

**CORRECTIVE ACTION REPORT**

CB Registration No. WQS-PGFS-1853-1  
PrimusGFS ID #204029 - Cert:3  
Audited by WQS, LLC.

PrimusGFS Version 3.1

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Operation Type: Packinghouse  
Audit Report Summary

<b>Organization:</b>	<b>Moultrie Melon Company</b> Contact(s): <a href="#">Kelli Bozeman</a> <a href="#">Sam Watson</a> Address: 356 Funston Doerun Road 31768 Location: Moultrie, Georgia, United States Phone Number: 229-873-9912				
<b>Operation:</b>	<b>Moultrie Melon Company</b> Contact(s): <a href="#">Kelli Bozeman</a> Location: 356 Funston Doerun Rd Moultrie, Georgia 31768, United States				
<b>Shipper:</b>	Moultrie Melon Company				
<b>Operation Type:</b>	<b>Packinghouse</b>				
<b>Audit Type:</b>	<b>Announced Audit</b>				
<b>Audit Scope:</b>	Audit of packinghouse dry packing cabbage during the inspection. The operation has a maximum of 30 people who wash, grade, sort, pack, cool and ship vegetables. The wash step at this facility includes a chlorine sanitation. The facility is 32,500 square feet constructed of metal and concrete. The operation conducts business from March thru December.				
<b>Date Documentation Review Started:</b>	27 May 2020 08:00				
<b>Date Documentation Review Finished:</b>	27 May 2020 10:00				
<b>Total Amount of Time on the Documentation Review:</b>	2.00 Hours				
<b>Date Visual Inspection Started:</b>	27 May 2020 10:00				
<b>Date Visual Inspection Finished:</b>	27 May 2020 13:00				
<b>Total Amount of Time on Visual Inspection:</b>	3.00 Hours				
<b>Addendum(s) included in the audit:</b>	Not Applicable				
<b>Product(s) observed during audit:</b>	Bell Peppers, Cabbage, Chili Pepper, Cucumbers, Eggplant / Aubergine, Squash, Tomatoes				
<b>Similar product(s)/process(es) not observed:</b>	None				
<b>Product(s) applied for but not observed:</b>	None				
<b>Auditor:</b>	<a href="#">Kevin Kelley</a> (WQS, LLC.)				
<b>Preliminary Audit Score:</b>	<b>97%</b>				
<b>Final Audit Score:</b>	<b>97%</b>				
<b>Certificate Valid From:</b>	28 Jul 2020 To 27 Jul 2021				
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>31° 14' 42"</td> <td>83° 54' 45"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>	Latitude	Longitude	31° 14' 42"	83° 54' 45"
Latitude	Longitude				
31° 14' 42"	83° 54' 45"				

[View Certificate](#)

**Information related to the audited operation**

<b>Total number of workers for the operation:</b>	30	<b>What is the maximum number of workers during peak season?</b>	30
<b>Number of lines for the operation:</b>	3	<b>Number of lines being used during the audit:</b>	1
<b>Facility Size:</b>	32500 Square feet	<b>Facility Environment Conditions:</b>	Dry Environment Only
<b>Are allergens present in the facility?</b>	No		
<b>Is temperature control storage used?</b>	Yes	<b>Was an anti-microbial used in the water/ice?</b>	No
<b>Water Source:</b>	Well		
<b>Is cooling equipment used?</b>	Yes	<b>Cooling Equipment:</b>	Forced Air

**Product information for each product**

<b>Product Group/Product Name</b>	<b>Observed Product</b>	<b>Seasonality</b>	<b>Country of destination for product</b>
Bell Peppers	Observed on the day of audit	<b>From:</b> June <b>To:</b> July	United States
Cabbage	Observed on the day of audit	<b>From:</b> April <b>To:</b> June	United States
Chili Pepper	Observed on the day of audit	<b>From:</b> June <b>To:</b> July	United States
Cucumbers	Observed on the day of audit	<b>From:</b> June <b>To:</b> July	United States
Eggplant / Aubergine	Observed on the day of audit	<b>From:</b> June <b>To:</b> July	United States
Squash	Observed on the day of audit	<b>From:</b> April <b>To:</b> July	United States
Tomatoes	Observed on the day of audit	<b>From:</b> June <b>To:</b> July	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	229	Score:	229
	Possible Points:	229	Possible Points:	229
	Percent Score:	100	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1152	Score:	1152
	Possible Points:	1195	Possible Points:	1195
	Percent Score:	96	Percent Score:	96
Module 6 - HACCP System Requirements	Score:	270	Score:	270
	Possible Points:	270	Possible Points:	270
	Percent Score:	100	Percent Score:	100
TOTAL	Score:	1651	Score:	1651
	Possible Points:	1694	Possible Points:	1694
	Percent Score:	97	Percent Score:	97

