

FINAL AUDIT REPORT


CB Registration No.PA-PGFS-8493-3
PrimusGFS ID #327838 - Cert:10
Audited by Primus Auditing Operations

PrimusGFS Version 3.2

Ver en Español

Operation Type:Storage & Distribution Center
Audit Report Summary

Organization:	Economy Produce & Vegetable Co Contact(s): RAYMOND GOLD CathyDobransky Address: 4000 Orange Avenue Northern Ohio Food Terminal 44115 Location: Cleveland, Ohio, United States Phone Number: (216) 431-2800
Operation:	Economy Produce & Vegetable Co., Contact(s): CathyDobransky Location: 4000 Orange Avenue Cleveland, Ohio 44115, United States
Operation Type:	Storage & Distribution Center
Audit Type:	Announced Audit
Audit Executive Summary:	Review of the cold storage and distribution (with up to 10 people total, today there were 8 people) activities done in a 45,000 sq. ft. building of concrete structure with 3 levels, 13 small cold rooms maintained mostly below 41 F degrees and couple of them below 55 F degrees, and two of them are used for the storage of top iced commodities, and one spare room, along the "corridor" areas for receiving and shipping. The cold storage operations include the receiving of the fresh produce and cold storage and distribution. Most of the distribution is done with own fleet of trucks, and few pick ups by customers. Water supplied from the city municipal source -for cleaning purposes-. The operation runs year around.
Date Documentation Review Started:	17 Apr 2024 09:45
Date Documentation Review Finished:	17 Apr 2024 14:00
Total Amount of Time on the Documentation Review:	4.25 Hours
Date Visual Inspection Started:	17 Apr 2024 08:30
Date Visual Inspection Finished:	17 Apr 2024 09:45
Total Amount of Time on Visual Inspection:	1.25 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Lettuce (Raw), Bananas (Raw), Broccoli (Raw), Cabbages (Raw), Fruits, Tomatoes (Raw), Bell Peppers (Raw), Cucumbers (Raw), Kale (Raw), Cauliflower (Raw), Blackberries (Raw), Apples (Raw), Asparagus (Raw), Bok Choy (Raw), Carrots (Raw), Beans (Raw), Chard (Raw), Cherries (Raw), Garlic, Onions (Raw), Honeydew (Raw), Melons (Raw), Mushrooms (Raw), Oranges (Raw), Pineapples (Raw), Watermelons, Collard Greens (Raw), Blueberries (Raw), Cantaloupe Melons (Raw), Vegetables, Fruits & Vegetables (Raw), Bulb Onions Dried, Basil (Herb) (Raw), Bean Sprout (Raw), Broccoli (Raw), Cilantro (Raw), Cactus Leaves (Raw), Artichokes (Raw), Limes (Raw), Brussels Sprouts (Raw), Potatoes, Banana Leaves (Raw), Corn (Raw), Cabbage Leaf Mustard / Mustard Greens / Chinese Mustard (Raw), Butternut Squashes (Raw), Cherry Tomatoes (Raw), Banana Pepper (Raw)
Similar product(s)/process(es) not observed:	Celery (Raw), Avocados (Raw), Lemons (Raw), Grapes (Raw)
Product(s) applied for but not observed:	None
Auditor:	Juan Muniz (Primus Auditing Operations)
Preliminary Audit Score:	94%
Final Audit Score:	97%
Certificate Valid From:	21 May 2024 To 20 May 2025

GPS Coordinates:	Latitude	Longitude	 Click here to see map
	41° 29' 17"	81° 39' 36"	

FSMA Summary Report

[View Certificate](#)

[Corrective Action Activity](#)

Information related to the audited operation

Total number of workers for the operation:	8	Maximum worker number during peak season:	10
Number of lines in normal production:	0	Number of lines running during the audit:	0
Facility Size:	45000 Square feet	Facility Environment Conditions:	Dry Environment Only, Wet- High Humidity Storage
Allergens:	No		
Temperature Controlled Storage:	Yes	Was an anti-microbial used in the water/ice?	NA
Water Source:	Municipal/District	Antimicrobial Used:	
Is cooling equipment used?	Yes	Cooling Equipment:	Evaporator/Condensing Unit
Are production areas completely enclosed?	Yes	Production Area:	
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
Apples (Raw)	Observed on the day of audit	Year round	United States, Canada, Mexico
Asparagus (Raw)	Observed on the day of audit	Year round	United States, Canada, Mexico
Avocados (Raw)	Not observed but of a similar risk type to what was observed*	Year round	Mexico, Canada, United States
Banana Leaves (Raw)	Observed on the day of audit	Year round	Mexico, Canada, United States
Banana Pepper (Raw)	Observed on the day of audit	Year round	Canada, Mexico, United States
Bananas (Raw)	Observed on the day of audit	Year round	Canada, Mexico, United States
Basil (Herb) (Raw)	Observed on the day of audit	Year round	Canada, Mexico, United States
Bean Sprout (Raw)	Observed on the day of audit	Year round	United States, Canada, Mexico
Beans (Raw)	Observed on the day of audit	Year round	United States, Mexico, Canada
Bell Peppers (Raw)	Observed on the day of audit	Year round	Canada, Mexico, United States
Blackberries (Raw)	Observed on the day of audit	Year round	Mexico, United States, Canada

