QIMA

Revision 1

primusGFS™

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FINAL AUDIT REPORT

Operation Type:Packinghouse
Audit Report Summary

CB Registration No.WQS-PGFS-1853-1
PrimusGFS ID #401919 - Cert:9
Audited by QIMA Food Certification, LLC

PrimusGFS Version 3.2

Ver en Español

Organization:	**Chill C Farms** Contact(s): Kelli Bozeman Sam Watson Address: 356 Funston Doerun Road 31768 Location: Moultrie, Georgia, United States Phone Number: 229-873-9912
Operation:	**Chill C Farms** Contact(s): Kelli Bozeman Location: 356 Funston Doerun Rd Moultrie, Georgia 31768, United States
Shipper:	Chill C Farm
GFSI Audit Scope(s):	BIII: Pre-process handling of plant products, nuts and grains
Operation Type:	**Packinghouse**
Audit Type:	**Announced Audit**
Audit Executive Summary:	Chill C Farms is a conventional grower, packer and shipper of fresh vegetables in Moultrie, GA. The facility is approximately 30,000 sqft with concrete flooring, steel framed structure with a metal roof, two coolers, offices, open production area on two sides, with plumbed restrooms and an open receiving dock. The operation employs about forty workers during peak season and operates seasonally from May-July and September-December. Adjacent lands consist of residential housing and company operated growing land. The operation has four lines, one dry bell pepper line, one dry cabbage line, cucumber line with single pass water (well water mixed with Peraclean 5% PAA with a range of 30-100ppm), and a squash line that may be used to pack eggplant, pickle cucumbers, yellow squash and zucchini, with a recirculated dump tank and rinse (well water mixed with Peraclean 15% PAA with a range of 30-100ppm). At the time of the audit the Squash line was observed in production with workers packing yellow squash. Upon arrival, product received in bulk bins on open flat bed trailers from company operated fields, bins are mechanically dumped into the tank, the PAA was observed at 80ppm, product moves up a conveyor with a rinse of the same water, and conveyed down the line where workers hand pack with vegetable tissue into waxed cardboard cartons. The cucumber line uses single pass water, brush rollers with vegetable wax, sizer, conveyors and PLU. The cabbage line is straightforward with unloading of cabbage onto two conveyors and hand packing into cardboard boxes. The pepper line is a painted steel framed line with dry brushes, conveyors, rollers, sizer and a series of conveyors, with PLU option. Peppers, yellow squash, cucumbers, zucchini and cabbage were observed in cold storage. The operation does not handle or store allergens and the HACCP plan has not identified any CCPs. The audit conducted was of sufficient duration to thoroughly assess all areas within the scope of the review and evaluate the relevant documentation.
Date Documentation Review Started:	23 May 2026 10:00
Date Documentation Review Finished:	23 May 2026 15:00
Total Amount of Time on the Documentation Review:	5.00 Hours
Date Visual Inspection Started:	23 May 2026 08:30
Date Visual Inspection Finished:	23 May 2026 10:00
Total Amount of Time on Visual Inspection:	1.50 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Cucumbers, Squashes, Zucchini
Similar product(s)/process(es) not observed:	Cabbages, Tomatoes, Bell Peppers, Capsicums (Peppers / Chillies), Tomatillos, Eggplant/Aubergine, Pickling Cucumber
Product(s) applied for but not observed:	None
Auditor:	Rachel Giles (QIMA Food Certification, LLC)
Preliminary Audit Score:	**97%**

Final Audit Score:	**99%**
Certificate Valid From:	01 Jul 2026 To 30 Jun 2027
GPS Coordinates:	**Latitude** N: 31° 14' 40" **Longitude** W: 83° 54' 44" Click here to see map

FSMA Summary Report | View Certificate | Corrective Action Activity

Information related to the audited operation			
Total number of workers for the operation:	20	**Maximum worker number during peak season:**	40
Number of lines in normal production:	4	**Number of lines running during the audit:**	1
Facility Size:	30000 Square feet	**Facility Environment Conditions:**	Wet- Single Pass Water Use with Product contact, Wet- Recycled Water Use with Product Contact
Allergens:	No		
Temperature Controlled Storage:	Yes	**Was an anti-microbial used in the water/ice?**	Yes
Water Source:	Well	**Antimicrobial Used:**	Peroxyacetic acid
Is cooling equipment used?	Yes	**Cooling Equipment:**	Forced Air, Evaporator/Condensing Unit
Are production areas completely enclosed?	No	**Production Area:**	Open structure on one to three sides **Other:** Open production area on two sides. Pest control, cleaning and sanitation and daily pre operation checks are in place
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**
Bell Peppers	Not observed but of a similar risk type to what was observed*	**From:** May **To:** July	United States
Cabbages	Not observed but of a similar risk type to what was observed*	**From:** May **To:** July	United States
Cucumbers	Observed on the day of audit	**From:** May **To:** July	United States
Eggplant/Aubergine	Not observed but of a similar risk type to what was observed*	**From:** May **To:** July	United States
Capsicums (Peppers / Chillies)	Not observed but of a similar risk type to what was observed*	**From:** May **To:** July	United States
Pickling Cucumber	Not observed but of a similar risk type to what was observed*	**From:** May **To:** July	United States
Squashes	Observed on the day of audit	**From:** May **To:** July	United States
Tomatillos	Not observed but of a similar risk type to what was observed*	**From:** May **To:** July	United States
Tomatoes	Not observed but of a similar risk type to what was observed*	**From:** May **To:** July	United States
Zucchini	Observed on the day of audit	**From:** May **To:** July	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	**Score:** **Possible Points:** **Percent Score:**	253 253 **100%**	**Score:** **Possible Points:** **Percent Score:**	253 253 **100%**
Module 5 - Good Manufacturing Practices Requirements	**Score:** **Possible Points:** **Percent Score:**	1131 1162 **97%**	**Score:** **Possible Points:** **Percent Score:**	1151 1162 **99%**
Module 6 - HACCP System Requirements	**Score:** **Possible Points:** **Percent Score:**	95 95 **100%**	**Score:** **Possible Points:** **Percent Score:**	95 95 **100%**
TOTAL	**Score:** **Possible Points:** **Percent Score:**	1479 1510 **97%**	**Score:** **Possible Points:** **Percent Score:**	1499 1510 **99%**

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post Corrective Action Open Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	7	0
Module 6 - HACCP System Requirements	0	0
TOTAL	**7**	**0**

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	**Question:** Is there a documented food safety policy detailing the company's commitment to food safety?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #10101 Food Safety Policy, rev. 5/08/2026 is signed by senior management, Sam Watson, on 5/22/2026. The policy details the operations commitment to food safety by continuous improvements, written supplier program, and adhering to the FDA guidelines and is communicated to workers during training. Policy is posted in outside main office beside handwashing station and worker entrance in a English and Spanish, languages understood by all workers.	

