QIMA WQS

Revision 1

primusGFS™

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FINAL AUDIT REPORT

Operation Type:Packinghouse
Audit Report Summary

CB Registration No.WQS-PGFS-1853-1
PrimusGFS ID #369927 - Cert:8
Audited by WQS, LLC.

PrimusGFS Version 3.2

Ver en Español

Organization:	**Moultrie Melon Company** Contact(s): Kelli Bozeman Sam Watson Address: 356 Funston Doerun Road 31768 Location: Moultrie, Georgia, United States Phone Number: 229-873-9912
Operation:	**Moultrie Melon Company** Contact(s): Kelli Bozeman Location: 356 Funston Doerun Rd Moultrie, Georgia 31768, United States
Shipper:	Moultrie Melon Company
Operation Type:	**Packinghouse**
Audit Type:	**Announced Audit**
Audit Executive Summary:	Moultrie Melon Company is a vegetable grower and packer located in Moultrie, Georgia. There are two seasons: May-August, and September-December. There are 40 employees for the packinghouse during peak season. There are four packing lines. The squash are dumped into a dump tank that contains Sanidate (PAA), and are rinsed with a Sanidate mixture. They are then conveyed down the line, sorted, graded, and hand-packed into single use cardboard or RPC and are then transferred to cold storage. The peppers are dumped onto a dry conveyor line, and are sorted, graded, and hand-packed and transferred to cold storage. The Cucumbers are dry dumped onto the cucumber line, and under go a single pass rinse with Sanidate, conveyed down the line, sized, and hand-packed/stickered and transferred into cold storage. Eggplants, tomatoes, and tomatillos are field packed, received and transferred to the cooler. All water utilized is well water. A HACCP program is in place with no identified CCPs. There are no allergens stored or handled.
Date Documentation Review Started:	23 May 2025 09:00
Date Documentation Review Finished:	23 May 2025 13:00
Total Amount of Time on the Documentation Review:	4.00 Hours
Date Visual Inspection Started:	23 May 2025 13:00
Date Visual Inspection Finished:	23 May 2025 15:00
Total Amount of Time on Visual Inspection:	2.00 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Bell Peppers, Cucumbers, Squashes, Eggplant/Aubergine
Similar product(s)/process(es) not observed:	Tomatoes, Tomatillos
Product(s) applied for but not observed:	None
Auditor:	Angela Hamilton (WQS, LLC.)
Preliminary Audit Score:	**97%**
Final Audit Score:	**98%**
Certificate Valid From:	08 Jul 2025 To 07 Jul 2026

GPS Coordinates:	Latitude	Longitude	
	31° 14' 41"	83° 54' 44"	Click here to see map

FSMA Summary Report

View Certificate | Corrective Action Activity

Information related to the audited operation

Total number of workers for the operation:	40	**Maximum worker number during peak season:**	40
Number of lines in normal production:	4	**Number of lines running during the audit:**	2
Facility Size:	30000 Square feet	**Facility Environment Conditions:**	Dry Environment Only, Wet- Single Pass Water Use with Product contact, 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?	Yes	**Cooling Equipment:**	Forced Air
Are production areas completely enclosed?	No	**Production Area:**	Open structure on one to three sides **Other:** Pest Control program, daily preoperational log
Are storage areas completely enclosed?	Yes	**Storage Areas:**	

Product information for each product

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

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	**Score:** **Possible Points:** **Percent Score:**	246 253 **97%**	**Score:** **Possible Points:** **Percent Score:**	253 253 **100%**
Module 5 - Good Manufacturing Practices Requirements	**Score:** **Possible Points:** **Percent Score:**	1117 1143 **97%**	**Score:** **Possible Points:** **Percent Score:**	1130 1143 **98%**
Module 6 - HACCP System Requirements	**Score:** **Possible Points:** **Percent Score:**	85 95 **89%**	**Score:** **Possible Points:** **Percent Score:**	90 95 **94%**
TOTAL	**Score:** **Possible Points:** **Percent Score:**	1448 1491 **97%**	**Score:** **Possible Points:** **Percent Score:**	1473 1491 **98%**

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

SECTIONS:

FSMS Management System

1.01.01	**Question:** Is there a documented food safety policy detailing the company's commitment to food safety?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Food Safety Policy was updated May 2025 and signed by SW. This is posted at the office, as well as located in the food safety binder.	
1.01.02	**Question:** Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Organizational Chart is on file, signed and dated May 2025 by SW. All positions related to food safety are included- Office Manager, Food Safety Documentation, Pack Line Operator, Cleaning and Sanitation, Shed Personnel. Alternates are included.	
1.01.03	**Question:** Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, food safety committee meetings are conducted quarterly while in season and include attendees (3- SW, KB, NV), with discussions about contracting H2A workers, PGFS audit scheduling, Food safety Training, and a Food Safety Meeting is scheduled for June. The most recent date of the meeting was 5/5/25.	

