

FINAL AUDIT REPORT

CB Registration No.WQS-PGFS-1853-1
 PrimusGFS ID #304174 - Cert:6
 Audited by WQS, LLC.

PrimusGFS Version 3.2

[Ver en Español](#)

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 Executive Summary:	This is a packhouse for several fruit and vegetable crops. There are 3 lines. A dry pepper line (observed), a wet squash/cuke line with recirculated water with tightly controlled PAA concentrations (observed), and a dry cabbage line (not observed). The shed is open air, but the cooler is completely enclosed.					
Date Documentation Review Started:	06 Jun 2023 09:30					
Date Documentation Review Finished:	06 Jun 2023 13:00					
Total Amount of Time on the Documentation Review:	3.50 Hours					
Date Visual Inspection Started:	06 Jun 2023 08:00					
Date Visual Inspection Finished:	06 Jun 2023 09:30					
Total Amount of Time on Visual Inspection:	1.50 Hours					
Addendum(s) included in the audit:	Not Applicable					
Product(s) observed during audit:	Tomatoes, Bell Peppers, Cucumbers, Squash					
Similar product(s)/process(es) not observed:	Cabbage, Chili Pepper, Tomatillos, Eggplant / Aubergine					
Product(s) applied for but not observed:	None					
Auditor:	Susan Fullerton (WQS, LLC.)					
Preliminary Audit Score:	97%					
Final Audit Score:	100%					
Certificate Valid From:	20 Jul 2023 To 19 Jul 2024					
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>31° 14' 40"</td> <td>83° 54' 45"</td> </tr> </tbody> </table>	Latitude	Longitude	31° 14' 40"	83° 54' 45"	Click here to see map
Latitude	Longitude					
31° 14' 40"	83° 54' 45"					

[View Certificate](#)

[Corrective Action Activity](#)

Information related to the audited operation

Total number of workers for the operation:	30	Maximum worker number during peak season:	30
Number of lines in normal production:	3	Number of lines running during the audit:	2
Facility Size:	30000 Square feet	Facility Environment Conditions:	Dry Environment Only, Wet-Recycled Water Use with Product Contact
Allergens:	No		
Temperature Controlled Storage:	Yes	Was an anti-microbial used in the water/ice?	Yes
Water Source:	Well	Antimicrobial Used:	Peroxyacetic acid
Is cooling equipment used?	No		
Are production areas completely enclosed?	No	Production Area:	Open structure on one to three sides Other: fake owls, pest control, pre operation checks, morning cleaning
Are storage areas completely enclosed?	Yes	Storage Areas:	

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Bell Peppers	Observed on the day of audit	From: March To: December	United States
Cabbage	Not observed but of a similar risk type to what was observed*	From: March To: December	United States
Chili Pepper	Not observed but of a similar risk type to what was observed*	From: March To: December	United States
Cucumbers	Observed on the day of audit	From: March To: December	United States
Eggplant / Aubergine	Not observed but of a similar risk type to what was observed*	From: March To: December	United States
Squash	Observed on the day of audit	From: March To: December	United States
Tomatillos	Not observed but of a similar risk type to what was observed*	From: March To: December	United States
Tomatoes	Observed on the day of audit	From: March To: December	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	248	Score:	248
	Possible Points:	248	Possible Points:	248
	Percent Score:	100%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1104	Score:	1139
	Possible Points:	1139	Possible Points:	1139
	Percent Score:	96%	Percent Score:	100%
Module 6 - HACCP System Requirements	Score:	80	Score:	80
	Possible Points:	80	Possible Points:	80
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1432	Score:	1467
	Possible Points:	1467	Possible Points:	1467
	Percent Score:	97%	Percent Score:	100%

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	4	0
Module 6 - HACCP System Requirements	0	0
TOTAL	4	0

