

PrimusLabs.com Audit (110247)

Cooling and Cold Storage v08.06

Facility(s)	Santa Rosa Cooler	
	Contact: <u>Cindy Pearson</u>	
	Address: 9254 North Ralston Rd.	
	Maricopa Az. 85239	
	United States	
	Phone Number: 520-568-9456 Ext: None Fax Number: 520-568-2791	
	Email(s): <u>cindi@prodigy.net</u>	
Customer(s)	Santa Rosa Produce	
	Contact: <u>Cindi Pearson</u>	
	Address: 9254 N. Ralston Rd.	
	Maricopa Arizona 85239	
	United States	
	Phone Number: 520-568-9456 Ext: None	
	Email(s): <u>cindi@prodigy.net</u>	
Audit Type:	Cooling/Cold Storage	
Foreman or Contact Person (and email):	Cindi Pearson (<u>cindi@prodigy.net</u>)	
Location/City:	Maricopa	
State:	Arizona	
Country:	United States	
Date Audit Started:	10/07/2009 07:50	
Date Audit Finished:	10/07/2009 13:05	
Commodity(ies):	Cantaloupe, Honeydew	
Auditor:	<u>Isaac Santos</u> (Santos, Isaac – Sub Contractor)	
Audit Percentage Score:	99%	
Scoring Category:	95-100 Superior	
Announced Audit?	Yes	
FDA Registration Number:	XXXXXXXX8760	
Audit Scope:	Cold Storage Facility, products are received already packed from local own fields, cold stored and shipped.	
Audit Entered By:	Isaac Santos.	
Other Auditing Personnel And Role:	N/A.	
GPS Coordinates:	Latitude:	Length:
	32° 57' 50"	-113° 52' 50"

Additional Report Links

[See Severity Answers & Recommendations](#)

[See The Result Comparison](#)

[See The Audited Entity History](#)

Corrective Actions Response

Note: This link must be used in order to notify that you are taking action in the corrective measures for questions that were not in full compliance.

Sections:

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[Miscellaneous Survey Questions](#)

[New Questions \(Not part of overall Food Safety percentage\)](#)

Good Manufacturing Practices							
Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
1.1.1	Is there a designated person responsible for the food safety program?	Total Compliance	10	10		Yes. Mrs. Cindi Pearson, is the person responsible for the food safety program at this operation.	
1.1.2	Are all chemicals (sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Total Compliance	15	15		Yes. All chemicals are stored securely, safely, properly labeled and in they original containers.	
1.1.3	Are "food grade" and "non-food grade" chemicals handled and stored in a controlled manner?	N/A	0	0		N/A. Score is not affected. There were not non-food grade chemicals stored on site.	
1.1.4	Are signs supporting GMP's posted appropriately?	Total Compliance	10	10		Yes.	
1.2.1	Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes. Products were free of pest activity.	
1.2.2	Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes. Packaging supplies were free of pest activity.	
1.2.3	Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any	Total Compliance	10	10		Yes. Plant and storage areas were	

	evidence of them?					free of pest activity and/or any evidence of them.
1.2.4	Is the area outside the facility free of evidence of pest activity?	Total Compliance	10	10		Yes. The area outside the facility was free of evidence of pest activity and maintained clean.
1.2.5	Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes. The facility has a pest control program contracted to Industrial Fumigation company.
1.2.6	Are pest control devices (inc. rodent traps and electrical fly killers) located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	Total Compliance	10	10		Yes. Pest control devices are located away from exposed food products, non bait traps are only used inside of the facility and bait traps by the external areas.
1.2.7	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Total Compliance	5	5		Yes. Pest control devices were kept clean, monitored and marked on a monthly basis.
1.2.8	Are interior, exterior building perimeter and land perimeter pest control devices adequate in number and location?	Total Compliance	5	5		Yes.
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Total Compliance	5	5		Yes. All pest control devices were identified by a number.
1.2.10	Are all pest control devices properly installed and secured?	Total Compliance	5	5		Yes.
1.3.1	Are 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 any allergen cross contamination issues)?	Total Compliance	15	15		Yes. Products were stored in very clean areas.
1.3.2	Is the storage area completely enclosed?	Major Deficiency	3	10	All raw material and finished goods should be stored inside. Food contact packaging should be stored inside. Non food contact packaging should be stored inside but if stored outside, should be shroud protected.	Food contact packaging materials were stored outside the building, maintained over clean pallets, covered with a plastic shroud and included within the monitored rodent

