


FINAL AUDIT REPORT

Operation Type: Cooling/Cold Storage
Audit Report Summary

CB Registration No. PA-PGFS-5683-1
PrimusGFS ID #290784 - Cert: 10
Audited by Primus Auditing Operations

PrimusGFS Version 3.2

Ver en Español

| Organization: | HIGHLINE COOLING LLC Contact(s): KASEY ORFF Address: 444 MAPLE AVE 92250 Location: Holtville, California, United States Phone Number: 760-356-5189 | | | | |
|--|---|----------|-----------|-------------|--------------|
| Operation: | HIGHLINE COOLING LLC Contact(s): KASEY ORFF Location: 444 MAPLE AVENUE Holtville, California 92250, United States | | | | |
| Shipper: | HIGHLINE COOLING LLC | | | | |
| Operation Type: | Cooling/Cold Storage | | | | |
| Audit Type: | Announced Audit | | | | |
| Audit Executive Summary: | Highline Cooling LLC has 24 workers in total. The operation runs from Nov to June. The products were received packed from the field. The process included receiving, forced air for melons, dry vacuum and/or hydro vacuum (depending on customer requirements, single pass water system) for cauliflower, celery, and cabbage, hydro-cooler for cilantro and kale, and ice injector for broccoli, cilantro, leeks, radishes, kale (recirculated water systems), storage, and shipping. Conventional products. No allergen risks at the time of inspection. | | | | |
| Date Documentation Review Started: | 17 Jan 2023 10:00 | | | | |
| Date Documentation Review Finished: | 17 Jan 2023 13:30 | | | | |
| Total Amount of Time on the Documentation Review: | 3.50 Hours | | | | |
| Date Visual Inspection Started: | 17 Jan 2023 13:30 | | | | |
| Date Visual Inspection Finished: | 17 Jan 2023 15:00 | | | | |
| Total Amount of Time on Visual Inspection: | 1.50 Hours | | | | |
| Addendum(s) included in the audit: | Not Applicable | | | | |
| Product(s) observed during audit: | Broccoli, Celery (Raw), Cabbage, Cauliflower, Cilantro | | | | |
| Similar product(s)/process(es) not observed: | Lettuce, Romaine Lettuce, Kale, Radishes, Onions, Honeydew Melons, Leeks, Cantaloupe Melons, Green Onions, Baby Leaf Spinach (Raw), Baby Leaf Salad Crops (Raw) | | | | |
| Product(s) applied for but not observed: | None | | | | |
| Auditor: | Alvaro Soto (Primus Auditing Operations) | | | | |
| Preliminary Audit Score: | 94% | | | | |
| Final Audit Score: | 97% | | | | |
| Certificate Valid From: | 06 Mar 2023 To 05 Mar 2024 | | | | |
| GPS Coordinates: | <table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>32° 48' 33"</td> <td>115° 22' 29"</td> </tr> </tbody> </table>  Click here to see map | Latitude | Longitude | 32° 48' 33" | 115° 22' 29" |
| Latitude | Longitude | | | | |
| 32° 48' 33" | 115° 22' 29" | | | | |

| Information related to the audited operation | | | |
|--|--------------------|--|---|
| Total number of workers for the operation: | 24 | Maximum worker number during peak season: | 24 |
| Number of lines in normal production: | 0 | Number of lines running during the audit: | 0 |
| Facility Size: | 227500 Square feet | Facility Environment Conditions: | Wet- Single Pass Water Use with Product contact, Wet-Recycled Water Use with Product Contact |
| Allergens: | No | | |
| Temperature Controlled Storage: | Yes | Was an anti-microbial used in the water/ice? | Yes |
| Water Source: | Municipal/District | Antimicrobial Used: | Sodium/Calcium hypochlorite, Peroxyacetic acid |
| Is cooling equipment used? | Yes | Cooling Equipment: | Forced Air, Hydrocooler, Vacuum Tube, Hydrovac, Ice Injector |
| Are production areas completely enclosed? | No | Production Area: | Open structure on one to three sides Other: Ice injector was in an open area. The area was covered by a black mesh (as a roof). |
| Are storage areas completely enclosed? | Yes | Storage Areas: | |

| Product information for each product | | | |
|--------------------------------------|---|---|------------------------------------|
| Product Group/Product Name | Observed Product | Seasonality | Country of destination for product |
| Baby Leaf Salad Crops (Raw) | Not observed but of a similar risk type to what was observed* | From: November To: June | Canada, United States |
| Baby Leaf Spinach (Raw) | Not observed but of a similar risk type to what was observed* | From: November To: June | United States, Canada |
| Broccoli | Observed on the day of audit | From: November To: June | United States, Canada |
| Cabbage | Observed on the day of audit | From: November To: June | Canada, United States |
| Cantaloupe Melons | Not observed but of a similar risk type to what was observed* | From: May To: June | Canada, United States |

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|-----------------|---|---|-----------------------|
| Cauliflower | Observed on the day of audit | From: November To: June | Canada, United States |
| Celery (Raw) | Observed on the day of audit | From: November To: June | United States, Canada |
| Cilantro | Observed on the day of audit | From: November To: June | United States, Canada |
| Green Onions | Not observed but of a similar risk type to what was observed* | From: November To: June | Canada, United States |
| Honeydew Melons | Not observed but of a similar risk type to what was observed* | From: May To: June | Canada, United States |
| Kale | Not observed but of a similar risk type to what was observed* | From: November To: June | United States, Canada |
| Leeks | Not observed but of a similar risk type to what was observed* | From: November To: June | United States, Canada |
| Lettuce | Not observed but of a similar risk type to what was observed* | From: November To: June | Canada, United States |
| Onions | Not observed but of a similar risk type to what was observed* | From: April To: June | Canada, United States |
| Radishes | Not observed but of a similar risk type to what was observed* | From: November To: June | Canada, United States |
| Romaine Lettuce | Not observed but of a similar risk type to what was observed* | From: November To: June | United States, Canada |

| AUDIT SCORING SUMMARY | Pre-Corrective Action Review | | Post-Corrective Action Review | |
|--|------------------------------|------|-------------------------------|------|
| Food Safety Management System Requirements | Score: | 240 | Score: | 248 |
| | Possible Points: | 248 | Possible Points: | 248 |
| | Percent Score: | 96% | Percent Score: | 100% |
| Module 5 - Good Manufacturing Practices Requirements | Score: | 1050 | Score: | 1084 |
| | Possible Points: | 1110 | Possible Points: | 1110 |
| | Percent Score: | 94% | Percent Score: | 97% |
| Module 6 - HACCP System Requirements | Score: | 90 | Score: | 90 |
| | Possible Points: | 95 | Possible Points: | 95 |
| | Percent Score: | 94% | Percent Score: | 94% |
| TOTAL | Score: | 1380 | Score: | 1422 |
| | Possible Points: | 1453 | Possible Points: | 1453 |
| | Percent Score: | 94% | Percent Score: | 97% |

| Non-Conformance Summary By Count | Pre-Corrective Action Non-Conformances | Post-Corrective Action Non-Conformances |
|--|--|---|
| Food Safety Management System Requirements | 2 | 0 |
| Module 5 - Good Manufacturing Practices Requirements | 11 | 6 |
| Module 6 - HACCP System Requirements | 1 | 1 |
| TOTAL | 14 | 7 |

