


FINAL AUDIT REPORT

CB Registration No.PA-PGFS-4499-2
PrimusGFS ID #237003 - Cert:9
Audited by Primus Auditing Operations

PrimusGFS Version 3.1

Ver en Español

Operation Type:Packinghouse
Audit Report Summary

Organization:	Venida Packing Co. Contact(s): Chris Tantau TammyRodgers Address: 19823 Ave. 300 93221 Location: Exeter, California, United States Phone Number: (559)592-2816						
Operation:	Venida Packing Co. Contact(s): TammyRodgers Location: 19823 Ave. 300 Exeter, California 93221, United States						
Shipper:	Venida Packing Co.						
Operation Type:	Packinghouse						
Audit Type:	Announced Audit						
Audit Executive Summary:	This fresh fruit packinghouse has a main plant -south- of about 50,000 sq ft structure, with the packing area and cold storage rooms, and the north side of about 20,000 sq ft of cooling/ cold storage rooms and shipping loading area. The stone fruit is delivered from own farms and contracted growers, they are chilled overnight (to 32-3 F degrees) in forced air tunnels, then transferred to the packing line: dumping, single pass chlorinated water (spray wash 50-200 ppm free chlorine), rinse with fresh water, -fungicide/ wax may be applied-, then sizing/ grading and packed into different presentations (Cartons, RPCs, Trays, Clamshells or Bags); finished cold storage (in rooms across the packing main building) and distribution. The kiwis and persimmons are stored and packed on a dry basis, using the same line -no wash water systems used-. The facility runs from June to November.						
Date Documentation Review Started:	01 Sep 2021 11:30						
Date Documentation Review Finished:	01 Sep 2021 16:15						
Total Amount of Time on the Documentation Review:	4.75 Hours						
Date Visual Inspection Started:	01 Sep 2021 09:00						
Date Visual Inspection Finished:	01 Sep 2021 11:30						
Total Amount of Time on Visual Inspection:	2.50 Hours						
Addendum(s) included in the audit:	U.S. FDA FSMA Preventive Controls for Human Food.						
Product(s) observed during audit:	Plums, Prunes						
Similar product(s)/process(es) not observed:	Kiwi Fruit, Persimmons / Sharon Fruit						
Product(s) applied for but not observed:	None						
Auditor:	Juan Muniz (Primus Auditing Operations)						
Preliminary Audit Score:	95%						
Final Audit Score:	98%						
Certificate Valid From:	04 Oct 2021 To 03 Oct 2022						
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>36° 20' 2"</td> <td>119° 7' 47"</td> </tr> <tr> <td>36° 19' 58"</td> <td>119° 7' 47"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	36° 20' 2"	119° 7' 47"	36° 19' 58"	119° 7' 47"
Latitude	Longitude						
36° 20' 2"	119° 7' 47"						
36° 19' 58"	119° 7' 47"						

Information related to the audited operation

Total number of workers for the operation:	100	Maximum worker number during peak season:	100
Number of lines in normal production:	1	Number of lines running during the audit:	1
Facility Size:	70000 Square feet	Facility Environment Conditions:	Wet- Single Pass Water Use with Product contact, Dry Environment Only
Allergens:	No		
Temperature Controlled Storage:	Yes	Was an anti-microbial used in the water/ice?	Yes
Water Source:	Well	Antimicrobial Used:	Sodium/Calcium hypochlorite
Is cooling equipment used?	Yes	Cooling Equipment:	Forced Air

Product information for each product

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

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	223	Score:	229
	Possible Points:	229	Possible Points:	229
	Percent Score:	97%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1126	Score:	1137
	Possible Points:	1168	Possible Points:	1168
	Percent Score:	96%	Percent Score:	97%
Module 6 - HACCP System Requirements	Score:	77	Score:	85
	Possible Points:	85	Possible Points:	85
	Percent Score:	90%	Percent Score:	100%
Module 7 - Preventive Controls Program	Score:	77	Score:	85
	Possible Points:	85	Possible Points:	85
	Percent Score:	90%	Percent Score:	100%
TOTAL	Score:	1503	Score:	1536
	Possible Points:	1567	Possible Points:	1567
	Percent Score:	95%	Percent Score:	98%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	2	0
Module 5 - Good Manufacturing Practices Requirements	12	9
Module 6 - HACCP System Requirements	2	0
Module 7 - Preventive Controls Program	2	0
TOTAL	18	9

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	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As the Venida Packing, Co. (VPC) document food safety policy and commitment that was signed by GM Chris Tantau on 06/08/21 and copies were observed posted at the main's office and employee's bulletin board.</p>	
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As the VP food safety employee organizational chart (rev. 06/16/21) and the addendum form that include the job positions and responsibilities for 10 main positions and 5 supporting members that supply the records</p>	
1.01.03	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As the VP food safety committee members and HACCP team (11 members). The members meet at least on a monthly basis. Last meeting was done on 08/31/21, some of the topics covered were related to this PGFS v3.1 audit, the production aspect of this operation and preparation for the start of the kiwi season. All members were present at this meeting.</p>	

1.01.04	Question: Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Using a calendar type matrix and filled with the training schedule on a weekly basis, that includes those already done and the ones on agenda. The topics are described as well on the format.	
1.01.05	Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The last management review was done on 08/18/21 and recorded on document VP-002 and allocation of resources were included as well and approved by Chris Tantau. There were not changes on the system from last season.	
1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. This organization has copies of the PCHF Rule and the Produce Safety Rule (Part of the FSMA Law).	

FSMS	Control of Documents and Records
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1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 1-02, rev. 06/22/21, document and record control procedure. Tammy Rodgers (Food Safety Manager) is responsible for the control of documents and keeps an index content/ document register.	
1.02.02	Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As described in document VPC 1-02, under section for record keeping ("at least 24 months").	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The hard copies of the food safety program and records are maintained in binders and locked in the food safety manager's office and the electronic copies are kept in the company's main server (password protected) and the veradok software -web storage-. The revisions are done by food safety manager.	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Hard copies of all records are kept in binders with ID numbers correlating them with the different questions of the PGFS v 3.1 modules and maintained locked in the food safety manager's office.	

