

FINAL AUDIT REPORT

CB Registration No.PA-PGFS-5413-2
PrimusGFS ID #125207 - Cert:5
Audited by Primus Auditing Operations

PrimusGFS Version 2.1-2c

Operation Type:Packinghouse
Audit Report Summary

Ver en Español

Organization:	Nickey Gregory Company LLC Contact(s): Vicki Gilbert Address: 16 Forest Pkwy. Bldg.N 30297 Location: Forest Park, Georgia, United States Phone Number: 404-366-7410				
Operation:	Nickey Gregory Company-Miami Contact(s): Vicki Gilbert Location: 1930 NW 23rd St. Mami, Florida 33142, United States				
Shipper:	Nickey Gregory Company LLC				
Operation Type:	Packinghouse				
Audit Type:	Announced Audit				
Audit Scope:	Facility working all year round with 29 workers receiving fruits and vegetables already packed to be stored in cold storage rooms (7 available) and then shipped away. One wet room where product that needs ice is stored (Broccoli, some kind of onions). A small percentage of the product needs to be re-packed in a Re-pack room. If needed, product is hand un-packed, checked and re-packed as needed by the customer. All is done by hand on two stainless steel tables. The shipping dock is completely enclosed and refrigerated. There is also one dedicated room for allergens. Eggs are just stored there and then shipped. The facility also has one small cardboard storage room and one open dock area . There is also an ice making machine that uses potable water of the city for making ice flakes used for topping Broccoli. There is not an ice injector on site.				
Date FSMS Started:	15 Dec 2017 11:30				
Date FSMS Finished:	15 Dec 2017 16:00				
Total Amount of Time in FSMS	4.50 Hours				
Date Operation Started:	15 Dec 2017 09:00				
Date Operation Finished:	15 Dec 2017 11:30				
Total Amount of Time in Operation	2.50 Hours				
Product(s) observed during audit:	Anise, Apples, Asparagus, Avocados, Bananas, Beans, Beets / Beetroot, Bell Peppers, Blackberries, Blueberries, Bok Choy, Broccoli Rabe/Rapinni, Broccoli, Brussels Sprouts, Bulb Onions, Cabbage Chinese, Cabbage Napa / Celery Cabbage, Cabbage, Cantaloupe Melons, Carrots, Cauliflower, Celery, Chard, Chili Pepper Dried, Chili Pepper, Cilantro, Coconuts, Collard Greens, Cucumbers, Culinary Herbs, Daikon / Lo Bok Mooli / White Radish, Dates, Dragon Fruit (Pithaya), Edible Flowers, Eggplant / Aubergine, Fruits, Garlic, Ginger, Grapefruit, Green Beans/French Beans, Green Onions/Salad Onions/Scallions, Honeydew Melons, Jicama Frozen, Kale, Kiwi Fruit, Leeks, Lemon Grass, Lemons, Lettuce, Limes, Mandarins, Mangoes, Microgreens, Mushrooms, Mustard Greens, Nectarines, Okra, Onions, Oranges, Papayas, Parsley, Parsnips, Peaches, Peas, Peppers, Pineapples, Plums, Potatoes, Radish Sprouts, Radish, Rambutan, Raspberries, Rhubarb, Romaine Lettuce, Rutabagas / Swedes, Speciality Lettuce, Squash, Strawberries, Summer Squash (Soft Squash), Sweet Corn, Sweet Potatoes, Table Grapes, Tomatillo, Turnip Greens / Turnip Tops, Vegetables, Watercress, Watermelons, Winter Squash (Hard Squash)				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	Rolando Alvarado (Primus Auditing Operations)				
Preliminary Audit Score:	96%				
Final Audit Score:	99%				
Certificate Valid From:	24 Jan 2018 To 23 Jan 2019				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> </tr> </tbody> </table>	Latitude	Longitude		
Latitude	Longitude				





View Certificate

Corrective Action Activity

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	204	Score:	204
	Possible Points:	204	Possible Points:	204
	Percent Score:	100%	Percent Score:	100%
Good Manufacturing Practices Requirements	Score:	1014	Score:	1050
	Possible Points:	1055	Possible Points:	1055
	Percent Score:	96%	Percent Score:	99%
HACCP System Requirements	Score:	60	Score:	60
	Possible Points:	60	Possible Points:	60
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1278	Score:	1314
	Possible Points:	1319	Possible Points:	1319
	Percent Score:	96%	Percent Score:	99%

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

SECTIONS:

Food Safety Management System Requirements	Good Manufacturing Practices Requirements	HACCP System Requirements
Management System	General GMP	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP plan on the Plant Floor
Internal and external inspections	Operational Practices	
Rejection and release of product	Worker Practices	
Supplier Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	

Food Defense
General Cleaning
Buildings and Grounds
Chemical Files
Pest Control Documentation
Operation Monitoring Records
Maintenance & Sanitation Files
Worker Documentation
Testing/Analyses Records
Temperature Controlled Storage & Distribution Logs
Allergen Control