Blueberries (Raw)	Observed on the day of audit	Year round	Mexico,Canada,United States
Bok Choy (Raw)	Observed on the day of audit	Year round	United States,Canada,Mexico
Broccoli (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Broccolini (Raw)	Observed on the day of audit	Year round	United States,Canada,Mexico
Brussels Sprouts (Raw)	Observed on the day of audit	Year round	Mexico,United States,Canada
Bulb Onions, Dried	Observed on the day of audit	Year round	United States,Canada,Mexico
Butternut Squashes (Raw)	Observed on the day of audit	Year round	Mexico,United States,Canada
Cabbages (Raw)	Observed on the day of audit	Year round	United States,Mexico,Canada
Cabbage Leaf Mustard / Mustard Greens / Chinese Mustard (Raw)	Observed on the day of audit	Year round	United States,Mexico,Canada
Cantaloupe Melons (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Artichokes (Raw)	Observed on the day of audit	Year round	Canada,United States,Mexico
Carrots (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Cauliflower (Raw)	Observed on the day of audit	Year round	Mexico,Canada,United States
Celery (Raw)	Not observed but of a similar risk type to what was observed*	Year round	United States,Canada,Mexico
Chard (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Cherries (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Cherry Tomatoes (Raw)	Observed on the day of audit	Year round	United States,Canada,Mexico
Collard Greens (Raw)	Observed on the day of audit	Year round	Mexico,United States,Canada
Cilantro (Raw)	Observed on the day of audit	Year round	United States,Canada,Mexico
Corn (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Cucumbers (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Fruits	Observed on the day of audit	Year round	United States,Canada,Mexico
Garlic	Observed on the day of audit	Year round	United States,Canada,Mexico
Grapes (Raw)	Not observed but of a similar risk type to what was observed*	Year round	Canada,Mexico,United States
Honeydew (Raw)	Observed on the day of audit	Year round	Mexico,Canada,United States
Kale (Raw)	Observed on the day of audit	Year round	United States,Canada,Mexico
Lemons (Raw)	Not observed but of a similar risk type to what was observed*	Year round	United States,Canada,Mexico
Lettuce (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Limes (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Melons (Raw)	Observed on the day of audit	Year round	United States,Mexico,Canada
Mushrooms (Raw)	Observed on the day of audit	Year round	Mexico,United States,Canada
Cactus Leaves (Raw)	Observed on the day of audit	Year round	Canada,Mexico,United States
Onions (Raw)	Observed on the day of audit	Year round	Mexico,United States,Canada

Oranges (Raw)	Observed on the day of audit	Year round	Mexico,United States,Canada
Pineapples (Raw)	Observed on the day of audit	Year round	Mexico,United States,Canada
Potatoes	Observed on the day of audit	Year round	Canada,Mexico,United States
Tomatoes (Raw)	Observed on the day of audit	Year round	Mexico,Canada,United States
Vegetables	Observed on the day of audit	Year round	Canada,Mexico,United States
Fruits & Vegetables (Raw)	Observed on the day of audit	Year round	Mexico,United States,Canada
Watermelons	Observed on the day of audit	Year round	Canada,Mexico,United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	235	Score:	246
	Possible Points:	253	Possible Points:	253
	Percent Score:	92%	Percent Score:	97%
Module 5 - Good Manufacturing Practices Requirements	Score:	878	Score:	913
	Possible Points:	935	Possible Points:	935
	Percent Score:	93%	Percent Score:	97%
Module 6 - HACCP System Requirements	Score:	95	Score:	95
	Possible Points:	95	Possible Points:	95
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1208	Score:	1254
	Possible Points:	1283	Possible Points:	1283
	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	4	2
Module 5 - Good Manufacturing Practices Requirements	11	7
Module 6 - HACCP System Requirements	0	0
TOTAL	15	9

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - HACCP System Requirements
Management System	General GMP	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP Plan on the Plant Floor
Internal and External Inspections	Operational Practices	
Release of Items/Product	Worker Practices	
Supplier Monitoring/Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	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	
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. As document 1.01.01, Economic Produce & Vegetable, Co. (EPV), food safety policy statement, that was signed by Ray Gold (CFO) and Jack Jakobowitz (CEO) on May 18, 2022 and it was observed posted by the hallway in between the receiving/ dispatch offices.</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. As document EPV # 1.01.02, rev. May 08, 2024, organizational chart, including the description of the positions related to food safety, and their job responsibilities, such the one for the FS Manager and WH Manager.</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. As described in document EPV # 1.01.03, Food Safety committee team (with 4 members). The members meet on a quarterly basis. Last meeting was done on 02/05/24 and the main topic was customer complaints (mainly quality issues), along others, such the training program. 3 members attended.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

1.01.04	<p>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?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As the EPV training matrix that is marked on a quarterly basis with all topics (such as GMPs, personnel's health and hygiene, food defense, HACCP, sanitation, etc.) to be presented each time for all workers.</p>	
1.01.05	<p>Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As described in document EPV # 1.01.05, FS system review, and the food safety resources log, that describes the evaluation/ resources allocation of the food safety system and signed on 03/06/24 by Ray Gold. There had no been changes from last season.</p>	
1.01.06	<p>Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This organization has copies of the Preventive Controls for Human Foods rule (Part of the FSMA Law).</p>	

