


FINAL AUDIT REPORT

Operation Type: Storage & Distribution Center
Audit Report Summary

CB Registration No. PA-PGFS-8513-1
PrimusGFS ID #108171 - Cert:2
Audited by Primus Auditing Operations

PrimusGFS Version 2.1-2

[Ver en Español](#)

Organization:	Marabella Produce LLC Contact(s): Alejandro Knight Address: 2501 W. Military Hwy Ste A5-A6 78503 Location: McAllen, Texas, United States Phone Number: 956-683-5155					
Operation:	Marabella Produce LLC Contact(s): Alejandro Knight Location: 2501 W. Military Hwy Ste. A5-A6 McAllen, Texas 78503, United States					
Shipper:	Marabella Produce LLC					
Operation Type:	Storage & Distribution Center					
Audit Type:	Announced Audit					
Audit Scope:	This is a year round facility that is approximately 7000 square feet. There are 3 employees. There is only one cooler and one open dock area. The facility receives product in full pallets and ship product in full pallets. There is tracking of each pallet. There are drains in the facility though limited wet product is stored. There is no repacking conducting.					
Date FSMS Started:	08 Nov 2016 15:00					
Date FSMS Finished:	08 Nov 2016 17:00					
Date Operation Started:	08 Nov 2016 14:00					
Date Operation Finished:	08 Nov 2016 15:00					
Product(s) observed during audit:	Eddoes/ Malanga / Tannia, Limes					
Similar product(s)/process(es) not observed:	Papayas, Tomatoes					
Product(s) applied for but not observed:	None					
Auditor:	Allen Walzel (Primus Auditing Operations)					
Preliminary Audit Score:	94%					
Final Audit Score:	97%					
Certificate Valid From:	15 Dec 2016 To 14 Dec 2017					
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>26° 8' 55"</td> <td>98° 15' 19"</td> </tr> </tbody> </table>	Latitude	Longitude	26° 8' 55"	98° 15' 19"	 Click here to see map
Latitude	Longitude					
26° 8' 55"	98° 15' 19"					

[View Certificate](#)

[Corrective Action Activity](#)

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	209	Score:	209
	Possible Points:	209	Possible Points:	209
	Percent Score:	100%	Percent Score:	100%
Good Manufacturing Practices Requirements	Score:	746	Score:	772
	Possible Points:	804	Possible Points:	804
	Percent Score:	92%	Percent Score:	96%
HACCP System Requirements	Score:	60	Score:	60
	Possible Points:	60	Possible Points:	60
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1015	Score:	1041
	Possible Points:	1073	Possible Points:	1073
	Percent Score:	94%	Percent Score:	97%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Good Manufacturing Practices Requirements	9	7
HACCP System Requirements	0	0
TOTAL	9	7

SECTIONS:

Food Safety Management System Requirements	Good Manufacturing Practices Requirements	HACCP System Requirements
Management System	General GMP	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP plan on the Plant Floor
Internal and external inspections	Operational Practices	
Rejection and release of product	Worker Practices	
Supplier Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	Buildings and Grounds	
	Chemical Files	
	Pest Control Documentation	
	Operation Monitoring Records	
	Maintenance & Sanitation Files	

Worker Documentation
Testing/Analyses Records
Temperature Controlled Storage & Distribution Logs
Allergen Control

FSMS Management System		
1.01.01	<p>Question: Is there a Food Safety Manual or other documented food safety management system covering the scope of business included in this audit and procedures/instructions for all food safety processes?</p> <p>Auditor Comments: Yes. There is a master manual in place and there is a master data base that contains all materials including all SSOPs, SOPs, and other documents necessary for the operation. There is a hard copy on site and maintained by Alejandro Knight and signed on 10/26/16.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p>Auditor Comments: Yes. There is a company wide policy that is posted in the main binder as well at the entry points of the building. The document was revised and signed by Alejandro Knight on 10/26/16.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
1.01.03	<p>Question: Is there an organizational chart of all workers who have food safety related activities?</p> <p>Auditor Comments: Yes. There was a current organizational chart in place that noted all persons. All key personnel were noted on the current chart and their responsibilities. Alejandro Knight - Pres, Mark Cadena-HACCP, Rufino Cagigal - Logistics, and Neredia Garcia- Office. This was revised by Alejandro Knight and signed on 10/26/16.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p> <p>Auditor Comments: Yes. This is the first audit for this company and there was a policy in place for quarterly meetings. The facility had a current meeting in place that was conducted on 06/15/16,07/17/16, and 10/26/16. This included the owners and the three employees and covered the upcoming audit.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
1.01.05	<p>Question: Is there documented management verification of the entire food safety management system at least every 12 months?</p> <p>Auditor Comments: Yes. There was a review in place and signed by Alejandro Knight on 10/26/16. This is noted to be done on a yearly basis and is covered under SOP #1.01.05.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Question: Is there a documented analysis detailing resources required to implement and improve the food safety management system processes with documented commitment from management to provide these resources?</p> <p>Auditor Comments: Yes. There was a noted resource analysis that details the specific monies and resources provided for food safety. This was noted as policy 1.01.06. Alejandro Knight signed on 01/15/16.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

