


FINAL AUDIT REPORT

CB Registration No.WQS-PGFS-1853-1
 PrimusGFS ID #269252 - Cert:5
 Audited by WQS, LLC.

PrimusGFS Version 3.2

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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 Executive Summary: | Moultrie Melon Company is a 30,000 sq. ft. building containing two cold storage rooms and an open packing area. This operation was observed to consist of a cucurbit line for squash and cucumbers, a pepper line, and a cabbage line. As this is a seasonal operation, all but 8 of the 35 workers for this operation are temporary employees. | | | | |
| Date Documentation Review Started: | 06 Jun 2022 10:00 | | | | |
| Date Documentation Review Finished: | 06 Jun 2022 12:00 | | | | |
| Total Amount of Time on the Documentation Review: | 2.00 Hours | | | | |
| Date Visual Inspection Started: | 06 Jun 2022 13:00 | | | | |
| Date Visual Inspection Finished: | 06 Jun 2022 16:30 | | | | |
| Total Amount of Time on Visual Inspection: | 3.50 Hours | | | | |
| Addendum(s) included in the audit: | Not Applicable | | | | |
| Product(s) observed during audit: | Cabbage, Tomatoes, Bell Peppers, Cucumbers, Squash, Chili Pepper, Tomatillos, Eggplant / Aubergine | | | | |
| Similar product(s)/process(es) not observed: | None | | | | |
| Product(s) applied for but not observed: | None | | | | |
| Auditor: | Wendi Jennings (WQS, LLC.) | | | | |
| Preliminary Audit Score: | 96% | | | | |
| Final Audit Score: | 98% | | | | |
| Certificate Valid From: | 16 Aug 2022 To 15 Aug 2023 | | | | |
| 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' 43"</td> </tr> </tbody> </table>  Click here to see map | Latitude | Longitude | 31° 14' 40" | 83° 54' 43" |
| Latitude | Longitude | | | | |
| 31° 14' 40" | 83° 54' 43" | | | | |

[View Certificate](#)

[Corrective Action Activity](#)

Information related to the audited operation

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| Total number of workers for the operation: | 8 | Maximum worker number during peak season: | 35 |
| Number of lines in normal production: | 3 | Number of lines running during the audit: | 1 |
| Facility Size: | 30000 Square feet | Facility Environment Conditions: | 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: concrete floors and wall at west end of building, partial walls elsewhere. |
| 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: May To: December | United States |
| Cabbage | Observed on the day of audit | From: September To: June | United States |
| Chili Pepper | Observed on the day of audit | From: May To: December | United States |
| Cucumbers | Observed on the day of audit | From: May To: December | United States |
| Eggplant / Aubergine | Observed on the day of audit | From: May To: December | United States |
| Squash | Observed on the day of audit | From: May To: December | United States |
| Tomatillos | Observed on the day of audit | From: May To: December | United States |
| Tomatoes | Observed on the day of audit | From: June To: August | 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: | 1110 | Score: | 1128 |
| | Possible Points: | 1140 | Possible Points: | 1140 |
| | Percent Score: | 97% | Percent Score: | 98% |
| Module 6 - HACCP System Requirements | Score: | 230 | Score: | 245 |
| | Possible Points: | 255 | Possible Points: | 255 |
| | Percent Score: | 90% | Percent Score: | 96% |
| TOTAL | Score: | 1588 | Score: | 1621 |
| | Possible Points: | 1643 | Possible Points: | 1643 |
| | Percent Score: | 96% | Percent Score: | 98% |

| Non-Conformance Summary By Count | Pre-Corrective Action Non-Conformances | Post-Corrective Action Non-Conformances |
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| Food Safety Management System Requirements | 0 | 0 |
| Module 5 - Good Manufacturing Practices Requirements | 4 | 4 |
| Module 6 - HACCP System Requirements | 2 | 2 |
| TOTAL | 6 | 6 |

SECTIONS:

| Food Safety Management System Requirements | Module 5 - Good Manufacturing Practices Requirements | Module 6 - HACCP System Requirements |
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| 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 | |
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| 1.01.01 | <p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p>Auditor Comments: Yes. there is a document called the Food Safety Program Review which contains the sites committment to food safety, meeting regulatory guidelines, ensuring traceability, holding employees at all levels accountable for consistently adhering to all food safety requirements. This document was observed to be signed by Sam Watson and is located in the food safety manual and posted at the employee central posting location and was observed to be dated 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: Yes, the Moultrie Melon Company Organization Chart details that Sam Watson is the Co-Owner, Produciton Manager, Food Safety Contact and Shed Manager. While Clay Watson is the other Co-Owner, Packing Shed Operator, and Food Safety Alternate. These individuals are responsible for all aspects of the operation and act as each others alternates. This document is dated 04/2022.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |

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| 1.01.03 | Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, Sam Watson, Clay Underwood, Will Grantham and Kelli Bozeman comprise the Food Safety Committee. Observed meeting minutes for 04/05/2022, covering 2022 shed audit, internal audit, food safety training, verification of food safety system, arrival of H2A workers, new sticker machine added to pepper line, food safety verification of equipment and supplies on site and next scheduled food safety meetings in June, September and December. | |
| 1.01.04 | Question: Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, the Training Matrix contains a listing of the training requirements for full time and all part time employees utilized as well as the training for ownership/management. Employee training was observed to have been completed on 04/04/2022 covering food safety, food defense, GMPs, Personal Hygiene, Sanitation, Basic HACCP, Workers Safety and Pest Control. | |
| 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: Yes, the Management Verification of Food Safety System contains the confirmation of annual review and resource analysis. Review of the full food safety system occurred on 04/05/2022 as did the Food Safety Resource Assessment. | |
| 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: This operation follows the FSMA Produce Safety Rule and the USDA guidelines for grades and standards. | |
| FSMS Control of Documents and Records | | |
| 1.02.01 | Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes, the Moultrie Melon Company Procedure for updating and replacing documents. This document also contains the requirements for maintenance of documents. Additionally, there is also a Food Safety Manual Table of Contents containing a listing of all documents. Sam Watson is responsible for document control. All documents are required to be maintained for a minimum of 24 months. | |
| 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: Yes, see 1.02.01 | |
| 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: Yes, both paper and electronic food safety related documents and records were observed to be created, managed/edited and stored in a secure manner. All SOP's are maintained in digital and electronic format, all logs and records are maintained on paper and uploaded into an electronic format on a cloud bases system for retention purposes. | |
| 1.02.04 | Question: Are records maintained in an organized and retrievable manner? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes, documents maintained in an organized manner through the use of manuals. Organization of documents is based on the PGFS question numbers. | |