1.02.05	<p>Question: 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?</p>	<p>Possible Points: 3 Points Scored: 2 Score: Minor Deficiency</p>						
	<p>Auditor Comments: MN. The truck driver check-in sheet -shipping- VP26 forms reviewed by inspector did not have the checks done as reviewed by.</p>							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: • Venida Packing Co. is in the process of merging our paper records to electronic records. We started merging the above record, but decided to leave it as a hard copy since the drivers put their hand to it with their signature and license info. While the records were being signed off as checked on VP006 (electronic) FOOD SAFETY RECORDS AUDIT REPORT, we inadvertently did not sign off on the hard copies. • All past copies were signed off while the auditor was here and we are signing off as reviewed on the</p> <div style="text-align: right; margin-right: 20px;"> View Files </div> <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="height: 40px; vertical-align: bottom;">CB/Auditor Review Comments:</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td style="vertical-align: top;"> <p>Possible Points: 3 Points Scored: 3 New Score: Total Compliance</p> </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments:	Yes	<p>Possible Points: 3 Points Scored: 3 New Score: Total Compliance</p>
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CB/Auditor Review Comments:	Yes	<p>Possible Points: 3 Points Scored: 3 New Score: Total Compliance</p>						

FSMS	Procedures and Corrective Actions
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1.03.01	<p>Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As described in document VPC 1-03, rev. 06/22/21, SOP development SOP.</p>	

1.03.02	<p>Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. All master binders are stored in the FS Manager office and there are postings' summaries at the work areas that contain relevant information to documents such policies, SOPs an SSOPs. Training is the other way to deliver procedures' information to workers.</p>	

1.03.03	<p>Question: Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As document VPC 1-04, rev. 06/22/21, corrective actions procedure; with elements such the assignment of people for the investigation, implementation and documentation of corrective actions and verification of actions to prevent future occurrences.</p>	

1.03.04	<p>Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There is form VP005 NUOCA log, rev. 06/22/21. There were not food safety issues from last and this season and no need to use this form (verbal answer by Tammy Rodgers).</p>	

FSMS	Internal and External Inspections
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1.04.01	<p>Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As document VPC 1-05, rev. 07/13/21, internal audit procedure, with frequencies as three times per season (June to Nov.) for the GMP, FSMS, HACCP and PC programs.</p>	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 1-06, rev. 07/13/21, handling regulatory, 2nd and 3rd party inspections.	
1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The last third-party inspection was done by Primus Auditing Operations on Sep. 24, 2020 (PGFS ID # 211650 cert. 8, v 3.1). Corrective actions for the deviations found were attached to the final report. No regulatory inspections have been conducted at this organization.	
1.04.04	Question: Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 1-07, calibration SOP, rev. 07/13/21, that includes, thermometers (ice melt point, 32 +/- 2 F degrees), for ATP device (luminometer test rods, 0-4 Neg & 80-160 pos.), and for scales (std weights).	
1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Calibration logs showed monthly verification checks for thermometers, and the accuracy of ATP luminometer, and yearly for the scales.	
FSMS Release of Items/Product		
1.05.01	Question: Is there a written procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 1-08, rev. 06/22/21, handling on-hold and rejected product SOP.	
1.05.02	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As form VPC for product on-hold, rejected and released and disposition. There were no food safety issues for the need to use this form this season.	
1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 1-09, rev. 06/22/21, product release SOP.	
1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Such the daily run sheet, the daily pack date/ log and the bill of lading.	
1.05.05	Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 1-10, rev. 08/12/21, handling customer and buyer complaints procedure and form VP011, buyer rejection and complaint to record complaints. There had not been any issues on regards food safety, in order to use this form.	

FSMS		Supplier Monitoring/Control									
1.06.01	<p>Question: Is there a list of approved suppliers and service providers?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. As the VPC supplier approval log, rev. 07/06/21. Some of the approved suppliers were: Maxco (Packaging materials provider), PACE International (provider of chemicals) and WS Packaging group (plastic bags supplier).</p>										
1.06.02	<p>Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. As part of document VPC 1-11, rev. 07/06/21, supplier approval, specifications, and monitoring program, under section for specifications and requirements to supply.</p>										
1.06.03	<p>Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. As document VPC 1-11, rev. 07/06/21, supplier approval, specifications, and monitoring program.</p>										
1.06.04	<p>Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN. The third party audit certificate from packaging materials supplier of the 2 lb. plastic bags was not available for review. Inspector reviewed the third party certificate from Primus (PLc), cert. # 27346, issued on 02/26/21 for Maxco -Reedley, CA- (packaging materials provider), and the letter of guarantee from PACE Intl. from 01/21/21 (chemicals supplier).</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: • We order the bags through Hobbs Container; however, they are not the direct importer. The importer is New Journey Packaging. Please see the attached copy of the letter of guarantee from New Journey Packaging and the 3rd party audit for the exporter in China. The bags are delivered directly from the dock to Venida.</p> </td> <td style="text-align: right;"> <p>View Files</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>CB/Auditor Review Comments:</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: • We order the bags through Hobbs Container; however, they are not the direct importer. The importer is New Journey Packaging. Please see the attached copy of the letter of guarantee from New Journey Packaging and the 3rd party audit for the exporter in China. The bags are delivered directly from the dock to Venida.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
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	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>									
1.06.05	<p>Question: 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.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. The company uses a contracted lab: FGL labs. from Visalia, CA for the water tests for E. Coli and TC (method SM 9223 B), Listeria sp (method AOAC), and Salmonella (AOAC) for the environmental testing. These test are covered under the PJA accreditation # L20-519 valid until 08/31/22 and Water Boards of CA, cert. # 2810, valid until 02/28/22.</p>										
FSMS		Traceability and Recall									
1.07.01	<p>Question: 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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. As document VPC 1-13, rev. 08/18/21, trace-ability system procedure, that includes the elements of the grower and farm ID, block #'s, variety, bins quantity and date of harvest. There is the famous software used.</p>										

1.07.02	Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 1-14, rev. 06/16/21, recall plan procedure, including the recall team and emergency contact list.	
1.07.03	Question: Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a mock recall done per season (June-Nov.). Last one was done on 07/22/21 from 3:00 to 3:30 PM. This organization has not been involved in real recalls during the past and this season.	