1.01.02	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Company Organization Chart is signed by the owner on 9/20/2025. Suitable alternates are noted with details of Food Safety Job Descriptions. Example Sam Watson Co-Owner/Production Manager/Food Safety Contact alternate is the Food Safety Contact.	
1.01.03	**Question:** Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, the food safety team is made up of 3 members, meetings occur quarterly basis with names and signatures of attendees. Members not present are noted and senior management is involved. Examples include 2026-April-02 Primus Food Safety Audit, Food Safety Training, Hiring of consultant to assist in program development.	
1.01.04	**Question:** Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc# 10104 Training Management System, 5/08/2026 includes all job roles related to food safety. Records include personnel trained, dates, and trainings that are outstanding. Doc#10104 Training Matrix Created 5/08/2026 includes frequency of GMP training.	
1.01.05	**Question:** Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, per the Doc #10105 Management Verification Date Created 5/08/2026 the management verification shall occur annually, include attendees, and related documentation. The most recent management verification occurred on 5/08/2026 with 3 people present, Topics include: HACCP, NUOCA, Pest control, microbial issues, sanitation, approve.d suppliers. Management Verification Worker Resource Checklist was completed 2026-May-08	
1.01.06	**Question:** Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. Yes, current industry guidelines include USDA Grade Standards and FSMA. Copies are available via hard copy and digitally.	

FSMS Control of Documents and Records

1.02.01	**Question:** Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #10201 Document Control Procedure Created 5/08/2026, procedures include electronic document management, editing, security access and back-up systems. Master List includes a register of all documents, issue date, and current version status. The Food Safety Manager/Management Team are responsible for document control.	
1.02.02	**Question:** Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #10301 Standard Operating Procedure Creation Created 5/08/2026 states records will be maintained for 24 months.	
1.02.03	**Question:** Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, records are controlled by Food Safety Manager and backed-up on ShareFile. Records are free from pencil and correctional fluid. Electronic signatures are used no.	

1.02.04	**Question:** Are records maintained in an organized and retrievable manner?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. Yes, documents are organized in binder and on clip boards in the production area. Records are made available in a timely manner.	
1.02.05	**Question:** Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, records are reviewed within 7 days by the Food Safety Manager or Owner. Examples include Lab Analysis Report with samples taken 2026-May-05 with the report issued 2026-May-06 and verified on 2026-May-06 by the food Safety Manager.	

FSMS Procedures and Corrective Actions

1.03.01	**Question:** Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #10301 Standard Operating Procedure Creation Created 5/08/2026 details procedures on creating an SOP which include policy, purpose, scope, responsibility, frequency, corrective and preventative measures. SOPs are formatted and organized per procedures.	
1.03.02	**Question:** Are the written procedures available to relevant users and is a master copy maintained in a central file?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, SOPs are accessible by key personnel via hard copy. Workers have access to necessary procedures.	
1.03.03	**Question:** Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc#10303 Corrective Action Procedure Created 5/17/2026 include investigating the cause, identify necessary action to take, validate effectiveness, implement record changes, and management review to ensure corrective action has solved the issue.	
1.03.04	**Question:** Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #10304 Notice of Unusual Occurrence Corrective Action Log Created 5/17/2026 is used to record unusual occurrences. Example includes a NUOCA Log on 2026-May-06 where Listeria spp. was Positive in cooler, area was retested 2026-May-18 after cleaning and retested until clean results on 2026-May-20.	

FSMS Internal and External Inspections

1.04.01	**Question:** Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc# 10401 Internal Audit Procedure Created 5/17/2026 details the operations internal audit program and the frequency is described as annually for FSMS and HACCP and monthly GMP. The Food Safety Manager, Consultant, or Facility Manager are responsible for conducting internal audits.	
1.04.02	**Question:** Are there written procedures for handling regulatory inspections?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #10402 Regulatory Inspection SOP Created 5/17/2026 includes procedures for taking samples, photographs and follow-up. The SOP has been communicated to key personnel such as office staff.	

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: TC. Yes, the most recent 3rd party GMP inspection occurred on May 23, 2025 and GAP audits were conducted on Sept. 19, 2025. No regulatory inspections in the last year.	
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: TC. Yes, Doc #10404 Calibration Accuracy Procedure Created 5/17/2026 includes calibration procedures for Aqua Pulse System, and includes frequency monthly, method 3rd party service provider, and corrective actions.	
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: TC. Yes, records of a calibration activity include AquaPulse Systems dose machine for Peraclean is serviced monthly contract. 4/26/2026 Nick Leisure PAA reading 65 sensor 65ppm free from debris. Cooler thermometers were newly purchased. Calibration records meets the requirements of the calibration procedures.	

FSMS Release of Items/Product

1.05.01	**Question:** Is there a documented product release procedure available?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc#10503 Product Release Procedure Created 5/17/2026 includes procedures for approving products for shipment by signing the Bill of Lading, signature of driver is required. Records demonstrate procedures are followed.	
1.05.02	**Question:** Are there records of product releases kept on file?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, records are maintained by shipping department. Examples of records reviewed include 2026-May-22 Arrival time 12:26 load 118257 clean and V/R, 2026-May-22 arrival time 6:17 load 118619 good condition V/R, and 2026-May-23 load 117480 clean V/R.	
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: TC. Yes, Doc#10501 On Hold and Rejected Items SOP Created 5/17/2026 includes procedures for placing on-hold raw materials, work in progress, and finished product. Procedures for returned items and donated items are also included, only authorized personnel can release. On-hold items are identified by On-Hold Tag.	
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: TC. Yes, Material On-Hold and Rejected Product SOP is used to document on-hold items. No On-Hold.	
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: TC. Yes, Doc#10505 Customer Complaint SOP Created 5/17/2026 includes procedures for documenting complaints which include date of complaint, who made the complaint, contact information, product description, information on the product, lot code, nature of the complaint, corrective actions and any trend analysis. No food safety complaints.	

FSMS Supplier Monitoring/Control

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: TC. Yes, Doc# 10603 Supplier Control SOP Created 5/17/2026, includes procedures for approving suppliers by submitting a proposal and specifications for review once authorized they will be listed on supplier list, suppliers are monitored and any non-complying suppliers will be rejected or terminated. Procedures for approving emergency suppliers follow the same process.	
1.06.02	**Question:** Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Approved Supplier List is used to list suppliers. Supplier list includes lab; Water Ag Lab, packaging; Pratt Industries, Max Pack, Piedmont National, Dixon pest Control, Grist Pallets, Forklift Repair Service. RPCs are supplied by the customer. Suppliers of packaging and raw materials are included in supplier list. No emergency suppliers.	
1.06.03	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, specifications for food safety related items such as product, packaging, services, chemicals, are current. Date of most recent review 5/17/2026.	
1.06.04	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, supplier documentation is current, available and meets requirements. Records include Letter of Guarantee Grist Pallets Jan 2026, Pratt Industries Perry Johnson Registrars, Inc. Food Safety System Certification (FSSC) 22000 v6.0 exp 4/16/2028. Max PaK Continuing Product Guarantee and 3rd party audit report from Merieux NutriSciences exp 9/26/2026, AquaPulse Systems dose machine for Peraclean is serviced monthly contract.	
1.06.05	**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.)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, laboratory services are provided by Waters Agricultural Laboratories in Camilla, GA, is ISO 17025 accredited by ANAB, certificate number AT-1709, and expiration of 8/01/2026. Scope of accreditation includes method SM 9223B and AOAC.	

