

CORRECTIVE ACTION REPORT

Operation Type: Packinghouse
Audit Report Summary

CB Registration No. PA-PGFS-12387-1
PrimusGFS ID #174193 - Cert:3
Audited by Primus Auditing Operations

PrimusGFS Version 3.0

Ver en Español

Organization:	Proffer Wholesale Produce, Inc. Contact(s): Tiffany Reed Stephen Carter Address: 920 Fifth St. 63601 Location: Park Hills, Missouri, United States Phone Number: 573-431-0625		
Operation:	3 Generations Inc. Contact(s): Tiffany Reed Location: 920 Fifth St. Park Hills, Missouri 63601, United States		
Shipper:	Proffer Express, Proffer Wholesale Produce, Inc.		
Operation Type:	Packinghouse		
Audit Type:	Announced Audit		
Audit Scope:	This facility is a year round facility that is enclosed and operated by approximately 125 employees on two shifts at high peaks of year. The facility is approximately 125000 square feet with 9 various packing lines through out the facility. This facility handles several product mostly all are conventional. The facility receives product from approved suppliers via local farms for packing purposes. There are several suppliers for the companies storage and distribution business. On this date the facility was operating 6 of its 9 lines. There was dry packing of tomatoes into clam shells, there was repacking of tomatoes, repacking of cabbage and there was washing and packing of cherry tomatoes and washing and packing of cucumbers. The cherry line is a single pass line that uses San Tec 6 (does not require fresh water rinse). The cucumber line is a dump tank and also uses San Tec 6 and monitors it hourly at 25-85ppm PAA. There was no notation on this date to turbidity and change of tank. All product is marked with a unique sticker and noted for location, PO and date of pack and tracked through Famous. All product is kept in designated coolers and received and shipped through a designated flow. There is some top icing for sweet corn that is conducted. The water is sourced is municipal water and is testing regularly for microbials. There is a designated cooler for iced product. There is no immediate threats to the facility on the exterior.		
Date FSMS started:	14 Aug 2019 16:00		
Date FSMS finished:	14 Aug 2019 18:00		
Total Amount of Time in FSMS	2.00 Hours		
Date Operation Started:	14 Aug 2019 10:00		
Date Operation Finished:	14 Aug 2019 16:00		
Total Amount of Time in Operation	6.00 Hours		
Product(s) observed during audit:	Bell Peppers, Cabbage, Cucumbers, Eggplant / Aubergine, Green Beans/French Beans, Okra, Peppers, Pickle Cucumbers, Squash, Sweet Corn, Tomatillo, Tomatoes, Winter Squash (Hard Squash), Zucchini (Courgette)		
Similar product(s)/process(es) not observed:	None		
Product(s) applied for but not observed:	None		
Auditor:	Allen Walzel (Primus Auditing Operations)		
Preliminary Audit Score:	93%		
Final Audit Score:	96%		
Certificate Valid From:	16 Sep 2019 To 15 Sep 2020		
GPS Coordinates:	Latitude 37° 51' 14"	Longitude 90° 29' 59"	 Click here to see map

Information related to the audited operation

Total number of workers:	125	Maximum worker number during peak season:	125
Number of lines in normal production:	9	Number of lines running during the audit:	6
Square Footage/Meters:	125000 Square feet	Are/Is a CCP(s) identified:	Yes
Allergens:	Yes	Allergen type(s):	Tree Nuts
Temperature Controlled Storage:	Yes	Wet or dry:	Wet-Product Wash Step with Reused Water
Water Source:	Municipal/District		