FSMS		Management System
1.01.01	<p>Question: Is there a Food Safety Manual or other documented food safety management system covering the scope of business included in this audit and procedures/instructions for all food safety processes?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. There is a written Food Safety Manual of the Operation which includes policies, samples of records, SOPs, risk assessment and SSOPs.</p>	
1.01.02	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. There is a written Food Safety Policy included in the Manual signed by Mr Nickey Gregory, Owner and President of the Company. It is posted in the office and at the employees board.</p>	
1.01.03	<p>Question: Is there an organizational chart of all workers who have food safety related activities?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Organizational structure chart in place. It includes the activities of all personnel involved in the Food Safety System.</p>	
1.01.04	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. The food safety committee officially appointed is composed by Mr Nickey Gregory, Owner and President of the Company and Ms Vicky Gilbert, Food Safety Coordinator. Meetings are performed monthly. On file and reviewed the meetings minutes carried out on December 14, 2017 (topics: Cleaning equipment and Washing hands). On November 03 2017 (Topics: Spills), on October 09, 2017 (Topics: No eating/drinks) and on September 07, 2017 (Topics: Emergency Plan for Irma Hurricane).</p>	
1.01.05	<p>Question: Is there documented management verification of the entire food safety management system at least every 12 months?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Document 5.1 named Management Review SOP. The verification of the Food Safety Management system is conducted by Mr Nickey Gregory, Owner and President of the Company and Ms Vicky Gilbert, Food Safety Coordinator of the Company (Policies, SOPs, SSOPs and HACCP program). On file and reviewed the verification performed in October 10, 2017. Primus GFS Auditing System in use.</p>	
1.01.06	<p>Question: Is there a documented analysis detailing resources required to implement and improve the food safety management system processes with documented commitment from management to provide these resources?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Document titled Food Safety Budget details the resources required for implementation and improvement of the food safety system, signed by Mr Nickey Gregory on June 09, 2017 and reviewed on November 03, 2017.</p>	

FSMS		Control of Documents and Records
1.02.01	<p>Question: Is there a written document control procedure describing how documents will be maintained, updated and replaced?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Document titled Maintenance SOP describes how SOPs, records and policies will be kept, maintained, updated or replaced on file. The records include the review, update and removal of documents. Reviewed on November 17, 2017.</p>	
1.02.02	<p>Question: Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Records are stored for at least 1 year.</p>	
1.02.03	<p>Question: Are food safety related documents and records stored and handled in a secured manner?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Records are kept inside the main office of the company.</p>	
1.02.04	<p>Question: Are the records maintained in an organized and retrievable manner?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: YES. No issues noted. Records were easily accessible. All are kept in binders.</p>	

FSMS		Procedures and Corrective Actions
1.03.01	<p>Question: Are there documented instructions for the creation of Standard Operating Procedures?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Document 1.3.1 named Instruction for Creating SOPs is intended for the creation of Standard Operating Procedures. The procedure includes the Company name, document title, pages number, revision date.</p>	
1.03.02	<p>Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Users have a copy of their corresponding SOP. A master copy of all SOPs and SSOPs are kept in the Food Safety Manual of the company.</p>	
1.03.03	<p>Question: Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Document named Corrective Actions SOP includes the review of them. The root cause analysis is required as well as determining the corrective actions, acting workers and the use of the NUOCA. Blank forms and Flow Chart are included.</p>	
1.03.04	<p>Question: Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. There is a NUOCA procedure and records developed. No entries during last year. NUOCA blank forms on file.</p>	

FSMS		Internal and external inspections
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1.04.01	Question: Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. According to the Document named Internal Audit SOP, the internal audits are carried monthly. On file and reviewed the audits conducted on November 03, October 09, September 01 and August 08, 2017. Corrective actions included.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. Document 2.1.1 named Regulatory Inspections SOP, contains the procedures for handling regulatory inspections.	
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. Results and corrective actions of the third party audit performed by Primus Auditing Operations on September 20, 2016 for Packinghouse on file and reviewed.	
1.04.04	Question: Are there documented calibration 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 calibration procedures are included in the Document 2.5.5 named Calibration SOP. Calibration of thermometers and Quaternary Ammonia Pump is performed monthly by Mr Jorge Diaz. Logs on file.	

FSMS	Rejection and release of product
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1.05.01	Question: Is there a written procedure for handling on hold or rejected products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Document 2.2.4 named Material on Hold and Rejected Product, contains a written procedure for handling the on hold or rejected products. Blank forms in place.	
1.05.02	Question: Are there records of the handling of on hold or rejected products kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. No on-hold products have been handled during the last year and these days of the current season. Blank forms in place.	
1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Document 1.05.03 named Product Release SOP contains the procedure for releasing the finished products. Release is done through the Bill of Lading.	
1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Bills of Ladings on file and reviewed. General Manager signs all released product.	
1.05.05	Question: Is there a documented system 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. Document 2.5.1 named Buyer and Consumer Complaints and Feedback SOP. It includes corrective actions. No food safety-related complaints have been filed during the last year.	

