


**FINAL AUDIT REPORT**

PrimusGFS Version 3.1

Operation Type: Packinghouse  
Audit Report Summary

CB Registration No. PA-PGFS-4499-2  
PrimusGFS ID #211650 - Cert:8  
Audited by Primus Auditing Operations

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<b>Organization:</b>	<b>Venida Packing Co.</b> Contact(s): <a href="#">Chris Tantau</a> <a href="#">Tammy Rodgers</a> Address: 19823 Ave. 300 93221 Location: Exeter, California, United States Phone Number: (559)592-2816				
<b>Operation:</b>	<b>Venida Packing Co.</b> Contact(s): <a href="#">Tammy Rodgers</a> Location: 19823 Ave. 300 Exeter, California 93221, United States				
<b>Shipper:</b>	Venida Packing Co.				
<b>Operation Type:</b>	<b>Packinghouse</b>				
<b>Audit Type:</b>	<b>Announced Audit</b>				
<b>Audit Scope:</b>	Packinghouse facility operating from May to November with 85 workers. Audited three buildings: repack room, packing building and a cooler. The water is sourced from a well located on site. No allergens handled. Receiving conventional and organic fruit from own orchards and outside growers. The fruit is received and stored in cold rooms maintained between 32 to 34 F, then moved to the packing area, dumped onto a conveyor belt, washed with chlorinated water and cleaner - single pass, rinsed with fresh water -single pass, fungicide and wax application -single use, graded, sized, packed, palletized, stored in cold rooms and shipped.				
<b>Date Documentation Review Started:</b>	24 Sep 2020 18:00				
<b>Date Documentation Review Finished:</b>	25 Sep 2020 13:00				
<b>Total Amount of Time on the Documentation Review:</b>	5.50 Hours				
<b>Date Visual Inspection Started:</b>	25 Sep 2020 09:00				
<b>Date Visual Inspection Finished:</b>	25 Sep 2020 10:30				
<b>Total Amount of Time on Visual Inspection:</b>	1.50 Hours				
<b>Addendum(s) included in the audit:</b>	U.S. FDA FSMA Preventive Controls for Human Food.				
<b>Product(s) observed during audit:</b>	Plums				
<b>Similar product(s)/process(es) not observed:</b>	Kiwi Fruit, Persimmons / Sharon Fruit				
<b>Product(s) applied for but not observed:</b>	Prunes				
<b>Auditor:</b>	<a href="#">Graciela Adame</a> (Primus Auditing Operations)				
<b>Preliminary Audit Score:</b>	<b>96%</b>				
<b>Final Audit Score:</b>	<b>97%</b>				
<b>Certificate Valid From:</b>	05 Nov 2020 To 04 Nov 2021				
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>36° 20' 2"</td> <td>119° 7' 46"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>	Latitude	Longitude	36° 20' 2"	119° 7' 46"
Latitude	Longitude				
36° 20' 2"	119° 7' 46"				

## Information related to the audited operation

<b>Total number of workers for the operation:</b>	85	<b>Maximum worker number during peak season:</b>	85
<b>Number of lines in normal production:</b>	2	<b>Number of lines running during the audit:</b>	1
<b>Facility Size:</b>	46500 Square feet	<b>Facility Environment Conditions:</b>	Wet- Single Pass Water Use with Product contact
<b>Allergens:</b>	No		
<b>Temperature Controlled Storage:</b>	Yes	<b>Was an anti-microbial used in the water/ice?</b>	Yes
<b>Water Source:</b>	Well	<b>Antimicrobial Used:</b>	Sodium/Calcium hypochlorite
<b>Is cooling equipment used?</b>	Yes	<b>Cooling Equipment:</b>	Forced Air

## Product information for each product

<b>Product Group/Product Name</b>	<b>Observed Product</b>	<b>Seasonality</b>	<b>Country of destination for product</b>
Kiwi Fruit	Not observed but of a similar risk type to what was observed*	<b>From:</b> October <b>To:</b> November	
Persimmons / Sharon Fruit	Not observed but of a similar risk type to what was observed*	<b>From:</b> October <b>To:</b> November	
Plums	Observed on the day of audit	<b>From:</b> June <b>To:</b> September	
Prunes	Not observed and not of a similar risk type to what was observed	<b>From:</b> June <b>To:</b> June	

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	224	Score:	224
	Possible Points:	224	Possible Points:	224
	Percent Score:	100%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1101	Score:	1117
	Possible Points:	1160	Possible Points:	1160
	Percent Score:	94%	Percent Score:	96%
Module 6 - HACCP System Requirements	Score:	85	Score:	85
	Possible Points:	85	Possible Points:	85
	Percent Score:	100%	Percent Score:	100%
Module 7 - Preventive Controls Program	Score:	85	Score:	85
	Possible Points:	85	Possible Points:	85
	Percent Score:	100%	Percent Score:	100%
<b>TOTAL</b>	Score:	1495	Score:	1511
	Possible Points:	1554	Possible Points:	1554
	Percent Score:	96%	Percent Score:	97%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	16	11
Module 6 - HACCP System Requirements	0	0
Module 7 - Preventive Controls Program	0	0
<b>TOTAL</b>	<b>16</b>	<b>11</b>

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - HACCP System Requirements	Module 7 - Preventive Controls Program
Management System	General GMP	Preliminary Steps	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan	Development of the Preventive Controls Program
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP Plan on the Plant Floor	
Internal and External Inspections	Operational Practices		Execution of the Preventive Controls Program
Release of Items/Product	Worker Practices		
Supplier Monitoring/Control	Equipment		
Traceability and Recall	Equipment Cleaning		
Food Defense	General Cleaning		
	Site		
	Buildings and Grounds		
	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	<b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?	<b>Possible Points: 5</b> <b>Points Scored: 5</b> <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, there is a documented food safety policy signed by the General Manager of the Company. Posted in the break room.	
1.01.02	<b>Question:</b> 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?	<b>Possible Points: 10</b> <b>Points Scored: 10</b> <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Food Safety Organizational Chart indicating positions. Job descriptions and alternates were available for review on a separate document. Tammy Rodgers is the person responsible for Food Safety.	
1.01.03	<b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	<b>Possible Points: 5</b> <b>Points Scored: 5</b> <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a team conformed by 11 individuals. Reviewed weekly meeting minutes that include dates, name of attendees and topics addressed. For example: production, safety, COVID 19, sanitation, audits, etc.	

