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FINAL AUDIT REPORT

CB Registration No.PA-PGFS-15455-2

PrimusGFS Version 3.2


Operation Type:Processing
Audit Report Summary

PrimusGFS ID #350924 - Cert:6

Ver en Español

Audited by Primus Auditing Operations

Organization:	Family Fresh Food Services, Inc. Contact(s): Sam Cimowsky Ycki 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:	Processing facility located in the Terminal Market. This facility is located in a building with produce companies located on either side. Products arrive and are processed in several different ways. There are 22 hazard analyses available for the different products and processes. Product is received and can be peeled, diced, chopped, shredded, washed with single pass water or in batch water, spun dry, mixed or blended together, packaged, metal detected, labeled, boxed, and shipped. There are two CCPs: Metal Detection and PAA levels in the wash water. An ice machine is also available for use when needed for cooling. Hand and machine chopping, dicing and shredding occurs. When using water, a large vat of water with PAA levels of 60-100ppm is made and the water is taken from the vat and transferred to the area of application.
Date Documentation Review Started:	18 Dec 2024 10:00
Date Documentation Review Finished:	18 Dec 2024 16:00
Total Amount of Time on the Documentation Review:	6.00 Hours
Date Visual Inspection Started:	18 Dec 2024 08:00
Date Visual Inspection Finished:	18 Dec 2024 10:00
Total Amount of Time on Visual Inspection:	2.00 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Spinach, Broccoli, Cabbages, Fruits, Tomatoes, Bell Peppers, Cucumbers, Raspberries, Summer Squash, Kale, Cauliflower, Blackberries, Radishes, Apples, Asparagus, Bok Choy, Carrots, Peas, Grapefruit, Green Bean, Onions, Napa Cabbage, Collard Greens, Vegetables, Fruits & Vegetables (Fresh cut), Cilantro, Brussels Sprouts, Brassica Vegetables, Potatoes, Jalapeno Pepper, Green Bell Pepper, Red Bell Pepper, Yellow Bell Pepper
Similar product(s)/process(es) not observed:	Strawberries, Celery, Chard, Cranberries, Garlic, Honeydew, Jicama, Lemons, Mangoes, Melons, Mustard Green, Turnips, Oranges, Papayas, Pineapples, Pumpkins, Winter Squash, Watermelons, Yellow Onions, Blueberries, Cantaloupe Melons, Citrus, Sweet Potatoes, Clementines, Parsnips, Kumquat, Tomatillos, Sweetcom, Dragon Fruit / Pitahaya, Kiwis, Snow Peas, Squashes, Zucchini, White Radish (Daikon), Turnips Tops, Beetroots, Rutabagas / Swedes, Summer Squash, Corn, Tangerines, Swedish Turnips (Rutabagas), Butternut Squashes, Baby Leaf Spinach, Grapes, Poblano, Grape Tomatoes, Chayotes, Red Cabbages, Orange Bell Pepper, Watermelon Radish, Red Onions, White Onions
Product(s) applied for but not observed:	None
Auditor:	Monica Canales (Primus Auditing Operations)
Preliminary Audit Score:	99%
Final Audit Score:	100%
Certificate Valid From:	04 Mar 2025 To 03 Mar 2026

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

FSMA Summary Report

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[Corrective Action Activity](#)

Information related to the audited operation

Total number of workers for the operation:	80	Maximum worker number during peak season:	80
Number of lines in normal production:	7	Number of lines running during the audit:	5
Facility Size:	35000 Square feet	Facility Environment Conditions:	Wet- High Humidity Storage, Wet-Single Pass Water Use with Product contact, Wet- Recycled Water Use with Product Contact
Allergens:	No		
Temperature Controlled Storage:	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, Ice Machine
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	Observed Product	Seasonality	Country of destination for product
Apples	Observed on the day of audit	Year round	United States
Asparagus	Observed on the day of audit	Year round	United States
Baby Leaf Spinach	Not observed but of a similar risk type to what was observed*	Year round	United States
Beetroots	Not observed but of a similar risk type to what was observed*	Year round	United States
Bell Peppers	Observed on the day of audit	Year round	United States
Blackberries	Observed on the day of audit	Year round	United States
Blueberries	Not observed but of a similar risk type to what was observed*	Year round	United States
Bok Choy	Observed on the day of audit	Year round	United States
Brassica Vegetables	Observed on the day of audit	Year round	United States
Broccoli	Observed on the day of audit	Year round	United States

