


**FINAL AUDIT REPORT**

Operation Type: Packinghouse  
Audit Report Summary

CB Registration No. WQS-PGFS-1853-1  
PrimusGFS ID #175652 - Cert:2  
Audited by WQS, LLC.

PrimusGFS Version 3.0

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Organization:	<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				
Operation:	<b>Moultrie Melon Company</b> Contact(s): <a href="#">Kelli Bozeman</a> Location: 356 Funston Doerun Rd Moultrie, Georgia 31768, United States				
Shipper:	Moultrie Melon Company				
Operation Type:	<b>Packinghouse</b>				
Audit Type:	<b>Announced Audit</b>				
Audit Scope:	Audit of packinghouse packing yellow squash 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 constructed of metal and concrete and has 32,500 square feet with 6250 square feet of temperature controlled space. The operation conducts business from March thru December.				
Date FSMS Started:	24 May 2019 09:00				
Date FSMS Finished:	24 May 2019 11:00				
Total Amount of Time in FSMS	2.00 Hours				
Date Operation Started:	24 May 2019 11:00				
Date Operation Finished:	24 May 2019 17:00				
Total Amount of Time in Operation	6.00 Hours				
Product(s) observed during audit:	Squash				
Similar product(s)/process(es) not observed:	Cucumbers, Eggplant / Aubergine				
Product(s) applied for but not observed:	Bell Peppers, Cabbage, Chili Pepper, Tomatoes, Watermelons				
Auditor:	<a href="#">Kevin Kelley</a> (WQS, LLC.)				
Preliminary Audit Score:	<b>96%</b>				
Final Audit Score:	<b>96%</b>				
Certificate Valid From:	10 Jul 2019 To 09 Jul 2020				
GPS Coordinates:	<table> <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> <div>  <a href="#">Click here to see map</a> </div>	Latitude	Longitude	31° 14' 42"	83° 54' 45"
Latitude	Longitude				
31° 14' 42"	83° 54' 45"				

[View Certificate](#)

[Corrective Action Activity](#)

Information related to the audited operation			
Total number of workers:	18	Maximum worker number during peak season:	30
Number of lines in normal production:	3	Number of lines running during the audit:	1
Square Footage/Meters:	32500 Square feet	Are/Is a CCP(s) identified:	Yes
Allergens:	No	Allergen type(s):	
Temperature Controlled Storage:	Yes	Wet or dry:	Wet-Product Wash Step with Reused Water
Water Source:	Well		

Product information for each product					
		Operation Process(es)			
Product Group/Product Name	Seasonality	Cultural Methods	Cooling Equipment	Water Used	Antimicrobial Used
Bell Peppers	From: May To: July	Conventional	Forced Air	N/A	N/A
Cabbage	From: May To: July	Conventional	Forced Air	N/A	N/A
Chili Pepper	From: May To: July	Conventional	Forced Air	N/A	N/A
Cucumbers	From: May To: July	Conventional	Forced Air	N/A	N/A
Eggplant / Aubergine	From: May To: July	Conventional	Forced Air	Single pass and reused/recirculated water system	Sodium/Calcium hypochlorite
Squash	From: May To: July	Conventional	Forced Air	Single pass and reused/recirculated water system	Sodium/Calcium hypochlorite
Tomatoes	From: May To: July	Conventional	Forced Air	N/A	N/A
Watermelons	From: May To: July	Conventional	Forced Air	N/A	N/A

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:	1135	Score:	1142
	Possible Points:	1185	Possible Points:	1185
	Percent Score:	95%	Percent Score:	96%
Module 6 - HACCP System Requirements	Score:	260	Score:	260
	Possible Points:	270	Possible Points:	270
	Percent Score:	96%	Percent Score:	96%
<b>TOTAL</b>	Score:	1624	Score:	1631
	Possible Points:	1684	Possible Points:	1684
	Percent Score:	96%	Percent Score:	96%

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	1	1
<b>TOTAL</b>	<b>8</b>	<b>8</b>

#### 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	
	Site	
	Buildings and Grounds	
	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	<b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The food safety policy detailing the company's commitment to food safety is called "Food Safety Program Review". It is signed by Sam Watson, Managing Partner and dated 4/24/19. The policy is posted in the manual and at the visitor sign in. This policy provides a clear statement and detailed objective of the company's food safety.	
1.01.02	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Moultrie Melon Company Organization Chart", dated 4/2019, shows all management and workers involved in food safety related activities. Job descriptions for the members of the team are included with alternates listed.	
1.01.03	<b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Food Safety Committee" meet at least quarterly and the Food Safety Committee meeting minutes record the topics of discussion and the attendees are listed. This committee met most recently on 4/24/19. Some of the topics discussed were "Self Audit", "A New Well", "Food Safety Training", etc. The owners and senior management are included on this committee. Meetings are required at least quarterly when in operation.	
1.01.04	<b>Question:</b> Is there a training management system in place that shows what types of trainings 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Management Verification of Food Safety System" and the "Training Schedule" shows what types of training are required for various job roles, it includes who has been trained with training records.	
1.01.05	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Management Verification of Food Safety System" was reviewed by the food safety committee on 4/24/19 and documented on the Food Safety Committee meeting minutes. The committee includes the owners and senior management and they evaluated resources required. The system was updated to meet the requirements of the version 3.0 checklist.	
1.01.06	<b>Question:</b> Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Industry Guidelines for Melons, Cabbage and Tomatoes" and the production guidelines for Vegetables was available.	
FSMS	Control of Documents and Records	