1.01.04	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a documented training program and a training matrix indicates positions, frequencies, topics and dates of completed training.	
1.01.05	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The FSMS review was completed on 06/16/2020 by the food safety committee, recorded on the VPOO2 Annual management review log along with the food safety resource analysis.	
1.01.06	<b>Question:</b> Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Food safety guidelines for fresh, whole stone fruit produced in California's San Joaquin Valley.	

<b>FSMS</b>	<b>Control of Documents and Records</b>
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1.02.01	<b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a detailed procedure named Document control and record SOP, indicating the revision, and storage of documents. Document control and revision log is maintained.	
1.02.02	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. According to written policy, records are kept for 24 months.	
1.02.03	<b>Question:</b> Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Paper records are kept in the office in labeled binders with limited access.	
1.02.04	<b>Question:</b> Are records maintained in an organized and retrievable manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
1.02.05	<b>Question:</b> Are all records and test results that can have an impact on the food safety program reviewed and signed off by a person responsible for the food safety program?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Tammy Rodgers reviews and stamps the food safety related records such water testing.	

<b>FSMS</b>	<b>Procedures and Corrective Actions</b>
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1.03.01	<b>Question:</b> Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a written SOP Development document that describes the document generation, storage, and revision.	

1.03.02	<b>Question:</b> Are the written procedures available to relevant users and is a master copy maintained in a central file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The master copy of the procedures is kept in the office available for reference.	
1.03.03	<b>Question:</b> Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The procedure is described on the Corrective action procedure DOC 1.04, describing the investigation process, corrective and preventive action implementation and follow up.	
1.03.04	<b>Question:</b> Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Notice of Unusual Occurrence and corrective action log is in place. Completed on 09/16/2020 electrical problem and stopped packing, issue fixed within an hour.	

FSMS	Internal and External Inspections
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1.04.01	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a program named Self-audit procedure DOC 1.05. Done three times during season against the PrimusGFS checklists. Weekly records review log VP006. PGFS checklist completed on 05/25/2020.	
1.04.02	<b>Question:</b> Are there written procedures for handling regulatory inspections?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. It is outlined on the Handling Regulatory Audits SOP DOC 1.06. Describing process from Inspector arrival, sampling, photo taking and follow up.	
1.04.03	<b>Question:</b> Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There were records of the previous third party audit, PGFS - PAO 2019.	
1.04.04	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a calibrating procedure DOC 1.07. Handheld thermometers - monthly. Cold room probes - annually. Using Hygiena Ultrasnap machine calibrated monthly following Hygiena SOP.	
1.04.05	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are annual cold room probe calibration records, last done on 08/12/2020 by in house personnel. Monthly handheld unit calibration recorded on the Cold Storage Daily Report. Monthly ATP machine calibration reports are on file. Scale calibration logs completed on 05/2020 and 08/2020.	

FSMS	Release of Items/Product
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1.05.01	<b>Question:</b> Is there a written procedure for handling on hold and rejected items?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a procedure named DOC 1.08 Handling on-hold or rejected product/product release SOP.	
1.05.02	<b>Question:</b> Are there records of the handling of on hold and rejected items kept on file?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Per Auditee, there have not been product rejections or on hold.	
1.05.03	<b>Question:</b> Is there a documented product release procedure available?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a procedure named DOC 1.08 Handling on-hold or rejected product/product release SOP.	
1.05.04	<b>Question:</b> Are there records of product releases kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The packed fruit is released for shipping by designated personnel and indicated on the Daily Run Sheets.	
1.05.05	<b>Question:</b> Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a procedure named Handling customer and buyer complaints indicating the steps such notification to responsible parties, establish root cause analysis, determine action plan, records keeping and management review.	

FSMS	Supplier Monitoring/Control
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1.06.01	<b>Question:</b> Is there a list of approved suppliers and service providers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a complete list of approved suppliers. Packaging: Maxco Supply, Georgia Pacific, Seaca, Sinclair, Hobb's Container and IFCO. Pace International. Ernest Packaging, San Joaquin Pest Control, Central Valley Air. Cold Storage Technologies and Valley Pack Line.	
1.06.02	<b>Question:</b> Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are written specifications for raw materials, packaging materials, services, chemicals and laboratory. DOC 1-10 Approved suppliers and specifications.	
1.06.03	<b>Question:</b> 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.	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a written procedure indicating the process for supplier approval and evaluation named DOC 1-10 Approved suppliers and specifications.	
1.06.04	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Packaging material supplier provided letter of guarantee and food safety third party audits. Service supplier provided letter of guarantee or licenses.	

1.06.05	<b>Question:</b> Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Fruit Growers Laboratory Inc. ELAP 2810 ( water testing) and ISO/IEC certificate # L18-366. AQG Laboratory - MRL testing, certificate and scope of accreditation were on life.	

<b>FSMS</b>	<b>Traceability and Recall</b>
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1.07.01	<b>Question:</b> Is there 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a written traceability SOP. Bags and clamshells are marked with run number and field ID. Boxes with GTIN number. The packaging material is traced by day of use (the pallet tags of the packaging have the date of use and completing primary packaging materials logs).	

1.07.02	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a documented product recall program DOC 1-13 with all elements to comply with requirements.	

1.07.03	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Mock recall done several times per season. Last performed on 09/24/2020 starting at 12:00 pm and ended at 1:30 pm for Costco clams used in shipping code 2TCDPBRD. All packaging material involved was accounted for (2269 units) .	

<b>FSMS</b>	<b>Food Defense</b>
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1.08.01	<b>Question:</b> Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a documented assessment along with a Food fraud protection plan SOP - DOC 1-14.	

1.08.02	<b>Question:</b> Does the company have a documented food defense plan based on the risks associated with the operation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a written food defense policy covering visitors, employees and security measures in all areas.	

1.08.03	<b>Question:</b> Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are visitor sign in sheets and training records.	

1.08.04	<b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a list of emergency contacts with internal and external numbers.	

1.08.05	<b>Question:</b> Are visitors and contractors to the company operations required to adhere to food defense procedures?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are visitor's policies, required to be read and sign before accessing the premises.	



GMP		General GMP
5.01.01	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Tammy Rodgers is responsible for the food safety program, her training certificates were presented during the audit.	
5.01.02	<b>Question:</b> Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Cleaning chemicals were properly stored in locked area with the appropriate labels.	
5.01.03	<b>Question:</b> Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Chemicals were used per label requirement and stored in designated and secured areas.	
5.01.04	<b>Question:</b> Are signs supporting GMPs posted appropriately?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are GMPs supporting signs at the entrance of the production area, in the restrooms, break room and in hand washing area.	
5.01.05	<b>Question:</b> Are the necessary food defense controls implemented in the operation?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The facility has door locks, some fencing and gates in one of the buildings and security cameras.	