SECTIONS:

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

| FSMS | Management System | |
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| 1.01.01 | <p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p>Auditor Comments: Yes. There was a document detailing the company's commitment called "Food Safety Policy" signed by Miguel Aguila, Operations Manger, on 1/3/23 posted in a public area and in the language understood by the workers.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 1.01.02 | <p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p> <p>Auditor Comments: Yes. There were documents of workers involved in the food safety program called "Organizational Chart" and "Responsibility Chart" detailing members, alternates, functions, and responsibilities, revised by the Operations Manager in Dec 2022.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| 1.01.03 | <p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p> <p>Auditor Comments: Yes. There was a team indicated in the Organizational Chart/HAACP Team composed of two members. The meetings were registered in a sheet called "Date of the Meeting/Start Time/Attendees" conducted at least on a monthly basis during the season, indicating the topics. The last records were in Oct, Nov, Dec 2022, and Jan 2023.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |

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| 1.01.04 | Question: Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The training management system was detailed in the "Food Safety Training Management Log 2022-2023". | |
| 1.01.05 | Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes. Verification was conducted by the Operations Manager and Assistant Manager, which consists of the revision of all documentation registered in the "Food Safety Policy Review" in Jan 2022. The evaluation of resources was detailed in "Food Safety Resource Analysis" on 12/31/22. | |
| 1.01.06 | Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. The Assistant Manager has the "FSMA Manual" and LGMA Metrics manual available. | |

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| FSMS | Control of Documents and Records |
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| 1.02.01 | Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. The procedure was part of the "Guidance for Writing Standard Operating Procedures" where the Operations Manager and Assistant Manager were responsible for the document control. Also, there was an index of all procedures/documents in use. | |
| 1.02.02 | Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The procedure indicated that the records must be kept for 5 years. | |
| 1.02.03 | Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The documentation was observed in the office in binders under the Assistant Manager supervision with access to authorized personnel, totally maintained and controlled by her. | |
| 1.02.04 | Question: Are records maintained in an organized and retrievable manner? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. All food safety records were maintained in a designated office where they can be retrieved readily. The records were organized in the binders. | |
| 1.02.05 | Question: Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. All records and test results that can have an impact on the food safety program were reviewed by the Assistant Manager. | |

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| FSMS | Procedures and Corrective Actions |
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| 1.03.01 | Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The procedure was part of the "Guidance for Writing Standard Operating Procedures". The creation and development of procedures were being controlled by the Assistant Manager. | |
| 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. Original format was maintained in the food safety manual. Copies of procedures were available for the company's workers. | |
| 1.03.03 | Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The procedure was part of the "Guidance for Writing Standard Operating Procedures" in the point 1.6. | |
| 1.03.04 | Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The document called "Notice of Unusual Occurrence & Corrective Actions (NUOCA) Form" was available to process any unusual event. Unusual incidents were observed on 11/30/22 and 12/28/22. | |
| FSMS Internal and External Inspections | | |
| 1.04.01 | Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The program was detailed in the "Internal Audits, SSOP's, Daily Sanitation and Pre-Inspection Log Monitoring" indicating the frequency on a quarterly basis, using the PrimusGFS or/and other regulatory guideline (e.g. USDA audit), responsible (Management), and corrective actions recorded. The logs were on file. | |
| 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 procedure was described in "Regulatory Inspections SOP". The Management is in charge of receiving any external inspection. | |
| 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. The records of the previous contracted inspection, PrimusGFS Audit, and corrective actions submitted were available. Auditee indicated that has not received regulatory inspections. | |
| 1.04.04 | Question: Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The documented calibration procedures for the PAA meter (annually), turbidity meter (weekly), handheld ORP meter (weekly), and thermometers (weekly) were available. | |
| 1.04.05 | Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The calibration logs were available for all instruments. | |

| FSMS | | Release of Items/Product |
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| 1.05.01 | Question: Is there a documented product release procedure available? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The product release procedure was part of the "Shipping Goods SOP". | |
| 1.05.02 | Question: Are there records of product releases kept on file? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The records, Trailer Pre-Load Inspection and Pick Ticket, were available at the time of inspection. | |
| 1.05.03 | Question: Is there a documented procedure for handling on hold and rejected items? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The procedure was described in the document called "On Hold and Rejected (Damaged) Product SOP". | |
| 1.05.04 | Question: Are there records of the handling of on hold and rejected items kept on file? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. On hold or rejected products have not occurred so far. The log, Rejected Product Disposition Log, did not show any event. The score is not affected. | |
| 1.05.05 | Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The procedure was described in the "Customer Complaints and Feedback SOP" and the "Buyer Rejection & Customer Complaints Form". No issues were seen at the time of inspection. | |

| FSMS | | Supplier Monitoring/Control |
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| 1.06.01 | Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7. | Possible Points: 10 Points Scored: 7 Score: Minor Deficiency | | | | | | |
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| | Auditor Comments: Minor. Procedure detailing how suppliers and service providers are evaluated and approved did not detail methods of approving "emergency" (temporary) suppliers and service providers. The procedure was part of the "Supplier Approval & Monitoring SOP" and "Supplier Hazard Analysis". | | | | | | | |
| <div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Section 4.0 Emergency Temporary Suppliers has been added to HC5 Supplier Approval & Monitoring SOP 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="padding: 5px;">CB/Auditor Review Comments: Accepted.</td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;">Yes</td> <td style="padding: 5px;"> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </tbody> </table> </div> | | | | CA Accepted? | | CB/Auditor Review Comments: Accepted. | Yes | Possible Points: 10 Points Scored: 10 New Score: Total Compliance |
| | CA Accepted? | | | | | | | |
| CB/Auditor Review Comments: Accepted. | Yes | Possible Points: 10 Points Scored: 10 New Score: Total Compliance | | | | | | |
| 1.06.02 | Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers? | Possible Points: 10 Points Scored: 10 Score: Total Compliance | | | | | | |
| | Auditor Comments: Yes. The list was detailed in the "Approved Service Providers 2023". | | | | | | | |

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| 1.06.03 | <p>Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. The food safety specifications were detailed in the document called "Supplier Specifications".</p> | |

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| 1.06.04 | <p>Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p> | <p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p> |
| | <p>Auditor Comments: Minor. Letter of guarantee from the supplier (JK Management, Inc) that indicates that the items supplied meet any and all legal standards and regulations was not available. The documented evidence for other suppliers, for example, letters of guarantee, procedures, licenses, liability insurance, service records, water testing, was available for the suppliers.</p> | |

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| <p>Auditee Comments: Included is a Letter of Guarantee from JK Management.</p> | | <p>View Files</p> |
| | <p>CA Accepted?</p> | |
| <p>CB/Auditor Review Comments: Accepted.</p> | <p>Yes</p> | <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> |