Brussels Sprouts	Observed on the day of audit	Year round	United States
Butternut Squashes	Not observed but of a similar risk type to what was observed*	Year round	United States
Cabbages	Observed on the day of audit	Year round	United States
Napa Cabbage	Observed on the day of audit	Year round	United States
Cantaloupe Melons	Not observed but of a similar risk type to what was observed*	Year round	United States
Carrots	Observed on the day of audit	Year round	United States
Cauliflower	Observed on the day of audit	Year round	United States
Celery	Not observed but of a similar risk type to what was observed*	Year round	United States
Chard	Not observed but of a similar risk type to what was observed*	Year round	United States
Chayotes	Not observed but of a similar risk type to what was observed*	Year round	United States
Citrus	Not observed but of a similar risk type to what was observed*	Year round	United States
Clementines	Not observed but of a similar risk type to what was observed*	Year round	United States
Collard Greens	Observed on the day of audit	Year round	United States
Cilantro	Observed on the day of audit	Year round	United States
Corn	Not observed but of a similar risk type to what was observed*	Year round	United States
Cranberries	Not observed but of a similar risk type to what was observed*	Year round	United States
Cucumbers	Observed on the day of audit	Year round	United States
White Radish (Daikon)	Not observed but of a similar risk type to what was observed*	Year round	United States
Dragon Fruit / Pitahaya	Not observed but of a similar risk type to what was observed*	Year round	United States
Fruits	Observed on the day of audit	Year round	United States
Garlic	Not observed but of a similar risk type to what was observed*	Year round	United States
Grape Tomatoes	Not observed but of a similar risk type to what was observed*	Year round	United States
Grapefruit	Observed on the day of audit	Year round	United States
Grapes	Not observed but of a similar risk type to what was observed*	Year round	United States
Green Bean	Observed on the day of audit	Year round	United States
Green Bell Pepper	Observed on the day of audit	Year round	United States
Honeydew	Not observed but of a similar risk type to what was observed*	Year round	United States
Jalapeno Pepper	Observed on the day of audit	Year round	United States
Jicama	Not observed but of a similar risk type to what was observed*	Year round	United States
Kale	Observed on the day of audit	Year round	United States
Kiwis	Not observed but of a similar risk type to what was observed*	Year round	United States
Kumquat	Not observed but of a similar risk type to what was observed*	Year round	United States
Lemons	Not observed but of a similar risk type to what was observed*	Year round	United States
Mangoes	Not observed but of a similar risk type to what was observed*	Year round	United States
Melons	Not observed but of a similar risk type to what was observed*	Year round	United States

Mustard Green	Not observed but of a similar risk type to what was observed*	Year round	United States
Onions	Observed on the day of audit	Year round	United States
Yellow Onions	Not observed but of a similar risk type to what was observed*	Year round	United States
Orange Bell Pepper	Not observed but of a similar risk type to what was observed*	Year round	United States
Oranges	Not observed but of a similar risk type to what was observed*	Year round	United States
Papayas	Not observed but of a similar risk type to what was observed*	Year round	United States
Parsnips	Not observed but of a similar risk type to what was observed*	Year round	United States
Peas	Observed on the day of audit	Year round	United States
Pineapples	Not observed but of a similar risk type to what was observed*	Year round	United States
Poblano	Not observed but of a similar risk type to what was observed*	Year round	United States
Potatoes	Observed on the day of audit	Year round	United States
Pumpkins	Not observed but of a similar risk type to what was observed*	Year round	United States
Radishes	Observed on the day of audit	Year round	United States
Raspberries	Observed on the day of audit	Year round	United States
Red Bell Pepper	Observed on the day of audit	Year round	United States
Red Cabbages	Not observed but of a similar risk type to what was observed*	Year round	United States
Red Onions	Not observed but of a similar risk type to what was observed*	Year round	United States
Rutabagas / Swedes	Not observed but of a similar risk type to what was observed*	Year round	United States
Snow Peas	Not observed but of a similar risk type to what was observed*	Year round	United States
Spinach	Observed on the day of audit	Year round	United States
Summer Squash	Observed on the day of audit	Year round	United States
Squashes	Not observed but of a similar risk type to what was observed*	Year round	United States
Strawberries	Not observed but of a similar risk type to what was observed*	Year round	United States
Summer Squash	Not observed but of a similar risk type to what was observed*	Year round	United States
Swedish Turnips (Rutabagas)	Not observed but of a similar risk type to what was observed*	Year round	United States
Sweetcorn	Not observed but of a similar risk type to what was observed*	Year round	United States
Sweet Potatoes	Not observed but of a similar risk type to what was observed*	Year round	United States
Tangerines	Not observed but of a similar risk type to what was observed*	Year round	United States
Tomatillos	Not observed but of a similar risk type to what was observed*	Year round	United States
Tomatoes	Observed on the day of audit	Year round	United States
Turnips Tops	Not observed but of a similar risk type to what was observed*	Year round	United States
Turnips	Not observed but of a similar risk type to what was observed*	Year round	United States
Vegetables	Observed on the day of audit	Year round	United States
Fruits & Vegetables (Fresh cut)	Observed on the day of audit	Year round	United States
Watermelon Radish	Not observed but of a similar risk type to what was observed*	Year round	United States

Watermelons	Not observed but of a similar risk type to what was observed*	Year round	United States
White Onions	Not observed but of a similar risk type to what was observed*	Year round	United States
Winter Squash	Not observed but of a similar risk type to what was observed*	Year round	United States
Yellow Bell Pepper	Observed on the day of audit	Year round	United States
Zucchini	Not observed but of a similar risk type to what was observed*	Year round	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	248	Score:	248
	Possible Points:	248	Possible Points:	248
	Percent Score:	100%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1209	Score:	1224
	Possible Points:	1224	Possible Points:	1224
	Percent Score:	98%	Percent Score:	100%
Module 6 - HACCP System Requirements	Score:	265	Score:	265
	Possible Points:	265	Possible Points:	265
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1722	Score:	1737
	Possible Points:	1737	Possible Points:	1737
	Percent Score:	99%	Percent Score:	100%