GMP		Pest Control						
5.02.01	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. Products are ingredients were observed free of pest evidence.							
5.02.02	<b>Question:</b> Are packaging supplies free of pest (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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> Yes. Packaging materials were free of pest evidence.							
5.02.03	<b>Question:</b> Are plant and storage areas free of pest (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10 <b>Score:</b> Minor Deficiency						
	<b>Auditor Comments:</b> Minor. Cobwebs observed in sizer and inside the repack room.							
<div style="border: 1px solid black; padding: 5px;"> <p><b>Auditee Comments:</b> Cleaning crew retrained on looking for spider webs in less obvious places. <span style="float: right;"><a href="#">View Files</a></span></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td style="vertical-align: top;"><b>CB/Auditor Review Comments:</b> Accepted.</td> <td style="text-align: center; vertical-align: middle;"><b>Yes</b></td> <td style="vertical-align: top;"> <b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance               </td> </tr> </tbody> </table> </div>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted.	<b>Yes</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> Total Compliance
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> Accepted.	<b>Yes</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> Total Compliance						

5.02.04	<b>Question:</b> Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The exterior of the facility was observed free of pest activity.	
5.02.05	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. There is an effective pest control program implemented. Service provided by San Joaquin Pest Control.	
5.02.06	<b>Question:</b> 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 traps are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Pest control devices are located in compliance with audit requirements, baited stations are only installed in the exterior of the facility.	
5.02.07	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. Pest control devices are maintained clean and in good working conditions. Serviced bi weekly by contracted Company and weekly in house.	
5.02.08	<b>Question:</b> Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Pest control devices are adequate in number and location.	
5.02.09	<b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. All pest control devices inspected were identified with a unique number and barcoded.	
5.02.10	<b>Question:</b> Are all pest control devices effective and bait traps secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The baited stations were secured to the walls with chains and locked.	
<b>GMP</b>		
<b>Storage Areas &amp; Packaging Materials</b>		
5.03.01	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. The layout of the facility prevent cross contamination issues. Finished products are separated from received raw products.	

5.03.02	<p><b>Question:</b> Is the storage area completely enclosed?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 3  <b>Score:</b> Major Deficiency</p>									
	<p><b>Auditor Comments:</b> Major. The storage of cardboard boxes is not enclosed. Pallets kept covered with plastic shroud and pest control stations installed in these areas.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="3"><i>Auditee Comments: We do not have enclosed storage available for box material.</i></td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;"><i>CA Accepted?</i></td> <td style="width: 30%;"></td> </tr> <tr> <td><i>CB/Auditor Review Comments: Rejected. No CA evidence submitted KR</i></td> <td style="text-align: center;"><b>No</b></td> <td> <p><b>Possible Points:</b> 10  <b>Points Scored:</b> 3</p> </td> </tr> </table>			<i>Auditee Comments: We do not have enclosed storage available for box material.</i>				<i>CA Accepted?</i>		<i>CB/Auditor Review Comments: Rejected. No CA evidence submitted KR</i>	<b>No</b>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 3</p>
<i>Auditee Comments: We do not have enclosed storage available for box material.</i>											
	<i>CA Accepted?</i>										
<i>CB/Auditor Review Comments: Rejected. No CA evidence submitted KR</i>	<b>No</b>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 3</p>									
5.03.03	<p><b>Question:</b> Is the facility's use restricted to the storage of food products?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. The facility is restricted to storage of food products.</p>										
5.03.04	<p><b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b> N/A. On hold products were not observed, however, policy and tags were available and a designated area in a cold room in north building.</p>										
5.03.05	<p><b>Question:</b> 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.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. Products and packaging materials were free from adulteration issues at the time of the audit.</p>										
5.03.06	<p><b>Question:</b> Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. All storage areas including packaging and produce were visibly clean i.e. walls, doors, curtains and floors.</p>										
5.03.07	<p><b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. Packaging materials and produce are rotated based on information from receiving documents i.e bin tags with receiving dates.</p>										
5.03.08	<p><b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. A FIFO policy is implemented with products and packaging materials.</p>										
5.03.09	<p><b>Question:</b> Are storage areas at the appropriate temperatures for the specific products being stored?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. Proper room temperatures are maintained for the product being stored, &lt; 40 F.</p>										

<b>GMP</b>	<b>Operational Practices</b>
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5.04.01	<p><b>Question:</b> 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?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>					
	<p><b>Auditor Comments:</b> Yes. The process flow prevent cross contamination issues in the facility.</p>						
5.04.02	<p><b>Question:</b> Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>					
	<p><b>Auditor Comments:</b> Minor. Auditor observed damaged ceiling with exposed fiber glass over the product sizer.</p>						
	<p><b>Auditee Comments:</b> We will address this issue in the off season. Cannot access during packing season.</p> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</td> <td>No</td> <td> <p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p> </td> </tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	No
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<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	No	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p>					
5.04.03	<p><b>Question:</b> Are production areas completely enclosed?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>					
	<p><b>Auditor Comments:</b> Minor. The product dumping/washing area as well as one set off line are not completely enclosed.</p>						
	<p><b>Auditee Comments:</b> Cannot correct due to limited space.</p> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</td> <td>No</td> <td> <p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p> </td> </tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	No
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	No	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p>					
5.04.04	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>					
	<p><b>Auditor Comments:</b> Yes. The production rooms were clean and well maintained; lighting, floors, walls and equipment.</p>						
5.04.05	<p><b>Question:</b> Is all re-work / re-packaging handled correctly?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>					
	<p><b>Auditor Comments:</b> N/A. Re-packing activities were not observed during the audit. There is a designated building for repacking.</p>						
5.04.06	<p><b>Question:</b> Are raw ingredients examined before use?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>					
	<p><b>Auditor Comments:</b> Yes. Products are visually inspected when sorting.</p>						
5.04.07	<p><b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>					
	<p><b>Auditor Comments:</b> Yes. Bags and clamshells are marked with run number and field ID.</p>						
5.04.08	<p><b>Question:</b> 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><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>					
	<p><b>Auditor Comments:</b> Yes. Only visual inspections are conducted.</p>						