FSMS Control of Documents and Records		
1.02.01	<p>Question: Is there a written document control procedure describing how documents will be maintained, updated and replaced?</p> <p>Auditor Comments: Yes. There was a noted policy in place named Document Control that was signed by Alejandro Knight and reviewed on 06/15/15.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>

1.02.02	Question: Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was at least one year of records on file and available for review, although this is their first audit.	
1.02.03	Question: Are food safety related documents and records stored and handled in a secured manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. All documents are stored in hard cover binders in a secure office and file cabinet within Alejandro's office.	
1.02.04	Question: Are the records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. All documents are legible and clearly organized by index of numbers and names of documents.	

FSMS	Procedures and Corrective Actions
------	-----------------------------------

1.03.01	Question: Are there documented instructions for the creation of Standard Operating Procedures?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a current revised policy in place named Creation of SOP that was signed by Alejandro Knight and reviewed on 06/15/15.	
1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a master hard copy on site in a central binder.	
1.03.03	Question: Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a current revised policy in place named Corrective Action Policy that was signed and reviewed by Alejandro Knight on 06/15/15.	
1.03.04	Question: Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a current revised policy in place named Corrective Action Policy that was signed and reviewed by Alejandro Knight on 06/15/15. Although named Corrective Action, the NUOCA policy is covered under this policy.	

FSMS	Internal and external inspections
------	-----------------------------------

1.04.01	Question: Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There was a current revised policy in place named Internal Audits that was signed and reviewed by Alejandro Knight on 10/26/16. This is to be conducted quarterly on site by Alejandro and there was notation to corrective actions when found. Last review conducted on 10/26/16.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There was a current revised policy in place named Handling Regulatory Inspections that was signed and reviewed by Alejandro Knight.	
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. There was notation to last years Primus audit. There was noted correction where possible.	
1.04.04	Question: Are there documented calibration 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. There were noted policy in place for thermometers noted as Calibration Policy that was signed and reviewed by Alejandro Knight. Ice bath is used. 10/26/16	

FSMS	Rejection and release of product
------	----------------------------------

1.05.01	Question: Is there a written procedure for handling on hold or rejected products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a current revised policy in place named Handling On Hold/Rejection that was signed and reviewed by Alejandro Knight on 06/15/15.	
1.05.02	Question: Are there records of the handling of on hold or rejected products kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a noted log when items are rejected noted as Hold Log. There is notation to disposition on the log and via QuickBooks.	
1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is noted within the Final Release policy and notes the quality review and notation via QuickBooks.	
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. This is noted via quickbooks.	
1.05.05	Question: Is there a documented system 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. There was a current revised policy in place named Customer Complaint that was signed and reviewed by Alejandro Knight on 06/15/15. No complaints as of this audit noted.	

FSMS	Supplier Control
------	------------------

1.06.01	Question: Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a data base that notes all products, ingredients, and other materials used. All customer intended use and the temperature parameters. All other services are noted as well. Signed and reviewed by Alejandro Knight on 10/26/16.	
1.06.02	Question: Is there a written procedure detailing how suppliers are evaluated, approved and monitored?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a current revised policy in place named Supplier Approval that was signed and reviewed by Alejandro Knight on 10/26/16.	
1.06.03	Question: Is there a list of approved suppliers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a master data base that is maintained and documented. All suppliers are dated within the system as to when approved.	
1.06.04	Question: Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There were noted third party audits, letters of guarantee, and current copies of those certificates and/or letters of current certification on file. Excellent, Primus and G&J.	
1.06.05	Question: If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. All outside suppliers are noted as well as the pest control. Excellent Pest and Primuslabs.	
1.06.06	Question: If tests and/or analysis within scope to food safety are performed by external laboratories, are they licensed/accredited (e.g. ISO 17025 or equivalent, National Regulations, State Department, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a current license and ISO certification of 17025 in place for Primus labs. There was a current license through 2018 and noted methodology used.	
FSMS Traceability and Recall		
1.07.01	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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There was current flow of the product and description of each step (received, storage and shipping) and notation to traceability throughout. This is covered under SOP named Traceability that was signed and reviewed by Alejandro Knight.	
1.07.02	Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings and explanation of different recall classes?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There were current recalls from team members and their responsibilities. There were current contact listings and types of recalls. This was reviewed and sign by Alejandro Knight on 10/26/16.	