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| 1.06.05 | <p>Question: Where food safety related testing is being performed by laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. Primus Group Inc., dba PrimusLabs was under ISO/IEC 17025:2005 provided by A2LA, with scope to Biological Testing, certificate No. 3572.01, valid until 3/31/24.</p> | |

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| FSMS | Traceability and Recall |
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| 1.07.01 | <p>Question: Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. The traceability exercise was conducted in 16 minutes, lot number H0003559, green cabbage, 48 bins, shipped on Dec 9, 2022. The information was part of the "Bar-Code Tag (Pallet Tag) Procedure".</p> | |

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| 1.07.02 | <p>Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. The program was detailed in the "Highline Cooling LLC - Traceback and Product Recall Plan".</p> | |

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| 1.07.03 | <p>Question: Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. The documented exercises were performed in Mar and June 2022, composed of the sections such as mock recall situation, time (less than two hours), recall class, product, responsible, customer information, ranch/lot number. The company works from 6 to 6 1/2 months a year.</p> | |

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| FSMS | Food Defense |
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| 1.08.01 | Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The document called "Food Fraud Vulnerability Assessment and Pre Filter for FSMA, GFSI, and SOX Requirements" was evaluated by the Operations Manager and Assistant Manager in Jan 2023 and part of the "Food Fraud Policy". | |
| 1.08.02 | Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The documented policy was detailed in the documents called "Food Defense SOP" and "Food Defense Plan". | |
| 1.08.03 | Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The company rules must be signed when a visitor/contractor arrives at the operation. The records were on file. | |
| 1.08.04 | Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. The current list of emergency contact phone numbers for the management, regulatory agencies, and law enforcement was part of the food safety manual. | |
| 1.08.05 | Question: Are visitors and contractors to the company operations required to adhere to food defense procedures? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. Visitor food safety policies and visitor log were in place, which must be read and signed, stating visitors will follow the company policies. This was signed by the auditor at the time on arrival. | |
| GMP | General GMP | |
| 5.01.01 | Question: Are all cleaning and maintenance 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. Chemicals were correctly stored and labeled in a designated area with restricted access in metal cabinets. | |
| 5.01.02 | Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Food grade chemicals and non-food grade items were stored in a designated area, locked and labeled. | |
| 5.01.03 | Question: Are signs supporting GMPs posted appropriately? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. GMP signs were posted at the time of inspection. For example, toilet facilities, hand wash stations, lunch/break area, at the entrance of cooling area, etc. | |
| 5.01.04 | Question: Are the necessary food defense controls implemented in the operation? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Controls were implemented. For example, locked and restricted areas, controlled access to the facility, among others. | |

| GMP | | Pest Control |
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| 5.02.01 | <p>Question: Are products or ingredients free of pests (e.g. insects, rodents, birds, reptiles, mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. No issues were noted at the time of the inspection. Products were observed free of insects, rodents, birds, reptiles, mammals or evidence of them.</p> | |
| 5.02.02 | <p>Question: Are packaging supplies free of pests (e.g., insects, rodents,birds,reptiles,mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. No issues were noted at the time of the inspection. Packaging materials were observed free of insects, rodents, birds, reptiles, mammals or evidence of them.</p> | |
| 5.02.03 | <p>Question: Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. Plant and storage areas were observed free of pests or any evidence of them.</p> | |
| 5.02.04 | <p>Question: Is the area outside the facility free of evidence of pest activity?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. No issues were observed. The area was free of evidence of pest activity at the moment of the visual tour.</p> | |
| 5.02.05 | <p>Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. Pest control program was carried out by the audited company to cover the entire facility.</p> | |
| 5.02.06 | <p>Question: Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait stations are not used within the facility?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. Pest control devices were located away from the packed product. Rodent baits were used in the outside walls and the fence line only.</p> | |
| 5.02.07 | <p>Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. Pest control devices were located away from the packed product. Only multiple-catch devices were used.</p> | |
| 5.02.08 | <p>Question: Are interior and exterior building perimeter pest control devices adequate in number and location?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. The interior and exterior pest traps were observed adequate in number and location</p> | |
| 5.02.09 | <p>Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes. All pest control devices were observed numbered. This was checked with the map during the facility tour, "Highline Cooling - Rodent Control Map".</p> | |

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| 5.02.10 | <p>Question: Are all pest control devices effective and bait stations secured?</p> <p>Auditor Comments: Yes. All devices were positioned according to the map. Only multiple-catch devices were used.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| GMP Storage Areas & Packaging Materials | | |
| 5.03.01 | <p>Question: Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?</p> <p>Auditor Comments: Yes. No issues were observed with the packed products and packaging materials. Packed product once received is stored inside the cold rooms. The ice house was covered.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| 5.03.02 | <p>Question: Is the facility's use restricted to the storage of food products?</p> <p>Auditor Comments: Yes. Only food product and packaging materials were stored in the facility. No issues observed at the time of inspection.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.03.03 | <p>Question: Are rejected or on hold materials clearly identified and separated from other materials?</p> <p>Auditor Comments: N/A. Rejected or on hold materials were not observed at the time of inspection.</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> |
| 5.03.04 | <p>Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: Yes. No issues were observed during the inspection.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| 5.03.05 | <p>Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?</p> <p>Auditor Comments: Yes. The internal and external storage areas for material were observed clean during the inspection.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| 5.03.06 | <p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?</p> <p>Auditor Comments: Yes. The received finished packed products were marked with tag/stickers.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.03.07 | <p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?</p> <p>Auditor Comments: Yes. A FIFO policy was in place. Verbally confirmed by the auditee.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.03.08 | <p>Question: Are storage areas at the appropriate temperatures for the specific products being stored?</p> <p>Auditor Comments: Yes. The temperature was between 32-40°F in the cold room for finished product.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| 5.03.09 | <p>Question: Is any packaging being stored outside, being stored protected?</p> <p>Auditor Comments: Yes.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |

| GMP | | Operational Practices | |
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| 5.04.01 | <p>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?</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | |
| | <p>Auditor Comments: N/A. No raw (unprocessed) products. All products (fresh whole products) were received packed. The score is not affected.</p> | | |
| 5.04.02 | <p>Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | |
| | <p>Auditor Comments: N/A. No overhead contamination from items such as ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation. The score is not affected.</p> | | |
| 5.04.03 | <p>Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> | |
| | <p>Auditor Comments: Yes. Areas (walls, floors and lights) appeared clean and maintained.</p> | | |
| 5.04.04 | <p>Question: Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?</p> | <p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p> | |
| | <p>Auditor Comments: Minor. Plastic strip curtains on the west side of the enclosed dock area had openings greater than 1/8 inch (3 mm). For the Ice Injector, located in an open area, mitigation measures were, for example, equipment cleaning, there was a black mesh used as a roof, visual inspections part of the daily pre-operation inspection.</p> | | |
| <p>Auditee Comments: The plastic curtains between the dock & cold room 2 were taken down. They were deemed not necessary since both rooms are kept at the same temperature.</p> | | <p>View Files</p> | |
| | | <p>CA Accepted?</p> | |
| <p>CB/Auditor Review Comments: Accepted. However, the implementation of the corrective actions taken will be evaluated in the next audit.</p> | | <p>Yes</p> | |
| | | <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> | |
| 5.04.05 | <p>Question: Is all re-work / re-packaging handled correctly?</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | |
| | <p>Auditor Comments: N/A. Re-work/repackaging was not observed during the audit. The score is not affected.</p> | | |
| 5.04.06 | <p>Question: Are raw ingredients examined before use?</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | |
| | <p>Auditor Comments: N/A. No raw ingredients. The score is not affected.</p> | | |
| 5.04.07 | <p>Question: Are finished products coded (carton and unit packaging) for the day of production?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | |
| | <p>Auditor Comments: Yes. Finished products were coded for the day of production.</p> | | |
| 5.04.08 | <p>Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | |
| | <p>Auditor Comments: N/A. Foreign material control methods such as metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc. were not in place. The score is not affected.</p> | | |