FSMS Traceability and Recall

1.07.01	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #10701 Traceability System SOP Created 5/17/2026, includes a written description for tracking. A GTIN/PTI code maybe used or numerical sequential number from AgTag system are used to trace materials. A live traceback exercise was conducted on BOL 790877, harvest record on 2026-May-18 from Hendrix Farm, yellow squash with 29 pallets of 1,960 cartons shipped. Records meets the requirements in the SOP.	
1.07.02	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Traceback Recall Plans includes a list of recall team members and their contact details, responsibilities and alternates with after hours numbers listed, a referral to customer, handling of recalled product, explanations of relevant laws, product withdrawal, and recalls classes with a current review date of 5/21/2026.	

1.07.03	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, a mock recall exercise was conducted on 5/12/2026 10-10:15, medium zucchini, code 00426051300044, with a scenario of oil spots, 1920 ctns generated with all product account, supporting documents include, with packaging and lessons learned noted. Mock recalls are preformed every six months frequency. An additional mock recall was conducted on 9/15/2025. No actual recalls.	

FSMS — Food Defense

1.08.01	**Question:** Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #10501 Food Fraud Vulnerability Assessment and Mitigation Plan Created 5/17/2026, lists potential risks associated such as economically motivated hazards, economically motivated food safety hazards, adulterant substances, mislabeling, theft, tampering, simulation, diversion or gray market, intellectual property rights and counterfeiting. Plan accounts for both incoming and outgoing products.	
1.08.02	**Question:** Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #10802 Food Defense Vulnerability Assessment Created 5/17/2026, is a food defense vulnerability assessment and Doc#10802 Food Defense Plan Created 5/17/2026 includes food defense plan for identified risks with the operation, such as site/building access, personnel, visitors, contractors, computers, raw material receipt, trucks, water sources, storage areas for product, production areas, and shipping areas.	
1.08.03	**Question:** Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, records of food defense include visitor log, Daily Pre-Operation, and internal audit records meet the requirements of the Food Defense Plan.	
1.08.04	**Question:** Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. Yes, emergency contacts are listed and posted in central locations and near office. Contacts are current and include local and state emergency services and regulatory agencies.	
1.08.05	**Question:** Are visitors and contractors to the company operations required to adhere to food defense procedures?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. Yes, visitors are required to sign in and are accompanied by designated worker. Visitor Policy and Registration Log with records observed from 2026-May-19 insurance, 2025-Sept-24 sprayer calibration, and 2025-Sept-19 WQS auditor.	

GMP — General GMP

5.01.01	**Question:** Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Chemicals are stored locked in designated cabinet which is clean, organized, secured, labeled, and contained. Examples include Micro Quat II, LPW-NB Cleaner /Degreaser, Germicidal Bleach and Toilet bowl cleaner.	

5.01.02	**Question:** Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Observed segregated items with food grade items on separate shelving.	
5.01.03	**Question:** Are signs supporting GMPs posted appropriately?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Signage supporting GMPs are posted throughout the facility and at main entrance in English, Spanish and pictures.	
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: TC. Operation appears secure with visitor sign in, cameras and worker training.	

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: TC. Yes, observed no evidence of direct pest contamination.	
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:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, observed no evidence of direct pest contamination to packaging.	
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: TC. Yes, observed no evidence of pests in plant and storage areas.	
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: TC. Yes, observed operation's exterior in tidy condition, free from pests.	
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: TC. A contracted company, Dixon Pest Control, is used with devices for rodent and insect controls which are inspected on a monthly basis.	

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: MN. Isolated instance of baited boxes adjacent to squash line, B010 and B011, which are in close proximity to exposed product. All other baited boxes are located around the exterior of the facility with internal catch-all traps used on the inside.	
	Auditee Comments: *Offending Bait Boxes were removed from packing shed floor. Dixon pest control informed to take box locations out of service. Signed Map Attached* View Files ***CB/Auditor Review Comments:*** *A NUOCA Log that states the Incident, Determination of the Cause, Corrective Actions, and Long Term Actions. The root cause was identified as the operation do not confirm the map with the pest control company and corrective action taken was verify map and remove baited stations identified as too close to the line. Evidence includes verified may on 6/19/2026. On-going compliance should be assessed during the next routine audit.* CA Accepted? **Yes**	
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: TC. Yes, pest control devices observed in clean and intact condition. Devices are barcode monitored by 3rd party on a monthly basis and monitored in-house weekly.	
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: TC. Yes, there are 31 interior catch-alls and 16 baited stations around the exterior and are adequate in number and location. Estimate spacing is within 6 feet of doorways and approximately 20-30 feet apart on the exterior.	
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: TC. Interior devices are identified by wall sticker and numbered. Confirmed devices are consistent with pest control 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: TC. Exterior baited devices are secured by weight and were observed in correct positioning with opening closest to the wall.	

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: TC. Observed packaging stored in designated area, off the ground and covered. Products are received, packed and stored in designated coolers. No issues observed.	
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: TC. Observed only essential food related items in storage.	

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. No on-hold items at the time of the audit.	
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: TC. Observed raw materials, product and finished goods in good condition, free from signs of spoilage and contamination.	
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: TC. Yes, observed storage areas in clean condition with overhead lights, ceilings and floors well maintained.	
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: TC. Packaging materials are accompanied by manufacturer's pallet tag, ex. MaxPack lot # 327344, manufactured on 10/1/2025, and final products are identified by traceability lot code.	
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: TC. Yes, FIFO is followed.	
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: TC. Yes, observed cold storage at appropriate temperature, 48F.	
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. Packaging was not observed stored outside at the time of the audit.	

GMP Operational Practices

5.04.01	**Question:** Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Product flows form receiving into staging until packing and final packed product is moved to the enclosed coolers, no issues observed. Cleaning tools are identified by color to prevent any cross-contamination issues.	
5.04.02	**Question:** Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Observed items free from overhead contamination such as condensation, insulation and lubricants. Equipment motors observed fitted with catch pans.	

