

**FINAL AUDIT REPORT**

CB Registration No.WQS-PGFS-1853-1  
 PrimusGFS ID #231679 - Cert:4  
 Audited by WQS, LLC.

PrimusGFS Version 3.1

Operation Type:Packinghouse  
 Audit Report Summary

Ver en Español

<b>Organization:</b>	<b>Moultrie Melon Company</b> Contact(s): <a href="#">Kelli Bozeman</a> <a href="#">Sam Watson</a> Address: 356 Funston Doerun Road 31768 Location: Moultrie, Georgia, United States Phone Number: 229-873-9912				
<b>Operation:</b>	<b>Moultrie Melon Company</b> Contact(s): <a href="#">Kelli Bozeman</a> Location: 356 Funston Doerun Rd Moultrie, Georgia 31768, United States				
<b>Shipper:</b>	Moultrie Melon Company				
<b>Operation Type:</b>	<b>Packinghouse</b>				
<b>Audit Type:</b>	<b>Announced Audit</b>				
<b>Audit Scope:</b>	Moultrie Melon Company is a packer and shipper of fresh market vegetables located in South GA. This operation was consists of a 32,500 sq.ft. metal building with temperature controlled storage and open air packing area. All product received is grown by Moultrie Melon Company on the surrounding land. This operation was observed to be maintained in a clean and tidy manner. There is a total of three packing lines within the facility. At time of audit only the Squash line was in use. The other two lines in the facility consist of a pepper line that is still in the process of being installed and a cabbage line which is dry with the only activity to occur is that of placing cabbage heads into corrugated boxes, followed by palletization and then placing the pallet in cold storage.				
<b>Date Documentation Review Started:</b>	06 May 2021 10:30				
<b>Date Documentation Review Finished:</b>	06 May 2021 12:30				
<b>Total Amount of Time on the Documentation Review:</b>	2.00 Hours				
<b>Date Visual Inspection Started:</b>	06 May 2021 13:00				
<b>Date Visual Inspection Finished:</b>	06 May 2021 15:00				
<b>Total Amount of Time on Visual Inspection:</b>	2.00 Hours				
<b>Addendum(s) included in the audit:</b>	Not Applicable				
<b>Product(s) observed during audit:</b>	Squash				
<b>Similar product(s)/process(es) not observed:</b>	Bell Peppers, Cabbage, Chili Pepper, Cucumbers, Eggplant / Aubergine, Tomatoes				
<b>Product(s) applied for but not observed:</b>	None				
<b>Auditor:</b>	<a href="#">Wendi Jennings</a> (WQS, LLC.)				
<b>Preliminary Audit Score:</b>	<b>97%</b>				
<b>Final Audit Score:</b>	<b>97%</b>				
<b>Certificate Valid From:</b>	10 Jun 2021 To 09 Jun 2022				
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>31° 14' 40"</td> <td>83° 54' 45"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>	Latitude	Longitude	31° 14' 40"	83° 54' 45"
Latitude	Longitude				
31° 14' 40"	83° 54' 45"				

## Information related to the audited operation

Total number of workers for the operation:	8	Maximum worker number during peak season:	25
Number of lines in normal production:	3	Number of lines running during the audit:	1
Facility Size:	32500 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		

## Product information for each product

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

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	229	Score:	229
	Possible Points:	229	Possible Points:	229
	Percent Score:	100%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1119	Score:	1124
	Possible Points:	1161	Possible Points:	1161
	Percent Score:	96%	Percent Score:	96%
Module 6 - HACCP System Requirements	Score:	257	Score:	257
	Possible Points:	260	Possible Points:	260
	Percent Score:	98%	Percent Score:	98%
<b>TOTAL</b>	Score:	1605	Score:	1610
	Possible Points:	1650	Possible Points:	1650
	Percent Score:	97%	Percent Score:	97%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	5	4
Module 6 - HACCP System Requirements	1	1
<b>TOTAL</b>	<b>6</b>	<b>5</b>

SECTIONS:

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

FSMS	Management System	
1.01.01	<p><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p><b>Auditor Comments:</b> Yes, the Food Safety Program Policy was observed to be signed by Sam Walton and details the companies commitment to food safety and is located in the main office for all employees to observe.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
1.01.02	<p><b>Question:</b> Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p> <p><b>Auditor Comments:</b> Yes, the organizational chart described the management structure and associated alternates were listed for the individuals with food safety related tasks. Mr. Sam Walton is the Owner and Food Safety Manager, Mr. Clay Underwood is the Food Safety Alternate.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
1.01.03	<p><b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p> <p><b>Auditor Comments:</b> Yes, The food safety committee is active, with observations of meetings on: 04/15/2021 - with topics as follows, food safety training, verification of the food safety system, PGFS Packinghouse audit, verification of food safety system. Meetings are scheduled quarterly with next meeting to occur in June. Sam Watson, Clay Underwood, Will Grantham, Kelli Bozeman and Ryan French were all present at the April meeting.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>

1.01.04	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, there is a training matrix system in place which depicts the training's that have been completed and still left to be completed for all employees with food safety responsibilities. Observed annual training activities to have occurred on 04/15/21 and 05/05/21 for primary and seasonal employees respectively.	
1.01.05	<b>Question:</b> Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the management verification review occurred on 04/15/21 and detailed the documents reviewed and activities.	
1.01.06	<b>Question:</b> Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, copies of USDA standards were available for crops observed during audit as well as FSMA requirements.	