5.04.09	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>									
	<p><b>Auditor Comments:</b> Minor. Using expired total and free chlorine test strips used to monitor anti microbial in the product wash step.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p><b>Auditee Comments:</b> Expired test strips were disposed of and replaced.</p> </td> <td style="text-align: right;"> <p><a href="#">View Files</a></p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p><b>CB/Auditor Review Comments:</b> Accepted.</p> </td> <td style="text-align: center;"> <p><b>Yes</b></p> </td> <td> <p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance</p> </td> </tr> </table>			<p><b>Auditee Comments:</b> Expired test strips were disposed of and replaced.</p>		<p><a href="#">View Files</a></p>		<p>CA Accepted?</p>		<p><b>CB/Auditor Review Comments:</b> Accepted.</p>	<p><b>Yes</b></p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance</p>
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<p><b>CB/Auditor Review Comments:</b> Accepted.</p>	<p><b>Yes</b></p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance</p>									
5.04.10	<p><b>Question:</b> Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. There is a hand washing stations located in the packing area and outside the restrooms by break area. Hand wash stations also available inside the restrooms.</p>										
5.04.11	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. The hand washing stations were stocked with warm water, perfume free soap and disposable paper towels. Approximately 20 spigots in stations located by break area and in packing.</p>										
5.04.12	<p><b>Question:</b> Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. The toilet facilities are adequate in number and locations, properly stocked with hand washing stations.</p>										
5.04.13	<p><b>Question:</b> Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. There are dispenser with foam sanitizer in several areas of the facility, Purell.</p>										
5.04.14	<p><b>Question:</b> Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b> N/A. Not applicable for this type of operation.</p>										
5.04.15	<p><b>Question:</b> Are single service containers used for their intended purpose only so that potential cross contamination is prevented?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. Single service containers were used for that purpose only.</p>										
5.04.16	<p><b>Question:</b> Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. Reusable containers are limited to trash cans and were used for those purpose only.</p>										

5.04.17	<b>Question:</b> 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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Wall thermometers were working properly.	

<b>GMP</b>	<b>Worker Practices</b>
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5.05.01	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Activity was not observed during the audit.	

5.05.02	<b>Question:</b> Are workers' fingernails clean, short and free of nail polish?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

5.05.03	<b>Question:</b> Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There were no signs of ill employees.	

5.05.04	<b>Question:</b> Are workers wearing effective hair nets that contain all hair?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Hair restraints are provided to workers and visitors.	

5.05.05	<b>Question:</b> Is jewelry confined to a plain wedding band and watches are not worn?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Workers were free of exposed jewelry at the time of the audit.	

5.05.06	<b>Question:</b> Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency						
	<b>Auditor Comments:</b> Minor. Workers bring their own apron and wash them at home.							
<p><b>Auditee Comments:</b> We have no practical way to launder all of the aprons.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center; font-size: small;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</td> <td style="text-align: center; font-size: large; font-weight: bold;">No</td> <td style="border: 1px solid black; padding: 5px;"> <b>Possible Points:</b> 5 <b>Points Scored:</b> 3 </td> </tr> </table>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	No	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	No	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3						

5.05.07	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Workers remove the garments when leaving the production areas.	

5.05.08	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are designated areas to keep the garments.	

5.05.09	<b>Question:</b> Worker personal items are not being stored in the production or material storage area(s)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All personal belongings were observed in the break area only.	

5.05.10	<b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency
	<b>Auditor Comments:</b> Minor. There are designated areas for these activities. However, the Auditor found pistachio shells in one of the pre-cooling rooms.	

<b>Auditee Comments:</b> Employees retrained on the rule that eating and drinking only allowed in designated areas.		<a href="#">View Files</a>
	<b>CA Accepted?</b>	
<b>CB/Auditor Review Comments:</b> Accepted.	<b>Yes</b>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance

5.05.11	<b>Question:</b> Is fresh potable drinking water readily accessible to workers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Fresh potable water is provided to workers.	

5.05.12	<b>Question:</b> 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.)?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

5.05.13	<b>Question:</b> Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Photo ID/badges are provided to workers.	

5.05.14	<b>Question:</b> Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency
	<b>Auditor Comments:</b> Minor. Expired items in first aid kit located in control room in packing area.	

<b>Auditee Comments:</b> Created a First Aid Supplies inventory sheet which includes expiration dates. Have disposed of all expired items and replaced.		<a href="#">View Files</a>
	<b>CA Accepted?</b>	
<b>CB/Auditor Review Comments:</b> Accepted.	<b>Yes</b>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance

<b>GMP</b>	<b>Equipment</b>
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5.06.01	<p><b>Question:</b> Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>
	<p><b>Auditor Comments:</b> Minor. Sizer observed with excess of PLU stickers and damaged chutes.</p>	
<p><b>Auditee Comments:</b> Tape strips and stickers have been removed. Will look for a better solution in off season.</p>		
		CA Accepted?
<p><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</p>		<b>No</b>
		<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p>
5.06.02	<p><b>Question:</b> Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Non food contact surfaces were free of unhygienic materials.</p>	
5.06.03	<p><b>Question:</b> 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?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes.</p>	
5.06.04	<p><b>Question:</b> Are thermometers (independent of thermostat probes) present in all coolers and freezers?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There are wall independent thermometers in the rooms.</p>	
5.06.05	<p><b>Question:</b> Are all thermometers non-glass and non-mercury?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Only non-glass and non-mercury thermometer is used.</p>	
<p><b>GMP</b> Equipment Cleaning</p>		
5.07.01	<p><b>Question:</b> Are food contact equipment surfaces clean?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Food contact equipment was observed in good condition and clean.</p>	
5.07.02	<p><b>Question:</b> Are non-food contact equipment surfaces clean?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Non food contact equipment was observed in good condition and clean.</p>	
5.07.03	<p><b>Question:</b> Are items (totes, bins, etc.) that are used to hold or store product clean?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. None used.</p>	
5.07.04	<p><b>Question:</b> During cleaning, are food products and packaging materials protected from contamination?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Cleaning activities were not observed at the time of the audit.</p>	