1.02.01	<b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The written document control procedure is called "Procedures For Updating, Replacing and Monitoring Documents", it describes how documents will be maintained, updated and replaced. The documents have the name of the organization, the version and the date revised. All obsolete versions are controlled and the SOP describes the electronic record keeping system in detail.	
1.02.02	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Procedures For Updating, Replacing and Monitoring Documents" SOP requires all documents and records be kept for a minimum of 2 years. An example observed was for a BOL dated 12/30/17.	
1.02.03	<b>Question:</b> Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Paper and electronic documents and records are created, edited, stored and handled in a secure manner. The paper records are kept in the office of the operation and the electronic records are password protected and backed up often. All records reviewed were printed and signed in ink and the electronic records show the date and version, and who made the revision.	
1.02.04	<b>Question:</b> Are records maintained in an organized and retrievable manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The records are maintained using the PGFS checklist numbering system. The system is updated to the 3.0 version, records can also be accessed using the titles by facility. All records requested were easily found and retrieved during the inspection.	
1.02.05	<b>Question:</b> Are all records and test results that can have an impact on the food safety program reviewed and signed off by the person responsible for the food safety program?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All records and test results that can have an impact on the food safety program have been reviewed by the person responsible for the food safety program. The operation has Wash Water, Water Tests and Calibration Records that are signed off by Sam Watson, Managing Partner. The various records and test results that can have an impact on food safety are reviewed and signed off by the Managing Partner.	

FSMS Procedures and Corrective Actions		
1.03.01	<b>Question:</b> Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. "Creating A Standard Operating Procedure" is the documented instructions for the creation of SOP's. The operation also has a "SOP Format" and a "Revisions of An SOP". These procedures show what, how often, when, whom and corrective actions.	
1.03.02	<b>Question:</b> Are the written procedures available to relevant users and is a master copy maintained in a central file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Written Procedures are made available to employees, buyers (Upon a Written Request) and reviewers. A master copy is on a electronic file and SOP's and Records are kept at the operation.	
1.03.03	<b>Question:</b> Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Corrective Action Procedure", describes the required processes for handling non-conformance affecting food safety. This policy outlines the determination of the cause of a deficiency, the action taken to correct the deficiency and the preventative actions needed for the future. Each SOP has a "Corrective Actions" section that specifically outlines the corrective actions for that SOP.	

1.03.04	<b>Question:</b> Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Notice of Unusual Occurrence and Corrective Action" is a form available to document unusual occurrences. This operation has had no examples this season.	

<b>FSMS</b>	<b>Internal and external inspections</b>
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1.04.01	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Periodic Facility Self Audit" SOP documents the inspections including practices, related documents, records and recording system. The internal audits are conducted twice a year. The most recent internal audit was dated 4/24/19, it was signed by Kelli Bozeman, Food Safety Coordinator and Sam Watson, Managing Partner.	

1.04.02	<b>Question:</b> Are there written procedures for handling regulatory inspections?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Regulatory or Independent Inspection Procedure" informs employees of how to handle an inspection. The procedure requires the inspector to be accompanied at all times, rules on sampling and how to follow up on the inspection.	

1.04.03	<b>Question:</b> Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There has an inspection from USDA for a "Good Agricultural Practices Good Handling Practices Audit" conducted on 9/5/18, the complete audit checklist was available, no corrective actions were required and the Audit "Passed".	

1.04.04	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is documented calibration procedures named "Thermometer Calibration Procedure", for the thermometers, the frequencies and acceptable ranges are identified. This procedure uses the ice bath method.	

1.04.05	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. "Calibration Record" is the form used to document the calibrations occurring. The thermometers are calibrated annually.	

<b>FSMS</b>	<b>Release of items/product</b>
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1.05.01	<b>Question:</b> Is there a written procedure for handling on hold and rejected items?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Rejected or On-Hold Products or Goods Procedure", explains how items that have been rejected or placed on hold should be handled and the position required and the procedure to document the separation, identification, reason and the release of items.	

1.05.02	<b>Question:</b> Are there records of the handling of on hold and rejected items kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The operation has an "Rejected or On Hold Products or Goods" log available that show the date, reason and the person responsible for any items placed on-hold. This operation has not had to place any items on hold during the past season.	

1.05.03	<b>Question:</b> Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The "Product Release Procedure" includes the procedures for this operation to release product. An employee of the operation signs the release of product.	
1.05.04	<b>Question:</b> Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The "Motor Carrier Straight Bill of Lading" is available and kept electronically and physically. Each ticket is signed off by an employee and the driver who transports the product. An example reviewed dated 5/17/19 had the type, amount, price and destination, it was signed by the carrier driver and an employee of Moultrie Melon.	
1.05.05	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The "Complaint Policy" is the procedure that does meet the requirements of dealing with customer complaints. The "Trouble Tickets" records the complaints/feedback including company responses and any corrective actions if applicable. An example: Trouble, Freshstart, 5/21/19, 910 boxes, Squash, Soft Ends. A Price After Sale was used to remedy the complaint.	
<b>FSMS</b> Supplier Monitoring/ Control		
1.06.01	<b>Question:</b> Is there a list of approved suppliers and service providers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The "Approved Supplier List" shows the approved product and service suppliers.	
1.06.02	<b>Question:</b> Are there current written food safety related specifications for all incoming products, ingredients, materials (including packaging), services provided on-site, and outsourced services?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. There are current written food safety related specifications for incoming products, ingredients, materials (including packaging), and services. The organization has product descriptions for raw product and ingredients. Specifications are available for packaging containers and chemicals and fertilizers have labels and guaranteed analysis. Services providers have contracts, licenses and insurance certificates.	
1.06.03	<b>Question:</b> Is there a written procedure detailing how suppliers and service providers are evaluated, including hazard analysis and supplier control of hazards (where applicable), supplier approval, and ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The "Supplier Approval Program" describes the way suppliers and service providers are evaluated and approved, including a risk assessment. The procedure describes monitoring, emergency temporary status and ongoing verification.	
1.06.04	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. All providers have the appropriate documentation as required by the "Supplier Approval Program". The organization has Letter's of Guarantee, Contracts, licenses, Insurance Certificates and specifications for their suppliers. Example: International Paper Company, Inc., has a 3rd party packaging certificate from SAI Global that is ANSI Accredited for ISO/IEC 17065. The certificate expires on 4/11/2020.	
1.06.05	<b>Question:</b> Where food safety related testing is being performed by external 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
	<b>Auditor Comments:</b> Yes. An external laboratory performs the water testing for this operation. "Waters Agricultural Laboratories", has a ANAB, ISO/IEC 17025:2017 Certificate for "Testing" that expires on 8/1/2020.	