<b>FSMS</b>	<b>Control of Documents and Records</b>
-------------	---

1.02.01	<b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Document Control Procedure was reviewed and contained the manner in which all documents are to be maintained, stored and controlled. A document register was available and contained a listing of all documents. Mr. Sam Watson is responsible for all documents	
1.02.02	<b>Question:</b> Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Document Control Procedure requires that all documents are maintained for a minimum of 24 months.	
1.02.03	<b>Question:</b> Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all paper documents are maintained in binders located in the main office of Moultrie Melon Company. While electronic documents are maintained on a password protected server.	
1.02.04	<b>Question:</b> Are records maintained in an organized and retrievable manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all records are maintained per the PrimusGFS v3.1 question numbers and were found to be easily retrievable.	
1.02.05	<b>Question:</b> Are all records and test results that can have an impact on the food safety program reviewed and signed off by a person responsible for the food safety program?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes records and results with an impact on food safety were available and observed to have been reviewed and signed off. Examples of records observed include water test from 04/20/21 and 05/04/2021 for the Shed well with results of < 1 Total Coliforms and < 1 Generic E. Coli	

<b>FSMS</b>	<b>Procedures and Corrective Actions</b>
-------------	--

1.03.01	<b>Question:</b> Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Standard Operating Procedure for creating SOP's was reviewed and contained the requirements for what is to be completed, how the activity is to be completed, the frequency in which the activity is completed, who will be completing the activity, the recordings required, and what corrective actions are to occur should a non-conformance be observed.	
1.03.02	<b>Question:</b> Are the written procedures available to relevant users and is a master copy maintained in a central file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, written procedures are maintained in the main office for all relevant users. The master copy is maintained electronically and access is limited to only the food safety manager allowed to edit.	
1.03.03	<b>Question:</b> Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Company Policy and Procedures contains the Corrective Action procedure. Additionally, each individual sop and policy has been configured to contain specific corrective action procedures for the activity completed. Document was updated on 04/01/2021.	
1.03.04	<b>Question:</b> Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, a NUOCA system is utilized to report corrective actions when they are observed. There had not been any corrective actions observed at time of audit per records reviewed.	

<b>FSMS</b>	<b>Internal and External Inspections</b>	
1.04.01	<b>Question:</b> Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Internal audits are completed twice per year. The last internal audit was started on 05/01/2021 and completed the morning of 05/05/2021 by Kelli Bozeman. Non-Conformances were listed, and corrective actions reviewed.	
1.04.02	<b>Question:</b> Are there written procedures for handling regulatory inspections?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Regulatory Inspection Procedure requires that inspectors/auditors are always accompanied by a member of the staff, photography, sampling, closing and opening meetings, and is communicated to all personnel in the main office.	
1.04.03	<b>Question:</b> Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the last audit occurred on 05/27/2021 by WQS to the PrimusGFS standard. Previous audits were also observed from 10/10/19 the GA Dept. of Ag. Food Safety Division completed the Produce Safety Rule inspection.	
1.04.04	<b>Question:</b> Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Thermometer Calibration Procedure details that all thermometers are to be calibrated on a quarterly basis.	

1.04.05	<b>Question:</b> Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Last calibration of thermometers occurred on 04/28/2021 using an ice slurry. Calibrated was observed to be in calibration with a reading of 32F	

<b>FSMS</b>	<b>Release of Items/Product</b>
-------------	---------------------------------

1.05.01	<b>Question:</b> Is there a written procedure for handling on hold and rejected items?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the On-Hold and Rejected policy details the activities to occur should product or a field need to be placed on hold. Additionally, the Rejected or On Hold Product or Goods log is completed when product is placed on hold.	

1.05.02	<b>Question:</b> Are there records of the handling of on hold and rejected items kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> NA. To date there have been no records of products placed on hold as all product is packed or culled at time of packing.	

1.05.03	<b>Question:</b> Is there a documented product release procedure available?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Company Policies and Procedures document contains the requirement for release of product and details that the Bill of Lading releases all product for shipping.	

1.05.04	<b>Question:</b> Are there records of product releases kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Bill of Ladings were observed to be maintained on file.	

1.05.05	<b>Question:</b> Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, there is a documented procedure which details the activities to occur should a buyer or customer food safety complaint be received. This document requires that information such as the date/time of complaint, individual/company making the complaint, contact information, product description, amount and code date/lot number of product, type of complaint, corrective actions, and actions to be taken to prevent future occurrences of the event. This information is obtained to allow for appropriate follow up and understanding of what caused the issue and prevention in the future.	

<b>FSMS</b>	<b>Supplier Monitoring/Control</b>
-------------	------------------------------------

1.06.01	<b>Question:</b> Is there a list of approved suppliers and service providers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, there is an approved supplier list available for all service providers and suppliers utilized. Examples of suppliers reviewed consist of: Georgia Pacific, Dixon Pest Services, and Pratt Industries. The list was observed to have been updated on 04/26/2021.	

1.06.02	<b>Question:</b> Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, documentation and evidence of compliance is included in the approved supplier list Observed letters of guarantee and audit reports for Pratt Industries and GA Pacific, and contract for Dixon Pest.	

1.06.03	<b>Question:</b> 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.	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Supplier Approval procedure requires that suppliers are to be verified at least annually in addition to the continuous monitoring that occurs through out season. Additionally, there were requirements for the use of emergency suppliers and removal of suppliers which do not meet the company requirements.	
1.06.04	<b>Question:</b> Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, documented evidence was available in the form of a Letter of Guarantee and Audit reports for Pratt Industries and GA Pacific as well as a contract for Dixon Pest Control.	
1.06.05	<b>Question:</b> Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes, Waters Lab from ANAB. The Certificate of accreditation was to ISO/IEC 17025:2017 for microbiological testing with expiration date of 08/01/2021 and Cert.# AT-1709	

<b>FSMS</b>	<b>Traceability and Recall</b>
-------------	--------------------------------

1.07.01	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes the Moultrie Melon Company Traceback and Recall Plan contains the activities to occur should a recall or product withdrawal be necessary.	
1.07.02	<b>Question:</b> Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Traceback Recall Procedures details requirements for starting a recall and what activities are to occur should a recall be necessary. Classes of recalls, collection of information, documentation, tracing of product from complaint to field and all other purchases as well as a recall flow chart which is used to assist in the decision making activities related to recalls.	
1.07.03	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Mock recalls are completed on an annual basis as observed from mock recall which occurred on 04/29/2021 for 350 cases of 16-18 ct. Green Cabbage. All product was accounted for in 10 minutes and there were no lessons learned as all activities went according to plan.	

<b>FSMS</b>	<b>Food Defense</b>
-------------	---------------------

1.08.01	<b>Question:</b> Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. Yes a FFVA was completed on 04/27/2021 through the PWC website and assessed all aspects of food fraud as related to the food industry.	
1.08.02	<b>Question:</b> Does the company have a documented food defense plan based on the risks associated with the operation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Food Defense Plan dated 04/27/2021 was reviewed and all risks were noted to be low.	