5.07.05	<b>Question:</b> Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. The cooling units including coils were visibly clean and without ice accumulation.									
5.07.06	<b>Question:</b> Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency								
	<b>Auditor Comments:</b> Major. Black stains observed in ceilings in north cold rooms.									
	<table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b> Due to the foam material on the ceiling, we have cleaned but stains cannot be removed.</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</td> <td style="text-align: center;"><b>No</b></td> <td><b>Possible Points:</b> 5 <b>Points Scored:</b> 1</td> </tr> </table>		<b>Auditee Comments:</b> Due to the foam material on the ceiling, we have cleaned but stains cannot be removed.				CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>
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	CA Accepted?									
<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1								
5.07.07	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. Equipment in the repack room was visibly clean.									
5.07.08	<b>Question:</b> Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes.									
5.07.09	<b>Question:</b> Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A								
	<b>Auditor Comments:</b> N/A. Maintenance tools were not observed at the time of the audit.									
5.07.10	<b>Question:</b> Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. Equipment was free of excess lubrication.									
<b>GMP</b> General Cleaning										
5.08.01	<b>Question:</b> Are spills cleaned up immediately?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A								
	<b>Auditor Comments:</b> N/A. Spills not observed on the day of the audit.									
5.08.02	<b>Question:</b> Are waste and garbage frequently removed from production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. Productions and storage areas were clean, no waste accumulation.									
5.08.03	<b>Question:</b> Do floor drains flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and are well maintained?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. There are drains throughout the facility, properly covered.									

5.08.04	<b>Question:</b> Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	<b>Auditor Comments:</b> Yes. Overhead areas observed clean at the time of the audit.										
5.08.05	<b>Question:</b> 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									
	<b>Auditor Comments:</b> Yes.										
5.08.06	<b>Question:</b> Does personal protection equipment (PPE) for the sanitation crew meet label requirements of chemicals used, and is it 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									
	<b>Auditor Comments:</b> Yes. The personal protective equipment for the cleaning crew was available.										
5.08.07	<b>Question:</b> Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency									
	<b>Auditor Comments:</b> Minor. Some cleaning utensils were observed with heads up, on the floor when not in use and blue stored with white utensils.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"><b>Auditee Comments:</b> Cleaning crew retrained on color coding and proper storage of cleaning tools to prevent cross contamination.</td> <td style="text-align: right;"><a href="#">View Files</a></td> </tr> <tr> <td style="width: 60%;"><b>CB/Auditor Review Comments:</b> Accepted.</td> <td style="text-align: center; width: 10%;"><b>CA Accepted?</b></td> <td style="width: 30%;"></td> </tr> <tr> <td></td> <td style="text-align: center;"><b>Yes</b></td> <td>           Possible Points: 5            Points Scored: 5            New Score: Total Compliance         </td> </tr> </table>			<b>Auditee Comments:</b> Cleaning crew retrained on color coding and proper storage of cleaning tools to prevent cross contamination.		<a href="#">View Files</a>	<b>CB/Auditor Review Comments:</b> Accepted.	<b>CA Accepted?</b>			<b>Yes</b>	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
<b>Auditee Comments:</b> Cleaning crew retrained on color coding and proper storage of cleaning tools to prevent cross contamination.		<a href="#">View Files</a>									
<b>CB/Auditor Review Comments:</b> Accepted.	<b>CA Accepted?</b>										
	<b>Yes</b>	Possible Points: 5 Points Scored: 5 New Score: Total Compliance									
5.08.08	<b>Question:</b> 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									
	<b>Auditor Comments:</b> Yes. There is a color code implemented to prevent cross contamination issues.										
5.08.09	<b>Question:</b> 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									
	<b>Auditor Comments:</b> Yes.										
5.08.10	<b>Question:</b> Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	<b>Auditor Comments:</b> Yes. The sanitary facilities and hand washing stations were clean during the audit.										
5.08.11	<b>Question:</b> 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									
	<b>Auditor Comments:</b> Yes. The break area was observed clean.										
5.08.12	<b>Question:</b> 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									
	<b>Auditor Comments:</b> Yes. The maintenance shop was organized and clean.										

5.08.13	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Internal vehicles were clean and used in a sanitary manner, and only for products.	

5.08.14	<b>Question:</b> Are shipping trucks clean and in good condition?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. No shipping trucks present during the audit.	

<b>GMP</b>	<b>Site</b>
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5.09.01	<b>Question:</b> Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is an aerial map indicating the neighbor operations, water source, water distribution lines from the source, septic tanks and drainage line.	

5.09.02	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a map indicating the storage area, layout of the equipment and flow of people and product.	

<b>GMP</b>	<b>Buildings and Grounds</b>
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5.10.01	<b>Question:</b> 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 a breakage?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The lights in the facility were in good conditions, no cracks observed and protected.	

5.10.02	<b>Question:</b> Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

5.10.03	<b>Question:</b> Has the facility eliminated the use of wooden items or surfaces?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency								
	<b>Auditor Comments:</b> Major. Wooden surfaces observed throughout the buildings.									
	<table border="1" style="width: 100%;"> <tr> <td colspan="3"><b>Auditee Comments:</b> Cannot correct. Cold storages are made from wood.</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;"><b>CA Accepted?</b></td> <td style="width: 30%;"></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</td> <td style="text-align: center;"><b>No</b></td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 1 </td> </tr> </table>		<b>Auditee Comments:</b> Cannot correct. Cold storages are made from wood.				<b>CA Accepted?</b>		<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>
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5.10.04	<b>Question:</b> Is there adequate lighting in the production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is adequate lighting in the facility to facilitate inspection, maintenance and cleaning.	

5.10.05	<b>Question:</b> Is ventilation adequate to control dust, condensation, odors and vapors?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. Ventilation issues not observed in the facility.									
5.10.06	<b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency								
	<b>Auditor Comments:</b> Minor. Floor cracking observed in some areas of the facility.									
	<table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b> Cannot correct. Some cement is very old and will not hold a patch.</td> </tr> <tr> <td></td> <td style="text-align: center;"><b>CA Accepted?</b></td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</td> <td style="text-align: center;"><b>No</b></td> <td><b>Possible Points:</b> 10 <b>Points Scored:</b> 7</td> </tr> </table>		<b>Auditee Comments:</b> Cannot correct. Some cement is very old and will not hold a patch.				<b>CA Accepted?</b>		<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>
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<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7								
5.10.07	<b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. There are floor drains in several areas of the facility.									
5.10.08	<b>Question:</b> Are all entry points to the production and storage areas protected to prevent the entry of rodents and birds?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency								
	<b>Auditor Comments:</b> Minor. Door leading to set off line is not pest proof, kept open during production.									
	<table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b> Door must remain open during pack to move pallets in and out.</td> </tr> <tr> <td></td> <td style="text-align: center;"><b>CA Accepted?</b></td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</td> <td style="text-align: center;"><b>No</b></td> <td><b>Possible Points:</b> 10 <b>Points Scored:</b> 7</td> </tr> </table>		<b>Auditee Comments:</b> Door must remain open during pack to move pallets in and out.				<b>CA Accepted?</b>		<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>
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<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7								
5.10.09	<b>Question:</b> Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. Dock doors are fitted with buffers, and these were in good condition.									
5.10.10	<b>Question:</b> Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes. Dock levelers and shelters were well maintained.									
5.10.11	<b>Question:</b> 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)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
	<b>Auditor Comments:</b> Yes.									

