Revision 1

CORRECTIVE ACTION REPORT

Operation Type:Processing
Audit Report Summary

CB Registration No.PA-PGFS-15455-2
PrimusGFS ID #321125 - Cert:5
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): Sam Cimowsky Location: 16 Forest Pkwy, Bldg H Forest Park, Georgia 30297, United States
Operation Type:	**Processing**
Audit Type:	**Announced Audit**
Audit Executive Summary:	Review of a fruit/vegetable processing facility of approximately 35,000 sq ft (25,000 cooled) operating with approximately 50 workers and four lines (with various available operations) in one shift year-round for the operations. The products are stored at refrigerated temperatures until processing, and shipping. Product is received from suppliers, trimmed/prepped, chopped/sliced/shredded, rinsed with batch/recirculated PAA solution 60-80 ppm, dewatered, packaged, weighed/vacuum packed/heat sealed, boxed, metal-detected, palletized, and stored. Two separate production areas are used. High-care areas #1/2 includes most of the automated production operations; high-care #3/#4 is primarily manual peeling/cutting with some automation (apple and orange slicing). Processing of green cabbage into slaw mix, onion dicing, carrot and celery sticks were observed in HC1/2. Processing of honeydew melon chunks, broccoli florets, mango chunks, and orange slices were observed in HC3/4 during the audit. Organic products are not handled. No allergens observed/indicated. PAA levels in fresh cut flume/vats/wash tanks and metal detection are indicated as CCP's.
Date Documentation Review Started:	17 Jan 2024 10:15
Date Documentation Review Finished:	17 Jan 2024 16:45
Total Amount of Time on the Documentation Review:	6.50 Hours
Date Visual Inspection Started:	17 Jan 2024 07:45
Date Visual Inspection Finished:	17 Jan 2024 10:15
Total Amount of Time on Visual Inspection:	2.50 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Broccoli, Celery, Cabbages, Carrots, Onions, Honeydew, Mangoes, Oranges
Similar product(s)/process(es) not observed:	Tomatoes, Bell Peppers, Cucumbers, Summer Squash, Kale, Cauliflower, Radishes, Apples, Asparagus, Bok Choy, Chard, Peas, Cranberries, Garlic, Grapefruit, Green Bean, Jicama, Lemons, Melons, Turnips, Napa Cabbage, Pineapples, Winter Squash, Watermelons, Collard Greens, Cantaloupe Melons, Citrus, Sweet Potatoes, Fruits & Vegetables (Fresh cut), Cilantro, Sweetcorn, Kiwis, 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
Product(s) applied for but not observed:	Fruits
Auditor:	John McKinney (Primus Auditing Operations)
Preliminary Audit Score:	**98%**
Final Audit Score:	**99%**
Certificate Valid From:	21 Feb 2024 To 20 Feb 2025

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

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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?**	60
Number of lines for the operation:	4	**Number of lines being used during the audit:**	3
Facility Size:	35000 Square feet	**Facility Environment Conditions:**	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:** chilled water
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:**	253 253 **100**	**Score:** **Possible Points:** **Percent Score:**	253 253 **100**
Module 5 - Good Manufacturing Practices Requirements	**Score:** **Possible Points:** **Percent Score:**	1221 1239 **98**	**Score:** **Possible Points:** **Percent Score:**	1239 1239 **100**
Module 6 - HACCP System Requirements	**Score:** **Possible Points:** **Percent Score:**	240 250 **96**	**Score:** **Possible Points:** **Percent Score:**	245 250 **98**
TOTAL	**Score:** **Possible Points:** **Percent Score:**	1714 1742 **98**	**Score:** **Possible Points:** **Percent Score:**	1737 1742 **99**

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	5	0
Module 6 - HACCP System Requirements	1	1
TOTAL	**6**	**1**

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: 7
Score: Minor Deficiency

Auditor Comments: Minor. Corrosion was observed on a metal box (no longer in use) at the door near trap #28. No other issues were observed with non-food contact equipment surfaces.

Auditee Comments:*Metal box was no longer in use, so it was removed from the facility. See before and after pictures.*

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

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: Minor. Lack of drip protection observed on gearmotors over food contact surfaces on the cabbage shredding in-fed belt and Yamato Scale #1. No other issues were observed with excess lubricant or drip protection.