1.08.03	<b>Question:</b> Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, records associated with the food defense plan were reviewed and found to be completed per the requirements outlined in the plan.	
1.08.04	<b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the current list of emergency contact numbers for management including after hours numbers as well as numbers for law enforcement and regulatory agencies is maintained in the food safety manual and is dated 04/01/2021.	
1.08.05	<b>Question:</b> Are visitors and contractors to the company operations required to adhere to food defense procedures?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all visitors and contractors are required to sign in and adhere to food safety and food defense guidelines and procedures.	

<b>GMP</b>	<b>General GMP</b>
------------	--------------------

5.01.01	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Mr. Sam Walton is the operations food safety program manager and has completed training for HACCP, and PSA Grower training.	
5.01.02	<b>Question:</b> Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all materials are maintained in a locked cage and labeled as required.	
5.01.03	<b>Question:</b> Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all food grade materials are stored in designated areas under controlled storage and labeled accordingly.	
5.01.04	<b>Question:</b> Are signs supporting GMPs posted appropriately?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, GMP signage is posted at entrances to the packing areas, in restrooms, employee break areas and hand washing areas of the facility.	
5.01.05	<b>Question:</b> Are the necessary food defense controls implemented in the operation?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, necessary food defense controls such as visitor sign in sheets, employee badges and key logs have been implemented and observed.	

<b>GMP</b>	<b>Pest Control</b>
------------	---------------------

5.02.01	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes all products and ingredients were observed to be free of insects/rodents/birds/reptiles/mammals or any evidence of them.</p>									
5.02.02	<p><b>Question:</b> Are packaging supplies free of pest (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><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes all packaging supplies were observed to be free of insects/rodents/birds/reptiles/mammals or any evidence of them.</p>									
5.02.03	<p><b>Question:</b> Are plant and storage areas free of pest (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>								
	<p><b>Auditor Comments:</b> MN. Observed a bird flying through the facility during the audit. However, there was no observed bird droppings or nesting present.</p>									
	<table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b> an effort to keep birds out of the open shed will be made</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> No corrective actions submitted at this time.</td> <td style="text-align: center;"><b>No</b></td> <td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 10 </td> </tr> </table>		<b>Auditee Comments:</b> an effort to keep birds out of the open shed will be made				CA Accepted?		<b>CB/Auditor Review Comments:</b> No corrective actions submitted at this time.	<b>No</b>
<b>Auditee Comments:</b> an effort to keep birds out of the open shed will be made										
	CA Accepted?									
<b>CB/Auditor Review Comments:</b> No corrective actions submitted at this time.	<b>No</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10								
5.02.04	<p><b>Question:</b> Is the area outside the facility free of evidence of pest activity?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> There was no observed evidence of pest activity outside of the facility. Bait boxes checked were free of rodent activity.</p>									
5.02.05	<p><b>Question:</b> Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes, Dixon Pest Control has been contracted to complete the pest control of the facility</p>									
5.02.06	<p><b>Question:</b> Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait traps are not used within the facility?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes, pest control devices are located away from exposed raw materials, work in progress, ingredients, finished goods and packaging. Bait traps were located outside of facility only.</p>									
5.02.07	<p><b>Question:</b> Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes, all pest control devices were maintained in a clean and intact condition and marked as monitored. Trap numbers 6, 10, 15, 26 on the interior were checked and trap numbers 6 and 10 on the exterior were checked. all were observed to be marked as monitored or scanned as appropriate.</p>									
5.02.08	<p><b>Question:</b> Are interior and exterior building perimeter pest control devices adequate in number and location?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes, interior and exterior building pest control devices were adequate in number and location.</p>									

5.02.09	<b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all devices are identified by number and contain a barcode for scanning by pest control provider.	
5.02.10	<b>Question:</b> Are all pest control devices effective and bait traps secured?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all exterior traps are secured to through the use of an interior concrete weight or by attaching to a paver stone.	
<b>GMP</b>		
<b>Storage Areas &amp; Packaging Materials</b>		
5.03.01	<b>Question:</b> Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the interior layout ensures separation of products and packaging to prevent cross contamination. Product stored in racks was observed to be dry so as not to pose a contamination issue to product stored below.	
5.03.02	<b>Question:</b> Is the storage area completely enclosed?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all areas are maintained fully enclosed.	
5.03.03	<b>Question:</b> Is the facility's use restricted to the storage of food products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the facility use is restricted to food product storage.	
5.03.04	<b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all items placed on hold are marked with an orange sticker to clearly identify them and they are maintained separate from other materials.	
5.03.05	<b>Question:</b> Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all products and materials were observed to be free of contamination and adulteration.	
5.03.06	<b>Question:</b> Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the storage, lights, ceilings, floor areas and racking structures were observed to be maintained in a clean and debris free manner to include hard to reach areas.	
5.03.07	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all product was properly marked with rotation coding. Additionally, the product tracking system ensures that all product is used in a FIFO manner.	

5.03.08	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, the product tracking system assists in assuring FIFO usage. This allows for appropriate usage as it designates what product is to be used next.										
5.03.09	<b>Question:</b> Are storage areas at the appropriate temperatures for the specific products being stored?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, all storage areas were observed to be maintained at the appropriate temperature for the products stored.										
<b>GMP</b> Operational Practices											
5.04.01	<b>Question:</b> Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, the flow of product, process, utensils, workers and internal vehicle are such that contamination from raw product is not introduced into finished product areas.										
5.04.02	<b>Question:</b> Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, all exposed materials are protected from overhead contamination from condensate, and lubricants. There were no observed walkways over product contact surfaces.										
5.04.03	<b>Question:</b> Are production areas completely enclosed?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance									
	<b>Auditor Comments:</b> NC. No the production area is open air. However, it was observed to have 2 walls a roof and concrete floor.										
<table border="1" style="width: 100%;"> <tr> <td colspan="3"><i>Auditee Comments: NO walls</i></td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;"><small>CA Accepted?</small></td> <td style="width: 30%;"></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> No corrective actions submitted at this time.</td> <td style="text-align: center;"><b>No</b></td> <td><b>Possible Points:</b> 15 <b>Points Scored:</b> 0</td> </tr> </table>			<i>Auditee Comments: NO walls</i>				<small>CA Accepted?</small>		<b>CB/Auditor Review Comments:</b> No corrective actions submitted at this time.	<b>No</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0
<i>Auditee Comments: NO walls</i>											
	<small>CA Accepted?</small>										
<b>CB/Auditor Review Comments:</b> No corrective actions submitted at this time.	<b>No</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0									
5.04.04	<b>Question:</b> Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, all production areas are maintained in a clean manner to include lights, fans, floor areas, walls and equipment. All hard to reach areas observed on day of audit appeared to be clean and free of adulteration.										
5.04.05	<b>Question:</b> Is all re-work / re-packaging handled correctly?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A									
	<b>Auditor Comments:</b> NA. No rework completed.										
5.04.06	<b>Question:</b> Are raw ingredients examined before use?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, all product is examined visually prior to packing.										