5.10.12	<p><b>Question:</b> Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>Score:</b> Minor Deficiency</p>									
	<p><b>Auditor Comments:</b> Minor. Foam insulation in some cold rooms, surface not allowing proper sanitation.</p>										
<table border="1"> <tr> <td colspan="3"><i>Auditee Comments: Cannot change.</i></td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</td> <td style="text-align: center;"><b>No</b></td> <td> <p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3</p> </td> </tr> </table>			<i>Auditee Comments: Cannot change.</i>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3</p>
<i>Auditee Comments: Cannot change.</i>											
	CA Accepted?										
<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3</p>									
5.10.13	<p><b>Question:</b> 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?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes.</p>										
5.10.14	<p><b>Question:</b> Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. Issues not observed at the time of the audit.</p>										
5.10.15	<p><b>Question:</b> 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)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes.</p>										
5.10.16	<p><b>Question:</b> Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. The pallets in poor conditions are segregated and replaced.</p>										
5.10.17	<p><b>Question:</b> Is the area around the dumpster/cull truck/trash area clean?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes.</p>										
5.10.18	<p><b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. Exterior trash cans and dumpster covered with tarp.</p>										
5.10.19	<p><b>Question:</b> Are all water lines protected against back siphonage?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. There are backflow prevention device installed in the facility.</p>										
5.10.20	<p><b>Question:</b> Is the on-site laboratory completely enclosed and separated from production and storage areas?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>									
	<p><b>Auditor Comments:</b> N/A. There is no laboratory on site.</p>										

5.11.01	<b>Question:</b> Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are two indexed binder containing Safety Data Sheets for bait, process and sanitation chemicals. For example: Biocatch, Assault, Multichlor and Epiclean.	
5.11.02	<b>Question:</b> Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The chemical labels were observed in the original containers.	
5.11.03	<b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, there are monthly records of chemical usage for process materials created by Pace International and inventory logs for sanitation chemicals indicating amount in stock VP020.	
5.11.04	<b>Question:</b> Are there specific Standard Operating Procedures (SOPs) for the monitoring/testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.) and testing of single pass water systems?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. PACE-003 Controlling and monitoring soap and chlorine spray bar and DOC VPC 2-07 Anti-microbial testing SOP. Soap and chlorine are mixed in spray bar - single pass, total chlorine range is 50 to 200 ppm and pH 6 to 11. Tested at start up and every hour. Rinse with fresh potable water single use.	
<b>GMP</b> Pest Control Documentation		
5.12.01	<b>Question:</b> Is there a documented pest control program, 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> There is a pest control program implemented and service is provided by San Joaquin Pest Control. Tin cats with glue boards used inside and baited stations in the exterior. Jeff A. Moore FR 50886 valid to 06/30/2021. Annual service agreement signed on 8/1/19. Liability insurance certificate valid to 07/01/2021.	
5.12.02	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is one map labeling tin cats and bait stations identified with unique assigned numbers.	
5.12.03	<b>Question:</b> Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are completed pesticide usage logs. Rodent control monitoring logs indicating station and facility conditions and activity. Pesticide usage logs. Applying Demo Max and First Strike Soft Bait. There are records of weekly inspection reports for random checks on the weekly service done by in house person.	
<b>GMP</b> Operation Monitoring Records		
5.13.01	<b>Question:</b> Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Reviewed the Bin receiving/food safety/security check logs. There are delivery records and inspections for packaging.	

5.13.02	<b>Question:</b> 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)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Only using open trucks.	
5.13.03	<b>Question:</b> 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 (i.e. fungicides, wax, etc.), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are completed Anti-microbial monitoring logs, recording hourly checks of pH in the fruit washer. Pace International provide service reports indicate pH, fungicide concentration and antimicrobial concentration.	
5.13.04	<b>Question:</b> Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, ORP, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are completed Anti-microbial monitoring logs, washer: total chlorine 50 -200 ppm, bin washer: free chlorine 10- 100 ppm and ORP 650-950 and cull flume: free chlorine 10-100 ppm.	
5.13.05	<b>Question:</b> Are there records of visual monitoring and/or testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.), for build-up of organic material (turbidity)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. There are no recirculated water systems for product washing.	
5.13.06	<b>Question:</b> 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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are records of daily inspections of the hand sanitizer dispensers, Bathroom cleaning logs.	
5.13.07	<b>Question:</b> Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Tools are not used in the process.	
5.13.08	<b>Question:</b> Is there a pre-operation inspection log?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Pre-operational inspections are completed and documented on the Packinghouse sanitation and pre-operation inspection log VP032. Addressing employees, equipment, restrooms, materials.	
5.13.09	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. A site risk assessment was conducted indicating the adjacent land uses and risks associated. The facility is surrounded by agricultural land.	

5.13.10	<b>Question:</b> Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance									
	<b>Auditor Comments:</b> NC. There is no certificate inspection for the backflow prevention device.										
<table border="1" style="width: 100%;"> <tr> <td colspan="3"><b>Auditee Comments:</b> Will not correct at this time.</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR</td> <td style="text-align: center;"><b>No</b></td> <td> <b>Possible Points:</b> 3  <b>Points Scored:</b> 0         </td> </tr> </table>			<b>Auditee Comments:</b> Will not correct at this time.				CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 0
<b>Auditee Comments:</b> Will not correct at this time.											
	CA Accepted?										
<b>CB/Auditor Review Comments:</b> Rejected. No CA evidence submitted KR	<b>No</b>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 0									

5.13.11	<b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are records of the self-audits conducted and documented. See module 1.	

<b>GMP</b>	<b>Maintenance &amp; Sanitation Files</b>
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5.14.01	<b>Question:</b> Does the facility have a preventative maintenance program and a documented schedule?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a documented preventative maintenance SOP DOC 2-09 and Maintenance SOP DOC 2-10 schedule which include work done pre-season, annually and emergency repairs.	