1.3.3	Is the facility's use restricted to the storage of food products?	Total Compliance	5	5	control area. Yes. Food products and packaging materials were stored in the facility.
1.3.4	Are rejected or on hold materials clearly identified and separated from other materials?	N/A	0	0	N/A. Score is not affected. On hold materials were not observed during the audit.
1.3.5	Are products, ingredients (including ice) and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15	Yes. No adulterated products observed.
1.3.6	Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Total Compliance	10	10	Yes. The entire facility was very clean.
1.3.7	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)?	Total Compliance	5	5	Yes. Products are properly marked with rotation codes.
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Total Compliance	5	5	Yes. Commodities are rotated in agreement with FIFO policy.
1.3.9	Are storage areas at the appropriate temperatures for the specific products being stored?	Total Compliance	10	10	Yes.
1.4.1	Are all exposed materials (product, packaging etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Total Compliance	15	15	Yes. All exposed products are protected from overhead contamination.
1.4.2	If occurring, e.g. because of damaged product from the field, is all re-work/ re-packaging handled correctly?	N/A	0	0	N/A. Score is not affected. Re-work or re-packaging was not being conducted during this audit.
1.4.3	Does the facility have the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?	N/A	0	0	N/A. Score is not affected. This is a cold storage facility, products are not manipulated on site.
1.4.4	Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?	Total Compliance	15	15	Yes. Hand washing stations are adequate in number, location and properly stocked.
1.4.5	Are toilet facilities adequate in number and location and are they adequately stocked (e.g.	Total Compliance	15	15	Yes. Toilet facilities are adequate in

	toilet paper, disposable towels, soap, etc.)?				number, location and properly stocked.
1.4.6	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Total Compliance	5	5	Yes.
1.4.7	Are re–usable containers clearly designated for the specific purpose (trash, raw product, finished product, re–work, ice etc.) such that cross contamination is prevented?	Total Compliance	5	5	Yes. Re–usable containers are only used and labeled for trash.
1.5.1	Are employees washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	Total Compliance	15	15	Yes.
1.5.2	Are employees with boils, sores, open wounds or exhibiting signs of foodborne illness excluded from operations involving direct and indirect food contact?	Total Compliance	10	10	Yes.
1.5.3	Is jewelry confined to a plain wedding band?	Total Compliance	3	3	Yes. No employees observed wearing jewelry, at the time of this audit.
1.5.4	Is smoking, eating, chewing and drinking confined to designated areas?	Total Compliance	10	10	Yes. There are clearly designated areas for these purposes.
1.6.1	Are food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	N/A	0	0	N/A. Score is not affected. There are not food contact surfaces on site, the product is not manipulated.
1.6.2	Are non–food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Total Compliance	10	10	Yes. Non–food contact surfaces were clean and maintained in a good condition.
1.6.3	Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non–toxic materials, no wood) facilitate effective cleaning and maintenance?	N/A	0	0	N/A. Score is not affected. No equipment for handling products used in place, only internal transport vehicles and cooling units.
1.6.4	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Total Compliance	5	5	Yes.
1.6.5	Are all thermometers non–glass and non–mercury?	Total Compliance	10	10	Yes.
1.7.1	Are food contact surfaces clean?	N/A	0	0	N/A. Score is not affected. There are not food contact surfaces, this is a

