filed at Consumers Produce main office.	
1.05.05	Question: Is there a documented system 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, policy has procedure for handling Buyers Complaints. The sales department documents customer complaints and authorizes credit/return if needed. Facility maintains book of issued credits.	

FSMS	Supplier Control
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1.06.01	Question: Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the operation has written specification for produce suppliers, service suppliers and packaging based on USDA grades and customer specifications.	
1.06.02	Question: Is there a written procedure detailing how suppliers are evaluated, approved and monitored?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a policy AMF 14, for monitoring and evaluating suppliers, S, includes risk assessment and trial and emergency sourcing procedures.	
1.06.03	Question: Is there a list of approved suppliers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The operation has a list of approved suppliers updated March 9, 2017. List includes product, supplies and service providers.	
1.06.04	Question: Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, operation has documentation from raw product suppliers, Wada Farm, GAP audit dated March 17, 2017; Consumers Produce, PH GFS audit Aug 16, 2016 and Great Lakes GFS audit good through June 2, 2017.	
1.06.05	Question: If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, operation does not outsource any processes impacting food safety.	
1.06.06	Question: If tests and/or analysis within scope to food safety are performed by external laboratories, are they licensed/accredited (e.g. ISO 17025 or equivalent, National Regulations, State Department, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, operation has documentation from Microbac Lab for biological testing accreditation from AALA good through Dec 13, 2018, operation uses local Ohio EPA approved Mahoning County Health Dep for annual water testing.	
FSMS Traceability and Recall		
1.07.01	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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the operation has written SOP 1.07.01; a written description of the inventory and lot coding process by entering purchase order numbers into Produce Pro software and getting a sequentially generated lot code.	
1.07.02	Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings and explanation of different recall classes?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the operation has written recall program SOP that identifies the corporate food safety manager as the recall coordinator, written policy includes contact information, USDA recall classifications, and procedure.	

1.07.03	Question: Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, two tests were documented, both tests were completed within 2 hour time frame and accounted for all product. Product was traced one up and one back. Records of receiving and shipping were included.	

FSMS	Food Defense
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1.08.01	Question: Does the company have a documented food defense policy based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the operation has a written Food Defense policy, includes building security, electronic data protection and backup, maintaining locks and log for key distribution, incoming product inspection, secure chemical storage and restricting visitor and contractor access. Also written Bioterrorism compliance agreement signed by Food Safety Dir, Jan 12, 2017.	

1.08.02	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 operation has a detailed list for emergency management that includes regulatory, law enforcement, company legal representation and management contact numbers, posted at dock.	

1.08.03	Question: Are visitors to the company operations required to adhere to food defense policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the company has a Visitors and Contractors Policy, requires sign in at office and compliance with GMP.	

GMP	General GMP
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2.16.01	Question: Is there a designated person responsible for the food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Marilyn Shields, Food Safety Director, is responsible for the food safety program.	

2.16.02	Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, RTU retail purchased cleaning chemicals were kept in a locked closet located by the women's restroom in the facility.	

2.16.03	Question: Are "food grade" and "non-food grade" chemicals used, handled and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the food grade cleaning chemicals were controlled in locked closet. Non food grade chemicals not observed.	

2.16.04	Question: Are signs supporting GMP's posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, GMP signage was posted in English and observed at hand wash station in restrooms, and within facility.	

2.16.05	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the access to the facility was restricted, access doors were locked and sign in at entrance required.	
GMP Pest Control		
2.17.01	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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the products were observed to be free of evidence of insects, rodents, birds, reptiles or mammals.	
2.17.02	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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the packaging and packaging supplies were observed to be free of any evidence of contamination.	
2.17.03	Question: Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the plant and storage areas were free of evidence of contamination from insects/rodents/birds/reptiles/mammals.	
2.17.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the outside of the facility was free of any evidence of pest activity.	
2.17.05	Question: Does the operation have a pest control program? 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, the operation has a pest control program contracted to Alexanders Pest Control, for 2x per month monitoring of internal traps and 1x per month for external bait stations.	
2.17.06	Question: Are pest control devices located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the pest control traps were located away from any food product and were at base of floor. Poisonous bait stations were not observed inside the facility.	
2.17.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The pest control devices were observed to be clean, in good condition and had an inside glue board, monitoring dates from contracted service are on sticker.	
2.17.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the facility had adequate number of devices properly spaced around interior and exterior perimeter.	