5.14.02	<b>Question:</b> Are there a logs of maintenance work and repairs and are they signed off when work is completed?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The completed activities are recorded on the DOC# VP028 Preventive maintenance logs, DOC VP027 Maintenance and emergency repair log and 2020 Annual preventative maintenance schedule/log.	

5.14.03	<b>Question:</b> Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Post- maintenance sanitation is recorded on the DOC VP027 Maintenance and emergency repair log.	

5.14.04	<b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The sanitation program is part of the DOC 2-11 Packinghouse cleaning SSOP, indicating areas to be cleaned and sanitized and the required frequency (daily, weekly, monthly, bi-monthly and annual).	

5.14.05	<b>Question:</b> Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The sanitation program is part of the DOC 2-11 Packinghouse cleaning SSOP. Indicating steps of the process, chemicals to be used, dilution, tools, color code and PPE. Using Biocatch as sanitizer.	

5.14.06	<b>Question:</b> Are cleaning and sanitation logs on file that show what was done, when and by who?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Daily activities are recorded on the Packinghouse sanitation and pre-operation inspection log, VP042 Cleaning Schedule log, VP040 Annual packinghouse sanitation log and VP035 Cold storage cleaning log.	



5.14.07	<b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are records of sanitizer concentration verification, using BioCatch as sanitizer. Tested every week (QUAT 200-400 ppm).	
5.14.08	<b>Question:</b> 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, ice makers, etc.), where applicable?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. There are no CIP activities in the process. Bin washer and cull flume are cleaned monthly and activity recorded on the VP034 Sanitation of piper log.	
5.14.09	<b>Question:</b> Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a documented program titled DOC 2-13 ATP Swab Testing SOP. Weekly testing results are recorded on the VP037 ATP Swab testing log. Tolerance < 100 RLUs.	
5.14.10	<b>Question:</b> 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)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Floor drains are cleaned and sanitized daily rinsing and weekly and recorded on the Packinghouse sanitation and pre-operation inspection log.	
5.14.11	<b>Question:</b> Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. None used in the facility.	
5.14.12	<b>Question:</b> Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In house personnel is responsible for the bi-annual cooling unit cleaning, last done on 03/20 and 04/20. There are records of frequent service done by Cold Storage Technologies.	
5.14.13	<b>Question:</b> 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)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Glass/brittle plastic control and breakage procedure. Items are inspected monthly.	
<b>GMP Worker Documentation</b>		
5.15.01	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a written training and education program. Orientation is done annually and upon hire. Records were available for review.	
5.15.02	<b>Question:</b> Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, Workers receive training throughout the season. Records reviewed for 05/06/2020 COVID 19, 06/11/2020 COVID 19, 08/14/2020 COVID 19 and 09/23/2020 food safety, food security and employee handbook.	

5.15.03	<b>Question:</b> Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes, the cleaning and sanitation crew received training annually. Last training done on 05/22/2020 reviewing SSOPs.	
5.15.04	<b>Question:</b> 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 return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Procedure indicated on the Food Safety Rules.	
5.15.05	<b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. None have been required.	
5.15.06	<b>Question:</b> Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Visitors are required to read the Company policies and agree to follow before accessing the premises.	
<b>GMP Testing</b>		
5.16.01	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a documented program named Microbiological swabbing/water testing SOP. Environment testing monthly for Listeria results should be negative. Equipment testing to be done monthly for TPC with target < 250 CFU/ml. Water to be tested three times per season.	
5.16.02	<b>Question:</b> Are there records of microbiological test results and does testing meet the program requirements?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Reviewed records of microbiological testing for food contact and non food contact surfaces. Reviewed reports for 09/01/2020, 08/06/2020 and 07/09/2020.	
5.16.03	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Water microbiological test was conducted and TC and EC were reported as absent. Reviewed reports for 09/15/20 and 07/14/2020. Detected positive for total coliform on 06/26/2020 and retested on 07/14/2020.	
5.16.04	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Ice is not used.	
5.16.05	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Compressed air is not used in the facility.	

5.16.06	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are records of MRL testing, all reports/results reviewed were within tolerances.	
5.16.07	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The description of corrective actions are indicated on the Microbiological swabbing/water testing SOP	
5.16.08	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Detected positive for total coliform on 06/26/2020 and retested on 07/14/2020.	
5.16.09	<b>Question:</b> Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with validated testing methods and protocols, evidence of training related to sample collection and testing protocols, and relevant records of results?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. All testing is done by the contracted accredited laboratory, see module 1.	

<b>GMP</b>	<b>Temperature Controlled Storage &amp; Distribution Logs</b>
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5.17.01	<b>Question:</b> Are there records of final product temperature checks for temperature sensitive product?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Not a fresh cut facility.	
5.17.02	<b>Question:</b> Are there temperature logs for the production area (if refrigerated)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Area not refrigerated.	
5.17.03	<b>Question:</b> Are there temperature logs for storage rooms?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Room temperatures are monitored daily and recorded on Daily room/pulp temperature/safety check log.	
5.17.04	<b>Question:</b> Is there a documented procedure for checking truck trailer temperature prior to shipping?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The procedure is outlined on the DOC 2-08 Incoming trailer check and loading produce in refrigerated trailers or containers SOP.	
5.17.05	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The shipping truck temperature is verified before each loading activity and recorded on the Truck driver check in sheet.	
5.17.06	<b>Question:</b> Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The procedure is outlined on DOC 2-08 Incoming trailer check and loading produce in refrigerated trailers or containers SOP.	

5.17.07	<b>Question:</b> Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The shipping truck conditions are verified before each loading activity and observations are recorded on the Truck driver check in sheet.	

<b>GMP</b>	<b>Allergen Control</b>
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5.18.01	<b>Question:</b> Are there no allergen risks handled or stored within production and storage areas?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Allergens are not handled in the operation.	