1.7.2	Are non–food contact surfaces clean?	Total Compliance	10	10	cold storage operation, products are not manipulated. Yes. Non–food contact surfaces were very clean.
1.7.3	Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	Total Compliance	5	5	Yes. Cooling units including coils, were clean.
1.7.4	Are all fan guards dust–free and the ceiling in front of the fans free of excessive black deposits?	Total Compliance	5	5	Yes.
1.7.5	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?	N/A	0	0	N/A. Score is not affected. Unused equipment not observed.
1.7.6	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Total Compliance	10	10	Yes.
1.7.7	Are excess lubricants and grease removed from the equipment?	Total Compliance	5	5	Yes.
1.8.1	Are spills cleaned up immediately?	Total Compliance	10	10	Yes. Spills not observed.
1.8.2	Are waste and garbage frequently removed from packing and storage areas?	Total Compliance	5	5	Yes.
1.8.3	Do floor drains appear clean, free from odors and well maintained?	Total Compliance	5	5	Yes. Floor drains were very clean.
1.8.4	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Total Compliance	10	10	Yes. High level areas were clean.
1.8.5	Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	Total Compliance	5	5	Yes. Plastic strip curtains were maintained in a good condition, kept clean and properly mounted.
1.8.6	Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to ingredients, packaging or product?	Total Compliance	3	3	Yes. Safety equipment for the sanitation crew, was adequate, kept in good condition and stored properly.
1.8.7	Is cleaning equipment available and stored properly?	Total Compliance	5	5	Yes.
1.8.8	Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Total Compliance	5	5	Yes. Cleaning utensils were identified by color code.
1.8.9	Are all items used for sanitation appropriate for their designated purpose? (no steel wool, metal bristles, etc.)	Total Compliance	5	5	Yes.

1.8.10	Are toilet facilities and hand-wash stations clean?	Total Compliance	15	15	Yes. Toilet facilities and hand-wash stations were clean.
1.8.11	Are employee locker and lunchroom facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	N/A	0	0	N/A. Score is not affected. There were no lunchroom facilities for employees.
1.8.12	Is the maintenance shop organized – i.e. equipment and spares stored in a neat and tidy fashion?	N/A	0	0	N/A. Score is not affected. There was no maintenance shop on site.
1.8.13	Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	Total Compliance	5	5	Yes. All forklifts were clean and driven with propane.
1.8.14	Are shipping trucks clean and in good condition?	N/A	0	0	N/A. Score is not affected. There were not shipping trucks present during the time of this audit.
1.9.1	Are all lights in the production, product storage areas, packaging storage areas and maintenance shops intact and protected?	Total Compliance	15	15	Yes. Teflon and silicon coated lamps are used within this facility.
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Total Compliance	15	15	Yes.
1.9.3	Has the facility eliminated the use of wooden items or surfaces?	Total Compliance	5	5	Yes.
1.9.4	Is there adequate lighting in the packing and storage areas?	Total Compliance	5	5	Yes. Lighting is adequate in the storage areas.
1.9.5	Is ventilation adequate to remove dust, steam, and odors?	Total Compliance	3	3	Yes.
1.9.6	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Total Compliance	10	10	Yes.
1.9.7	Are the floor drains where they are needed for drainage and cleanup?	Total Compliance	5	5	Yes.
1.9.8	Are doors to the outside pest proof?	Total Compliance	5	5	Yes. Doors to the outside were pest proof.
1.9.9	Are dock doors fitted with buffers to seal against trucks (where dock doors have been installed)?	N/A	0	0	N/A. Score is not affected. Dock doors have not been installed.
1.9.10	Are dock load levelers and shelters maintained in a good condition, pest proof and debris free (where dock doors have been installed)?	N/A	0	0	N/A. Score is not affected. Dock doors have not been installed.
1.9.11			5	5	

	Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?	Total Compliance				Yes. Exterior walls were free of gaps to exclude pests.
1.9.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Total Compliance	5	5		Yes.
1.9.13	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		Yes. Employees personal items were not kept in the storage areas.
1.9.14	Is an 18" internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?	Total Compliance	5	5		Yes. Adequate internal wall perimeter was maintained within the facility.
1.9.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Compliance	5	5		Yes.
1.9.16	Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, stacked to prevent pest harborage, away from building perimeter)?	Total Compliance	5	5		Yes. The pallets were stored in a clean and dry area.
1.9.17	Are pallets inspected to separate and replace dirty or broken pallets?	Total Compliance	5	5		Yes.
1.9.18	Is the area around the dumpster/cull truck/trash area clean?	Total Compliance	3	3		Yes. The area around the dumpster was clean.
1.9.19	Are outside garbage receptacles and dumpsters kept covered or closed?	Total Compliance	5	5		Yes. The outside garbage receptacles are kept closed.
1.9.20	Are all water lines protected against back siphonage?	Total Compliance	5	5		Yes. The main water line has a check valve.

