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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 #388867 - Cert: 7
Audited by Primus Auditing Operations

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Organization:	Family Fresh Food Services, Inc. Contact(s): Brenda Zettlemoyer Vicki Gilbert Address: 16 Forest Parkway Building H 30297 Location: Forest Park, Georgia, United States Phone Number: 404-366-7410
Operation:	Family Fresh Food Service Contact(s): Vicki Gilbert Location: 16 Forest Parkway Building H Forest Park, Georgia 30297, United States
Shipper:	Nickey Gregory Company
Operation Type:	Processing
Audit Type:	Announced Audit
Audit Executive Summary:	Review of a fruit/vegetable processing facility of approximately 35,000 sq ft (25,000 cooled) operating with approximately 50 workers and four lines (with various available operations) in one shift year-round for the operations. The products are stored at refrigerated temperatures until processing and shipping. Product is received from suppliers, optionally pre-washed with batch/recirculated PAA solution 60-80 ppm, trimmed/prepped, chopped/sliced/shredded, rinsed with batch/recirculated PAA solution 60-80 ppm, dewatered, packaged, weighed/vacuum packed/heat sealed, boxed, metal-detected, palletized, and stored. Two separate production areas are used. High-care areas #1/2 includes most of the automated production operations; high-care #3/#4 is primarily manual peeling/cutting with some automation (apple and orange slicing). Processing of onions, carrot and celery sticks, brussels sprouts, bell peppers, melon chunks, broccoli florets, and orange slices were among the items observed during the audit. Organic products are not handled. No allergens observed/indicated. PAA levels in fresh cut flume/vats/wash tanks and metal detection are indicated as CCP's.
Date Documentation Review Started:	04 Feb 2026 09:30
Date Documentation Review Finished:	04 Feb 2026 15:00
Total Amount of Time on the Documentation Review:	5.50 Hours
Date Visual Inspection Started:	04 Feb 2026 07:00
Date Visual Inspection Finished:	04 Feb 2026 09:30
Total Amount of Time on Visual Inspection:	2.50 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Broccoli, Celery, Fruits, Bell Peppers, Summer Squash, Cauliflower, Carrots, Onions, Honeydew, Melons, Oranges, Cantaloupe Melons, Citrus, Vegetables, Fruits & Vegetables (Fresh cut), Brussels Sprouts, Brassica Vegetables, Squashes, Summer Squash, Green Bell Pepper, Red Bell Pepper, Yellow Bell Pepper, Red Cabbages, White Onions
Similar product(s)/process(es) not observed:	Spinach, Strawberries, Cabbages, Tomatoes, Cucumbers, Raspberries, Kale, Blackberries, Radishes, Apples, Asparagus, Bok Choy, Chard, Peas, Cranberries, Garlic, Grapefruit, Green Bean, Jicama, Lemons, Mangoes, Mustard Green, Turnips, Napa Cabbage, Papayas, Pineapples, Pumpkins, Winter Squash, Watermelons, Collard Greens, Blueberries, Sweet Potatoes, Clementines, Parsnips, Kumquat, Cilantro, Tomatillos, Sweetcorn, Dragon Fruit / Pitahaya, Kiwis, Snow Peas, Zucchini, White Radish (Daikon), Turnips Tops, Beetroots, Rutabagas / Swedes, Potatoes, Corn, Tangerines, Swedish Turnips (Rutabagas), Butternut Squashes, Jalapeno Pepper, Baby Leaf Spinach, Grapes, Poblano, Grape Tomatoes, Chayotes, Orange Bell Pepper, Watermelon Radish, Red Onions
Product(s) applied for but not observed:	None
Auditor:	John McKinney (Primus Auditing Operations)

Preliminary Audit Score:	99%		
Final Audit Score:	100%		
Certificate Valid From:	25 Feb 2026 To 24 Feb 2027		
GPS Coordinates:	Latitude	Longitude	
	N: 33° 37' 11"	W: 84° 23' 23"	 Click here to see map