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

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - 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	
Release of Items/Product	Worker Practices	
Supplier Monitoring/Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	Buildings and Grounds	
	Site	
	Chemical Files	
	Pest Control Documentation	
	Operation Monitoring Records	
	Maintenance & Sanitation Files	
	Worker Documentation	
	Testing	
	Temperature Controlled Storage & Distribution Logs	
	Allergen Control	

FSMS	Management System	
1.01.01	<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. The document titled "Family Fresh Foods Food Safety Commitment" is posted in the break room and warehouse detailing the company's aim to achieve the highest standards of quality and safety and focus on food safety culture. The policy is signed by Sam Cimowski, Jonathan Gregory, and Todd Phillips and dated 9/6/24.</p>	
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There is a current "Organizational Chart" dated 9/6/24 that includes job descriptions. Job descriptions and alternates are available for review. One example includes Mayra Madera alternates for Sam Cimowski in his absence.</p>	
1.01.03	<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. There is a "Food Safety Committee" that consists of 7 members from the organization. The committee meets on a quarterly basis. Meetings are documented. The Food Safety Committee and the HACCP Team are the same.</p>	

1.01.04	Question: Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a Family Fresh Foods Training Log available for review. The document includes all positions, trainings needed, and trainings conducted. The document is in Excel.	
1.01.05	Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. A management verification of the entire food safety management system was conducted on 11/27/24 and signed by the entire food safety committee including Sam Cimowski. A resource evaluation was also included. Some changes noted were training needs and new equipment.	
1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Current copies of the Produce Safety Rule were available for review.	

FSMS	Control of Documents and Records
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1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a written "Document Control and Maintenance Procedure" available for review. The procedure includes removing obsolete documents from the operation and root cause analysis of any non-conformities. A registry is available for all SOPs.	
1.02.02	Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. All documents are stored for 24 months. There are no long shelf life products stored at this organization.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Records were observed stored in drawers. They were observed readable and traceable.	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. All records were easily retrievable and were observed organized.	
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: 5 Score: Total Compliance
	Auditor Comments: Yes. All records observed included a second signature including receiving, shipping, and cleaning logs.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is an SOP titled "Instructions for creating an SOP" doc 1.3.1, available for review. The Director of Food Safety is responsible for finalizing all SOPs. SOPs reviewed were in the format presented in this SOP.	
1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are written procedures available for cleaning and work instruction. They are kept in a central file and used for training.	
1.03.03	Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a "Corrective Action Procedure" available for review. The Corrective Action Log is utilized for recording deficiencies. Records were available for review.	
1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a "NUOCA Log" available for review. One example logged was a day when the operation could not get smocks from their uniform supplier.	

FSMS	Internal and External Inspections
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1.04.01	Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. There is an "Internal and External Audits Procedure" available for review. Internal audits are scheduled on a monthly basis. The PrimusGFS v3.2 checklist is utilized. HACCP and FSMS are self audited on an annual basis.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. The procedure is detailed in SOP "Food Safety Regulatory Inspections" and includes a requirement for inspectors to be accompanied by management at all times.	
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. The PrimusGFS audit, conducted by PAO on 1/17/24, was available for review. Corrective actions were available for review.	
1.04.04	Question: Are there documented calibration and/or accuracy verification 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 for the quaternary ammonia pump (daily), thermometers (monthly in an ice bath, cooling units (monthly in an ice bath), the ATP luminometer (monthly with a known solution), and the metal detectors (annually by a third party) were available for review during the audit.	

1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The calibration records for the quaternary ammonia pump (daily), thermometers (monthly in an ice bath, cooling units (monthly in an ice bath), the ATP luminometer (monthly with a known solution), and the metal detectors (annually by a third party) were available for review during the audit.	

FSMS	Release of Items/Product
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1.05.01	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The "Product Release Procedure" was available for review. BOLs and invoices are utilized for product release.	

1.05.02	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The invoices and the BOLs were available for review during the audit.	

1.05.03	Question: Is there a documented procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is an "Materials On-Hold and Rejected Items" available for review. The instructions include a bright orange tag and a designated hold area.	

1.05.04	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Per the auditee, there have not been any products placed on hold in the past year.	

1.05.05	Question: Is there a documented procedure 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. A "Buyer and Consumer Complaints and Feedback" is available for review. Per the auditee, there have not been any food safety related complaints in the past year.	

FSMS	Supplier Monitoring/Control
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1.06.01	Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a "Supplier Approval and Monitoring SOP" doc #2.25, that describes how suppliers are monitored, evaluated, and approved. The document was created on 9/16/20.	

1.06.02	Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a list of Approved Suppliers. It is current for 2025. Some examples include Prager Solutions, PrimusLabs, and Oak Hill Farms.	

1.06.03	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The supplier food safety related specifications are detailed in the "Supplier Approval and Monitoring" SOP doc 2.25. Supplier risk assessments are required for all suppliers. Requirements are based on the risk assessments.	
1.06.04	Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Documentation for all service suppliers was available for review including 3rd party audits, letters of guarantee, and licensing where applicable.	
1.06.05	Question: Where food safety related testing is being performed by laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The certificate for PrimusLabs (A2LA# 3572.01 expires 3/31/26) was available for review.	