2.17.09	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, the interior traps were identified by number that corresponded with wall signage.										
2.17.10	Question: Are all pest control devices properly installed and secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes, the exterior stations were secured by stake. Devices were properly oriented for effective use.										
GMP Storage Areas & Packaging Materials											
2.18.01	Question: Are 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 any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	Auditor Comments: Yes, product within the facility is stored to prevent possible cross contamination. No iced product observed, no allergens observed.										
2.18.02	Question: Is the storage area completely enclosed?	Possible Points: 10 Points Scored: 3 Score: Major Deficiency									
	Auditor Comments: Major, the facility storage area is not separated from adjoining equipment storage operation owned by landlord, separation is only chain link fence with multiple ungated aisleways and entrances to storage rooms.										
<table border="1"> <tr> <td colspan="3">Auditee Comments: no response</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.</td> <td style="text-align: center;">No</td> <td>Possible Points: 10 Points Scored: 3</td> </tr> </table>			Auditee Comments: no response				CA Accepted?		CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	Possible Points: 10 Points Scored: 3
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CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	Possible Points: 10 Points Scored: 3									
2.18.03	Question: Is the facilities use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes, only boxed food products were stored within the American Farms Produce leased portion of the facility.										
2.18.04	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: Not applicable, none observed at time of audit.										
2.18.05	Question: Are raw products, work in progress, ingredients (including ice), finished goods and food contact packaging within accepted tolerances for spoilage or 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, finished goods were observed within the coolers and were observed to be within accepted tolerances for any spoilage issue.										
2.18.06	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, storage areas were observed to be on clean condition.										

2.18.07	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, product was marked with pallet tags and lot codes.	
2.18.08	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the operation has a policy for first in-first out inventory control, posted on cooler entrance.	
2.18.09	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, coolers were maintained at proper temperatures for product, example large storage cooler at 38f. Storage of melons and apples.	
GMP		
Operational Practices		
2.19.01	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, process flow within the facility prevented cross contamination between incoming and outgoing product. Dock doors along northern portion of the facility are used for both incoming and outgoing product.	
2.19.02	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, product was protected from overhead contamination, ceiling and rafters were clean, no condensation was observed and no degrading insulation was observed.	
2.19.03	Question: Are packing and/or processing areas completely enclosed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, the facility is for storage and distribution, no packing or processing occurs.	
2.19.04	Question: Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, no packing in facility, storage and distribution operation.	
2.19.05	Question: Is all re-work/re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, facility is for storage and distribution, no repack is done.	
2.19.06	Question: Are raw ingredients examined before use?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, operation does not pack, repack or process; incoming product in cartons observed at time of receipt, any damage or contamination would be identified at that time.	
2.19.07	Question: Are finished products coded (carton and unit packaging) for the day of production and displaying information to enable proper storage and use of the product within the food supply chain?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, storage and distribution facility does not pack or process.	

2.19.08	<p>Question: Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?</p> <p>Auditor Comments: Not applicable, the facility is for shipping and distribution, no repacking is conducted and foreign material control methods are not in place.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>								
2.19.09	<p>Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?</p> <p>Auditor Comments: Not applicable, only use of RTU cleaning chemicals in use, no solutions prepared, measured amounts of clorox bleach used full strength on drains.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>								
2.19.10	<p>Question: Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?</p> <p>Auditor Comments: Yes, the operation has a hand washing station in the breakroom and restroom, appropriately stocked and in working order.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>								
2.19.11	<p>Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?</p> <p>Auditor Comments: Yes, the operation has mens and womens restrooms, observed clean, appropriately stocked.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>								
2.19.12	<p>Question: Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?</p> <p>Auditor Comments: Yes, the operation had secondary gel pump bottles available on the loading dock.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>								
2.19.13	<p>Question: Are foot dip stations adequate in number and location? Are the stations maintained properly?</p> <p>Auditor Comments: Not applicable, the operation does not pack, repack or process.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>								
2.19.14	<p>Question: Are single services containers used for their intended purpose only so that potential cross contamination is prevented?</p> <p>Auditor Comments: Not applicable, single service containers not in use.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>								
2.19.15	<p>Question: Are re-usable containers clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?</p> <p>Auditor Comments: Major, observation of 8 reusable trash bins stored in dirty condition in old repack cooler.</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>								
<table border="1"> <tr> <td colspan="2" data-bbox="250 1486 1175 1541">Auditee Comments: reusable trash cans are cleaned see attached pictures</td> <td data-bbox="1175 1486 1516 1541" style="text-align: right;">View Files</td> </tr> <tr> <td data-bbox="250 1541 1071 1759" rowspan="2">CB/Auditor Review Comments:</td> <td data-bbox="1071 1541 1175 1591" style="text-align: center;">CA Accepted?</td> <td data-bbox="1175 1541 1516 1591"></td> </tr> <tr> <td data-bbox="1071 1591 1175 1759" style="text-align: center; font-size: 1.2em;">Yes</td> <td data-bbox="1175 1591 1516 1759"> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			Auditee Comments: reusable trash cans are cleaned see attached pictures		View Files	CB/Auditor Review Comments:	CA Accepted?		Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
Auditee Comments: reusable trash cans are cleaned see attached pictures		View Files								
CB/Auditor Review Comments:	CA Accepted?									
	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>								
2.19.16	<p>Question: Are food safety measuring devices working properly?</p> <p>Auditor Comments: Yes, thermometers observed to be functioning properly.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>								