FSMS	Control of Documents and Records
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1.02.01	<p>Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. As part of document EPV # 1.1, rev 03/02/23, document control SOP, and the FS coordinator, along the food safety team members are responsible for the maintenance of this requirement.</p>										
1.02.02	<p>Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. As part of document EPV # 1.1, under section for retention and disposition of paper and electronic records for at least 2 years.</p>										
1.02.03	<p>Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN. Couple of sets of logs (such th glass register) were observed logged with pencil. The hard copies of the food safety program and records are maintained in the food safety coordinator's office (with lock capabilities) and the electronic copies are kept in the company's shared drive/ server and a hard drive (password protected) of the food safety coordinator.</p>										
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2" style="padding: 5px;"><i>Auditee Comments: Retrained sanitation personal on completing the logs correctly.</i></td> <td style="text-align: right; padding: 5px;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center; vertical-align: middle;"><small>CA Accepted?</small></td> <td style="width: 30%;"></td> </tr> <tr> <td style="padding: 5px;"><i>CB/Auditor Review Comments:</i></td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;">Yes</td> <td style="padding: 5px;"> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			<i>Auditee Comments: Retrained sanitation personal on completing the logs correctly.</i>		View Files		<small>CA Accepted?</small>		<i>CB/Auditor Review Comments:</i>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
<i>Auditee Comments: Retrained sanitation personal on completing the logs correctly.</i>		View Files									
	<small>CA Accepted?</small>										
<i>CB/Auditor Review Comments:</i>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									
1.02.04	<p>Question: Are records maintained in an organized and retrievable manner?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Such the hard copies of all records that are kept in binders marked with the different sections of the PGFS modules and maintained locked in the food safety coordinator's office.</p>										

1.02.05	<p>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?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>								
	<p>Auditor Comments: MJ. Different sets of logs (such the chemical inventory log) had missed the reviewer's signature and date of the review within 7 days from the date of the checks.</p>									
	<table border="1"> <tr> <td colspan="2"> <p>Auditee Comments: Revised all logs to include a signature and date. I have attached examples of completed signed logs (some b/f the revision) and copies of several other revised logs.</p> </td> <td style="text-align: right;"> View Files </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: Full compliance will be evaluated during the next third party inspection.</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: Revised all logs to include a signature and date. I have attached examples of completed signed logs (some b/f the revision) and copies of several other revised logs.</p>		View Files		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.</p>	<p>Yes</p>
<p>Auditee Comments: Revised all logs to include a signature and date. I have attached examples of completed signed logs (some b/f the revision) and copies of several other revised logs.</p>		View Files								
	<p>CA Accepted?</p>									
<p>CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>								

FSMS	Procedures and Corrective Actions
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1.03.01	<p>Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As part of document EPV # 1.1, rev. 03/02/23, document control SOP, under section 2.0 SOP's creation procedure.</p>	

1.03.02	<p>Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Workers have access to the hard copies of the food safety (GMP) program and the food safety coordinator has the original master (including GMP/HACCP) documents in the food safety office. Along the electronic formats that are shared through the company's cloud at this organization.</p>	

1.03.03	<p>Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As document EPV # 2.1, rev. 12/18/18, corrective and preventative actions procedure. With elements such the assignment of people for the investigation, implementation and documentation of corrective actions and verification of actions to prevent future occurrences.</p>	

1.03.04	<p>Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As form EPV # 6.1 NUOCA, rev. 06/08/15. No issues -related to food safety- had occur in order to use this form (verbal answer by Cathy Dobransky, food safety coordinator).</p>	

FSMS	Internal and External Inspections
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1.04.01	<p>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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As document EPV # 3.1 rev. 07/02/19, internal audits program, along the PGFS modules (1 and 6). The requirement is quarterly for module 5 (GMP), and yearly for modules 1 (FSMS) and 6 (HACCP).</p>	

1.04.02	<p>Question: Are there written procedures for handling regulatory inspections?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As document EPV # 4.1 rev. 06/02/15, regulatory inspections procedure.</p>	

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. Such the third-party inspection that was done by Primus Auditing Operations on May 06, 2023 (PGFS ID # 298612, cert. 9). Corrective actions for the deviations found were attached to the final report.	
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. Such document EPV # 5.1 rev. 06/08/15 for the calibration of pulp and wall thermometers, using the slurry ice method (target 32 +/- 2.0 F degrees and done on a monthly basis.	
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. Inspector reviewed three of the logs, such the last monthly check that was done on 04/09/24 with readings for 3 pulp units within range.	

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. As document EPV # 7.1 rev. 03/10/22, product release 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. As part of the receiving/shipping paperwork -produce pro software is used- performed before loading the produce into the delivering trucks, such the incoming log at receiving, pick ticket and the bill of lading.	
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. As document EPV # 6.1 rev. 06/08/15, material on hold and rejected SOP.	
1.05.04	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Such forms EPV produce on hold/ rejection tag/ log. There were no food safety issues for the need to use these forms this season.	
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. As document EPV # 8.1 rev. 04/02/20, buyer and customer complaints procedure. No complaints were filed -on regards food safety- this past season (verbal answer by Cathy Dobransky).	

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: 10 Score: Total Compliance
	Auditor Comments: Yes. As document EPV # 9.1 rev. 04/02/20, supplier approval and monitoring procedure.	