FSMS	Food Defense
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1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 1-15, rev. 07/01/21, Food Fraud Vulnerability Assessment and Mitigation Plan. The risk assessment done on at least 10 different concerns did not find any issue on regards this requirement.	
1.08.02	Question: Does the company have a documented food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 1-16, rev. 07/01/21, food defense plan.	
1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Such forms VP005 NUOCA, training # VP039, Security check list # VP017, chemical inventory # VP020 and materials receiving log # VP013.	
1.08.04	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. As part of document VPC 1-14, recall plan, under emergency contact list, and regulatory agencies list. The list was observed at the employee's bulletin board.	
1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. As part of the sign in process that is required at visitor's arrival.	

GMP	General GMP
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5.01.01	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Tammy Rodgers (Food Safety Manager) with a HACCP certificate from 08/04/15 (from an IHA recognized training center) and a PCQI certificate from 12/13/19, along the food safety team are responsible for the food safety program at this organization.	

5.01.02	Question: Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There are designated areas -with lock capabilities- and the shop room for the storage of chemicals/ lubricants.	
5.01.03	Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a designated cabinet in the shop for the storage of the food grade chemicals/ lubricants.	
5.01.04	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Bilingual (English & Spanish) signs were observed posted in the packing area, dock, receiving and shipping areas, break area and restrooms.	
5.01.05	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are security cameras at this production site and there are signs directing visitors and drivers to their proper location when arriving.	
GMP		
Pest Control		
5.02.01	Question: Are products or ingredients free of pests (e.g. insects, rodents, birds, reptiles, mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes.	
5.02.02	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards these concerns.	
5.02.03	Question: Are plant and storage areas free of pest (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes.	
5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards these concerns.	
5.02.05	Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. A contracted pest control company is used: AikenSan Joaquin Pest Control Co.	
5.02.06	Question: Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait traps are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Tin cats as interior traps and bait stations on the exterior are used at this packinghouse facility.	

5.02.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are check cards and bar codes -for the weekly in house checks- and monthly checks of the bait stations.	

5.02.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency
	Auditor Comments: MN. The re-pack room has missing a couple of tin cats inside its wall perimeter. There are about 67 tin cats in the interior, and about 55 bait stations on the exterior.	

Auditee Comments: • Contacted pest control company and had required traps placed in repack room. Please see attached updated pest control map (Added #'s 68/69/70).		View Files
CA Accepted?	Yes	
CB/Auditor Review Comments:	Possible Points: 5 Points Scored: 5 New Score: Total Compliance	

5.02.09	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The tin cats are marked as 1 to 67 and bait stations as 1 to 55. The traps were observed with their ID numbers matching with the wall signs above them and the location of the traps were aligned with the mapping system provided by San Joaquin PC.	

5.02.10	Question: Are all pest control devices effective and bait traps secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The bait stations were observed chained and tin cats properly aligned with their entrances along the walls.	

GMP	Storage Areas & Packaging Materials
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5.03.01	Question: Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards these concerns.	

5.03.02	<p>Question: Is the storage area completely enclosed?</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>						
	<p>Auditor Comments: MJ. The storage of the packaging materials and bins that deliver the stone fruit from the growing areas to this packinghouse are stored in the open yard/ areas of this facility.</p>							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: • Venida Packing Co. does not have enough enclosed storage area to store all packing materials, so some materials are stored outside. The following measures are taken to ensure that materials used in the packing process are not adulterated: o All packaging materials, components and pallets are inspected for cleanliness and integrity prior to use as per VPC 2-08 Packing Material and Pallet Inspection SOP. (Please see attached SOP) o Pest control devices are in place to prevent adulteration from pests or rodents. o Venida employees keep area free of trash, weeds and debris that can harbor pests (please see attached VPC 2-02 Contracted Pest Control SOP)</p> <div style="text-align: right; margin-bottom: 5px;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center; font-weight: bold;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</td> <td style="text-align: center; font-weight: bold; font-size: 1.2em;">No</td> <td> <p>Possible Points: 10 Points Scored: 3</p> </td> </tr> </table> </div>				CA Accepted?		CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.	No	<p>Possible Points: 10 Points Scored: 3</p>
	CA Accepted?							
CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.	No	<p>Possible Points: 10 Points Scored: 3</p>						
5.03.03	<p>Question: Is the facility's use restricted to the storage of food products?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes.</p>							
5.03.04	<p>Question: Are rejected or on hold materials clearly identified and separated from other materials?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
	<p>Auditor Comments: N/A. There was not observed product either on-hold or rejected during the visual inspection done at this facility.</p>							
5.03.05	<p>Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. No issues were observed on regards these concerns.</p>							
5.03.06	<p>Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes.</p>							
5.03.07	<p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. The trace-ability stickers with receipt date were matching the description of the growing areas and commodity type/ volume. Information is collected into the Famous software.</p>							
5.03.08	<p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes.</p>							
5.03.09	<p>Question: Are storage areas at the appropriate temperatures for the specific products being stored?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Cold rooms are maintained between 34-38 F degrees.</p>							

GMP	Operational Practices
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5.04.01	<p>Question: Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes. There were not issues observed on regards these concerns.</p>									
5.04.02	<p>Question: 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>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes.</p>									
5.04.03	<p>Question: Are production areas completely enclosed?</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>								
	<p>Auditor Comments: MN. The receiving/ dump/ wash operations, along the staging operation are not fully covered. Roof and couple of walls on each area.</p>									
	<table border="1"> <tr> <td colspan="3"> <p>Auditee Comments: • Bin Receiving and Staging area is open due to room restrictions, however, all areas are on a sanitation program and pest control devices are in place.</p> </td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</p> </td> <td style="text-align: center; vertical-align: middle;">No</td> <td> <p>Possible Points: 15 Points Scored: 10</p> </td> </tr> </table>		<p>Auditee Comments: • Bin Receiving and Staging area is open due to room restrictions, however, all areas are on a sanitation program and pest control devices are in place.</p>				CA Accepted?		<p>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</p>	No
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	CA Accepted?									
<p>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</p>	No	<p>Possible Points: 15 Points Scored: 10</p>								
5.04.04	<p>Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes.</p>									
5.04.05	<p>Question: Is all re-work / re-packaging handled correctly?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>								
	<p>Auditor Comments: N/A. There were not activities observed today that involve re-packing or re-work for the stone fruit.</p>									
5.04.06	<p>Question: Are raw ingredients examined before use?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes. Visual inspections are performed along the dumping and sorting lines in this packinghouse.</p>									
5.04.07	<p>Question: Are finished products coded (carton and unit packaging) for the day of production?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes. The cardboard boxes with plums observed packed today were marked with the pack date.</p>									
5.04.08	<p>Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes. Visual inspection along the dumping and sorting conveyors are the methods used to control foreign objects during packing activities.</p>									