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

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

5.18.04	<b>Question:</b> Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

5.18.05	<b>Question:</b> Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

5.18.06	<b>Question:</b> Does re-work handling take into account the issues associated with allergen containing products?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

5.18.07	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

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

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

<b>HACCP</b>	<b>Preliminary Steps</b>
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6.01.01	<b>Question:</b> Is there a team responsible for the HACCP program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the HACCP system?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a team conformed by 10 individuals. Tammy Rodgers is the Team Leader. Program is reviewed annually.	
6.01.02	<b>Question:</b> Is there documented evidence that the HACCP team members have been trained on HACCP principles?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Team Coordinator received formal HACCP training on 01/22-23/2019 and PCQI on 2/21/19. The rest of the team members receive training on 06/16/2020.	
6.01.03	<b>Question:</b> Does a product description exist for the products produced?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a product description for all products handled in the facility indicating storage conditions, shelf life, intended use, storage conditions, packaging and target consumer.	
6.01.04	<b>Question:</b> Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a process flow chart that covers all process (wet/dry) for different commodities.	
6.01.05	<b>Question:</b> Is there documented evidence that the flow chart(s) been verified on-site?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The process flow chart was verified on 06/16/2020 by the Team Leader.	
<b>HACCP Development of the HACCP Plan</b>		
6.02.01	<b>Question:</b> 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) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a documented hazard analysis indicating each step of the process, potential hazards, likelihood, severity and preventative measures implemented to control identified hazards.	
6.02.02	<b>Question:</b> Have CCP decisions been made with documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. CCP decisions were justified with the hazard analysis risk matrix.	
6.02.03	<b>Question:</b> Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If the answer is YES, continue with the next question. If the answer is NO, the rest of "Module 6 HACCP" is not applicable	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. CCPs were not identified in the process.	
6.02.04	<b>Question:</b> Have CCP critical control limits been established and supported by relevant validation documentation?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
6.02.05	<b>Question:</b> Have monitoring requirements and frequencies been determined and documented for the CCPs?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

6.02.06	<b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.02.07	<b>Question:</b> 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: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.02.08	<b>Question:</b> Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limit(s) of a CCP are not met (loss of control/deviation) and plans to adjust the process back into control?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.02.09	<b>Question:</b> Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.02.10	<b>Question:</b> Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.02.11	<b>Question:</b> Is the HACCP system verified when operational changes are made and at least once every 12 months?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.02.12	<b>Question:</b> Is there documented evidence that all plant workers have attended a HACCP training, including training for CCP operators?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
<b>HACCP Execution of the HACCP Plan on the Plant Floor</b>		
6.03.01	<b>Question:</b> Do all of the documents noted in the HACCP Plan accurately reflect plan requirements for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.03.02	<b>Question:</b> Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.03.03	<b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

6.03.04	<b>Question:</b> Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.03.05	<b>Question:</b> 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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.03.06	<b>Question:</b> Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

<b>PC</b>	<b>Preliminary Steps</b>
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7.01.01	<b>Question:</b> Is there a team responsible for the preventive control program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the preventive control program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. There is a team conformed by 10 individuals. Tammy Rodgers is the Team Leader.	
7.01.02	<b>Question:</b> Is there documented evidence that the preventive control team members have been trained on preventive control program development?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The Team Coordinator received formal PCQI on 2/21/19. The rest of the team was trained on 06/16/2020.	
7.01.03	<b>Question:</b> Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. There is a product description for all products handled in the facility indicating storage conditions, shelf life, intended use, storage conditions, packaging and target consumer.	
7.01.04	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes. There is a process flow chart that covers all process (wet/dry) for different commodities.	
7.01.05	<b>Question:</b> Is there documented evidence that the flow chart(s) been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The process flow chart was verified on 06/16/2020 by the Team Leader.	

<b>PC</b>	<b>Development of the Preventive Controls Program</b>
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7.02.01	<b>Question:</b> 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The analysis presented covered all steps of the process, associated risks and control measures.	

7.02.02	<p><b>Question:</b> Have preventive control decisions been made with documented relevant validation justifications and where preventive control(s) are implemented in a specific processing step, have they been developed using plans and/or procedures to control the identified hazard(s)?</p> <p><b>Auditor Comments:</b> Yes. Process preventive control decisions were justified with a hazard analysis risk matrix.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
7.02.03	<p><b>Question:</b> Have processing steps that are deemed preventive controls been identified i.e. steps that significantly minimize or prevent food safety hazards? Informational gathering. If the answer is YES, continue with the next question. If the answer is NO, the rest of "Module 7 Preventive Controls" is not applicable.</p> <p><b>Auditor Comments:</b> No. None were identified in the process.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> No</p>
7.02.04	<p><b>Question:</b> Do the process preventive controls have critical limits, supported by relevant validation documentation, and other preventive controls have parameters, values and targets (where relevant) supported by relevant validation documentation?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
7.02.05	<p><b>Question:</b> Have monitoring requirements and frequencies been determined and documented for the preventive controls?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
7.02.06	<p><b>Question:</b> Are there documents that show validation work for the process preventive controls and was this validation work performed by or overseen by a Preventive Control Qualified Individual?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
7.02.07	<p><b>Question:</b> Do the preventive control plans, charts and/or procedures indicate that specific responsibilities have been assigned for the monitoring, recording and corrective action implementation?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
7.02.08	<p><b>Question:</b> Have standard operating procedures (SOPs) been created for the monitoring process(es) of the preventive controls, including those in plan or chart format (e.g., process preventive controls)?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
7.02.09	<p><b>Question:</b> Have corrective action procedures been established for the preventive controls, including a detailed action plan for operators to follow if out of specification situations are observed (loss of control/deviation) and plans to adjust process back into control?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
7.02.10	<p><b>Question:</b> Have recording templates (recording forms) been developed for monitoring the preventive controls?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
7.02.11	<p><b>Question:</b> Have verification procedures and schedules been developed for the preventive controls?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
7.02.12	<p><b>Question:</b> Are the preventive controls (as part of the Food Safety Plan re-analysis) reviewed when operational changes are made (facility, process, equipment, ingredients, packaging etc.) and at least once every 3 years?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>



7.02.13	<b>Question:</b> Is there documented evidence that all plant workers have attended a preventive control training, including training for workers directly involved with preventive controls?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

<b>PC</b>	<b>Execution of the Preventive Controls Program</b>
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7.03.01	<b>Question:</b> Do all of the documents noted in the preventive control plan accurately reflect plan requirements for the preventive controls?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

7.03.02	<b>Question:</b> Are the preventive control monitoring activities and frequencies in compliance with the preventive control plans, charts, and procedures?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

7.03.03	<b>Question:</b> Do workers directly involved with preventive control operations understand basic preventive control principles and their role in monitoring preventive controls?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

7.03.04	<b>Question:</b> Are preventive control associated records signed off (or initialed) by the workers who are carrying out and recording the preventive control activities?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

7.03.05	<b>Question:</b> Is there a deviation record detailing documented corrective actions when a deviation or deficiency of a preventive control occurs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

7.03.06	<b>Question:</b> Are the records associated with preventive controls reviewed and signed off by the quality control supervisor and/or management (second signatory)?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	