1.06.02	<p>Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?</p> <p>Auditor Comments: Yes. As the EPV supplier approved list, rev. 02/24/20. Six L's Pack, Immokalee, FL. and Tancitaro, Michoacan, Mex (produce providers), and Damon/ Cooling Refrigeration (refrigeration service provider), are part of this list.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
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>Auditor Comments: Yes. As part of document EPV # 9.1 rev. 04/02/20, supplier approval and monitoring procedure, under section 3.0 specifications/ requirements to supply from produce, materials and service providers.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
1.06.04	<p>Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p> <p>Auditor Comments: MJ. The third party certificated from produce suppliers tancitaro and Six L's Pack were not available for review.</p> <div data-bbox="253 667 1520 978" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Six L's Packing certificate was attached, I mistook the upload date for the expiration date, please see the attached screen shot showing date (upload) on the right and Expiration date at the bottom, I also attached the copy of the certificate.</p> <div style="text-align: right; margin-bottom: 5px;">View Files</div> <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: Full compliance will be evaluated during the next third party inspection.</td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;">Yes</td> <td style="padding: 5px;"> <p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p>
	CA Accepted?							
CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p>						
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>Auditor Comments: Yes. The company uses Don Lew Labs, from Crown Point, IN. with the ANAB accreditation # AT-2613 (valid until 08/03/24) for the environment -NFCS- test for Listeria spp (AOAC 21201, neg/ swab), and for EC and TC for water samples (< 1 MPN/ 100mL, SM 9223B method).</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
FSMS Traceability and Recall								
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>Auditor Comments: Yes. There is the Produce Pro software used for the trace-ability of the produce that generates the information for the volume of product, supplier and location, and received date, along with the volumes distributed to customers.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
1.07.02	<p>Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?</p> <p>Auditor Comments: Yes. Document EPV # 11.1, rev. 09/24/21, traceability and product recall program was on file.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
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>Auditor Comments: Yes. There are two mock recalls done during the season, one of them was done on 09/27/23 from 07:55 AM to 08:00 AM. There had not been actual recalls at this organization, neither last season or this season.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						

FSMS		Food Defense									
1.08.01	<p>Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. As document EPV # 22.1 rev. 02/18/18, FFVA & mitigation plan and the assessment form (03/08/23) that included the evaluation of the potential fraud issues and obtaining a category of low risk with no action required.</p>										
1.08.02	<p>Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN. The food defense vulnerability assessment did not have included the matrix for the evaluation of likelihood versus severity. There is the document EPV # 12.1, rev. 03/18/23, Food defense SOP.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"><i>Auditee Comments:</i> This form has been revised. please see attached</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td><i>CB/Auditor Review Comments:</i></td> <td style="text-align: center; font-size: 1.2em;">Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			<i>Auditee Comments:</i> This form has been revised. please see attached		View Files		CA Accepted?		<i>CB/Auditor Review Comments:</i>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
<i>Auditee Comments:</i> This form has been revised. please see attached		View Files									
	CA Accepted?										
<i>CB/Auditor Review Comments:</i>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									
1.08.03	<p>Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Such the visitors log, the chemical inventory records and the daily pre-operational checklists.</p>										
1.08.04	<p>Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. As the emergency contact numbers and information list, that includes phone numbers for management, regulatory and enforcement agencies. The list was observed posted by the dispatch office.</p>										
1.08.05	<p>Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Before entering the storage and distribution site, Inspector was requested to sign the visitor log, after reading the posting on food safety & defense.</p>										
GMP		General GMP									
5.01.01	<p>Question: Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. There is a chemical storage room in the upper level -with lock capabilities- and the cleaning chemicals are stored there in their designated spots.</p>										
5.01.02	<p>Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. There are designated shelves in the chemical storage closet. There were not observed food grade chemicals along the non-food grade chemicals in the storage area.</p>										

5.01.03	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Bilingual (English & Spanish) signs were observed posted in the, receiving and shipping areas, break room/ area and restrooms.	
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. The site/ complex is locked at night, has security cameras, locks and alarm system and there are signs directing visitors and drivers to their proper location when arriving.	
GMP Pest Control		
5.02.01	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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards these concerns.	
5.02.02	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.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No packaging materials were observed/ needed at this type of operation.	
5.02.03	Question: Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards these concerns.	
5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards this concern.	
5.02.05	Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. A contracted company is used: Hoban PC company.	
5.02.06	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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Tin cats as interior traps and bait stations are used at this storage and distribution facility.	
5.02.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The tin cats stations are marked on the inside as checked every week. The bait stations are marked as checked on a monthly basis, by the Hoban technician.	
5.02.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are about 77 tin cats in the interior and 6 bait stations on the exterior of the facility.	

5.02.09	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The numbering system from 1 to 77 for tin cats in the interior and 1 to 6 for the bait stations is used for this building. There are the wall signs that identify their location and match with the map.	
5.02.10	Question: Are all pest control devices effective and bait stations secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All tin cats were observed aligned with their entrances against the walls and bait stations grounded with a heavy block.	
GMP Storage Areas & Packaging Materials		
5.03.01	Question: Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards these concerns.	
5.03.02	Question: Is the facility's use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Only fresh produce is handled at this facility.	
5.03.03	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. During the time spent at this facility, there were not products observed as on-hold or rejected.	
5.03.04	Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards these concerns.	
5.03.05	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Very clean areas were observed.	
5.03.06	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The trace-ability ticket/ with receipt date was matching the description of the product/ supplier/ region. Information is collected into the produce pro software.	
5.03.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
5.03.08	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. All cold rooms were observed within the proper storage temperature range, such those for the berries/ grapes/ top iced vegetables at < 41 F degrees and the tomato room at < 50 F degrees.	

5.03.09	Question: Is any packaging being stored outside, being stored protected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No materials are stored outside this storage and distribution facility.	

GMP	Operational Practices
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5.04.01	Question: Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There were not issues observed on regards these concerns.	