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| 5.04.09 | <p>Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?</p> <p>Auditor Comments: Yes. Handheld ORP, PAA and turbidity meters were tested/operational during the audit. They were used to check the PAA concentrations and OPR values.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| 5.04.10 | <p>Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p> <p>Auditor Comments: Yes.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| 5.04.11 | <p>Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?</p> <p>Auditor Comments: Yes. The hand washing stations were with warm water, in working order, adequately stocked and restricted to hand washing purposes only.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| 5.04.12 | <p>Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?</p> <p>Auditor Comments: Yes. Toilet facilities were adequate in number for workers (1 unit for women, and 1 unit for men, 24 workers in total), segregated by women and men, in location, and adequately stocked.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| 5.04.13 | <p>Question: Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?</p> <p>Auditor Comments: Yes. Secondary hand sanitation stations, gels, were adequate in number and location, and maintained properly.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.04.14 | <p>Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?</p> <p>Auditor Comments: N/A. No foot baths, foamers or dry powdered sanitizing stations were used. The score is not affected.</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> |
| 5.04.15 | <p>Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?</p> <p>Auditor Comments: Yes.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.04.16 | <p>Question: Are re-usable containers cleanable and 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: Yes. No issues seen during the inspection.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.04.17 | <p>Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?</p> <p>Auditor Comments: Yes. Handheld ORP, PAA and turbidity meters, and thermometers seemed to work properly.</p> | <p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p> |
| GMP Worker Practices | | |
| 5.05.01 | <p>Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?</p> <p>Auditor Comments: N/A. The practice was not observed at the time of inspection. The score is not affected.</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> |

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| 5.05.02 | Question: Are workers' fingernails clean, short and free of nail polish? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. No issues were observed. | |
| 5.05.03 | Question: Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Workers with signs of illness and open sores/wounds were not observed. | |
| 5.05.04 | Question: Are workers wearing effective hair restraints that contain all hair? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. Workers were wearing effective hair nets that contain all hair. | |
| 5.05.05 | Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. No issues were observed. | |
| 5.05.06 | Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The workers wore latex-free gloves. | |
| 5.05.07 | Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. The auditee indicated that gloves were disposables. The practice was not observed at the time of inspection. The score is not affected. | |
| 5.05.08 | Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. The auditee indicated that gloves were disposables. The practice was not observed at the time of inspection. The score is not affected. | |
| 5.05.09 | Question: Are worker personal items being stored appropriately (i.e. not in the production or material storage area)? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. Workers personal items were kept in a designated area (break area). | |
| 5.05.10 | Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. | |
| 5.05.11 | Question: Is fresh potable drinking water readily accessible to workers? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Potable water was available. | |

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| 5.05.12 | Question: Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. No issues were observed. | |
| 5.05.13 | Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The first aid kit was available in the shipping office. | |

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| GMP | Equipment |
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| 5.06.01 | Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes. Food contact equipment (for example, Ice injector and Hydro cooler) surfaces were free of such materials. | |

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

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

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| 5.06.04 | Question: Are thermometers (independent of thermostat probes) present in all coolers and freezers? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. There were wall thermometers available. | |

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| 5.06.05 | Question: Are all thermometers non-glass and non-mercury? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. | |

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| GMP | Equipment Cleaning |
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| 5.07.01 | Question: Are food contact equipment surfaces clean? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes. Food contact equipment (for example, Ice injector and Hydro cooler) surfaces were clean at the time of inspection. | |

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| 5.07.02 | Question: Are non-food contact equipment surfaces clean? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Non-food contact equipment surfaces were clean. | |

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| 5.07.03 | Question: Are items (totes, bins, etc.) that are used to hold or store product clean? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. No items (totes, bins, etc.) were used to hold or store product clean. The score is not affected. | |
| 5.07.04 | Question: During cleaning, are food products and packaging materials protected from contamination? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Cleaning practice was not observed. The score is not affected. | |
| 5.07.05 | Question: Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. Cooling units including coils in coolers and freezers were clean and free of aged, dirty ice. | |
| 5.07.06 | Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. | |
| 5.07.07 | Question: Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Stored equipment that is not used on a daily basis was not observed. The score is not affected. | |
| 5.07.08 | Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. | |
| 5.07.09 | Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. | |
| 5.07.10 | Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. Excess of lubricants and grease was not observed in the equipment. | |
| GMP | General Cleaning | |
| 5.08.01 | Question: Are spills cleaned up immediately? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. At the time of inspection, spills were cleaned up immediately. | |
| 5.08.02 | Question: Are waste and garbage frequently removed from production and storage areas? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. Excessive buildup of trash in the receptacles was not observed. | |

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| 5.08.03 | <p>Question: Are floor drains covered, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. They were covered, appeared clean and free from odors.</p> | | | | | | | | | | |
| 5.08.04 | <p>Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. High level areas were clean.</p> | | | | | | | | | | |
| 5.08.05 | <p>Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?</p> | <p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p> | | | | | | | | | |
| | <p>Auditor Comments: Major. Plastic strip curtains were not maintained in good condition and clean at the entrance of Cold Room 1 and Enclosed Dock Area.</p> | | | | | | | | | | |
| <table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: The plastic curtains between the dock & cold room 1 have been replaced.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Minor. The implementation of the corrective actions taken will be evaluated in the next audit.</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> </td> </tr> </table> | | | <p>Auditee Comments: The plastic curtains between the dock & cold room 1 have been replaced.</p> | | <p>View Files</p> | | <p>CA Accepted?</p> | | <p>CB/Auditor Review Comments: Minor. The implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> |
| <p>Auditee Comments: The plastic curtains between the dock & cold room 1 have been replaced.</p> | | <p>View Files</p> | | | | | | | | | |
| | <p>CA Accepted?</p> | | | | | | | | | | |
| <p>CB/Auditor Review Comments: Minor. The implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> | | | | | | | | | |
| 5.08.06 | <p>Question: Is personal protection equipment (PPE) for the sanitation crew in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | | | | | | | | | |
| | <p>Auditor Comments: N/A. Personal protection equipment (PPE) was not required. Based on the chemicals observed, only gloves were required. The score is not affected.</p> | | | | | | | | | | |
| 5.08.07 | <p>Question: Is cleaning equipment maintained clean and stored properly?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes.</p> | | | | | | | | | | |
| 5.08.08 | <p>Question: Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. Colored by usage areas.</p> | | | | | | | | | | |
| 5.08.09 | <p>Question: Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. No issues were observed.</p> | | | | | | | | | | |
| 5.08.10 | <p>Question: Are toilet facilities and hand washing stations clean?</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. Toilet and hand washing stations were observed clean.</p> | | | | | | | | | | |
| 5.08.11 | <p>Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. Break area was observed clean.</p> | | | | | | | | | | |