GMP		Worker Practices
2.20.01	<p>Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: Not applicable, employees were not observed hand washing due to timing of the audit.</p>	
2.20.02	<p>Question: Are workers' fingernails clean, short and free of nail polish?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, warehouse employees were observed to have clean fingernails, free of polish.</p>	
2.20.03	<p>Question: Is there no sign of any workers with boils, sores, open wounds or exhibiting signs of foodborne illness working in direct and indirect food contact?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, employees were observed to be free of signs of boils, sores, open wounds or exhibiting signs of foodborne illness.</p>	
2.20.04	<p>Question: Are workers wearing effective hair restraints?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: Not applicable, cross dock storage and distribution facility , no exposed product.</p>	
2.20.05	<p>Question: Is jewelry confined to a plain wedding band?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, employees were observed not wearing jewelry.</p>	
2.20.06	<p>Question: Are all workers wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves, non-latex gloves)</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the warehouse employees were observed wearing clean street clothes, appropriate for the task.</p>	
2.20.07	<p>Question: Do workers remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: Not applicable, protective outer clothing is not required.</p>	
2.20.08	<p>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?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: Not applicable, protective outer clothing is not required.</p>	
2.20.09	<p>Question: Workers personal items are not being stored in the production and material storage areas?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, employee personal items not observed within dock area at time of audit.</p>	
2.20.10	<p>Question: Is smoking, eating, chewing and drinking confined to designated areas?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the operation has a written policy preventing smoking, eating, chewing and drinking within the cooler and dock areas, operation has designated break area. No smoking in facility.</p>	

2.20.11	Question: Are all items removed from shirt or blouse top pockets?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, employees observed with items removed from top pockets.	
2.20.12	Question: Is there a first aid kit(s) readily available in the facility and adequately stocked?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the operation has a stocked first aid kit in dock office, metal detection band-aids were observed.	

GMP	Equipment
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2.21.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, the operation does not have food contact surfaces.	
2.21.02	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, non food surfaces - cooler racking and transport vehicles observed to be free of flaking paint, rust or temporary repairs.	
2.21.03	Question: Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, the operation does not have packing or processing equipment.	
2.21.04	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, the operation has an independent thermometers posted within the coolers.	
2.21.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the thermometers were plastic covered and mercury free.	

GMP	Equipment Cleaning
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2.22.01	Question: Are food contact equipment surfaces clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, the operation does not have food contact equipment.	
2.22.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, non food equipment surfaces were observed to be clean.	

2.22.03	Question: Are items (barrels, bins, etc.) that are used to hold or store product clean?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: Not applicable, the operation does not have any containers for temporary holding or storage of product.										
2.22.04	Question: During cleaning are foods and packaging protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: Not applicable, cleaning and sanitation processes were not observed the time of audit.										
2.22.05	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, the cooling units were observed to be free of any aged ice.										
2.22.06	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 ceiling areas in front of cooling units were observed to be clean.										
2.22.07	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: 7 Score: Minor Deficiency									
	Auditor Comments: Minor, stored out of service onion bin observed to be in dirty condition with product skin and residue.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: <i>The onion bin has been cleaned.</i></td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments:</td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td></td> <td style="text-align: center;">Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: <i>The onion bin has been cleaned.</i>		View Files	CB/Auditor Review Comments:	CA Accepted?			Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
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CB/Auditor Review Comments:	CA Accepted?										
	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance									
2.22.08	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, the cleaning utensils (brooms) and hose reels were appropriately stored and off the floor.										
2.22.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: Not applicable, maintenance tools were not observed a time of audit.										
2.22.10	Question: Are excess lubricants and grease removed from the equipment?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes, excess lubricants and or grease were not observed on the pallet jacks/lifts at time of audit.										

GMP	General Cleaning
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2.23.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, spills were not observed a time of audit.	
2.23.02	Question: Are waste and garbage frequently removed from packing and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the dock trash cans were cleaned out, no trash material was observed within the storage area.	
2.23.03	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 well maintained?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the floor drains were observed to be in functioning condition, covered with grates, no odor detected and appeared clean. Operation has designated wet storage area near drain in main cooler. No iced product observed day of audit.	
2.23.04	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 observed clean.	
2.23.05	Question: Are plastic strip curtains maintained in a 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, the plastic strip curtains at entrances to coolers and loading dock were clean at the time of audit and properly installed to prevent touching the floor.	
2.23.06	Question: Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, not required per SDS sheets.	
2.23.07	Question: Is cleaning equipment available and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the brooms used for the loading dock and coolers were maintained in clean condition, properly stored off the ground.	
2.23.08	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, the brooms used for the loading dock and coolers were maintained in clean condition, properly stored off the ground and designated for each cooler.	
2.23.09	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 equipment was appropriate, no observation of abrasive cleansers or tools.	
2.23.10	Question: Are toilet facilities and hand-wash stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the restrooms and the hand wash stations were observed to be in clean condition.	

2.23.11	Question: Are worker break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, break area was observed clean.	
2.23.12	Question: Is the maintenance shop organized - i.e. equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, the operation does not have maintenance shop on site.	
2.23.13	Question: Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the floor jacks observed on site were in clean condition.	
2.23.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, shipping trucks were not observed at the facility on day of audit.	