5.04.02	Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 5 Score: Major Deficiency						
	Auditor Comments: MJ. There were observed at least three spots (such a couple above the storage of the top iced items) with degrading insulation black sleeves on the pipelines from the evaporating units.							
<p>Auditee Comments: The insulation has been replaced. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.</td> <td style="text-align: center; font-weight: bold;">Yes</td> <td> Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency </td> </tr> </tbody> </table>				CA Accepted?		CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency
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CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency						

5.04.03	Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are no direct product handling activities done/required for this type of operation.	

5.04.04	Question: Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Fully enclosed storage and distribution facility.	

5.04.05	Question: Is all re-work / re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. This type of operation does not include re-working or re-packing activities.	

5.04.06	Question: Are raw ingredients examined before use?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not processing/ packing activities at this facility, only storage and distribution operations.	

5.04.07	Question: Are finished products coded (carton and unit packaging) for the day of production?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Using the produce pro software that connects the supplier/ location and receiving dates with the volume of boxes/ bags received and their recipients after shipping.	

5.04.08	Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. This operation is not responsible for the monitoring of foreign materials on the already packed products it receives for storage and distribution.	
5.04.09	Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is the use of paper test strips for checking the concentration of the quat. solution used for sanitation purposes after cleaning. Inspector requested a check and solution was on target (200-400 ppm).	
5.04.10	Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There are at least 3 faucets used for hand washing in the restrooms. There were observed around 8 people today and maximum can be up to 10 people.	
5.04.11	Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Inspector checked that warm water, along paper towels, soap and the trash cans were available on each station.	
5.04.12	Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There are at least 3 restrooms and there are not more that 10 people total in high season. Today Inspector observed around 8.	
5.04.13	Question: Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There were observed 2 units of gel -alcohol base- type hand sanitizers by the restrooms and the break room. They were checked to be properly replenished.	
5.04.14	Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are not foot baths of any kind used/ needed for this type of operation.	
5.04.15	Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There were no issues observed on regards this requirement.	
5.04.16	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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Such the trash containers made of HD plastic material and marked for that purpose.	
5.04.17	Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Such the pulp thermometer that was observed in good working condition.	

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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. Inspector was no able to observe this requirement.</p>	
5.05.02	<p>Question: Are workers' fingernails clean, short and free of nail polish?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes.</p>	
5.05.03	<p>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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There were no issues observed on regards these concerns.</p>	
5.05.04	<p>Question: Are workers wearing effective hair restraints that contain all hair?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. Hair nets are not required for this type of operation.</p>	
5.05.05	<p>Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There were no issues observed on regards these concerns.</p>	
5.05.06	<p>Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. This type of operation does not require the use of outer garments related to food safety.</p>	
5.05.07	<p>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?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. Refer to question 5.05.06.</p>	
5.05.08	<p>Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. Refer to question 5.05.06.</p>	
5.05.09	<p>Question: Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There is the break area/ room for personal belongings' storage.</p>	
5.05.10	<p>Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues observed on regards these concerns.</p>	

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. A commercial brand of potable drinking water with disposable cups is provided to the workers.	
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. There were no issues observed on regards these concerns.	
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. One of the first aid kit was observed in the dispatch office and blue band-aids were stocked in the kit.	

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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not food contact equipment used/ needed for this type of operation.	
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. No issues were observed on regards these concerns.	
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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.06.01.	
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.	
5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Such the metallic pulp thermometer with plastic/ acrylic handle.	

GMP	Equipment Cleaning
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5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not food contact equipment used/ needed for this type of operation.	

5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes. No issues were observed on regards this requirement.							
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. There was not observed product on hold neither in totes or bins.							
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. During the time spent inspecting the operational areas, there were not cleaning activities in order for me to evaluate this requirement.							
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: 3 Score: Minor Deficiency						
	Auditor Comments: MN. A couple of cooling units (such the one in room 1-5) were observed with dust (clogged) in between their panels.							
<p>Auditee Comments: The condenser's have been re-cleaned, and I have attached a risk assessment, Cooler 1-5 will be checked and cleaned more frequently/on an as needed basis.</p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td>CB/Auditor Review Comments:</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </table>				CA Accepted?		CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments:	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance						
5.07.06	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. There were no issues observed on regards these concerns.							
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. There was not observed spare equipment during the time spent at this facility.							
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. There were observed a couple of cleaning utensils stored in their designated area, and off the ground.							
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. There were no issues observed on regards these concerns.	
GMP General Cleaning		
5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No issues were observed on regards this concern.	
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. No issues were observed on regards these concerns.	
5.08.03	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)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are small round drains scattered on the floor on most of the cold rooms. They were observed clean and in good shape.	
5.08.04	Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There were no issues observed on regards this requirement.	
5.08.05	Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards these requirements.	
5.08.06	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?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The safety garments were observed stored in their designated area in the janitorial closet.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Such the brooms and dust pans -for dry cleaning- that were observed stored on hooks in their designated areas.	
5.08.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A color-coding system -per areas- is used, such red for the interior of the facility and purple for the restrooms.	
5.08.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	Auditor Comments: Yes. Very clean rooms/ units.										
5.08.11	Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes.										
5.08.12	Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. No maintenace shop present at this facility. PM and repairs are done by contracted companies.										
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: 3 Score: Minor Deficiency									
	Auditor Comments: MN. A forklift was observed with a carton (unsanitary organic material) on top of the drivers' cabin.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: The cardboard has been removed.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments:</td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td></td> <td style="text-align: center;">Yes</td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: The cardboard has been removed.		View Files	CB/Auditor Review Comments:	CA Accepted?			Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
Auditee Comments: The cardboard has been removed.		View Files									
CB/Auditor Review Comments:	CA Accepted?										
	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance									
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. Inspector observed one of the delivery trucks ready to be loaded, and it was in good sanitary 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 the lights in the facility were observed either protected with cover shields or shatter proof.										
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 were observed on regards these concerns.										
5.09.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. No wood surfaces were observed in the active areas of this facility. There is a dry storage area (not part of the scope of this facility) that has exposed wooden structural ceiling .										