1.01.04	**Question:** Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Training Schedule is on file and includes all positions related to food safety. This is supported by training logs. Example: NV was trained 5/5/25 on topics of GMPs, jewelry, eating and drinking, appropriate clothing, blood policy, infectious disease policy, wounds/sores policy, return to work policy, HACCP, and things to know.	
1.01.05	**Question:** Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, there is a management verification review of the food safety management system last completed on 5/5/25 with 3 attendees (SW, KB, NV). Topics included using the 2024 PGFS audit as a learning tool to improve the food safety system. A new packing line was added. There are plans to hire a full time food safety director for the 2026 season. An evaluation of resources is also included.	
1.01.06	**Question:** Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, there are United States Standards for Grades of the vegetables handled on file in the Food Safety binder.	

FSMS Control of Documents and Records

1.02.01	**Question:** Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, Procedure for Updating, Replacing, and Maintaining Documents indicates that all records shall be stored for a minimum of 24 months, written in ink, without the use of correctional fluid. The Food Safety Manager is responsible for document control.	
1.02.02	**Question:** Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Procedure for Updating, Replacing, and Maintaining Documents indicates that all records shall be stored for a minimum of 24 months, written in ink, without the use of correctional fluid. The Food Safety Manager is responsible for document control.	
1.02.03	**Question:** Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, all paper and electronic food safety related documents and records are created, edited, stored and handled in a secure manner. Electronic files are kept on a password protected computer and are backed up; paper files are maintained in a Food Safety Binder.	
1.02.04	**Question:** Are records maintained in an organized and retrievable manner?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, records were observed to be maintained in an organized and retrievable manner. Paper files were located in a Food Safety Binder.	
1.02.05	**Question:** Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the Food Safety Manager reviews all records and test results. Auditor reviewed water test results, ATP testing, and Micro testing.	

FSMS Procedures and Corrective Actions

1.03.01	**Question:** Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Creating a Standard Operating Procedure is on file. Each SOP created includes Date/Date revised, Revision number, Title, What is to be done, How it is to be done, How often, By whom, What recordings are required, and any corrective action procedures needed to correct the deficiency.	
1.03.02	**Question:** Are the written procedures available to relevant users and is a master copy maintained in a central file?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, all procedures are kept in a central file and are available to all employees.	
1.03.03	**Question:** Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Corrective Action Procedure states that root cause is to be identified for each problem noted, and a NUOCA log must be used for unusual events.	
1.03.04	**Question:** Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the NUOCA log is used to record any unusual occurrences. This form has not needed to be used this season.	

FSMS Internal and External Inspections

1.04.01	**Question:** Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Internal Self-Audit Inspections is on file and describes the requirement for an annual internal audit of all modules, as well as the procedure for correcting any deficiencies found during the internal audit. The most recent internal audit was performed by BB on 5/12-14 2025 for all modules, no corrective actions were necessary.	
1.04.02	**Question:** Are there written procedures for handling regulatory inspections?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, the procedure for handling regulatory inspections is described in the Company Policies and Procedures document.	
1.04.03	**Question:** Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the most recent PGFS audit was dated 5/21/24 performed by WQS, with corrective actions on file. A copy of the audit was available for review.	
1.04.04	**Question:** Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the thermometers in the coolers are calibrated quarterly using the ice bath method. Records are available to review.	
1.04.05	**Question:** Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the thermometers in the coolers are calibrated quarterly and records are available for review on the Thermometer Calibration Log. Reviewed records from 4/23/25, 5/19/25.	

FSMS Release of Items/Product

1.05.01	**Question:** Is there a documented product release procedure available?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Product Release is described in the Company Policies and Procedures document and states that prior to shipment, all products must meet the required specifications between food safety and quality. Shipments are prepared in AgTag. Records are kept in AgTag.	
1.05.02	**Question:** Are there records of product releases kept on file?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, records of product releases are kept in the AgTag system.	
1.05.03	**Question:** Is there a documented procedure for handling on hold and rejected items?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Rejected or On Hold Product or Goods Procedure is described in the Company Policies and Procedures document and states rejected or on hold product shall be separated from other product, and must be labeled On Hold or Rejected in a bold colored piece of paper. The label includes information about who placed the product on hold, why and the date. Agtag is updated to identify which product is on hold.	
1.05.04	**Question:** Are there records of the handling of on hold and rejected items kept on file?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: NA, no on hold or rejected items at the time of the audit.	
1.05.05	**Question:** Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Rejected or On Hold Product or Goods Procedure is described in the Company Policies and Procedures document and states that Sam Watson is responsible for handling the food safety related complaints. There have not been any food safety related complaints to date.	