FSMS	Traceability and Recall
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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: 10 Score: Total Compliance
	Auditor Comments: Yes. The "Product Recall Plan" describes how the product tracing system works. The document is written and includes tracing lot # and processing/packing information. A traceback exercise was conducted during the audit.	
1.07.02	Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The "Product Recall and Traceback", was available for review. The document includes a current contact list. Recall Team roles, classes, and procedures were detailed in the plan.	
1.07.03	Question: Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Two mock recalls are conducted per year. The most recent mock recall was conducted on 10/25/24 by Sam Cimowski and the Food Safety Team. All product was successfully located in under two hours. One step forward and one step back were included and the back up documentation was presented. There were no lessons learned to note. 123 cases of rainbow carrots were all located.	

FSMS	Food Defense
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1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A Food Fraud Vulnerability Assessment and protection plan was available for review. It was conducted on 12/9/24. All risks were low.	
1.08.02	Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A Food Defense Vulnerability Assessment and Plan was available for review. The most recent review was conducted on 12/10/24.	

1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Records such as receiving records, inspections, and visitors logs were available for review.	
1.08.04	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: TC. The emergency contact list is located in the recall program.	
1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. The auditee was asked to sign in and agree to the company's food defense policies.	

GMP	General GMP
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5.01.01	Question: Are all cleaning and maintenance 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 cleaning chemicals are kept in a gated and locked area. All were observed properly labeled. Spill containers were located under each open chemical.	
5.01.02	Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Food grade and non-food grade chemicals are stored separately and used properly, according to the label.	
5.01.03	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. GMP's are posted at the entrance to the facility, lunch room, and the restrooms.	
5.01.04	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 controls such as locked doors, codes, visitor sign in, and sealed containers are implemented.	

GMP	Pest Control
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5.02.01	Question: Are products or ingredients free of pests (e.g. 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. Product and ingredients were observed free of pests or any evidence of them during the audit.	
5.02.02	Question: Are packaging supplies free of pests (e.g., 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. Packaging supplies were observed free of pests or any evidence of them during the audit.	

5.02.03	Question: Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The plant and storage area were observed free of insects or any evidence of them during the audit.	
5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The area outside of the facility was observed free of pest activity during the audit.	
5.02.05	Question: Is there an effective pest control program in place? 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. There is an effective pest control program that contracts out to Pragers Pest Control. Tin cats and bait stations are utilized. Pragers Pest Control visits the facility every week.	
5.02.06	Question: Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait stations are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Tin cats are used inside of the facility and Bait stations are utilized outside of the facility. There were no traps observed inappropriately placed.	
5.02.07	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. The pest control devices were observed maintained clean and in-tact and barcodes are located on the inside of the devices.	
5.02.08	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. The devices both inside and out were observed adequate in number and location.	
5.02.09	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 devices were observed numbered and barcoded. Wall placards are used.	
5.02.10	Question: Are all pest control devices effective and bait stations secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The bait stations are secured to a cement paver. All glue traps were observed inside of tin cats.	
GMP Storage Areas & Packaging Materials		
5.03.01	Question: Does the facility layout ensure separation of 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 as any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues observed. The flow goes in one direction. There are two processing rooms. Both are fully enclosed.	

5.03.02	Question: Is the facility's use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Only food related products were observed stored at this facility.	
5.03.03	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. There were no items observed on hold during the audit.	
5.03.04	Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from 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. There were no issues observed.	
5.03.05	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. There were no issues observed.	
5.03.06	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. All materials were observed properly marked during the audit.	
5.03.07	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. A Fifo policy was available for review. The product arrives to be processed the day it is needed and is shipped the same day it is packed.	
5.03.08	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. The coolers were observed at 34 degrees Fahrenheit which is appropriate for the products stored at this facility.	
5.03.09	Question: Is any packaging being stored outside, being stored protected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No packaging is being stored outside.	
GMP Operational Practices		
5.04.01	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. No issues observed. The product flows in a logical direction. There are two fully enclosed processing rooms.	
5.04.02	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 observed. Ceiling panels were in good condition and kick plates were in place.	

5.04.03	<p>Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The production areas were observed clean and well maintained during the audit.</p>	
5.04.04	<p>Question: Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. The facility is completely enclosed.</p>	
5.04.05	<p>Question: Is all re-work / re-packaging handled correctly?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. This was not observed.</p>	
5.04.06	<p>Question: Are raw ingredients examined before use?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Raw ingredients are observed at receiving and throughout use.</p>	
5.04.07	<p>Question: Are finished products coded (carton and unit packaging) for the day of production?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. All products were observed dated with the day of production.</p>	
5.04.08	<p>Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The metal detector was checked during the audit. The machine successfully rejected the metal bars. 2.0mm Fe, 2.5mm non-Fe, and 3.5mm SS.</p>	
5.04.09	<p>Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Titration is used for measuring PAA (ppm). The parameters fro PAA are 60-100 critical limits and 60-80 operating limits. All tests conducted during the audit were within parameter.</p>	
5.04.10	<p>Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There are three hand wash stations located in the production room. There are three wash stations in each of the restrooms. There are three other hand wash stations located throughout the facility.</p>	
5.04.11	<p>Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Hand wash stations were observed in good working order during the audit.</p>	
5.04.12	<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>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The amount of restrooms available for workers were adequate from the amount of workers. They were observed adequately stocked.</p>	

