


**FINAL AUDIT REPORT**

CB Registration No.PA-PGFS-11195-1  
PrimusGFS ID #171511 - Cert:3  
Audited by Primus Auditing Operations

**PrimusGFS Version 3.0**

Operation Type:Packinghouse  
Audit Report Summary

[Ver en Español](#)

| <b>Organization:</b>                                | <b>Moss Produce, LLC DBA Arrowhead Potato Co.</b><br>Contact(s): <a href="#">Becky Arteaga</a><br>Address: 223 Scott Avenue 83350<br>Location: Rupert, Idaho, United States<br>Phone Number: 208-436-1209   |          |           |             |              |
|---|---|----------|-----------|-------------|--------------|
| <b>Operation:</b>                                   | <b>Moss Produce, LLC DBA Arrowhead Potato Co.</b><br>Contact(s): <a href="#">Becky Arteaga</a><br>Location: 223 Scott Avenue Rupert, Idaho 83350, United States   |          |           |             |              |
| <b>Shipper:</b>                                     | Moss Produce, LLC DBA Arrowhead Potato Co.  |          |           |             |              |
| <b>Operation Type:</b>                              | <b>Packinghouse</b>   |          |           |             |              |
| <b>Audit Type:</b>                                  | <b>Announced Audit</b>  |          |           |             |              |
| <b>Audit Scope:</b>                                 | ArrowHead Potato Company is a potato 30,000 packing facility with one packing line, dry storage, packing storage, two cold storages (West and East). Facility operates August - July 7:30 AM to 4 PM Monday through Friday, but runs year round. There are 40 employees. Fresh potatoes are delivered in bulk trucks from field from grower to cellar. Potatoes are taken from cellar to packinghouse where they are given lot # assigned to grower lot, they are off loaded by conveyor, dumped into re-circulated ONLY (1st step) flume (water dumped daily), then going through fresh water spray (water dumped daily) with Bioside 160 ppm. Bioside HS 15% contains 15% peracetic acid and 22% hydrogen peroxide. Chlorine level should 0 and PH level range 7.6. Sprout Nip testing takes place every hour by filling a cup with liquid from spray heads. Mixture should be cloudy. Tested during audit. |          |           |             |              |
| <b>Date FSMS Started:</b>                           | 20 May 2019 09:00   |          |           |             |              |
| <b>Date FSMS Finished:</b>                          | 20 May 2019 12:00   |          |           |             |              |
| <b>Total Amount of Time in FSMS</b>                 | 3.00 Hours  |          |           |             |              |
| <b>Date Operation Started:</b>                      | 20 May 2019 12:00   |          |           |             |              |
| <b>Date Operation Finished:</b>                     | 20 May 2019 16:00   |          |           |             |              |
| <b>Total Amount of Time in Operation</b>            | 4.00 Hours  |          |           |             |              |
| <b>Product(s) observed during audit:</b>            | Potatoes  |          |           |             |              |
| <b>Similar product(s)/process(es) not observed:</b> | None  |          |           |             |              |
| <b>Product(s) applied for but not observed:</b>     | None  |          |           |             |              |
| <b>Auditor:</b>                                     | <a href="#">Joell Batista</a> (Primus Auditing Operations)  |          |           |             |              |
| <b>Preliminary Audit Score:</b>                     | <b>98%</b>  |          |           |             |              |
| <b>Final Audit Score:</b>                           | <b>99%</b>  |          |           |             |              |
| <b>Certificate Valid From:</b>                      | 05 Jul 2019 To 04 Jul 2020  |          |           |             |              |
| <b>GPS Coordinates:</b>                             | <table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>42° 36' 48"</td> <td>113° 40' 37"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>   | Latitude | Longitude | 42° 36' 48" | 113° 40' 37" |
| Latitude  | Longitude   |          |           |             |              |
| 42° 36' 48"   | 113° 40' 37"  |          |           |             |              |

[View Certificate](#)

[Corrective Action Activity](#)

**Information related to the audited operation**

|  |                    |  |  |
|--|--------------------|--|--|
| <b>Total number of workers:</b>              | 40                 | <b>Maximum worker number during peak season:</b> | 40   |
| <b>Number of lines in normal production:</b> | 1                  | <b>Number of lines running during the audit:</b> | 1  |
| <b>Square Footage/Meters:</b>                | 30000 Square feet  | <b>Are/Is a CCP(s) identified:</b>               | No   |
| <b>Allergens:</b>                            | No                 | <b>Allergen type(s):</b>                         |  |
| <b>Temperature Controlled Storage:</b>       | Yes                | <b>Wet or dry:</b>                               | Wet-Product Wash Step without Reused Water |
| <b>Water Source:</b>                         | Municipal/District |  |  |