FSMS Supplier Monitoring/Control

1.06.01	**Question:** Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the Supplier Approval Program is on file. The approval process depends on what type of product is being supplied and letters of guarantee, 3rd party certificates, or certificates of analysis are required where relevant. This procedure includes the use of emergency temporary suppliers.	
1.06.02	**Question:** Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Major, there is an approved supplier list, but it does not cover all of the current suppliers. Example: Lily Products of Michigan, Inc. is not listed on the approved supplier list, but provides sanitation chemicals.	
	Auditee Comments: *Supplier list updated to include new suppliers*	View Files
		CA Accepted?
	CB/Auditor Review Comments: *Accepted for total compliance, the updated approved supplier list was submitted and a NUOCA log was completed.*	***Yes***

1.06.03	**Question:** Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, there are current written food safety related specifications for all incoming products and ingredients. This was most recently updated by KB 5/5/25.	
1.06.04	**Question:** Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, there is an Approved Supplier List. Examples include Pratt Industries (Packaging Material, FSSC 22000 certificate on file expiring 5/30/25), Grist Pallets (Pallets, Letter of Guarantee dated 4/24/25), and Waters Agricultural Laboratories (micro testing, certificate of accreditation on file from ANAB expiring 8/1/26.)	
1.06.05	**Question:** Where food safety related testing is being performed by laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Waters Agricultural Laboratories is used for micro testing. There is a current Certificate of Accreditation on file from ANAB expiring 8/1/26 in the scope of Microbiological Testing.	

FSMS Traceability and Recall

1.07.01	**Question:** Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Product Tracking System for Grower/Packer is on file and states that raw product is packed into boxes and palletized. Each box is marked with a GTIN that traces back to the lot number, packer, pack date and product specific information. A pallet tag is issued to pallets. The pallet tag contains pick date, grower, and ranch specific information and is logged in the Famous system.	
1.07.02	**Question:** Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, there is a Traceback and Recall Plan on file and includes recall procedures, team roles and contact details, external contact listings such as the police department, fire department, QIMA/WQS, and the Health Department. This was most recently updated 5/1/25.	
1.07.03	**Question:** Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, mock recalls are conducted twice annually. The most recent was conducted 5/17/25, with a duration of 20 minutes. The scenario was a customer complaint regarding a shipment of zucchini mislabeled as pickles, with 420 boxes of zucchini affected. 100% of product was identified. No recalls have occurred.	

FSMS Food Defense

1.08.01	**Question:** Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, there is a food fraud vulnerability assessment on file that covers all risks to the packing shed. Sections include Site, Personnel, Incoming Materials, and Data, with risk and mitigations in place for each hazard listed. This was completed on 5/5/25 by KB.	

1.08.02	**Question:** Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, there is a food defense vulnerability assessment on file that covers all risks to the packing shed. Sections include Site, Personnel, Incoming Materials, and Data, with risk and mitigations in place for each hazard listed. This was completed by KB on 5/5/25.	
1.08.03	**Question:** Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, this is an open shed facility and daily cleaning and pre-operational inspections take place prior to production. A supplier approval program is in place, and visitors are required to sign in and be escorted on site at all times.	
1.08.04	**Question:** Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, the emergency contact list is located in the recall plan.	
1.08.05	**Question:** Are visitors and contractors to the company operations required to adhere to food defense procedures?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, the auditor was required to sign in and be escorted while on site.	

GMP General GMP

5.01.01	**Question:** Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, chemicals are stored in a locked closet, stored securely, safely and labeled correctly.	
5.01.02	**Question:** Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, chemicals are stored in a locked closet, stored securely, safely and labeled correctly. Food grade and non-food grade chemicals are separated by shelving.	
5.01.03	**Question:** Are signs supporting GMPs posted appropriately?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, GMP's are posted throughout the facility, in break areas, and at entrances.	
5.01.04	**Question:** Are the necessary food defense controls implemented in the operation?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the auditor was required to sign in and be escorted on site at all times.	

GMP Pest Control

5.02.01	**Question:** Are products or ingredients free of pests (e.g. insects, rodents, birds, reptiles, mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, the products were observed to be free of pests or any evidence of them.	

5.02.02	**Question:** Are packaging supplies free of pests (e.g., insects, rodents,birds,reptiles,mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, packaging supplies were free of any evidence of pests or any evidence of them.	
5.02.03	**Question:** Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, the plant and storage areas free of pests or any evidence of them.	
5.02.04	**Question:** Is the area outside the facility free of evidence of pest activity?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the area outside the facility is free of evidence of pest activity.	
5.02.05	**Question:** Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, Dixon Pest Control is contracted to come at least monthly. The main pests controlled are rodents.	
5.02.06	**Question:** Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait stations are not used within the facility?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, there are 30 interior tin cats and 14 exterior bait boxes. All pest control devices were observed to be located away from exposed raw materials, work in progress, and finished goods and packaging.	
5.02.07	**Question:** Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	**Possible Points:** 5 **Points Scored:** 3 **Score:** Minor Deficiency
	Auditor Comments: Major- there is no weekly monitoring of tin cats being recorded. Monthly service reports showing trap-by-trap activity are available from Dixon Pest Control, as recent as 5/19/25.	
	Auditee Comments: *Weekly monitoring was always a part of our daily preop inpection. I´ve included that document, but also created a document for when traps have to be cleared*	View Files
		CA Accepted?
	CB/Auditor Review Comments: *Accepted to Minor, a new Pest Control Monitoring log was created and submitted for future use, but no completed logs were submitted and no root cause analysis was included.*	***Yes***
5.02.08	**Question:** Are interior and exterior building perimeter pest control devices adequate in number and location?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, there are 30 interior tin cats and 14 exterior bait boxes. All pest control devices were observed to be located away from exposed raw materials, work in progress, and finished goods and packaging.	
5.02.09	**Question:** Are all pest control devices identified by a number or other code (e.g. barcode) ?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, all pest control devices were observed to be identified by a wall sign as well as a number.	
5.02.10	**Question:** Are all pest control devices effective and bait stations secured?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, all pest control devices were observed to be effective and bait stations are weighted.	

