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CORRECTIVE ACTION REPORT


PrimusGFS Version 3.2

Operation Type: Processing
Audit Report Summary

CB Registration No. PA-PGFS-15455-2
PrimusGFS ID #350924 - Cert:6
Audited by Primus Auditing Operations

Ver en Español

Organization:	Family Fresh Food Services, Inc. Contact(s): Sam Cimowsky Vicki Gilbert Address: 16 Forest Parkway Building H 30297 Location: Forest Park, Georgia, United States Phone Number: 404-366-7410
Operation:	Family Fresh Food Service Contact(s): Sam Cimowsky Location: 16 Forest Pkwy, Bldg H Forest Park, Georgia 30297, United States
Operation Type:	Processing
Audit Type:	Announced Audit
Audit Executive Summary:	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, Sweetcorn, 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:	Mónica 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"	

View Certificate

Information related to the audited operation

Total number of workers for the operation:	80	What is the maximum number of workers during peak season?	80
Number of lines for the operation:	7	Number of lines being used 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
Are allergens present in the facility?	No		
Is temperature control storage used?	Yes	Was an anti-microbial used in the water/ice?	Yes
Water Source:	Municipal/District	Antimicrobial Used:	Peroxyacetic acid
Is cooling equipment used?	Yes	Cooling Equipment:	Evaporator/Condensing Unit, 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	Seasonality
Apples	Year round
Asparagus	Year round
Baby Leaf Spinach	Year round
Beetroots	Year round
Bell Peppers	Year round
Blackberries	Year round
Blueberries	Year round
Bok Choy	Year round
Brassica Vegetables	Year round
Broccoli	Year round
Brussels Sprouts	Year round
Butternut Squashes	Year round

Cabbages	Year round
Napa Cabbage	Year round
Cantaloupe Melons	Year round
Carrots	Year round
Cauliflower	Year round
Celery	Year round
Chard	Year round
Chayotes	Year round
Citrus	Year round
Clementines	Year round
Collard Greens	Year round
Cilantro	Year round
Corn	Year round
Cranberries	Year round
Cucumbers	Year round
White Radish (Daikon)	Year round
Dragon Fruit / Pitahaya	Year round
Fruits	Year round
Garlic	Year round
Grape Tomatoes	Year round
Grapefruit	Year round
Grapes	Year round
Green Bean	Year round
Green Bell Pepper	Year round
Honeydew	Year round
Jalapeno Pepper	Year round
Jicama	Year round
Kale	Year round
Kiwis	Year round
Kumquat	Year round
Lemons	Year round
Mangoes	Year round
Melons	Year round
Mustard Green	Year round
Onions	Year round

Yellow Onions	Year round
Orange Bell Pepper	Year round
Oranges	Year round
Papayas	Year round
Parsnips	Year round
Peas	Year round
Pineapples	Year round
Poblano	Year round
Potatoes	Year round
Pumpkins	Year round
Radishes	Year round
Raspberries	Year round
Red Bell Pepper	Year round
Red Cabbages	Year round
Red Onions	Year round
Rutabagas / Swedes	Year round
Snow Peas	Year round
Spinach	Year round
Summer Squash	Year round
Squashes	Year round
Strawberries	Year round
Summer Squash	Year round
Swedish Turnips (Rutabagas)	Year round
Sweetcorn	Year round
Sweet Potatoes	Year round
Tangerines	Year round
Tomatillos	Year round
Tomatoes	Year round
Turnips Tops	Year round
Turnips	Year round
Vegetables	Year round
Fruits & Vegetables (Fresh cut)	Year round
Watermelon Radish	Year round
Watermelons	Year round
White Onions	Year round

Winter Squash	Year round
Yellow Bell Pepper	Year round
Zucchini	Year round

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	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

GMP	Pest Control Documentation	Closed
5.12.01	<p>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?</p>	
	<p>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.</p>	
	<p><i>Auditee Comments:</i> 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.</p>	
	<p><i>CB/Auditor Review Comments:</i> Accepted.</p>	<p>Accept CA?</p> <p>Yes</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?

5.13.04	<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>	
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<p><i>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.</i></p>		<div style="border: 1px solid #ccc; background-color: #333; color: white; padding: 2px 5px; border-radius: 3px; display: inline-block;">View Files</div>
	Accept CA?	
<p>CB/Auditor Review Comments: Accepted. The study submitted is accepted as validation.</p>	Yes	