5.04.09	<p>Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Such the use of a paper test strip for the verification of the concentration (free chlorine, 10-100 ppm) in the single pass water mist sanitary system used in the wash line. Injection system is automatic and maintained by PACE company, and technician did the check of the systems -bin washer unit, as well- in front of me and the readings were within the target range between 10 to 100 ppm free chlorine.</p>							
5.04.10	<p>Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. There are at least 10 faucets used for hand washing in between the break area/ restrooms and the entrance to the packing area. There were observed around 100 people today, and this is the maximum number of workers during the season.</p>							
5.04.11	<p>Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Inspector checked that warm water, along paper towels, soap and the trash cans were available by the hand washing stations.</p>							
5.04.12	<p>Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. There are at least 6 restrooms (for women and for men) by the break area and the cold storage building, across the street. There were observed around 100 people today, and this is the maximum number of workers during the season.</p>							
5.04.13	<p>Question: Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. There were observed alcohol base gel sanitizers by the wall where the hand washing stations are located and more throughout the packing and storage areas. They were properly replenished.</p>							
5.04.14	<p>Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
	<p>Auditor Comments: N/A. This type of operation does not required/ need the used of foot mats.</p>							
5.04.15	<p>Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>						
	<p>Auditor Comments: MN. There were observed a couple of packaging materials cardboard boxes , used as trash containers, and not marked for such new use.</p>							
<div style="border: 1px solid black; padding: 10px;"> <p>Auditee Comments: • Empty boxes from packaging materials will be labeled "Trash" if going to be used for that purpose when there is not a trash container readily available. Boxes intended for fruit to be packed into will not be used for trash. Employees have been trained to mark the containers for their intended use and "TRASH" labels kept in areas where this might occur. (Please see attached training record and label sample.)</p> <div style="text-align: right;">View Files</div> <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;">CB/Auditor Review Comments:</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td style="vertical-align: top;"> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments:	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
	CA Accepted?							
CB/Auditor Review Comments:	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>						

5.04.16	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

5.04.17	Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The pulp thermometers used at this facility were observed in good working condition.	

GMP	Worker Practices
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5.05.01	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Inspector observed the hand washing for at least 30 people after a morning break.	

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

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

5.05.04	Question: Are workers wearing effective hair nets that contain all hair?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Disposable hair and beard nets are provided.	

5.05.05	Question: Is jewelry confined to a plain wedding band and watches are not worn?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

5.05.06	Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency
	Auditor Comments: MN. The aprons are own by the workers and there is not control by the company about their sanitary control (how they are washed by workers).	

Auditee Comments: • Venida Packing Co. does not have an apron policy where we provide and launder aprons, however, during the daily pre-operation inspection, employees are visually inspected to make sure that their clothes are clean and are not a potential source of contamination. (Please see attached: VPC 2-17 Pre-Operation Inspections SOP & Form VP032 Pre-Operation Inspection Log / Sanitation Log). View Files

	<small>CA Accepted?</small>	
CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.	No	Possible Points: 5 Points Scored: 3

5.05.07	Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
5.05.08	Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There are designated areas with hooks where the workers leave their protective garments.	
5.05.09	Question: Worker personal items are not being stored in the production or material storage area(s)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Personal items are left in the break areas.	
5.05.10	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues observed on regards these concerns.	
5.05.11	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A drinking water unit is located in the break area and water is provided from a filtration system (verbal answer) that provides potable water.	
5.05.12	Question: Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	
5.05.13	Question: Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The employees are provided with a photo ID card.	
5.05.14	Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. One of the first aid kit was observed by the maintenance shop -across corridor from the packing area- and blue band-aids were stocked in the kit.	
GMP	Equipment	
5.06.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes.	

5.06.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency						
	Auditor Comments: MN. Rust was observed underneath the structural supports of the packing line in the wet area -from equipment inside the packing room-.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: • The rust is on the drive shaft for the grade tables. This issue will be addressed during our off-season preventative maintenance program.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td> CB/Auditor Review Comments: Rejected. No CA submitted for review. </td> <td style="text-align: center; vertical-align: middle;">No</td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table> </div>				CA Accepted?		CB/Auditor Review Comments: Rejected. No CA submitted for review.	No	Possible Points: 10 Points Scored: 7
	CA Accepted?							
CB/Auditor Review Comments: Rejected. No CA submitted for review.	No	Possible Points: 10 Points Scored: 7						

5.06.03	Question: Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Stainless steel, steel, rubber and plastic are the elements that the equipment is made of.	

5.06.04	Question: Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Thermometers are made of plastic structure and acrylic display.	

GMP	Equipment Cleaning
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5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes.	