Product information for each product					
		Operation Process(es)			
Product Group/Product Name	Seasonality	Cultural Methods	Cooling Equipment	Water Used	Antimicrobial Used
Bell Peppers	From: May To: October	Conventional	N/A	N/A	N/A
Cabbage	From: May To: October	Conventional	N/A	N/A	N/A
Cucumbers	From: May To: October	Conventional	N/A	Single pass and reused/recirculated water system	Peroxyacetic acid
Eggplant / Aubergine	From: May To: October	Conventional	N/A	N/A	N/A
Green Beans/French Beans	From: May To: October	Conventional	N/A	N/A	N/A
Okra	From: May To: October	Conventional	N/A	N/A	N/A
Peppers	From: May To: October	Conventional	N/A	N/A	N/A
Pickle Cucumbers	From: May To: October	Conventional	N/A	N/A	N/A
Squash	From: May To: October	Conventional	N/A	N/A	N/A
Sweet Corn	From: May To: October	Conventional	Ice Machine, Top-Icing	N/A	N/A
Tomatillo	From: May To: October	Conventional	N/A	N/A	N/A
Tomatoes	From: May To: October	Conventional	N/A	Single pass and reused/recirculated water system	Peroxyacetic acid
Winter Squash (Hard Squash)	From: May To: October	Conventional	N/A	N/A	N/A
Zucchini (Courgette)	From: May To: October	Conventional	N/A	N/A	N/A

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	229	Score:	229
	Possible Points:	229	Possible Points:	229
	Percent Score:	100	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1172	Score:	1218
	Possible Points:	1266	Possible Points:	1266
	Percent Score:	92	Percent Score:	96
Module 6 - HACCP System Requirements	Score:	253	Score:	260
	Possible Points:	270	Possible Points:	270
	Percent Score:	93	Percent Score:	96
TOTAL	Score:	1654	Score:	1707
	Possible Points:	1765	Possible Points:	1765
	Percent Score:	93	Percent Score:	96

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	22	11
Module 6 - HACCP System Requirements	3	2
TOTAL	25	13

GMP	Pest Control	Approved						
5.02.03	<p>Question: Are plant and storage areas free of insects/rodents/birds/reptiles/mammals, or any evidence of them?</p> <p>Auditor Comments: Minor. Observed spider webs in the Walmart cooler area above the doorway. All other areas were and or appeared free of issues.</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>						
<p>Auditee Comments: Cobwebs have been removed, pictured attached, it has also been added to warehouse check sheet to check for and remove any that are seen</p> <p>View Files</p> <table> <tr> <td></td><td>Accept CA?</td><td></td></tr> <tr> <td> <p>CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.</p> </td><td>Yes</td><td> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td></tr> </table>				Accept CA?		<p>CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.</p>	Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
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GMP	Storage Areas & Packaging Materials	Rejected
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5.03.02	Question: Is the storage area completely enclosed?		Possible Points: 10 Points Scored: 7 Score: Minor Deficiency	
	Auditor Comments: Minor. There is a small area out back of facility that stores RPCs. All packaging is shrouded. All other items are stored within the facility. All coolers are fully enclosed.			
	Auditee Comments: n/a			
			Accept CA?	
	CB/Auditor Review Comments: Rejected. There were no corrective actions provided.		No	Possible Points: 10 Points Scored: 7

GMP	Storage Areas & Packaging Materials	Approved
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5.03.06	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency								
	Auditor Comments: Minor. The hard to reach areas along walls in all storage areas were dirty. The major areas were clean.									
	<table> <tr> <td colspan="2"> <i>Auditee Comments:</i>deep cleaning hard to reach areas is added to nightly check sheet, as well as deep cleaning preformed </td><td>View Files</td></tr> <tr> <td></td><td>Accept CA?</td><td></td></tr> <tr> <td> CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions. </td><td> Yes </td><td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td></tr> </table>		<i>Auditee Comments:</i> deep cleaning hard to reach areas is added to nightly check sheet, as well as deep cleaning preformed		View Files		Accept CA?		CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes
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	Accept CA?									
CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance								

GMP	Operational Practices	Rejected
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5.04.02	Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency	
	Auditor Comments: Minor. Observed minor condensation on cooler curtains and walls in back cabbage repack area. All other areas were observed with no overhead issues observed during audit.		
	Auditee Comments: n/a		
		Accept CA?	
	CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 15 Points Scored: 10

GMP	Operational Practices	Approved
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5.04.04	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?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency					
	Auditor Comments: Minor. The hard to reach areas of the corners and along walls were dirty. The major areas were clean.						
	<div> Auditee Comments:deep cleaning hard to reach areas is added to nightly check sheet, as well as deep cleaning preformed </div> <div> <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions. </td> <td>Yes</td> <td> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </table> </div>			Accept CA?		CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes
	Accept CA?						
CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance					