1.07.03	Question: Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There were two mock recalls on file. There is a noted SOP that states that there will be at least bi-annual recalls performed. There was mock recall on 11/02/16 for milanga, conducted in approximately 45 minutes, tracked 100% of the product, and noted the lessons learned. There was a second recall conducted on 05/28/16.	

FSMS	Food Defense
-------------	---------------------

1.08.01	Question: Does the company have a documented food defense policy based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a current revised policy in place named Defense Policy signed and reviewed by Alejandro Knight on 06/15/15.	

1.08.02	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. There were current numbers for key personnel and local law enforcement all posted within sight of key personnel.	

1.08.03	Question: Are visitors to the company operations required to adhere to food defense policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a policy named Visitor Policy and it is placed with the sign-in log that must be read.	

GMP	General GMP
------------	--------------------

2.16.01	Question: Is there a designated person responsible for the food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The on-site person is Rufino Cagigal and Mark Cadena.	

2.16.02	Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 5 Score: Major Deficiency
	Auditor Comments: Major. All chemicals were not secure and located on a self in dock area. All were correctly labeled.	

Auditee Comments: We have moved cleaning liquids/chemicals upstairs in our storage room. please see attached photo.		View Files
	CA Accepted?	
CB/Auditor Review Comments: Accepted. There were corrective actions provided via photos of securing of the chemicals.	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance

2.16.03	Question: Are "food grade" and "non-food grade" chemicals used, handled and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. All hand gels and soaps were separated from the Windex and Simple Green.	

2.16.04	Question: Are signs supporting GMP's posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There were signs posted at the entry points and in the restrooms.	
2.16.05	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 locks and alarms in place.	
GMP Pest Control		
2.17.01	Question: Are products or ingredients free of 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. All products observed on this date were free of listed issues.	
2.17.02	Question: Are packaging supplies free of 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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is no packaging kept on this site. Storage and Distribution only.	
2.17.03	Question: Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. All areas were free of listed issues on this date.	
2.17.04	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. The dock and outside areas were clean.	
2.17.05	Question: Does the operation have a pest control program? 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. There is a contract with Excellent Pest Control at this location.	
2.17.06	Question: Are pest control devices located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There were glue boards on the interior and baited traps on the exterior.	
2.17.07	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. All devices were checked and free of issues. All marked via bar codes on the interior.	
2.17.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There were devices at each entrance and evenly spaced on outside. Observed roughly 20% of the devices.	

2.17.09	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. All devices were numbered on device and wall.	
2.17.10	Question: Are all pest control devices properly installed and secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Covered on the interior and on concrete blocks on exterior.	
GMP Storage Areas & Packaging Materials		
2.18.01	Question: 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)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. All products were properly stored and separated. There were no allergens or wet products on site.	
2.18.02	Question: Is the storage area completely enclosed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. This facility is completely enclosed with one cooler and ambient shipping and receiving area.	
2.18.03	Question: Is the facilities use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was only product and item to move the product.	
2.18.04	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There was a designated area in the cooler. There was a documented policy in place. There are tags to note hold and release.	
2.18.05	Question: Are raw products, work in progress, ingredients (including ice), finished goods and food contact packaging within accepted tolerances for spoilage or adulteration? 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. All product observed was within visual specs.	
2.18.06	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: 10 Score: Total Compliance
	Auditor Comments: Yes. All areas were clean.	
2.18.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The pallets come in marked for customer that are dated and lot numbered.	
2.18.08	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All product is on the FIFO policy.	

2.18.09	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The dock is ambient and the one cooler is temperature controlled and items are placed in designated cooler.	

GMP	Operational Practices
-----	-----------------------

2.19.01	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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. All product arrives on supplier trucks, palletized, and then immediately unloaded and directly placed into designated cooler area. Then product is selected via full pallets and shipped to customer.	