**Product information for each product**

| Product Group/Product Name | Seasonality                            | Operation Process(es) |                   |                          |                    |
|----------------------------|--|-----------------------|-------------------|--------------------------|--------------------|
|                            |  | Cultural Methods      | Cooling Equipment | Water Used               | Antimicrobial Used |
| Potatoes                   | <b>From:</b> August<br><b>To:</b> July | Conventional          | Forced Air        | Single pass water system | Chlorine dioxide   |

| AUDIT SCORING SUMMARY                                | Pre-Corrective Action Review |             | Post-Corrective Action Review |             |
|--|------------------------------|-------------|-------------------------------|-------------|
| Food Safety Management System Requirements           | Score:                       | 219         | Score:                        | 219         |
|  | Possible Points:             | 219         | Possible Points:              | 219         |
|  | Percent Score:               | <b>100%</b> | Percent Score:                | <b>100%</b> |
| Module 5 - Good Manufacturing Practices Requirements | Score:                       | 1135        | Score:                        | 1153        |
|  | Possible Points:             | 1158        | Possible Points:              | 1158        |
|  | Percent Score:               | <b>98%</b>  | Percent Score:                | <b>99%</b>  |
| Module 6 - HACCP System Requirements                 | Score:                       | 85          | Score:                        | 85          |
|  | Possible Points:             | 85          | Possible Points:              | 85          |
|  | Percent Score:               | <b>100%</b> | Percent Score:                | <b>100%</b> |
| <b>TOTAL</b>   | Score:                       | 1439        | Score:                        | 1457        |
|  | Possible Points:             | 1462        | Possible Points:              | 1462        |
|  | Percent Score:               | <b>98%</b>  | Percent Score:                | <b>99%</b>  |

| 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 | 6                                      | 1                                       |
| Module 6 - HACCP System Requirements                 | 0                                      | 0                                       |
| <b>TOTAL</b>   | <b>6</b>                               | <b>1</b>                                |

SECTIONS:

| Food Safety Management System Requirements | Module 5 - Good Manufacturing Practices Requirements | Module 6 - 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                                |  |
| Release of items/product                   | Worker Practices                                     |  |
| Supplier Monitoring/ Control               | Equipment  |  |
| Traceability and Recall                    | Equipment Cleaning                                   |  |
| Food Defense                               | General Cleaning                                     |  |
|  | Site   |  |
|  | Buildings and Grounds                                |  |
|  | Chemical Files                                       |  |
|  | Pest Control Documentation                           |  |
|  | Operation Monitoring Records                         |  |
|  | Maintenance & Sanitation Files                       |  |
|  | Worker Documentation                                 |  |
|  | Testing  |  |
|  | Temperature Controlled Storage & Distribution Logs   |  |
|  | Allergen Control                                     |  |

| FSMS    | Management System   |   |
|---------|---|---|
| 1.01.01 | <p><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p><b>Auditor Comments:</b> Total Compliance: Document Food Safety Manual with policies detailing the company's commitment to food safety on file for review. Signed and dated by Becky Arteaga on 2.22.2019.</p> | <p><b>Possible Points: 5</b><br/> <b>Points Scored: 5</b><br/> <b>Score: Total Compliance</b></p> |