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:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Observed production area in well maintained and clean condition.	
5.04.04	**Question:** Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, the facility has open doors with mitigation measures such as the food defense plan, doors closed when not in use and monitoring.	
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. No re-worked product observed at the time of the audit.	
5.04.06	**Question:** Are raw ingredients examined before use?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, raw materials such as packaging are inspected prior to use and workers are trained to grade product visually one the packing line for foreign materials, rot and visual decay.	
5.04.07	**Question:** Are finished products coded (carton and unit packaging) for the day of production?	**Possible Points:** 5 **Points Scored:** 3 **Score:** Minor Deficiency
	Auditor Comments: MJ. Observed yellow squash packed in waxed boxes with only a pallet tag applied. Per the PGFS guidelines each package must be coded as to enable traceability.	

Auditee Comments: *Boxes coded for traceability* View Files

	CA Accepted?
CB/Auditor Review Comments: *A NUOCA Log that states the Incident, Determination of the Cause, Corrective Actions, and Long Term Actions. The root cause was identified as the operation designed lot coding around customer specifications not the standard and corrective action taken was to apply PTI coded stickers to every box. Evidence includes photos of labeled boxes. On-going compliance should be assessed during the next routine audit for total compliance.*	***Yes***

5.04.08	**Question:** Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, workers are trained to grade product visually one the packing line for foreign materials.	
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: TC. Yes, cleaning sanitizer MicroQuat II is Quat based, test strips QAC brand, lot 521304, exp 2027/June, are suitable with a range of 200-1500ppm, the ideal concentration according to the label is 200-400ppm. Production water is treated with Peraclean a PAA, test strips are BartOvation brand, expire 2026/Spet with a suitable range of 0-160ppm with a target of 30-100ppm.Test strips are stored in a clean and dry area.	
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: TC. Three plumbed hand wash stations are provided near restrooms just prior to entering the receiving area and one office hand sink for approximately forty people at peak season and twenty present at the time of the audit. Hand wash stations are confirmed adequate in number and location.	

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: TC. Hand wash stations observed stocked with unscented soap, single use paper towels, trash receptacle and supplied with warm water. No drainage issues observed.	
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: TC. Plumbed restroom facilities are located just outside of the packing area, two mens toilets and two women's toilets with an additional single stall in the office for twenty workers at the time of the audit and approximately forty people at peak season. Doors are confirmed to not open directly into packing areas.	
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: TC. Secondary hand sanitizer units are available with hand wash stations and throughout the facility. Sanitation solution is commercial grade and confirmed to be unscented and 70% alcohol. Hand sanitizer stations are checked daily on the Pre-Operational Inspection Log.	
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. No foot dip stations in use at the time of the audit.	
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: TC. Yes, single service containers are used for packing and are clearly marked if used for another purpose such as contact with the floor or trash.	
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: TC. Yes, re-usable containers are used for food production, culls and trash with clear identification for items not used in food production.	
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: TC. Yes, cooling equipment is functioning properly with calibration records for thermometers confirming monthly frequency.	

GMP Worker Practices

5.05.01	**Question:** Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, observed evidence of handwashing in trash receptacle.	
5.05.02	**Question:** Are workers' fingernails clean, short and free of nail polish?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, observed worker's fingernails clean, short and free from polish.	

5.05.03	**Question:** Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, workers observed free from boils, sores, and open wounds.	
5.05.04	**Question:** Are workers wearing effective hair restraints that contain all hair?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, workers are observed in compliance with company policy. Hair nets, beard nets, gloves and disposable aprons are required to be worn on the packing line.	
5.05.05	**Question:** Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, workers are observed in compliance with company policy. No jewelry, watches, studs or false eyelashes observed.	
5.05.06	**Question:** Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Outer garment policy is documented, workers are required to wear hair nets, beard nets, gloves and disposable aprons. Workers are observed in compliance with the policy.	
5.05.07	**Question:** Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, workers are instructed to dispose of gloves when going onto break. No issues observed.	
5.05.08	**Question:** Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. Protective outer garments are disposable.	
5.05.09	**Question:** Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Observed worker's personal items stored in designated break areas. No personal items observed in production or storage areas.	
5.05.10	**Question:** Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, smoking, eating, chewing and drinking confined to designated areas. Spitting is prohibited in all areas. No issues observed.	
5.05.11	**Question:** Is fresh potable drinking water readily accessible to workers?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, potable drinking water sourced from on-site well is provided to 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: TC. Yes, no issues observed.	

5.05.13	**Question:** Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. First aid kits are located in the office. Kits and stocked with blue band aides and other items appropriate for the operation such as antibacterial pads and eye rinse. All items are noted within expiration, January-2029. Confirmed gloves are non-latex and powder free.	

GMP Equipment

5.06.01	**Question:** Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, food contact surfaces are observed in good condition, free from rust and other unhygienic materials.	
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: TC. Yes, non-food contact surfaces are observed in good condition, free from rust and unhygienic materials.	
5.06.03	**Question:** Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	**Possible Points:** 15 **Points Scored:** 10 **Score:** Minor Deficiency
	Auditor Comments: MJ. Observed numerous belts on pepper line with cracking and signs of wear. All other food contact equipment, is constructed of painted steel and non-absorbent conveyor materials. Surfaces are smooth, non-porous, and maintained in good condition to support effective cleaning and maintenance.	

Auditee Comments: *Belt maintenance added to schedule and quote received from Dixie Industrial sales* View Files

	CA Accepted?
CB/Auditor Review Comments: *A NUOCA Log that states the Incident, Determination of the Cause, Corrective Actions, and Long Term Actions. The root cause was identified as the operation purchased and installed a line without crating a belt placement plan and corrective action taken was to update maintenance schedule and get quotes for new belting. Evidence includes maintenance schedule with a 8/1/2026 completion timeline and quote for belting. On-going compliance should be assessed during the next routine audit for total com*	***Yes***

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: TC. Yes, thermometers are appropriately placed in each cooler and observed at 48F.	
5.06.05	**Question:** Are all thermometers non-glass and non-mercury?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Thermometers are confirmed to be non-glass and non-mercury.	

GMP Equipment Cleaning

5.07.01	**Question:** Are food contact equipment surfaces clean?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, observed food contact surfaces in clean condition, free from debris, bio-films and excessive dust. Packing equipment was observed to be clean and maintained in acceptable condition.	