GMP Storage Areas & Packaging Materials

5.03.01	**Question:** Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, the facility layout ensures separation of products and packaging to prevent cross contamination. No issues noted.	
5.03.02	**Question:** Is the facility's use restricted to the storage of food products?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the facility's use is restricted to the storage of food products.	
5.03.03	**Question:** Are rejected or on hold materials clearly identified and separated from other materials?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no rejected or on hold materials at the time of the audit.	
5.03.04	**Question:** Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.03.05	**Question:** Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, all storage areas were observed to be clean, including lights, ceilings, floor areas, and other hard to reach areas.	
5.03.06	**Question:** Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, materials are marked with rotation codes.	
5.03.07	**Question:** Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, materials are rotated using the FIFO policy.	
5.03.08	**Question:** Are storage areas at the appropriate temperatures for the specific products being stored?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, storage areas are appropriate for the products being stored.	
5.03.09	**Question:** Is any packaging being stored outside, being stored protected?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, packaging is being stored outside under a roof. It was observed to be properly shrouded in plastic with pest control devices appropriately placed around the storage area.	

GMP Operational Practices

5.04.01	**Question:** Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.04.02	**Question:** Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, all exposed materials are protected from overhead contamination.	
5.04.03	**Question:** Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, production areas were observed to be clean and well maintained, including lights, floor areas by the walls and equipment, and other hard to reach areas.	
5.04.04	**Question:** Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, this facility is an open packing shed which is open on 2 sides. There are daily pre-operational inspections and the pest control program in place. All products are visually inspected prior to use, including packaging.	
5.04.05	**Question:** Is all re-work / re-packaging handled correctly?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no re-work/ re-packaging.	
5.04.06	**Question:** Are raw ingredients examined before use?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, products are visually inspected.	
5.04.07	**Question:** Are finished products coded (carton and unit packaging) for the day of production?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, there is a letter on file from a buyer requesting to only use pallet tags to label the RPC's.	
5.04.08	**Question:** Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, visual inspection is used for all products and packaging.	
5.04.09	**Question:** Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, PAA test strips are used to test the concentration of the PAA used in the fruit wash. The range is 60-80 ppm, and is tested prior to start up and hourly thereafter. This was tested at the time of the audit, with results being 80 ppm.	
5.04.10	**Question:** Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, hand wash stations are adequate in number. There are 4 hand wash stations located outside of the portable restrooms. There is one hand wash station for every 10 workers.	

5.04.11	**Question:** Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels,unscented soap, etc.) and restricted to hand washing purposes only?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, hand washing stations were observed to be in working order and adequately stocked.	
5.04.12	**Question:** Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, there are restrooms available inside a plumbed building with 6 restrooms available, which is adequate for the number of workers.	
5.04.13	**Question:** Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, hand sanitation stations are located at the hand wash station and throughout the facility and were observed to be maintained properly.	
5.04.14	**Question:** Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, none used.	
5.04.15	**Question:** Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, single service containers are used for their intended purpose only.	
5.04.16	**Question:** Are re-usable containers cleanable and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, re-useable containers are cleanable and clearly designated for the specific purpose.	
5.04.17	**Question:** Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no such devices are needed in this operation.	

GMP Worker Practices

5.05.01	**Question:** Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, workers were observed washing and sanitizing their hands upon returning from the restroom and after breaks.	
5.05.02	**Question:** Are workers' fingernails clean, short and free of nail polish?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.05.03	**Question:** Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, no workers noted with these characteristics.	

5.05.04	**Question:** Are workers wearing effective hair restraints that contain all hair?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, all employees were observed to be wearing hair nets and beard nets.	
5.05.05	**Question:** Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, no jewelry issues observed.	
5.05.06	**Question:** Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, aprons, sleeves, and gloves are worn, all disposable.	
5.05.07	**Question:** Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, the aprons, sleeves and gloves worn are all disposable and a new pair is donned upon reentering the work area.	
5.05.08	**Question:** Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, the aprons, sleeves and gloves worn are all disposable and a new pair is donned upon reentering the work area.	
5.05.09	**Question:** Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, worker personal items are stored in the break room.	
5.05.10	**Question:** Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, smoking, eating, chewing and drinking are confined to designated areas, and spitting is prohibited in all areas.	
5.05.11	**Question:** Is fresh potable drinking water readily accessible to workers?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, water jugs are available for the workers. Auditor verbally confirmed that drinking water is potable.	
5.05.12	**Question:** Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.05.13	**Question:** Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the first aid kit is available in the office and was observed to be adequately stocked, with blue band aids in place.	