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| 1.02.05 | <p>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?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, records such as water sampling, daily logs, and training records were observed to be signed as reviewed by either Sam Watson or Kelli Bozeman. Observed antimicrobial monitoring log dated 5/29/2022 by Sam Watson.</p> | |

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| FSMS | Procedures and Corrective Actions |
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| 1.03.01 | <p>Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, the Creating a Standard Operating Procedure (1.01) and SOP 1-02 SOP Format were both available and reviewed during the audit. Document details the requirements for all SOP's, policies and procedures as well as requirements for formatting of new SOP's.</p> | |

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| 1.03.02 | <p>Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, the Food Safety Binder was present for review with all SOP's maintained within.</p> | |

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| 1.03.03 | <p>Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, the Company Policies and Procedures policy contains the requirement for corrective actions should they be necessary.</p> | |

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| 1.03.04 | <p>Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, a Notice of Unusual Occurrence and Corrective Action (NUOCA) log was observed to be present for use should it be needed. No observed NUOCA's for the past 12 months.</p> | |

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| FSMS | Internal and External Inspections |
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| 1.04.01 | <p>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?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, the Company Policies and Procedures SOP contains the Periodic Facility and Ranch Inspection Policy which details the requirements for completion, frequency and and corrective actions to be taken. Last internal audit occurred on 06/01/2022 for the FSMS, GMP and HACCP portions of the PrimusGFS checklist. No non-conformances noted.</p> | |

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| 1.04.02 | <p>Question: Are there written procedures for handling regulatory inspections?</p> | <p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, the Company Policies and Procedures SOP contains the procedure and activities to occur should a regulatory inspections or third party audit occur.</p> | |

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| 1.04.03 | <p>Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, observed previous years PrimusGFS audit dated 07/2021 completed by WQS.</p> | |

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| 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: Yes, the Thermometer Calibration Procedure details the frequency of calibration and manner in which calibration is completed. | |
| 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: Yes, calibration was observed to have been completed on thermometers on 02/13/2022, 05/15/2022 and 05/29/2022. Calibration was observed to have been verified by Kelli Bozeman and Sam Watson. | |

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| 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: Yes, Yes, the Company Policies and Procedures SOP contains the product release requirements and states that all product must be released in AgTag in order to create and print a bill of lading to ship product out. | |
| 1.05.02 | Question: Are there records of product releases kept on file? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, product releases were observed to be present in the form of Bill of Ladings releasing product for shipment. Observed BOL 898864 shipped on 06/05/2022. | |
| 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: Yes, the Company Policies and Procedures SOP contains the Rejected or On-Hold Product or Goods Procedure which details that any product placed on hold will be labeled with a red tag and logged on the hold log. | |
| 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. No holds in the last 24 months. | |
| 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: Yes, the Company Policies and Procedures SOP contains the Customer Complaints SOP which details the manner in which all product complaints are received and dealt with including corrective actions. No complaints received at this time. | |

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| FSMS | Supplier Monitoring/Control |
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| 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: Yes, the Supplier Approval Program details the manner in which supplier are to be assessed, verified and reviewed. This document also contains the requirements for emergency supplier and supplier removal. | |

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| 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: Yes, the Approved Supplier/Service Provider List contains all suppliers and service providers utilized by the operation. Observed the following suppliers: Georgia-Pacific, Dixon Pest Control, Cox Container Service. No emergency suppliers listed. | |
| 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: Yes, specifications were present in the form of supplier documents. Observed packaging specs from GP, pest control documentation and contract from Dixon and garbage disposal requirements from Cox Container Services. | |
| 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: Yes, Letters of Guarantee, third party food safety audits and certificates of analysis were available for suppliers and service suppliers as required. Observed Letter of Guarantee and BRCGS Audit with Exp. 01/14/2023 for GP, Pratt Industry Certificate of Registration with SAI Global for FSSC 22000 audit with ex date of 05/30/2022, and Dixon Pest Control contract documentation. | |
| 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: Yes, Waters Agricultural Lab was utilized for food safety related testing. Accredited to ISO 17025 by ANAB. Exp. 08/01/2022 and certificate number AT-1709. | |

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| FSMS | Traceability and Recall |
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| 1.07.01 | Question: Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, the Traceback/Recall Plan details the product tracking system required for all harvested crop so as to be able to trace it from field to facility | |
| 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: Yes, the Traceback/Recall Plan contains the procedures for handling a recall, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product and the emergency contact list. | |
| 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: Yes, the last mock recall occurred on 05/12/2022 and was completed in 15 minutes. Scenario utilized was for poor quality on cabbage. There was a total of 490 cases in lot 12-20 with all located. Lessons learned consisted of proper training of employees in quality requirements. | |

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| 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: Yes, a food fraud vulnerability assessment was observed to have been completed on 05/25/2022 an determined that the site was of low risk. | |

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| 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: Yes, the Food Defense Plan dated April 2022 contained the security measures and purpose for the Food Defense Plan. This document detailed the outside security measures, shipping and receiving security activities, inside security measures, Personnel Safety Measures and Incident Response Security Measures information. | |
| 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: Yes, the site was observed to maintain a daily pre-op log, ability to lock coolers to prevent unauthorized entrances, secured office area and secured storage for cleaning materials. | |
| 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: Yes, the Emergency Contact List containing management and emergency numbers was observed to be located in the front of the binder and was not dated. | |
| 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: Yes, all visitors and contractors are required to sign in upon arrival and agree to the food defense and food safety requirements. | |