5.07.02	**Question:** Are non-food contact equipment surfaces clean?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, non food contact surfaces observed in clean condition, free from debris, bio-films and excessive dust. No excessive buildup, residues, or conditions presenting a contamination risk were noted.	
5.07.03	**Question:** Are items (totes, bins, etc.) that are used to hold or store product clean?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Bulk bins utilized in the packing operation were observed to be maintained and in clean condition appropriate for the commodity and handling environment. Bins were free from excessive buildup, decomposed product, objectionable residues, and foreign material. Typical wear and minor residual field dust consistent with normal agricultural handling were observed but did not present a contamination risk to product. Bins appear to be routinely managed and maintained suitable for intended use.	
5.07.04	**Question:** During cleaning, are food products and packaging materials protected from contamination?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. Cleaning practices were not observed at the time of the audit.	
5.07.05	**Question:** Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, cooler coils are observed in clean condition and are included on the sanitation schedule at an annual frequency.	
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: TC. Yes, fan guards are observed free from black deposits.	
5.07.07	**Question:** Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, stored equipment is observed in clean and maintained condition.	
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: TC. Yes, utensils, observed properly stored 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: TC. Yes, maintenance items are clean, free of corrosion, in good working order, and stored in good condition.	

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:** 3 **Score:** Minor Deficiency
	Auditor Comments: MJ. Observed numerous motors above food handling equipment on pepper line not fitted with catch pans. The pepper line was not in operation at the time of the audit, no signs of leaks or lubricants on food contact surfaces was observed.	

Auditee Comments: *Catch trays will be added during the non harvest season. Catch trays added to maintenance schedule.*

View Files

	CA Accepted?
CB/Auditor Review Comments: *A NUOCA Log that states the Incident, Determination of the Cause, Corrective Actions, and Long Term Actions. The root cause was identified as the operation purchased and installed a line without installing secondary containment and corrective action taken was to update maintenance schedule. Evidence includes maintenance schedule with a 8/1/2026 completion timeline. On-going compliance should be assessed during the next routine audit for total compliance.*	***Yes***

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 spills observed.	
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: TC. Yes, production waste and garbage is removed daily with waste containers are included in the sanitation program.	
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: TC. Yes, a trench style drain is positioned under the recirculated dump tank and is used for draining overflow water. The drain is covered with s steel grate and is approximately 8-10 inches wide. Observed in clean condition, free from debris and off odors.	
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: TC. Yes, observed overhead areas in clean condition.	
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: TC. Yes, strip curtains are observed in good condition and not in contact with the floor.	
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: TC. Personal protective equipment is stored in designated area. Gloves are available for use.	
5.08.07	**Question:** Is cleaning equipment maintained clean and stored properly?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Cleaning equipment is stored in an up-right manner, in clean condition.	

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: TC. Cleaning equipment is identified by color and stored to prevent cross contamination. The color code system used red for janitorial and blue dock/coolers.	
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: TC. Yes, items used for sanitation purposes are appropriate for the designated purpose. Brooms and dust pans are made of plastic with plastic handles and bristles.	
5.08.10	**Question:** Are toilet facilities and hand washing stations clean?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, observed bathrooms on a daily cleaning schedule and observed in clean condition.	
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: TC. Observed worker break area facilities in clean and sanitary condition.	
5.08.12	**Question:** Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, observed maintenance shop in tidy condition.	
5.08.13	**Question:** Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Forklifts are observed in good condition and are included in sanitation program. Forklifts operate off of propane and are free from toxic fumes.	
5.08.14	**Question:** Are shipping trucks clean and in good condition?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. No shipping trucks observed at the time of the audit.	

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: TC. Observed LED lights protected with shields to prevent contamination of raw materials, work in progress, ingredients, finished goods, equipment and packaging.	

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: MN. Observed isolated instance of a glass measuring cup used to collect water from the dump tank for PAA testing and visual turbidity checks.	
	Auditee Comments: *Glass measuring cup removed from packing house floor. Training revisited* — View Files CA Accepted? ***CB/Auditor Review Comments:*** *A NUOCA Log that states the Incident, Determination of the Cause, Corrective Actions, and Long Term Actions. The root cause was identified as the procedure didn't define the equipment type and corrective action taken was to retrain the worker on the no glass policy. Evidence includes training log for the operator. On-going compliance should be assessed during the next routine audit for total compliance.* — ***Yes***	
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: TC. Yes, wooden items and surfaces were not observed within the facility. The operation has eliminated the use of wood in areas where it may pose a contamination risk to product, packaging, or food contact surfaces. Equipment and operational surfaces observed during the audit were constructed of cleanable and non-absorbent materials appropriate for use in a food handling environment.	
5.09.04	**Question:** Is there adequate lighting in the production and storage areas?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Lighting is observed sufficient for inspection of sanitation and production.	
5.09.05	**Question:** Is ventilation adequate to control dust, condensation, odors and vapors?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Ventilation is observed to be adequate with dust and condensation controlled.	
5.09.06	**Question:** Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Floor surfaces are observed in good condition, free from standing water, and debris trapping cracks.	
5.09.07	**Question:** Are the floor drains where they are needed for drainage and cleanup?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, floor drainage was adequate for the operation observed. A trench-style floor drain was installed beneath the wet recirculated water tank to facilitate proper drainage and support effective cleaning and sanitation activities. The drain appeared sufficient to prevent standing water accumulation in the wet processing area.	
5.09.08	**Question:** Are closed doors and windows to the outside pest-proof?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, cooler doors are observed maintained and sealed.	
5.09.09	**Question:** In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. Open dock.	

5.09.10	**Question:** Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. Not present.	
5.09.11	**Question:** Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, walls are observed in good condition with no signs of cracks or holes.	
5.09.12	**Question:** Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, interior cooler walls and ceilings were maintained to support sanitation and minimize pest harborage. Cooler walls were constructed with spray foam insulation. Product is stored in enclosed containers and did not directly contact the walls, minimizing contamination risk. No significant cracks or crevices were observed that would impact the sanitary condition of the operation.	
5.09.13	**Question:** Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, adequate spacing is provided along interior walls to allow for inspection and cleaning.	
5.09.14	**Question:** Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, exterior areas are observed in clean condition, free from litter and waste.	
5.09.15	**Question:** Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Exterior equipment including pallets are observed appropriately stored.	
5.09.16	**Question:** Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, observed broken pallets stored in neat condition on concrete padding, segregated from good pallets.	
5.09.17	**Question:** Is the area around the dumpster/cull truck/trash area clean?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. Yes, observed dumpster located outside the facility, covered and with surrounding area in clean, tidy condition.	
5.09.18	**Question:** Are outside garbage receptacles and dumpsters kept covered or closed?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, observed dumpster fitted with lid in closed position.	
5.09.19	**Question:** Are all water lines protected against back siphonage?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Water lines are fitted to protect against back siphonage.	

5.09.20	**Question:** Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. No on-site laboratory.	