5.04.07	<p><b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>Score:</b> Minor Deficiency</p>									
	<p><b>Auditor Comments:</b> MN. Pallets of bulk product contain pallet tags with the GTIN coding present. However, individual bulk boxes do not contain lot coding at this time.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p><b>Auditee Comments:</b> Yes. Each box on a pallet is now stickered with a number to match the lot number. This includes date and pallet number.</p> </td> <td style="text-align: right;"> <p><a href="#">View Files</a></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><b>CB/Auditor Review Comments:</b> Accepted, lot numbering of individual cartons is being completed to allow for full traceability of product.</p> </td> <td style="text-align: center;"> <p><b>Yes</b></p> </td> <td> <p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p> </td> </tr> </table>			<p><b>Auditee Comments:</b> Yes. Each box on a pallet is now stickered with a number to match the lot number. This includes date and pallet number.</p>		<p><a href="#">View Files</a></p>		<p>CA Accepted?</p>		<p><b>CB/Auditor Review Comments:</b> Accepted, lot numbering of individual cartons is being completed to allow for full traceability of product.</p>	<p><b>Yes</b></p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p>
<p><b>Auditee Comments:</b> Yes. Each box on a pallet is now stickered with a number to match the lot number. This includes date and pallet number.</p>		<p><a href="#">View Files</a></p>									
	<p>CA Accepted?</p>										
<p><b>CB/Auditor Review Comments:</b> Accepted, lot numbering of individual cartons is being completed to allow for full traceability of product.</p>	<p><b>Yes</b></p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p>									
5.04.08	<p><b>Question:</b> Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes, continuous visual inspection is completed for all product.</p>										
5.04.09	<p><b>Question:</b> Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes, PAA test strips are utilized for testing the level of PAA in the water during production. Test strips were observed to be utilized correctly during audit as was displayed by employee completing check.</p>										
5.04.10	<p><b>Question:</b> Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes, hand washing stations were adequate in number and location for worker access and monitoring of usage.</p>										
5.04.11	<p><b>Question:</b> Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes, all hand wash stations were observed to be in appropriate working order with warm water and adequate pressure. All stations were stocked and restricted to hand wash use only.</p>										
5.04.12	<p><b>Question:</b> Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes, toilet facilities were observed to be adequate in number and location for all employees present. All facilities were stocked with toilet paper, single use paper towels and unscented soap.</p>										
5.04.13	<p><b>Question:</b> Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes, secondary hand sanitation stations were adequate in number and location for employee use. All stations were observed to be properly stocked and maintained.</p>										
5.04.14	<p><b>Question:</b> Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b> NA. No foot baths, foamers or dry powdered sanitizing stations in use.</p>										

5.04.15	<b>Question:</b> Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all single service containers were being used for their intended purpose.	
5.04.16	<b>Question:</b> Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all reusable containers were observed to be cleanable (cull bins) or contained a liner (trash cans) so as to prevent cross contamination.	
5.04.17	<b>Question:</b> Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, coolers were observed to be in good and efficient working order during audit.	
<b>GMP</b>		
<b>Worker Practices</b>		
5.05.01	<b>Question:</b> Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, workers were observed to be washing and sanitizing hands prior to start of work and when re-entering the production areas.	
5.05.02	<b>Question:</b> Are workers' fingernails clean, short and free of nail polish?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all workers fingernails are required to be maintained clean, short and free of nail polish. None observed on day of audit as all employees were wearing gloves.	
5.05.03	<b>Question:</b> Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC. No workers observed with boils, sores, open wounds, or exhibiting signs food borne illness working directly or indirectly with food.	
5.05.04	<b>Question:</b> Are workers wearing effective hair nets that contain all hair?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all workers were observed to be wearing hairnets.	
5.05.05	<b>Question:</b> Is jewelry confined to a plain wedding band and watches are not worn?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all Jewelry was confined to a plain wedding band, and watches are not worn while on the production floor.	
5.05.06	<b>Question:</b> Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all workers were observed to be wearing outer garments suitable for the operation.	
5.05.07	<b>Question:</b> Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all protective outer garments are removed when workers are on break.	

5.05.08	<b>Question:</b> Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. All protective outer garments are disposable and not reused.	
5.05.09	<b>Question:</b> Worker personal items are not being stored in the production or material storage area(s)?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. Employees are required to store personal items in their vehicle and not in the facility.	
5.05.10	<b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes, Smoking, eating, chewing and drinking is confined to designated areas only. Spitting is prohibited in all areas.	
5.05.11	<b>Question:</b> Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes, there are water coolers with single use disposable cups available for workers.	
5.05.12	<b>Question:</b> Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> TC. No unsecured items were observed on employees garments.	
5.05.13	<b>Question:</b> Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. Less than 25 employees, badges are not in use.	
5.05.14	<b>Question:</b> Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes, first aid kits are located at the operations office and contained blue metal detectable band-aids.	
<b>GMP</b>	<b>Equipment</b>	
5.06.01	<b>Question:</b> Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes, all food contact equipment surfaces were observed to be free of flaking paint, corrosion, rust and other unhygienic materials	
5.06.02	<b>Question:</b> Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes, all non-food contact equipment surfaces were observed to be free of flaking paint, corrosion, rust and other unhygienic materials.	
5.06.03	<b>Question:</b> Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes, the food contact equipment design, placement, and condition was such as to facilitate effective cleaning and maintenance?	