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - HACCP System Requirements
Management System	General GMP	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP Plan on the Plant Floor
Internal and External Inspections	Operational Practices	
Release of Items/Product	Worker Practices	
Supplier Monitoring/Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	Buildings and Grounds	
	Site	
	Chemical Files	
	Pest Control Documentation	
	Operation Monitoring Records	
	Maintenance & Sanitation Files	
	Worker Documentation	
	Testing	
	Temperature Controlled Storage & Distribution Logs	
	Allergen Control	

FSMS	Management System	
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p>Auditor Comments: TC. "Food Safety Program Review" Signed April 2022 by SW. "Moultrie Melon Company Management Commitment" April 2022.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p> <p>Auditor Comments: TC. "Company Organization Chart" Signed by SW dated April 2022</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
1.01.03	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p> <p>Auditor Comments: TC. "Food Safety Committee and Meeting Notes" shows meetings are done quarterly. Last done 4/12/23</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
1.01.04	<p>Question: Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?</p> <p>Auditor Comments: TC. "Training Matrix" includes all job roles relating to food safety.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

1.01.05	Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. 4/6/23 was the last verification review. Done annually. No changes in the system in the last year	
1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. "United States Standards for Grades of..." For each commodity in scope have been gathered	

FSMS	Control of Documents and Records
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1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. "Procedure for updating, replacing, and maintaining documents" the office manager is responsible	
1.02.02	Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. "Procedure for updating, replacing, and maintaining documents" indicates that documents are to be retained for 2 years.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Documents and records are all kept on paper in notebooks. Original forms of documents are kept on a password protected computer	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Kept in notebooks. Live records are kept on clipboards in the packhouse	
1.02.05	Question: Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Water test result from 6/1/23 was reviewed by KB on 6/2/23.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. SOP #01-01 Creating a Standard Operating Procedure.	
1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. All SOPs are kept in notebooks in the office and are available for all persons. Training documentation is given to relevant users with SOPs	

1.03.03	Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. "Company Policies and Procedures". Includes section for "Corrective Action Procedure"	
1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. NUOCA LOG (Notice of Unusual Occurrence and Corrective Action). None in the last year	

FSMS	Internal and External Inspections
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1.04.01	Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Procedure for Internal Audits" indicates that audits should be done using the PGFS checklist 2 times per year at the beginning of each harvest season.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. "Company Policies and Procedures" includes a section "Regulatory or Independent Inspection Procedures"	
1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Last audit was by WQS on 6/6/22. Corrective actions, and reports are available for review	
1.04.04	Question: Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Thermometer Calibration Procedure" indicates that the ice water method is used. Calibrations are done quarterly or as needed.	
1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. "Thermometer Calibration Log" indicates a quarterly temperature calibration. Last on 5/15/23.	

FSMS	Release of Items/Product
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1.05.01	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. "Company Policies and Procedures" includes section for "Product Release Procedure"	
1.05.02	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. BOL's are used for records for product release	

1.05.03	Question: Is there a documented procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. "Company Policies and Procedures" includes section for "Rejected or On Hold Product or Goods Procedure"	
1.05.04	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. None in the last year	
1.05.05	Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Company Policies and Procedures" includes a section called "Complaint Policy". None in the last year concerning food safety	

FSMS	Supplier Monitoring/Control	
1.06.01	Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Supplier Approval Program" shows the verification process. An assessment is done showing supplier compliance with all requirements, addition to the Approved Supplier List.	
1.06.02	Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Approved Supplier List" Ex: Dixon Pest Services, Pratt Industries, Sutton System Sales.	
1.06.03	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Specs/Standards" have been gathered in food safety notebook with various dates. Ex: grease 7/30/19,	
1.06.04	Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Letter of guarantee from packaging companies, service companies, etc (ex: Pratt Industries 1/17/23, Thompson Electric 4/21/23), 3rd party audits for any applicable company (ex: Pratt industries Iso 9001:2015 exp 3/16/24)	
1.06.05	Question: Where food safety related testing is being performed by laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Waters Lab is used AT-1709 exp 8/1/24 for microbiological testing, water, chemical testing, etc.	