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| 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: Yes, all chemicals utilized for cleaning and maintenance were observed to be stored within secured area with restricted access and appropriately labeled. | |
| 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: Yes all food grade lubricants are stored separately from other materials and appropriately labeled. No observed Non-food grade materials present at time of audit. | |
| 5.01.03 | Question: Are signs supporting GMPs posted appropriately? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, signs related to hand washing were present and posted in areas such as at the entrances to the facility, within restrooms and at hand wash stations to support appropriate GMP activities. Signs detailed no use of: tobacco products of any kind, food, gum, jewelry, children, animals. As well as Restricted entry and Authorized Personnel Only signs. | |
| 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: Yes, Food defense controls include visitor sign in sheets, password protected computers, employee verification, truck inspections for both inbound materials and outbound finished product and locked doors to prevent access. | |

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| GMP | Pest Control |
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| 5.02.01 | <p>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.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes all finished product and materials were observed to be free of pests and any evidence that would confirm their presence.</p> | |
| 5.02.02 | <p>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.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes all packaging materials observed in storage are free of insects, rodents, birds, reptiles and mammals.</p> | |
| 5.02.03 | <p>Question: Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes all storage and packing areas were observed to be free of pests, to include insect, rodent, birds, reptile and mammals.</p> | |
| 5.02.04 | <p>Question: Is the area outside the facility free of evidence of pest activity?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes the exterior of the facility contains no evidence of pest activity. Observed bait boxes around the exterior of the facility.</p> | |
| 5.02.05 | <p>Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, pest control services are contracted with Dixon Pest Control. Servicing is completed on a monthly basis during production for both external and internal traps per the contract. In house monitoring of internal traps is completed on the all other weeks. There is a total of 31 interior tin-cat traps and 16 exterior bait stations.</p> | |
| 5.02.06 | <p>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?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, all traps and devices were observed to be located away from raw materials, work in progress, finished goods and packaging.</p> | |
| 5.02.07 | <p>Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes pest control devices were observed to be clean, intact and in operational condition. All traps contained tags within to allow for marking as monitored and monitoring reports available for review. Inspected devices as follows: Interior trap #s 6, 10, 12, 15, 26 and 31. Exterior trap #s 6, 8, 10, 15.</p> | |
| 5.02.08 | <p>Question: Are interior and exterior building perimeter pest control devices adequate in number and location?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, both interior and exterior pest control boxes are located on either side of main entrance to storage area. Exterior traps are located at approximately 30 foot intervals. Interior traps are located on either side of doors and approximately 30 foot intervals also.</p> | |
| 5.02.09 | <p>Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes all devices are identified by number. Both interior and exterior traps are numbered and have associated numbering located on the wall above. Trap numbering and location coincided with maps provided by the pest control company.</p> | |

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| 5.02.10 | <p>Question: Are all pest control devices effective and bait stations secured?</p> <p>Auditor Comments: Yes, all exterior devices are secured with weights to minimize movement. Interior traps were observed to be in good condition and working order with no smashed or damaged traps observed.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| <p>GMP Storage Areas & Packaging Materials</p> | | |
| 5.03.01 | <p>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)?</p> <p>Auditor Comments: Yes, all packaging material was observed to be stored inside dry trailers. All finished product is packed into corrugated boxes and palletized. Pallets are stored in the cooler until ready to be shipped. There is no ice or water utilized in the storage areas.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| 5.03.02 | <p>Question: Is the facility's use restricted to the storage of food products?</p> <p>Auditor Comments: Yes, the facilities use is restricted to the storage of fresh vegetables only.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.03.03 | <p>Question: Are rejected or on hold materials clearly identified and separated from other materials?</p> <p>Auditor Comments: NA. No observed on hold or rejected materials on site during audit.</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> |
| 5.03.04 | <p>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.</p> <p>Auditor Comments: Yes all raw product, packaging and finished product were observed to be free from spoilage and adulteration during audit.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| 5.03.05 | <p>Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?</p> <p>Auditor Comments: Yes, all storage areas, lights, ceilings, floor areas and walls were clean and free of dirt and spider webs. There are no racking structures located in the storage areas.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| 5.03.06 | <p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?</p> <p>Auditor Comments: Yes all packaging materials are tracked and appropriately marked to allow for traceability with packaging containing the production date and label information.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.03.07 | <p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?</p> <p>Auditor Comments: Yes, all finished product was observed to contain appropriate labeling for FIFO usage.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.03.08 | <p>Question: Are storage areas at the appropriate temperatures for the specific products being stored?</p> <p>Auditor Comments: Yes, both coolers were observed to be maintained at 44 f for storage of peppers, cucurbits and cabbage. Tomatoes are maintained in a separate refrigerated trailer as they require a higher temperature.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |

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| 5.03.09 | Question: Is any packaging being stored outside, being stored protected? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: TC. No packaging 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: Yes, the layout and process flow are appropriate to maintain a hygienic flow of product from raw to finished product. Raw materials are maintained in macro bins until ready to be packed. Once packed, finished product is moved into the cooler until shipped. | |
| 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: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. No overhead areas of concern at this location. | |
| 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: Yes, all production areas and equipment were observed to be well maintained, in good condition, clean and free of debris | |
| 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: Yes, this operation maintains a cleaning and sanitation schedule for all lines in the facility so as to mitigate potential hazards of being open. | |
| 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 re-work of product has occurred for the 2022 season to date. | |
| 5.04.06 | Question: Are raw ingredients examined before use? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, all product is visually inspected prior to packing to confirm that there is no damage, foreign materials, adulteration and that product meets grade and quality standards. | |