5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency						
	Auditor Comments: MN. Dirt/ mud was observed underneath the structural supports of the packing line in the wet area -from equipment inside the packing room-.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: • This was a dark area that was hard to see. We have installed additional lighting in that area and have retrained the cleaning crew on cleaning that area. (Please see attached training records.)</p> <div style="text-align: right; margin-bottom: 5px;"> View Files </div> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td> CB/Auditor Review Comments: </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table> </div>				CA Accepted?		CB/Auditor Review Comments:	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments:	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance						

5.07.03	Question: Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes.							
5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A						
	Auditor Comments: N/A. During the time spent inspection the operational areas, there were not cleaning activities in order for me to evaluate this requirement.							
5.07.05	Question: Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes.							
5.07.06	Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency						
	Auditor Comments: MN. Black spots/ stains were observed in ceilings -in front of evaporators- in the north cold rooms.							
<p>Auditee Comments: • Dark deposits on the ceiling cannot be removed with bleach or other cleaners due to the material that they are made out of. Material is sound and not degrading and falling onto product. Cold storages are on an annual and bi-annual cleaning schedule to make sure they are in a sanitary condition and are fogged with quat as per SOP.</p> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</td> <td>No</td> <td>Possible Points: 5 Points Scored: 3</td> </tr> </table>				CA Accepted?		CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.	No	Possible Points: 5 Points Scored: 3
	CA Accepted?							
CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.	No	Possible Points: 5 Points Scored: 3						
5.07.07	Question: Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	Possible Points: 0 Points Scored: 0 Score: N/A						
	Auditor Comments: N/A. There was not observed equipment not in use during the time spent at this facility.							
5.07.08	Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes. All hoses -used for cleaning- were seen stored of the ground on their reels.							
5.07.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 0 Points Scored: 0 Score: N/A						
	Auditor Comments: N/A. There were no tools observed in the packing/ storage areas at the time of the inspection.							
5.07.10	Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes.							

GMP	General Cleaning
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5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No issues were observed on regards this concern.	
5.08.02	Question: Are waste and garbage frequently removed from production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
5.08.03	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The long grated drains in wet areas, along the drainage/ flume system for the culls removal, were observed in good working condition and clean.	
5.08.04	Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes.	
5.08.05	Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
5.08.06	Question: 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
	Auditor Comments: Yes. The safety garments were observed stored in their designated space in the janitorial area.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The cleaning utensils were observed stored clean in their designated space in the janitorial area.	
5.08.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A color coding system is used.	
5.08.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes.	

5.08.11	Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Very clean areas.	

5.08.12	Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

5.08.13	Question: Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Forklifts were observed in good maintenance and clean condition.	

5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	

GMP	Site
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5.09.01	Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a google map used to identify the adjacent sites: stone fruit orchards surround the entire premises' location. The water source is provided by an on-site well.	

5.09.02	Question: Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As the VPC plant lay-out and square footage. The production site is divided -by a paved road- in two main buildings. The one on the south is the packing operations building, that starts from the north with the receiving area, packing line, and cold storage rooms. The one on the north is a cooling/ cold storage facility, that is used as the distribution center as well.	

GMP	Buildings and Grounds
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5.10.01	Question: Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of a breakage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes.	

5.10.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed on regards these concerns.	

5.10.03	<p>Question: Has the facility eliminated the use of wooden items or surfaces?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>									
	<p>Auditor Comments: MJ. Wooden walls and ceiling were observed on the cold rooms in the south section of the packing facility.</p>										
<table border="1"> <tr> <td colspan="3"> <p>Auditee Comments: • Both cold storage buildings have wood panels but are both on an annual and bi annual cleaning schedule to make sure they are in a sanitary condition as per SSOP.</p> </td> </tr> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</p> </td> <td>No</td> <td> <p>Possible Points: 5 Points Scored: 1</p> </td> </tr> </table>			<p>Auditee Comments: • Both cold storage buildings have wood panels but are both on an annual and bi annual cleaning schedule to make sure they are in a sanitary condition as per SSOP.</p>				CA Accepted?		<p>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</p>	No	<p>Possible Points: 5 Points Scored: 1</p>
<p>Auditee Comments: • Both cold storage buildings have wood panels but are both on an annual and bi annual cleaning schedule to make sure they are in a sanitary condition as per SSOP.</p>											
	CA Accepted?										
<p>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</p>	No	<p>Possible Points: 5 Points Scored: 1</p>									
5.10.04	<p>Question: Is there adequate lighting in the production and storage areas?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										
5.10.05	<p>Question: Is ventilation adequate to control dust, condensation, odors and vapors?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										
5.10.06	<p>Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: N/A. Inspector did not include the evaluation of this requirement in the NC summary given to the auditee.</p>										
5.10.07	<p>Question: Are the floor drains where they are needed for drainage and cleanup?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Such the long grated drains in wet areas, along the drainage/ flume system for the culls removal; they were observed in good working condition and clean.</p>										
5.10.08	<p>Question: Are all entry points to the production and storage areas protected to prevent the entry of rodents and birds?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										
5.10.09	<p>Question: Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. No issues were observed on regards these concerns.</p>										
5.10.10	<p>Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										
5.10.11	<p>Question: Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										

5.10.12	<p>Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN. Foam type insulation material was observed on the walls of the north cold rooms. This type of surface does not allow proper cleaning of the walls.</p>										
<table border="1"> <tr> <td colspan="3"> <p>Auditee Comments: • Although there is foam on walls in the cold storage rooms they are not degrading and are on an annual and bi annual cleaning schedule to make sure they are in a sanitary condition. Same as 5.10.03</p> </td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</p> </td> <td style="text-align: center; vertical-align: middle;">No</td> <td> <p>Possible Points: 5 Points Scored: 3</p> </td> </tr> </table>			<p>Auditee Comments: • Although there is foam on walls in the cold storage rooms they are not degrading and are on an annual and bi annual cleaning schedule to make sure they are in a sanitary condition. Same as 5.10.03</p>				CA Accepted?		<p>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</p>	No	<p>Possible Points: 5 Points Scored: 3</p>
<p>Auditee Comments: • Although there is foam on walls in the cold storage rooms they are not degrading and are on an annual and bi annual cleaning schedule to make sure they are in a sanitary condition. Same as 5.10.03</p>											
	CA Accepted?										
<p>CB/Auditor Review Comments: Rejected. No CA submitted for review. Acknowledge of mitigation measures, as stated by auditee.</p>	No	<p>Possible Points: 5 Points Scored: 3</p>									
5.10.13	<p>Question: Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										
5.10.14	<p>Question: Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										
5.10.15	<p>Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. No issues were observed on regards these concerns.</p>										
5.10.16	<p>Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										
5.10.17	<p>Question: Is the area around the dumpster/cull truck/trash area clean?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										
5.10.18	<p>Question: Are outside garbage receptacles and dumpsters kept covered or closed?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Dumpsters were observed with their proper tarps/ mesh covers.</p>										
5.10.19	<p>Question: Are all water lines protected against back siphonage?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes.</p>										
5.10.20	<p>Question: Is the on-site laboratory completely enclosed and separated from production and storage areas?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: N/A. All the microbiological testing/ analysis are performed by a contracted laboratory.</p>										