GMP	Buildings and Grounds
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2.24.01	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 to protect product from contamination in the event of breakage?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency						
	Auditor Comments: Minor, observation of broken plastic light shield on overhead light by aisle to back overhead door.							
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2" style="padding: 2px;"><i>Auditee Comments:</i> No response</td> <td style="padding: 2px; text-align: center;"><small>CA Accepted?</small></td> </tr> <tr> <td style="padding: 2px;">CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.</td> <td style="padding: 2px; text-align: center; font-weight: bold; font-size: 1.2em;">No</td> <td style="padding: 2px;"> Possible Points: 15 Points Scored: 10 </td> </tr> </table>			<i>Auditee Comments:</i> No response		<small>CA Accepted?</small>	CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	Possible Points: 15 Points Scored: 10
<i>Auditee Comments:</i> No response		<small>CA Accepted?</small>						
CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	Possible Points: 15 Points Scored: 10						
2.24.02	Question: Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: Yes, the facility did not have potential metal, glass or plastic contamination issues.							
2.24.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, the facility has eliminated any wooden handled tools or work surfaces.							
2.24.04	Question: Is there adequate lighting in the packing and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, there was adequate lighting within the storage coolers and loading dock areas.							
2.24.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes, ventilation appeared adequate, dripping condensation was not observed, odors and dust were not detected.							

2.24.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency												
	Auditor Comments: Minor, observation of cracked concrete floor surfaces in dock area.													
<table border="1" style="width: 100%;"> <tr> <td colspan="3"><i>Auditee Comments: no response</i></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: Rejected, evidence of corrective action not submitted.</td> <td style="text-align: center;">No</td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table>			<i>Auditee Comments: no response</i>				CA Accepted?		CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	Possible Points: 10 Points Scored: 7			
<i>Auditee Comments: no response</i>														
	CA Accepted?													
CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	Possible Points: 10 Points Scored: 7												
2.24.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency												
	Auditor Comments: Minor, drainage from condensation drainpipe from overhead cooling unit in main cooler area not directed to floor drain, discharges over wall kick plate to floor drain.													
<table border="1" style="width: 100%;"> <tr> <td colspan="3"><i>Auditee Comments: Pipe redirected to drain See picture</i></td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected, drainpipe extended to drain, however, evidence of slime on kickplate and drain grate from condensation observed in submitted photograph.</td> <td style="text-align: center;">No</td> <td> Possible Points: 5 Points Scored: 3 </td> <td></td> </tr> </table>			<i>Auditee Comments: Pipe redirected to drain See picture</i>			View Files		CA Accepted?			CB/Auditor Review Comments: Rejected, drainpipe extended to drain, however, evidence of slime on kickplate and drain grate from condensation observed in submitted photograph.	No	Possible Points: 5 Points Scored: 3	
<i>Auditee Comments: Pipe redirected to drain See picture</i>			View Files											
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CB/Auditor Review Comments: Rejected, drainpipe extended to drain, however, evidence of slime on kickplate and drain grate from condensation observed in submitted photograph.	No	Possible Points: 5 Points Scored: 3												
2.24.08	Question: Are doors to the outside pest proof?	Possible Points: 5 Points Scored: 1 Score: Major Deficiency												
	Auditor Comments: Major, observation of visible gaps at threshold corners of overhead dock doors..													
<table border="1" style="width: 100%;"> <tr> <td colspan="3"><i>Auditee Comments: Corners have Foam filler see attached files.</i></td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></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> <td></td> </tr> </table>			<i>Auditee Comments: Corners have Foam filler see attached files.</i>			View Files		CA Accepted?			CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance	
<i>Auditee Comments: Corners have Foam filler see attached files.</i>			View Files											
	CA Accepted?													
CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance												
2.24.09	Question: Are dock doors fitted with buffers to seal against trucks?	Possible Points: 3 Points Scored: 3 Score: Total Compliance												
	Auditor Comments: Yes, dock doors had buffers.													
2.24.10	Question: Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?	Possible Points: 0 Points Scored: 0 Score: N/A												
	Auditor Comments: Not applicable, operation uses dock plates, load levelers are not installed.													