FSMS	Traceability and Recall
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1.07.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Ranch Traceback Procedure" is a narrative of the traceability. Pallet tag numbers are the traceability numbers that link pick date, what farm it came from, who picked it, etc.	
1.07.02	Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. "Traceback Recall Procedures" April 2022 is the last revision of contact listing	
1.07.03	Question: Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Last mock recall was on 5/25/23. Done once per season (2 times per year). For 105 boxes of gm cabbage sent to 3 customers. Started at 8:30, ended 8:45. from HHF.	

FSMS	Food Defense
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1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Food Defense Plan includes all food vulnerability risks and their mitigation measures. Includes all potential risks	
1.08.02	Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Food Defense Plan includes all food defense risks and their mitigation measures. All food defense risks have been identified	
1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. BOL for incoming products and chemicals, sign in sheets, etc.	
1.08.04	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Emergency contact phone numbers are at the central posting	
1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Log is signed	

GMP	General GMP
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5.01.01	Question: Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. All cleaning chemicals are kept in a storage room that is locked	

5.01.02	Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: TC. Food grade and non food grade are kept on different shelves							
5.01.03	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: TC. At the hand wash stations							
5.01.04	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: TC. Camera's, locked packaging storage, etc							
GMP Pest Control								
5.02.01	Question: Are products or ingredients free of pests (e.g. insects, rodents, birds, reptiles, mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: TC. No issues observed							
5.02.02	Question: Are packaging supplies free of pests (e.g., insects, rodents,birds,reptiles,mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: TC. No issues observed							
5.02.03	Question: Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	Possible Points: 15 Points Scored: 5 Score: Major Deficiency						
	Auditor Comments: MJ. Several birds were found under the shelter of the facility-not at the lines, but at a quiet area between the lines and dry storage. Auditor did not observe any contamination issues as dry storage is in contained trailers.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Orange ties were hung up around the packing shed to help deter birds from entering open areas. Also inquired to Dixon Pest if they had any tips and tricks to keep birds out. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: TC. Accepted. addition of flags as a deterrence of birds</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments: TC. Accepted. addition of flags as a deterrence of birds	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments: TC. Accepted. addition of flags as a deterrence of birds	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance						
5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: TC. No issues observed							
5.02.05	Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: TC. Bait stations are outside the facility, plastic owls are inside the facility to deter birds. Contracted pest control is used-Dixon Pest Control. Daily Pre-Operation Inspection shows daily monitoring of inside traps							

5.02.06	Question: Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait stations are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Bait stations are outside the facility, plastic owls are inside the facility to deter birds, tin cats are inside the facility	
5.02.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Devices were observed clean. Monitored by a scan card	
5.02.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.02.09	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Internal devices have a wall sign. the physical location matches the trap map	
5.02.10	Question: Are all pest control devices effective and bait stations secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Bait stations are secured by weights	
GMP	Storage Areas & Packaging Materials	
5.03.01	Question: Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. No issues observed	
5.03.02	Question: Is the facility's use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.03.03	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No on hold or rejected materials observed during inspection	
5.03.04	Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. No issues observed	
5.03.05	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Yes	

5.03.06	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Dates on pallet tags for packaging. Produce is picked just in time, Chemicals are purchased just in time	
5.03.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.03.08	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.03.09	Question: Is any packaging being stored outside, being stored protected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. None stored outside	
GMP Operational Practices		
5.04.01	Question: Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. No issues observed	
5.04.02	Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. All product is under the shelter. No issues observed	
5.04.03	Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.04.04	Question: Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Bait stations outside, Tin cats and plastic owls inside	
5.04.05	Question: Is all re-work / re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No repacking/rework during the inspection	
5.04.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes, visually	