GMP		Chemical Files
5.11.01	<p>Question: Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Inspector checked the labels and SDS' for Epiclean (detergent), Multichlor (chlorinated sanitizer), and First Strike soft toxic bait (rodenticide).</p>	
5.11.02	<p>Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Refer to question 5.11.01.</p>	
5.11.03	<p>Question: Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Log VP020 for monthly checks chemical inventory was available for review. Last check was done on 08/31/21.</p>	
5.11.04	<p>Question: 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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As Part of documents VPC 2-07, rev. 05/15/21, anti-microbiological testing SOP, PACE-003, controlling and monitoring soap and chlorine spray bar, and VPC 2-13 Packinghouse cleaning SSOP. The bin dump tank, and the single pass sprayer wash system are checked for free chlorine (target 50-200 ppm) and pH (target 6 to 11 -bin dump tank-) on an hourly basis. The recirculated water in the bin dump tank is changed on a daily basis.</p>	

GMP		Pest Control Documentation
5.12.01	<p>Question: 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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. San Joaquin Pest Control. Contract renewed on June 2021. Business Lic. # 4076 valid until 12/31/21. Jose Romero is one of the PCAs, Lic. FR # 59225 valid until 06/30/22. The Insurance is valid until 07/01/22. The program covers insects, birds, and rodents.</p>	
5.12.02	<p>Question: Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As the bait station and tin cat map (updated on 08/16/21): TC1-TC67, for interior traps & BS1-BS55 for bait stations. All traps were properly marked/ located matching with their wall signs and the map.</p>	
5.12.03	<p>Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Inspector checked the San Joaquin service summary reports marked as monitored monthly for all units. The first strike soft toxic bait is replaced as needed, such the one done on 08/02/21. The in-house reports are logged on a weekly basis.</p>	

GMP		Operation Monitoring Records
5.13.01	<p>Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Such form VP014, rev. 03/25 20, bin receiving log for the stone fruit, and form VP013, material receiving log, for checks on packaging materials or other such chemicals.</p>	

5.13.02	Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As part of document VP013, material receiving log.	
5.13.03	Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (i.e. fungicides, wax, etc.), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. PACE -approved chemical supplier-, starts the logging -using form PACE-003- activities on a daily basis, with the set-ups for pH in the bin wash recirculated system (6.0 to 11.0), and the incorporation of soap and fungicide -when needed- on the stone fruit. VPC continues with hourly -using form VP024- checks during the run time of the day.	
5.13.04	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. PACE -approved chemical supplier-, starts the logging -using form PACE-003- activities on a daily basis, with the set-ups for free chlorine in the bin wash recirculated system (50-500 ppm), and the monitoring -using form VP024- of the free chlorine (10-100 ppm) on the wash spray bar -single use- on the stone fruit, and in the flume recirculated water used for the removal of the culls. VPC continues with as hourly checks during the run time of the day.	
5.13.05	Question: 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)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. See question 5.13.03 and 04 for anti-microbial chemical testing/ monitoring. Turbidity is logged with a target < 300 NTU and measured hourly. Water is diluted before reaching the target NTUs and/ or changed on a daily basis.	
5.13.06	Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The gel type hand sanitizers are checked for replenishment on a daily basis and logged as part of the daily bathroom cleaning log.	
5.13.07	Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are not hand tools needed/ used for this type of operation.	
5.13.08	Question: Is there a pre-operation inspection log?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As form VP032, rev. 03/25/20, pre-operational inspection log, that includes the personnel GMPs, and areas per zones, such receiving/ shipping, staging area, wash/ packing line equipment, cold storage rooms, sanitary areas and surrounding premises.	
5.13.09	Question: Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As the facility adjacent's areas risk assessment (rev. 06/08/21), that includes the evaluation of the adjacent areas: stone fruit orchards surround the entire premises. No issues were addressed/ present from those orchards.	

5.13.10	Question: Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	Possible Points: 3 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: NC. There was not available for review the certificate for the testing of the backflow device from the intake of the well.										
<table border="1" style="width: 100%;"> <tr> <td colspan="3">Auditee Comments: • We still have no backflow certificate 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>CB/Auditor Review Comments: Rejected. No CA submitted for review.</td> <td style="text-align: center;">No</td> <td> Possible Points: 3 Points Scored: 0 </td> </tr> </table>			Auditee Comments: • We still have no backflow certificate at this time.				CA Accepted?		CB/Auditor Review Comments: Rejected. No CA submitted for review.	No	Possible Points: 3 Points Scored: 0
Auditee Comments: • We still have no backflow certificate at this time.											
	CA Accepted?										
CB/Auditor Review Comments: Rejected. No CA submitted for review.	No	Possible Points: 3 Points Scored: 0									

5.13.11	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There are done three times during season (June to Nov.). Last one was done on Aug. 30,2021. Corrective action were attached to the report.	

GMP	Maintenance & Sanitation Files
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5.14.01	Question: Does the facility have a preventative maintenance program and a documented schedule?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As document VPC 2-11, rev. 05/15/21, preventive maintenance SOP, that describe the PM frequencies, such monthly -greasing- for the packing line, and forklifts, and yearly for the cooling units (evaporators).	

5.14.02	Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes.	

5.14.03	Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The elements for cleaning and sanitation -when needed- are included in the work orders generated by maintenance (VP027 and VP028).	

5.14.04	Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As part of documents VPC 2-13, packinghouse cleaning SSOP and VPC 2-14, cold storage cleaning SSOP, rev. 05/15/21, and frequencies listed as daily, weekly , monthly and per season.	

5.14.05	Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As documents VPC 2-13, packinghouse cleaning SSOP and VPC 2-14, cold storage cleaning SSOP, rev. 05/15/21, with elements such the areas to be cleaned, chemicals/ dilutions used, the procedure to clean and sanitize, and people responsible for the different cleaning/ sanitation tasks.	