GMP Site

5.10.01	**Question:** Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, the current Site Plan map is a satellite image which notes adjacent lands.	
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: TC. Yes, the Facility Floor Plan map is current, and includes flow pattern for food products, receiving, squash line, cucumber line, cabbage line, pepper line, cooler 1 and 2, office, waste materials, workers and equipment.	
5.10.03	**Question:** Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: MN. The Facility Risk Assessment states the building is enclosed where the production lines are open on two sides. The assessment has not addressed risks such as animal intrusion, dust and dirt from outside. Doc #51309 Risk Assessment of Facility Created 5/20/2026, was conducted on 5/20/2026 and includes land use history, water sources, adjacent lands and process water system.	
	Auditee Comments: *Facility Risk Assessment updated.* View Files	
	CB/Auditor Review Comments: *A Corrective Action and Preventive Action (CAPA) that states the NonConformance, Root Cause, Corrective Actions, and Preventative Actions. The root cause was prior documentation used without verification of current conditions and corrective action taken was to update Risk Assessment of Facility. Evidence includes updated risk assessment with comments on Open facility design increases the potential for dust, dirt, insects, birds, rodents, and other animal intrusion. On-going compliance should be*	***CA Accepted?*** ***Yes***
5.10.04	**Question:** Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. A Backflow test record from Bishop Well and Pump service Inc. well head was checked and in excellent operational condition 2026-April-10 and is marked as passing.	
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: TC. Yes, the Owner, Sam Watson, is responsible for overseeing the operation's food safety program and is trained in HACCP, is a member of the Georgia Fruit and Vegetable Committee and PSA trained on 2018-Sept-06.	

GMP Chemical Files

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: TC. Labels and SDSs are kept in binder. Labels are readily available.	

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: TC. Chemicals are inventoried on a monthly basis and include Chemical Inventory Log 2026-April-21 bleach and soap, 2026-May-22 bleach, Dawn, Micro Quat, LPW, Peraclean 5, Wax and Peraclean 15.	
5.11.03	**Question:** Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc # 5.11.03 Wash Water Monitoring SOP Created 5/20/2026 for water used on vegetable packing lines with dump tank and rinse. SOP include water antimicrobial use Peraclean 5% and 15% (PAA), concentration with an acceptable limit 30-100ppm and a target of 60-80ppm and method of monitoring via test strip.	

GMP Pest Control Documentation

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: TC. Pest control program is contracted by DixonPest Control, operator D. Burk's license #SP14547, exp. 6/30/2027. Program includes scope, type of pest and frequency of service (monthly exterior and interior service). Service is supplemented with in-house monitoring of the interior devices once per week. Insurance certificate (exp 10/01/2026) and licenses are current.	
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: TC. Map is confirmed to be accurate and current, dated 2026-Jan-07. Map notes the location of all 31 interior traps and 16 exterior baited stations.	
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: TC. Dixon Pest Control provides service and application records for the IPM program. Records include materials used, EPA number, target pest, rate, location, method, amount, date and time of application. Trend reports are provided quarterly with feedback and corrective measures. No corrective actions noted at the time of the audit. Records reviewed 2026-March-18, 2026-April-23 and 2026-May-20 where Contract Soft Bait, EPA 12455-146, with active ingredient Bromadiolone (0.005%), was applied in 16 devices. In-house records 2026-April-30, 2026-April-25, 2026-April-2, 2025-Oct-3, 2025-Nov-06, and 2025-Dec-3.	

GMP Operation Monitoring Records

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: TC. Yes, Doc #51301 Incoming Trailer Sanitation, Temperature, and Security SOP Created 5/20/2026, includes inspection procedures for raw materials, ingredients and packaging materials. Items are inspected for suitable truck conditions and accuracy.	
5.13.02	**Question:** Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, the Incoming Trailer Sanitation includes inspection procedures for raw materials, ingredients and packaging materials. Items are inspected for suitable truck conditions and accuracy. Receiving Carrier Monitoring Log 2026-May-01 boxes, RPC, 2026-May-5 RPC, boxes, 2026-May-13 boxes, RPC. All items accepted in good condition.	

5.13.03	**Question:** Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. There are no process monitoring activities at the time of the audit.	
5.13.04	**Question:** Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Squash Line Wash Water Check Log is used to record monitoring activities for recirculated tank and rinse station. Records of water test include test strip process, antimicrobial, frequencies of prior to start and hourly thereafter, and parameters ppm. Test was demonstrated at the time of the audit and resulted in 80 ppm PAA. Records reviewed from 4/29/2026 1pm 60,2pm 80 Squash. 4/30/2026 3pm 60, 3:45pm 80, 4:30pm 80, 5/01/2026 6:00pm 60, 7:00pm 80, 8:00pm 60. Squash Line Wash Water Check Log 5/20/2026 6:03 80, 7:10 60, 8:10 60, 9:10 80.	
5.13.05	**Question:** Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Squash Line Wash Water Check Log is used to document the monitoring of organic material/turbidity in the recirculated water use. Water is checked hourly and changed out daily. A small measuring cup is used to aid in visual turbidity determination with no issues noted on records observed 4/29/2026, 4/30/2026, and 5/01/2026.	
5.13.06	**Question:** Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. No hand/foot/tool dip stations in use at the time of the audit. Hand sanitizer is commercial grade.	
5.13.07	**Question:** Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. No tools used in the packing process at the time of the audit.	
5.13.08	**Question:** Is there a pre-operation inspection log?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #51308 Pre-Operational Inspection Log Created 5/20/2026, and is used to document pre-operational activities. Areas covered include equipment, worker's attire, supplies, and facilities. Records reviewed Daily Pre-Operation Inspection Log week of 5/18/2026 -5/23/2026 floors swept, rodent traps clear, strip curtains, drainage system, trash cans, doors seals, perimeter, storage rooms, sanitation equipment, confirm employees meet GMP, dump tank, cooler temps, restrooms, parking lot and surrounding areas, week of 5/112026 Mon-Sat, 5/4/2026 Mon-Sat, and week of 4/27/2026 Mon-Saturday.	
5.13.09	**Question:** Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Internal Audit Procedure details the operations internal audit program and the frequency is described as Annually for FSMS, GAP, Harvest, HACCP, and monthly for Facility/GMP. The Compliance Manager with the assistance of an outside consultant are responsible for conducting internal audits. Most recent internal assessment was conducted on FSMS 5/21/2026, GMP 5/21/2026, HACCP 5/21/2026.	

GMP — Maintenance & Sanitation Files

5.14.01	**Question:** Does the facility have a preventative maintenance program that includes a schedule and completion records?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, Doc #51401 Preventative Maintenance Program Created 5/20/2026, maintenance is as needed due to short season where operation runs approximately for 60 days at a time on a seasonal basis.	