5.06.04	<b>Question:</b> Are thermometers (independent of thermostat probes) present in all coolers and freezers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, large non-glass thermometers were present in all coolers.	
5.06.05	<b>Question:</b> Are all thermometers non-glass and non-mercury?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all thermometers were made of plastic and located in an area so as to prevent a contamination. Issue.	
<b>GMP</b>		
<b>Equipment Cleaning</b>		
5.07.01	<b>Question:</b> Are food contact equipment surfaces clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all food contact equipment surfaces were observed to be clean.	
5.07.02	<b>Question:</b> Are non-food contact equipment surfaces clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all non-food contact equipment surfaces were observed to be clean.	
5.07.03	<b>Question:</b> Are items (totes, bins, etc.) that are used to hold or store product clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all equipment used to hold or store product were observed to be clean.	
5.07.04	<b>Question:</b> During cleaning, are food products and packaging materials protected from contamination?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes all packaging materials and food products are removed during cleaning.	
5.07.05	<b>Question:</b> Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all cooling units, including coils in coolers were clean and free of aged, dirty ice and condensate.	
5.07.06	<b>Question:</b> Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all fan guards were dust-free and the ceiling in front of the fans were free of black deposits.	
5.07.07	<b>Question:</b> Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No stored equipment observed.	
5.07.08	<b>Question:</b> Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all utensils were observed to be stored in a manner so as to prevent contamination,	



5.07.09	<b>Question:</b> Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all tools observed were clean	
5.07.10	<b>Question:</b> Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No excess lubricants and grease observed.	

<b>GMP</b>	<b>General Cleaning</b>
------------	-------------------------

5.08.01	<b>Question:</b> Are spills cleaned up immediately?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all spills are immediately cleaned up .	

5.08.02	<b>Question:</b> Are waste and garbage frequently removed from production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes garbage is removed continuously over the course of a day to ensure cleanliness .	

5.08.03	<b>Question:</b> Do floor drains flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and are well maintained?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all drains flow so as to prevent contamination, and are covered, appear clean and free of odors and were well maintained.	

5.08.04	<b>Question:</b> Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes all overhead areas appeared to be clean.	

5.08.05	<b>Question:</b> Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all plastic strip curtains were clean and maintained so as to prevent a food safety risk.	

5.08.06	<b>Question:</b> Does personal protection equipment (PPE) for the sanitation crew meet label requirements of chemicals used, and is it in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, PPE included face shield and gloves as required by materials in use. All were observed to be in good condition and appropriately stored to prevent cross contamination.	

5.08.07	<b>Question:</b> Is cleaning equipment maintained clean and stored properly?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, All cleaning equipment is maintained and stored properly.	

5.08.08	<b>Question:</b> Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all cleaning equipment is color coded.	

5.08.09	<b>Question:</b> Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all items used for sanitation are appropriate for their designated purpose.	
5.08.10	<b>Question:</b> Are toilet facilities and hand washing stations clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes all toilet facilities and hand wash stations were observed to be clean.	
5.08.11	<b>Question:</b> Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA, no worker break areas observed.	
5.08.12	<b>Question:</b> Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes the maintenance shop was organized with all equipment and spare tools stored in a neat and tidy manner.	
5.08.13	<b>Question:</b> Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all internal transport vehicles were observed to be clean, did not emit toxic fumes and were being used in a sanitary manner.	
5.08.14	<b>Question:</b> Are shipping trucks clean and in good condition?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, shipping trucks were observed to be in good condition and clean.	
<b>GMP</b>	<b>Site</b>	
5.09.01	<b>Question:</b> Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the site plan depicts the facility and the adjacent sites, roads, sewer and water lines.	
5.09.02	<b>Question:</b> Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the facility floor plan layout was reviewed and depicted storage areas, water sources, fixtures, layout of equipment and traffic flow patterns.	
<b>GMP</b>	<b>Buildings and Grounds</b>	
5.10.01	<b>Question:</b> Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of a breakage?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all lights were observe to contain covers or were LED to prevent contamination to product.	

5.10.02	<b>Question:</b> Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the operation is adequately controlling potential physical contaminants such as metal, glass and hard plastics.	
5.10.03	<b>Question:</b> Has the facility eliminated the use of wooden items or surfaces?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the facility has eliminated the use of wooden items and surfaces in the production and storage areas.	
5.10.04	<b>Question:</b> Is there adequate lighting in the production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all production areas contained adequate lighting for visual inspection of product and surrounding areas.	
5.10.05	<b>Question:</b> Is ventilation adequate to control dust, condensation, odors and vapors?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the facility was properly ventilated to control dust, condensation, odors and vapors	
5.10.06	<b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the floor surfaces were observed to be maintained in good condition without debris trapping crack and standing water. All areas appeared to be easily cleaned.	
5.10.07	<b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, floor drains are located beneath the wet areas of the lines so as to prevent standing water.	
5.10.08	<b>Question:</b> Are all entry points to the production and storage areas protected to prevent the entry of rodents and birds?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all entry points into the cold storage area were protected so as to prevent entry by rodents and birds. Production area is open air and was downscored previously.	
5.10.09	<b>Question:</b> Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all dock doors were fitted with buffers to seal against trucks.	
5.10.10	<b>Question:</b> Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all dock load levelers and buffers were maintained in good condition, pest proof and debris free.	
5.10.11	<b>Question:</b> Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all exterior walls were observed to be free of holes and excluded pests.	

5.10.12	<b>Question:</b> Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all interior walls and ceilings were observed to be free of cracks and crevices preventing pest harborage and allowing for proper sanitation	
5.10.13	<b>Question:</b> Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, a space of more than 18" is maintained within the facility allowing adequate access to wall perimeters.	
5.10.14	<b>Question:</b> Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the exterior area immediately outside the facility, including roads, yards and parking areas was observed to be free of litter, weeds and standing water.	
5.10.15	<b>Question:</b> Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No outside storage of equipment.	
5.10.16	<b>Question:</b> Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all pallets are inspected prior to use.	
5.10.17	<b>Question:</b> Is the area around the dumpster/cull truck/trash area clean?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the area around the dumpster and cull truck was observed to be clean.	
5.10.18	<b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, outside garbage receptacles and dumpsters are maintained covered.	
5.10.19	<b>Question:</b> Are all water lines protected against back siphonage?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all water lines are protected against back siphonage.	
5.10.20	<b>Question:</b> Is the on-site laboratory completely enclosed and separated from production and storage areas?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No onsite laboratory.	
<b>GMP</b> Chemical Files		
5.11.01	<b>Question:</b> Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, copies of SDS are maintained tabbed with tabs marking all materials. Materials observed in the plant were cross referenced to the sds files on site observed PAA and chlorine bleach for cleaning of contact surfaces.	