5.04.07	<p>Question: Are finished products coded (carton and unit packaging) for the day of production?</p>	<p>Possible Points: 5 Points Scored: 0 Score: Non-Compliance</p>									
	<p>Auditor Comments: NC. Pallet codes include traceability information, however, Carton and unit packaging does not have any coding</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: PTI labels were printed and affixed to boxes linking them back to their pallets</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: TC. Accepted. Labels have been added to each box that includes coding</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: PTI labels were printed and affixed to boxes linking them back to their pallets</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: TC. Accepted. Labels have been added to each box that includes coding</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
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	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: TC. Accepted. Labels have been added to each box that includes coding</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									
5.04.08	<p>Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: NA. None used</p>										
5.04.09	<p>Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. Test strips are used for the Chlorine mix. PAA test kit is used for checking PAA concentrations in the dump tanks</p>										
5.04.10	<p>Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. 3 HW stations are available for 30 employees. We are at peak season</p>										
5.04.11	<p>Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. Hand wash stations are in working order. They are stocked with warm water, unscented soap, single use towels, and trash bins.</p>										
5.04.12	<p>Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. 5 toilets are available for the 30 employees</p>										
5.04.13	<p>Question: Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. Hand Sanitizers are available at the hair net/glove site</p>										
5.04.14	<p>Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: NA. None used</p>										
5.04.15	<p>Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. RPCs are appropriate for use and come clean from IPCO</p>										

5.04.16	Question: Are re-usable containers cleanable and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Specific RPCs are used for Culls	
5.04.17	Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. None used-ATP are single use tests	
GMP Worker Practices		
5.05.01	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Observed evidence of hand washing	
5.05.02	Question: Are workers' fingernails clean, short and free of nail polish?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.05.03	Question: Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.05.04	Question: Are workers wearing effective hair restraints that contain all hair?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Hairnets and beard nets are used	
5.05.05	Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.05.06	Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Gloves, hair nets, plastic disposable aprons are used. All are disposable	
5.05.07	Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.05.08	Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. All are disposable-trashcans are available	

5.05.09	Question: Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: TC. All are disposable-trashcans are available							
5.05.10	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: TC. No issues observed							
5.05.11	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: TC. Drinking water is potable							
5.05.12	Question: Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance						
	Auditor Comments: TC. yes							
5.05.13	Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: TC. FAK is near the office and is fully stocked with blue bandaids							
GMP	Equipment							
5.06.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency						
	Auditor Comments: MN. Squash dump tank had some flaking paint. Paint was not observed to be an issue on final product.							
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: Dump tank was cleaned and repainted to prevent chipping paint</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments: TC. Accepted. flaking paint no longer observed to be a possible contaminant. The addition of paint flecks in the pre-op checklist as well</td> <td style="width: 10%; text-align: center;">CA Accepted? Yes</td> <td style="width: 30%;">Possible Points: 15 Points Scored: 15 New Score: Total Compliance</td> </tr> </table>			Auditee Comments: Dump tank was cleaned and repainted to prevent chipping paint		View Files	CB/Auditor Review Comments: TC. Accepted. flaking paint no longer observed to be a possible contaminant. The addition of paint flecks in the pre-op checklist as well	CA Accepted? Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
Auditee Comments: Dump tank was cleaned and repainted to prevent chipping paint		View Files						
CB/Auditor Review Comments: TC. Accepted. flaking paint no longer observed to be a possible contaminant. The addition of paint flecks in the pre-op checklist as well	CA Accepted? Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance						
5.06.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: TC. No issues observed							
5.06.03	Question: Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: TC. No issues observed							

5.06.04	Question: Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Electronic, metal/plastic	
GMP Equipment Cleaning		
5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.07.03	Question: Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.07.05	Question: Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.07.06	Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.07.07	Question: Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Unused lines are clean before used. They are not stored in any other location.	
5.07.08	Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Stored properly and not a source of contamination	