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| 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: 1 Score: Major Deficiency</p> | | | | | | | | | |
| | <p>Auditor Comments: MJ. Not all carton level packaging is coded for date of production, only per customer requirements.</p> | | | | | | | | | | |
| <table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: Please see attached documents. We now know we need to code each box to correspond with the pallet tag. We immediately started tagging boxes. I've attached a picture of a pallet of boxes tagged. In the future, our shipping department should not load a pallet unless it has each box tagged. We also added this to our employee education.</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: Accepted. Corrective actions submitted in the form of root cause analysis and corrective actions submitted confirm correction was completed. Full compliance to be determined at next annual audit.</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> </td> </tr> </table> | | | <p>Auditee Comments: Please see attached documents. We now know we need to code each box to correspond with the pallet tag. We immediately started tagging boxes. I've attached a picture of a pallet of boxes tagged. In the future, our shipping department should not load a pallet unless it has each box tagged. We also added this to our employee education.</p> | | <p>View Files</p> | | <p>CA Accepted?</p> | | <p>CB/Auditor Review Comments: Accepted. Corrective actions submitted in the form of root cause analysis and corrective actions submitted confirm correction was completed. Full compliance to be determined at next annual audit.</p> | <p>Yes</p> | <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> |
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| 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: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | | | | |
| | <p>Auditor Comments: Yes, visual inspection is completed through the use of employee inspection during grading and packing operations.</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: 0 Points Scored: 0 Score: N/A</p> | | | | | | | | | |
| | <p>Auditor Comments: NA. No water in use on day of audit to observed.</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: Yes, hand wash stations are adequate in number and location to service the employees present. There is a total of 3 hand wash stations, two at the entrance to the production area and one in the office. These are sufficient for the 25 workers present at time of audit.</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: Yes, all hand wash stations were observed to have suitable pressure and temperature, be adequately stocked with soap and paper towels, and are restricted to hand wash purpose only.</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: Yes, there is a total of 2 toilets available for use by the men and 2 toilets for the women's restroom. All toilets were appropriately stocked with paper and appeared to be clean. There was a total of 25 workers present in the facility at time of audit.</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: Yes, secondary hand sanitation stations were observed adjacent to the hand wash stations. Containers are easily observable and replaced when empty.</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. No foot baths, foamers or dry sanitizing stations utilized.</p> | | | | | | | | | | |

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| 5.04.15 | Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, all single service containers were being used of their intended purpose. No observed potential cross contamination issues on day of audit. | |
| 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: Yes, all re-usable containers for catching berries from the line are cleanable and used as designed. Trash cans contained appropriate liners and are labeled for their intended use. | |
| 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. No use of temperature, pH, acidity, water activity or other conditions affecting food safety at this location. | |
| 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: Yes, employees appear to be washing hands appropriately. None observed during audit, however paper towels were observed to be present in the garbage can. | |
| 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: Yes, All workers fingernails were clean, short and free of nail polish and fake nails. | |
| 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: Yes there is no sign of any workers containing boils, sores open wounds or exhibiting signs of food borne illness working. | |
| 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: Yes all employees were observed to be wearing hair nets. | |
| 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: Yes, only plain wedding bands were observed to be worn during the audit. There were no watches, bracelets, necklaces, earrings or items containing potential foreign materials present. | |
| 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: Yes, all workers were observed to be wearing outer garments appropriate for the packing of fresh vegetables. Garments consist of shirts with long or short sleeves, pants, socks and closed toe shoes, disposable gloves and aprons. | |

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| 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: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. All protective outer garments are single use. | |
| 5.05.08 | Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. All protective outer garments are single use. | |
| 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. There were no personal items observed being stored in the production and material storage areas. | |
| 5.05.10 | Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, smoking, eating, drinking and chewing are prohibited within the packing and storage areas. All employees are restricted to the designated areas only for these activities such as break areas and designated smoking area. Spitting is prohibited in all areas. | |
| 5.05.11 | Question: Is fresh potable drinking water readily accessible to workers? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, fresh potable water is readily available to all employees in the form of a cooler and single use cups. | |
| 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: Yes, all items are removed from top pockets of garments and unsecured items are required to be removed prior to entry into the production area. No employees were observed to be carrying any unsecured items, or items in top pockets of shirts. | |
| 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: Yes, the first aid kit was appropriately stocked and no items were expired (Antibiotic ointment dated 12/2022). Blue band-aids were present within the first aid kit. | |
| GMP | Equipment | |
| 5.06.01 | Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes, the packing line was observed to be made of stainless steel and mild steel with no observed flaking paint, corrosion, rust or other unhygienic materials noted. | |
| 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: Yes, non-food contact equipment observed was free of flaking paint, corrosion, rust or other unhygienic materials at time of audit. | |

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| 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: Yes, food contact equipment design, placement and condition allowed for effective cleaning and maintenance issues. Equipment was observed to be constructed of stainless steel and food grade conveyor belts. | |
| 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: Yes, all coolers were observed to contain digital thermometers independent of the thermostat. | |
| 5.06.05 | Question: Are all thermometers non-glass and non-mercury? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, all thermometers were non-glass and non-mercury. | |

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| GMP | Equipment Cleaning |
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| 5.07.01 | Question: Are food contact equipment surfaces clean? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes, food contact equipment surfaces appeared to be clean with no visible dirt or filth present. | |
| 5.07.02 | Question: Are non-food contact equipment surfaces clean? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, non-food contact equipment surfaces appeared to be clean with no visible dirt or filth | |
| 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: Yes, all bins used are made of plastic, in good condition and were observed to be clean and free of adulterants and contaminants. | |
| 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: Yes, during cleaning all food products and packaging are relocated to an area away from cleaning to prevent contamination. | |
| 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: Yes, all cooling units including coils in cooler were observed to be free of aged dirty ice, dust or detritus. | |
| 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: Yes, all fan guards were observed to be free of dust and the ceiling was free of excessive black deposits. | |

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| 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: Yes, all equipment not in use is maintained in a clean condition and on a cleaning schedule. | |
| 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: Yes, hoses were observed to be hung with no areas touching the ground and all brooms were observed to be hung in a manner that prevents 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: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes, all maintenance tools were observed to be clean sanitary and corrosion free. | |
| 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: Yes, there was no observed lubricants or grease present on equipment. | |