2.24.11	<p>Question: Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?</p> <p>Auditor Comments: Major, observation of crack/crevice on exterior wall by center dock door, also, observation of unprotected exterior drain pipe by front entry to facility.</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>									
<table border="1"> <tr> <td colspan="2" data-bbox="250 260 1071 306">Auditee Comments: no response</td> <td data-bbox="1071 306 1175 352" style="text-align: center;"><small>CA Accepted?</small></td> <td data-bbox="1175 306 1520 352"></td> </tr> <tr> <td data-bbox="250 352 1071 470">CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.</td> <td data-bbox="1071 352 1175 470" style="text-align: center;">No</td> <td colspan="2" data-bbox="1175 352 1520 470"> <p>Possible Points: 5 Points Scored: 1</p> </td> </tr> </table>			Auditee Comments: no response		<small>CA Accepted?</small>		CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	<p>Possible Points: 5 Points Scored: 1</p>		
Auditee Comments: no response		<small>CA Accepted?</small>									
CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	<p>Possible Points: 5 Points Scored: 1</p>									
2.24.12	<p>Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?</p> <p>Auditor Comments: Minor, observation of possible roof leak onto floor in center aisle to back overhead door, also, loose seam board by racking in back of main cooler.</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>									
<table border="1"> <tr> <td colspan="2" data-bbox="250 680 1295 747">Auditee Comments: The roof was not leaking, the pallet that was there had iced product and was melted when the audit began. Backing board was replaced with new board,</td> <td data-bbox="1295 680 1520 747" style="text-align: right;">View Files</td> </tr> <tr> <td colspan="2" data-bbox="250 747 1071 793" style="text-align: center;"><small>CA Accepted?</small></td> <td data-bbox="1071 747 1520 793"></td> </tr> <tr> <td data-bbox="250 793 1071 966">CB/Auditor Review Comments:</td> <td data-bbox="1071 793 1175 966" style="text-align: center;">Yes</td> <td data-bbox="1175 793 1520 966"> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			Auditee Comments: The roof was not leaking, the pallet that was there had iced product and was melted when the audit began. Backing board was replaced with new board,		View Files	<small>CA Accepted?</small>			CB/Auditor Review Comments:	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
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<small>CA Accepted?</small>											
CB/Auditor Review Comments:	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									
2.24.13	<p>Question: Do false ceiling areas have adequate access to allow for inspection and cleaning?</p> <p>Auditor Comments: Not applicable, not observed.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
2.24.14	<p>Question: Is an 18" (46cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?</p> <p>Auditor Comments: Yes, 18 in perimeter was maintained in coolers and storage areas.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
2.24.15	<p>Question: Is the exterior area immediately outside the facility free of litter, weeds and standing water?</p> <p>Auditor Comments: Yes, exterior of facility was free of standing water, litter or weeds.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
2.24.16	<p>Question: Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from building perimeter)?</p> <p>Auditor Comments: Yes, extra pallets were stored within the facility. Broken pallets not observed in use.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
2.24.17	<p>Question: Are pallets inspected to separate and replace dirty or broken pallets?</p> <p>Auditor Comments: Yes, broken pallets are replaced and removed from service.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									

2.24.18	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, trash area was observed clean.	
2.24.19	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, trash dumpster was covered.	
2.24.20	Question: Are all water lines protected against back siphonage?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, main water line and hose connections not observable at time of audit.	
2.24.21	Question: Is the on-site laboratory (where appropriate) completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, the facility does not have an on-site laboratory.	

GMP	Chemical Files
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2.25.01	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, the operator maintains copies of SDS sheets in a notebook on file in the office.	
2.25.02	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, the sanitizing RTU chemicals have the original labels on the containers.	
2.25.03	Question: Is there a chemical inventory and/or usage log?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the chemical inventory is maintained quarterly.	
2.25.04	Question: Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc.?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, the operation does not have water or ice systems.	

GMP	Pest Control Documentation
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2.26.01	Question: Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the operation has signed service agreement with Alexanders Pest control, licensed by Ohio Dept of Agr good till Sept 30, 2017. General Liability Insurance good till May 1, 2017. Operation has a written Pest Control SOP.	

2.26.02	<p>Question: Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>
	<p>Auditor Comments: Minor, the schematic drawing showing the placement of the interior and exterior stations did not include devices # 25, 26, 27 and 28.</p>	
<p>Auditee Comments: Alexanders Updated map and checked all bait stations View Files</p>		
		CA Accepted?
<p>CB/Auditor Review Comments: Rejected, list of devices on schematic does not clarify location and monitoring of 25, 26, 27 and 28 distinct from exterior locations of bait stations 1, 2, 3 and 4.</p>		No
		<p>Possible Points: 10 Points Scored: 7</p>

2.26.03	<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: Minor, the devices #25, 26, 27 and 28 are not identified on the 2x monthly monitoring logs.</p>	
<p>Auditee Comments: See Attached View Files</p>		
		CA Accepted?
<p>CB/Auditor Review Comments: Rejected, list of devices on schematic does not clarify location and monitoring of 25, 26, 27 and 28 distinct from exterior locations of bait stations 1, 2, 3 and 4.</p>		No
		<p>Possible Points: 10 Points Scored: 7</p>

GMP	Operation Monitoring Records
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2.27.01	<p>Question: Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the operation has written policy, product and supplies are logged in and have visual inspection noted on bill of lading.</p>	

2.27.02	<p>Question: Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the incoming trailers are observed and issues are noted on bill of lading by exception if needed.</p>	

2.27.03	<p>Question: Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: Not applicable, operation does not have any wash or water process in place.</p>	

2.27.04	<p>Question: Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash 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: Not applicable, operation does not have any wash or water process in place.</p>	

2.27.05	<p>Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations? Are there stock check and replenishment records for gel and spray stations?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: Not applicable, operation does not use dip stations.</p>	