| 5.08.12 | Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion? | Possible Points: 5 Points Scored: 5 Score: Total Compliance | | | | | | |
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| | Auditor Comments: Yes. At the time of inspection, maintenance shop was organized, with equipment and spares stored in a neat and tidy fashion. | | | | | | | |
| 5.08.13 | Question: Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner? | Possible Points: 5 Points Scored: 5 Score: Total Compliance | | | | | | |
| | Auditor Comments: Yes. Forklifts were clean and a sanitary manner. | | | | | | | |
| 5.08.14 | Question: Are shipping trucks clean and in good condition? | Possible Points: 5 Points Scored: 5 Score: Total Compliance | | | | | | |
| | Auditor Comments: Yes. At the time of inspection, two shipping trucks were clean and in good condition. | | | | | | | |
| GMP Buildings and Grounds | | | | | | | | |
| 5.09.01 | Question: Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage? | Possible Points: 15 Points Scored: 15 Score: Total Compliance | | | | | | |
| | Auditor Comments: Yes. All lights were protected during the inspection. | | | | | | | |
| 5.09.02 | Question: Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues? | Possible Points: 10 Points Scored: 10 Score: Total Compliance | | | | | | |
| | Auditor Comments: Yes. No issues observed. | | | | | | | |
| 5.09.03 | Question: Has the facility eliminated the use of wooden items or surfaces? | Possible Points: 5 Points Scored: 3 Score: Minor Deficiency | | | | | | |
| | Auditor Comments: Minor. The walls in Cold Room 1 were made of wood. They were observed painted and in good condition. | | | | | | | |
| <p>Auditee Comments: The owners don't have any plans at this time to replace the wood wall. We will continue to keep them in excellent condition as we have for the past 23 years.</p> <table border="1"> <thead> <tr> <th></th> <th>CA Accepted?</th> <th></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Rejected. No evidence of corrective actions was presented.</td> <td>Pending Verification Next Audit</td> <td> Possible Points: 5 Points Scored: 3 </td> </tr> </tbody> </table> | | | | CA Accepted? | | CB/Auditor Review Comments: Rejected. No evidence of corrective actions was presented. | Pending Verification Next Audit | Possible Points: 5 Points Scored: 3 |
| | CA Accepted? | | | | | | | |
| CB/Auditor Review Comments: Rejected. No evidence of corrective actions was presented. | Pending Verification Next Audit | Possible Points: 5 Points Scored: 3 | | | | | | |
| 5.09.04 | Question: Is there adequate lighting in the production and storage areas? | Possible Points: 5 Points Scored: 5 Score: Total Compliance | | | | | | |
| | Auditor Comments: Yes. Adequate lighting was observed in the storage areas. | | | | | | | |
| 5.09.05 | Question: Is ventilation adequate to control dust, condensation, odors and vapors? | Possible Points: 10 Points Scored: 10 Score: Total Compliance | | | | | | |
| | Auditor Comments: Yes. | | | | | | | |

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| 5.09.06 | <p>Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?</p> | <p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p> | | | | | | | | | |
| | <p>Auditor Comments: Minor. Small cracks were in the Tuck Pit (loading dock area).</p> | | | | | | | | | | |
| <table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: The cracks in the truck pit have been filled, and a more permanent solution will be addressed after the end of season slow down.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 15%; text-align: center;"> <p>CA Accepted?</p> </td> <td style="width: 25%;"></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Accepted. However, the implementation of the corrective actions taken will be evaluated in the next audit.</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> </td> </tr> </table> | | | <p>Auditee Comments: The cracks in the truck pit have been filled, and a more permanent solution will be addressed after the end of season slow down.</p> | | <p>View Files</p> | | <p>CA Accepted?</p> | | <p>CB/Auditor Review Comments: Accepted. However, the implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> |
| <p>Auditee Comments: The cracks in the truck pit have been filled, and a more permanent solution will be addressed after the end of season slow down.</p> | | <p>View Files</p> | | | | | | | | | |
| | <p>CA Accepted?</p> | | | | | | | | | | |
| <p>CB/Auditor Review Comments: Accepted. However, the implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> | | | | | | | | | |
| 5.09.07 | <p>Question: Are the floor drains where they are needed for drainage and cleanup?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes.</p> | | | | | | | | | | |
| 5.09.08 | <p>Question: Are closed doors and windows to the outside pest-proof?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. No issues with the entry points.</p> | | | | | | | | | | |
| 5.09.09 | <p>Question: In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. Dock doors were fitted with buffers.</p> | | | | | | | | | | |
| 5.09.10 | <p>Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?</p> | <p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. Dock load levelers and buffers/shelters were maintained in good condition, pest proof and debris free.</p> | | | | | | | | | | |
| 5.09.11 | <p>Question: Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. Walls were free of holes.</p> | | | | | | | | | | |
| 5.09.12 | <p>Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes.</p> | | | | | | | | | | |
| 5.09.13 | <p>Question: Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. The internal wall perimeter was maintained in the facility.</p> | | | | | | | | | | |
| 5.09.14 | <p>Question: Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. exterior are immediately outside the facility was free of litter, weeds and standing water.</p> | | | | | | | | | | |

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| 5.09.15 | Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. No issues were seen during the inspection. | |
| 5.09.16 | Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Pallets with crates were received from the fields. Dirty or broken pallets were not observed in the cooler facility. The score is not affected. | |
| 5.09.17 | Question: Is the area around the dumpster/cull truck/trash area clean? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. | |
| 5.09.18 | Question: Are outside garbage receptacles and dumpsters kept covered or closed? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. They had lids. | |
| 5.09.19 | Question: Are all water lines protected against back siphonage? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. Water lines were protected against back siphonage. City water was used in this facility. | |
| 5.09.20 | Question: Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. No on-site laboratory at this operation. The score is not affected. | |
| GMP | Site | |
| 5.10.01 | Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. Site plan showing the facility location was on file. | |
| 5.10.02 | Question: Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The facility floor plan was showing the layout of the building. | |
| 5.10.03 | 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? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The information was indicated in "Facility Risk Assessment" evaluated by Kasey Orff, Assistant Manager, on 1/14/23. | |
| 5.10.04 | Question: Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. The current certificate was detailed in Backflow Prevention Assembly Test Report on 7/5/22, indicating as result "passed". | |

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| 5.10.05 | Question: Is there a designated person responsible for the operation's food safety program? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Kasey Orff, Assistant Manager, was the designated person. She has the FSPCA Grower Training Course. | |

