


CORRECTIVE ACTION REPORT

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

PrimusGFS Version 3.0

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Operation Type: Packinghouse
Audit Report Summary

Organization:	Moultrie Melon Company Contact(s): Kelli Bozeman Sam Watson Address: 356 Funston Doerun Road 31768 Location: Moultrie, Georgia, United States Phone Number: 229-873-9912				
Operation:	Moultrie Melon Company Contact(s): Kelli Bozeman Location: 356 Funston Doerun Rd Moultrie, Georgia 31768, United States				
Shipper:	Moultrie Melon Company				
Operation Type:	Packinghouse				
Audit Type:	Announced Audit				
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:	Kevin Kelley (WQS, LLC.)				
Preliminary Audit Score:	96%				
Final Audit Score:	96%				
Certificate Valid From:	10 Jul 2019 To 09 Jul 2020				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>31° 14' 42"</td> <td>83° 54' 45"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	31° 14' 42"	83° 54' 45"
Latitude	Longitude				
31° 14' 42"	83° 54' 45"				

[View Certificate](#)

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

Product Group/Product Name	Seasonality	Operation Process(es)			
		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
TOTAL	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
TOTAL	8	8

GMP	Pest Control	Rejected				
5.02.03	<p>Question: Are plant and storage areas free of insects/rodents/birds/reptiles/mammals, or any evidence of them?</p> <p>Auditor Comments: Mn. The plant and storage areas had some small bird activity along the perimeter. Some sparrows were observed under the eave of the building.</p> <p><i>Auditee Comments:</i> Measures are taken to try to keep birds out of the packing shed.</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>				
<p><i>CB/Auditor Review Comments:</i> No change.</p>		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center; font-size: 1.2em;">No</td> <td style="text-align: center;"> <p>Possible Points: 15 Points Scored: 10</p> </td> </tr> </table>	Accept CA?		No	<p>Possible Points: 15 Points Scored: 10</p>
Accept CA?						
No	<p>Possible Points: 15 Points Scored: 10</p>					

GMP	Pest Control	Rejected
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5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency					
	Auditor Comments: Mn. Some sparrows were observed along the perimeter of the building.						
	Auditee Comments: Measures are taken to try to keep birds away from the packing shed <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: No change.</td> <td>No</td> <td>Possible Points: 10 Points Scored: 7</td> </tr> </table>			Accept CA?		CB/Auditor Review Comments: No change.	No
	Accept CA?						
CB/Auditor Review Comments: No change.	No	Possible Points: 10 Points Scored: 7					

GMP	Storage Areas & Packaging Materials	Rejected
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5.03.02	Question: Is the storage area completely enclosed?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency					
	Auditor Comments: 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.						
	Auditee Comments: We will discuss enclosing the storage area at the next food safety meeting. <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: No change.</td> <td>No</td> <td>Possible Points: 10 Points Scored: 7</td> </tr> </table>			Accept CA?		CB/Auditor Review Comments: No change.	No
	Accept CA?						
CB/Auditor Review Comments: No change.	No	Possible Points: 10 Points Scored: 7					

GMP	Operational Practices	Rejected
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5.04.03	Question: Are production areas completely enclosed?	Possible Points: 15 Points Scored: 5 Score: Major Deficiency					
	Auditor Comments: 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.						
	Auditee Comments: We will discuss enclosing the packing shed at the next food safety meeting. <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: No change.</td> <td>No</td> <td>Possible Points: 15 Points Scored: 5</td> </tr> </table>			Accept CA?		CB/Auditor Review Comments: No change.	No
	Accept CA?						
CB/Auditor Review Comments: No change.	No	Possible Points: 15 Points Scored: 5					

GMP	Buildings and Grounds	Rejected
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5.10.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 5 Points Scored: 1 Score: Major Deficiency					
	Auditor Comments: 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.						
	Auditee Comments: We will discuss adding more drains at the next food safety meeting. <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: No change.</td> <td>No</td> <td>Possible Points: 5 Points Scored: 1</td> </tr> </table>			Accept CA?		CB/Auditor Review Comments: No change.	No
	Accept CA?						
CB/Auditor Review Comments: No change.	No	Possible Points: 5 Points Scored: 1					

GMP	Maintenance & Sanitation Files	Rejected
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5.14.09	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 15 Points Scored: 0 Score: Non-Compliance				
	Auditor Comments: No. There is not a routine program to verify the sanitation effectiveness.					
	Auditee Comments: We will discuss cost effective options for rapid post sanitation checks at the next food safety meeting.					
	CB/Auditor Review Comments: No change.	<table border="1"> <tr> <td>Accept CA?</td> <td></td> </tr> <tr> <td>No</td> <td> Possible Points: 15 Points Scored: 0 </td> </tr> </table>	Accept CA?		No	Possible Points: 15 Points Scored: 0
Accept CA?						
No	Possible Points: 15 Points Scored: 0					

GMP	Testing	Approved
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5.16.07	Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?	Possible Points: 10 Points Scored: 0 Score: Non-Compliance				
	Auditor Comments: No. Written risk based corrective action procedures are part of the "Water Usage" SOP. There are no detailed Above Acceptable Results procedures.					
	Auditee Comments: Research was done to determine unacceptable limits and corrective action to follow were written. See attached View Files					
	CB/Auditor Review Comments: Written risk based procedures was provided, the unacceptable limits are not quantified.	<table border="1"> <tr> <td>Accept CA?</td> <td></td> </tr> <tr> <td>Yes</td> <td> Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency </td> </tr> </table>	Accept CA?		Yes	Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency
Accept CA?						
Yes	Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency					

HACCP	Development of the HACCP Plan	Rejected
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6.02.12	Question: Is there documented evidence that all plant workers have attended a HACCP training, including training for CCP operators?	Possible Points: 10 Points Scored: 0 Score: Non-Compliance				
	Auditor Comments: No. All plant workers have not been trained in HACCP.					
	Auditee Comments: We will develop a HACCP training schedule for all plant workers and CCP operators during the next food safety meeting.					
	CB/Auditor Review Comments: No change.	<table border="1"> <tr> <td>Accept CA?</td> <td></td> </tr> <tr> <td>No</td> <td> Possible Points: 10 Points Scored: 0 </td> </tr> </table>	Accept CA?		No	Possible Points: 10 Points Scored: 0
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No	Possible Points: 10 Points Scored: 0					