2.27.06	<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, operation does not use hand tools in process.</p>									
2.27.07	<p>Question: Is there a daily pre-operation inspection log?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>								
	<p>Auditor Comments: Minor, records of pre-op inspections not performed daily, current practice is weekly inspection since March 3, 2017.</p>									
	<table border="1"> <tr> <td colspan="2">Auditee Comments: See Attached Daily Preop is being done on a daily basis,</td> <td>View Files</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected, pre-op inspection does not include check of worker GMP compliance.</td> <td style="text-align: center;">No</td> <td> Possible Points: 5 Points Scored: 3 </td> </tr> </table>		Auditee Comments: See Attached Daily Preop is being done on a daily basis,		View Files		CA Accepted?		CB/Auditor Review Comments: Rejected, pre-op inspection does not include check of worker GMP compliance.	No
Auditee Comments: See Attached Daily Preop is being done on a daily basis,		View Files								
	CA Accepted?									
CB/Auditor Review Comments: Rejected, pre-op inspection does not include check of worker GMP compliance.	No	Possible Points: 5 Points Scored: 3								
2.27.08	<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: 7 Score: Minor Deficiency</p>								
	<p>Auditor Comments: Minor, the risk assessment dated Feb 21, 2017 does not address food safety and security issues specific to adjoining equipment storage operation by landlord. Operation does have written Food Defense Plan and assessment identifying mixed industrial location, city water and sewer.</p>									
	<table border="1"> <tr> <td colspan="2">Auditee Comments: See attached Risk Assesment</td> <td>View Files</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected, risk assessment indicates that chain link fence divides the storage area from the audited facility. Fencing is not intact the entire length of the interior building.</td> <td style="text-align: center;">No</td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table>		Auditee Comments: See attached Risk Assesment		View Files		CA Accepted?		CB/Auditor Review Comments: Rejected, risk assessment indicates that chain link fence divides the storage area from the audited facility. Fencing is not intact the entire length of the interior building.	No
Auditee Comments: See attached Risk Assesment		View Files								
	CA Accepted?									
CB/Auditor Review Comments: Rejected, risk assessment indicates that chain link fence divides the storage area from the audited facility. Fencing is not intact the entire length of the interior building.	No	Possible Points: 10 Points Scored: 7								
2.27.09	<p>Question: Is there a current certificate of inspection 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: No, The back flow inspection certificate was not available to review.</p>									
	<table border="1"> <tr> <td colspan="2">Auditee Comments: No response</td> <td></td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.</td> <td style="text-align: center;">No</td> <td> Possible Points: 3 Points Scored: 0 </td> </tr> </table>		Auditee Comments: No response				CA Accepted?		CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No
Auditee Comments: No response										
	CA Accepted?									
CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	Possible Points: 3 Points Scored: 0								
2.27.10	<p>Question: Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes, quarterly internal audits are documented for facility, done by food safety manager. Report from March 15, 2017 reviewed.</p>									

GMP	Maintenance & Sanitation Files
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2.28.01	<p>Question: Does the facility have a preventative maintenance program and a documented schedule?</p> <p>Auditor Comments: Yes, the operation has a written policy that includes cooling units and forklifts, overhead doors preventative maintenance schedules.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
2.28.02	<p>Question: Is there a log of maintenance work or repairs ordered and is it signed off on work completed?</p> <p>Auditor Comments: No, log of maintenance work/repairs not available to review.</p> <div data-bbox="250 428 1516 695" style="border: 1px solid black; padding: 5px;"> <p><i>Auditee Comments: Maintenance Log Work Order</i> 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 style="height: 40px; vertical-align: bottom;">CB/Auditor Review Comments:</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td style="vertical-align: top;"> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments:	Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>	<p>Possible Points: 10 Points Scored: 0 Score: Non-Compliance</p>
	CA Accepted?							
CB/Auditor Review Comments:	Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>						
2.28.03	<p>Question: Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?</p> <p>Auditor Comments: Not applicable, no food contact repairs on log.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.28.04	<p>Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?</p> <p>Auditor Comments: Yes, the operation has a written master cleaning schedule that includes the facility, docks and coolers.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
2.28.05	<p>Question: Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p> <p>Auditor Comments: Yes, the operation has SSOP for facility cleaning, including drains and walls, example SSOP is written for cooler racking.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
2.28.06	<p>Question: Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?</p> <p>Auditor Comments: Yes, logs are kept for all cleaning, example, wet floor drains cleaned daily, signed off by employee, example Jan 22, 2017 cleaning done by WR.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
2.28.07	<p>Question: Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.)?</p> <p>Auditor Comments: Not applicable, operation does not have CIP activities.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.28.08	<p>Question: Is there a routine program and written procedure to validate sanitation effectiveness using rapid post sanitation checks, e.g., ATP measurements?</p> <p>Auditor Comments: Not applicable, operation does not have ATP testing requirements, this is a dry storage and distribution facility with no food contact surfaces.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						

2.28.09	Question: Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance						
	Auditor Comments: No, floor drain cleaning not documented on sanitation logs.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: See attachment of floor drain cleaning 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: Minor, three months of records not submitted. </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: Minor, three months of records not submitted.	Yes	Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency
	CA Accepted?							
CB/Auditor Review Comments: Minor, three months of records not submitted.	Yes	Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency						

2.28.10	Question: Are there records showing cooling units are serviced and cleaned at least every 12 months or more frequently as required?	Possible Points: 10 Points Scored: 0 Score: Non-Compliance						
	Auditor Comments: No, cooling unit cleaning and servicing not documented.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Unit has not been cleaned</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: Rejected, evidence of corrective action not submitted. </td> <td style="text-align: center; vertical-align: middle;">No</td> <td> Possible Points: 10 Points Scored: 0 </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	Possible Points: 10 Points Scored: 0
	CA Accepted?							
CB/Auditor Review Comments: Rejected, evidence of corrective action not submitted.	No	Possible Points: 10 Points Scored: 0						

2.28.11	Question: Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a monthly glass inspection per written SOP for Control and Breakage and Cleanup.	