GMP	Operational Practices	Approved					
5.04.15	Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 5 Points Scored: 1 Score: Major Deficiency					
	Auditor Comments: Major. Observed several RPCs being used as stands to hold boxes as they were packed						
	<div> Auditee Comments:RPCs being used as stands have been marked as NOT FOR PRODUCT USE, this is temporary while actual tables are being constructed </div> <div> <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions. </td> <td>Yes</td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </table> </div>			Accept CA?		CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes
	Accept CA?						
CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance					

GMP	Worker Practices	Rejected					
5.05.13	Question: Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance					
	Auditor Comments: No. There are no identification badges						
	<div> Auditee Comments:n/a corrective action will be done but not in time for the purpose of regaining points </div> <div> <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Rejected. There were no corrective actions provided. </td> <td>No</td> <td> Possible Points: 5 Points Scored: 0 </td> </tr> </table> </div>			Accept CA?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No
	Accept CA?						
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 5 Points Scored: 0					

GMP	Equipment	Rejected					
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: Minor. Observed tape and cardboard being used on the cherry tomato line. All all other non food contact areas were in good condition with no issues observed.						
	<div> Auditee Comments:the machine use has ended for the season, and maintenance will work on this before the new season begins </div> <div> <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Rejected. There were no corrective actions provided. </td> <td>No</td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table> </div>			Accept CA?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No
	Accept CA?						
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 10 Points Scored: 7					

GMP	General Cleaning	Rejected
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: 3 Score: Minor Deficiency
	Auditor Comments: Minor. The drains in the wet cooler with corn appeared dirty. All drains were what appeared proper places including under packing lines and in the wet cooler. All appeared clean and free of issues.	
	<div><div>Auditee Comments:drains are being cleaned regularly</div><div><div></div><div>Accept CA?</div></div><div><div>CB/Auditor Review Comments: Rejected. There were no corrective actions provided.</div><div>No</div><div><div>Possible Points: 5 Points Scored: 3</div></div></div></div>	
GMP	General Cleaning	Approved
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: 3 Score: Minor Deficiency
	Auditor Comments: Minor. Observes strips touching along the loading dock in the main shipping area. All other strips were in good condition and not touching the floor.	
	<div><div>Auditee Comments:curtains have been trimmed</div><div><div></div><div>Accept CA?</div></div><div><div>CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.</div><div>Yes</div><div><div>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</div></div></div><div>View Files</div></div>	
GMP	General Cleaning	Approved
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency
	Auditor Comments: Minor. Observed brooms not properly stored in areas.. All other items observed were properly stored and/or in use.	
	<div><div>Auditee Comments:brooms placed in proper storage area, cleaning team reminded of putting the brooms away after use</div><div><div></div><div>Accept CA?</div></div><div><div>CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.</div><div>Yes</div><div><div>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</div></div></div><div>View Files</div></div>	
GMP	Site	Approved

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: 0 Score: Non-Compliance					
	Auditor Comments: No. There was no interior map observed.						
	<div> Auditee Comments:interior layout created <div>View Files</div> </div> <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions. </td> <td>Yes</td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </table>			Accept CA?		CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes
	Accept CA?						
CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance					

GMP	Buildings and Grounds	Rejected
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5.10.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency					
	Auditor Comments: Minor. There was ventilation issues in the coolers with evidence of condensation on curtains.						
	<div> Auditee Comments:na <div>Accept CA?</div> </div> <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Rejected. There were no corrective actions provided. </td> <td>No</td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table>			Accept CA?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No
	Accept CA?						
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 10 Points Scored: 7					

GMP	Buildings and Grounds	Rejected
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5.10.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency					
	Auditor Comments: Minor. There were minor areas of rough and or cracked concrete.						
	<div> Auditee Comments:na <div>Accept CA?</div> </div> <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Rejected. There were no corrective actions provided. </td> <td>No</td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table>			Accept CA?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No
	Accept CA?						
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 10 Points Scored: 7					