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| GMP | General Cleaning |
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| 5.08.01 | Question: Are spills cleaned up immediately? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. No spills observed. | |
| 5.08.02 | Question: Are waste and garbage frequently removed from production and storage areas? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, all garbage is removed from the area at least nightly and more frequently as needed. There was no waste or garbage observed to be overflowing from garbage cans or dumpsters at time of audit. | |
| 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: Yes, all floor drains flow away from the production area in a manner that prevents contamination and were observed to be clean, free of odors and well maintained. | |
| 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: Yes, all high level areas appeared to be clean and free of detritus. | |
| 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: Yes, all plastic strip curtains were observed to be maintained in good condition, kept clean and mounted so that tips are not touching the floor. | |
| 5.08.06 | Question: Is personal protection equipment (PPE) for the sanitation crew in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes the required PPE (gloves and boots) are present and meet the label requirements for all cleaning materials on premises. | |

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| 5.08.07 | Question: Is cleaning equipment maintained clean and stored properly? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes the cleaning equipment is maintained hanging from the wall with the brush end down to prevent contamination | |
| 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: Yes, production area cleaning tools are maintained in a manner so as to prevent cross contamination. All portable toilets are cleaned by the toilet providers with their own designated tools. | |
| 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: Yes, all brooms and equipment used for sanitation are made of appropriate materials for their designated use such as stiff brooms with plastic bristles for sweeping floors and cleaning areas around line. | |
| 5.08.10 | Question: Are toilet facilities and hand washing stations clean? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes all toilet facilities and hand wash stations were observed to be clean. Cleaning of areas is logged daily as observed on cleaning logs. | |
| 5.08.11 | Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. No break facilities located on site. | |
| 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 observed on site. | |
| 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: Yes, all forklifts were observed to be clean and not emitting toxic fumes or used in an unsanitary manner. | |
| 5.08.14 | Question: Are shipping trucks clean and in good condition? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. None observed at time of audit. | |
| GMP | Buildings and Grounds | |
| 5.09.01 | Question: Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes, all lights within the facility were observed to be constructed in a manner so as to prevent contamination of raw materials, equipment, packaging and finished goods. | |

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| 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: Yes the facility has eliminated and controlled all potential foreign material contamination issues through elimination of glass in the production areas. | |
| 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: Yes, the facility was observed to have eliminated wooden items and surfaces | |
| 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: Yes, all areas of the facility contained adequate lighting to allow for ease of inspection and observation of production, cleaning and product. | |
| 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: Yes, the facility was observed to contain adequate ventilation to control dust, condensation, odors and vapors. | |
| 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: Yes all floor surfaces were observed to be in good condition, easily cleaned with no debris trapping cracks. | |
| 5.09.07 | Question: Are the floor drains where they are needed for drainage and cleanup? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, all floor drains were located adjacent to the line to allow for appropriate drainage during cleaning. | |
| 5.09.08 | Question: Are closed doors and windows to the outside pest-proof? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, all windows and doors to the coolers were observed to be pest proof. | |
| 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: Yes, all load levelers were observed to be maintained in good condition, pest proof and debris free. | |
| 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: Yes, all exterior walls were observed to be free of holes and able to exclude pests. | |

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| 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: Yes, all areas were observed to be free of cracks and crevices preventing pest harborage location. | |
| 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: Yes, an 18" space was observed to be maintained around the internal wall perimeter. This perimeter allowed for easy access to clean and monitor traps. | |
| 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: Yes the exterior areas of the facility are maintained clean and free of litter and debris. The area surrounding the facility and along roadways and ditches were also observed to be clean and free of weeds and trash with no standing water present at time of inspection. | |
| 5.09.15 | Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, all pallets are maintained in neat and orderly stacks on a concrete slab and in a manner to prevent pest harborage. | |
| 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: Yes, all pallets are inspected prior to use and those found to be dirty or broken are removed and appropriately disposed of or returned to the pallet company. | |
| 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: Yes, the areas surrounding the dumpster and cull truck were observed to be maintained clean, and free of debris and trash. | |
| 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: Yes all outside dumpsters and garbage receptacles are maintained covered and closed. | |
| 5.09.19 | Question: Are all water lines protected against back siphonage? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, All water lines were observed to be protected against back siphonage. | |
| 5.09.20 | Question: Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. No onsite laboratory. | |

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| 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: Yes, there is a map showing the location of the facility, well and office. All roads were demarcated and as well. | |
| 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: Yes, the floor plan shows the layout of all equipment and details the locations of water lines and movement of product from receiving to staging to shipping. | |
| 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: Yes, Adjacent Land Risk Assessment completed was on 05/25/2022. Observed notations of adjacent land and what activities are completed on it. However, food safety risks were found not to be associated with the adjacent land at time of inspection. | |
| 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: Yes, the Certificate of inspection for backflow preventer were observed to be completed on 06/01/2022 by Bishop Well and Pump Service with all valves noted to be in operational condition. | |
| 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: Yes, Sam Watson is the primary individual responsible for the operations food safety program with Ms. Kelli Bozeman acting as his alternate. | |
| 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: Yes, specimen labels was available for germicidal bleach and hand washing liquid. | |
| 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: Yes, inventory was observed to be maintained for the bleach utilized to clean the line. All other materials are purchased on a just in time basis. Noted dates from inventory log for 02/13/2022, 04/15/2022 and 06/01/2022 | |
| 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: Yes, specimen labels are available for all observed chemicals. | |
| GMP Pest Control Documentation | | |