GMP Chemical Files

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| 5.11.01 | 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: 3 Score: Minor Deficiency |
| | Auditor Comments: Minor. A copy of the specimen label for South Bay Salt Works was not available. | |

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| Auditee Comments: We no longer use South Bay Salt Works salt. We are using Morton's Pure & Natural Water Softener Salt. The label & SDS is attached. this product is a synonym with Culinox 999 Food Grade Salt. | | View Files |
| | CA Accepted? | |
| CB/Auditor Review Comments: Accepted. However, the implementation of the corrective actions taken will be evaluated in the next audit. | Yes | Possible Points: 5 Points Scored: 5 New Score: Total Compliance |

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| 5.11.02 | Question: Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. The documents were called "Chemical Inventory Log" and "Sanitation Supply List" checked on a monthly basis. The last logs were from Jan 2022 to date. | |

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| 5.11.03 | Question: Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The documents called "Hydro Vacuum Water Changing and Anti-Microbial Testing SOP" (single pass with sodium hypochlorite), "Hydro-cooler (Operating, Water Changing and Anti-Microbial Testing) SOP" (recirculated water system with PAA; water changed daily), and "Ice-Injector (Operating, Water Changing and Anti-Microbial Testing) SOP" (recirculated water system with PAA; water changed daily) were including the parameters, frequency, methodology, turbidity checks, and corrective action requirements. | |

GMP Pest Control Documentation

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| 5.12.01 | Question: Is the pest control program properly documented, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents? | Possible Points: 15 Points Scored: 10 Score: Minor Deficiency |
| | Auditor Comments: Minor. The program did not include requirements for at least an annual pest control survey based on preventive IPM practices of interior and exterior areas. The procedure was called "Pest Control Policy". The pest control program was controlled by an in-house worker. | |

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| Auditee Comments: 4.0 Management Review has been added to HCP6 Pest Control Policy. | | View Files |
| | CA Accepted? | |
| CB/Auditor Review Comments: Accepted. | Yes | Possible Points: 15 Points Scored: 15 New Score: Total Compliance |

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| 5.12.02 | Question: Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Map of the plant showing locations of all traps was provided to the auditor. | |
| 5.12.03 | 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)? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Service reports were recorded on a weekly basis for the interior and exterior devices, "Pest Control Inspection Log", and the record of IPM survey observations within the last 12 months was in Jan 2023. | |

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| GMP | Operation Monitoring Records |
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| 5.13.01 | Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The information was detailed in the "Field Tickets" and "Incoming Trailer Inspection". | |

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| 5.13.02 | Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. The auditee indicated that flatbed trucks were used. The score is not affected. | |

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| 5.13.03 | Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. No necessary process monitoring activities in this operation. The score is not affected. | |

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| 5.13.04 | Question: Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The documents "SWDA Check" & "Hydro-Vac-Tube 2" (single pass), "Hydro-cooling Chemical (Tsunami) Log" (recirculated water system), and "Ice Machine Chemical (Tsunami) Log" (recirculated water system) were used to register the free chlorine and PAA monitoring, prior to start and per load (less than one hour). Values between 1-3 ppm for organic products, ORP 650 to 800 mV for conventional products, and PAA 30 to 50 ppm were seen in the logs. City water was used with sodium hypochlorite in single pass and PAA in recirculated systems. The last logs observed were from last season to date. | |

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| 5.13.05 | Question: Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)? | Possible Points: 5 Points Scored: 1 Score: Major Deficiency |
| | Auditor Comments: Major. Records of water changing of recirculated water systems, Hydrocooler and Ice Injector, were not available. The monitoring of the turbidity was recorded in the "Turbidity Log". Water was changed daily. N/A. For the Hydro-vacuum, it was a single pass. | |

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| Auditee Comments: Ice Injector & Sanitation log includes a column for daily drainage of residual water. | | View Files |
| | CA Accepted? | |
| CB/Auditor Review Comments: Minor. The implementation of the corrective actions taken will be evaluated in the next audit. | Yes | Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency |

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| 5.13.06 | Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes. Stock check and replenishment records for gel stations were part of the document called "Master Sanitation Schedule" checked on a weekly basis. | |
| 5.13.07 | Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Tools were not used. The score is not affected. | |
| 5.13.08 | Question: Is there a pre-operation inspection log? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The information was detailed in the "Master Sanitation Schedule". The records were from the last season to date. | |
| 5.13.09 | Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes. The internal audit was performed by Kasey Orff, Assistant Manager, using an internal checklist on a quarterly basis. The last records were in Dec 2021, March and Dec 2022 (according to the season), with their respective corrective actions. | |
| GMP Maintenance & Sanitation Files | | |
| 5.14.01 | Question: Does the facility have a preventative maintenance program that includes a schedule and completion records? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The preventative maintenance program and completion records were kept on file. | |
| 5.14.02 | Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The logs were registered in the "Repair Orders". | |
| 5.14.03 | Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The information was part of the "Repair Orders". | |
| 5.14.04 | Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The written schedule was documented in the "Highline Cooling - Master Sanitation Schedule". | |
| 5.14.05 | Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) were available. | |

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| 5.14.06 | <p>Question: Are cleaning and sanitation logs on file that show what was done, when and by who?</p> | <p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p> | | | | | | | | | |
| | <p>Auditor Comments: Major. Cleaning and sanitation logs for the Hydrocooler and Ice Injector were not available. Other cleaning and sanitation logs were kept on file. The logs observed were from last season to date.</p> | | | | | | | | | | |
| <table border="1"> <tr> <td colspan="2"> <p>Auditee Comments: Daily Sanitation log for ice injector & hydro-cooler created and being used now.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Minor. The implementation of the corrective actions taken will be evaluated in the next audit.</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p> </td> </tr> </table> | | | <p>Auditee Comments: Daily Sanitation log for ice injector & hydro-cooler created and being used now.</p> | | <p>View Files</p> | | <p>CA Accepted?</p> | | <p>CB/Auditor Review Comments: Minor. The implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p> |
| <p>Auditee Comments: Daily Sanitation log for ice injector & hydro-cooler created and being used now.</p> | | <p>View Files</p> | | | | | | | | | |
| | <p>CA Accepted?</p> | | | | | | | | | | |
| <p>CB/Auditor Review Comments: Minor. The implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p> | | | | | | | | | |
| 5.14.07 | <p>Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. The records were kept on file.</p> | | | | | | | | | | |
| 5.14.08 | <p>Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?</p> | <p>Possible Points: 10 Points Scored: 0 Score: Non-Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: No. Documented procedure and completion records for clean-in-place (CIP) activities, Hydrocooler and Ice Injector, were not available.</p> | | | | | | | | | | |
| <table border="1"> <tr> <td colspan="2"> <p>Auditee Comments: clean in place instructions added to s108 for ice injector & hydro Cooler. Area to log the procedure added to the Master Sanitation Schedule.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Major. The full implementation of the corrective actions taken will be evaluated in the next audit.</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 10 Points Scored: 3 New Score: Major Deficiency</p> </td> </tr> </table> | | | <p>Auditee Comments: clean in place instructions added to s108 for ice injector & hydro Cooler. Area to log the procedure added to the Master Sanitation Schedule.</p> | | <p>View Files</p> | | <p>CA Accepted?</p> | | <p>CB/Auditor Review Comments: Major. The full implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 10 Points Scored: 3 New Score: Major Deficiency</p> |
| <p>Auditee Comments: clean in place instructions added to s108 for ice injector & hydro Cooler. Area to log the procedure added to the Master Sanitation Schedule.</p> | | <p>View Files</p> | | | | | | | | | |
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| <p>CB/Auditor Review Comments: Major. The full implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 10 Points Scored: 3 New Score: Major Deficiency</p> | | | | | | | | | |
| 5.14.09 | <p>Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. The floor drains were part of the daily cleaning logs.</p> | | | | | | | | | | |
| 5.14.10 | <p>Question: Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | | | | | | | | | |
| | <p>Auditor Comments: N/A. Air conditioning, ventilation, and air filtration units were not used. The score is not affected.</p> | | | | | | | | | | |
| 5.14.11 | <p>Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. The log was in Sept/Oct 2022.</p> | | | | | | | | | | |