|   |   |   |
|---|---|---|
| 1.01.02   | <p><b>Question:</b> Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
|   | <p><b>Auditor Comments:</b> Total Compliance: Document 2.22.2019 Revised Organizational chart showing all management and workers who are involved in food safety related activities. Tyler Heward - Chief Operations, helps with walk throughs, HACCP Assistance and Food Defense. Food Safety Coordinator - Becky Arteaga creates, maintains, updates, verifies and organizes documents. Performs internal inspections, coordinates/conducts quarterly employee and committee meetings and trainings, etc.</p> |   |
| 1.01.03   | <p><b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>   |
|   | <p><b>Auditor Comments:</b> Total Compliance: Food safety committee listed: Seven members listed Tyler, Richard, Maria, Salvador, David, and Marcelo Topics: Food Safety Issues. Trainer - Becky Arteaga holds quarterly meetings 11.5.2018, 2.4.2018, and 5.6.2019.</p>  |   |
| 1.01.04   | <p><b>Question:</b> Is there a training management system in place that shows what types of trainings are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?</p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>   |
|   | <p><b>Auditor Comments:</b> Total Compliance: Training management system in place that shows types of trainings are required for various job roles of specific workers. Ex: Maintenance trained on 5.5.2019. All trainings are up to date.</p>  |   |
| 1.01.05   | <p><b>Question:</b> Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?</p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
|   | <p><b>Auditor Comments:</b> Total Compliance: Documented management verification review 2.22.2019 by Becky and Tyler of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made for new version.</p>   |   |
| 1.01.06   | <p><b>Question:</b> Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?</p>   | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>   |
|   | <p><b>Auditor Comments:</b> Total Compliance: USDA United States Standards for Grades of Potatoes. Commodity-Specific Food Guidelines For The Production, Harvest, Storage, and Packaging of Potatoes.</p>  |   |
| <p><b>FSMS</b> Control of Documents and Records</p> |   |   |
| 1.02.01   | <p><b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?</p>   | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>   |
|   | <p><b>Auditor Comments:</b> Total Compliance: Document Document &amp; Record Control revised 2.22.2019 records requirement document on file describing how documents will be maintained, updated and replaced. A folder of all documents is maintained and on the server to identify the current document in use.</p>   |   |
| 1.02.02   | <p><b>Question:</b> Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?</p>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>   |
|   | <p><b>Auditor Comments:</b> Total Compliance: Procedure states all records are stored for 2 years minimum organized in binders in locked office and on server.</p>  |   |
| 1.02.03   | <p><b>Question:</b> Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?</p>   | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>   |
|   | <p><b>Auditor Comments:</b> Total Compliance: Paper and electronic food safety related documents and records are organized in binders per module stored in locked office and on server.</p>   |   |

|         |   |  |
|---------|---|--|
| 1.02.04 | <b>Question:</b> Are records maintained in an organized and retrievable manner?   | <b>Possible Points:</b> 3<br><b>Points Scored:</b> 3<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Records are maintained in an organized and retrievable manner by modules in binders and password protected server by Becky Arteaga.      |  |
| 1.02.05 | <b>Question:</b> Are all records and test results that can have an impact on the food safety program reviewed and signed off by the person responsible for the food safety program? | <b>Possible Points:</b> 3<br><b>Points Scored:</b> 3<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: All records and test results that can have an impact on the food safety program are reviewed and signed off by Becky Arteaga.            |  |

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

|         |  |  |
|---------|--|--|
| 1.03.01 | <b>Question:</b> Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Creation of Standard Operating Procedures. Exz: Category, page, title, SOP#, etc.   |  |
| 1.03.02 | <b>Question:</b> Are the written procedures available to relevant users and is a master copy maintained in a central file?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Procedures available in binders in main office to relevant users. Master copies are maintained on the server and in binder per modules. Maintenance shop and shipping office have copies. |  |
| 1.03.03 | <b>Question:</b> Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Document Preventive and Corrective Actions Procedures for corrective actions describing required processes on file. Exz: Identify the cause of a potential non-conformance.               |  |
| 1.03.04 | <b>Question:</b> Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Document NUOCA & Corrective Action log on file. 4.29.2091 maintenance issue recorded with corrective actions and clean-up.  |  |

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

|         |   |  |
|---------|---|--|
| 1.04.01 | <b>Question:</b> Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records? | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Document SOP #104 states procedures for how internal audits are to be performed, conducted quarterly by Becky Arteaga using Building and Internal Audit Checklist.               |  |
| 1.04.02 | <b>Question:</b> Are there written procedures for handling regulatory inspections?  | <b>Possible Points:</b> 3<br><b>Points Scored:</b> 3<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Regulatory Visit Procedure for handling regulatory inspections in company policies and procedures. Exz: Primus audit May 18, 2018.   |  |
| 1.04.03 | <b>Question:</b> Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Records of regulatory inspections on file from 2018 and Primus 5.18.2018.  |  |

|         |  |  |
|---------|--|--|
| 1.04.04 | <b>Question:</b> Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Document Calibration SOP. Thermometer Calibration monthly pulp thermometers calibrated within .5 degrees plus or minus. Industrial Ventilation, Inc. Lic #31298 Exp: 12.20, and data is available online for automated water treatment systems.                 |  |
| 1.04.05 | <b>Question:</b> Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Idaho State Department of Agriculture Bureau of Weights and Measures. Devise Inspection Summary Report. 4.24.2019 Bus ID . Make: FM, Model: pt, Serial: TH1124826, Inspection 2B011417. Make FM, Model-US, Serial H-370321. Heavy capacity scale E-60000-99999. |  |