2.19.02	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: 15 Score: Total Compliance
	Auditor Comments: Yes. There were no overhead issues observed during the audit.	

2.19.03	Question: Are packing and/or processing areas completely enclosed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No packing. Distribution only.	

2.19.04	Question: Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No packing. Distribution only.	

2.19.05	Question: Is all re-work/re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No packing. Distribution only.	

2.19.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All pallets are checked prior to loading on local trucks.	

2.19.07	Question: Are finished products coded (carton and unit packaging) for the day of production and displaying information to enable proper storage and use of the product within the food supply chain?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No packing. Distribution only.	

2.19.08	Question: Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No packing. Distribution only.	

2.19.09	Question: Does the facility use 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No wash water or other uses of water.	

2.19.10	Question: 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.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is a large station sink upon entry from the restroom that was well stocked.	
2.19.11	Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is on restroom with for 3 total employees. Well stocked and clean.	
2.19.12	Question: Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There are hand gel stations in place at entry points and monitored daily.	
2.19.13	Question: Are foot dip stations adequate in number and location? Are the stations maintained properly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Not needed or used.	
2.19.14	Question: Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No packing. Distribution only.	
2.19.15	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Trash cans were clearly marked.	
2.19.16	Question: Are food safety measuring devices working properly?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The cooler was properly functioning based on the readings of the thermometer. 50 degrees	
GMP Worker Practices		
2.20.01	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is a written policy and procedure in place. Auditor observed employee conducting this appropriately.	
2.20.02	Question: Are workers' fingernails clean, short and free of nail polish?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All appeared clean.	
2.20.03	Question: Is there no sign of any workers with boils, sores, open wounds or exhibiting signs of foodborne illness working in direct and indirect food contact?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There were no employees who appeared to be ill or have open cuts or wounds.	

2.20.04	Question: Are workers wearing effective hair restraints?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No hair restraints required.	
2.20.05	Question: Is jewelry confined to a plain wedding band?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	
2.20.06	Question: Are all workers wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves, non-latex gloves)	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No outer garments used or required.	
2.20.07	Question: Do workers remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No outer garments used or required.	
2.20.08	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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No outer garments used or required.	
2.20.09	Question: Workers personal items are not being stored in the production and material storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All kept in the break areas and/or vehicle.	
2.20.10	Question: Is smoking, eating, chewing and drinking confined to designated areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There was no evidence of being conducted outside of the break area.	
2.20.11	Question: Are all items removed from shirt or blouse top pockets?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	
2.20.12	Question: Is there a first aid kit(s) readily available in the facility and adequately stocked?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a complete first-aid kit in the offices. Blue bandages are on site.	
GMP	Equipment	
2.21.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No food contact services. Distribution only.	

2.21.02	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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No food contact services. Distribution only.	
2.21.03	Question: Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No food contact services. Distribution only.	
2.21.04	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. There were thermometers in place in the cooler.	
2.21.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Spring loaded.	
GMP Equipment Cleaning		
2.22.01	Question: Are food contact equipment surfaces clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No food contact, only distribution.	
2.22.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No equipment in the facility.	
2.22.03	Question: Are items (barrels, bins, etc.) that are used to hold or store product clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No food contact, only distribution.	
2.22.04	Question: During cleaning are foods and packaging protected from contamination?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. All items are removed from the area during cleaning.	
2.22.05	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. All cooling units were in good condition with no aged ice or other debris.	
2.22.06	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: 5 Score: Total Compliance
	Auditor Comments: Yes. All fans and areas in front of the fans were clean and free of excessive black spots.	

2.22.07	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. No equipment in the area.	
2.22.08	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 items were properly stored.	
2.22.09	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. No tools used.	
2.22.10	Question: Are excess lubricants and grease removed from the equipment?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No equipment.	

GMP	General Cleaning
------------	-------------------------

2.23.01	Question: Are spills cleaned up immediately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. All removed and disposed of.	
2.23.02	Question: Are waste and garbage frequently removed from packing and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All waste is removed daily.	
2.23.03	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 well maintained?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Drains are located in the facility but are not used due to no water in the facility. They were clean.	
2.23.04	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. All overhead areas were clean and/or appeared so.	
2.23.05	Question: Are plastic strip curtains maintained in a 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. The one set of strips were in good condition.	
2.23.06	Question: Is safety equipment for the sanitation crew adequate, 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. All cleaning items were properly placed in a closet and identified.	