5.09.04	<p>Question: Is there adequate lighting in the production and storage areas?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
5.09.05	<p>Question: Is ventilation adequate to control dust, condensation, odors and vapors?</p> <p>Auditor Comments: MJ. There were observed condensation drops on at least three spots (mainly from evaporators above top iced items).</p> <div data-bbox="253 428 1516 695" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Maintenance has replaced the insulation and leveled the hanging drain pipes. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>
	CA Accepted?							
CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p>						
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>Auditor Comments: MJ. Exposed concrete, and cracks observed on the floor in wet areas, along standing water on the floor at the SW corner of room 2-4.</p> <div data-bbox="253 905 1516 1192" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: The water was immediately cleaned, I have attached a risk assessment for the floors, they are being cleaned daily and more as needed, maintenance is working to patch the area's for now. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>
	CA Accepted?							
CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p>						
5.09.07	<p>Question: Are the floor drains where they are needed for drainage and cleanup?</p> <p>Auditor Comments: Yes. There are small round drains scattered in most of the cold rooms.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
5.09.08	<p>Question: Are closed doors and windows to the outside pest-proof?</p> <p>Auditor Comments: Yes. There were no issues observed on regards this requirement.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</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>Auditor Comments: N/A. This facility does not handle RTE fresh cut commodities.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.09.10	<p>Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?</p> <p>Auditor Comments: Yes. There are shelters on the loading dock area. They were observed in good working order.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</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>Auditor Comments: Yes. There were no issues observed on regards this concern.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</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>Auditor Comments: MJ. There were observed porous insulation material on ceiling in room 1-5 and couple of holes on the walls of the storage spare room in the basement.</p> <div data-bbox="250 428 1516 693" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: The holes have been patched. 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: Full compliance will be evaluated during the next third party inspection.</td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;">Yes</td> <td style="padding: 5px;"> <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>
	CA Accepted?							
CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</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>Auditor Comments: Yes. No issues were observed on regards this requirement.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</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>Auditor Comments: Yes. No issues were observed on regards these concerns.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
5.09.15	<p>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)?</p> <p>Auditor Comments: N/A. There were not observed materials -such pallets- stored on the immediate outside perimeter of this building.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.09.16	<p>Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?</p> <p>Auditor Comments: N/A. Refer to question 5.09.15.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.09.17	<p>Question: Is the area around the dumpster/cull truck/trash area clean?</p> <p>Auditor Comments: Yes. There were not issues observed on regards this requirement.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>						
5.09.18	<p>Question: Are outside garbage receptacles and dumpsters kept covered or closed?</p> <p>Auditor Comments: Yes. Such the dumpster observed by the NE outside corner of this facility, that was covered with its lid.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
5.09.19	<p>Question: Are all water lines protected against back siphonage?</p> <p>Auditor Comments: Yes.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						

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. The testing needs for this operation is contracted with a third party laboratory.	

GMP	Site
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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. As the EPV google map (2023) that shows food distribution warehouses/ adjacent sites (part of the Northern Cleveland/Ohio Food Terminal Market, and a restaurant underground -sided with the basement if this facility. The main intake for the municipal water supply is located on the SE corner of the premises.	

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. As the EPV facility floor plan rev. 2023 for the layout of the facility with 3 level/ cold rooms: rooms 1-1 to 1-5 at main level; rooms 2-1 to 2-7 on upper/ 2nd level; and rooms b-1 to b-3, along an spare storage room, and the loading dock corridors on the east and west and the sanitary rooms on the NE center sector, along the fixtures and traffic flow pattern.	

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: 7 Score: Minor Deficiency
	Auditor Comments: MN. The facility risk assessment done on 02/28/24 (using form EPV # 19.1 rev. 06/08/15) for food safety hazards related to the location and adjacent land has missing the matrix with the evaluation of the likelihood versus the severity of the hazards associated with the food distribution warehouses and restaurant surrounding this facility.	

Auditee Comments: The form has been updated to include the matrix style.		View Files
	CA Accepted?	
CB/Auditor Review Comments:	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance

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: 0 Score: Non-Compliance
	Auditor Comments: NC. The backflow device from the municipal water intake was not available for review.	

Auditee Comments: Contacted two plumbers, waiting on the 2nd one to come out.		View Files
	CA Accepted?	
CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	Possible Points: 3 Points Scored: 1 New Score: Major Deficiency

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. Cathy Dobransky is the designated food safety coordinator. She has the PCQI certificate (11/21/19), and the IHA approved certificate from 06/30/15. Barbara Reid has the FSVP certification (03/03/22).	

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: 5 Score: Total Compliance
	Auditor Comments: Yes. Inspector checked the labels for SF 77 (detergent), Rodenthor Soft Bait (rodenticide) and Demon Q-San (quat sanitizer).	

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. As the EPV chemical inventory log with checks done on a monthly basis. Inspector reviewed those from 12/28/23, 03/10/24 and 04/10/24.	