Food Safety File Requirements

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
2.1.1	Are there written procedures for handling regulatory inspections?	Total Compliance	3	3		Yes. Written procedures for handling regulatory inspections, were available.	
2.1.2	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Total Compliance	5	5		Yes. Documented glass management policy and breakage procedure, were available.	
2.1.3	Are there written Standard Operating Procedures (SOPs) that detail work instructions for activities ensuring food safety and Good Manufacturing Practices?	Total Compliance	5	5		Yes. SOPs for work instructions of food safety and GMPs were kept on file.	

2.1.4	Are the SOPs available to relevant users and is a master copy maintained in a central file (SOP Manual)?	Total Compliance	5	5	Yes. The SOPs were available for employees.
2.2.1	Is there is a documented account 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?	Total Compliance	10	10	Yes. Traceback program was available.
2.2.2	Does the facility have a documented recall program including: procedures, recall team roles and contact details, external contact listings, explanation of different types (classes) of recalls?	Total Compliance	15	15	Yes. Documented recall program, procedures, recall team, contacts and explanation of different classes of recalls were kept on file.
2.2.3	Is testing of recall procedures (including trace back) performed and documented annually? Can the company identify where affected product was sent?	Total Compliance	10	10	Yes. A mock recall was conducted on 9/4/09, involving 152 cartons with Cantaloupes size 9's, supposedly contaminated with paint. 100% of the product was accounted in one hour and thirty minutes (from 4:00 pm to 5:30 pm). All documents supporting the recall were kept on file.
2.2.4	Is there a written procedure for handling on hold or rejected products?	Total Compliance	10	10	Yes.
2.3.1	Are copies of all Materials Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Total Compliance	5	5	Yes.
2.3.2	Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	Total Compliance	5	5	Yes.
2.3.3	Is there a chemical inventory and/ or usage log?	Total Compliance	3	3	Yes. Chemical inventory was available.
2.3.4	Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc?	N/A	0	0	N/A. Score is not affected. Water and ice systems not used in place.
2.4.1	Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are	Total Compliance	15	15	Yes. There was a pest control program, developed by the Industrial Fumigation Company, operator licenses and current insurance

	used) and insurance documents?				documents valid until 1/1/2010, were available.
2.4.2	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Total Compliance	10	10	Yes. There was a trap map of the plant, showing 82 numbered tin cats located inside the facility and 27 bait stations located outside the plant.
2.4.3	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Total Compliance	10	10	Yes. Service reports with corrective actions are conducted every two weeks during the cold room operation (Melons harvesting season) and every month by the rest of the year.
2.5.1	Where the auditee sells product to the customers is there a documented system for dealing with customer and buyer food safety complaints and are rejections on file, along with company responses, including corrective actions?	N/A	0	0	N/A. Score is not affected. This facility is acting as a third party cold storage operation.
2.5.2	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Total Compliance	5	5	Yes. There were records of contracted inspections, showing corrective actions.
2.5.3	Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?	N/A	0	0	N/A. Score is not affected. Products are not manipulated, re-packed, washed, etc., at this cold storage facility.
2.5.4	Is there a daily pre-operation inspection log?	Total Compliance	5	5	Yes. There was a daily pre-operation inspection log.
2.5.5	Is there a program for periodic facility/GMP internal (self) inspections and are records maintained detailing corrective actions?	Total Compliance	10	10	Yes. Facility/GMP internal self inspections are conducted annually, detailing corrective actions.
2.5.6	Are there equipment calibration procedures and records for pH meters, ORP meters, thermometers and other measuring equipment related to the safety of the product?	Total Compliance	10	10	Yes. Thermometer calibrations logs were available.
2.5.7	Is there a program for periodic inspections of food safety system records e.g. pest control records, temperature control records, sanitation records, maintenance	Total Compliance	5	5	Yes.