2.23.07	Question: Is cleaning equipment available and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance					
	Auditor Comments: Yes. All hung in proper place.						
2.23.08	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: 0 Score: Non-Compliance					
	Auditor Comments: No. There was no color coding.						
	<p>Auditee Comments: We have color coded all cleaning tools for the storage room, restroom and dock area. Please see attached photo's. 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: Accepted. There were corrective actions provided via photos of coloring coding mops and brooms.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </tbody> </table>			CA Accepted?		CB/Auditor Review Comments: Accepted. There were corrective actions provided via photos of coloring coding mops and brooms.	Yes
	CA Accepted?						
CB/Auditor Review Comments: Accepted. There were corrective actions provided via photos of coloring coding mops and brooms.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance					
2.23.09	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.						
2.23.10	Question: Are toilet facilities and hand-wash stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance					
	Auditor Comments: Yes. The facilities were clean.						
2.23.11	Question: Are worker break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance					
	Auditor Comments: Yes. Upstairs in the office area.						
2.23.12	Question: Is the maintenance shop organized - i.e. equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A					
	Auditor Comments: N/A. No shop on site.						
2.23.13	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance					
	Auditor Comments: Yes. The forklift was clean and well maintained with no excessive grease.						
2.23.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 0 Points Scored: 0 Score: N/A					
	Auditor Comments: N/A. No trucks on site during audit.						

GMP	Buildings and Grounds
------------	------------------------------

2.24.01	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 to protect product from contamination in the event of breakage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	Auditor Comments: Yes. All lights were protected and clean.										
2.24.02	Question: Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	Auditor Comments: Yes. There were no issues observed the day of the audit.										
2.24.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes.										
2.24.04	Question: Is there adequate lighting in the packing and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. There was ample lighting.										
2.24.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes. There was adequate ventilation.										
2.24.06	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: 10 Score: Total Compliance									
	Auditor Comments: Yes. All floors were in good condition and/or repair.										
2.24.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. There are drains in the building, yet they were not needed. No wet product.										
2.24.08	Question: Are doors to the outside pest proof?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. All doors sealed properly to limit pest entry.										
2.24.09	Question: Are dock doors fitted with buffers to seal against trucks?	Possible Points: 3 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: No. The dock area is open.										
<table border="1"> <tr> <td colspan="3">Auditee Comments: we will work with owner of terminal market to have docks fully enclosed in the upcoming fiscal year</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected. There were no corrective actions provided.</td> <td style="text-align: center;">No</td> <td>Possible Points: 3 Points Scored: 0</td> </tr> </table>			Auditee Comments: we will work with owner of terminal market to have docks fully enclosed in the upcoming fiscal year				CA Accepted?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 3 Points Scored: 0
Auditee Comments: we will work with owner of terminal market to have docks fully enclosed in the upcoming fiscal year											
	CA Accepted?										
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 3 Points Scored: 0									

2.24.10	Question: Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. Open dock.										
2.24.11	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. All exterior walls were in good condition with no holes.										
2.24.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: No. The interior of the cooler is foam walls.										
<table border="1"> <tr> <td colspan="3"><i>Auditee Comments:</i> we will budget for the removal of foam walls in the upcoming fiscal year.</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected. There were no corrective actions provided.</td> <td style="text-align: center;">No</td> <td>Possible Points: 5 Points Scored: 0</td> </tr> </table>			<i>Auditee Comments:</i> we will budget for the removal of foam walls in the upcoming fiscal year.				CA Accepted?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 5 Points Scored: 0
<i>Auditee Comments:</i> we will budget for the removal of foam walls in the upcoming fiscal year.											
	CA Accepted?										
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 5 Points Scored: 0									
2.24.13	Question: Do false ceiling areas have adequate access to allow for inspection and cleaning?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. No false ceilings.										
2.24.14	Question: Is an 18" (46cm) 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: 5 Score: Total Compliance									
	Auditor Comments: Yes. All items were well place and separated.										
2.24.15	Question: Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. The outside area was clean.										
2.24.16	Question: Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from building perimeter)?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. No pallets stored on the exterior. All good pallets are kept on the interior.										
2.24.17	Question: Are pallets inspected to separate and replace dirty or broken pallets?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. All bad pallets are discarded.										
2.24.18	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: Yes.										

2.24.19	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The dumpster was closed.	