5.11.02	<b>Question:</b> Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA, no decanted materials observed.	
5.11.03	<b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, inventory logs for all chemicals in use were observe for all cleaning, sanitizing materials.	
5.11.04	<b>Question:</b> Are there specific Standard Operating Procedures (SOPs) for the monitoring/testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.) and testing of single pass water systems?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes SOP22 - Wash Water Testing details the steps to be taken when monitoring the PAA levels present in the wash tank with target concentration of 24-30 ppm	
<b>GMP</b> Pest Control Documentation		
5.12.01	<b>Question:</b> Is there a documented pest control program, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Dixon Pest Control is contracted to complete pest control monitoring of interior and exterior of facility. COI dated 01/01/22, license for structural pest control Joseph Olson Exp 06/30/21 Lic#18372.	
5.12.02	<b>Question:</b> Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, there is a total of 30 interior traps and 16 exterior traps. Trap numbers correlate with those marked on the map.	
5.12.03	<b>Question:</b> Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Dixon Pest Control completes interior and exterior monitoring on a monthly basis and provides e-reports of observed pests activity and findings. Additionally, the daily pre-op also requires monitoring of interior traps on a daily basis prior to start up.	
<b>GMP</b> Operation Monitoring Records		
5.13.01	<b>Question:</b> Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Incoming Material/trailer inspection log is utilized to monitor inbound trailers. observed dates for 01/05/21, 02/04/21 and 04/22/21	
5.13.02	<b>Question:</b> Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Incoming Material/trailer inspection log is utilized to monitor inbound trailers. observed dates for 01/05/21, 02/04/21 and 04/22/21	

5.13.03	<b>Question:</b> Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (i.e. fungicides, wax, etc.), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Wash Water Testing Log was observed with records for pre-startup, and hourly thereafter during production. Dates observed for the squash line were 04/23/21, 04/29/21 and 04/30/21 with results observed to be in the 24-30 ppm range.	
5.13.04	<b>Question:</b> Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, ORP, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Wash Water Testing Log was observed to contain notation of pre-start up testing with high levels of PAA (80ppm) at 10:20am. A corrective action in the form of adding more fresh water to offset the level of PAA was completed and documented as correcting the the limits at 10:40 am with a reading of 30ppm.	
5.13.05	<b>Question:</b> Are there records of visual monitoring and/or testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.), for build-up of organic material (turbidity)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the sight utilizes a LaMotte Turbidity Tester to monitor the level of turbidity in the water. Observed results from 04/23/21, 04/29/21 and 04/30/21 with results of < 100JTU's	
5.13.06	<b>Question:</b> Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, secondary hand sanitation stations are checked daily during pre-op to confirm they are in working order and re-filled as needed.	
5.13.07	<b>Question:</b> Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA, no tools in use.	
5.13.08	<b>Question:</b> Is there a pre-operation inspection log?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. the Pre-Operation/Daily Start up Log is completed prior to production and contains non-conformance's and corrective actions. Dates observed 04/23/21, 04/29/21 and 04/30/21.	
5.13.09	<b>Question:</b> Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the risk assessment was last completed on 04/28/21 and accounts for adjacent land use, water source and land use history.	
5.13.10	<b>Question:</b> Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the back flow regulator test was completed by Bishop Well & Pump Service on 04/30/2021.	
5.13.11	<b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the last internal audit was completed on 05/04/21 using the PrimusGFS v3.0 checklist with no non-conformance's noted.	

<b>GMP</b>	<b>Maintenance &amp; Sanitation Files</b>
------------	---

5.14.01	<p><b>Question:</b> Does the facility have a preventative maintenance program and a documented schedule?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes, the Preventive Maintenance Program contains schedule to be utilized when completing PM activities.</p>							
5.14.02	<p><b>Question:</b> Are there a logs of maintenance work and repairs and are they signed off when work is completed?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes, the Machinery and Maintenance Log is utilized to record all maintenance and repairs which are completed within the facility. Observed records of work for 04/05/21 - pepper line, 04/17/2021 - squash line and 04/27/2021 - pepper line</p>							
5.14.03	<p><b>Question:</b> Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes, the Machinery and Equipment Cleaning and Sanitation Log is utilized to document all sanitation activities including post maintenance. Observed log for cleaning of squash line after making a repair on 04/20/2021</p>							
5.14.04	<p><b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes, the Master Sanitation Schedule details the cleaning activities to occur, the frequency of occurrence and includes Daily, Weekly, Monthly, Quarterly and Annually.</p>							
5.14.05	<p><b>Question:</b> Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes, Sanitation standard operating procedures were observed for ceilings, overhead lamps and pipes, cooling units, facility, floor, interior walls, drains, forklift and pallet jacks,</p>							
5.14.06	<p><b>Question:</b> Are cleaning and sanitation logs on file that show what was done, when and by who?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. the daily cleaning log was observed for the week of May 3rd, April 12th and April 5th, 2021 and contained all activities completed during that time frame.</p>							
5.14.07	<p><b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 0  <b>Score:</b> Non-Compliance</p>						
	<p><b>Auditor Comments:</b> NC. Monitoring records confirming the strength of sanitizer utilized were not available for review at time of audit.</p>							
<div style="border: 1px solid black; padding: 5px;"> <p><b>Auditee Comments:</b> Researched the amount of bleach acceptable for sanitizing. Bought active chlorine strips. Created log to document chlorine level of cleaning solution. See photos <span style="float: right;"><a href="#">View Files</a></span></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;"><b>CB/Auditor Review Comments:</b> MN. Submitted corrective actions confirm testing of sanitizer strength prior to use. However, full compliance to be confirmed at next annual audit.</td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;"><b>Yes</b></td> <td style="padding: 5px;"> <p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>New Score:</b> <span style="color: red;">Minor Deficiency</span></p> </td> </tr> </tbody> </table> </div>				CA Accepted?		<b>CB/Auditor Review Comments:</b> MN. Submitted corrective actions confirm testing of sanitizer strength prior to use. However, full compliance to be confirmed at next annual audit.	<b>Yes</b>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>New Score:</b> <span style="color: red;">Minor Deficiency</span></p>
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> MN. Submitted corrective actions confirm testing of sanitizer strength prior to use. However, full compliance to be confirmed at next annual audit.	<b>Yes</b>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>New Score:</b> <span style="color: red;">Minor Deficiency</span></p>						
5.14.08	<p><b>Question:</b> Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.), where applicable?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>						
	<p><b>Auditor Comments:</b> NA. No CIP</p>							



