

CORRECTIVE ACTION REPORT

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

PrimusGFS Version 2.1-2c

Ver en Español

Operation Type:Packinghouse
Audit Report Summary

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. Miami, 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		
	<table border="1" style="width: 100%;"> <tr> <td style="width: 50%; text-align: center;">Latitude</td> <td style="width: 50%; text-align: center;">Longitude</td> </tr> </table>	Latitude	Longitude
Latitude	Longitude		

GPS Coordinates:

25° 47' 53"

80° 13' 41"



[Click here to see map](#)

View Certificate

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

GMP	Pest Control	Approved
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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.					
	<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> <p style="text-align: right;">View Files</p>					
	CB/Auditor Review Comments: Accepted with attached picture showing the place being filled with foam	<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table>	Accept CA?		Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
Accept CA?						
Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance					

GMP	Operational Practices	Approved
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2.19.10	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.)?	Possible Points: 15 Points Scored: 5 Score: Major Deficiency				
	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>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> <p style="text-align: right;">View Files</p>					
	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.	<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency </td> </tr> </table>	Accept CA?		Yes	Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency
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GMP	Equipment	Approved
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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.					
	<p>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.</p> <p style="text-align: right;">View Files</p>					
	CB/Auditor Review Comments: Accepted with attached pictures showing the beams, racks and metal protectors being painted.	<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table>	Accept CA?		Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
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GMP	General Cleaning	Approved
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2.23.13	<p>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?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>					
	<p>Auditor Comments: Minor Deficiency. The seat of the forklift used in the front dock is torn. The cushioning is showing.</p>						
	<p><i>Auditee Comments:</i>The seat on the outside forklift has been replaced. Please see the attached before and after pictures.</p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">Accept CA?</td> <td style="width: 30%;"></td> </tr> <tr> <td> <p><i>CB/Auditor Review Comments:</i> Accepted with attached picture showing the seat been replaced.</p> </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			Accept CA?		<p><i>CB/Auditor Review Comments:</i> Accepted with attached picture showing the seat been replaced.</p>	Yes
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GMP	Buildings and Grounds	Approved
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2.24.06	<p>Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>					
	<p>Auditor Comments: Major Deficiency. Minor cracks in floor of the wetbox, shipping area, back dock, onion cooler.</p>						
	<p><i>Auditee Comments:</i>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.</p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">Accept CA?</td> <td style="width: 30%;"></td> </tr> <tr> <td> <p><i>CB/Auditor Review Comments:</i> Accepted with attached pictures showing the cracks been filled.</p> </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> </td> </tr> </table>			Accept CA?		<p><i>CB/Auditor Review Comments:</i> Accepted with attached pictures showing the cracks been filled.</p>	Yes
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GMP	Maintenance & Sanitation Files	Approved
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2.28.07	<p>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.)?</p>	<p>Possible Points: 5 Points Scored: 0 Score: Non-Compliance</p>					
	<p>Auditor Comments: Non Compliance. No SOP for cleaning the ice injectors was available.</p>						
	<p><i>Auditee Comments:</i>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> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">Accept CA?</td> <td style="width: 30%;"></td> </tr> <tr> <td> <p><i>CB/Auditor Review Comments:</i> Accepted with attached copy of the SOP for the ice injector, the Master Sanitation Schedule and the invoice of the company doing the job.</p> </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			Accept CA?		<p><i>CB/Auditor Review Comments:</i> Accepted with attached copy of the SOP for the ice injector, the Master Sanitation Schedule and the invoice of the company doing the job.</p>	Yes
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