GMP	Buildings and Grounds	Approved
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5.10.13	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?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency					
	Auditor Comments: Minor. There was pallets up against walls in coolers and box loft. There was adequate spacing and well maintained access in other areas.						
	<div> Auditee Comments:pallets have been moved away from walls <div>View Files</div> </div> <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions. </td> <td>Yes</td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </table>			Accept CA?		CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes
	Accept CA?						
CB/Auditor Review Comments: Accepted. There were notation to and pictures to corrective actions.	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance					

GMP	Chemical Files	Approved									
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>Auditor Comments: Minor. Missing statement to when water is changed and checks on turbidity. There was a monitoring and changing SOP noted for the dump tanks that including hourly monitoring of PAA . This is cover the dump tank on the tomato line as well as the cucumber line</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>									
<table> <tr> <td colspan="2"><i>Auditee Comments:</i>turbidity checks will be preformed and have been added to SOP</td><td>View Files</td></tr> <tr> <td></td><td>Accept CA?</td><td></td></tr> <tr> <td><i>CB/Auditor Review Comments:</i> Accepted. SOP updated.</td><td>Yes</td><td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td></tr> </table>			<i>Auditee Comments:</i> turbidity checks will be preformed and have been added to SOP		View Files		Accept CA?		<i>CB/Auditor Review Comments:</i> Accepted. SOP updated.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
<i>Auditee Comments:</i> turbidity checks will be preformed and have been added to SOP		View Files									
	Accept CA?										
<i>CB/Auditor Review Comments:</i> Accepted. SOP updated.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance									
GMP	Pest Control Documentation	Approved									
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>Auditor Comments: Minor. There was no tread data available for the facility. There were current bi monthly inspections in place and corrective actions noted from Williams on external devices. This included application of bate on exterior. Weekly internal monitoring of glue boards on interior and any rodent activity.</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>									
<table> <tr> <td colspan="2"><i>Auditee Comments:</i>trend report provided by HE Williams</td><td>View Files</td></tr> <tr> <td></td><td>Accept CA?</td><td></td></tr> <tr> <td><i>CB/Auditor Review Comments:</i> Accepted. The trend report was provided.</td><td>Yes</td><td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td></tr> </table>			<i>Auditee Comments:</i> trend report provided by HE Williams		View Files		Accept CA?		<i>CB/Auditor Review Comments:</i> Accepted. The trend report was provided.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
<i>Auditee Comments:</i> trend report provided by HE Williams		View Files									
	Accept CA?										
<i>CB/Auditor Review Comments:</i> Accepted. The trend report was provided.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance									
GMP	Operation Monitoring Records	Rejected									
5.13.05	<p>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)?</p> <p>Auditor Comments: Major. There were no notation to changing of the water and or turbidity checks.</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>									
<table> <tr> <td colspan="2"><i>Auditee Comments:</i>production for dump tanks has ended for the season, turbidity checks have been added to the sop, system has been purchased, and will be done during next season. SOP update has been provided.</td><td>View Files</td></tr> <tr> <td></td><td>Accept CA?</td><td></td></tr> <tr> <td><i>CB/Auditor Review Comments:</i> Rejected. Will need to follow up on next years audit.</td><td>No</td><td> Possible Points: 5 Points Scored: 1 </td></tr> </table>			<i>Auditee Comments:</i> production for dump tanks has ended for the season, turbidity checks have been added to the sop, system has been purchased, and will be done during next season. SOP update has been provided.		View Files		Accept CA?		<i>CB/Auditor Review Comments:</i> Rejected. Will need to follow up on next years audit.	No	Possible Points: 5 Points Scored: 1
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	Accept CA?										
<i>CB/Auditor Review Comments:</i> Rejected. Will need to follow up on next years audit.	No	Possible Points: 5 Points Scored: 1									
GMP	Maintenance & Sanitation Files	Rejected									

5.14.07	Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?		Possible Points: 5 Points Scored: 0 Score: Non-Compliance		
	Auditor Comments: No. There were no log or records of this.				
	Auditee Comments: NA				
			Accept CA?		
	CB/Auditor Review Comments: Rejected. There were no corrective actions provided.		No	Possible Points: 5 Points Scored: 0	

