

CORRECTIVE ACTION REPORT


PrimusGFS Version 3.2

Operation Type:Packinghouse
Audit Report Summary

CB Registration No.PA-PGFS-2482-3
PrimusGFS ID #311274 - Cert:12
Audited by Primus Auditing Operations

Ver en Español

Organization:	Nickey Gregory Company, Inc. Contact(s): Brenda Zettlemoyer Vicki Gilbert Address: 16 Forest Pkwy Bldg M30297-2001 Location: Forest Park, Georgia, United States Phone Number: 4043667410
Operation:	Nickey Gregory Company, Inc. Contact(s): Vicki Gilbert Location: 16 Forest Pkwy Bldg M Forest Park, Georgia 30297-2001, United States
Shipper:	Nickey Gregory Company LLC
Operation Type:	Packinghouse
Audit Type:	Announced Audit
Audit Executive Summary:	The scope of this audit includes a review of the food safety documentation as well as a review of the company's packing and cold storage and distribution operation. This organization stores, distributes full cases/pallets of produce, and also re-packs conventional whole fruits and vegetables per customer specifications. This facility is in operation from year-round. Allergens (eggs, peanuts, soy and tree nuts) are stored at the facility. There were approximately 60 employees working on the day of the audit. The washing of whole tomatoes was not observed, the tomato washing line has not been in operation for greater than one year, and there were no associated records to review.
Date Documentation Review Started:	01 Dec 2023 10:30
Date Documentation Review Finished:	01 Dec 2023 13:45
Total Amount of Time on the Documentation Review:	3.25 Hours
Date Visual Inspection Started:	01 Dec 2023 08:30
Date Visual Inspection Finished:	01 Dec 2023 10:30
Total Amount of Time on Visual Inspection:	2.00 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Spinach, Lettuce, Bananas, Broccoli, Celery, Cabbage, Fruits, Peaches, Tomatoes, Bell Peppers, Cucumbers, Squash, Kale, Cauliflower, Parsley, Cilantro, Endive, Radish, Anise, Apples, Asparagus, Avocados, Bok Choy, Carrots, Beans, Chard, Cherries, Peas, Figs, Garlic, Grapefruit, Onions, Jicama, Kiwi Fruit, Lemons, Mangoes, Melons, Mushrooms, Turnips, Cabbage Napa / Celery Cabbage, Okra, Oranges, Papayas, Pears, Pineapples, Plums, Pomegranate, Pumpkins, Vegetables, Table Grapes, Greens, Chili Pepper, Microgreens, Berries, Clementines, Parsnips, Plantains, Ginger, Yams, Sweet Corn, Shallots, Gourds, Chili Pepper Dried, Roots, Jerusalem Artichoke, Globe Artichokes, Zucchini (Courgette), Limes, Brussels Sprouts, Culinary Herbs, Broccoli Rabe/Rapinni, Eggplant / Aubergine, Beets / Beetroot, Arugula/Rocket, Potatoes, Tangerines
Similar product(s)/process(es) not observed:	None
Product(s) applied for but not observed:	None
Auditor:	Carla Frias (Primus Auditing Operations)
Preliminary Audit Score:	98%
Final Audit Score:	100%
Certificate Valid From:	04 Jan 2024 To 03 Jan 2025

GPS Coordinates:	Latitude	Longitude	 Click here to see map
	33° 37' 22"	84° 23' 19"	

View Certificate

Information related to the audited operation

Total number of workers for the operation:	60	What is the maximum number of workers during peak season?	60
Number of lines for the operation:	1	Number of lines being used during the audit:	1
Facility Size:	100000 Square feet	Facility Environment Conditions:	Wet- High Humidity Storage
Are allergens present in the facility?	Yes	Allergen Type(s):	Tree Nuts, Egg, Peanut, Soy
Is temperature control storage used?	Yes	Was an anti-microbial used in the water/ice?	NA
Water Source:	Municipal/District		
Is cooling equipment used?	Yes	Cooling Equipment:	Top-Icing
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
Anise	Year round
Apples	Year round
Arugula/Rocket	Year round
Asparagus	Year round
Avocados	Year round
Bananas	Year round
Beans	Year round
Beets / Beetroot	Year round
Bell Peppers	Year round
Berries	Year round
Bok Choy	Year round
Broccoli	Year round