	records, etc?				
2.5.8	Where the auditee buys product or packaging, does the facility have incoming goods (products, ingredients and packing materials) inspection data?	Total Compliance	5	5	Yes.
2.5.9	Where the auditee buys product or packaging, does the facility have relevant supplier third party audit certifications, third party audit reports and/or supplier letters of guarantee for products and packaging items?	N/A	0	0	N/A. Score is not affected. Products are grown in house and third party certified, packaging materials are supplied by the melons marketing company.
2.5.10	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	N/A	0	0	N/A. Score is not affected. Open flatbeds are used.
2.6.1	Does the facility have a preventative maintenance program and schedule?	Total Compliance	10	10	Yes. A weekly maintenance program for the refrigeration equipment and internal transport vehicles is contracted with external companies, also daily checks are conducted in house.
2.6.2	Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Total Compliance	10	10	Yes.
2.6.3	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Total Compliance	10	10	Yes. A master sanitation schedule, was available for daily, weekly, monthly and seasonally basis.
2.6.4	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Total Compliance	10	10	Yes. SSOPs for the facility and equipment, were available.
2.6.5	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Minor Deficiency	3	5	Sanitation logs should be on file covering the entire area of the facility and equipment. Logs should include: date, list of areas/equipment that were cleaned, the individual accountable and signed-off for each task completed. Sanitation logs were kept on file, showing duties and frequencies but not signed or initialed by the person who carried out the task.
2.6.6	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Total Compliance	5	5	Yes. Floor drains are cleaned on a weekly basis, logs were available for review.
2.6.7	Are there records showing cooling units are serviced and cleaned at least on an annual basis or more frequently as required?	Total Compliance	10	10	Yes. Cooling units are serviced and cleaned at least once every season by Industrial Refrigeration and

2.7.1	Are there logs of new employee food safety (GMP) orientation training with topics covered and attendees?	Total Compliance	5	5	Boiler Co., also in house cleaning services are done. Yes. There were training logs for new employees.
2.7.2	Are there logs of ongoing employee food safety education training with topics covered and attendees?	Total Compliance	10	10	Yes. Logs of ongoing employee food safety training, was available.
2.7.3	Is there a documented training program with training logs for the sanitation employees including best practices and chemical use details?	Total Compliance	5	5	Yes. Documented training log dated on 9/24/09 for the sanitation employees, was available for review.
2.7.4	Is there an employee non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Total Compliance	3	3	Yes. Disciplinary action procedure was available.
2.8.1	Are there records of routine equipment microbiological testing?	N/A	0	0	N/A. Score is not affected. Dry operation.
2.8.2	Are there records of routine environmental microbiological testing?	N/A	0	0	N/A. Score is not affected. Dry operation.
2.8.3	Is there at least an annual microbiological test on water used in the facility (sampled from within the facility)?	Total Compliance	10	10	Yes. There was a microbiological test on water used, sampled within the facility, conducted by FSNS on 9/21/09, for E.C., reporting <1.8 MPN/ 100 ml.
2.8.4	Is there (at least) an annual microbiological test for in-house produced ice or a letter of guarantee from external suppliers of ice?	N/A	0	0	N/A. Score is not affected. Ice is not used at this operation.
2.9.1	Are there temperature logs for storage rooms?	Total Compliance	5	5	Yes. Temperature logs for storage rooms were available.
2.9.2	Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Total Compliance	5	5	Yes. Temperature recorders are used on shipping loads.
2.9.3	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Total Compliance	10	10	Yes.

Food Security

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
3.1.1	Are the facility external areas and vulnerable entry points (i.e. those that are not permanently locked) surrounded by security fencing?	Total Compliance	5	5		Yes. The entire facility is surrounded by security fencing.	
3.1.2	Is access to the facility controlled by,	Total	10	10		Yes. The access to the facility	