FSMS Traceability and Recall		
1.07.01	<b>Question:</b> Is there a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Product Tracking System For Grower/Packer" SOP indicates how the company product tracking system works. The system has a Flow Chart to accomplish the trace back and trace forward. The SOP is written and has a flow diagram to describe this process.	
1.07.02	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The organization does have a written procedure describing how to perform product recall, it is part of the "Traceback and Product Recall Program". It has the recall team roles and contact details updated on 4/2018. The FDA recall classes are identified in the procedure.	
1.07.03	<b>Question:</b> Is testing of recall procedures (including trace back) 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Testing for this operation was dated 5/16/19. The mock recall took 10 minutes to identify where all product had been sent and document the recall. The organization demonstrated a live recall during the inspection, they were able to identify where all of a lot were produced and where the product was sent within 5 minutes.	

FSMS Food Defense		
1.08.01	<b>Question:</b> Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Food Fraud and Vulnerability Assessment Tool" was used for all types of fraud, including all incoming and outgoing products.	
1.08.02	<b>Question:</b> Does the company have a documented food defense plan based on the risks associated with the operation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Food Defense Plan and Security Measures" is based on the risks associated with this operation.	
1.08.03	<b>Question:</b> Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Records for daily monitoring of the facility, water and swab testing and employee training is documented to include requirements of the "Food Defense Plan and Security Measures".	
1.08.04	<b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. A current "Emergency Procedures" procedure including a list is posted at the office and in the Food Defense Plan. The list includes management, law enforcement, fire departments and local hospital.	
1.08.05	<b>Question:</b> Are visitors and contractors to the company operations required to adhere to food defense procedures?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The food defense procedures on the "Visitor Log", is available as a requirement of visitor sign in.	

GMP General GMP		
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5.01.01	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Sam Watson, Managing Partner is designated as the responsible person for the operation's food safety program.	
5.01.02	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. All cleaning and maintenance chemicals were properly stored. The labels were on all products and the food safe and non-food safe products were stored separately. The storage room was locked when not in use.	
5.01.03	<b>Question:</b> Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The food grade and non-food grade chemicals were observed stored in separate locations with labels intact. The chemicals were locked in the storage room.	
5.01.04	<b>Question:</b> Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Signs supporting GMP's were posted appropriately. Signs were located at the visitor sign in, restrooms, hand wash stations, break area and other various locations.	
5.01.05	<b>Question:</b> Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Food defense controls were being implemented. All visitors and contractors are required to sign-in and wear an ID badge. The facility has camera surveillance. Periodic inspections occur and are documented.	
<b>GMP</b>		
<b>Pest Control</b>		
5.02.01	<b>Question:</b> Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Products and ingredients were observed free of any insects/rodents/birds/reptiles/mammals or any evidence of them.	
5.02.02	<b>Question:</b> Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Packaging supplies were also free of any Insects/rodents/birds/reptiles/mammals or any evidence of them.	

5.02.03	<b>Question:</b> Are plant and storage areas free of insects/rodents/birds/reptiles/mammals, or any evidence of them?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10 <b>Score:</b> Minor Deficiency								
	<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.									
	<table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b> Measures are taken to try to keep birds out of the packing shed.</td></tr> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> No change.</td><td>No</td><td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 10 </td></tr> </table>	<b>Auditee Comments:</b> Measures are taken to try to keep birds out of the packing shed.				CA Accepted?		<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10
<b>Auditee Comments:</b> Measures are taken to try to keep birds out of the packing shed.										
	CA Accepted?									
<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10								
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="3"><b>Auditee Comments:</b> Measures are taken to try to keep birds away from the packing shed</td></tr> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> No change.</td><td>No</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7 </td></tr> </table>	<b>Auditee Comments:</b> Measures are taken to try to keep birds away from the packing shed				CA Accepted?		<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7
<b>Auditee Comments:</b> Measures are taken to try to keep birds away from the packing shed										
	CA Accepted?									
<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7								
5.02.05	<b>Question:</b> Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. This operation has a program from Dixon Pest Services for monthly monitoring, the program is in detail and is pro-active. The organization also conducts daily inspections of the interior devices.									
5.02.06	<b>Question:</b> Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous rodent bait traps are not used within the facility?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. The pest control devices were located appropriately, away from exposed materials, work-in-progress, ingredients, finished goods and packaging. Bait stations are not used within the facility.									
5.02.07	<b>Question:</b> Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. The pest control devices were clean and intact and a monthly service report was available from the Dixon Pest Services. The operation inspection results are recorded daily on the Pre-Op Log.									
5.02.08	<b>Question:</b> Are interior and exterior building perimeter pest control devices adequate in number and location?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. The interior and exterior pest control devices were adequate in number and location. There were 31 tin cat interior devices and 16 outside bait stations during the inspection.									
5.02.09	<b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. Each pest control device had a number that corresponded with the number on the wall above it.									