5.04.13	Question: Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Secondary hand stations are located at the entrance to the facility and throughout the work area.	
5.04.14	Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The foot dips were observed adequate in number and location and maintained in a proper manner. The foot dips contained Quaternary Ammonia Crystal.	
5.04.15	Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
5.04.16	Question: Are re-usable containers cleanable and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All reusable containers are made of a hard plastic or stainless steel which are easily cleanable and sanitizable.	
5.04.17	Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The ATP meter, metal detector, and thermometers were in good working order during the audit.	
GMP		
Worker Practices		
5.05.01	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Workers were observed washing and sanitizing their hands before entering the facility.	
5.05.02	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 observed.	
5.05.03	Question: Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There were no ill workers or workers with boils or sores observed during the audit.	
5.05.04	Question: Are workers wearing effective hair restraints that contain all hair?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Proper hair restraints were observed being worn by all workers in the production and storage areas.	
5.05.05	Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Jewelry was confined to a plain wedding band.	

5.05.06	Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Workers wear smocks, gloves, sleeves, and hairnets. All items except the aprons are disposable.	
5.05.07	Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, 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. There are hooks for the workers to leave their protective outer garments outside of the processing area.	
5.05.08	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: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are hooks for the workers to leave their protective outer garments outside of the processing facility.	
5.05.09	Question: Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
5.05.10	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
5.05.11	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Drinking water is available for workers.	
5.05.12	Question: Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
5.05.13	Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The first aid kit was observed located in the production office. It was fully stocked and the contents were observed within their expiry dates.	
GMP	Equipment	
5.06.01	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. Food contact surfaces (tables, bins, dryers, etc.) were observed free of unhygienic materials during the audit.	
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: 10 Score: Total Compliance
	Auditor Comments: Yes. Non-food contact surfaces were observed free of unhygienic materials during the audit.	

5.06.03	Question: Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. All food contact equipment was observed without dead spots, bobbly welds, porous surfaces, etc. Most surfaces are stainless steel.	
5.06.04	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 independent of the the probes are present in the coolers.	
5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Thermometers are dial with plastic covers.	
GMP Equipment Cleaning		
5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Food contact surfaces (tables, bins, dryers, etc.) were observed clean during the audit.	
5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Non-food contact surfaces were observed clean during the audit.	
5.07.03	Question: Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The trash cans used to store product, bins, and totes were observed clean during the audit.	
5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Cleaning was not observed.	
5.07.05	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. No issues observed.	
5.07.06	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 in the cooler were observed dust free. No black deposits were observed.	
5.07.07	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: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. All equipment not in use were observed stored in a clean manner.	

5.07.08	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. Hoses were observed stored hanging during the audit.	
5.07.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
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: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	

GMP	General Cleaning
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5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Spills were not observed.	
5.08.02	Question: Are waste and garbage frequently removed from production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The trash receptacles were not observed with excess trash during the audit.	
5.08.03	Question: Are floor drains covered, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The drains were observed in good condition, clean, odor free, and well maintained during the audit.	
5.08.04	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. High level areas appeared clean during the audit.	
5.08.05	Question: Are plastic strip curtains maintained in 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. Plastic strip curtains were observed in good working order during the audit.	
5.08.06	Question: Is personal protection equipment (PPE) for the sanitation crew 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 PPE was observed stored in a closet for the workers. goggles, aprons, boots, and respirators.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The cleaning equipment is color coded by section.	

5.08.08	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. The cleaning equipment is color coded by section.	
5.08.09	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 observed.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The hand wash stations and restrooms were observed clean during the audit.	
5.08.11	Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The break area was observed clean during the audit.	
5.08.12	Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The maintenance shop was observed neat and tidy during the audit.	
5.08.13	Question: Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Pallet jacks and forklifts were observed clean during the audit.	
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Shipping was not observed.	
GMP	Buildings and Grounds	
5.09.01	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, coated or otherwise shatter resistant to protect product from contamination in the event of breakage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
5.09.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
5.09.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Wooden items were not observed during the audit.	

5.09.04	Question: Is there adequate lighting in the production and storage areas?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes. The lighting was observed adequate in the production area.	
5.09.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Score: 10 Score: Total Compliance
	Auditor Comments: Yes. Ventilation was observed adequate during the audit.	
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 Score: 10 Score: Total Compliance
	Auditor Comments: Yes. The floors were observed in good condition during the audit.	
5.09.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
5.09.08	Question: Are closed doors and windows to the outside pest-proof?	Possible Points: 10 Points Score: 10 Score: Total Compliance
	Auditor Comments: Yes. All doors and windows observed were pest proof.	
5.09.09	Question: In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes. The dock doors were observed fitted and with buffers in place that were in good condition during the audit.	
5.09.10	Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	Possible Points: 3 Points Score: 3 Score: Total Compliance
	Auditor Comments: Yes. Dock load levelers were in good condition during the audit.	
5.09.11	Question: Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
5.09.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes. Interior walls were observed free of cracks and crevices during the audit.	
5.09.13	Question: Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes. An 18" perimeter is maintained in all areas of the facility.	
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 Score: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	