5.07.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. None observed on the day of the audit	
5.07.10	Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. yes	
GMP General Cleaning		
5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No spills during the inspection	
5.08.02	Question: Are waste and garbage frequently removed from production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.08.03	Question: Are floor drains covered, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Drains are reasonably clean with no obvious odors. They are properly draining	
5.08.04	Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.08.05	Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.08.06	Question: Is personal protection equipment (PPE) for the sanitation crew in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Cleaning equipment is in the designated area and are properly stored	
5.08.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Color coding system is used	

5.08.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.08.11	Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Employees take breaks at worker housing	
5.08.12	Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No maintenance shop at the packhouse	
5.08.13	Question: Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Forklifts and hand trucks are not a source of contamination	
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. yes	
GMP Buildings and Grounds		
5.09.01	Question: Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. No issues observed	
5.09.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.04	Question: Is there adequate lighting in the production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	

5.09.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. No issues observed	
5.09.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Floor was observed in good condition with no stagnant standing water	
5.09.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Strip drains are located next to wet lines	
5.09.08	Question: Are closed doors and windows to the outside pest-proof?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. open facility	
5.09.09	Question: In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. loading dock is not temperature controlled	
5.09.10	Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.11	Question: Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.13	Question: Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.14	Question: Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.15	Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No outside storage	

5.09.16	Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.17	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.18	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.19	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Yes	
5.09.20	Question: Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. no on-site laboratory	

GMP	Site
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5.10.01	Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Site plan includes surrounding areas and water source and is accurate	
5.10.02	Question: Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Floor plan is accurate	
5.10.03	Question: Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Land Risk Assessment" indicates the previous land use for the facility and the adjacent land. Last updated on 6/5/23	
5.10.04	Question: Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Letter of guarantee from Bishop Well and Pump Service shows that the backflow device was checked on 4/7/23.	
5.10.05	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Sam Watson is the Food Safety Manager at this facility	

GMP		Chemical Files
5.11.01	Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. All decanted chemicals are found with labels	
5.11.02	Question: Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. "Chemical inventory Log" shows monthly quantity check during the season.	
5.11.03	Question: Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "SOP #07-05 Water Usage-Wash Water Testing". Shows that wash water should be tested hourly and at the beginning of the run. "SOP #07-06 Water Usage-Wash Water-Changing for Tote wash water. Indicates that water should be changed 2 times per day or as needed.	
GMP		Pest Control Documentation
5.12.01	Question: Is the pest control program properly documented, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Dixon Pest Control is the contracted pest control company used. Insurance is up to date. Pest control license JO license SP 18372 exp 6/30/23. "Annual Integrated Pest Management Plan" is the scope of the program. Includes Interior and exterior rodent control, bird control.	
5.12.02	Question: Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Map matches placement	
5.12.03	Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Trap by trap service reports. Observed 5 June 23. includes corrective actions	
GMP		Operation Monitoring Records
5.13.01	Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. "Incoming Goods and Product Inspection Log"	
5.13.02	Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Incoming Goods and Product Inspection Log"	
5.13.03	Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. The only monitoring at this site is PAA concentration and turbidity check	

5.13.04	<p>Question: Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?</p> <p>Auditor Comments: TC. "Wash Water Check Log" checks PAA check for wash water. Checked every hour. Range is 25-60 ppm.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.13.05	<p>Question: Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?</p> <p>Auditor Comments: TC. "Visual Monitor of Batch Water System"</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.13.06	<p>Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?</p> <p>Auditor Comments: NA. None used at this site</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.13.07	<p>Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p> <p>Auditor Comments: NA. No tools used</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.13.08	<p>Question: Is there a pre-operation inspection log?</p> <p>Auditor Comments: TC. Daily Pre-Operation Inspection Log" shows Packing shed, restrooms, outside/parameter of facility.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.13.09	<p>Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?</p> <p>Auditor Comments: TC. Last internal audit was performed 6/5/23. done each season</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
GMP Maintenance & Sanitation Files		
5.14.01	<p>Question: Does the facility have a preventative maintenance program that includes a schedule and completion records?</p> <p>Auditor Comments: TC. "Preventative Maintenance program" Pack line is serviced annually and inspected monthly during the season. Sticker machines are serviced as needed, Forklifts are serviced quarterly, Flat bed trucks are serviced monthly, cooler is serviced annually</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.14.02	<p>Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?</p> <p>Auditor Comments: TC. "Machinery and Equipment Maintenance Log"</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.14.03	<p>Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?</p> <p>Auditor Comments: TC. "Machinery and Equipment Cleaning and Sanitizing Log"</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

