Revision 1

CORRECTIVE ACTION REPORT

Operation Type:Processing
Audit Report Summary

CB Registration No.PA-PGFS-15455-2
PrimusGFS ID #286992 - Cert:4
Audited by Primus Auditing Operations

PrimusGFS Version 3.2

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Organization:	**Family Fresh Food Services, Inc.** Contact(s): Sam Cimowsky Vicki Gilbert Address: 16 Forest Parkway Building H 30297 Location: Forest Park, Georgia, United States Phone Number: 404-366-7410
Operation:	**Family Fresh Food Service** Contact(s): Vicki Gilbert Location: 16 Forest Pkwy, Bldg H Forest Park, Georgia 30297, United States
Operation Type:	**Processing**
Audit Type:	**Announced Audit**
Audit Executive Summary:	Review of the processing operations for fresh cut vegetables and fruits and cross-docking for fresh fruit and vegetables. The commodities for processing and cross docking are delivered from approved suppliers. There are two main production areas/ lines: High care # 1 and # 3. The processes start dumping veggies or fruit into incline conveyors, hand or mechanically sorting/ mechanically cutting/ peeling, then directing products to wash systems with PAA (60-80 ppm), either flume/ flotation re-circulated solution/ wash tanks or batch wash units; then dry spinning, in-line scales and tray/bags/boxes packing; with finished products going into horizontal metal detectors, then finished products are stored for distribution. There is another high care # 2 area that is used as "modular" with tables and hand/ mechanical cutting/ peeling units, for specific customer needs for the fresh cut fruit. In total there are 3 pack out units. This facility runs all year. Today there was observed the cutting -by hand- of butternut squash for further processing and the production of 5 lbs. sliced mix fruit trays and plastic bags with carrots sticks and cole slaw in a 4 units per case, along other vegetables. There is one shift (6am to 3pm) with approximately 55 people total -about 50 people observed today- and the size of the facility is around 20,000 sq. ft. -including 10,000 sq. ft. of cold storage rooms (7)-.
Date Documentation Review Started:	21 Dec 2022 11:45
Date Documentation Review Finished:	21 Dec 2022 17:45
Total Amount of Time on the Documentation Review:	6.00 Hours
Date Visual Inspection Started:	21 Dec 2022 08:00
Date Visual Inspection Finished:	21 Dec 2022 11:45
Total Amount of Time on Visual Inspection:	3.75 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Broccoli, Celery, Cabbages, Fruits, Tomatoes, Bell Peppers, Summer Squash, Kale, Cauliflower, Apples, Asparagus, Bok Choy, Carrots, Chard, Peas, Cranberries, Garlic, Grapefruit, Green Bean, Onions, Honeydew, Lemons, Mangoes, Melons, Turnips, Napa Cabbage, Oranges, Pineapples, Winter Squash, Watermelons, Collard Greens, Cantaloupe Melons, Citrus, Sweet Potatoes, Fruits & Vegetables (Fresh cut), Cilantro, Sweetcorn, Snow Peas, Brussels Sprouts, Brassica Vegetables, Squashes, Zucchini, Turnips Tops, Beetroots, Rutabagas / Swedes, Potatoes, Tangerines, Jalapeno Pepper, Grapes, Poblano, Green Bell Pepper, Red Bell Pepper, Yellow Bell Pepper, Grape Tomatoes , Red Cabbages, Orange Bell Pepper, Watermelon Radish
Similar product(s)/process(es) not observed:	Cucumbers, Radishes, Jicama, Kiwis
Product(s) applied for but not observed:	None
Auditor:	Juan Muniz (Primus Auditing Operations)
Preliminary Audit Score:	**96%**
Final Audit Score:	**99%**
Certificate Valid From:	25 Jan 2023 To 24 Jan 2024

	Latitude	Longitude	
GPS Coordinates:	33° 37' 11"	84° 23' 22"	Click here to see map
	33° 37' 12"	84° 23' 23"	