2.24.20	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: No. There are no backflow devices.										
<table border="1"> <tr> <td colspan="3">Auditee Comments: we will work with owner of terminal market to have the backflow device installed in the upcoming fiscal year</td> </tr> <tr> <td></td> <td>CA Accepted?</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>			Auditee Comments: we will work with owner of terminal market to have the backflow device installed in the upcoming fiscal year				CA Accepted?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 5 Points Scored: 0
Auditee Comments: we will work with owner of terminal market to have the backflow device installed in the upcoming fiscal year											
	CA Accepted?										
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 5 Points Scored: 0									

2.24.21	Question: Is the on-site laboratory (where appropriate) completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No on site lab.	

GMP	Chemical Files
------------	-----------------------

2.25.01	Question: Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a complete SDS book and noted via index. Included the Simple Green and Windex.	

2.25.02	Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All bottles used were marked per name and the SDS sheets were available in the book.	

2.25.03	Question: Is there a chemical inventory and/or usage log?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a monthly inventory done. This is noted in policy 2.25.03 signed and reviewed by Alejandro Knight on 10/26/16.	

2.25.04	Question: 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.?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No water used.	

GMP	Pest Control Documentation
------------	-----------------------------------

2.26.01	Question: 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 used) and insurance documents?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There is a contract with Excellent Pest Control with documented license, insurance, and contracts in place. Valid through 11/02/17.	

2.26.02	Question: Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There was a current schematic in place and checked off by Alejandro for all 12 devices as of 11/04/16.	
2.26.03	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)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There were current monthly interior device checks and monthly exterior checks in place. There were notations to corrective actions when needed.	

GMP Operation Monitoring Records

2.27.01	Question: Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: No. There was no current log in place.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"><i>Auditee Comments:</i> please see attached photo</td> <td style="text-align: right;">View Files</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><i>CB/Auditor Review Comments:</i> Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.</td> <td style="text-align: center;">Yes</td> <td> Possible Points: 5 Points Scored: 1 New Score: Major Deficiency </td> </tr> </table>			<i>Auditee Comments:</i> please see attached photo		View Files		CA Accepted?		<i>CB/Auditor Review Comments:</i> Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.	Yes	Possible Points: 5 Points Scored: 1 New Score: Major Deficiency
<i>Auditee Comments:</i> please see attached photo		View Files									
	CA Accepted?										
<i>CB/Auditor Review Comments:</i> Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.	Yes	Possible Points: 5 Points Scored: 1 New Score: Major Deficiency									
2.27.02	Question: Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. See 2.27.01										
2.27.03	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. No processing or packing. Only distribution.										
2.27.04	Question: Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. No processing or packing. Only distribution.										
2.27.05	Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations? Are there stock check and replenishment records for gel and spray stations?	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: Yes. Daily checks of the hand sanitizers stations.										
2.27.06	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. No tools.										

2.27.07	Question: Is there a daily pre-operation inspection log?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a daily pre-op conducted by Rufino.	
2.27.08	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. There was a current risk assessment on site conducted by Rufino as of 09/17/16.	
2.27.09	Question: Is there a current certificate of inspection for backflow prevention assemblies on water lines into the facility?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No backflow.	
2.27.10	Question: Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are to be quarterly internal audits conducted by Alejandro. If issues are found they are noted and corrective actions noted. The last internal audit was on 10/26/16 that noted implementation of all GFS requirements.	
GMP Maintenance & Sanitation Files		
2.28.01	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. There was a current SOP noted as Maintenance Program.	
2.28.02	Question: Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is notation to the trucks, pallets jacks, and air handlers when worked on. Toyota Forklifts and Spreen Refrigeration. This is noted on the invoice.	
2.28.03	Question: Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is noted on the daily cleaning logs.	
2.28.04	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. There is a master schedule in place for what needs to be done daily, weekly, and yearly.	
2.28.05	Question: Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There were noted SSOPs for each area signed and reviewed by Alejandro Knight on 10/26/16. This included walls, floors, and trucks.	

2.28.06	Question: Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There were current logs of who, what, and when conducted. Signatures and/or name of who conducted and signed by Alejandro Knight.	
2.28.07	Question: 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, hydrocoolers, ice makers, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No water usage.	
2.28.08	Question: Is there a routine program and written procedure to validate sanitation effectiveness using rapid post sanitation checks, e.g., ATP measurements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Storage and Distribution with no wet or high humidity areas.	
2.28.09	Question: Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is noted cleaning of drains.	
2.28.10	Question: Are there records showing cooling units are 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. There is ongoing maintenance by Spreen.	
2.28.11	Question: Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There was a named policy, Glass Policy, that noted the policies and procedures for breakage and removal along with weekly checks and was signed and reviewed by Alejandro Knight on 09/09/15.	