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

GMP	Pest Control	Rejected
5.02.03	<p><b>Question:</b> Are plant and storage areas free of pest (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?</p> <p><b>Auditor Comments:</b> Mn. The plant and storage areas had some small bird activity along the perimeter. Some sparrows were observed under the eave of the building.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>
	<p><i>Auditee Comments:</i></p>	
	<p><i>CB/Auditor Review Comments:</i> No action.</p>	<p><b>Accept CA?</b> <b>No</b></p> <p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p>

GMP	Pest Control	Rejected
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5.02.04	<b>Question:</b> Is the area outside the facility free of evidence of pest activity?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency								
	<b>Auditor Comments:</b> Mn. Some sparrows were observed along the perimeter of the building.									
	<table border="1"> <tr> <td colspan="2"><i>Auditee Comments:</i></td> <td>Accept CA?</td> </tr> <tr> <td colspan="2"><i>CB/Auditor Review Comments:</i> No action.</td> <td><b>No</b></td> </tr> <tr> <td colspan="2"></td> <td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7         </td> </tr> </table>		<i>Auditee Comments:</i>		Accept CA?	<i>CB/Auditor Review Comments:</i> No action.		<b>No</b>		
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		<b>Possible Points:</b> 10 <b>Points Scored:</b> 7								

<b>GMP</b>	<b>Storage Areas &amp; Packaging Materials</b>	<b>Rejected</b>
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5.03.02	<b>Question:</b> Is the storage area completely enclosed?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency								
	<b>Auditor Comments:</b> Mn. The storage area is not completely enclosed for the packaging and finished product. The operation has a roof and some walls. The coolers are enclosed.									
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		<b>Possible Points:</b> 10 <b>Points Scored:</b> 7								

<b>GMP</b>	<b>Operational Practices</b>	<b>Rejected</b>
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5.04.03	<b>Question:</b> Are production areas completely enclosed?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5 <b>Score:</b> Major Deficiency								
	<b>Auditor Comments:</b> Mj. The production area is not completely enclosed, the packinghouse has a roof and some walls. Production occurs near an open side of the facility.									
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<i>Auditee Comments:</i>		Accept CA?								
<i>CB/Auditor Review Comments:</i> No change.		<b>No</b>								
		<b>Possible Points:</b> 15 <b>Points Scored:</b> 5								

<b>GMP</b>	<b>Worker Practices</b>	<b>Rejected</b>
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5.05.13	<b>Question:</b> Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance								
	<b>Auditor Comments:</b> No. This operation only had 20 employees on site during the inspection, however they do have up to 30 employees max and they do not have non-reproducible ID.									
	<table border="1"> <tr> <td colspan="2"><i>Auditee Comments:</i> This was not a down score during our audit. Not sure why it has been posted as such.</td> <td>Accept CA?</td> </tr> <tr> <td colspan="2"><i>CB/Auditor Review Comments:</i> No changes made.</td> <td><b>No</b></td> </tr> <tr> <td colspan="2"></td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 0         </td> </tr> </table>		<i>Auditee Comments:</i> This was not a down score during our audit. Not sure why it has been posted as such.		Accept CA?	<i>CB/Auditor Review Comments:</i> No changes made.		<b>No</b>		
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<i>CB/Auditor Review Comments:</i> No changes made.		<b>No</b>								
		<b>Possible Points:</b> 5 <b>Points Scored:</b> 0								

<b>GMP</b>	<b>Buildings and Grounds</b>	<b>Rejected</b>
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5.10.11	<b>Question:</b> 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)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency
	<b>Auditor Comments:</b> Mn. The exterior walls were free of holes to exclude pests from the coolers other than one drain that was not fitted with a j-design or wire mesh to prevent pest entry.	
<b>Auditee Comments:</b>		
		<i>Accept CA?</i>
<b>CB/Auditor Review Comments:</b> No change.		<b>No</b>
		<b>Possible Points:</b> 5 <b>Points Scored:</b> 3

<b>GMP</b>	<b>Maintenance &amp; Sanitation Files</b>	<b>Rejected</b>
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5.14.09	<b>Question:</b> Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance
	<b>Auditor Comments:</b> No. There is not a routine program to verify the sanitation effectiveness.	
<b>Auditee Comments:</b>		
		<i>Accept CA?</i>
<b>CB/Auditor Review Comments:</b> No change.		<b>No</b>
		<b>Possible Points:</b> 15 <b>Points Scored:</b> 0