5.14.04	Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Master Sanitation Schedule" shows Daily ceaning of pack house floors, restrooms, conveyor, etc. Weekly cleaning of strip curtains, scales, time clock area, etc. Monthly pre cooler, cooling units, sanitize forklifts and pallet jacks, Quarterly, full packing line, cull hopper. Annually, overhead lights, ceilings and walls, etc.	
5.14.05	Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Each area has it's own SSOP. Ex: SSOP #1 Ceilings, Overhead Lamps, and Pipes. Includes sanitation schedule and chemicals used	
5.14.06	Question: Are cleaning and sanitation logs on file that show what was done, when and by who?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Daily Cleaning Log" is properly filled out	
5.14.07	Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. "Cleaning Water Chlorine Level Check" shows range of 200-500 ppm.	
5.14.08	Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No CIPs at this operation	
5.14.09	Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Drains are cleaned daily according to Daily Cleaning Log	
5.14.10	Question: Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No air conditioning at this operation	
5.14.11	Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Coolers are serviced by Thompson Electric on 4/21/23.	
5.14.12	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Environmental Monitoring shows that Hygiena swabs are used. Weekly. Logs are kept. "Equipment Cleanliness Log". 6/5/23 was the last test. CA's observed for 5/6/23 (recleaning)	
5.14.13	Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Glass and Brittle Plastic Register" is done annually. Last on 4/7/23 by KB. "Glass and Brittle Plastic Policy"	

GMP		Worker Documentation
5.15.01	<p>Question: Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. All employees are trained annually (with periodic refreshers). Last on 5/15/23 using "Employee Policies and Education Outline"</p>	
5.15.02	<p>Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Trained annually. Topics covered Employee hygiene, health, and safety. On 5/15/23 for all employees</p>	
5.15.03	<p>Question: Are there training logs for the sanitation workers, including best practices and chemical use details?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Sanitation training was part of the Employee training on 5/15/23. showing what chemicals and when</p>	
5.15.04	<p>Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and include return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors should check procedure/policy but not the actual records).</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. "Company Policies and Procedures"</p>	
5.15.05	<p>Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Using the NUOCA log. None in the last year</p>	
5.15.06	<p>Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Yes</p>	
GMP		Testing
5.16.01	<p>Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. "Environmental Monitoring Program" indicates that Generic E coli tests are done monthly during the season (2 times per year). Acceptable results is 0 for Generic E coli.</p>	
5.16.02	<p>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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. "Environmental Monitoring Program" includes the Corrective Action Planning for Above Acceptable Results includes who is responsible for initiating CA plan, and root cause analysis</p>	