5.14.06	Question: Are cleaning and sanitation logs on file that show what was done, when and by who?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes. Inspector reviewed the daily cleaning records from 06/07/21 to 07/26/21 and the weekly cleaning logs from July to Aug. 2021. All elements required, such detergent and sanitizer used were included in the reports.							
5.14.07	Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes.							
5.14.08	Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.), where applicable?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes. The pipelines in the bin washer and the culls' removal flume systems (both using recirculated water) are cleaned on a monthly schedule and logged in form VP034, sanitation of pipes.							
5.14.09	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: Yes. As document VPC 2-15, rev. 05/15/21, ATP swab testing SOP, that is done on a weekly basis with rotations on the food contact surfaces and using the system/ unit Hygiena System EnSure, with reading > 100 as fail. Inspector reviewed the test results from June to Aug. 2021 and all readings were within tolerance < 100 RLU.							
5.14.10	Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 10 Points Scored: 3 Score: Major Deficiency						
	Auditor Comments: MJ. The drains in the wet areas were marked as cleaned on a weekly basis, instead daily as stated in guidelines.							
<p>Auditee Comments: • Both the SSOP (VPC 2-13 Packinghouse Cleaning SSOP) and pertinent form (VP032 Pre-Operation Inspection Log / Sanitation Log) have been revised to cleaning the floor drains daily and instructions for "dry" cleaning have also been added. Cleaning Crew has been trained on the revisions. (Please see attached training record)</p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <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>CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency </td> </tr> </tbody> </table>				CA Accepted?		CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency
	CA Accepted?							
CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency						
5.14.11	Question: Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?	Possible Points: 0 Points Scored: 0 Score: N/A						
	Auditor Comments: N/A. There are not systems that use filtration units at this type of operation.							
5.14.12	Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes. Last maintenance and cleaning of the cooling units was in the pre-season (03/25/21) by CS Technologies (service provider).							

5.14.13	Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As part of document VPC 2-04, rev. 05/15/21, glass/ rigid plastic breakage/ control; including the clean-up procedure. The checks for glass breakage are done on a monthly basis, using form VP021.	

GMP	Worker Documentation
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5.15.01	Question: Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The topics included on this year's orientation sessions (done on 05/19 & 19, 2021) where the company's policies and GMP's: health and hygiene and covid-19, sanitation, food defense and HACCP.	

5.15.02	Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are at least monthly ongoing tailgate sessions and inspector reviewed the one done on 08/31/21 and the main topic was GMPs' personnel's health and hygiene and hand washing.	

5.15.03	Question: Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As part of the orientation sessions done on 05/18 and 19/21 that included the sanitation crew and the elements reviewed were the proper handling of the cleaning chemicals and procedures for cleaning/ sanitizing.	

5.15.04	Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As part of the VPC 3-01 and 3-02, general and personnel hygiene training, under sections for illness and infections diseases and boils and cuts reporting.	

5.15.05	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. No issues relating to workers behavior on food safety had happened during this season (verbal answer by Tammy Rodgers).	

5.15.06	Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	

GMP	Testing
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5.16.01	Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Included in document VPC 2-16, rev. 05/15/21, microbiological swabbing/ water testing program. The laboratory chosen is FGL (Visalia, CA) as follows: Well water three times per season tests for TC & EC (< 1 MPN/ 100ml, method SM 9223B). None Food and Food Contact Surfaces, monthly tests (4-6 sponges) for Listeria spp. and APC (< 250 cfu/ area) methods AOAC 2016.08, and 990.12.	

5.16.02	Question: Are there records of microbiological test results and does testing meet the program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. See above for procedures. As an example for FC and NFC Surfaces; done monthly tests (4-6 sponges) for Listeria Spp., & APC. Inspector reviewed three reports such those done on 06/08/21, 07/19/21 and 08/12/21 with results as neg/ sponge for Listeria and readings < 100 cfu/ area for APC on all samples from those reports.	
5.16.03	Question: Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The water supply for this facility is from a well, are tested three times per season for EC and TC (< 1 MPN/ 100 ml/ absent, method SM 9223). There were not abnormal or unsuitable results on the reports done from June, 2021.	
5.16.04	Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is no ice used/ needed for this type of operation.	
5.16.05	Question: Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not compressed air used/ needed on fruit or food contact surfaces for this type of operation.	
5.16.06	Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Inspector did not evaluate this requirement. There are random MRS pesticides screens done as per customer requirements.	
5.16.07	Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As part of document mentioned on question 5.16.01 under sections for the processing of the micro results and section for above acceptable results.	
5.16.08	Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There had not been positive results neither this and last season (verbal answer by Tammy Rodgers).	
5.16.09	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. All the microbiological testing needs at this facility are performed by a third- party laboratory.	
GMP Temperature Controlled Storage & Distribution Logs		
5.17.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Stone fruit not considered temperature sensitive commodity.	

5.17.02	Question: Are there temperature logs for the production area (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The packing area is maintained at ambient temperature.	
5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Done daily in the cold storage daily report (VP025 form). All rooms are maintained < 38 F degrees.	
5.17.04	Question: Is there a documented procedure for checking truck trailer temperature prior to shipping?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As part of document VPC 2-10, rev. 05/15/21, incoming trailer check and loading produce in refrigerated trailers or containers SOP.	
5.17.05	Question: Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As part of form VP026, rev. 03/25/20, truck driver check-in sheet. Inspector reviewed at least 3 logs, such the one from 08/31/21 with a trailer temperature before loading of 36 F degrees.	
5.17.06	Question: Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As part of document VPC 2-10, rev. 05/15/21, incoming trailer check and loading produce in refrigerated trailers or containers SOP.	
5.17.07	Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. As part of form VP026, rev. 03/25/20, truck driver check-in sheet. Inspector reviewed at least 3 logs, such the one from 08/31/21 with a trailer condition a pre-cooled, odor free, floor clean, etc.	
GMP Allergen Control		
5.18.01	Question: Are there no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. There are no allergen commodities received and/ or handled at this facility.	
5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.01.	
5.18.03	Question: Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.01.	
5.18.04	Question: Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.01.	