5.14.09	<p><b>Question:</b> Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 0  <b>Score:</b> Non-Compliance</p>									
	<p><b>Auditor Comments:</b> NC. No routine post sanitation effectiveness checks were observed to be completed at time of audit.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="3"><i>Auditee Comments: NO routine post sanitation used</i></td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;"><i>CA Accepted?</i></td> <td style="width: 30%;"></td> </tr> <tr> <td><i>CB/Auditor Review Comments: No corrective actions submitted at this time.</i></td> <td style="text-align: center;"><b>No</b></td> <td> <p><b>Possible Points:</b> 15  <b>Points Scored:</b> 0</p> </td> </tr> </table>			<i>Auditee Comments: NO routine post sanitation used</i>				<i>CA Accepted?</i>		<i>CB/Auditor Review Comments: No corrective actions submitted at this time.</i>	<b>No</b>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 0</p>
<i>Auditee Comments: NO routine post sanitation used</i>											
	<i>CA Accepted?</i>										
<i>CB/Auditor Review Comments: No corrective actions submitted at this time.</i>	<b>No</b>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 0</p>									
5.14.10	<p><b>Question:</b> Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes all sanitation logs contain floor cleaning for the specific area. Observed daily cleaning log dated 04/19, 04/12/ and 05/03.</p>										
5.14.11	<p><b>Question:</b> Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b> NA. No air conditioning in the production area.</p>										
5.14.12	<p><b>Question:</b> Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes, the last cleaning was completed by Thompson Electric Company and detailed the cleaning and maintenance activities completed in February 2021.</p>										
5.14.13	<p><b>Question:</b> Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes, the Glass and Brittle Plastics Register is utilized in addition to teh Procedure for Dealing with Glass Breakage. The Glass Register was observed to have been completed on a monthly basis confirming all foreign material dangers were in control.</p>										
<p><b>GMP</b> Worker Documentation</p>											
5.15.01	<p><b>Question:</b> Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes, Employee training documentation we observed to be completed at time of hire and covered the employee health and hygiene policy, GMP's and other policies as necessary for their position. Reviewed documentation for E.S., G.G., and R.M.P..</p>										
5.15.02	<p><b>Question:</b> Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b> NA, employees are trained at hire as season is approximately 3 months.</p>										
5.15.03	<p><b>Question:</b> Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC. Yes, training was completed 04/15/2021 with 2 employees attending, observed G.G and E.S..</p>										



5.15.04	<p><b>Question:</b> Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).</p> <p><b>Auditor Comments:</b> Yes, the Employee Policies and Education Outline details the food safety training required for each employee and includes: reporting any cuts or grazes, if they are suffering from illnesses that could be a contamination risk to the products being produced and return to work requirements.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
5.15.05	<p><b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p> <p><b>Auditor Comments:</b> Yes non-conformance records and corrective actions are maintained in personnel Files.</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
5.15.06	<p><b>Question:</b> Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p> <p><b>Auditor Comments:</b> Yes, all visitors and contractors are required to sign a log stating that they will comply with the operations' personal hygiene and health requirements.</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
<p><b>GMP</b> Testing</p>		
5.16.01	<p><b>Question:</b> Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test &amp; 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><b>Auditor Comments:</b> Yes the Risk Based Microbiological Testing SOP details that testing is per the Monthly Microbiology Testing schedule and is completed with a zonal approach using Waters Agricultural Lab zonal environmental monitoring. Testing is completed prior to start of season as this is a short window operation at less than 12 weeks.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
5.16.02	<p><b>Question:</b> Are there records of microbiological test results and does testing meet the program requirements?</p> <p><b>Auditor Comments:</b> Yes, testing was completed on 05/04/2021 per the testing plan with results of 0 CFU/mL.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
5.16.03	<p><b>Question:</b> Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?</p> <p><b>Auditor Comments:</b> Yes, Water Testing is completed prior to start at minimum with last test occurring on 04/20/2021 with results of &lt; 1 for both Total Coliforms/Generic E. Coli.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
5.16.04	<p><b>Question:</b> Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?</p> <p><b>Auditor Comments:</b> NA. No ice.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
5.16.05	<p><b>Question:</b> 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><b>Auditor Comments:</b> NA. No compressed air in use.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
5.16.06	<p><b>Question:</b> Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?</p> <p><b>Auditor Comments:</b> NA. No other testing completed.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>

5.16.07	<b>Question:</b> Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Microbiological Contamination Corrective Measures SOP contains the requirements for completing corrective actions related to water and EMP testing. No unacceptable results observed at time of audit.	
5.16.08	<b>Question:</b> Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No records observed at time of audit.	
5.16.09	<b>Question:</b> Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with validated testing methods and protocols, evidence of training related to sample collection and testing protocols, and relevant records of results?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No in house testing.	

<b>GMP</b>	<b>Temperature Controlled Storage &amp; Distribution Logs</b>
------------	---

5.17.01	<b>Question:</b> Are there records of final product temperature checks for temperature sensitive product?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. No temperature sensitive products.	
5.17.02	<b>Question:</b> Are there temperature logs for the production area (if refrigerated)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA not refrigerated maintained at an ambient temperature.	
5.17.03	<b>Question:</b> Are there temperature logs for storage rooms?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Cold Storage and Conditioning Room Temperature Monitoring Log is completed for each cooler on a daily basis with dates observed as follows: 04/19/21, 04/26/21, 05/03/21. All three days temperatures were logged at 42F	
5.17.04	<b>Question:</b> Is there a documented procedure for checking truck trailer temperature prior to shipping?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Shipping Inspection and Release SOP requires that all trucks are verified for cleanliness and temperature prior to loading.	
5.17.05	<b>Question:</b> Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Shipping Inspection Log is completed prior to the truck trailer leaving the facility. Dates observed load #3247.	
5.17.06	<b>Question:</b> Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Shipping Inspection and Release requires the verification that all truck trailers are in of sanitary condition prior to loading.	

5.17.07	<b>Question:</b> Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Shipping Inspection Log completed on all truck trailers prior to leaving the facility. Observed document for Load#3247.	

<b>GMP</b>	<b>Allergen Control</b>
------------	-------------------------

5.18.01	<b>Question:</b> Are there no allergen risks handled or stored within production and storage areas?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes there are no allergens in facility.	