GMP Worker Documentation		
2.29.01	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. There is a noted handbook with details to areas of GMP and HACCP principles. All 3 employees were trained on 10/09/16.	
2.29.02	Question: Are there logs of ongoing worker food safety education training with topics covered and attendees?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is ongoing training conducted by Alejandro at least yearly. There was noted training on 10/09/16 that covered hygiene and sanitation. Attendees were listed.	
2.29.03	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. All employees are trained in the use of the Simple Green and when and where to use. Noted training on 10/09/16.	

2.29.04	Question: 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 risk to the products being produced? (In the US, auditors can check procedure/policy but not actual records).	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a GMP policy that covers all sick and wounded person, blood contamination issues, reporting of illness, and return to work policies. These policies were signed and reviewed by Alejandro Knight on 09/9/15.	
2.29.05	Question: Are there written sickness reporting and return to work procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a GMP policy that covers all sick and wounded person, blood contamination issues, reporting of illness, and return to work policies. Signed and reviewed by Alejandro Knight on 09/09/15.	
2.29.06	Question: Is there an worker non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes.	
2.29.07	Question: Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene and health policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. All visitors are required to read the GMP policy prior to signing into the premises.	

GMP	Testing/Analyses Records
------------	---------------------------------

2.30.01	Question: Are there records of routine equipment microbiological testing?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is no testing required or conducted. No equipment.	
2.30.02	Question: Are there records of routine environmental microbiological testing?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is on-site yearly testing conducted by Primus Labs for E.coli and Total coliforms both by AOAC 991.4 and MB 072.01 methods. Last test conducted was 10/28/16 with no issue.	
2.30.03	Question: Are there routine microbiological tests on water used in the facility (sampled from within the facility)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is on-site yearly testing conducted by Primus Labs for E.coli and Total coliforms both by AOAC 991.4 and MB 072.01 methods. Last test conducted was 10/28/16 with no issue.	
2.30.04	Question: Are there routine microbiological tests on ice used in the facility (either produced in-house or purchased)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No ice.	
2.30.05	Question: Are routine tests (e.g., microbiological, moisture, etc.) performed on compressed air that is used directly on food and food contact surfaces?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No air used.	

GMP	Temperature Controlled Storage & Distribution Logs
------------	---

2.31.01	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. Distribution only.										
2.31.02	Question: Are there temperature logs for the packing room (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. Distribution only.										
2.31.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: No. There were no records of temperature checks.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <i>Auditee Comments: please see attached photo</i> </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior checks in place though. </td> <td style="text-align: center;"> Yes </td> <td> Possible Points: 5 Points Scored: 1 New Score: Major Deficiency </td> </tr> </table>			<i>Auditee Comments: please see attached photo</i>		View Files		CA Accepted?		CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior checks in place though.	Yes	Possible Points: 5 Points Scored: 1 New Score: Major Deficiency
<i>Auditee Comments: please see attached photo</i>		View Files									
	CA Accepted?										
CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior checks in place though.	Yes	Possible Points: 5 Points Scored: 1 New Score: Major Deficiency									
2.31.04	Question: Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: No. There were no current logs in place.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <i>Auditee Comments: please see attached photo</i> </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though. </td> <td style="text-align: center;"> Yes </td> <td> Possible Points: 5 Points Scored: 1 New Score: Major Deficiency </td> </tr> </table>			<i>Auditee Comments: please see attached photo</i>		View Files		CA Accepted?		CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.	Yes	Possible Points: 5 Points Scored: 1 New Score: Major Deficiency
<i>Auditee Comments: please see attached photo</i>		View Files									
	CA Accepted?										
CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.	Yes	Possible Points: 5 Points Scored: 1 New Score: Major Deficiency									
2.31.05	Question: Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Possible Points: 10 Points Scored: 0 Score: Non-Compliance									
	Auditor Comments: No. There were no current logs in place.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <i>Auditee Comments: please see attached photo</i> </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though. </td> <td style="text-align: center;"> Yes </td> <td> Possible Points: 10 Points Scored: 3 New Score: Major Deficiency </td> </tr> </table>			<i>Auditee Comments: please see attached photo</i>		View Files		CA Accepted?		CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.	Yes	Possible Points: 10 Points Scored: 3 New Score: Major Deficiency
<i>Auditee Comments: please see attached photo</i>		View Files									
	CA Accepted?										
CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.	Yes	Possible Points: 10 Points Scored: 3 New Score: Major Deficiency									