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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are not water systems used/ needed for this type of storage and distribution operation.	

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: 15 Score: Total Compliance
	Auditor Comments: Yes. Hoban/ Legacy PC company is used. Contract addresses ground pests. Business Lic. # 109404 valid until 09/30/24 and Matthew D. Hoban (Lic. # 107090 valid until 09/30/24) is the PC technician. Insurance is valid until 09/25/24.	

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. As the Hoban pest control device maps (updated on 03/27/24): with 1 to 13 interior tin cats for the basement, 14 to 51 in ground level, 52 to 70 in second level and 1 to 6 for the bait stations. All traps were properly located matching their wall signs and this map.	

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. Inspector reviewed the Hoban service inspection reports marked as monitored every week from 12/01/23, 01/03/24 and 04/11/24. The Rodenthor soft bait is used in the bait stations and checked/ replenish monthly by Hoban, such the one done on 04/01/24.	

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. As document EPV receiving materials inspection record. Inspector reviewed those records from 12/28/23, 03/10/24 and 04/11/24.	

5.13.02	<p>Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?</p> <p>Auditor Comments: Yes. As part of document EPV receiving materials inspection record.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
5.13.03	<p>Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?</p> <p>Auditor Comments: N/A. There are no processes at this operation that require this kind of monitoring activities.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.13.04	<p>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?</p> <p>Auditor Comments: N/A. There are no processes at this operation that require this kind of monitoring activities.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.13.05	<p>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.)?</p> <p>Auditor Comments: N/A. There are not water systems used/ needed at this type of operation.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.13.06	<p>Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?</p> <p>Auditor Comments: N/A. Inspector failed to evaluate this requirement for the hand gel type sanitizers.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.13.07	<p>Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p> <p>Auditor Comments: N/A. There are no hand tools used/ needed at this type of operation.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.13.08	<p>Question: Is there a pre-operation inspection log?</p> <p>Auditor Comments: Yes. As document EPV # 18.1 rev. 03/07/23, daily pre-operational log . It includes the personnel's GMP, cold rooms and dry storage area, sanitary facilities' rooms, external premises, receiving and shipping areas.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
5.13.09	<p>Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?</p> <p>Auditor Comments: MJ. The internal audits (yearly and quarterly) for modules 1 and 6, and module 5 (GMP) did not have written justifications for all answers given.</p> <div data-bbox="250 1486 1516 1759" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: The internal audits have been corrected. 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: Full compliance will be evaluated during the next third party inspection.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td style="padding: 5px;"> <p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p>
	CA Accepted?							
CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	<p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p>						

GMP	Maintenance & Sanitation Files
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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. As document EPV # 20.1 (rev. 06/17/22) PM program that includes activities to be done on a 2 per season and yearly frequency by contracted companies. Two per season activities include the maintenance of the forklifts. Yearly activities include the service of major equipment, such evaporators and the general maintenance of this facility.	
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.	
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. As part of form EPV maintenance work order, under section post-maintenance to be cleaned and sanitized -when required-.	
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. As document EPV # 21.1 rev. 04/19/23, MSS includes the daily/weekly cleaning activities for the drain/ floors in the cold rooms and sanitary facilities, monthly/ annually for the dock areas, ceiling, evaporators and general cleaning and sanitation.	
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. As documents EPV SSOPs # 1 to 15, rev. 03/18/23, such # 7 for drains, # 8 for floor scrubber, and # 5 for condensing units, that includes the usage of the degreaser/ detergent at 2-3 oz/ gallon and the quat sanitizer at 0.5-1 oz/ gallon (200-400 ppm)	
5.14.06	Question: Are cleaning and sanitation logs on file that show what was done, when and by who?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Inspector reviewed the logs from the daily/ weekly cleaning/ sanitation activities for the floor/ drain from Oct. 2023 to March 2024.	
5.14.07	Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
5.14.08	Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are not water systems used/ needed at this type of operation.	
5.14.09	Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Cleaning and sanitation of the drains are done/ logged on a daily -wet- and weekly -dry- basis. Inspector reviewed those from 03/03, 04/11 and 04/15, 2024.	

5.14.10	Question: Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are not systems that use filtration units at this type of operation.	
5.14.11	Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The last maintenance and cleaning of the evaporators was done from 03/11 to 03/21, 2024.	
5.14.12	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are not food contact surfaces needed/ used at this type of operation.	
5.14.13	Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As documents EPV # 14.1 and 15.1, rev. 06/08/15, for the control of glass and brittle plastic; including the clean-up procedure and the glass and brittle plastic monthly register.	
GMP Worker Documentation		
5.15.01	Question: Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Inspector checked the EPV employee education training -for orientation and new hires- log from 04/02 and 10/24 -orientation for everyone- done with topics about GMPs, personnel's health and hygiene, HACCP, and food defense.	
5.15.02	Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Inspector reviewed the last ongoing training done on 02/08/24 and the topics included GMPs/ food safety culture, personnel's health and hygiene.	
5.15.03	Question: Are there training logs for the sanitation workers, including best practices and chemical use details?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The last training for the sanitation crew was done on 03/06/24, and included the SSOPs and handling of the chemicals.	
5.15.04	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).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As part of the company policies for GMPs and personal hygiene.	
5.15.05	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The warehouse manager takes care of any un-disciplinary action by workers.	

5.15.06	Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. At arrival inspector was directed to read the GMPs policy and sign the visitor sign-in log.	