5.02.10	<b>Question:</b> Are all pest control devices effective and bait traps secured?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The bait stations were secured in place glued to a concrete pad and the interior devices were located as indicated on the map updated on 4/8/19.						
<b>GMP</b> Storage Areas & Packaging Materials							
5.03.01	<b>Question:</b> 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)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The facility layout does ensure the separation of ingredients, products, and packaging to prevent cross contamination, product is received on one end and then processed and then shipped away from the incoming materials.						
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.						
	<div> <b>Auditee Comments:</b> We will discuss enclosing the storage area at the next food safety meeting. </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> No change.</td><td><b>No</b></td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7 </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> No change.	<b>No</b>
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> No change.	<b>No</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7					
5.03.03	<b>Question:</b> Is the facility's use restricted to the storage of food products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The facility is only used to store food products.						
5.03.04	<b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. There were no rejected or on hold materials during the inspection. The operation did demonstrate the on-hold tags and procedures.						
5.03.05	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. All products were observed within the accepted tolerances for spoilage and free from adulteration.						
5.03.06	<b>Question:</b> Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. All storage areas were clean during the inspection.						
5.03.07	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. All packaged materials had labels with the pack date on them. The incoming raw product was issued a receipt with the pick date and the unused packages were in bundles with the date of manufacture on them.						

5.03.08	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. All of the packages and the incoming vegetables are processed using the FIFO policy.						
5.03.09	<b>Question:</b> Are storage areas at the appropriate temperatures for the specific products being stored?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The storage areas were observed at the appropriate temperature for the specific products being stored. Vegetables are stored in the cooler at 38-48 degrees F. The thermometer reading was 42 degrees during the inspection.						
<b>GMP</b> Operational Practices							
5.04.01	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The process flow, facility layout, worker control and internal vehicle use does ensure finished product is not contaminated by raw product.						
5.04.02	<b>Question:</b> Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. All exposed materials is protected from overhead contamination.						
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.						
	<div> <b>Auditee Comments:</b> We will discuss enclosing the packing shed at the next food safety meeting </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> No change.</td><td>No</td><td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 5 </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> No change.	No
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5					
5.04.04	<b>Question:</b> Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The production areas were clean and well maintained during the inspection, including the hard to reach areas.						
5.04.05	<b>Question:</b> Is all re-work / re-packaging handled correctly?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> N/A. This process not observed during the inspection.						
5.04.06	<b>Question:</b> Are raw ingredients examined before use?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. Employees examine the squash and other vegetables as they are placed on the belt and taken off the belt by hand, the boxes and bins are examined as they are formed.						

5.04.07	<b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All finished product has labels, the label does have the day of production on each container.	
5.04.08	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. This operation uses visual inspection to grade the vegetables. The graders are supervised and the end product is regularly tested by supervisors.	
5.04.09	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The operation does have LaMotte Chlorine Test Papers (expiration-11/20), to test the chemical strength at the wash tank.	
5.04.10	<b>Question:</b> Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. This operation had 2 hand wash stations, the stations were visible and were easily accessed. There were 2 hand wash stations for the 20 employees present.	
5.04.11	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The hand wash stations were observed working properly with suitable water temperature, unscented soap and single use paper towels. The hand wash stations were observed being used for hand washing only.	
5.04.12	<b>Question:</b> Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There were 4 toilet facilities for the 20 employees present, they were clean and adequately stocked. The facilities were in an appropriate location. The maximum number of employees at this operation is 30.	
5.04.13	<b>Question:</b> Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There were 3 hand sanitation stations located in the facility that were adequate in number and location and working properly.	
5.04.14	<b>Question:</b> Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No foot baths, foamers or dry powdered sanitizing stations in use at this facility.	
5.04.15	<b>Question:</b> Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All single use containers were used for their intended use during the observation of the packing process.	

5.04.16	<b>Question:</b> Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Cull product was contained in a bin marked culls. Trash containers had plastic liners in place.	
5.04.17	<b>Question:</b> 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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The thermometers were observed working properly during the inspection.	
<b>GMP Worker Practices</b>		
5.05.01	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Workers were observed washing and sanitizing their hands before start of day.	
5.05.02	<b>Question:</b> Are workers' fingernails clean, short and free of nail polish?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Workers fingernails were observed clean, short and free of nail polish.	
5.05.03	<b>Question:</b> Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There was no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness during the inspection.	
5.05.04	<b>Question:</b> Are workers wearing effective hair nets that contain all hair?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All workers coming in contact with product were observed wearing effective hair nets and disposable gloves.	
5.05.05	<b>Question:</b> Is jewelry confined to a plain wedding band and watches are not worn?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The only jewelry observed during the inspection was plain wedding bands.	
5.05.06	<b>Question:</b> Are all workers wearing outer garments suitable for the operation (e.g., appropriate clothes, smocks, aprons, sleeves, non-latex gloves)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All workers handling the squash were wearing appropriate clothes.	
5.05.07	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Protective outer garments in use (hair nets and gloves) are placed in the trash containers when employees go on break, before using toilets and when going home.	
5.05.08	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The protective outer garments used at this operation are disposable and there are trash cans available for their disposal.	

5.05.09	<b>Question:</b> Worker personal items are not being stored in the production or material storage area(s)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Storage was available and in use for personal items in the workers break area and in vehicles, no personal items were observed in the production or material storage areas.	
5.05.10	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. All smoking, eating, chewing and drinking was observed in the designated areas. Spitting is prohibited.	
5.05.11	<b>Question:</b> Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Fresh potable water was available, the water tests was available and there were single use cups.	
5.05.12	<b>Question:</b> Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of head, Bluetooth devices, etc.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. All items were removed from garment top pockets and unsecured items were not worn during the inspection.	
5.05.13	<b>Question:</b> Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. This operation only had 20 employees on site during the inspection.	
5.05.14	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. There was a first aid kit that was properly stocked and in date and blue band aids were available.	
<b>GMP</b>		
<b>Equipment</b>		
5.06.01	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The food contact equipment surfaces were free of flaking paint, corrosion, rust or other unhygienic materials. The lines were constructed of food grade belts and painted steel.	
5.06.02	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The non-food contact equipment surfaces were free of flaking paint, corrosion, rust or other unhygienic materials.	
5.06.03	<b>Question:</b> Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The equipment design, placement and condition does facilitate effective cleaning and maintenance.	