	locks, swipe cards, alarms or other devices?	Compliance			is controlled by a check point at the entrance of the property, locks, day and night security and alarms.
3.1.3	Are inbound food product storage areas (fruits, vegetables, etc.) secure i.e. within the secure compound?	Total Compliance	5	5	Yes. Product storage areas are very secure, products are maintained within cold rooms.
3.1.4	Are chemicals such as chlorine, citric acid, fungicides and sanitation chemicals stored within secured areas with controlled access?	Total Compliance	5	5	Yes. Chemicals were stored within a locked room.
3.1.5	Are packaging material (cartons, wrap film etc.) storage areas secure i.e. within the secure compound?	Total Compliance	5	5	Yes. Packaging material was stored within the fenced property yard.
3.2.1	Are background checks conducted on all personnel with special attention to employees who have access to sensitive areas and/or control of sensitive processes (verbal confirmation accepted)?	Total Compliance	5	5	Yes. References for five years are verified and id is requested.
3.2.2	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5	Yes. Employees personal items were not stored in the storage areas.
3.2.3	Are employees issued non-reproducible identification badges?	Total Compliance	5	5	Yes. Photo id badges and company T-shirts were issued to employees.
3.2.4	Are visitors (including contractors) also required to be issued with identification e.g. badges, high visibility visitor apparel, etc?	Total Compliance	5	5	Yes. Temporary Id badges are used for visitors.
3.2.5	Are visitors (including contractors) required to "sign in" and sign out" in a visitors log book?	Total Compliance	5	5	Yes. Visitors are required to sign in and sign out in a visitors log book.
3.3.1	Does the company make use of sealed and/or locked trailers on inbound loads (excluding open flatbed trucks)?	N/A	0	0	N/A. Score is not affected. Products come on open flatbed trucks.
3.3.2	Does the company make use of sealed and/or locked trailers on outbound loads?	Total Compliance	3	3	Yes. Numbered seals are used on outbound loads and the seal number is recorded on the bill of lading.
NEW 3.3.3	Are transportation vehicles (trucks, trailers, rail cars, etc.) equipped with a communication device e.g. cell phones, two-way radio?	Total Compliance	3	3	Yes. Communication devices are used by the truck drivers.
3.4.1	Are potable and non-potable water supply clearly identified?	N/A	0	0	N/A. Score is not affected. Only potable water sourced by own well is used at this facility.
3.4.2	Are tamper evident systems (e.g. tamper tags) in place where appropriate?	Total Compliance	3	3	Yes.
3.4.3		N/A	0	0	

	Is there restricted access to sensitive water systems, e.g. anti-microbial addition systems (like chlorine injection pumps), that helps ensure that only authorized personnel are able to adjust these systems?					N/A. Score is not affected. No water systems in place.
3.5.1	Does the company have documented food security policies based on the risks associated with the operation?	Total Compliance	10	10		Yes. Documented food security policies, were available.
NEW 3.5.2	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Total Compliance	3	3		Yes.
3.5.3	Are all personnel required to undergo training on food security issues and are training records kept?	Total Compliance	10	10		Yes. Employee training on food security issues, were available.
3.5.4	Is there is a log of who has access to sensitive areas e.g. a listing of key holders for access to areas like chemical storage?	Total Compliance	3	3		Yes. List of key holders was available.
3.5.5	Is there an implemented and documented system to protect the security of food safety documentation and computer systems (including a back-up system for computer food safety data)?	Total Compliance	3	3		Yes. The food safety documentation is kept in secured offices and daily back ups are maintained in a computer system.
3.5.6	Is there a chemical inventory and/or usage log?	Total Compliance	3	3		Yes.

Miscellaneous Survey Questions

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
4.1.1	Minors (children) are not employed below the National and/or State Legal Minimum Age (verbal confirmation accepted)?	Yes	0	0		Yes. Minors (children) are not employed at this operation.	
4.1.2	If Minors are employed, do the records of hours of employment meet National and/or State Laws (both in and out of school time)?	N/A	0	0		N/A. Score is not affected. Refer to 4.1.1	
4.1.3	If Minors are employed, are they prohibited from doing certain jobs which are restricted by law?	N/A	0	0		N/A. Score is not affected. Refer to 4.1.1	
4.2.1	There are no allergen risks handled or stored on site?	Yes	0	0		Yes. There are no allergen risks handled or stored on site.	
4.2.2	Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other raw materials ?	N/A	0	0		N/A. Score is not affected. Refer to 4.2.1	
4.2.3	Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	N/A	0	0		N/A. Score is not affected. Refer to 4.2.1	

4.2.4	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	N/A	0	0		N/A. Score is not affected. Refer to 4.2.1
4.2.5	Does re-work handling take into account the issue associated with allergen containing products?	N/A	0	0		N/A. Score is not affected. Refer to 4.2.1
4.2.6	Are employees trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there allergen training records?	N/A	0	0		N/A. Score is not affected. Refer to 4.2.1
4.2.7	Are all products manufactured on site, labeled correctly with respect to allergens?	N/A	0	0		N/A. Score is not affected. Refer to 4.2.1