FSMS		Supplier Control
1.06.01	<p>Question: Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. There are specifications for the products handled in the operation. Also for cardboard boxes, other packing materials and services like pest control and microbial testing.</p>	
1.06.02	<p>Question: Is there a written procedure detailing how suppliers are evaluated, approved and monitored?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Document titled Supplier Approval & Monitoring SOP has a written system for evaluating the approved suppliers. It is required to comply with the agreed specifications, letters of guarantee, third party audit certificates and contracts, among others. Review of date July 10, 2017 on file.</p>	
1.06.03	<p>Question: Is there a list of approved suppliers?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. The list of approved suppliers was complete and updated (More than 150 suppliers).</p>	
1.06.04	<p>Question: Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Documentation reviewed. On file and reviewed, letters of guarantee, contracts and/or third party audit certifications of suppliers of materials and services.</p>	
1.06.05	<p>Question: If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: YES. The company is outsourcing processes for the servicing of cooling units by Tech Air Inc., of pest control by Truly Nolan and microbial testing by Primuslabs Group.</p>	
1.06.06	<p>Question: If tests and/or analysis within scope to food safety are performed by external laboratories, are they licensed/accredited (e.g. ISO 17025 or equivalent, National Regulations, State Department, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: YES. Microbial testing is performed by PrimusLabs Group, certified ISO 17025:2005. Certificate is valid through March 31, 2018. Scope included.</p>	
FSMS		Traceability and Recall
1.07.01	<p>Question: Is there a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: YES. The company has a traceability system for tracing back and tracing forward a product if needed. Purchase Order Number in place.</p>	
1.07.02	<p>Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings and explanation of different recall classes?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: YES. The recall program is included in the tracking system mentioned above. List of FDA US States Coordinators is included. The members of recall program team are Ms Vicky Gilbert, Mr Graham Taylor, Mr Jorge Díaz, Mr Mauricio Moreno and Mr Tom Kickpatrick. It is included in the SOP, the procedure for doing mock recalls, how to assembly the team, responsibilities, types of recall, etc. Reviewed on November 17, 2017.</p>	

1.07.03	Question: Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. A live exercise was conducted on site. The auditor chose the PO number 05585404 dated December 12, 2017. It corresponds to 80 Collard Chopped. The product was sent to seven customers whose names and addresses are included in the software. No product was left in the packinghouse. Product came from a supplier in Smyrna, Tennessee. 100% of the Collards were accounted for in less than 10 minutes.	

FSMS	Food Defense
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1.08.01	Question: Does the company have a documented food defense policy based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Policies and procedures are included the Document 3.1.1-4 named Food Defense SOP. It is based on the FDA Guidelines for Food Defense and includes facility overview, incoming material, employee security, chemicals, trucks, disciplinary actions, buildings, contractors, visitors, data.	

1.08.02	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 list of emergency contacts is posted at the entrance to the packinghouse. One is also kept in the manual.	

1.08.03	Question: Are visitors to the company operations required to adhere to food defense policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. Visitors/Contractor SOP in place. Visitors and contractors are required to sign a book stating that they will adopt the food defense policies of the facility and the Food Safety policies as well.	

GMP	General GMP
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2.16.01	Question: Is there a designated person responsible for the food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. The person in charge of the Food Safety Program of the packinghouse is Ms Vicky Gilbert, Food Safety Coordinator of the Company. .	

2.16.02	Question: Are all 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. The chemicals are correctly and securely stored inside a cabinet which remains locked.	

2.16.03	Question: Are "food grade" and "non-food grade" chemicals used, handled and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Food grade chemicals stored in a controlled manner in a cabinet, inside the packinghouse.	

2.16.04	Question: Are signs supporting GMP's posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. There are signs supporting the GMPs posted at the bathrooms, hand washing stations, entrance of the facility, break room and shipping area. They are also posted at the office.	

2.16.05	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Food defense control are implemented. Video cameras in use. Packinghouse remains closed and locked.	

GMP	Pest Control
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2.17.01	Question: Are products or ingredients free of 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. No contamination from animals and/or insects observed.	

2.17.02	Question: Are packaging supplies free of 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. No contamination issues seen.	

2.17.03	Question: Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. No evidence of insects and/or animals seen.	

2.17.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 0 Score: Non-Compliance						
	Auditor Comments: Non Compliance. Observed birds nesting at the ceiling of the front dock and birds flying over the place.							
<div style="border: 1px solid #ccc; padding: 5px;"> <p>Auditee Comments: The landing area where the birds could build nests has been filled in with foam no longer giving the birds anywhere to build nests on the dock. Please see before and after pictures attached. Fleet Clean, 3rd Party, who sanitizes delivery trailers and trucks, are now pressure washing the dock weekly. NOTHING is allowed to be stored on the dock.</p> <div style="text-align: right; margin-right: 20px;">View Files</div> </div> <table border="1" style="width: 100%; margin-top: 5px;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center; font-weight: bold;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td>CB/Auditor Review Comments: Accepted with attached picture showing the place being filled with foam</td> <td style="text-align: center; font-weight: bold; font-size: 1.2em;">Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table>				CA Accepted?		CB/Auditor Review Comments: Accepted with attached picture showing the place being filled with foam	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments: Accepted with attached picture showing the place being filled with foam	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance						

2.17.05	Question: Does the operation have a pest control program? 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. Pest control program managed by an external company named Truly Nolen.	