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| 5.14.12 | <p>Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?</p> | <p>Possible Points: 15 Points Scored: 0 Score: Non-Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: No. A routine program/written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements) was not available.</p> | | | | | | | | | | |
| <table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: We have purchased an ATP meter. Will work on creating an SOP and Log to be implemented next season.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Major. The full implementation of the corrective actions taken will be evaluated in the next audit.</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 15 Points Scored: 5 New Score: Major Deficiency</p> </td> </tr> </table> | | | <p>Auditee Comments: We have purchased an ATP meter. Will work on creating an SOP and Log to be implemented next season.</p> | | <p>View Files</p> | | <p>CA Accepted?</p> | | <p>CB/Auditor Review Comments: Major. The full implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 15 Points Scored: 5 New Score: Major Deficiency</p> |
| <p>Auditee Comments: We have purchased an ATP meter. Will work on creating an SOP and Log to be implemented next season.</p> | | <p>View Files</p> | | | | | | | | | |
| | <p>CA Accepted?</p> | | | | | | | | | | |
| <p>CB/Auditor Review Comments: Major. The full implementation of the corrective actions taken will be evaluated in the next audit.</p> | <p>Yes</p> | <p>Possible Points: 15 Points Scored: 5 New Score: Major Deficiency</p> | | | | | | | | | |
| 5.14.13 | <p>Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. The documented procedure, "Glass Control", and the glass registry, "Glass Register" (checked on a monthly basis), were available.</p> | | | | | | | | | | |
| <p>GMP Worker Documentation</p> | | | | | | | | | | | |
| 5.15.01 | <p>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?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. Records of new worker food safety training and workers required to sign the company's food safety hygiene and health policy were on file.</p> | | | | | | | | | | |
| 5.15.02 | <p>Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. The ongoing records, "Safety Training Log" were kept in the Good Manufacturing Practices (GMP) binder on a monthly basis.</p> | | | | | | | | | | |
| 5.15.03 | <p>Question: Are there training logs for the sanitation workers, including best practices and chemical use details?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. The training for the sanitation workers was in Dec 2022.</p> | | | | | | | | | | |
| 5.15.04 | <p>Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and include return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors should check procedure/policy but not the actual records).</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. The procedure was part of the GMP Policies.</p> | | | | | | | | | | |
| 5.15.05 | <p>Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p> | <p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. There was a form called "Return to Work Procedure" to register any food safety non-conformance. No issues were seen at the time of inspection.</p> | | | | | | | | | | |
| 5.15.06 | <p>Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p> | <p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes. The visitor log was signed by the auditor at the shipping office upon arrival.</p> | | | | | | | | | | |

| GMP | | Testing | | | | | | |
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| 5.16.01 | <p>Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> | | | | | | |
| | <p>Auditor Comments: Yes. The procedure was detailed in the "Routine Equipment and Facility Microbiological Testing Program" that considered <i>Listeria</i> spp (zones 1-4), Total Coliform and E. Coli (in water and ice), frequency (monthly), zones and equipment. The program was developed based on the supporting documentation and historical results of the company.</p> | | | | | | | |
| 5.16.02 | <p>Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?</p> | <p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p> | | | | | | |
| | <p>Auditor Comments: Minor. Corrective action procedures for when unacceptable test results are received did not detail how impacted product is handled. The corrective action procedure was part of the document mentioned in Q 5.16.01, plus the corrective action procedure.</p> | | | | | | | |
| <p>Auditee Comments: A procedure for handling impacted product has been added to FL25, Routine Equipment & Facility Microbiological Testing Program. 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="padding: 5px;">CB/Auditor Review Comments: Accepted.</td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;">Yes</td> <td style="padding: 5px;"> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> </td> </tr> </tbody> </table> | | | | CA Accepted? | | CB/Auditor Review Comments: Accepted. | Yes | <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> |
| | CA Accepted? | | | | | | | |
| CB/Auditor Review Comments: Accepted. | Yes | <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> | | | | | | |
| 5.16.03 | <p>Question: Are there records of environmental microbiological test results and does testing meet the program requirements?</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> | | | | | | |
| | <p>Auditor Comments: Yes. The last logs were monthly during the season from Jan 2022 to date. The laboratory used was Primus Labs.</p> | | | | | | | |
| 5.16.04 | <p>Question: Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> | | | | | | |
| | <p>Auditor Comments: Yes. The water was analyzed by PrimusLabs. Sample was taken within the facility. The last records were from Jan 2022 to date for T. Coliform and E. Coli < 1 MPN/100 ml, method SM 9223B.</p> | | | | | | | |
| 5.16.05 | <p>Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> | | | | | | |
| | <p>Auditor Comments: Yes. The ice was analyzed by Primus Labs, monthly. Sample was taken within the facility. The last records were from Jan 2022 to date for Total Coliform and E. Coli < 1 MPN/100 ml, method SM 9223.</p> | | | | | | | |
| 5.16.06 | <p>Question: Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | | | | | | |
| | <p>Auditor Comments: N/A. No compressed air used. The score is not affected.</p> | | | | | | | |
| 5.16.07 | <p>Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | | | | | | |
| | <p>Auditor Comments: N/A. No other tests required according to the auditee. The score is not affected.</p> | | | | | | | |

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| 5.16.08 | Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes. Records of corrective actions taken after unsuitable testing results were kept on file. There was presence of Total Coliforms on 11/28/22 and Listeria spp Presumptive Positive on 12/27/22. | |
| 5.16.09 | Question: Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Not applicable for the microbiological/swabbing sampling, they are handled by the laboratory service provider. The ATP program has not been implemented so far. | |
| 5.16.10 | Question: Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Food safety related testing was not being done in-house. The score is not affected. | |