GMP	Worker Documentation
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2.29.01	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, the operation maintains documents for orientation training, example Tony Coder training documented March 1, 2017. Training includes GMP, hygiene policy, handwash procedure with sign off sheet.	

2.29.02	Question: Are there logs of ongoing worker food safety education training with topics covered and attendees?	Possible Points: 10 Points Scored: 0 Score: Non-Compliance						
	Auditor Comments: No, ongoing food safety training not documented.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: See ilogs 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: Major, evidence of quarterly food safety training for workers not submitted. </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 10 Points Scored: 3 New Score: Major Deficiency </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments: Major, evidence of quarterly food safety training for workers not submitted.	Yes	Possible Points: 10 Points Scored: 3 New Score: Major Deficiency
	CA Accepted?							
CB/Auditor Review Comments: Major, evidence of quarterly food safety training for workers not submitted.	Yes	Possible Points: 10 Points Scored: 3 New Score: Major Deficiency						

2.29.03	Question: Is there a documented training program with training logs for the sanitation workers including best practices and chemical use details?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: Not applicable, facility general manager performs sanitation tasks.										
2.29.04	Question: Are there written 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? (In the US, auditors can check procedure/policy but not actual records).	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: Yes, this is included in the employee hygiene policy..										
2.29.05	Question: Are there written sickness reporting and return to work procedures?	Possible Points: 3 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: No, policy for return to work not available to review.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"><i>Auditee Comments:</i> See Return to Work Policy</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;"><i>CB/Auditor Review Comments:</i></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td></td> <td style="text-align: center;">Yes</td> <td> Possible Points: 3 Points Scored: 3 New Score: Total Compliance </td> </tr> </table>			<i>Auditee Comments:</i> See Return to Work Policy		View Files	<i>CB/Auditor Review Comments:</i>	CA Accepted?			Yes	Possible Points: 3 Points Scored: 3 New Score: Total Compliance
<i>Auditee Comments:</i> See Return to Work Policy		View Files									
<i>CB/Auditor Review Comments:</i>	CA Accepted?										
	Yes	Possible Points: 3 Points Scored: 3 New Score: Total Compliance									
2.29.06	Question: Is there an worker non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: Yes, there is a progressive employee discipline policy.										
2.29.07	Question: Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene and health policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: Yes, visitors are required to sign in at entrance, written policy is included in Food Security policy.										
GMP	Testing/Analyses Records										
2.30.01	Question: Are there records of routine equipment microbiological testing?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: Not applicable, this is a storage and distribution facility, no repack or food contact surfaces.										
2.30.02	Question: Are there records of routine environmental microbiological testing?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes, operation is conducting monthly environmental testing for e coli, listeria spp and salmonella, swabs sent to Microbac Lab, 3 sampling points per month, no unsuitable results during audit cycle. Results from March 24, 2017 sampling event reviewed.										
2.30.03	Question: Are there routine microbiological tests on water used in the facility (sampled from within the facility)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes, city water is tested annually for the presence of Total coliform/E coli. Recent test March 30, 2017 negative.										

2.30.04	Question: Are there routine microbiological tests on ice used in the facility (either produced in-house or purchased)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, operation does not have in house or purchased ice.	
2.30.05	Question: Are routine tests (e.g., microbiological, moisture, etc.) performed on compressed air that is used directly on food and food contact surfaces?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, operation does not use compressed air.	
GMP Temperature Controlled Storage & Distribution Logs		
2.31.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, product not considered temperature sensitive. No pack or processing in facility.	
2.31.02	Question: Are there temperature logs for the packing room (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: Not applicable, operation does not have packing room.	
2.31.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, operation conducts daily monitoring, logged on sanitation log, example Jan 22, 2017 room #1 at 35; room #2 at 57f..	
2.31.04	Question: Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, outgoing load trailer temperature checks are documented on Delivery Truck Inspection form.	
2.31.05	Question: Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, conditions for outgoing company delivered loads are logged on Delivery Truck Inspection form.	
GMP Allergen Control		
2.32.01	Question: There are no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the operation stores and distributes allergen containing products.	
2.32.02	Question: Has a documented allergen management plan been developed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a written Allergen Control Policy. Day of audit observation of salad dressing for distribution, allergen for egg, soy, and dairy.	