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| 5.12.01 | <p>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?</p> <p>Auditor Comments: Yes, Dixon Pest Control is contracted Pest Control Service Provider. Observed their liability insurance exp. 01/01/2023, Herman Rollins Lic #SP18372 EXP 06/30/23, Service is completed on a monthly basis for interior and exterior traps. In house pest control monitoring occurs on alternating weeks for all interior tin-cat traps and documented on the daily pre-op log.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| 5.12.02 | <p>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?</p> <p>Auditor Comments: Yes, there is a map showing the location of all pest control traps with associated numbers as found in the facility. Map was confirmed to match the location of traps on the interior and exterior of facility. There is a total of 31 interior traps and 16 exterior traps per the map.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| 5.12.03 | <p>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)?</p> <p>Auditor Comments: Yes, reports detail traps checked, observations and sanitation/maintenance issues. Service reports observed for April, May and June. The in house Pest Control Trap Monitoring checklist was present for the in house monitoring of tin-cat traps with dates of inspection, observations and replacement of sticky traps within. Observed contracted monitoring activities from 04/18/2022, 03/03/2022, 05/12/2022. Observed in-house activities for week of 05/30/2022, 04/04/2022 and 03/21/2022.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| <p>GMP Operation Monitoring Records</p> | | |
| 5.13.01 | <p>Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?</p> <p>Auditor Comments: Yes, all inbound product is inspected at receiving and documented on the Incoming Goods and Product Inspection Log confirming that truck was inspected, free of odors, pests and in good condition. Observed record for boxes on 05/16/2022, RPC's on 06/01/2022 and pallets on 06/06/2022 confirming cleanliness, odors and good condition of truck.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |
| 5.13.02 | <p>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)?</p> <p>Auditor Comments: See 5.13.01</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| 5.13.03 | <p>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?</p> <p>Auditor Comments: Yes, records for strength testing of antimicrobial in wash water were observed to be maintained. Testing occurs prior to start and every hour thereafter. Dates observed as follows: Pickles - 05/16/2022 at 100ppm, 05/23/2022 at 100 ppm and 06/04/2022 at 60ppm. Squash - 05/16/2022 at 100ppm, 05/27/2022 at 60ppm and 06/05/2022 at 60 ppm. No out of specification tests noted at time of audit.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| 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: Yes, see 5.13.03.</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: Yes, monitoring of turbidity is documented on the Visual Monitor of Batch Water System and completed at the same time as monitoring for antimicrobial levels in the water observed the following dates, 05/16/2022, 05/23/2022, 06/04/2022 for pickles and 05/27/2022, 06/05/2022 and 06/03/2022 for squash.</p> | <p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p> |

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| 5.13.06 | Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations? | Possible Points: 3 Points Scored: 3 Score: Total Compliance |
| | Auditor Comments: Yes, monitoring of hand and soap sanitizer log is completed on a daily basis observed for 04/04/2022, 05/30/2022 and 05/09/2022. | |
| 5.13.07 | Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA, no tools utilized in packing process. | |
| 5.13.08 | Question: Is there a pre-operation inspection log? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes The Daily Pre-Operation Log is completed prior to start up to ensure the line is clean and has been released for production. Most recent dates of completion are 04/27/2022 and 04/28/2022, 04/29/2022, 05/06/2022 Inspection encompasses the following areas: receiving, warehouse, lunch/break area, parking lot and surroundings, dumpster, packing/production, employees and an area for comments. | |
| 5.13.09 | Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: See 1.04.01 | |
| GMP Maintenance & Sanitation Files | | |
| 5.14.01 | Question: Does the facility have a preventative maintenance program that includes a schedule and completion records? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes a Preventive Maintenance Schedule detailed that all preventive maintenance is completed annually, quarterly, and as needed based on equipment inspections. Observed requirements for all three packing lines, cooler, forklifts and facility. | |
| 5.14.02 | Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, the Preventive Maintenance Log was available and activities were observed for work completed on the pepper line 02/18-19/2022 ,on 05/13/2022 on the squash line. All logs are signed as complete when maintenance is finished. | |
| 5.14.03 | Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, the Post Maintenance and Repair - Equipment Cleaning and Sanitizing log is completed whenever the line is maintained or repaired. Observed cleaning for 03/22/2022 and 05/16/2022. Breakdowns are minimal and as such this document confirms that sanitation is completed when cleaning is necessary. | |
| 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: Yes, The Master Sanitation Schedule contains the areas to be cleaned the frequency for cleaning, materials to be used and recording method. | |

| 5.14.05 | <p>Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p> <p>Auditor Comments: Yes, the Sanitation SOP's are broken down and are specific to areas of the facility and include the packing line equipment, facility, forklift break area, restrooms and shipping area. The SSOP's detail the activities to occur, materials (chemical and tools) to be used, and frequency of cleaning activities. Observed cleaning for the weeks of 03/07/2022, 04/04/2022, 05/09/22, 05/09/22.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | |
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| 5.14.06 | <p>Question: Are cleaning and sanitation logs on file that show what was done, when and by who?</p> <p>Auditor Comments: See 5.04.06</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | |
| 5.14.07 | <p>Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?</p> <p>Auditor Comments: MJ. Observed Cleaning Water Chlorine Level check record for 03/22/2022 and 05/16/2022 containing sanitizer strength of 500-800 ppm Chlorine. However, there were no other records available for review at time of audit.</p> <div data-bbox="253 688 1520 974" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: See attached documents. Chemical concentrations in sanitizing water is being recorded on log. 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 style="padding: 5px;">CB/Auditor Review Comments: Accepted, corrective actions submitted detailing training completed including root cause analysis, operator training and monitoring log. Full compliance to be assessed at next annual audit.</td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;">Yes</td> <td style="padding: 5px;"> <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> </td> </tr> </tbody> </table> </div> | | CA Accepted? | | CB/Auditor Review Comments: Accepted, corrective actions submitted detailing training completed including root cause analysis, operator training and monitoring log. Full compliance to be assessed at next annual audit. | Yes | <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> | <p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p> |
| | CA Accepted? | | | | | | | |
| CB/Auditor Review Comments: Accepted, corrective actions submitted detailing training completed including root cause analysis, operator training and monitoring log. Full compliance to be assessed at next annual audit. | Yes | <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> | | | | | | |
| 5.14.08 | <p>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?</p> <p>Auditor Comments: NA. There is no CIP in this facility.</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | | | | | | |
| 5.14.09 | <p>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)?</p> <p>Auditor Comments: Yes, floor drains are cleaned on a daily basis as observed on the Daily Sanitation Log. Observed logs for weeks of 05/30/2022, 05/09/2022 and 04/04/2022.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | |
| 5.14.10 | <p>Question: Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?</p> <p>Auditor Comments: NA. No filters in use.</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> | | | | | | |
| 5.14.11 | <p>Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?</p> <p>Auditor Comments: Yes, maintenance on cooling units was last completed by 04/21/2022 by Thompson Electric Company.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> | | | | | | |

