

**CORRECTIVE ACTION 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

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<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	What is the maximum number of workers during peak season?	25
Number of lines for the operation:	3	Number of lines being used during the audit:	1
Facility Size:	32500 Square feet	Facility Environment Conditions:	Wet- Recycled Water Use with Product Contact
Are allergens present in the facility?	No		
Is temperature control storage used?	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*	From: March To: December	United States
Cabbage	Not observed but of a similar risk type to what was observed*	From: March To: December	United States
Chili Pepper	Not observed but of a similar risk type to what was observed*	From: March To: December	United States
Cucumbers	Not observed but of a similar risk type to what was observed*	From: March To: December	United States
Eggplant / Aubergine	Not observed but of a similar risk type to what was observed*	From: March To: December	United States
Squash	Observed on the day of audit	From: March To: December	United States
Tomatoes	Not observed but of a similar risk type to what was observed*	From: March To: 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
TOTAL	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
TOTAL	6	5

GMP	Pest Control	Rejected						
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>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> <p><i>Auditee Comments:</i> an effort to keep birds out of the open shed will be made</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>						
	<table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td><i>CB/Auditor Review Comments:</i> No corrective actions submitted at this time.</td> <td>No</td> <td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 10 </td> </tr> </table>		Accept CA?		<i>CB/Auditor Review Comments:</i> No corrective actions submitted at this time.	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10	
	Accept CA?							
<i>CB/Auditor Review Comments:</i> No corrective actions submitted at this time.	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10						

GMP	Operational Practices	Rejected
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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.	
	<b>Auditee Comments:</b> NO walls	
	<b>Accept CA?</b>	
	<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

<b>GMP</b>	Operational Practices	Approved
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5.04.07	<b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency
	<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.	
	<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.	
	<b>Accept CA?</b>	
	<b>CB/Auditor Review Comments:</b> Accepted, lot numbering of individual cartons is being completed to allow for full traceability of product.	<b>Yes</b>
		<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance

<b>GMP</b>	Maintenance & Sanitation Files	Approved
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5.14.07	<b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance
	<b>Auditor Comments:</b> NC. Monitoring records confirming the strength of sanitizer utilized were not available for review at time of audit.	
	<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	
	<b>Accept CA?</b>	
	<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>
		<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>New Score:</b> Minor Deficiency

<b>GMP</b>	Maintenance & Sanitation Files	Rejected
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5.14.09	<b>Question:</b> Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance
	<b>Auditor Comments:</b> NC. No routine post sanitation effectiveness checks were observed to be completed at time of audit.	
<b>Auditee Comments:</b> NO routine post sanitation used		
		<i>Accept CA?</i>
<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

<b>HACCP</b>	<b>Development of the HACCP Plan</b>	<b>Rejected</b>
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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.	
<b>Auditee Comments:</b> Added HACCP training to employee outline. Will train workers at the beginning of the season		
		<i>Accept CA?</i>
<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