2.17.06	Question: Are pest control devices located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Pest control devices located away from products.	

2.17.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. All pest control devices observed were clean and marked as monitored every two weeks.	

2.17.08	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. Pest control devices adequate in number and location. No issues detected.	
2.17.09	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. Pest control devices identified by sequential numbers.	
2.17.10	Question: Are all pest control devices properly installed and secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. No issues noted.	
GMP Storage Areas & Packaging Materials		
2.18.01	Question: Are 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 any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. No cross contamination issues noticed.	
2.18.02	Question: Is the storage area completely enclosed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. The storage areas are completely enclosed.	
2.18.03	Question: Is the facilities use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. The facility is used for the storage of food-related products only.	
2.18.04	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: N/A. Score not affected. No on-hold or rejected products observed.	
2.18.05	Question: Are raw products, work in progress, ingredients (including ice), finished goods and food contact packaging within accepted tolerances for spoilage or 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 noted.	
2.18.06	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 the facility was clean.	
2.18.07	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. Commodities and packaging are properly marked with rotation codes.	

2.18.08	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. FIFO policy implemented.	
2.18.09	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 at the appropriate temperatures for the products handled in this facility.	
GMP		
Operational Practices		
2.19.01	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. Raw products do not contaminate finished products.	
2.19.02	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. No issues noted.	
2.19.03	Question: Are packing and/or processing areas completely enclosed?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. The packing and processing areas are completely enclosed.	
2.19.04	Question: Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. The production areas were clean and well maintained.	
2.19.05	Question: Is all re-work/re-packaging handled correctly?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. During the time of the audit, Cilantro was being re-packed. No issues seen.	
2.19.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. The products are examined before re-packing.	
2.19.07	Question: Are finished products coded (carton and unit packaging) for the day of production and displaying information to enable proper storage and use of the product within the food supply chain?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. The unit packaging (cardboard boxes, clamshells) are coded for the day of re-packing if applicable. Or the day of receiving if not repacked.	
2.19.08	Question: Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Visual inspections are performed by workers and the supervisors. No metal detectors in place.	

2.19.09	<p>Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?</p> <p>Auditor Comments: YES. There are test strips for testing the concentration of Quaternarium Ammonia. (When tested, it read 400 ppm). This chemical is used only for sanitizing the working tables.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
2.19.10	<p>Question: Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, unscented soap, etc.)?</p> <p>Auditor Comments: Major Deficiency. Hand washing stations are located inside the restrooms. They are not at full sight of supervisors to assess the quality of the hand washing.</p> <div data-bbox="250 449 1516 785" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: A sink has been installed in the restroom hallway outside of the restrooms, which supervisors can see employees washing their hands on camera. Includes hot running water, soap dispenser and one time use paper towels. Employees were trained when and retrained how to properly wash their hands. Please see attached training documentation and pictures of sink.</p> <div style="text-align: right; margin-bottom: 5px;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Accepted the re-location of the sink and acknowledge the training. Still a minor because it is not possible to assess the temperature of the water. This question will be completely evaluated during the next audit.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Accepted the re-location of the sink and acknowledge the training. Still a minor because it is not possible to assess the temperature of the water. This question will be completely evaluated during the next audit.	Yes	<p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p>
	CA Accepted?							
CB/Auditor Review Comments: Accepted the re-location of the sink and acknowledge the training. Still a minor because it is not possible to assess the temperature of the water. This question will be completely evaluated during the next audit.	Yes	<p>Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency</p>						
2.19.11	<p>Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?</p> <p>Auditor Comments: YES. Toilets are correctly stocked and in adequate number and location. They are stocked daily.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
2.19.12	<p>Question: Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?</p> <p>Auditor Comments: YES. Alcohol gel dispensers available.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>						
2.19.13	<p>Question: Are foot dip stations adequate in number and location? Are the stations maintained properly?</p> <p>Auditor Comments: N/A. Score not affected. No foot dip stations are required.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
2.19.14	<p>Question: Are single services containers used for their intended purpose only so that potential cross contamination is prevented?</p> <p>Auditor Comments: YES. No issues seen.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
2.19.15	<p>Question: Are re-usable containers clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?</p> <p>Auditor Comments: YES. No issues observed with re-usable containers.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
2.19.16	<p>Question: Are food safety measuring devices working properly?</p> <p>Auditor Comments: YES. Devices working properly (thermometers).</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>						

GMP	Worker Practices
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2.20.01	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. This discipline was not observed.	
2.20.02	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 seen.	
2.20.03	Question: Is there no sign of any workers with boils, sores, open wounds or exhibiting signs of foodborne illness working in direct and indirect food contact?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Issues related with ill or injured workers were not seen. Policy in place and implemented	
2.20.04	Question: Are workers wearing effective hair restraints?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Employees were correctly using their hairnets.	
2.20.05	Question: Is jewelry confined to a plain wedding band?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. No issues observed.	
2.20.06	Question: Are all workers wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves, non-latex gloves)	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Employees working at the re-packing area were using gloves, aprons and sleeves.	
2.20.07	Question: Do workers remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. The protective outer garments are removed when the employees are on a break, before using the toilets and when going home.	
2.20.08	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: N/A. Score not affected. All garment is disposable.	
2.20.09	Question: Workers personal items are not being stored in the production and material storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. No issues noted. There is a dedicated area for this purpose, outside the processing and storage rooms.	
2.20.10	Question: Is smoking, eating, chewing and drinking confined to designated areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Eating and drinking is allowed in dedicated places outside the facility. Smoking is prohibited.	