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| 5.14.12 | <p>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)?</p> | <p>Possible Points: 15 Points Scored: 0 Score: Non-Compliance</p> |
| | <p>Auditor Comments: NC. A routine sanitation effectiveness program utilizing rapid post sanitation checks has not been established.</p> | |
| <p>Auditee Comments: Please see attached documents. Ordered ATP swabs. Added ATP testing to weekly checklist. Updated cleaning Sop to include ATP testing and what to do if results aren't satisfactory. ATP log also developed.</p> <p style="text-align: right;">View Files</p> | | |
| | | CA Accepted? |
| <p>CB/Auditor Review Comments: Accepted. Documentation submitted consists of NUOCA Log with Root Cause Analysis, SOP on detailing ATP testing, ATP monitoring results. Ms. Bozeman completes sampling and is the individual who wrote the program. Therefor no training records available.</p> | | Yes |
| | | <p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p> |

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| 5.14.13 | <p>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)?</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, The Glass and Brittle Plastic Policy, details the requirements for maintaining the facility free of glass and brittle plastics that can pose a food safety hazard. The Procedure for Dealing with Broken Glass and the Monthly Glass and Brittle Plastic Register is completed to ensure that all areas are maintained so as to prevent contamination from broken glass Observed for 05/25/2022.</p> | |

GMP Worker Documentation

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| 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: See 1.01.04</p> | |

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| 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: 3 Score: Major Deficiency</p> |
| | <p>Auditor Comments: MJ. Observed training records for employees at hire on 04/01/2022 However, ongoing training was not observed to have been completed for May or June.</p> | |
| <p>Auditee Comments: See attached documents. Employees had training when they came to the farm on April 1st and also again on June 13th. Attached is a log of workers present. Employees will have trainings once a quarter</p> <p style="text-align: right;">View Files</p> | | |
| | | CA Accepted? |
| <p>CB/Auditor Review Comments: Accepted, ongoing training records submitted as well as clarification that on-going training will be completed on a quarterly basis.</p> | | Yes |
| | | <p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p> |

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| 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: Yes, observed sanitation training for Guadalupe Gomez on 05/14/2022.</p> | |

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| 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>Auditor Comments: Yes, the Employee Policies and Education Outline requires that all individuals immediately report an injury, or illness. There were no observed injuries logged at time of inspection.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| 5.15.05 | <p>Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p> <p>Auditor Comments: Yes there are logs available to record worker food safety non-conformances. Records and corrective actions are maintained in employee files. There were no records of non-conformance at time of audit.</p> | <p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</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>Auditor Comments: Yes all visitors and contractors are required to sign in on the sign in sheet which contains a the GMP, Health and Hygiene requirement for the facility.</p> | <p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p> |
| <p>GMP Testing</p> | | |
| 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>Auditor Comments: Yes, the Environmental Monitoring Program is a risk based scientifically valid microbiological testing program that encompasses environmental and water testing for the facility. Environmental testing is completed on zones 1-4 for Generic E. coli on a monthly basis. While water testing is completed for Generic E. Coli and Total Coliforms on an annual basis.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</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>Auditor Comments: Yes, the Environmental Monitoring Program contains the corrective action procedures should unacceptable results be received.</p> | <p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| 5.16.03 | <p>Question: Are there records of environmental microbiological test results and does testing meet the program requirements?</p> <p>Auditor Comments: Yes, sampling was observed to have been completed on 05/27/2022 and 05/12/2022 for Generic E. coli on zones 1-4. As this was the first month of production for the year these were the only tests available.</p> | <p>Possible Points: 15 Points Scored: 15 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>Auditor Comments: Yes testing for total coliform and generic E. coli were last completed on 05/11/2022 with test results of < 1 observed for both Total Coliform and E. coli.</p> | <p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</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>Auditor Comments: NA. No ice used in the facility.</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</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>Auditor Comments: NA. No air use for food contact or food contact surfaces.</p> | <p>Possible Points: 0 Points Scored: 0 Score: N/A</p> |

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| 5.16.07 | Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. No other tests completed in the facility. | |
| 5.16.08 | Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. No unsuitable results observed. | |
| 5.16.09 | Question: Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, Mr. Norman Watson received training on 6/02/2022 by Waters Agricultural lab in sampling procedures including aseptic techniques. | |
| 5.16.10 | Question: Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. No in house food safety related testing is completed. | |

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| GMP | Temperature Controlled Storage & Distribution Logs |
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| 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. Not a temperature sensitive product. However, temperatures are checked to ensure they are at the appropriate levels for quality prior to shipping. | |
| 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 is not refrigerated. | |
| 5.17.03 | Question: Are there temperature logs for storage rooms? | Possible Points: 5 Points Scored: 5 Score: Total Compliance |
| | Auditor Comments: Yes, utilizing the Cold Storage and Conditioning Room Temperature Monitoring Log was available for both coolers. Dates observed were 01/27/2022, 02/10/2022 and 05/15/2022 with temps of 42F noted for all. However, the log was not observed to have been completed on a daily basis and the refrigerated trailer utilized to store tomatoes was not being monitored. Upon review of finding with client at end of closing meeting it was observed that the interpretation guidelines do not require daily monitoring to occur, only that monitoring is to occurring. | |
| 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: Yes, SOP 04-02 Inventory Management Shipping requires that all trucks are precooled free of insect and holes, and be clean prior to loading. | |
| 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: Yes, the AgTag shipping program requires that the individual loading the truck out confirm that it is clean and pre-cooled prior to loading. observed outbound BOL's 898864, 898854, 898853 and associated confirmation in computer. | |

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| 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: See question 5.17.05 | |