GMP Equipment

5.06.01	**Question:** Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, food contact equipment surfaces are free of flaking paint, corrosion, rust and other unhygienic materials.	
5.06.02	**Question:** Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, non-food contact equipment surfaces are free of flaking paint, corrosion, rust and other unhygienic materials.	
5.06.03	**Question:** Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, food contact equipment design, placement and condition allows for effective cleaning and maintenance. No issues observed.	
5.06.04	**Question:** Are thermometers (independent of thermostat probes) present in all coolers and freezers?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, thermometers were observed to be present in the precooler and cooler. The temperature is kept between 48-52 degrees F, depending on what product is being stored.	
5.06.05	**Question:** Are all thermometers non-glass and non-mercury?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, thermometers were observed to be made of plastic.	

GMP Equipment Cleaning

5.07.01	**Question:** Are food contact equipment surfaces clean?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, food contact equipment surfaces were observed to be clean.	
5.07.02	**Question:** Are non-food contact equipment surfaces clean?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, non-food contact equipment surfaces were observed to be clean.	
5.07.03	**Question:** Are items (totes, bins, etc.) that are used to hold or store product clean?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, bins were observed to be clean.	
5.07.04	**Question:** During cleaning, are food products and packaging materials protected from contamination?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, not observed at the time of the audit but auditor verbally verified.	
5.07.05	**Question:** Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, cooling units were observed to be clean and free of dirty ice.	

5.07.06	**Question:** Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, fan guards were observed to be dust-free and the ceiling free of excessive black deposits.	
5.07.07	**Question:** Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no stored equipment.	
5.07.08	**Question:** Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, all utensils, hoses and other items not being used are stored in a clean manner to prevent contamination.	
5.07.09	**Question:** Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, maintenance tools that are used in the production area of the facility are clean, sanitary and corrosion free.	
5.07.10	**Question:** Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, no issues observed.	

GMP General Cleaning

5.08.01	**Question:** Are spills cleaned up immediately?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, not observed at the time of the audit but verbally verified.	
5.08.02	**Question:** Are waste and garbage frequently removed from production and storage areas?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, there was no waste or garbage buildup noted.	
5.08.03	**Question:** Are floor drains covered, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, floor drains are covered, clean, and in good repair.	
5.08.04	**Question:** Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, high level areas appear to be clean.	
5.08.05	**Question:** Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, plastic strip curtains were observed to be in good condition and mounted off the floor.	

5.08.06	**Question:** Is personal protection equipment (PPE) for the sanitation crew in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging? **Auditor Comments:** NA, no PPE is needed besides gloves.	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
5.08.07	**Question:** Is cleaning equipment maintained clean and stored properly? **Auditor Comments:** Yes, cleaning equipment is maintained clean and stored properly, hanging up on the wall head down.	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
5.08.08	**Question:** Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)? **Auditor Comments:** Yes, cleaning equipment is color coded to prevent cross contamination.	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
5.08.09	**Question:** Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)? **Auditor Comments:** Yes, no issues observed.	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
5.08.10	**Question:** Are toilet facilities and hand washing stations clean? **Auditor Comments:** Yes, toilet facilities and hand washing stations were observed to be clean.	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
5.08.11	**Question:** Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs? **Auditor Comments:** Yes, worker break facilities were observed to be clean.	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
5.08.12	**Question:** Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion? **Auditor Comments:** NA, no maintenance shop at this packing shed.	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
5.08.13	**Question:** Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner? **Auditor Comments:** Yes, forklifts were observed to be clean, not emitting toxic fumes, and were observed to be used in a sanitary manner.	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
5.08.14	**Question:** Are shipping trucks clean and in good condition? **Auditor Comments:** Yes, shipping trucks are clean and in good condition.	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance

GMP Buildings and Grounds

5.09.01	**Question:** Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage? **Auditor Comments:** Yes, all lights are properly protected to prevent contamination in the event of breakage.	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance

5.09.02	**Question:** Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.09.03	**Question:** Has the facility eliminated the use of wooden items or surfaces?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, no wooden items or surfaces noted during the walkthrough inspection.	
5.09.04	**Question:** Is there adequate lighting in the production and storage areas?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, there is adequate lighting in the production and storage areas.	
5.09.05	**Question:** Is ventilation adequate to control dust, condensation, odors and vapors?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the ventilation is adequate to control dust, condensation, odors and vapors.	
5.09.06	**Question:** Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, floor surfaces were observed to be in good condition with no standing water, no debris trapping cracks and able to be cleaned.	
5.09.07	**Question:** Are the floor drains where they are needed for drainage and cleanup?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, floor drains are located appropriately for drainage and cleanup.	
5.09.08	**Question:** Are closed doors and windows to the outside pest-proof?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, closed doors and windows to the outside are pest-proof.	
5.09.09	**Question:** In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, shipping area is an open dock.	
5.09.10	**Question:** Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no dock load levelers or buffers/shelters.	
5.09.11	**Question:** Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, no issues observed.	