2.20.11	Question: Are all items removed from shirt or blouse top pockets?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. No issues observed.	

2.20.12	Question: Is there a first aid kit(s) readily available in the facility and adequately stocked?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. First aid kit containing blue, metal detectable band aids in place.	

GMP	Equipment
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2.21.01	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. All food contact surfaces were free of flaking paint, corrosion, rust and other unhygienic materials.	

2.21.02	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: 3 Score: Major Deficiency
	Auditor Comments: Major Deficiency. Rust observed in lower parts of beams and racks and also on the metal protectors placed on the floor of the Potato Cooler.	

<i>Auditee Comments: Beams, racks and metal protectors on the floor of the potato cooler have been sand papered for rust and painted. Please see the attached pictures. We are trying a new procedure, a supervisor and employees are assigned to each cooler and are being trained on the food safety associated with that cooler and it effects their pay rate.</i>		View Files
	CA Accepted?	
<i>CB/Auditor Review Comments: Accepted with attached pictures showing the beams, racks and metal protectors being painted.</i>	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance

2.21.03	Question: Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. The equipment is designed for easy cleaning. The only equipment in the facility, besides the internal vehicles, are two stainless steel tables.	

2.21.04	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 in place.	

2.21.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Thermometers are non-glass and non-mercury.	

GMP	Equipment Cleaning
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2.22.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. Food contact surfaces were clean (two stainless steel tables). No issues observed.	
2.22.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. No issues observed on all non-food contact surfaces.	
2.22.03	Question: Are items (barrels, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. The bins, boxes and bags that are used to hold products were clean.	
2.22.04	Question: During cleaning are foods and packaging protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. During the time of the audit no general cleaning procedures were in progress.	
2.22.05	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 in good condition and clean.	
2.22.06	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. The fan guards were dust free and the ceiling in front of the fans were free of excessive black deposits.	
2.22.07	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: N/A. Score not affected. All equipment is used on a daily basis.	
2.22.08	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. No issues noted. Hoses were hanging.	
2.22.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. No maintenance tools observed.	
2.22.10	Question: Are excess lubricants and grease removed from the equipment?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. No excess lubricants noticed.	

GMP	General Cleaning
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2.23.01	Question: Are spills cleaned up immediately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. The spills are cleaned up immediately as they occur. No water is used in the packinghouse.	
2.23.02	Question: Are waste and garbage frequently removed from packing and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Interior garbage cans were almost empty.	
2.23.03	Question: Do floor drains flow in a manner that prevents contamination (e.g. from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and well maintained?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. The drains were clean and in good condition.	
2.23.04	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. Overhead contamination was not observed.	
2.23.05	Question: Are plastic strip curtains maintained in a 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. The plastic strip curtains located at the coolers were in good condition, clean and the tips are not touching the floor.	
2.23.06	Question: Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. The equipment for the sanitation crew is adequate and it was stored properly.	
2.23.07	Question: Is cleaning equipment available and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Cleaning equipment correctly stored. Brooms and mops hanging in walls with their heads down.	
2.23.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Cleaning equipment is color coded to reduce the risk of cross contamination.	
2.23.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g. no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. No issues noted. Items used for sanitation are appropriate for their purpose.	
2.23.10	Question: Are toilet facilities and hand-wash stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. Toilets and hand washing station were clean and in good working condition.	

2.23.11	Question: Are worker break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: YES. Two break rooms are available and both were clean. No issues noted.							
2.23.12	Question: Is the maintenance shop organized - i.e. equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A						
	Auditor Comments: N/A. Score not affected. There is not a maintenance shop in the facility.							
2.23.13	Question: Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency						
	Auditor Comments: Minor Deficiency. The seat of the forklift used in the front dock is torn. The cushioning is showing.							
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: The seat on the outside forklift has been replaced. Please see the attached before and after pictures.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments: Accepted with attached picture showing the seat been replaced.</td> <td style="text-align: center; width: 10%;">CA Accepted? Yes</td> <td style="width: 30%;">Possible Points: 5 Points Scored: 5 New Score: Total Compliance</td> </tr> </table>			Auditee Comments: The seat on the outside forklift has been replaced. Please see the attached before and after pictures.		View Files	CB/Auditor Review Comments: Accepted with attached picture showing the seat been replaced.	CA Accepted? Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
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CB/Auditor Review Comments: Accepted with attached picture showing the seat been replaced.	CA Accepted? Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance						
2.23.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes. One own shipping truck was observed and it was clean, in good repair and condition.							
GMP Buildings and Grounds								
2.24.01	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 to protect product from contamination in the event of breakage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: YES. All lights in the packinghouse are shatter proof and/or protected, according to the letters of guarantee reviewed.							
2.24.02	Question: Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: YES. Policy in place and implemented. No issues seen.							
2.24.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: YES. Items or surfaces made of wood were not seen.							
2.24.04	Question: Is there adequate lighting in the packing and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: YES. Lighting is adequate							