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Information related to the audited operation			
Total number of workers for the operation:	50	**What is the maximum number of workers during peak season?**	55
Number of lines for the operation:	3	**Number of lines being used during the audit:**	2
Facility Size:	20000 Square feet	**Facility Environment Conditions:**	Wet- Single Pass Water Use with Product contact, Wet- Recycled Water Use with Product Contact
Are allergens present in the facility?	No		
Is temperature control storage used?	Yes	**Was an anti-microbial used in the water/ice?**	Yes
Water Source:	Municipal/District	**Antimicrobial Used:**	Peroxyacetic acid
Is cooling equipment used?	Yes	**Cooling Equipment:**	Evaporator/Condensing Unit **Other:** water chiller
Are production areas completely enclosed?	Yes	**Production Area:**	
Are storage areas completely enclosed?	Yes	**Storage Areas:**	

Product information for each product	
Product Group/Product Name	**Seasonality**
Apples	Year round
Asparagus	Year round
Beetroots	Year round
Bell Peppers	Year round
Bok Choy	Year round
Brassica Vegetables	Year round
Broccoli	Year round
Brussels Sprouts	Year round
Cabbages	Year round
Napa Cabbage	Year round

Cantaloupe Melons	Year round
Carrots	Year round
Cauliflower	Year round
Celery	Year round
Chard	Year round
Citrus	Year round
Collard Greens	Year round
Cilantro	Year round
Cranberries	Year round
Cucumbers	Year round
Fruits	Year round
Garlic	Year round
Grape Tomatoes	Year round
Grapefruit	Year round
Grapes	Year round
Green Bean	Year round
Green Bell Pepper	Year round
Honeydew	Year round
Jalapeno Pepper	Year round
Jicama	Year round
Kale	Year round
Kiwis	Year round
Lemons	Year round
Mangoes	Year round
Melons	Year round
Onions	Year round
Orange Bell Pepper	Year round
Oranges	Year round
Peas	Year round
Pineapples	Year round
Poblano	Year round
Potatoes	Year round
Radishes	Year round
Red Bell Pepper	Year round
Red Cabbages	Year round

Rutabagas / Swedes	Year round
Snow Peas	Year round
Summer Squash	Year round
Squashes	Year round
Sweetcorn	Year round
Sweet Potatoes	Year round
Tangerines	Year round
Tomatoes	Year round
Turnips Tops	Year round
Turnips	Year round
Fruits & Vegetables (Fresh cut)	Year round
Watermelon Radish	Year round
Watermelons	Year round
Winter Squash	Year round
Yellow Bell Pepper	Year round
Zucchini	Year round

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	**Score:** **Possible Points:** **Percent Score:**	246 253 **97**	**Score:** **Possible Points:** **Percent Score:**	251 253 **99**
Module 5 - Good Manufacturing Practices Requirements	**Score:** **Possible Points:** **Percent Score:**	1175 1221 **96**	**Score:** **Possible Points:** **Percent Score:**	1207 1221 **98**
Module 6 - HACCP System Requirements	**Score:** **Possible Points:** **Percent Score:**	265 265 **100**	**Score:** **Possible Points:** **Percent Score:**	265 265 **100**
TOTAL	**Score:** **Possible Points:** **Percent Score:**	1686 1739 **96**	**Score:** **Possible Points:** **Percent Score:**	1723 1739 **99**

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	2	1
Module 5 - Good Manufacturing Practices Requirements	9	4
Module 6 - HACCP System Requirements	0	0
TOTAL	11	5

FSMS Control of Documents and Records — Closed

1.02.05

Question: Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?

Possible Points: 5
Points Scored: 1
Score: Major Deficiency

Auditor Comments: MJ. There were observed a couple sets of documents -such the ATP calibration logs- missing the reviewer's signature and date within seven days of the individual activities been performed.

Auditee Comments: *Employee was trained on how to perform calibrations of the Hygiena ATP Meters used in the facility. Completed calibration records were then verified by a qualified individual separate from the calibration process within 7 days. See completed calibration records for multiple ATP monitors.*

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CB/Auditor Review Comments: *Full compliance will be evaluated during the next third party inspection (after more set of records had been created and reviewed within 7 days).*	***Yes***	***Possible Points:*** 5 ***Points Scored:*** 3 ***New Score:*** *Minor Deficiency*

FSMS Traceability and Recall — Closed

1.07.01

Question: Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?