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| GMP | Temperature Controlled Storage & Distribution Logs |
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| 5.17.01 | Question: Are there records of final product temperature checks for temperature sensitive product? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. No sensitive product in this facility. The score is not affected. | |
| 5.17.02 | Question: Are there temperature logs for the production area (if refrigerated)? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. No production area in this facility. The score is not affected. | |
| 5.17.03 | Question: Are there temperature logs for storage rooms? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. Temperature logs for the storage room were taken on a daily basis. | |
| 5.17.04 | Question: Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. The procedure was detailed in the "Shipping Goods SOP". | |
| 5.17.05 | Question: Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The records were detailed in the shipping documents. | |
| 5.17.06 | Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes. The records were detailed in the shipping documents. | |

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| GMP | Allergen Control |
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| 5.18.01 | Question: Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)?? | Possible Points: 0 Points Scored: 0 Score: Yes |
| | Auditor Comments: Yes. Allergen risks were not observed. Fresh vegetables were handled in this facility only. | |
| 5.18.02 | Question: Has a documented allergen management plan been developed? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Refer to question 5.18.01. The score is not affected. | |
| 5.18.03 | Question: Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Refer to question 5.18.01. The score is not affected. | |
| 5.18.04 | Question: Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Refer to question 5.18.01. The score is not affected. | |
| 5.18.05 | Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Refer to question 5.18.01. The score is not affected. | |
| 5.18.06 | Question: Does re-work handling take into account the issues associated with allergen containing products? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Refer to question 5.18.01. The score is not affected. | |
| 5.18.07 | Question: Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Refer to question 5.18.01. The score is not affected. | |
| 5.18.08 | Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Refer to question 5.18.01. The score is not affected. | |
| 5.18.09 | Question: Are all products manufactured on site labeled correctly with respect to allergens? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: N/A. Refer to question 5.18.01. The score is not affected. | |
| HACCP Preliminary Steps | | |
| 6.01.01 | Question: Is there a team responsible for the HACCP program at the operation, with an assigned leader for the development, implementation and on-going maintenance of the HACCP system? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Kasey Orff, Assistant Manager/HACCP Coordinator, was the designated person. The team was composed of two members. | |

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| 6.01.02 | Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles? | Possible Points: 15 Points Scored: 15 Score: Total Compliance | | | | | | | | | | | | | |
| | Auditor Comments: Yes. The leader has 16 hours certificate accredited by the International HACCP Alliance on Sept 10-11, 2018. The other member had a certificate on the same date. | | | | | | | | | | | | | | |
| 6.01.03 | Question: Does a product description exist for the products produced? | Possible Points: 10 Points Scored: 10 Score: Total Compliance | | | | | | | | | | | | | |
| | Auditor Comments: Yes. The product description was part of the HACCP folder in the section called "Product Description" per commodity. | | | | | | | | | | | | | | |
| 6.01.04 | Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps? | Possible Points: 10 Points Scored: 10 Score: Total Compliance | | | | | | | | | | | | | |
| | Auditor Comments: Yes. The flow chart was part of the HACCP folder in the section called "Flow Chart" per commodity. | | | | | | | | | | | | | | |
| 6.01.05 | Question: Is there documented evidence that the flow chart(s) has been verified on-site? | Possible Points: 10 Points Scored: 10 Score: Total Compliance | | | | | | | | | | | | | |
| | Auditor Comments: Yes. This was verified/approved by Kasey Orff, Assistant Manager/HACCP Coordinator, in Dec 2022. | | | | | | | | | | | | | | |
| HACCP Development of the HACCP Plan | | | | | | | | | | | | | | | |
| 6.02.01 | Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT. | Possible Points: 15 Points Scored: 15 Score: Total Compliance | | | | | | | | | | | | | |
| | Auditor Comments: Yes. The document was part of the HACCP folder in the section called "HACCP Hazard Analysis" per commodity, reviewed by Kasey Orff, Assistant Manager/HACCP Coordinator, in Dec 2022. | | | | | | | | | | | | | | |
| 6.02.02 | Question: Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)? | Possible Points: 15 Points Scored: 10 Score: Minor Deficiency | | | | | | | | | | | | | |
| | Auditor Comments: Minor. Based on the company's hazard analysis, the recirculating wash steps (Hydrocooler and Ice Injector) have the controls in place however, CCP decisions were not justified with supporting documents. For example, FDA CCP Decision Tree. | | | | | | | | | | | | | | |
| <table border="1"> <tr> <td colspan="2">Auditee Comments: We have printed out the FDA CCP decision Tree, and have added the CCP to our Hazard Analysis</td> <td>View Files</td> </tr> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected. However, the full implementation of the corrective actions taken (for example, Module 6 and development of critical control points) will be evaluated in the next audit.</td> <td>Pending Verification Next Audit</td> <td> <table border="1"> <tr> <td>Possible Points:</td> <td>15</td> </tr> <tr> <td>Points Scored:</td> <td>10</td> </tr> </table> </td> </tr> </table> | | | Auditee Comments: We have printed out the FDA CCP decision Tree, and have added the CCP to our Hazard Analysis | | View Files | | CA Accepted? | | CB/Auditor Review Comments: Rejected. However, the full implementation of the corrective actions taken (for example, Module 6 and development of critical control points) will be evaluated in the next audit. | Pending Verification Next Audit | <table border="1"> <tr> <td>Possible Points:</td> <td>15</td> </tr> <tr> <td>Points Scored:</td> <td>10</td> </tr> </table> | Possible Points: | 15 | Points Scored: | 10 |
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| Possible Points: | 15 | | | | | | | | | | | | | | |
| Points Scored: | 10 | | | | | | | | | | | | | | |
| 6.02.03 | Question: Is the HACCP system reviewed when significant changes are made and at least once every 12 months? | Possible Points: 10 Points Scored: 10 Score: Total Compliance | | | | | | | | | | | | | |
| | Auditor Comments: Yes. HACCP system was reviewed by the Assistant Manager/HACCP Coordinator in Dec 2022. | | | | | | | | | | | | | | |

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| 6.02.04 | Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable. | Possible Points: 0 Points Scored: 0 Score: No |
| | Auditor Comments: No. CCPs have not been developed at this operation. The score is not affected. | |
| 6.02.05 | Question: Have CCP critical control limits been established and are they supported by relevant validation documentation? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: | |
| 6.02.06 | Question: Have monitoring requirements and frequencies been determined and documented for the CCPs? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: | |
| 6.02.07 | Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: | |
| 6.02.08 | Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: | |
| 6.02.09 | Question: Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limits are not met (loss of control/deviation) and plans to adjust the process back into control? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: | |
| 6.02.10 | Question: Have recording forms been developed for monitoring the CCPs? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: | |
| 6.02.11 | Question: Have verification plans and schedules been developed for each CCP? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: | |
| HACCP Execution of the HACCP Plan on the Plant Floor | | |
| 6.03.01 | Question: Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: | |
| 6.03.02 | Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: | |

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| 6.03.03 | <p>Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?</p> <p>Auditor Comments:</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> |
| 6.03.04 | <p>Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?</p> <p>Auditor Comments:</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> |
| 6.03.05 | <p>Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?</p> <p>Auditor Comments:</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> |
| 6.03.06 | <p>Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?</p> <p>Auditor Comments:</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> |