2.24.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: YES. Ventilation is adequate.										
2.24.06	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: 3 Score: Major Deficiency									
	Auditor Comments: Major Deficiency. Minor cracks in floor of the wetbox, shipping area, back dock, onion cooler.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: All of the minor cracks have been filled in the wet box, shipping dock (front dock), back dock and the potato/onion cooler. please see the attached pictures.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments: Accepted with attached pictures showing the cracks been filled.</td> <td style="text-align: center; width: 10%;">CA Accepted?</td> <td style="width: 30%;">Yes</td> </tr> <tr> <td colspan="2"></td> <td>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</td> </tr> </table>			Auditee Comments: All of the minor cracks have been filled in the wet box, shipping dock (front dock), back dock and the potato/onion cooler. please see the attached pictures.		View Files	CB/Auditor Review Comments: Accepted with attached pictures showing the cracks been filled.	CA Accepted?	Yes			Possible Points: 10 Points Scored: 10 New Score: Total Compliance
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CB/Auditor Review Comments: Accepted with attached pictures showing the cracks been filled.	CA Accepted?	Yes									
		Possible Points: 10 Points Scored: 10 New Score: Total Compliance									
2.24.07	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. The floor drains were correctly placed, clean and in good condition.										
2.24.08	Question: Are doors to the outside pest proof?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: YES. Doors to the outside are pest-proof.										
2.24.09	Question: Are dock doors fitted with buffers to seal against trucks?	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: YES. Five dock doors equipped with buffers in good condition.										
2.24.10	Question: Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: YES. Dock load levelers and shelters in good condition.										
2.24.11	Question: Are exterior walls free of holes to exclude pests? Are pipes, vents, 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.										
2.24.12	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. Walls and ceilings are free of cracks and crevices.										
2.24.13	Question: Do false ceiling areas have adequate access to allow for inspection and cleaning?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. Score not affected. There are no false ceilings in the packinghouse.										

2.24.14	Question: Is an 18" (46cm) 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. The internal wall perimeter is maintained for inspection and cleaning.	
2.24.15	Question: Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Outside of the facility was clean.	
2.24.16	Question: Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from building perimeter)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. No issues seen around the facility.	
2.24.17	Question: Are pallets inspected to separate and replace dirty or broken pallets?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. No broken or dirty pallets were observed.	
2.24.18	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 was clean.	
2.24.19	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Dumpster located outside the facility was closed.	
2.24.20	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Check valves in place	
2.24.21	Question: Is the on-site laboratory (where appropriate) completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. There is not a laboratory on site.	
GMP Chemical Files		
2.25.01	Question: Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Labels for chemicals used in the facility were on file. Among them Chlorox, Gojo, Purell, Wetjet, Windex, Zep, Saniquat.	
2.25.02	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. Labels for chemicals used in the facility for pest control were on file. Blox.	

2.25.03	Question: Is there a chemical inventory and/or usage log?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. Chemical inventory is updated monthly.	
2.25.04	Question: Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc.?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. The SOP titled Ice Injector Water Changing and Antimicrobial Testing is related to the Ice Making Machine of the packinghouse. There is not an ice injector in use. City water (potable water) is used for making the ice.	

GMP	Pest Control Documentation
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2.26.01	Question: Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. The pest control program is managed by Truly Nolen America Inc. Insurance is valid up to January 01, 2018. Copy of licenses of operators on file.	
2.26.02	Question: Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Schematic drawing of the facility on file. 85 internal traps and 17 external bait stations. One fly light.	
2.26.03	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. Monthly service reports were reviewed. No major issues reported.	

GMP	Operation Monitoring Records
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2.27.01	Question: Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. There are records of incoming packing materials. No raw products are handled in the facility.	
2.27.02	Question: Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Incoming trucks are inspected. Records includes cleanliness, pests, odors and holes of the trucks.	
2.27.03	Question: Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. The concentration of Quaternium Ammonia used for sanitizing the working tables is tested daily. SOP titled Sanitation Spray Testing and Chemical Monitoring SOP on file. When tested it read 400 ppm, which is the target concentration.	
2.27.04	Question: Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. No anti-microbials are used in any process in the packinghouse.	