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| GMP | Allergen Control |
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| 5.18.01 | Question: Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)?? | Possible Points: 0 Points Scored: 0 Score: Yes |
| | Auditor Comments: Yes, there are no allergens handled within the facility. | |

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| 5.18.02 | Question: Has a documented allergen management plan been developed? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: NA. no allergens stored in the facility. | |

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| 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: NA. no allergens stored in the facility. | |

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| 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: NA. no allergens stored in the facility. | |

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| 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: NA. no allergens stored in the facility. | |

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| 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: NA. no allergens stored in the facility. | |

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| 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: NA. no allergens stored in the facility. | |

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| 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: NA. no allergens stored in the facility. | |

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| 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: NA. no allergens stored in the facility. | |

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| 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: Yes, Sam Watson is the HACCP Team Leader. There is a total of two individuals on the HACCP Team. | |
| 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: Yes, Sam Watson completed HACCP training through NC State on 04/18-19/2019. Ms. K. Bozeman was trained by Mr. Watson on 04/05/2022 | |
| 6.01.03 | Question: Does a product description exist for the products produced? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, a Product Description has been completed for each commodity (Pepper, tomatoes, squash, cabbage, pickles, eggplant, tomato and tomatillo) and contains information such as name, handling requirements dated 04/2022 | |
| 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: Yes the Process Flow chart reviewed by 06/01/2022 as correct and detailed the production and packing process for all commodities packed | |
| 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: See 6.01.04 | |

| HACCP Development of the HACCP Plan | | |
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| 6.02.01 | Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT. | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes, a hazard analysis was completed for the process flow, identifies potential hazards of biological, chemical and physical origin that may be present in the process. | |
| 6.02.02 | Question: Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes, an evaluation of the process determined that there is one CCP identified for the cucurbit packing line. However, the cabbage and pepper lines do not contain CCP's. | |
| 6.02.03 | Question: Is the HACCP system reviewed when significant changes are made and at least once every 12 months? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, the HACCP system is reviewed annually at minimum and more frequently should changes be made or observed. Last review occurred on 06/06/2022 | |
| 6.02.04 | Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable. | Possible Points: 0 Points Scored: 0 Score: Yes |
| | Auditor Comments: Yes, a CCP was identified at the wash step for the squash line. | |

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| 6.02.05 | Question: Have CCP critical control limits been established and are they supported by relevant validation documentation? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes, CCP limit is noted to be 26-30ppm Peracetic acid and is supported by the multiple research papers and label limits. | |
| 6.02.06 | Question: Have monitoring requirements and frequencies been determined and documented for the CCPs? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes, monitoring is to occur prior to start and every hour thereafter during production. | |
| 6.02.07 | Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes. Mr. Sam Watson is responsible for monitoring of CCPs and implementation of corrective actions when necessary. | |
| 6.02.08 | Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, the Water Usage Wash Water Testing SOP 07-05 details the requirements for monitoring and states that the antimicrobial limits should be between 24-30 ppm. | |
| 6.02.09 | Question: Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limits are not met (loss of control/deviation) and plans to adjust the process back into control? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes, Preventative and corrective actions are listed as a subheading on the Water Usage Wash Water Testing SOP 07-05. | |
| 6.02.10 | Question: Have recording forms been developed for monitoring the CCPs? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: Yes. the Wash Water Check Log contains the monitoring records for when water is in use. | |
| 6.02.11 | Question: Have verification plans and schedules been developed for each CCP? | Possible Points: 15 Points Scored: 15 Score: Total Compliance |
| | Auditor Comments: This NC was missed during review with client as the auditor failed to record it on the NC summary and the discrepancy was caught during final review. No Verification plans or schedules have been developed for the CCP noted. | |
| HACCP Execution of the HACCP Plan on the Plant Floor | | |
| 6.03.01 | Question: Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators? | Possible Points: 10 Points Scored: 10 Score: Total Compliance |
| | Auditor Comments: Yes, HACCP training has been completed for all employees within the facility and the HACCP operators. | |
| 6.03.02 | Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? | Possible Points: 0 Points Scored: 0 Score: N/A |
| | Auditor Comments: Yes, the CCP operator Mr. Sam Watson was able to answer basic questions related to the HACCP requirements such as monitoring frequency and strength. | |

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| 6.03.03 | <p>Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?</p> | <p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p> |
| | <p>Auditor Comments: MJ. Observed records of CCP monitoring activities being completed for days that the squash line ran. However, the monitoring logs reviewed only showed one entry for most days and other days there was a two hour gap between monitoring log times.</p> | |
| <p>Auditee Comments: SOPs have been updated to show wash water should be checked before packing starts, at least once an hour while packing and again at the end of packing. Attached is the updated SOP and logs showing monitoring of wash water. Wash Water SOP was used to train employees on proper procedure</p> <p style="text-align: right;">View Files</p> | | |
| | | CA Accepted? |
| <p>CB/Auditor Review Comments: Accepted, documentation in the form of corrective action log with root cause analysis, training, updated sop and monitoring logs submitted confirm compliance. Full compliance to be assessed at next annual audit.</p> | | Yes |
| | | <p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</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>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> |
| | <p>Auditor Comments: Yes, all CCP monitoring records were observed to be initialed by the one of the HACCP operators and signed as confirmed by Ms. Kelly Bozeman.</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>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p> |
| | <p>Auditor Comments: See 6.03.04</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>Possible Points: 15 Points Scored: 0 Score: Non-Compliance</p> |
| | <p>Auditor Comments: NC. No there is not a deviation record present to document corrective actions taken due to deviation and loss of control.</p> | |
| <p>Auditee Comments: SOP of wash water updated to include a Corrective Action record. CA record attached to show what happens when a deviation of a CCP occurs. Wash Water SOP was used to train employees on proper procedure</p> <p style="text-align: right;">View Files</p> | | |
| | | CA Accepted? |
| <p>CB/Auditor Review Comments: Accepted, documentation in the form of corrective action log with root cause analysis, training, updated sop and monitoring logs submitted confirm compliance. Full compliance to be assessed at next annual audit.</p> | | Yes |
| | | <p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p> |