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: TC. Maintenance records are kept with sign off for completion. Records reviewed include Machinery and Equipment Maintenance Log 4/22/2026, 4/24/2026, 4/27/2026 with activities such as paint tank and repair belt.	
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: TC. Maintenance records are kept with sign off for completion. Records reviewed include Machinery and Equipment Maintenance Log 4/22/2026, 4/24/2026, 4/27/2026 with activities such as paint tank and repair belt. The log includes cleaning and sanitation post maintenance activities.	
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: TC. Yes, the Sanitation Schedule includes items to be cleaned and frequencies such as; Daily; packing line, clean floors, bathrooms, drains, cold storage room dry cleaning, shipping areas, Weekly; check drains, and Seasonally; walls, coolers, floors.	
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: TC. Yes, Doc #51405 Sanitation Standard Operating Procedures Created 5/20/2026, Micro Quat II with required PPE; gloves, boots, goggles, rain suit and LPW-NB Cleaner /Degreaser. tools used red for janitorial and blue dock/coolers. Drains and Floor Cleaning in non-wet areas on weekly, restrooms daily, employee break area daily, cold storage rooms dry cleaned daily receiving and shipping areas daily. Seasonal SSOPs Floors, Walls and Coolers. SSOP Produce Packing Operations 5/20/2026 Daily debris removal, drain and flush wash system, cleaning with cleaner/degreaser, inspection, sanitizing with Micro-Quat II and allow to air dry.	
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: TC. Yes, Daily Cleaning Log 5/18/2026 Mon - Sat sanitizer concentration at 200ppm daily packing line, floors, buckets, bins, totes, restroom, floor drains, Weekly strip curtains, scales, time clock, lunch/break area, product storage, dumpster area, week of 5/112026 Mon-Sat. week of 5/4/2026 Mon-Sat., week of 4/27/2026 Mon-Sat, and 4/20/2026 Semi Annual pre-season activities.	
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: TC. Yes, Daily Cleaning Log 5/18/2026 Mon - Sat sanitizer concentration at 200ppm daily packing line, floors, buckets, bins, totes, restroom, and floor drains. Additionally week of 5/112026 Mon-Sat. week of 5/4/2026 Mon-Sat., week of 4/27/2026 Mon-Sat, and 4/20/2026 Semi Annual pre-season activities.	
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. No CIP at the time of the audit	
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: TC. Yes, Daily Cleaning Log 5/18/2026 Mon - Sat sanitizer concentration at 200ppm daily packing line, floors, buckets, bins, totes, restroom, and floor drains. Additionally week of 5/112026 Mon-Sat. week of 5/4/2026 Mon-Sat., week of 4/27/2026 Mon-Sat, and 4/20/2026 Semi Annual pre-season activities.	

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. No air filter in use.	
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: TC. Yes, cooling units are serviced and cleaned on an annual basis or more often as necessary. Records completed for cleaning and sanitation Facility Cleaning Log 4/20/2026 and Thompson Electric Company serviced 4/14/2026 and cleaned in house.	
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:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Post sanitation checks used within the operation are performed weekly with Hyigena Pro-Clean Lot 09526 exp 2027-July-05. Doc #5.13.10 ATP Rapid Post Sanitation Check SOP Created 5/20/2026 includes procedures for sampling, frequency, parameters and corrective action. Record sampled Equipment Cleanliness Log 4/24/2026, 4/28/2026, 5/4/2026, 5/5/2026, 5/11/2026, 5/18/2026, results are within tolerance.	
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: TC. Doc# 51413 Glass and Brittle Plastics SOP Created 5/20/2026, includes the glass and brittle plastic policy, procedures on how to clean broken glass and monthly review of register and daily frequency of checks made on Glass Register. Records Glass Register windows and lights 4/27/2026 and 5/21/2026.	

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: TC. Yes, Doc # 5.13.11 Health and Hygiene SOP Created 5/20/2026 includes date, topics/materials, and trainer. Workers are trained on the company's policies, GMPs, sanitation, HACCP and allergens upon hire and at least once per season or as needed throughout the season.	
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: TC. Yes, records sampled were cross referenced with training matrix and frequency was confirmed. Record includes training includes Sanitation, on 4/29/2026 24 people were trained on the Health and Hygiene SOP. The operation maintained records of ongoing food safety training for workers, including documentation of training topics, attendees, and training dates. Training frequency was considered sufficient for the operation, which runs seasonally for less than four months per season. Employees receive food safety training at least once per production season prior to operational activities.	
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: TC. Yes, sanitation training is conducted annually with topics covering chemical use, sanitation SSOPs. Record sampled of sanitation training includes Sanitation on 2026-May-22 for the sanitation team lead, G.G. and 24 workers on 2026-April-29.	
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: TC. Yes, Doc # 5.13.11 Health and Hygiene SOP Created 5/20/2026 includes how workers are to report injury and procedures on how to return to work. The policy is communicated through training.	

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: TC. Worker non-compliances are documented by HR. No non-complainces at the time of the audit.	
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: TC. Visitor log is located at main entrance with visitors agreeing to comply with site's GMPs. Records of visitor sign-in include past auditors, insurance sales, and 3rd party sprayer calibration service.	

GMP Testing

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: TC. Yes, Doc #51601 Microbiological Testing SOP Created 5/20/2026 is a risk-based environmental monitoring program which requires testing on a monthly frequency in zones 2-4. Program includes rational for indicator organism Listeria spp. must be Negative. Doc #5.13.12 Water Testing SOP Created 5/22/2026 covers water used in the facility which is tested by Waters Ag Lab in Camilla, GA, acceptable results, timing and covers quarterly water sampling form the well water.	
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: TC. Yes, Doc #51601 Microbiological Testing SOP Created 5/20/2026 includes action taken for unacceptable results, person responsible for taking action and steps to identify cause. The Food Safety Manager and Owner oversee the results and coordinates corrective action.	
5.16.03	**Question:** Are there records of environmental microbiological test results and does testing meet the program requirements?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Results reviewed meet the requirements of the SOP. The most recent record sampled include testing by Waters Ag Lab GA26-19779MB-1 5/5/2026 Sample 1 Listeria Spp. Negative, 19780MB-1 sample 2 Positive, 19778MB-1Sample 3 Negative, 19782MB-1 Sample 4 Positive, 19783MB-1 Sample 5 Negative, 19784MB-1 Sample 6 Negative, 19785MB-1 Sample 7 Negative, 19786MB-1 Sample 8 Negative, 19787MB-1 Sample 9 Negative, 19788MB-1 Sample 10 Negative, 19789MB-1 sample 11 Positive, 19790MB-1 sample 12 Negative for Listeria spp. 5/19/2026 GA26-21617MB-1 Listeria spp. Sample ID 1,2 and 3 Negative, 4 Positive. 5/20/2026 GA26-22126MB-1 Sample 1 and 2 Negative for Listeria spp.	
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: TC. Yes, water is sourced form well which is tested quarterly for Generic E.coli and Total Coliform. Waters Ag Lab in Camilla, GA is used to test water with the EPA 1603 method. Results meet the requirements of the program. Records reviewed from Waters Ag Lab GA26-10454MB-1 1/27/2026 Shed 2 Water Negative TC and EC mpn/100mL. GA26-10450MB-1 1/27/2026 Shed Water Negative TC and EC mpn/100mL.	
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. No ice used at the time of the audit.	
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. No compressed air used.	