2.27.05	Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations? Are there stock check and replenishment records for gel and spray stations?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. Records of the replenishment of hand sanitizers on file. Dip stations are not required in this packinghouse.	
2.27.06	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: N/A. Score not affected. No tools are used in the facility.	
2.27.07	Question: Is there a daily pre-operation inspection log?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Daily pre-operation inspection log on file.	
2.27.08	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. Documented risk assessment related to the facility location was on file. It was conducted by Ms Vicky Gilbert on October 10, 2017.	
2.27.09	Question: Is there a current certificate of inspection 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 certificate of inspection for the backflow prevention device of the plant on file. It was issued by Mr Robert Akins, certified plumber B-Pat-02284 on April 04, 2017.	
2.27.10	Question: Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Self audits performed monthly to the facility by Ms Vicky Gilbert and/or Mr Jorge Diaz were reviewed. Corrective actions included.	
GMP Maintenance & Sanitation Files		
2.28.01	Question: Does the facility have a preventative maintenance program and a documented schedule?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. There is a preventative maintenance program and SOP for the facility.	
2.28.02	Question: Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Maintenance Work Order logs in place.	
2.28.03	Question: Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Records in place and reviewed.	
2.28.04	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. Master Sanitation Schedule reviewed on December 13, 2017 on file.	

2.28.05	Question: Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: YES. There are SSOPs for the facility and its vehicles.							
2.28.06	Question: Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: YES. Sanitation logs of the facility and its internal vehicles on file.							
2.28.07	Question: Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.)?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance						
	Auditor Comments: Non Compliance. No SOP for cleaning the ice injectors was available.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: The SOP for the cleaning of the ice injector has been developed and is attached. The sanitation is being done quarterly by a 3rd party-Tech Air and they have already done been out to complete the cleaning, please see attached invoice. The cleaning has been added the Master Sanitation Schedule, please see attached.</p> <div style="text-align: right;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Accepted with attached copy of the SOP for the ice injector, the Master Sanitation Schedule and the invoice of the company doing the job.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments: Accepted with attached copy of the SOP for the ice injector, the Master Sanitation Schedule and the invoice of the company doing the job.	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments: Accepted with attached copy of the SOP for the ice injector, the Master Sanitation Schedule and the invoice of the company doing the job.	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance						
2.28.08	Question: Is there a routine program and written procedure to validate sanitation effectiveness using rapid post sanitation checks, e.g., ATP measurements?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: YES. ATP Testing SOP on file. ATP testing is conducted weekly on Ice Machine, Ice Shovel and Re-pack Tables. Passing reading is < 30. Hygiena System Sure Plus in use.							
2.28.09	Question: Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: YES. There is a log indicating that floor drains are cleaned daily.							
2.28.10	Question: Are there records showing cooling units are 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. The services are contracted with the Company Tech Air Inc. The invoice of the service dated December 04, 2017 on file.							
2.28.11	Question: Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: YES. Glass Control SOP and Glass Breakage Procedure on file. Glass Register is checked monthly. Letters of guarantee of shatter proof lights on file.							
GMP Worker Documentation								
2.29.01	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. General Training SOP, document 2.1.3 on file. Attendance logs for training of new employees on file. Each one is signing a sheet as a prove of training							

2.29.02	Question: Are there logs of ongoing worker food safety education training with topics covered and attendees?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Training records for ongoing workers on Food Defense, FSMA and Primus Training on file and reviewed.	
2.29.03	Question: Is there a documented training program with 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. Attendance records for training on cleaning procedures on file.	
2.29.04	Question: Are there written 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? (In the US, auditors can check procedure/policy but not actual records).	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. Procedures are included in Good Manufacturing Practices under Personnel Food Safety Hygiene SOP, part 2.17.	
2.29.05	Question: Are there written sickness reporting and return to work procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. Written procedure included in the GMP Manual of the plant, part 2.19 of document mentioned in 2.29.04.	
2.29.06	Question: Is there an worker non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. Disciplinary action procedure in place, part 5.0	
2.29.07	Question: Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene and health policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: YES. Visitors and contractors are required to sign the visitors book stating that they will follow the Food Safety Policies and the Food Security Policies of the company.	

GMP	Testing/Analyses Records
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2.30.01	Question: Are there records of routine equipment microbiological testing?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Primuslabs Group conducts monthly testing on equipment for E.coli, Salmonella and Listeria. Reviewed results of testing of the Ice shovel, Ice Bin, Repack Tables. All of them were negative.	
2.30.02	Question: Are there records of routine environmental microbiological testing?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Microbial testing of the environment is conducted monthly by Primuslabs Group. Results of the testing indicate absence of microbial contamination from E.coli, Salmonella and Listeria. Tested monthly the walls of Wetbox, Drain of the Wetbox, Racks of Wetbox.	
2.30.03	Question: Are there routine microbiological tests on water used in the facility (sampled from within the facility)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Microbiological testing on the water used in the facility is performed every 6 month, as required in the GMP Manual. Results of the testing conducted by Primuslabs Group in October 31 and May 11, 2017 show no evidence of E. coli and Total Coliforms. (< 1.0 est MPN/100 ml).	

2.30.04	Question: Are there routine microbiological tests on ice used in the facility (either produced in-house or purchased)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Microbial testing of ice used in the facility is conducted every 6 month by Primuslabs Group. Results of the testing performed in October 31, and May 11, 2017 showed E.Coli <1.0 est. MPN/100ml and Total Coliforms <1.0 est. MPN/100ml.	
2.30.05	Question: Are routine tests (e.g., microbiological, moisture, etc.) performed on compressed air that is used directly on food and food contact surfaces?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. No compressed air is used directly on food or food contact surfaces in the facility.	