5.06.04	<b>Question:</b> Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. All coolers used by this operation had thermometers in place.	
5.06.05	<b>Question:</b> Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The thermometers in use were non-glass and non-mercury.	
<b>GMP</b> Equipment Cleaning		
5.07.01	<b>Question:</b> Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. All food contact equipment was observed clean.	
5.07.02	<b>Question:</b> Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. All non-food contact equipment was observed clean.	
5.07.03	<b>Question:</b> Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. All items used to hold or store product were observed clean and being used as intended.	
5.07.04	<b>Question:</b> During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Cleaning observed did protect packaging and food products from contamination. No cleaning occurred with exposed packaging or product near by.	
5.07.05	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The cooling units in use at this operation were clean and free of aged dirty ice.	
5.07.06	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The fans used at this operation had guards that were dust free and the ceiling in front of the fans was free of excessive black deposits.	
5.07.07	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The packing lines not in use are maintained on a cleaning schedule, they were observed clean during the inspection.	
5.07.08	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. All utensils and hoses were observed hung up when not in use during the inspection	



5.07.09	<b>Question:</b> Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The maintenance tools were observed clean and properly stored during the inspection.	
5.07.10	<b>Question:</b> Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The excess lubricants and grease were removed from the fork lifts and other line equipment.	
<b>GMP</b> General Cleaning		
5.08.01	<b>Question:</b> Are spills cleaned up immediately?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Any spills of squash or packaging were immediately cleaned up.	
5.08.02	<b>Question:</b> Are waste and garbage frequently removed from production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Waste and garbage is removed daily. Containers were observed clean and almost empty.	
5.08.03	<b>Question:</b> Do floor drains flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and are well maintained?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. This facility does not have floor drains.	
5.08.04	<b>Question:</b> Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The high levels appeared clean.	
5.08.05	<b>Question:</b> Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The plastic strip curtains in use at this facility were observed in good condition, clean and mounted properly.	
5.08.06	<b>Question:</b> Does personal protection equipment (PPE) for the sanitation crew meet label requirements of chemicals used, and is it in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The PPE equipment for the sanitation crew included goggles, boots and gloves. The equipment was in good condition and properly stored.	
5.08.07	<b>Question:</b> Is cleaning equipment maintained clean and stored properly?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The cleaning equipment was clean and stored properly. The utensils were on a labeled system and were observed hung up when not in use. The color coded system was green=packing area and yellow=culls.	

5.08.08	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The cleaning equipment is labeled on the handle by color, for the area of use.	
5.08.09	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. All items used for sanitation was appropriate in design for their designated purpose.	
5.08.10	<b>Question:</b> Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The toilet facilities and hand wash stations were observed clean during the inspection.	
5.08.11	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The break facilities were clean during the inspection.	
5.08.12	<b>Question:</b> Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. This facility did not have a maintenance shop.	
5.08.13	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The forklifts were clean and not emitting toxic fumes, the internal transport vehicles were being used in a sanitary manner.	
5.08.14	<b>Question:</b> Are shipping trucks clean and in good condition?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The shipping trucks observed were clean and in good condition.	
<b>GMP</b>		
Site		
5.09.01	<b>Question:</b> Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, waste water and other relevant features?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. There was a current site map on an aerial photo titled Site Plan and dated 5/15/19. The appropriate features were identified.	
5.09.02	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The Floor Plan had been updated on 5/15/19, it included the appropriate features. This included a flow plan that was also used in the HACCP diagram.	
<b>GMP</b>		
Buildings and Grounds		

5.10.01	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. All lights in this facility are shielded or shatter resistant bulbs.						
5.10.02	<b>Question:</b> Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The operation has eliminated or controlled any potential metal, glass or hard plastic contamination issues.						
5.10.03	<b>Question:</b> Has the facility eliminated the use of wooden items or surfaces?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The facility has eliminated the use of wooden items or surfaces that contact packaging or product.						
5.10.04	<b>Question:</b> Is there adequate lighting in the production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The production and storage areas had adequate lighting.						
5.10.05	<b>Question:</b> Is ventilation adequate to control dust, condensation, odors and vapors?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The ventilation was adequate to control, dust, condensation, odors and vapors.						
5.10.06	<b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The floor surfaces were in good condition, no standing water and no debris trapping cracks.						
5.10.07	<b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency					
	<b>Auditor Comments:</b> Mj. There is not a floor drain under the wash tank, the floor trough is not close enough to prevent water under the wash tank.						
	<div> <b>Auditee Comments:</b> We will discuss adding more drains at the next food safety meeting. </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> No change.</td><td>No</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 1 </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> No change.	No
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1					
5.10.08	<b>Question:</b> Are all entry points to the production and storage areas protected to prevent entry of rodents and birds?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> N/A. This is not a totally enclosed facility.						
5.10.09	<b>Question:</b> Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> N/A. This is an open dock facility.						

5.10.10	<b>Question:</b> 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
	<b>Auditor Comments:</b> N/A. No dock load levelers and buffers/shelters at this open dock facility.	
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)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The exterior walls were free of holes to exclude pests from the coolers.	
5.10.12	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The interior walls and ceilings were free of cracks and crevices.	
5.10.13	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. An 18" internal wall perimeter was being maintained in the storage and production areas during the inspection.	
5.10.14	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The exterior area outside the facility was free of litter, weeds and standing water.	
5.10.15	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. Control measures were in place for the storage of outside equipment. The designated area was away from the buildings and was inspected regularly.	
5.10.16	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The pallets being used were all new and no dirty or broken pallets were observed or were in use.	
5.10.17	<b>Question:</b> Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The area around the dumpster was clean.	
5.10.18	<b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The outside garbage dumpster was covered during the inspection.	
5.10.19	<b>Question:</b> Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The water lines were observed with back flow devices in place.	