5.09.12	**Question:** Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, interior walls and ceilings are free of cracks and crevices to prevent pest harborage to allow proper sanitation.	
5.09.13	**Question:** Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, an 18" internal wall perimeter is being maintained within the facility to allow for inspection and cleaning.	
5.09.14	**Question:** Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the exterior area immediately outside the facility was observed to be free of litter, weeds and standing water.	
5.09.15	**Question:** Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.09.16	**Question:** Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, pallets are inspected prior to use and broken or dirty pallets are discarded.	
5.09.17	**Question:** Is the area around the dumpster/cull truck/trash area clean?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, the area around the dumpster area is clean.	
5.09.18	**Question:** Are outside garbage receptacles and dumpsters kept covered or closed?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, dumpsters are kept covered.	
5.09.19	**Question:** Are all water lines protected against back siphonage?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.09.20	**Question:** Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no on-site laboratory.	

GMP Site

5.10.01	**Question:** Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, there is a site plan showing the facility location, adjacent sites, roads, water sources, and other relevant features.	

5.10.02	**Question:** Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the facility floor plan shows the layout of the building, production areas, water sources and fixtures, layout of equipment and traffic flow patterns.	
5.10.03	**Question:** Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the risk assessment was conducted 5/5/25. There are woods to the north with a fence, a cotton field to the south, woods to the east with a tree line, and woods to the west with a tree line. No risks are noted.	
5.10.04	**Question:** Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, there is a letter on file dated 4/24/25 from Bishop Well and Pump Service confirming that the backflow prevention valves are working properly.	
5.10.05	**Question:** Is there a designated person responsible for the operation's food safety program?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the Food Safety Manager is responsible for overseeing the operation's food safety program.	

GMP Chemical Files

5.11.01	**Question:** Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, SDS and labels are on file for all chemicals used.	
5.11.02	**Question:** Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	**Possible Points:** 3 **Points Scored:** 2 **Score:** Minor Deficiency
	Auditor Comments: Major, the chemical inventory log is on file but is missing entries including PAA, foaming cleaner, sanitizer, and wax used. This was most recently reviewed 5/19/25.	
	Auditee Comments: *Chemical inventory has been updated to include sanitizing and cleaning chemicals*	
		CA Accepted?
	CB/Auditor Review Comments: *Accepted to Minor, chemical inventory was updated on site at the time of the audit, but no completed log was submitted and root cause analysis was not completed.*	***Yes***
5.11.03	**Question:** Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Wash Water Testing is on file for monitoring the level of Sanidate concentration in the wash water. The parameters are 25-60 ppm of PAA, with the optimal value being 60 ppm.	

GMP Pest Control Documentation

5.12.01	**Question:** Is the pest control program properly documented, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, Dixon Pest Control is contracted to service the facility at least monthly. There is a scope of service available that covers the type of pests and frequency of service. The pest control operator's licenses and insurance are current- The COI expires 10/1/25 and the pest control operator's license expires 6/30/25, license #SP40884.	
5.12.02	**Question:** Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, there is a map in place that matches the physical placement and types of traps in use. This was verified by the auditor on site.	
5.12.03	**Question:** Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, there are service reports for each date of service and they include chemical use details, trap by trap activity report, and any corrective actions needed.	

GMP Operation Monitoring Records

5.13.01	**Question:** Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Inventory Management- Goods Receiving is on file and includes inspection procedures for raw materials, ingredients and packing materials.	
5.13.02	**Question:** Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Inventory Management- Goods Receiving is on file and includes inspection procedures for raw materials, ingredients and packing materials. This includes the trailer inspection to check for rodents and insects, cleanliness, holes and temperature control.	
5.13.03	**Question:** Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no process monitoring activities besides the visual inspection of incoming product.	
5.13.04	**Question:** Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the PAA ppm is monitored prior to start up and hourly thereafter. This is recorded on the Wash Water Check Log. The ppm should be between 25-60 PPM. Example: 5/7/25, the ppm was recorded at 60 throughout the day, and the operator signed off on each reading for both squashes and pickles.	
5.13.05	**Question:** Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, turbidity is monitored throughout the day and documented on the document titled Visual Monitor of Batch Turbidity.	
5.13.06	**Question:** Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, none needed. Hand sanitizer comes prepackaged.	

5.13.07	**Question:** Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no tools are used.	
5.13.08	**Question:** Is there a pre-operation inspection log?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the pre-operation inspection log is on file and includes topics such as are GMP's being followed, general cleanliness, packaging material inspection, and the sanitation of the line. Reviewed example from April 28 2025. Reviewed another example from May 5 2025, showing no issues. The record was completed by NV.	
5.13.09	**Question:** Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	**Possible Points:** 15 **Points Scored:** 10 **Score:** Minor Deficiency
	Auditor Comments: Major- The internal audit was performed by KB on 5/20/25, but does not include the justification for answers.	