5.16.03	<p>Question: Are there records of environmental microbiological test results and does testing meet the program requirements?</p>	<p>Possible Points: 15 Points Scored: 0 Score: Non-Compliance</p>									
	<p>Auditor Comments: NC. No sample results available. Sample's were taken 6/5/23.</p>										
<table border="1"> <tr> <td colspan="2"> <p>Auditee Comments: Samples were taken and results were within acceptable limits</p> </td> <td align="right"> <p>View Files</p> </td> </tr> <tr> <td></td> <td align="center"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: TC. Accepted. Sample results observed all within tolerance level</p> </td> <td align="center"> <p>Yes</p> </td> <td> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: Samples were taken and results were within acceptable limits</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: TC. Accepted. Sample results observed all within tolerance level</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
<p>Auditee Comments: Samples were taken and results were within acceptable limits</p>		<p>View Files</p>									
	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: TC. Accepted. Sample results observed all within tolerance level</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>									
5.16.04	<p>Question: Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. Water test is done quarterly during the season. (two times per year). Last done on 6/1/23 GA23-19776MB-1 shows < 1 mpn/100mL for TC and GEC. Sent to Waters Lab.</p>										
5.16.05	<p>Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: NA. No ice used at this operation</p>										
5.16.06	<p>Question: Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: NA. no product contact compressed air used at this location</p>										
5.16.07	<p>Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: NA. No other tests needed at this location</p>										
5.16.08	<p>Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: NA. No corrective actions needed for test results observed</p>										
5.16.09	<p>Question: Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. TT was trained on 6/5/23</p>										
5.16.10	<p>Question: Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: NA. No in house laboratory</p>										

GMP Temperature Controlled Storage & Distribution Logs

5.17.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No temperature sensitive products at this operation	
5.17.02	Question: Are there temperature logs for the production area (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. Production area not refrigerated	
5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. "Cold Storage and Conditioning Room Temperature Monitoring Log" is done weekly. Last on 6/5/23. range from 38-45.	
5.17.04	Question: Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "SOP #04-02 Inventory Management-Shipping"	
5.17.05	Question: Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. BOL's include the checking for temperature and cleanliness of trucks	
5.17.06	Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. BOL's include the checking for temperature and cleanliness of trucks	
GMP	Allergen Control	
5.18.01	Question: Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)??	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: NA. No Allergens stored or handled	
5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
5.18.03	Question: Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
5.18.04	Question: Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

5.18.05	Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
5.18.06	Question: Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
5.18.07	Question: Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
5.18.09	Question: Are all products manufactured on site labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

HACCP	Preliminary Steps
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6.01.01	Question: Is there a team responsible for the HACCP program at the operation, with an assigned leader for the development, implementation and on-going maintenance of the HACCP system?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. HACCP team is SW (coordinator), KB	
6.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. SW was trained by the University of GA for HACCP on 4/2019. KB was trained by SW on 4/12/23.	
6.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Product and Process Description" are all dated 4/2022, for Bell Peppers, Cabbage, Cucumbers, Eggplant, Hot Pepper, Squash/Zucchini, Tomato, Tomatillo,	
6.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Operational Flow Diagram" has been made for each crop. Last 6/1/22. for Eggplant, Cabbage, squash/Cucumbers, peppers, tomato,	
6.01.05	Question: Is there documented evidence that the flow chart(s) has been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Last updated 6/1/22 by KB	

HACCP		Development of the HACCP Plan
6.02.01	<p>Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. "Hazard analysis" for each process last reviewed on 6/5/23. Includes likelihood and severity of risks as well as justification of decisions.</p>	
6.02.02	<p>Question: Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: NA. No CCPs identified</p>	
6.02.03	<p>Question: Is the HACCP system reviewed when significant changes are made and at least once every 12 months?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Entire HACCP program last reviewed 6/5/23</p>	
6.02.04	<p>Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
	<p>Auditor Comments: No CCPs identified</p>	
6.02.05	<p>Question: Have CCP critical control limits been established and are they supported by relevant validation documentation?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</p>	
6.02.06	<p>Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</p>	
6.02.07	<p>Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</p>	
6.02.08	<p>Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</p>	
6.02.09	<p>Question: Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limits are not met (loss of control/deviation) and plans to adjust the process back into control?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</p>	
6.02.10	<p>Question: Have recording forms been developed for monitoring the CCPs?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments:</p>	

6.02.11	<p>Question: Have verification plans and schedules been developed for each CCP?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
HACCP Execution of the HACCP Plan on the Plant Floor		
6.03.01	<p>Question: Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.02	<p>Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.03	<p>Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.04	<p>Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.05	<p>Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.06	<p>Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>