GMP	Temperature Controlled Storage & Distribution Logs
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2.31.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. There are no temperature sensitive products in the facility.	
2.31.02	Question: Are there temperature logs for the packing room (if refrigerated)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Temperature logs for the packing room were on file and reviewed.	
2.31.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. There are temperature records for the 7 coolers and the enclosed dock on file.	
2.31.04	Question: Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Shipping truck temperature is recorded in Shipping Trailer Inspection Record. Checks on odors, cleanliness, temperature and seal.	
2.31.05	Question: Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. There are records of the sanitary condition of the shipping trucks in the Bill of Lading. Also the Wash Log and the Trip Report.	

GMP	Allergen Control
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2.32.01	Question: There are no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: NO. Allergens are handled in this packinghouse (eggs).	
2.32.02	Question: Has a documented allergen management plan been developed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: YES. Document 2.32.01 named Allergen Management SOP, document 2.34.01 on file.	

2.32.03	Question: Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The allergens are stored in a dedicated, labeled cold storage room.	
2.32.04	Question: Is there a dedicated 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: N/A. Score not affected. Allergens are not handled or processed in the facility (Eggs). There are just stored and shipped.	
2.32.05	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: N/A. Score not affected. Allergens are not handled or processed in the facility (Eggs). There are just stored and shipped.	
2.32.06	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: N/A. Score not affected. Allergens are not handled or processed in the facility (Eggs). There are just stored and shipped.	
2.32.07	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: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Training records reviewed: January 18, Allergen receiving. May 12, Allergen storing and sanitation.	
2.32.08	Question: Are all products manufactured on site, labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. Allergens are not handled or processed in the facility (Eggs). There are just stored and shipped.	
HACCP Preliminary Steps		
3.01.01	Question: Is there a team responsible for the HACCP program at the operation, with a leader assigned and if applicable, for the development, implementation and on-going maintenance of the HACCP system?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. There is an appointed HACCP team in the company. The members are Ms Vicky Gilbert, Food Safety Coordinator and HACCP leader, Mr James Massari, Mr Mauricio Moreno, Mr Jorge Diaz, Mr Robert Atkins, Mr Juan Correa and Ms Christ Moody.	
3.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. Ms Vicky Gilbert attended formal HACCP training on February 2012. She has trained all members of the team.	
3.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: YES. There are descriptions for the fresh fruits and vegetables stored in the packinghouse (150+).	

3.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps and has the flow chart(s) been verified?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. The process has been flow charted in detail. The flow chart was complete and verified on November 03 and August 08, 2017 by the HACCP team.	

HACCP	Development of the HACCP Plan
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3.02.01	Question: Has a documented hazard analysis for the process been conducted, showing the various types of hazard, their likelihood of occurrence and their associated severity? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: YES. The Document 3.2.3 named HACCP System Hazard Analysis, contains a written hazard analysis for the commodities handled in the packinghouse. It includes their likelihood of occurrence and associated severity.	

3.02.02	Question: Have CCPs been developed? If answer is YES, continue with next question. If answer is NO, the rest of "Module 3 HACCP" is not applicable. If the auditor detects that one or more CCPs have been omitted, then the auditor should score down a Zero Point, Non-Compliance under 3.02.01. If the auditor thinks that CCPs have been added that should be omitted, then the auditor should note the issue under 3.02.03.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: NO. No critical control points have been identified. All hazards are controlled by pre-requisite programs.	

3.02.03	Question: Have CCP decisions been made with documented justification and where CCPs are noted have they been developed to control the hazards identified in the hazard analysis step?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.02.04	Question: Have CCP critical control limits been established with the support of relevant sources of information or by validation documentation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.02.05	Question: Have monitoring requirements and frequencies been determined for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.02.06	Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.02.07	Question: Have standard operating procedures (SOPs) been created for the monitoring process of the CCPs, which would include how to carry out the monitoring activities?.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.02.08	Question: Have Corrective Action procedures for the CCPs been established, including a detailed action plan for operators to follow if the limits are not met and plans to adjust the process back into control?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.02.09	Question: Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.02.10	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.11	Question: Are changes in the process, equipment, ingredients etc., causing timely reviews of HACCP systems, including hazard analysis, CCP decisions, CCP records and staff training?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.12	Question: Is there evidence recorded for HACCP training to all plant workers, including training for CCP operators?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

HACCP	Execution of the HACCP plan on the Plant Floor
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3.03.01	Question: Are all of the documents noted in the HACCP plan in place for real time monitoring of the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.02	Question: Are the CCP monitoring activities and frequencies in compliance with the plan?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.03	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? (Interview operators to verify).	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.04	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:	
3.03.05	Question: Are corrective actions detailed in writing when the failure of a CCP occurs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.06	Question: Are the CCP records reviewed and signed off daily by the quality control supervisor and/or management?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.07	Question: Is any other CCP verification performed (apart from daily record verification) according to the HACCP Plan?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	