5.10.20	<b>Question:</b> Is the on-site laboratory completely enclosed and separated from production and storage areas?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No on-site lab in use.	

<b>GMP</b>	<b>Chemical Files</b>
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5.11.01	<b>Question:</b> Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The operation had a SDS book available for all the chemicals in use. The book was fully accessible and had a clear index. Sheets were also available on-line. The operation had DEB Foamy Hand Wash, Pure Bright Ultra Germicidal Bleach and GOJO Lotion Skin Cleanser SDS sheets that were available and demonstrated.	

5.11.02	<b>Question:</b> Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Copies of the rodent chemical "Generation Mini Blocks" was available. All other chemicals were observed with labels in place on the containers.	

5.11.03	<b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Chemical Inventory Log" was available for the chemicals on-hand, the log was updated monthly.	

5.11.04	<b>Question:</b> Are there specific Standard Operating Procedures (SOPs) for the monitoring/testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.) and testing of single pass water systems?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Water Usage" SOP is complete for the monitoring/testing of the wash system in place for squash and egg plant.	

<b>GMP</b>	<b>Pest Control Documentation</b>
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5.12.01	<b>Question:</b> Is there a documented pest control program, 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The documented pest control program is from "Dixon Pest Services", it does detail the scope of the program, target pests, monthly service and pest control operator's license. The Pest Control Operator's License for Joseph L. Olsen expires on 6/30/19. The insurance certificate is good until 1/1/2020. The operation also supplements the pest control program with daily checks of the inside devices.	

5.12.02	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The MAP was updated on 4/8/19 and it is a schematic drawing of the facility showing numbered locations of all pest monitoring devices both inside and outside the facility. There were 16 bait stations outside the facility and 31 inside devices.	

5.12.03	<b>Question:</b> Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "U Trap It Service Summary" is conducted monthly and the "Pre-Operational Inspection Report" details the daily inspection records, application records and corrective actions for trap by trap activity.	

GMP Operation Monitoring Records		
5.13.01	<b>Question:</b> Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Incoming Goods and Product Inspection Log" is an inspection record for each incoming goods load received.	
5.13.02	<b>Question:</b> 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)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Driver Log" is signed by an employee of the operation and the driver of the incoming trailer. This record includes rodents and insects, cleanliness, condition and temperature for each incoming trailer.	
5.13.03	<b>Question:</b> 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, waxing, control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No process monitoring activities at this facility.	
5.13.04	<b>Question:</b> Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, ORP, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Wash Water Check Log" has records of pre-start and then hourly monitoring of the chlorine used in the wash system. The Chlorine tested at 100 ppm during the inspection, this is within the established parameter of the operation of 50-150ppm.	
5.13.05	<b>Question:</b> Are there records of visual monitoring and/or testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.), for build-up of organic material (turbidity)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Visual Monitor of Batch Water System" log is used to record the monitoring and changing of the water in use.	
5.13.06	<b>Question:</b> 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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are no hand/foot/tool dip stations. The sanitizer stations are recorded for stock check and replenishment records on the "Daily Pre-Operation Inspection Log".	
5.13.07	<b>Question:</b> Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No tools used by this packing operation.	
5.13.08	<b>Question:</b> Is there a pre-operation inspection log?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Daily Pre-Operation Inspection Log", records the daily inspections of the facility.	
5.13.09	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Land Risk Assessment" and the "Adjacent Areas Description" are updated for 2019. This risk assessment ensures that any food safety hazards relevant to the facility location or adjacent land are identified and controlled.	

5.13.10	<b>Question:</b> Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The backflow prevention assembly for this operation has been tested and deemed adequate on 4/5/19 by "Sanders Well Drilling and Pump Repair".	
5.13.11	<b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. A "Self Audit" was conducted on 4/24/19 by Kelli Bozeman and Sam Watson using the version 3.0 checklist. Findings and corrective actions were documented.	
<b>GMP Maintenance &amp; Sanitation Files</b>		
5.14.01	<b>Question:</b> Does the facility have a preventative maintenance program and a documented schedule?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Preventative Maintenance Program" and the "Preventative Maintenance Schedule" are programs and schedules for preventative maintenance.	
5.14.02	<b>Question:</b> Are there a logs of maintenance work and repairs and are they signed off when work is completed?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Machinery and Equipment Maintenance Log" show what repairs have been conducted and they are signed off when work is completed. An Example: 4/29/19, Squash Line, Lupe, Cleaning and Sanitizing, Kelli Bozeman, Coordinator Food Safety.	
5.14.03	<b>Question:</b> Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Machinery and Equipment Maintenance Log" after maintenance was performed has a section showing "Cleaned and Sanitized" on maintenance and repair work.	
5.14.04	<b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Master Sanitation Schedule" is the schedule for the facility. It shows what, where, how and when cleaning occurs. An example is for the "Packing House Floors" that is cleaned daily when in use.	
5.14.05	<b>Question:</b> Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. This is found in the "SSOP's" for each area, 13 areas are available. An example would be for SSOP #2-"Cooling Units" which describes how to conduct the daily cleaning of the equipment.	
5.14.06	<b>Question:</b> Are cleaning and sanitation logs on file that show what was done, when and by who?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Daily Cleaning Log" is conducted daily for some items, weekly for some, monthly for some, quarterly for some and annually for others. The log shows what, when and by whom. The checklist is reviewed and signed by employee who performs the cleaning and the supervisor.	
5.14.07	<b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. This operation only uses single strength chemicals that have the strength on the label.	