5.09.15	Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues observed.	
5.09.16	Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Per the auditee, dirty or broken pallets are discarded. The area for broken pallets was observed.	
5.09.17	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 observed clean during the audit.	
5.09.18	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Outside garbage receptacles were observed covered or closed.	
5.09.19	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All water lines are protected with a back flow preventer.	
5.09.20	Question: Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. A laboratory is not on-site.	
GMP	Site	
5.10.01	Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A site plan showing the facility location was available for review during the audit. The site plan is dated 12/10/24.	
5.10.02	Question: Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A facility floor plan was available for review. Flow of traffic, product, and workers were all noted. There are several plans that cover the entire operation.	
5.10.03	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. A documented risk assessment was available for review during the audit. The risk assessment was conducted on 12/10/24 by Sam Cimowsky. There were no issues noted.	
5.10.04	Question: Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes Robert Akins conducted the back flow inspection. The letter provided is dated 8/26/24 with results as follows: passed.	

5.10.05	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Sam Cimowsky is the designated person responsible for the food safety program. He has documented training in Preventive Controls for Human Food.	

GMP	Chemical Files
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5.11.01	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. Copies of all labels including rodent chemicals were available for review. Some chemicals include blue Floor Guardian, Alpert D2, and Algonquin cleaning products.	

5.11.02	Question: Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The chemical inventory log is filled out on a monthly basis.	

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: 10 Score: Total Compliance
	Auditor Comments: Yes. The "Flume, Wash Tank, Batch Water, and VAT Tank water Changing and PAA Testing SOP" was available for review. The PAA levels in the water are checked before starting, every 30 minutes while running, and at the end of the day. For most applications the water is drawn from a central basin of water that has been sanitized to between 60 and 80ppm PAA, the water is then poured over a tub with holes full of product, and finally spun dry.	

GMP	Pest Control Documentation
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5.12.01	Question: Is the pest control program properly documented, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Minor. A review based in IPM was not available for review during the audit. Proger Solutions is contracted out for the pest control program. Insurance and contract were available for review. The technician Roger Rafals Certified Operator, license #SP31337 expires on 6/30/25.	

Auditee Comments: Met with Roger Rafals with Proger Solutions (pest control provider) about providing an annual review each year. An annual review was provided and is attached.	View Files
	CA Accepted?
CB/Auditor Review Comments: Accepted.	Yes

5.12.02	Question: Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A pest trap map was provided and matched the placement of the pest control devices.	

5.12.03	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. The service reports were available for review during the audit. Corrective actions and trend reports were also documented.	

GMP		Operation Monitoring Records				
5.13.01	<p>Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>				
	<p>Auditor Comments: Yes. This information is documented in the Produce Pro software system.</p>					
5.13.02	<p>Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>				
	<p>Auditor Comments: Yes. This information is documented in the Produce Pro software system.</p>					
5.13.03	<p>Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>				
	<p>Auditor Comments: Yes. The "Metal Detection Check Log" is used for recording the metal detection checks. The "Tomato Re-Wash Temp Log" is utilized for recording the pulp vs. water temperature with a required 10 degree difference.</p>					
5.13.04	<p>Question: Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>				
	<p>Auditor Comments: N/C. Sliced apples are dipped in a bucket with water and calcium ascorbate (to prevent browning), however, no sanitizer is added to this batch water. Additionally, one batch of kale observed in the batch water prior to the automatic slicer was observed without a sanitizer added to the water. The auditee immediately stopped production, quarantined all product that was placed in the basin, and disposed of all product affected. A documented corrective action was also immediately completed.</p>					
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Apples: Washed with PAA before cutting. Material from USDA-Ag Research Service, protocols developed to reduce pH of calcium ascorbate anti-browning solution using a proprietary blend to reduce bacteria populations. Attached validations: USDA-ARS, FSPCA-Manual, FDA, etc. show low pH vs bacteria and intrinsic pH of apples. Attached as proof of protocols and training of employees. Kale: Corrective actions completed during audit. Employees retrained on PAA and the importance that all washing steps use PAA.</p> <div style="text-align: right; margin-top: 5px;"> View Files </div> <table border="1" style="width: 100%; margin-top: 5px;"> <thead> <tr> <th style="width: 80%;"></th> <th style="width: 20%; text-align: center;">CA Accepted?</th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Accepted. The study submitted is accepted as validation.</td> <td style="text-align: center; font-weight: bold;">Yes</td> </tr> </tbody> </table> </div>			CA Accepted?	CB/Auditor Review Comments: Accepted. The study submitted is accepted as validation.	Yes	
	CA Accepted?					
CB/Auditor Review Comments: Accepted. The study submitted is accepted as validation.	Yes					
5.13.05	<p>Question: Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>				
	<p>Auditor Comments: Yes. The turbidity is recorded on the "PAA Solution Testing and Turbidity Log".</p>					
5.13.06	<p>Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>				
	<p>Auditor Comments: Yes. The foot dips and hand sprays are recorded on the "Quaternary Ammonia Sanitation and Spray Testing Log".</p>					
5.13.07	<p>Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>				
	<p>Auditor Comments: Yes. There is a tool accountability program and "Tool Accountability Log" in place for tools such as the knives and potato peelers. Records were available for review during the audit.</p>					