Possible Points: 10
Points Scored: 7
Score: Minor Deficiency

Auditor Comments: MN. The explanation for the traceability lot # (writen paragraph), did not match with the information marked on a PO form and the lot marked from production. There is the use of the Produce Pro Software program.

Auditee Comments: *The FFF Statement covering how a lot number is generated was expanded for additional clarity. Examples for how a lot number from a Purchase Order is generated is included as well as how a finished lot number is generated during the creation of a repack.*

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CB/Auditor Review Comments:	***Yes***	***Possible Points:*** 10 ***Points Scored:*** 10 ***New Score:*** *Total Compliance*

GMP Operational Practices — Closed

5.04.09	**Question:** Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	**Possible Points:** 15 **Points Scored:** 5 **Score:** Major Deficiency
	Auditor Comments: MJ. There were no free chlorine presence checks on the municipal water used on the apple wedger solution (with anti browning). A colorimetric test kit for the presence of PAA is used to perform checks in the wash tanks (2) / batch wash (1)/ and the flume/ flotation wash (1) -run with PAA at 60-80 ppm each-. Inspector requested the checks on 3 of the systems and concentrations were within range. Measures are done at start, every thirty minutes -when immersion is longer that an hour- and on every change of product or water.	

Auditee Comments: *The first washing step of whole apples uses PAA (anti-microbial). The second water step uses apple wedger solution (anti-browning). Validation studies from the University of Georgia and Oregon State University indicate that pH can be used to control targeted bacteria. Experimental trials are being completed to improve the apple wedge process. Please see attachments of equipment purchased to complete experimental trials and root cause analysis and experimental breakdown.*

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CB/Auditor Review Comments: *Full compliance will be evaluated during the next third party inspection.*	***Yes***	***Possible Points:*** *15* ***Points Scored:*** *10* ***New Score:*** *Minor Deficiency*

GMP — Equipment — Closed

5.06.02	**Question:** Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	**Possible Points:** 10 **Points Scored:** 3 **Score:** Major Deficiency
	Auditor Comments: MJ. Rust observed in a couple of pieces of the processing equipment, such the handle of the potato peeler and underneath the main surfaces of the stainless steel tables.	

Auditee Comments: *The areas where rust was found were non-food contact surfaces. The handle of the potato peeler machine and stainless steel tables were replaced. See before/after pictures. Employees working around the potato peeler machine and stainless steel tables were trained to watch for rust during cleaning and sanitation and notify their supervisors if any is found.*

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CB/Auditor Review Comments:	***Yes***	***Possible Points:*** *10* ***Points Scored:*** *10* ***New Score:*** *Total Compliance*

GMP — Equipment Cleaning — Closed

5.07.02	**Question:** Are non-food contact equipment surfaces clean?	**Possible Points:** 10 **Points Scored:** 3 **Score:** Major Deficiency
	Auditor Comments: MJ. There was observed debris residue on the end plate at the bottom of the metallic support structure of the spin dryers.	

Auditee Comments: *During the audit, the debris found was in the back housing by the dryer spinning mechanism, a non-food contact area. Employees working with the dryers were re-trained on the procedures used to clean the spin dryers used in the facility. Extra emphasis was placed on cleaning the debris inside of the dryers. See attached pictures of techniques used to clean the inside of the dryers and before/after pictures of the results. The dryer housing was removed to demonstrate the effectiveness of cleaning.*

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CB/Auditor Review Comments: *Full compliance will be evaluated during the next third party inspection (for direct observation inside the back housing from all dryers).*	***Yes***	***Possible Points:*** *10* ***Points Scored:*** *7* ***New Score:*** *Minor Deficiency*

GMP — Equipment Cleaning — Closed

5.07.10	**Question:** Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	**Possible Points:** 5 **Points Scored:** 3 **Score:** Minor Deficiency
	Auditor Comments: MN. There was observed excess of FG grease from bearings, such those from the Hishida P-1.	

Auditee Comments:Maintenance and QA Manager were trained on the importance of wiping away excess food grade grease after application to reduce the risk of cross contamination. See attached before and after pictures of bearing.