Auditee Comments:*Manufacturer of the equipment was contacted to design and build drip pans for both the bearing side and gearbox side for the In-Feed Belt, Yamato Scale #1, and Yamato Scale #2. FFF maintenance to install pans upon completion. A workorder was written, to be completed upon completion of the project. Order acknowledgement from TSD was also received.*

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CB/Auditor Review Comments: *TC based on plan.*	***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:** 7 **Score:** Minor Deficiency
	Auditor Comments: Minor. Instance of condensation observed on cooling unit over the worker entrance to High-Care #3. No other ventilation issues were observed.	

Auditee Comments:
No product or food contact equipment is stored underneath the units. Unit was found in good working order, but drain line was blocked due to ice build-up from freezing temperatures outside. Drain line was thawed to allow proper drainage. After drain lines were cleared, condensation under the cooling unit was eliminated. To prevent future freezing of the line, drainage lines were wrapped with insulation. Employees were retrained on the importance of contacting supervisors if condensation is identified.

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

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:** 7 **Score:** Minor Deficiency
	Auditor Comments: Minor. Areas of exposed aggregate were observed in dock area/storage room #6 floors. The concrete floor in the production and storage areas was smooth and in good condition, with no issues observed.	

Auditee Comments:
Tufco, who performed resurfacing of many of FFF's coolers, was contacted about resurfacing the floor in Room #6. A quotation was completed on 2-7-24. Project is scheduled for July 2024 due to Tufco scheduling restrictions. A workorder was written, to be completed upon completion of the project. A risk analysis was performed to determine the risks associated with utilizing the cooler before the floor is resurfaced. It was determined that the risk was low, and the storage space could still be used until the resurfacing was completed.

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

GMP — Chemical Files — Closed

5.11.03	**Question:** Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)?	**Possible Points:** 10 **Points Scored:** 3 **Score:** Major Deficiency
	Auditor Comments: Major. Lack of justification/support for the antimicrobial range used in batch/circulated water systems. This is defined in Chemical Monitoring SOP and Flume, Wash Tank, Batch Wash, and Vat Water Changing and PAA Testing SOP. A use range of 60-80 ppm ppm in tanks. Levels are checked every 30 minutes in processing. Tanks are emptied at least daily.	

Auditee Comments:
Guidance was found to justify the use of 60 – 80 ppm peroxyacetic acid (PAA) use as a CCP. CFR 173.315 and guidance by the Clemson Cooperative Extension note an upper allowance of 80 ppm PAA use for washing fruits and vegetables. Guidance from the University of Tennessee notes that a wide range of 25 – 85 ppm for PAA can be used. Cornell Cooperative Extension recommends use of a 60 ppm PAA solution be used. Considering these resources, operational limits for FFF are set at 60 – 80 ppm PAA.

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

HACCP — Development of the HACCP Plan — Closed

6.02.05	**Question:** Have CCP critical control limits been established and are they supported by relevant validation documentation?	**Possible Points:** 15 **Points Scored:** 5 **Score:** Major Deficiency
	Auditor Comments: Major. Lack of justification/support for the antimicrobial range used. A use range of 60-80 ppm PAA set for flumes/tanks every 30 minutes in processing, and hourly in packing. Tanks are emptied at least daily. Metal detection limits of 2.0 mm ferrous, 2.5 mm nonferrous, and 3.5 mm stainless steel.	

Auditee Comments: *Guidance was found to justify the use of 60 – 80 ppm peroxyacetic acid (PAA) use as a CCP. CFR 173.315 and guidance by the Clemson Cooperative Extension note an upper allowance of 80 ppm PAA use for washing fruits and vegetables. Guidance from the University of Tennessee notes that a wide range of 25 – 85 ppm for PAA can be used. Cornell Cooperative Extension recommends use of a 60 ppm PAA solution be used. Considering these resources, operational limits for FFF are set at 60 – 80 ppm PAA.*

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CB/Auditor Review Comments: *Minor. Response only considers operating range rather than addressing critical range for the process.*	***Yes***	***Possible Points:*** *15* ***Points Scored:*** *10* ***New Score:*** *Minor Deficiency*