New Questions (Not part of overall Food Safety percentage)

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
5.1.1	Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning re-circulating water systems such as washing flumes, ice injectors, etc.)?	N/A	0	0		N/A. Score is not affected. No re-circulating water systems used in place.	
5.1.2	Is there an annual certificate of inspection for the backflow prevention systems on water lines into and within the facility?	Non-Compliance	0	3	There should be a backflow prevention device on main water lines entering the facility and have backflow prevention devices on individual water lines within production areas. A trained inspector must verify the principle backflow prevention system annually.	No. Annual certificate of inspection, was not available.	
5.1.3	Where gloves are used, are they latex-free (e.g. vinyl, nitrile) or powder-free latex?	Total Compliance	3	3		Yes. Powder-free gloves are used.	
5.1.4	Are employees required to sign a document stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	5	5		Yes.	
5.1.5	Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	3	3		Yes. Visitors and contractors are required.	
5.1.6	Are there written 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	Total Compliance	3	3		Yes.	

risk to the products being produced? (In the US, auditors can check procedure/policy but not actual records).

5.1.7	Are all cuts and wounds covered with waterproof detectable blue bandages (Band Aids) that contain a metal strip?	Non-Compliance	0	5	Bandages used in food facilities should be waterproof and blue in color for easy visual detection, with a metal strip behind the wound pad for detection on lines with metal detectors.	No. Blue bandages (Band Aids) with metal strip, are not used at this facility.
5.1.8	Does the facility have documented evidence to ensure that any food safety hazards relevant to waste water treatments (e.g. settling ponds, land applications, etc.) are controlled?	N/A	0	0		N/A. Score is not affected. No waste water treatments in place.
5.1.9	Are all records free of "correction fluid" (white out), pencil text and erasable ink text? If using computerized records, is there a system that shows record amendments (data history) if the records are changed after initial entry?	Non-Compliance	0	3	All records should show or track any amendments made to the records and original data should not be able to be erased in any way.	No. Correction fluid was used.

Audit Scoring Summary			
	Good Manufacturing Practices	Score	535
		Possible Points	542
		Percent Score	99%
	Food Safety File Requirements	Score	262
		Possible Points	264
		Percent Score	99%
	Miscellaneous Survey Questions	Score	0
		Possible Points	0
		Percent Score	0%
	Total	Score	797
		Possible Points	806
		Percent Score	99%

Food Security Scoring Summary			
	Food Security	Score	96
		Possible Points	96
		Percent Score	100%
	Total	Score	96
		Possible Points	96

Percent Score **100%**

New Questions Scoring Summary (Not Part Of Overall Food Safety Percentage)

<input checked="" type="checkbox"/> New Questions (Not part of overall Food Safety percentage)	Score	14
	Possible Points	25
	Percent Score	56%
<input checked="" type="checkbox"/> Total	Score	14
	Possible Points	25
	Percent Score	56%

Score System For Entire Audit
Percentage/Category
95–100 Superior
90–94 Excellent
85–89 Good
80–84 Standard
<80 Unsatisfactory

Point System For Individual Questions				
Question Points	Total Compliance	Minor Deficiency	Major Deficiency	Non Compliance
15 Point Question	15 points	10 points	5 points	0 points
10 Point Question	10 points	7 points	3 points	0 points
5 Point Question	5 points	3 points	1 point	0 points
3 Point Question	3 points	2 points	1 point	0 points

Compliance Categories	
Full Compliance:	To meet the question and/or compliance criteria in full.
Minor Deficiency:	To have minor deficiencies against the question and/or compliance criteria. To have single or isolated non–severe deficiencies (usually up to three) against the question and/or compliance criteria. To have covered most of the question compliance criteria, but not all.
Major Deficiency:	To have major deficiencies against the question and/or compliance criteria. To have numerous non–severe deficiencies (usually more than three) against the question and/or compliance criteria. To have single or isolated severe deficiencies against the question and/or compliance criteria. To have covered some of the question compliance criteria, but not most of it.
Non–Compliance:	To have not met the question and/or compliance criteria requirements at all. Having systematic deficiencies against the question and/or compliance criteria (severe or non–severe issues).