Broccoli Rabe/Rapinni	Year round
Brussels Sprouts	Year round
Cabbage	Year round
Cabbage, Napa / Celery Cabbage	Year round
Carrots	Year round
Cauliflower	Year round
Celery	Year round
Chard	Year round
Cherries	Year round
Chili Pepper	Year round
Chili Pepper, Dried	Year round
Cilantro	Year round
Clementines	Year round
Cucumbers	Year round
Culinary Herbs	Year round
Eggplant / Aubergine	Year round
Endive	Year round
Figs	Year round
Fruits	Year round
Garlic	Year round
Ginger	Year round
Globe Artichokes	Year round
Gourds	Year round
Grapefruit	Year round
Greens	Year round
Jerusalem Artichoke	Year round
Jicama	Year round
Kale	Year round
Kiwi Fruit	Year round
Lemons	Year round
Lettuce	Year round
Limes	Year round
Mangoes	Year round
Melons	Year round
Microgreens	Year round

Mushrooms	Year round
Okra	Year round
Onions	Year round
Oranges	Year round
Papayas	Year round
Parsley	Year round
Parsnips	Year round
Peaches	Year round
Pears	Year round
Peas	Year round
Pineapples	Year round
Plantains	Year round
Plums	Year round
Pomegranate	Year round
Potatoes	Year round
Pumpkins	Year round
Radish	Year round
Roots	Year round
Shallots	Year round
Spinach	Year round
Squash	Year round
Sweet Corn	Year round
Table Grapes	Year round
Tangerines	Year round
Tomatoes	Year round
Turnips	Year round
Vegetables	Year round
Yams	Year round
Zucchini (Courgette)	Year round

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	253	Score:	253
	Possible Points:	253	Possible Points:	253
	Percent Score:	100	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1180	Score:	1190
	Possible Points:	1190	Possible Points:	1190
	Percent Score:	99	Percent Score:	100
Module 6 - HACCP System Requirements	Score:	85	Score:	95
	Possible Points:	95	Possible Points:	95
	Percent Score:	89	Percent Score:	100
TOTAL	Score:	1518	Score:	1538
	Possible Points:	1538	Possible Points:	1538
	Percent Score:	98	Percent Score:	100

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

GMP	Testing	Closed				
5.16.01	<p>Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?</p> <p>Auditor Comments: Major. The "Environmental Monitoring SOP", "Ice Micro Test SOP" and "Water Microbiological Testing SOP" do not include the testing methodology for the organisms tested. The tests are performed by Primus Laboratories, in zones 1-4 monthly. E. coli, Listeria, and Salmonella are tested in zones 1-2; and Listeria is tested in zones 2-4 each month. Total Coliform and E. Coli on water and ice, done quarterly.</p> <p><i>Auditee Comments:</i> The Environmental Monitoring, Ice and Water Microbiological Testing SOPs have been revised to include testing methodology for the organisms. Please see the attachments.</p> <p><i>CB/Auditor Review Comments:</i> Accepted</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p> <p>View Files</p> <table border="1"> <thead> <tr> <th>Accept CA?</th> <th></th> </tr> </thead> <tbody> <tr> <td>Yes</td> <td> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </tbody> </table>	Accept CA?		Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
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HACCP	Development of the HACCP Plan	Closed
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6.02.02	<p>Question: Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p>					
	<p>Auditor Comments: Major. The decision approach/logic is not documented (such as using a decision tree or other hazard analysis technique for decisions).</p>						
	<p>Auditee Comments: A risk matrix has been implemented for the decision approach. Please see the attached risk matrix and revised Hazard Analysis.</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;">Accept CA?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td style="vertical-align: top;"><i>CB/Auditor Review Comments: Accepted.</i></td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td style="vertical-align: top;"> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </tbody> </table>			Accept CA?		<i>CB/Auditor Review Comments: Accepted.</i>	Yes
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