5.13.08	Question: Is there a pre-operation inspection log?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A pre-operation inspection log is available for review. The log covers all areas inside and out of the facility with close attention paid to the processing rooms. It also covers worker's GMPs.	
5.13.09	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Monthly audits are available for review and conducted on a monthly basis. The most recent was conducted on 11/29/24 by Sam Cimowsky.	
GMP Maintenance & Sanitation Files		
5.14.01	Question: Does the facility have a preventative maintenance program that includes a schedule and completion records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a Preventative Maintenance program and schedule available for review. All pieces of equipment were observed on the schedule. Some items include the Tenrit carrot peeler, the Urshel Sprints, and the Urshel Translicer. Items are on a schedule to be checked weekly, bi-weekly, monthly, and annually.	
5.14.02	Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are logs of maintenance work orders available for review. The repairs are recorded on the "Maintenance Work Orders".	
5.14.03	Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is recorded on the "Maintenance Work Orders."	
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: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a master sanitation schedule which includes daily, weekly, bi-weekly, monthly, and yearly sanitation tasks.	
5.14.05	Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Written SSOPs were available for review during the audit. Some examples include bins, flume, dryers, trans slicer, and carrot peeler.	
5.14.06	Question: Are cleaning and sanitation logs on file that show what was done, when and by who?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The "Cleaning Logs" were available for review. The logs are signed by the workers and then by a supervisor.	
5.14.07	Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is recorded on the "Quaternary Ammonia Sanitation. Log".	

5.14.08	Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are several pieces of equipment that are CIP: CIP Flume, Batch Wash, Apple Wedge Dual, and the Apple Wedge Four Station.	
5.14.09	Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The drains are cleaned on a daily basis and recorded on the "Processing Room Floor, Drains, and Curb Log".	
5.14.10	Question: Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No such items at this facility.	
5.14.11	Question: Are there records showing cooling units are maintenance 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 cooling units were serviced by Multitemp Service, Inc. The most recent servicing and cleaning was conducted on 12/9/24.	
5.14.12	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The Hygiena Ensure II device is utilized for measuring ATP. A result of < 30 rtus is passing for food contact surfaces. 23 tests are taken per day at start up. Areas are re-cleaned and re-tested when a failure occurs.	
5.14.13	Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The glass policy is included in the "Glass and Brittle Plastic" SOP. A register is available for review. It is checked on a monthly basis.	
GMP Worker Documentation		
5.15.01	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. The new hire training program includes the "Food Safety GMP Training". The worker's must sign to agree to abide by the company's GMPs. The trainings are available in English and Spanish. The most recent new hire training was conducted on 9/10/24.	
5.15.02	Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Monthly trainings of all the workers are recorded. Records were reviewed during the audit. Some recent meetings were conducted on 12/11 & 12/24.	
5.15.03	Question: Are there 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. There was a sanitation training was conducted on 12/11 & 12/24. All workers attend the sanitation trainings.	

5.15.04	<p>Question: Are there written and communicated 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, and include return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors should check procedure/policy but not the actual records).</p> <p>Auditor Comments: Yes. This is included in the Personal Hygiene Training at new hire.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.15.05	<p>Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p> <p>Auditor Comments: Yes. Verbal confirmation.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
5.15.06	<p>Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p> <p>Auditor Comments: Yes. The auditor was asked to sign in and agree to the company's personal health and hygiene requirements.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
<p>GMP Testing</p>		
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: Yes. There is an "Environmental Monitoring Program" SOP available for review. The testing of water and ice for generic e.coli and TC is conducted on a monthly basis. Environmental sampling of equipment and the facility is conducted on a daily basis resulting in 10-15 tests per week. Sampling is for Listeria Spp. (zones 1-4), Salmonella (zone 2), and E.coli (zone 3). Mid shift swabbing is conducted 3-4 hours into production. Product testing is conducted every other week and a test and hold program is in place. Compressed air is tested on a monthly basis. New equipment is tested before use.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.16.02	<p>Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?</p> <p>Auditor Comments: Yes. There is a "Corrective Action Procedure for Unacceptable Microbial Tests" available for review. The procedures are risk based. For presumptive positives the area or equipment is re-tested and quarantined until the new results are received. Three consecutive negative results must be received before the quarantine is lifted.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.16.03	<p>Question: Are there records of environmental microbiological test results and does testing meet the program requirements?</p> <p>Auditor Comments: Yes. Testing is conducted by PrimusLabs. All tests meet the minimum requirements of the written program. On 12/12/24 tests on Zones 1 & 4 were negative for Listeria spp. On 12/11/24 a new ladder tested negative for Listeria spp. E.coli, and Salmonella.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.16.04	<p>Question: Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?</p> <p>Auditor Comments: Yes. Water is tested one time per month. The tests are sent out to PrimusLabs. Testing is for E.coli and TC. The most recent test was conducted on 11/27/24 and results were < 1.0mpn/100ml.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.16.05	<p>Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?</p> <p>Auditor Comments: Yes. Ice is tested one time per month. The tests are sent out to PrimusLabs. Testing is for E.coli and TC. The most recent test was conducted on 11/27/24 and results were < 1.0mpn/100ml.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>

5.16.06	Question: Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Compressed air is tested on a monthly basis. The most recent test was conducted on 11/27/24. Results were within stated parameters. For Salmonella, Listeria spp. and E.coli.	
5.16.07	Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Product testing is conducted on a bi-weekly basis. Testing is for Listeria spp., Salmonella, and E.coli O157:H7. The most recent tests were conducted on 12/12/24. All results were within the stated parameters of the program.	
5.16.08	Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Corrective actions have not been needed.	
5.16.09	Question: Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A documented training program is available for review.	
5.16.10	Question: Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is no food safety related testing being done in-house.	