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CB/Auditor Review Comments:	**Yes**	***Possible Points:*** 5 ***Points Scored:*** 5 ***New Score:*** *Total Compliance*

GMP — Buildings and Grounds — Closed

5.09.05	**Question:** Is ventilation adequate to control dust, condensation, odors and vapors?	**Possible Points:** 10 **Points Scored:** 3 **Score:** Major Deficiency
	Auditor Comments: MJ. Condensation drops were observed on the outside bottom plate (catch panel) of the cooling unit located at the entrance of the low care # 1 room. No product was affected.	

Auditee Comments:Cooling unit was serviced to confirm if the unit is operating normally. Gaps in the green, impact door next to the cooling unit were filled in to reduce the flow of differing temperature air from the dock on one side of the door and low care #1 on the other, controlling the condensation on the cooling unit.

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CB/Auditor Review Comments: *Full compliance will be evaluated during the next third party inspection.*	**Yes**	***Possible Points:*** 10 ***Points Scored:*** 7 ***New Score:*** *Minor Deficiency*

GMP — Buildings and Grounds — Closed

5.09.06	**Question:** Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	**Possible Points:** 10 **Points Scored:** 3 **Score:** Major Deficiency
	Auditor Comments: MJ. There was observed exposed concrete/ cracks on the floor at cold rooms C and D (wet areas) and standing water on the floor by the wall in the low care area # 2 and the entrance to high care # 3.	

Auditee Comments:Exposed concrete in Cooler C was filled in & sloped to direct water to drain. Crack along floor in Cooler D was filled in. After investigation, the source of standing water in Low Care #2 was a leaky nozzle on hose. A work order was submitted to maintenance and nozzle was replaced. Employees were trained to report any issues such as leaky pipes, leaky nozzles, etc. to their supervisors or the maintenance department. They were re-trained to squeegee any standing water to the drain.

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CB/Auditor Review Comments: *Full compliance will be evaluated during the next third party inspection.*	**Yes**	***Possible Points:*** 10 ***Points Scored:*** 7 ***New Score:*** *Minor Deficiency*

GMP — Buildings and Grounds — Closed

5.09.10	**Question:** Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	**Possible Points:** 3 **Points Scored:** 2 **Score:** Minor Deficiency
	Auditor Comments: MN. There was observed mud accumulation underneath the levelers of a couple of doors in the dock area # 1.	

Auditee Comments:
Dock levelers are being cleaned by GFE, a third party. The Master Sanitation Schedule was adjusted from semi-annual cleaning of the dock boards/levelers to quarterly basis. See before/after pictures as well as the associated invoice.

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CB/Auditor Review Comments:	***Yes***	***Possible Points:*** 3 ***Points Scored:*** 3 ***New Score:*** *Total Compliance*

GMP — Buildings and Grounds — Closed

5.09.14	**Question:** Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	**Possible Points:** 5 **Points Scored:** 3 **Score:** Minor Deficiency
	Auditor Comments: MN. There was observed standing water (with mud) aoround the storm square drain located on the outside -south east corner- of the high care room # 3.	

Auditee Comments:
Standing water and mud around the storm drain was cleared. Training was completed with an employee to inspect the exterior of the building daily and ensure that the drain is cleared of standing water.

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CB/Auditor Review Comments:	***Yes***	***Possible Points:*** 5 ***Points Scored:*** 5 ***New Score:*** *Total Compliance*

GMP — Maintenance & Sanitation Files — Closed

5.14.04	**Question:** Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	**Possible Points:** 10 **Points Scored:** 7 **Score:** Minor Deficiency
	Auditor Comments: MN. The metal detectors (3 units) are not listed in the master sanitation schedule. They are cleaned on a daily and monthly frequency.	

Auditee Comments:
The 3 Metal Detectors (#1 & #2 in Processing #1 and #3 in Processing #2) are included on the Master Sanitation Schedule under the Processing Equipment section and are cleaned on a daily basis. The list of Processing Equipment is found on the Daily Sanitation Logs for Processing #1 and Processing #2. Completed logs, which include the cleaning of the metal detectors, have been attached.

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CB/Auditor Review Comments:	***Yes***	***Possible Points:*** 10 ***Points Scored:*** 10 ***New Score:*** *Total Compliance*