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. No other tests required at the time of the audit.	
5.16.08	**Question:** Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, three areas were noted as positive for Listeria Spp. including two on the cooler floors and floor by squash line. A NUOCA form was written and details process of cleaning, retesting and evaluating results. Negative samples were received on 5/18/2026 and 5/20/2026.	
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:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, 1 worker was trained on sampling techniques and methods using materials from Waters Agricultural Laboratory, on 4/08/2025.	
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. No on-site laboratory or in-house testing.	

GMP — Temperature Controlled Storage & Distribution Logs

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. Products are not temperature sensitive for food safety. Customer specifications have been considered and products are observed in compliance.	
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. Production areas are not refrigerated.	
5.17.03	**Question:** Are there temperature logs for storage rooms?	**Possible Points:** 5 **Points Scored:** 3 **Score:** Minor Deficiency
	Auditor Comments: MJ. Cooler temperatures are only being recorded as a check mark and do not identify the actual temperature on the Daily Pre-Operational Check List. The Daily Pre-Operational Log is used to record daily cooler temperature checks. Areas observed at appropriate temperatures for product stored, records observed from the week of 5/11/2026 Mon-Sat, 5/4/2026 Mon-Sat, and week of 4/27/2026 Mon-Saturday.	

Auditee Comments: *Daily preop logs are completely every morning including the temperatures inside the two coolers.*

View Files

	CA Accepted?
CB/Auditor Review Comments: *A NUOCA Log that states the Incident, Determination of the Cause, Corrective Actions, and Long Term Actions. The root cause was identified as the log did not clearly require temperature number and corrective action taken was to update log. Evidence includes pre-operation log for the weeks of 5/25/2026, 6/02/2026 and 6/09/2026. On-going compliance should be assessed during the next routine audit for total compliance.*	***Yes***

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: TC. Yes, Doc #51706 Outbound Truck SOP Created 5/20/2026, includes procedures for checking truck sanitary conditions prior to loading and documenting inspections on Shipping Carrier Log. The truck temperatures are required to be below 50F in order to load.	
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: TC. Yes, records are maintained by shipping department. Examples of records reviewed include 2026-May-22 Arrival time 12:26 load 118257 clean and V/R, 2026-May-22 arrival time 6:17 load 118619 good condition V/R, and 2026-May-23 load 117480 clean V/R.	
5.17.06	**Question:** Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Yes, records are maintained by shipping department. Examples of records reviewed include 2026-May-22 Arrival time 12:26 load 118257 clean and V/R, 2026-May-22 arrival time 6:17 load 118619 good condition V/R, and 2026-May-23 load 117480 clean V/R.	

GMP Allergen Control

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, allergens are not handled or stored within the 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. Allergens are not handled or stored within the facility.	
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. Allergens are not handled or stored within the facility.	
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. Allergens are not handled or stored within the facility.	
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. Allergens are not handled or stored within the facility.	
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. Allergens are not handled or stored within the facility.	

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. Allergens are not handled or stored within the facility.	
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. Allergens are not handled or stored within the facility.	
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. Allergens are not handled or stored within the facility.	

HACCP — Preliminary Steps

6.01.01	**Question:** Is there a team responsible for the HACCP program at the operation, with an assigned leader for the development, implementation and on-going maintenance of the HACCP system?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, the HACCP team consists of 3 member including the Sanitation Team Lead, Owner and Food Safety Manager. The Owner is designated as the HACCP team leader. Meetings are held at an quarterly frequency with the most recent meeting occurring on 5/20/2026.	
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: TC. Yes, the HACCP team leader, Sam Watson, was trained on HACCP in the Spring of 2025 by NC States HACCP, a 16 hour HaCCP Alliance Approved Course. The team members were trained by the team leader on 5/20/2026.	
6.01.03	**Question:** Does a product description exist for the products produced?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Yes, the Product Descriptions are included in the HACCP Plan Summer Squash Recirculated Dump Tank and Packing line. HACCP Plan - Eggplant Recirculated Wash Tank and Packing Line. HACCP Plan - Dry Cabbage Packing line. HACCP Plan - Dry Pepper Packing line. HACCP Plan- Field Packed Eggplant, Bell Pepper, Chili Pepper, and Tomatillo. Operations Document includes intended use, storage, end consumer, shelf life, allergens, and RTE.	
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: TC. Yes, HACCP Flow Chart details the flow of raw materials through production and shipment. Product flow for cucumber line is as follows; Receiving Raw Product, Product Inspection, Single Pass Spray Bar Wash with PAA Treatment, Wax Application with Decco 277, Sorting and Grading, Manual Packing, Palletizing, Cold Storage, Shipping. Product flow for squash line is as follows; Receiving Raw Product, Product Inspection, Recirculated Tank with Spray Bar Wash with PAA Treatment, Sorting and Grading, Manual Packing, Palletizing, Cold Storage, Shipping. Product flow for pepper line and cabbage line are as follows; Receiving Raw Product, Product Inspection, Sorting and Grading, Manual Packing, Palletizing, Cold Storage, Shipping. Field packed product is brought to the facility, stacked and moved into cold storage. The flow charts were utilized during the visual inspection and confirmed to be accurate at the time of the audit.	
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: TC. Yes, HACCP Flow Chart was verified by the HACCP team leader on 5/18/2026.	

HACCP — Development of the HACCP Plan

6.02.01	**Question:** Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Yes, the Process Flow Diagram identifies potential biological, chemical, and physical risks for each step of the process and the associated severity, likelihood of occurrence and control measure. Operational risks include field contamination, improper wax or contamination, foreign material from workers, and growth of pathogens in improper temperatures.	
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: TC. Yes, justification documents include Research and Support Document Justification for Fresh Produce Wash System Not Being Designated as a CCP. Fresh produce does not receive terminal kill step before consumption, wash step does not eliminate all biological hazard from fresh produce. Research sited from Min Extension produce wash systems, food safety clearinghouse, UC Davis, University of Miss Extension, water disinfectants, FDA fresh produce guidance.	
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: TC. Yes, management verification is used to detail discussion and decisions made involving the HACCP program at least annually or in the event changes are made to the program. The most recent review took place on 5/20/2026.	
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, the hazard analysis has not identified any CCPs.	
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. No CCPs identified.	
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. No CCPs identified.	
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. No CCPs identified.	
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. No CCPs identified.	
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. No CCPs identified.	

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. No CCPs identified.	
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. No CCPs identified.	

HACCP — Execution of the HACCP Plan on the Plant Floor

6.03.01	**Question:** Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. No CCPs identified.	
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. No CCPs identified.	
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. No CCPs identified.	
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. No CCPs identified.	
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. No CCPs identified.	
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. No CCPs identified.	