5.14.08	<b>Question:</b> 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, ice makers, etc.), where applicable?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A						
	<b>Auditor Comments:</b> N/A. No Clean-In-Place activities at this operation.							
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.							
<div> <b>Auditee Comments:</b> We will discuss cost effective options for rapid post sanitation checks at the next food safety meeting.         </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> No change.         </td><td>No</td><td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 0         </td></tr> </table>				CA Accepted?		<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0						
5.14.10	<b>Question:</b> 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)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. The "Floor Drains & Trench" are sanitized daily and recorded on the "Daily cleaning Log"							
5.14.11	<b>Question:</b> Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A						
	<b>Auditor Comments:</b> N/A. This operation does not have air conditioning being used in the packing area.							
5.14.12	<b>Question:</b> Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. The records for the cooling units used at this facility are found on the Invoice from Thompson Electric Company. On 4/18/19 the units were shown as "Cleaned Evaporators & Start Up Coolers".							
5.14.13	<b>Question:</b> 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)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. The "Glass & Brittle Plastic Policy" is the companies glass and brittle plastic policy and procedure and it includes a semi-annual register.							
<b>GMP</b> Worker Documentation								
5.15.01	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. "Employee Education, Training Topic Attendee Log" documents the training of all workers. "Food Safety" training was conducted most recently on 5/21/19 for 20 employees. All employees sign the training log which has the company's food safety hygiene and health policy attached. Training is conducted at least each season.							
5.15.02	<b>Question:</b> Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. "Employee Education, Training Topic and Attendee Log" documents food safety education training that includes the topics and attendees. An example dated 5/21/19 included ongoing workers for "Food Safety" training.							



5.15.03	<b>Question:</b> Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The documented training program for all new and ongoing workers includes "Sanitation Training" with an accompanying log. On 5/21/19, 20 people attended this training.	
5.15.04	<b>Question:</b> 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 return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. "Employee Policies and Education Outline" SOP is the written and communicated procedures that require food handlers to report cuts or grazes and/or if they are suffering any illness that might pose a contamination risk to the products being packed. The SOP does have return to work procedure for ill employees.	
5.15.05	<b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. There is a log "Employee Non-Compliance Form", for any non-conformance records and associated corrective actions available. There have been no non-conformance recorded during this season.	
5.15.06	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. Visitors and contractors are required to sign the "Visitor Log" after reviewing and agreeing with the operations personal hygiene and health requirements that are attached.	
<b>GMP</b>		
<b>Testing</b>		
5.16.01	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The "Packing Line Belt Testing" SOP is a written risk based program for the testing in this facility. This SOP meets the requirements described in the question. Test results from Waters Ag Labs dated 5/19/18 show 8 locations along the packing belts that all show 0 for Generic E. Coli.	
5.16.02	<b>Question:</b> Are there records of environmental microbiological test results and does testing meet the program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Records of Swab tests from Waters Agricultural Labs are being conducted monthly while in operation. Example: 5/19/19, 2 areas on the cooler walls tested "0" for Generic E. Coli.	
5.16.03	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. Well Water taken from within the facility was tested by Waters Ag Labs on 4/24/19, the e. coli and total coliform tested "< 1" mpn/100ml as required to meet potable standards.	
5.16.04	<b>Question:</b> 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
	<b>Auditor Comments:</b> N/A. No ice used by this operation in the packing process.	
5.16.05	<b>Question:</b> Are there records of tests performed on compressed air or other mechanically introduced gases that is used directly on food and food contact surfaces and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. No compressed air is used by this operation in their packing operation.	

5.16.06	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> N/A. No other tests are performed.						
5.16.07	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. Written risk based corrective action procedures are part of the "Water Usage" SOP. There are no detailed Above Acceptable Results procedures.						
	<div> <b>Auditee Comments:</b> Research was done to determine unacceptable limits and corrective action to follow were written. See attached <div>View Files</div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> Written risk based procedures was provided, the unacceptable limits are not quantified.</td><td>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7  <b>New Score:</b> Minor Deficiency </td></tr> </table> </div>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Written risk based procedures was provided, the unacceptable limits are not quantified.	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Written risk based procedures was provided, the unacceptable limits are not quantified.	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>New Score:</b> Minor Deficiency					
5.16.08	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. Logs are available to record any corrective actions. No corrective actions have been required at this facility.						
5.16.09	<b>Question:</b> Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with validated testing methods and protocols, evidence of training related to sample collection and testing protocols, and relevant records of results?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> N/A. No food safety related testing is being conducted in-house.						
<b>GMP</b> Temperature Controlled Storage & Distribution Logs							
5.17.01	<b>Question:</b> Are there records of final product temperature checks for temperature sensitive product?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> N/A. There are not any temperature sensitive products packed at this facility.						
5.17.02	<b>Question:</b> Are there temperature logs for the production area (if refrigerated)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> N/A. The packing room is kept at ambient air conditions.						
5.17.03	<b>Question:</b> Are there temperature logs for storage rooms?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. Storage area temperature is kept three times a day on the "Cold Storage and Conditioning Room Temperature Monitoring Log". During the inspection the temperature in the cooler was at 42 degrees F, this is within the established criteria of 38-48 degrees F.						
5.17.04	<b>Question:</b> Is there a documented procedure for checking truck trailer temperature prior to shipping?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> Yes. The product release procedure require the temperature to be checked for each trailer.						