GMP	Testing
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5.16.01	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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. As described in documents EPV # 19.1 (rev.03/24/21) microbiological swabbing SOP. The water testing is done yearly for EC and TC, < 1 MNP/ 100 mL (method SM 9223B), and environmental swabbing, done monthly for Listeria spp. Neg./ swab (AOAC 81401). The analysis are done by Don Levy Labs (Crown Point, IN).	

5.16.02	Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As part of documents mentioned in 5.16.01, microbiological testing and validation program, under section 4.0 results and CAs when out of allowable limits for environmental and water samples.	

5.16.03	Question: Are there records of environmental microbiological test results and does testing meet the program requirements?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency									
	Auditor Comments: MN. Environmental microbiological reports from Jan./24 and Nov./23 were not available for review. Inspector reviewed the monthly tests from 03/20/23, 08/25/23 and 02/23/24 for Listeria Spp. (Neg/sponge) with results as negative for all samples -3 random samples per month- in the cold rooms and equipment, such forklifts.										
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2" style="padding: 5px;">Auditee Comments: Retrained, set up email notifications to remind her.</td> <td style="text-align: right; padding: 5px;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center; padding: 5px;"><small>CA Accepted?</small></td> <td></td> </tr> <tr> <td style="padding: 5px;">CB/Auditor Review Comments:</td> <td style="text-align: center; padding: 5px; font-size: 1.2em;">Yes</td> <td style="padding: 5px;"> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Retrained, set up email notifications to remind her.		View Files		<small>CA Accepted?</small>		CB/Auditor Review Comments:	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
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	<small>CA Accepted?</small>										
CB/Auditor Review Comments:	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance									

5.16.04	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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The water supply for this facility is from the city municipality, it is tested yearly for EC and TC (< 1 MPN/ 100 ml, method SM 9223B) by Don Levy Labs. There were not abnormal or unsuitable results on the reports generated last and this year (03/21/24).	

5.16.05	Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not ice made/ used for this type of operation. Some commodities come as top iced, but not replenishment is done.	

5.16.06	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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not compressed air used on direct contact with the commodities at this facility.	

5.16.07	Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are not other test performed/ required by customers or government at this facility.	
5.16.08	Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There were not abnormal or unsuitable results from all the test reviewed (and the others done during the season, verbal answer by Cathy Dobransky) that required the implementation of corrective actions.	
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. Inspector did not evaluate this requirement.	
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. All the microbiological testing needs at this facility are performed by a third- party laboratory.	

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. The commodities handled at this facility are not considered temperature sensitive produce, such pre-cut fruit or vegetables.	
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. There are not processing/ packing areas at this facility.	
5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Using the daily cold rooms temperatures log. The cold rooms were observed logged < 41 F degrees (such berries' room) and < 50 F degrees (such for the tomato room).	
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. As part of document EPV # 7.1 rev. 03/10/22, shipping trailer 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. As part of the EPV # 27.1, rev. 04/19/16 shipping trailer monitoring log with a set temperature point of < 41 F degrees. Inspector reviewed three sheets with readings between 35-38 F degrees.	

5.17.06	Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	Possible Points: 5 Points Scored: 1 Score: Major Deficiency						
	Auditor Comments: MJ. There were no checks for the sanitary condition of the trucks/ trailers in the trip ticket.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: The software company has revised this document for us. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td> CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection. </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency
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CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency						

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. There are not allergenic commodities handled at this facility.	
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.	
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.	
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.	
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.	
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.	
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.	

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.	
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.	

HACCP	Preliminary Steps
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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. There is a 4-member team and Cathy Dobransky (FS Manager) is the HACCP coordinator.	
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. Inspector reviewed the IHA approved training certificate for Cathy Dobransky (06/30/15), along the PCQI (11/21/19) and the training on HACCP principles that she did for the rest of the team on 04/09/24.	
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. As part of document EPV rev. 03/08/23, HACCP program, under product description for storage and distribution of assorted fruit and vegetables.	
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. Inspector reviewed the process flow diagram for the category of produce handle at this facility: fresh fruit and vegetables, handled as receiving, cold storage and distribution. These main operational steps were cross-checked during the tour of the facility.	
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. The FS manager dated the flow chart on 05/17/23 as the verification as the walk-thru of the facility with the other members of the HACCP team.	

HACCP	Development of the HACCP Plan
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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. As part of document EPV rev. 05/22/23, hazard analysis for the receiving, cold storage and shipping operations, along the evaluation of the probability versus the severity of the risks (biological, chemical and physical) associated with each operational step at this facility.	

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: 15 Score: Total Compliance
	Auditor Comments: Yes. The hazard analysis for the commodities handled at this facility did not identify/ require CCPs (CCP determination) for this type of operation/ products and all hazards identified are handled as control points and monitored as part of the GMPs/ pre-requisite programs.	
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. As part of the annual revision done on 03/06/24, with no changes -operational wise- from last season.	
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. Refer to question 6.02.02.	
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: N/A. Refer to question 6.02.04.	
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: N/A. Refer to question 6.02.04.	
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: N/A. Refer to question 6.02.04.	
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: N/A. Refer to question 6.02.04.	
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: N/A. Refer to question 6.02.04.	
6.02.10	Question: Have recording forms been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.04.	
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: N/A. Refer to question 6.02.04.	

HACCP	Execution of the HACCP Plan on the Plant Floor
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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: N/A. Refer to question 6.02.04.	
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: N/A. Refer to question 6.02.04.	
6.03.03	Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.04.	
6.03.04	Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.04.	
6.03.05	Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.04.	
6.03.06	Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.04.	