GMP	Allergen Control
------------	-------------------------

2.32.01	Question: There are no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. They are not handled or stored on site.	
2.32.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score not affected. See 2.32.01.	
2.32.03	Question: Are there adequate storage controls (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. Score not affected. See 2.32.01.	
2.32.04	Question: Is there a dedicated 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. Score not affected. See 2.32.01.	
2.32.05	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. Score not affected. See 2.32.01.	
2.32.06	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. Score not affected. See 2.32.01.	
2.32.07	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. Score not affected. See 2.32.01.	
2.32.08	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. Score not affected. See 2.32.01.	

HACCP Preliminary Steps		
3.01.01	Question: Is there a team responsible for the HACCP program at the operation, with a leader assigned and 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. This included Alejandro Knight, Rufino Cagigal, Neredia Garcia, and Mark Cadean. The HACCP program is monitored and revised as needed through this team. Last revised as of 10/26/16.	
3.01.02	Question: Is there documented evidence that the HACCP team members have being trained on HACCP principles?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is onsite certificate training of Mark Cadena through NEHA as of 08/26/15 and there was documented local training through Mark for all principles for HACCP 09/20/16. This included all key personnel at the distribution center.	

3.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a complete description of all products, materials used, and dimension of requirements. There is also notation to all intended consumers. All with specifics to papayas. This is covered under SOP 3.01.03 signed and reviewed by Alejandro Knight.	
3.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps and has the flow chart(s) been verified?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There was a complete flow chart in place for the receiving and immediate distribution of the product. This included the complete flow of receiving, storage, and distribution. The flow was dated and revised by Alejandro Knight on 10/26/16.	

HACCP	Development of the HACCP Plan
--------------	--------------------------------------

3.02.01	Question: Has a documented hazard analysis for the process been conducted, showing the various types of hazard, their likelihood of occurrence and their associated severity? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. There was a complete hazard analysis in place for the receiving and distribution of the product. There was notation to the SOPs and SSOPs used to justify the use of a hazard analysis only, not a complete HACCP program. The analysis was conducted by Alejandro Knight on 10/26/16.	
3.02.02	Question: Have CCPs been developed? If answer is YES, continue with next question. If answer is NO, the rest of "Module 3 HACCP" is not applicable. If the auditor detects that one or more CCPs have been omitted, then the auditor should score down a Zero Point, Non-Compliance under 3.02.01. If the auditor thinks that CCPs have been added that should be omitted, then the auditor should note the issue under 3.02.03.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. There are no CCPs. This is a distribution only audit.	
3.02.03	Question: Have CCP decisions been made with documented justification and where CCPs are noted have they been developed to control the hazards identified in the hazard analysis step?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.04	Question: Have CCP critical control limits been established with the support of relevant sources of information or by validation documentation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.05	Question: Have monitoring requirements and frequencies been determined for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.06	Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.07	Question: Have standard operating procedures (SOPs) been created for the monitoring process of the CCPs, which would include how to carry out the monitoring activities?.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.02.08	Question: Have Corrective Action procedures for the CCPs been established, including a detailed action plan for operators to follow if the limits are not met and plans to adjust the process back into control?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.09	Question: Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.10	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.11	Question: Are changes in the process, equipment, ingredients etc., causing timely reviews of HACCP systems, including hazard analysis, CCP decisions, CCP records and staff training?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.12	Question: Is there evidence recorded for HACCP training to all plant workers, including training for CCP operators?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
HACCP Execution of the HACCP plan on the Plant Floor		
3.03.01	Question: Are all of the documents noted in the HACCP plan in place for real time monitoring of the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.02	Question: Are the CCP monitoring activities and frequencies in compliance with the plan?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.03	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? (Interview operators to verify).	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.03.04	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:	
3.03.05	Question: Are corrective actions detailed in writing when the failure of a CCP occurs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.03.06	<p>Question: Are the CCP records reviewed and signed off daily by the quality control supervisor and/or management?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.03.07	<p>Question: Is any other CCP verification performed (apart from daily record verification) according to the HACCP Plan?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>