5.17.05	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The "Shipping Screen" shows the "Trailer Inspected, Cleanliness & Condition and Temperature". This is available for every load shipped.	
5.17.06	<b>Question:</b> Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The documented procedure for checking the condition of the truck trailers is on the "Bill of Lading". The person responsible for loading the trailer conducts this inspection.	
5.17.07	<b>Question:</b> Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The "Bill of Lading" has a section for logging the condition of the truck trailer.	
<b>GMP Allergen Control</b>		
5.18.01	<b>Question:</b> Are there no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: Yes
	<b>Auditor Comments:</b> Yes. There are no allergen risks handled or stored at this operation.	
5.18.02	<b>Question:</b> Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
5.18.03	<b>Question:</b> 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
	<b>Auditor Comments:</b>	
5.18.04	<b>Question:</b> 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
	<b>Auditor Comments:</b>	
5.18.05	<b>Question:</b> 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
	<b>Auditor Comments:</b>	
5.18.06	<b>Question:</b> Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
5.18.07	<b>Question:</b> 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
	<b>Auditor Comments:</b>	

5.18.08	<b>Question:</b> 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:	
5.18.09	<b>Question:</b> Are all products manufactured on site labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
<b>HACCP Preliminary Steps</b>		
6.01.01	<b>Question:</b> Is there a team responsible for the HACCP program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the HACCP system?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The "HACCP Team" consists of 2 members, the leader is Sam Watson, Managing Partner, they are responsible for the development, implementation and on-going maintenance of the HACCP System.	
6.01.02	<b>Question:</b> Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Sam Watson, Team Leader has a HACCP Certificate for "Packinghouse HACCP" from the University of Georgia, it has an International Alliance Seal and is dated 4/18 & 4/19 2019. Kelli Bozeman was trained on HACCP principles on 4/24/19.	
6.01.03	<b>Question:</b> Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The "Product Description" is available for the 7 items this packing facility handles.	
6.01.04	<b>Question:</b> Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The "Operational Flow Diagram" for 7 commodities was reviewed and verified on 4/24/19 by Sam Watson, Managing Partner. The flow charts are available for each of the 7 vegetables this facility handles. It is in sufficient detail to completely describe the packing process of Squash, Eggplant, Cabbage, Watermelon. Bell Pepper, Hot Pepper and Tomatoes.	
6.01.05	<b>Question:</b> Is there documented evidence that the flow chart(s) been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Sam Watson, Managing Partner signed the flow charts as verified on 4/24/19.	
<b>HACCP Development of the HACCP Plan</b>		
6.02.01	<b>Question:</b> 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) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The "Hazard Analysis" for the process has been conducted and reviewed on 4/24/19, it shows the various hazards, likelihood and severity and the control measures.	

6.02.02	<b>Question:</b> Have CCP decisions been made with documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The CCP decisions are documented on the "CCP Decision Tree" which is based on science. The squash and egg plant wash system does identify a CCP, all other systems do not.	
6.02.03	<b>Question:</b> 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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes. This squash and eggplant wash tank system does identify a CCP.	
6.02.04	<b>Question:</b> Have CCP critical control limits been established and supported by relevant validation documentation?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The CCP critical limits have been established for the squash and eggplant wash system in use. The limits include anti-microbial checks for the chlorine in use to be taken prior to start up and hourly when operating. The limit is set at 50-150 ppm of free chlorine. This is supported by evidence from the University of Florida and the University of Georgia.	
6.02.05	<b>Question:</b> Have monitoring requirements and frequencies been determined and documented for the CCPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The monitoring requirement is for 50-150 ppm of free chlorine and the frequency is pre-start and hourly while operating.	
6.02.06	<b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The CCP responsibilities have been assigned to Sam Watson and Mitchell Sheffield as CCP operators.	
6.02.07	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Wash Water Testing" section of the "Water Usage" SOP describes how to carry out the monitoring activities.	
6.02.08	<b>Question:</b> Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limit(s) of a CCP are not met (loss of control/deviation) and plans to adjust the process back into control?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The corrective action procedure has been established for the wash tank CCP. The detailed action plan describes how to either add chlorine to increase the parts per million of the free chlorine or how to add water to decrease the ppm of free chlorine if necessary.	
6.02.09	<b>Question:</b> Have recording templates (recording forms) been developed for monitoring the CCPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The "Wash Water Check Log" is the recording form developed for monitoring the CCP.	
6.02.10	<b>Question:</b> Have verification plans and schedules been developed for each CCP?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Verification plans and schedules are part of the Wash Water Testing SOP.	

6.02.11	<b>Question:</b> Is the HACCP system verified when operational changes are made and at least once every 12 months?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. Sam Watson, Managing Partner has verified the HACCP system on 4/24/19.							
6.02.12	<b>Question:</b> Is there documented evidence that all plant workers have attended a HACCP training, including training for CCP operators?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance						
	<b>Auditor Comments:</b> No. All plant workers have not been trained in HACCP.							
	<b>Auditee Comments:</b> We will develop a HACCP training schedule for all plant workers and CCP operators during the next food safety meeting.							
		<table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> No change.</td><td>No</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 0 </td></tr> </table>		CA Accepted?		<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 0
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> No change.	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 0						
<b>HACCP</b>								
Execution of the HACCP plan on the Plant Floor								
6.03.01	<b>Question:</b> Do all of the documents noted in the HACCP Plan accurately reflect plan requirements for the CCPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. The documents noted in the HACCP Plan do accurately reflect the plan requirements for the CCP.							
6.03.02	<b>Question:</b> Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. The "Wash Water Check Log" shows the monitoring activities and frequencies of 50-150 ppm of free chlorine and pre-start and hourly monitoring is in compliance with the HACCP Plan and the CCP SOP.							
6.03.03	<b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. Interviews of The CCP operators show they understand basic HACCP principles and their role in monitoring the CCP.							
6.03.04	<b>Question:</b> Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. The "Wash Water Check Log" is signed off by the CCP operators who carry out the recording of the CCP check.							
6.03.05	<b>Question:</b> 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)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. There is a form to record any documented corrective actions when a deviation/loss of control of a CCP occurs. There have been no deviation/loss of control of the CCP this season. Regular monitoring and corrections keep the system within the established parameters.							
6.03.06	<b>Question:</b> Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. Sam Watson, Managing Partner, signs off of the records on the "Wash Water Check Log", he is the second signatory.							