2.32.03	<p>Question: Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other materials?</p>	<p>Possible Points: 5 Points Scored: 0 Score: Non-Compliance</p>									
	<p>Auditor Comments: Minor, labeling/signage for allergen storage slots not available, product was adequately segregated and enclosed in cartons.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"><i>Auditee Comments: see signage</i></td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"><small>CA Accepted?</small></td> <td></td> </tr> <tr> <td><i>CB/Auditor Review Comments:</i></td> <td style="text-align: center; font-size: 1.2em;">Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			<i>Auditee Comments: see signage</i>		View Files		<small>CA Accepted?</small>		<i>CB/Auditor Review Comments:</i>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
<i>Auditee Comments: see signage</i>		View Files									
	<small>CA Accepted?</small>										
<i>CB/Auditor Review Comments:</i>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									
2.32.04	<p>Question: Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: Not applicable, allergen items are crossed docked only, no production lines or repack areas in facility.</p>										
2.32.05	<p>Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: Not applicable, allergen items are crossed docked only, no production lines or repack areas in facility.</p>										
2.32.06	<p>Question: Does re-work handling take into account the issues associated with allergen containing products?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: Not applicable, allergen items are crossed docked only, no production lines or repack areas in facility.</p>										
2.32.07	<p>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?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, training in allergen control documented for 4 warehouse employees dated March 1, 2017.</p>										
2.32.08	<p>Question: Are all products manufactured on site, labeled correctly with respect to allergens?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: Not applicable, allergen items are crossed docked only, no production lines or repack areas in facility.</p>										
<p>HACCP Preliminary Steps</p>											
3.01.01	<p>Question: Is there a team responsible for the HACCP program at the operation, with a leader assigned and if applicable, for the development, implementation and on-going maintenance of the HACCP system?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, the operation has a 1 person HACCP coordinator/committee. Marilyn Shields, Food Safety Director of Consumers Produce (Pittsburgh Pa) is coordinator.</p>										

3.01.02	Question: Is there documented evidence that the HACCP team members have being trained on HACCP principles?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Marilyn has documentation of HACCP Alliance approved training dated April 12, 2013 by NEHA, Haccp Basic for Fresh and Fresh Cut Produce.	
3.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the operation has a basic product category description for fruits and vegetables, indicating holding temperatures, packaging, shelf life, and intended customer.	
3.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps and has the flow chart(s) been verified?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the operation has the flow chart of the storage and distribution process - receiving, cooler storage, pick order, load and ship.	

HACCP	Development of the HACCP Plan
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3.02.01	Question: Has a documented hazard analysis for the process been conducted, showing the various types of hazard, their likelihood of occurrence and their associated severity? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency									
	Auditor Comments: Minor, the documented hazard analysis has not been updated to reflect current practice of no repack.										
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2" style="padding: 5px;"><i>Auditee Comments: Hazzard Analysis</i></td> <td style="text-align: right; padding: 5px;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center; font-weight: bold; font-size: 1.2em;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td style="padding: 5px;">CB/Auditor Review Comments: Rejected, hazard analysis with required correction/update not submitted for review.</td> <td style="text-align: center; font-weight: bold; font-size: 1.5em;">No</td> <td style="padding: 5px;">Possible Points: 15 Points Scored: 10</td> </tr> </table>			<i>Auditee Comments: Hazzard Analysis</i>		View Files		CA Accepted?		CB/Auditor Review Comments: Rejected, hazard analysis with required correction/update not submitted for review.	No	Possible Points: 15 Points Scored: 10
<i>Auditee Comments: Hazzard Analysis</i>		View Files									
	CA Accepted?										
CB/Auditor Review Comments: Rejected, hazard analysis with required correction/update not submitted for review.	No	Possible Points: 15 Points Scored: 10									
3.02.02	Question: Have CCPs been developed? If answer is YES, continue with next question. If answer is NO, the rest of "Module 3 HACCP" is not applicable. If the auditor detects that one or more CCPs have been omitted, then the auditor should score down a Zero Point, Non-Compliance under 3.02.01. If the auditor thinks that CCPs have been added that should be omitted, then the auditor should note the issue under 3.02.03.	Possible Points: 0 Points Scored: 0 Score: No									
	Auditor Comments: No, the hazard analysis for the operation has not identified critical control points for the process steps.										
3.02.03	Question: Have CCP decisions been made with documented justification and where CCPs are noted have they been developed to control the hazards identified in the hazard analysis step?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments:										
3.02.04	Question: Have CCP critical control limits been established with the support of relevant sources of information or by validation documentation?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments:										
3.02.05	Question: Have monitoring requirements and frequencies been determined for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments:										

3.02.06	Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.07	Question: Have standard operating procedures (SOPs) been created for the monitoring process of the CCPs, which would include how to carry out the monitoring activities?.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.08	Question: Have Corrective Action procedures for the CCPs been established, including a detailed action plan for operators to follow if the limits are not met and plans to adjust the process back into control?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.09	Question: Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.10	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.11	Question: Are changes in the process, equipment, ingredients etc., causing timely reviews of HACCP systems, including hazard analysis, CCP decisions, CCP records and staff training?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.12	Question: Is there evidence recorded for HACCP training to all plant workers, 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		
3.03.01	Question: Are all of the documents noted in the HACCP plan in place for real time monitoring of the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.02	Question: Are the CCP monitoring activities and frequencies in compliance with the plan?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.03	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? (Interview operators to verify).	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.03.04	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:	
3.03.05	Question: Are corrective actions detailed in writing when the failure of a CCP occurs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.06	Question: Are the CCP records reviewed and signed off daily by the quality control supervisor and/or management?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.07	Question: Is any other CCP verification performed (apart from daily record verification) according to the HACCP Plan?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	