Auditee Comments: *INternal audits performed with justification for answers. I have the other two modules as well, but my file was too big to upload.*

View Files

	CA Accepted?
CB/Auditor Review Comments: *Accepted to minor, a new internal audit was submitted that includes justifications for the answers but a root cause analysis was not completed.*	***Yes***

GMP Maintenance & Sanitation Files

5.14.01	**Question:** Does the facility have a preventative maintenance program that includes a schedule and completion records?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, there is a Preventative Maintenance Schedule. Annually: Packline service and repairs, sticker machine, cooler maintenance. Quarterly: Flat bed truck, forklift repair.	
5.14.02	**Question:** Are there a logs of maintenance work and repairs and are they signed off when work is completed?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the logs of maintenance work are kept and all repairs are signed off when work is completed, including if the equipment was cleaned and sanitized after maintenance.	
5.14.03	**Question:** Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the logs of maintenance work are kept and all repairs are signed off when work is completed, including if the equipment was cleaned and sanitized after maintenance.	
5.14.04	**Question:** Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the Master Sanitation Schedule shows what and where is to be cleaned, the frequency, cleaning and/or sanitation chemicals, and where to document the cleaning. The line, floors, and trash cans are cleaned daily, the strip curtains are cleaned weekly, and forklifts are cleaned monthly. Overhead lights, walls, and ceilings are cleaned annually.	
5.14.05	**Question:** Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the SSOPs are broken down per item to be cleaned and includes chemical use details and matches the master sanitation schedule.	

5.14.06	**Question:** Are cleaning and sanitation logs on file that show what was done, when and by who?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, cleaning and sanitation logs are on file showing what was done, when and by who. For example, 5/6/25 the squash/cuke line was sanitized using bleach and signed by the employee. This record was signed off on by KB.	
5.14.07	**Question:** Are there records showing verification of cleaning and sanitizing chemical concentrations?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Cleaning Water Chlorine Level Check log is on file.	
5.14.08	**Question:** Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CIP.	
5.14.09	**Question:** Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, floor drains are cleaned daily as part of the Pre-Operational Inspection Log.	
5.14.10	**Question:** Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, none needed.	
5.14.11	**Question:** Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Thompson Electric Co. is contracted to service the coolers annually. The last date of service was 3/28/25, showing that the pressure switch was replaced.	
5.14.12	**Question:** Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, ATP records are available and are conducted weekly, with the most recent test date being 5/22/25 showing a pass on the peppers, squash and cuke lines. This was completed by NV and signed off by KB 5/23/25. No unsuitable results have been detected.	
5.14.13	**Question:** Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, there is a Glass and Brittle Plastic Policy which includes the policy and glass breakage procedure.	

GMP Worker Documentation

5.15.01	**Question:** Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Training Schedule is on file and includes all positions related to food safety. This is supported by training logs. Example: NV was trained 5/5/25 on topics of GMPs, jewelry, eating and drinking, appropriate clothing, blood policy, infectious disease policy, wounds/sores policy, return to work policy, HACCP, Sanitation and things to know.	

5.15.02	**Question:** Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Training Schedule is on file and includes all positions related to food safety. This is supported by training logs. Example: NV was trained 5/5/25 on topics of GMPs, jewelry, eating and drinking, appropriate clothing, blood policy, infectious disease policy, wounds/sores policy, return to work policy, HACCP, Sanitation and things to know.	
5.15.03	**Question:** Are there training logs for the sanitation workers, including best practices and chemical use details?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, Training Schedule is on file and includes all positions related to food safety. This is supported by training logs. Example: NV was trained 5/5/25 on topics of GMPs, jewelry, eating and drinking, appropriate clothing, blood policy, infectious disease policy, wounds/sores policy, return to work policy, HACCP, Sanitation and things to know.	
5.15.04	**Question:** Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and include return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors should check procedure/policy but not the actual records).	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, this is included in the Employee Policies and Education Outline that is given to all new hires and is included in the annual refresher training.	
5.15.05	**Question:** Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no worker food safety non-conformances noted to date.	
5.15.06	**Question:** Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: Yes, there is a visitor log located at the main office that requires visitors and contractors to comply with the operations' personal hygiene and health requirements.	

GMP Testing

5.16.01	**Question:** Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, Environmental Monitoring Program states that microbiological testing occurs quarterly for Listeria spp. The zonal approach is used. All results must be negative to be acceptable. If a presumptive positive occurs, the area is recleaned. Waters Lab is the laboratory. The rationale for organisms is included.	
5.16.02	**Question:** Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, if an unacceptable result is received, the area is re-cleaned and re-tested, with a root cause identified.	
5.16.03	**Question:** Are there records of environmental microbiological test results and does testing meet the program requirements?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, there are records of the microbiological test results. Most recently dated 5/9/25 showing Negative for Listeria in Sample 1, Negative for Listeria in Sample 2, Negative for Listeria in Sample 3, but Positive for Listeria in Sample 6 (Cooler Floor). The area was recleaned and retested on 5/13/25 showing Negative for Listeria.	

5.16.04	**Question:** Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, the well water is tested annually with the most recent test date being 5/21/25, showing < 1.0 for TC and E.Coli. This was tested by Waters Agricultural Laboratories.	

5.16.05	**Question:** Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no ice.	

5.16.06	**Question:** Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no compressed air.	

5.16.07	**Question:** Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no other tests.	

5.16.08	**Question:** Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	**Possible Points:** 15 **Points Scored:** 10 **Score:** Minor Deficiency
	Auditor Comments: Major, there was a positive listeria test from the Cooler Floor dated 5/9/25. Recleaning and Retesting took place, resulting in a negative result on 5/13/25 for the same area. However, no NUOCA log was completed, and root cause is not determined.	