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

5.18.03	<b>Question:</b> Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA no allergens in the facility	

5.18.04	<b>Question:</b> Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA no allergens in the facility	

5.18.05	<b>Question:</b> Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA no allergens in the facility	

5.18.06	<b>Question:</b> Does re-work handling take into account the issues associated with allergen containing products?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA no allergens in the facility	

5.18.07	<b>Question:</b> Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA no allergens in the facility	

5.18.08	<b>Question:</b> Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA no allergens in the facility	

5.18.09	<b>Question:</b> Are all products manufactured on site labeled correctly with respect to allergens?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA no allergens in the facility	

<b>HACCP</b>	<b>Preliminary Steps</b>
--------------	--------------------------

6.01.01	<b>Question:</b> Is there a team responsible for the HACCP program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the HACCP system?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, there is a HACCP Team responsible for the facility HACCP program with the Sam Watson assigned as the team leader. This team develops, reviews and implements the HACCP program and is responsible for the ongoing maintenance of the HACCP System.	
6.01.02	<b>Question:</b> Is there documented evidence that the HACCP team members have been trained on HACCP principles?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Sam Watson is the HACCP team leader and completed formal training training April 18th and 19th 2019. Kelli Bozeman and Ryan French completed HACCP training on 04/15/2021.	
6.01.03	<b>Question:</b> Does a product description exist for the products produced?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the Product descriptions were reviewed for all products packed within the facility and included: intended use, storage information, consumer and shelf life.	
6.01.04	<b>Question:</b> Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all lines and activities in the facility have been flow-charted allowing for understanding of the process activities which occur.	
6.01.05	<b>Question:</b> Is there documented evidence that the flow chart(s) been verified on-site?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the flow charts were signed and dated as reviewed by Sam Watson on 04/15/2021.	

<b>HACCP</b>	<b>Development of the HACCP Plan</b>
--------------	--------------------------------------

6.02.01	<b>Question:</b> Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, each line has a documented hazard analysis completed taking into account all potential hazards, their associated severity, likelihood of occurrence and control measures.	
6.02.02	<b>Question:</b> Have CCP decisions been made with documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, CCP decisions have been made for each line and include documented justification for the decisions made.	
6.02.03	<b>Question:</b> Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If the answer is YES, continue with the next question. If the answer is NO, the rest of "Module 6 HACCP" is not applicable	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes, the Squash Tank recirculated water treatment has been assessed as a CCP with monitoring requirement of hourly and PAA level requirement of 24-30ppm of PAA.	
6.02.04	<b>Question:</b> Have CCP critical control limits been established and supported by relevant validation documentation?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, CCPs have been established with a monitoring requirement of hourly and PAA level requirement of 24-30ppm of PAA during production activities.	

6.02.05	<b>Question:</b> Have monitoring requirements and frequencies been determined and documented for the CCPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, CCP's are to be monitored prior to startup, and hourly during production thereafter. Should production take a break, then PAA level is to be tested again prior to starting.										
6.02.06	<b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, Ms. Kelli Bozeman or her designee is responsible for monitoring PAA levels, recording and implementing corrective actions.										
6.02.07	<b>Question:</b> Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, The Wash Water SOP was created to ensure that all wash water is maintained appropriately and does not pose a mass contamination event.										
6.02.08	<b>Question:</b> Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limit(s) of a CCP are not met (loss of control/deviation) and plans to adjust the process back into control?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, corrective action procedures were observed to be established for the monitoring, managing and handling critical limits outside of the preset range.										
6.02.09	<b>Question:</b> Have recording templates (recording forms) been developed for monitoring the CCPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, recording forms have been created and are in use. Observed the Wash Water Check Log with dates of 04/23/, 04/29, 04/30, 05/03.										
6.02.10	<b>Question:</b> Have verification plans and schedules been developed for each CCP?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes, the HACCP system is Verified Annually in full. While all records are verified as complete on a daily basis.										
6.02.11	<b>Question:</b> Is the HACCP system verified when operational changes are made and at least once every 12 months?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes verification schedules have been implemented and are scheduled to occur on an annual basis to ensure that updates are made as necessary.										
6.02.12	<b>Question:</b> Is there documented evidence that all plant workers have attended a HACCP training, including training for CCP operators?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency									
	<b>Auditor Comments:</b> MN. Plant workers are trained annually in GMP, Sanitary procedures, blood and bodily fluid. However, specific training on HACCP. Training for CCP operators was present and observed to be completed.										
<table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b> Added HACCP training to employee outline. Will train workers at the beginning of the season</td> </tr> <tr> <td></td> <td style="text-align: center;"><b>CA Accepted?</b></td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> No corrective actions submitted at this time.</td> <td style="text-align: center;"><b>No</b></td> <td><b>Possible Points:</b> 10 <b>Points Scored:</b> 7</td> </tr> </table>			<b>Auditee Comments:</b> Added HACCP training to employee outline. Will train workers at the beginning of the season				<b>CA Accepted?</b>		<b>CB/Auditor Review Comments:</b> No corrective actions submitted at this time.	<b>No</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7
<b>Auditee Comments:</b> Added HACCP training to employee outline. Will train workers at the beginning of the season											
	<b>CA Accepted?</b>										
<b>CB/Auditor Review Comments:</b> No corrective actions submitted at this time.	<b>No</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7									

<b>HACCP</b>	<b>Execution of the HACCP Plan on the Plant Floor</b>
--------------	---

6.03.01	<b>Question:</b> Do all of the documents noted in the HACCP Plan accurately reflect plan requirements for the CCPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all documents noted in the HACCP plan were observed to accurately reflect the activities occurring.	
6.03.02	<b>Question:</b> Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all CCP monitoring activities and frequencies are in compliance with the HACCP Plan and CCP SOP's.	
6.03.03	<b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> Yes, the CCP Operator interviewed understood the basic process and why they were required to follow .	
6.03.04	<b>Question:</b> Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all CCP monitoring records were observed to be signed by either Sam Watson or Kelli Bozeman as complete.	
6.03.05	<b>Question:</b> Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, there is a corrective action log that is utilized as a deviation record detailing corrective actions when deviation/loss of control has occurred.	
6.03.06	<b>Question:</b> Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, all CCP records are reviewed and signed off by either Sam Watson or Kelli Bozeman ensuring they are completed correctly.	