GMP	Maintenance & Sanitation Files	Rejected
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: 5 Score: Major Deficiency
	Auditor Comments: Major. There was no RLU factors evaluated and or used. There was a SOP for checking daily on wet area. They were using Hygienia Go/No Go swabs that only changed colors.	
	<div><div>Auditee Comments:ordering the correct ATP</div><div><div></div><div>Accept CA?</div></div><div><div>CB/Auditor Review Comments: Rejected. There were no corrective actions provided.</div><div>No</div><div><div>Possible Points: 15</div><div>Points Scored: 5</div></div></div></div>	

GMP	Testing	Approved								
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: 5 Score: Major Deficiency								
	Auditor Comments: Major. There were items missing from the SOP , reason for testing, what was testing and limits.									
	<table border="1"> <tr> <td colspan="2"><i>Auditee Comments:</i>EMSL document has been attached to SOP discussing parameters</td><td>View Files</td></tr> <tr> <td></td><td>Accept CA?</td><td></td></tr> <tr> <td><i>CB/Auditor Review Comments:</i> Minor. There was noted EMSL documents provided yet the company 's SOP was not amended.</td><td>Yes</td><td> Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency </td></tr> </table>		<i>Auditee Comments:</i> EMSL document has been attached to SOP discussing parameters		View Files		Accept CA?		<i>CB/Auditor Review Comments:</i> Minor. There was noted EMSL documents provided yet the company 's SOP was not amended.	Yes
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	Accept CA?									
<i>CB/Auditor Review Comments:</i> Minor. There was noted EMSL documents provided yet the company 's SOP was not amended.	Yes	Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency								

GMP	Testing	Approved								
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: 3 Score: Major Deficiency								
	Auditor Comments: Major. There was notation to corrective action yet lacked detail to risk based and noted acceptable ranges.									
	<table border="1"> <tr> <td colspan="2"><i>Auditee Comments:</i>corrective action procedure added to SOP</td><td>View Files</td></tr> <tr> <td></td><td>Accept CA?</td><td></td></tr> <tr> <td><i>CB/Auditor Review Comments:</i> Accepted. New SOP updated to included corrective actions.</td><td>Yes</td><td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td></tr> </table>		<i>Auditee Comments:</i> corrective action procedure added to SOP		View Files		Accept CA?		<i>CB/Auditor Review Comments:</i> Accepted. New SOP updated to included corrective actions.	Yes
<i>Auditee Comments:</i> corrective action procedure added to SOP		View Files								
	Accept CA?									
<i>CB/Auditor Review Comments:</i> Accepted. New SOP updated to included corrective actions.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance								

HACCP	Preliminary Steps	Approved
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>Auditor Comments: Major. There was a noted flow chart for tomato and cucumbers yet missing all other lines.</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>
	<p><i>Auditee Comments:</i> additional flowcharts were created</p> <p><i>CB/Auditor Review Comments:</i> Accepted. There were notation to and pictures to corrective actions.</p>	<p>View Files</p> <p>Accept CA?</p> <p>Yes</p> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>
HACCP	Development of the HACCP Plan	Rejected
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>Auditor Comments: Minor. There was missing notation to changing and testing of turbidity in tanks. There was complete reviews of the risk and pre requisites to control or eliminate risk with the flow of the product. This was for each packing line including tomato dump tanks, cucumber dump tanks and other dry pack and repacked items and the organic line.</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>
	<p><i>Auditee Comments:</i> turbidity checks have been added to risk assessment</p> <p><i>CB/Auditor Review Comments:</i> Rejected. There were no corrective actions provided.</p>	<p>Accept CA?</p> <p>No</p> <p>Possible Points: 15 Points Scored: 10</p>
HACCP	Execution of the HACCP Plan on the Plant Floor	Rejected
6.03.02	<p>Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?</p> <p>Auditor Comments: Minor. Missing turbidity checks. All records were in accordance to frequencies.</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>
	<p><i>Auditee Comments:</i> the dumptanks are no longer in use for this season, turbidity checks will be done during next season</p> <p><i>CB/Auditor Review Comments:</i> Rejected. There were no corrective actions provided.</p>	<p>Accept CA?</p> <p>No</p> <p>Possible Points: 15 Points Scored: 10</p>