Auditee Comments: *Nuoca created for the unacceptable swabbing results*

	CA Accepted?
CB/Auditor Review Comments: *Accepted to Minor, a NUOCA log was completed at the time of the audit.*	***Yes***

5.16.09	**Question:** Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, training records indicate that the packinghouse manager utilized the Waters Ag Sampling Procedure.	

5.16.10	**Question:** Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no in house lab.	

GMP Temperature Controlled Storage & Distribution Logs

5.17.01	**Question:** Are there records of final product temperature checks for temperature sensitive product?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no final product temperature testing is required.	

5.17.02	**Question:** Are there temperature logs for the production area (if refrigerated)?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, this is an open packing shed.	

5.17.03	**Question:** Are there temperature logs for storage rooms?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, the coolers are kept between 48-52 degrees F. This is checked daily. Reviewed records for the whole season from April- current day May.	
5.17.04	**Question:** Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Inventory Management Shipping is on file and includes the procedures for checking truck temperature and sanitary conditions, which is recorded in Agtrace.	
5.17.05	**Question:** Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, shipping truck trailer temperatures are recorded in Agtrace.	
5.17.06	**Question:** Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: Yes, truck trailer sanitary conditions are recorded in Agtrace.	

GMP Allergen Control

5.18.01	**Question:** Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)??	**Possible Points:** 0 **Points Scored:** 0 **Score:** Yes
	Auditor Comments: Yes, production and storage areas are free of allergen risks. Allergens are not stored or handled.	
5.18.02	**Question:** Has a documented allergen management plan been developed?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no allergens are stored or handled.	
5.18.03	**Question:** Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no allergens are stored or handled.	
5.18.04	**Question:** Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no allergens are stored or handled.	
5.18.05	**Question:** Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no allergens are stored or handled.	
5.18.06	**Question:** Does re-work handling take into account the issues associated with allergen containing products?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no allergens are stored or handled.	

5.18.07	**Question:** Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no allergens are stored or handled.	
5.18.08	**Question:** Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no allergens are stored or handled.	
5.18.09	**Question:** Are all products manufactured on site labeled correctly with respect to allergens?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no allergens are stored or handled.	

HACCP Preliminary Steps

6.01.01	**Question:** Is there a team responsible for the HACCP program at the operation, with an assigned leader for the development, implementation and on-going maintenance of the HACCP system?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, Sam Watson is the HACCP Coordinator. There are currently 2 people on the HACCP team.	
6.01.02	**Question:** Is there documented evidence that the HACCP team members have been trained on HACCP principles?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, Sam Watson has his HACCP certificate through the NC State dated Spring 2025. The rest of the team was trained by SW on 5/5/25.	
6.01.03	**Question:** Does a product description exist for the products produced?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, product descriptions exist for all products and include intended use, shelf life, and method of storage and distribution.	
6.01.04	**Question:** Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the flow chart has been appropriately completed and includes all product handling steps. It is dated 5/5/25 by KB.	
6.01.05	**Question:** Is there documented evidence that the flow chart(s) has been verified on-site?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the flow chart was verified on site by SW and KB dated 5/5/25.	

HACCP Development of the HACCP Plan

6.02.01	**Question:** Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	**Possible Points:** 15 **Points Scored:** 10 **Score:** Minor Deficiency
	Auditor Comments: Major, the hazard analysis is on file and shows every step of the receiving, packing, storage and shipping process. However, preventative measures are not detailed. Example "Standard Operating Procedure" is listed as a control but does not include which SOP specifically.	
	Auditee Comments: *Hazard Analysis has been updated to include more specific SOPs to help mitigate risks*	View Files
		CA Accepted?
	CB/Auditor Review Comments: *Accepted to Minor, the Hazard Analysis was completed to include specific SOP descriptions, but no root cause analysis was submitted.*	***Yes***
6.02.02	**Question:** Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: Yes, justifications are included in the CCP decisions. No CCPs have been identified.	
6.02.03	**Question:** Is the HACCP system reviewed when significant changes are made and at least once every 12 months?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: Yes, the HACCP system was most recently reviewed on 5/5/25 by KB and SW.	
6.02.04	**Question:** Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.	**Possible Points:** 0 **Points Scored:** 0 **Score:** No
	Auditor Comments: No, no CCPs have been identified.	
6.02.05	**Question:** Have CCP critical control limits been established and are they supported by relevant validation documentation?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.02.06	**Question:** Have monitoring requirements and frequencies been determined and documented for the CCPs?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.02.07	**Question:** Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.02.08	**Question:** Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.02.09	**Question:** Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limits are not met (loss of control/deviation) and plans to adjust the process back into control?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	

6.02.10	**Question:** Have recording forms been developed for monitoring the CCPs?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.02.11	**Question:** Have verification plans and schedules been developed for each CCP?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	

HACCP Execution of the HACCP Plan on the Plant Floor

6.03.01	**Question:** Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.03.02	**Question:** Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.03.03	**Question:** Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.03.04	**Question:** Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.03.05	**Question:** Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	
6.03.06	**Question:** Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: NA, no CCP's have been identified.	