View Certificate

Information related to the audited operation

Total number of workers for the operation:	50	What is the maximum number of workers during peak season?	50
Number of lines for the operation:	4	Number of lines being used during the audit:	4
Facility Size:	35000 Square feet	Facility Environment Conditions:	Wet- Recycled Water Use with Product Contact
Are allergens present in the facility?	Yes	Allergen Type(s):	Milk, Egg
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
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:	253	Score:	253
	Possible Points:	253	Possible Points:	253
	Percent Score:	100	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1276	Score:	1284
	Possible Points:	1284	Possible Points:	1284
	Percent Score:	99	Percent Score:	100
Module 6 - HACCP System Requirements	Score:	247	Score:	250
	Possible Points:	250	Possible Points:	250
	Percent Score:	98	Percent Score:	100
TOTAL	Score:	1776	Score:	1787
	Possible Points:	1787	Possible Points:	1787
	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	1	0
TOTAL	3	0

GMP	Operational Practices	Closed
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5.04.09	Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?				
	Auditor Comments: Minor. One vial of expired QAC test strips was observed in use in HC#4 area. Test solutions for verifying PAA levels and other test strips for QAC levels are maintained in proper condition (stored in manufactures vials) and were within the expiration date. Test during operation indicated process wash water at appropriate levels PAA (75 ppm).				
	<p><i>Auditee Comments:Corrective action has been implemented. QA has been retrained to check expiration dates on test strips, chemicals, ATP swabs, etc. Expiration dates will be checked during the monthly internal audits. Please see attachments.</i></p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <tr> <td></td> <td style="text-align: center;">Accept CA?</td> </tr> <tr> <td>CB/Auditor Review Comments: TC.</td> <td style="text-align: center;">Yes</td> </tr> </table>			Accept CA?	CB/Auditor Review Comments: TC.
	Accept CA?				
CB/Auditor Review Comments: TC.	Yes				

GMP	Buildings and Grounds	Closed
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5.09.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?				
	Auditor Comments: Minor. Areas of exposed aggregate/cracking were observed in back dock area floors. The concrete floor in the production and storage areas was generally smooth and in good condition, with no other issues observed.				
	<p><i>Auditee Comments:Corrective action has been implemented. Back dock floor has been repaired. Please see the attached before and after pictures as well as the Corrective Action Form.</i></p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <tr> <td></td> <td style="text-align: center;">Accept CA?</td> </tr> <tr> <td>CB/Auditor Review Comments: TC. Floor areas indicated are observed to be in much better condition and appear as an indicator to food safety culture for the operation.</td> <td style="text-align: center;">Yes</td> </tr> </table>			Accept CA?	CB/Auditor Review Comments: TC. Floor areas indicated are observed to be in much better condition and appear as an indicator to food safety culture for the operation.
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CB/Auditor Review Comments: TC. Floor areas indicated are observed to be in much better condition and appear as an indicator to food safety culture for the operation.	Yes				

HACCP	Preliminary Steps	Closed
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6.01.03	Question: Does a product description exist for the products produced?				
	Auditor Comments: Minor. The descriptions for items (carrot/celery) containing ranch dressing cups do not indicate that an allergen ingredient is present (includes the ranch dressing - just not the indication that it is an allergen component). A product description for all products includes shelf life, distribution temperature, labeling, and intended customers.				
	<p><i>Auditee Comments:The product descriptions that contain ranch dip have been updated to indicate that an allergen is a component. The updated product descriptions will be reviewed at the next quarterly HACCP Meeting. Please see the attached.</i></p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <tr> <td></td> <td style="text-align: center;">Accept CA?</td> </tr> <tr> <td>CB/Auditor Review Comments: TC.</td> <td style="text-align: center;">Yes</td> </tr> </table>			Accept CA?	CB/Auditor Review Comments: TC.
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