GMP	Temperature Controlled Storage & Distribution Logs
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5.17.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Records of final product temperature checks are recorded.	
5.17.02	Question: Are there temperature logs for the production area (if refrigerated)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are temperature recording logs for the production area.	
5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are temperature recording logs for the storage rooms.	
5.17.04	Question: Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. This is detailed on the "Shipping Truck Trailer inspection" SOP.	
5.17.05	Question: Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is recorded on the "Outgoing Truck Inspection Log".	

5.17.06	Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is recorded on the "Outgoing Truck Inspection Log".	

GMP	Allergen Control
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5.18.01	Question: Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)??	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. There are no allergens stored at this facility.	

5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

5.18.03	Question: Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

5.18.04	Question: Is there a dedicated allergen 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:	

5.18.05	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:	

5.18.06	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:	

5.18.07	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: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

5.18.09	Question: Are all products manufactured on site labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

HACCP	Preliminary Steps
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6.01.01	Question: Is there a team responsible for the HACCP program at the operation, with an assigned leader 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 a HACCP Team with seven members (Sam Cimowski, Mayra Madera, Johnathan Gregory, Todd Phillips, Jacklyn Collins, Kristy Wright, and Victor Salazar). The HACCP team meets on a quarterly basis. Sam Cimowski is the HACCP Coordinator.	
6.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Documented formal training for PCQI (3/6/20) and HACCP (10/6-8/20) for Sam Cimowski was available for review during the audit. Additionally, Sam Cimowski has trained the rest of the HACCP team on 11/27/24.	
6.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a product description for all products produced at this facility including: Processed apples, processed beans, processed berries, etc. Some of the information included is the product name, code, description, shelf life, distribution temperature, and intended consumer.	
6.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The flow chart has been sufficiently charted to describe the process. During the audit the flow chart was followed and verified by the auditor.	
6.01.05	Question: Is there documented evidence that the flow chart(s) has been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The flow chart was verified on 4/4/24 by Sam Cimowski.	
HACCP Development of the HACCP Plan		
6.02.01	Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. A hazard analysis is available for review. They were last reviewed on 5/21/24-6/5/24 by Sam Cimowski. There are 22 total hazard analyses available.	
6.02.02	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)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The CCP decisions have been made by assessing the likelihood of occurrence and the severity of hazards identified.	
6.02.03	Question: Is the HACCP system reviewed when significant changes are made and at least once every 12 months?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The HACCP plan was recently reviewed and verified over several dates ranging from 4/4/24-6/5/24.	
6.02.04	Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. Two CCP has been identified: CCP 1 PAA level in the wash water and CCP2 metal detection.	

6.02.05	Question: Have CCP critical control limits been established and are they supported by relevant validation documentation?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The FDA guidelines are utilized for the CCP parameters of the metal detector. The Cornell Cooperative Extension "How to Wash Produce Using Per Acetic Acid Solution" is utilized for the PAA limits in conjunction with the product.	
6.02.06	Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The monitoring frequency is at start up and every 1/2 hour plus at the end of the day for both CCPs.	
6.02.07	Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The QA team are responsible for the recording, monitoring, and corrective actions.	
6.02.08	Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The "SOP for monitoring Process of CCP" is available for review.	
6.02.09	Question: Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limits are not met (loss of control/deviation) and plans to adjust the process back into control?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Corrective actions for out of control results include re-running product from the last good check (for metal detection) or discarding of product from the last goof PAA test for the PAA levels in the wash water.	
6.02.10	Question: Have recording forms been developed for monitoring the CCPs?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The CPP logs are the "Metal Detector Check Log" and the "PAA Solution Testing and Turbidity Wash Water Clarity and Monitoring Log".	
6.02.11	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Calibration and records review are the verification plans.	
HACCP Execution of the HACCP Plan on the Plant Floor		
6.03.01	Question: Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The plant workers were trained on 11/27/24.	
6.03.02	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. One CCP operator during her shift was interviewed and competently demonstrated she understood her role in monitoring and basic HACCP principles.	

6.03.03	<p>Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?</p> <p>Auditor Comments: Yes. No issues observed.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.03.04	<p>Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?</p> <p>Auditor Comments: Yes. The CCP logs are signed by the person monitoring the CCP.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.03.05	<p>Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?</p> <p>Auditor Comments: Yes. A second signature is on all documentation. The documents are signed at the end of the day.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
6.03.06	<p>Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?</p> <p>Auditor Comments: Yes. A deviation record was available for review.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>