5.18.05	Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.01.	
5.18.06	Question: Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.01.	
5.18.07	Question: Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.01.	
5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.01.	
5.18.09	Question: Are all products manufactured on site labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.01.	
HACCP Preliminary Steps		
6.01.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. HACCP team is formed by 11 members, and Lori Mahoney (Food Safety Supervisor) is the HACCP coordinator.	
6.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Inspector reviewed the IHA HACCP approved training certificate for Lori Mahoney (011/13/19) and the training log on HACCP principles for the rest of the team done on 08/12/21.	
6.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. As described in document VPC, rev. 08/12/21 haccp plan, product description for stone fruit, kiwis and persimmons.	

6.01.04	<p>Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>												
	<p>Auditor Comments: MN. The operational step for the flume/ culls removal with chlorinated solution, was not included in the flow chart.</p>													
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<p>CB/Auditor Review Comments:</p>		<p>Yes</p>												
		<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>												

6.01.05	<p>Question: Is there documented evidence that the flow chart(s) been verified on-site?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Approved by Tammy Rodgers (05/15/21) and the HACCP team members, as the packing operations for stone fruit, kiwis and persimmons for this 2021 season.</p>	

HACCP Development of the HACCP Plan

6.02.01	<p>Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>												
	<p>Auditor Comments: MN. The operational step for the flume/ culls removal with chlorinated solution was not included in the hazard analysis described in document VPC process flow chart, rev. 08/12/21.</p>													
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<p>CB/Auditor Review Comments:</p>		<p>Yes</p>												
		<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>												

6.02.02	<p>Question: 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)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The hazard analysis for the commodities handled at this facility did not identify/ require CCPs (CCP determination and hazards not controlled by operator, rev. 08/12/21) for this type of operation/ products and all hazards identified are handled as control points and monitored as part of the GMPs/ pre-requisite programs.</p>	

6.02.03	<p>Question: 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</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
	<p>Auditor Comments: No. Refer to question 6.02.02.</p>	

6.02.04	<p>Question: Have CCP critical control limits been established and supported by relevant validation documentation?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. Refer to question 6.02.02.</p>	

6.02.05	Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.02.06	Question: 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
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.02.07	Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.02.08	Question: 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
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.02.09	Question: Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.02.10	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.02.11	Question: 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
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.02.12	Question: 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
	Auditor Comments: N/A. Refer to question 6.02.02.	
HACCP Execution of the HACCP Plan on the Plant Floor		
6.03.01	Question: 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
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.03.02	Question: 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
	Auditor Comments: N/A. Refer to question 6.02.02.	

6.03.03	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.03.04	Question: 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
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.03.05	Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 6.02.02.	
6.03.06	Question: 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
	Auditor Comments: N/A. Refer to question 6.02.02.	

PC	Preliminary Steps
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7.01.01	Question: 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										
	Auditor Comments: Yes. HACCP/ PC team is formed by 11 members, and Lori Mahoney (Food Safety Supervisor) is the HACCP coordinator.											
7.01.02	Question: 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										
	Auditor Comments: Yes. Inspector reviewed the IHA HACCP approved training certificate for Lori Mahoney (01/13/19), and PCQI cert. from 11/13/19 and the training log on HACCP/PC principles for the rest of the team done on 08/12/21.											
7.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance										
	Auditor Comments: Yes. As described in document VPC, rev. 08/12/21 haccp plan, product description for stone fruit, kiwis and persimmons.											
7.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency										
	Auditor Comments: MN. The operational step for the flume/ culls removal with chlorinated solution, was not included in the flow chart.											
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	Yes											
Possible Points: 10 Points Scored: 10 New Score: Total Compliance												

7.01.05	Question: Is there documented evidence that the flow chart(s) been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Approved by Tammy Rodgers (05/15/21) and the HACCP team members, as the packing operations for stone fruit, kiwis and persimmons for this 2021 season.	

PC Development of the Preventive Controls Program

7.02.01	Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency
	Auditor Comments: MN. The operational step for the flume/ culls removal with chlorinated solution was not included in the hazard analysis described in document VPC process flow chart, rev. 08/12/21.	

Auditee Comments: • Operational step added to the hazard analysis. Please see the attached revised Hazard Analysis.		View Files
CA Accepted?	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
CB/Auditor Review Comments:		

7.02.02	Question: 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)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The hazard analysis for the commodities handled at this facility did not identify/ require CCPs (CCP determination and hazards not controlled by operator, rev. 08/12/21) for this type of operation/ products and all hazards identified are handled as control points and monitored as part of the GMPs/ pre-requisite programs.	

7.02.03	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. Refer to question 7.02.02.	

7.02.04	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 7.02.02.	

7.02.05	Question: Have monitoring requirements and frequencies been determined and documented for the preventive controls?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 7.02.02.	

7.02.06	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 7.02.02.	

7.02.07	Question: Do the preventive control plans, charts and/or procedures indicate that specific responsibilities have been assigned for the monitoring, recording and corrective action implementation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 7.02.02.	

7.02.08	Question: 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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 7.02.02.	
7.02.09	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 7.02.02.	
7.02.10	Question: Have recording templates (recording forms) been developed for monitoring the preventive controls?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 7.02.02.	
7.02.11	Question: Have verification procedures and schedules been developed for the preventive controls?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 7.02.02.	
7.02.12	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 7.02.02.	
7.02.13	Question: 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
	Auditor Comments: N/A. Refer to question 7.02.02.	

PC	Execution of the Preventive Controls Program
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7.03.01	Question: 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
	Auditor Comments: N/A. Refer to question 7.02.02.	
7.03.02	Question: 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
	Auditor Comments: N/A. Refer to question 7.02.02.	
7.03.03	Question: 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
	Auditor Comments: N/A. Refer to question 7.02.02.	
7.03.04	Question: 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
	Auditor Comments: N/A. Refer to question 7.02.02.	

7.03.05	<p>Question: Is there a deviation record detailing documented corrective actions when a deviation or deficiency of a preventive control occurs?</p> <p>Auditor Comments: N/A. Refer to question 7.02.02.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
7.03.06	<p>Question: Are the records associated with preventive controls reviewed and signed off by the quality control supervisor and/or management (second signatory)?</p> <p>Auditor Comments: N/A. Refer to question 7.02.02.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>