|      |                          |
|------|--------------------------|
| FSMS | Release of items/product |
|------|--------------------------|

|         |  |  |
|---------|--|--|
| 1.05.01 | <b>Question:</b> Is there a written procedure for handling on hold and rejected items?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Document Procedure for Controlling Non-Conforming Product detailed notes on file from USDA inspections. No on-hold or rejected items observed during audit. Exz: Attach a non-conforming product tag, sign and fill in hold date. |  |

|         |  |   |
|---------|--|---|
| 1.05.02 | <b>Question:</b> Are there records of the handling of on hold and rejected items kept on file? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No on hold or rejected items to date.                             |   |

|         |  |  |
|---------|--|--|
| 1.05.03 | <b>Question:</b> Is there a documented product release procedure available?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Document Releasing Product to be Shipped procedure on file. Exz: SOP #110 Truck Loading Procedure, loading map signed, USDA inspection, Bill of Lading signed. Potatoes must be clean according to Idaho Potato commission standards. |  |

|         |   |   |
|---------|---|---|
| 1.05.04 | <b>Question:</b> Are there records of product releases kept on file?  | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No product has been put on hold to date. |   |

|         |   |  |
|---------|---|--|
| 1.05.05 | <b>Question:</b> Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Customer Complaint Procedure of the facility stating - identify lot code & Julian date, identify where product was originally delivered (determine delivery date), check positive lot inspections for any likely problems. None to date. |  |

|      |                              |
|------|------------------------------|
| FSMS | Supplier Monitoring/ Control |
|------|------------------------------|

|         |  |  |
|---------|--|--|
| 1.06.01 | <b>Question:</b> Is there a list of approved suppliers and service providers?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: 9 approved Supplier List and service providers on file for review. Exz: Sprauge Pest Control. |  |

|         |   |  |
|---------|---|--|
| 1.06.02 | <b>Question:</b> Are there current written food safety related specifications for all incoming products, ingredients, materials (including packaging), services provided on-site, and outsourced services?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Suppler Approval & Monitoring SOP Current written food safety related specifications for all incoming products, ingredients, materials, services is provided. There are letters of guarantee, 3rd party GAP food safety audits and certificates on file.   |  |
| 1.06.03 | <b>Question:</b> Is there a written procedure detailing how suppliers and service providers are evaluated, including hazard analysis and supplier control of hazards (where applicable), supplier approval, and ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.          | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Incoming Goods & Services. Review 3rd party GAP audit, request specification questionnaire, letter of guarantee, assign a risk rating to the item being supplied.  |  |
| 1.06.04 | <b>Question:</b> Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?                      | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: There are letters of guarantees, 3rd party audits and certifications on file to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities are being followed. Growers have to be USDA certified. |  |
| 1.06.05 | <b>Question:</b> Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: State of Idaho Certificate Magic Valley Lab., Inc. Laboratories is ISO 17025 accredited. EPA (815-R-05-004) SM9223B Valid through Dec 31, 2019.  |  |

|      |                         |
|------|-------------------------|
| FSMS | Traceability and Recall |
|------|-------------------------|

|         |  |  |
|---------|--|--|
| 1.07.01 | <b>Question:</b> Is there a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Product Tracking System indicating how the company product lot tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue. Exz: Electronic and paper system. USDA shed #, Julian Date, Grower Name & Number, Truck # all received upon receiving or picking up potatoes from the field or cellar.   |  |
| 1.07.02 | <b>Question:</b> Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?   | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Purpose of Product Recall & Recall Guidelines- Documented recall program including procedures in Recall Classifications. Recall team - FDA, USDA, phone numbers. Detailed explanation of different recall classes and handling of recalled product in binder. Purpose, objectives, definitions recall guidelines 5.3.2019.  |  |
| 1.07.03 | <b>Question:</b> Is testing of recall procedures (including trace back) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Testing of recall procedures performed and documented at least every six months, company can demonstrate the ability to trace materials (one step forward, one step back) effectively. Scenario, Most recent day of audit 2.13.2019 Start time: 8:05 am Finish: 9:20 pm 1-50# cartons 90 count Sysco Brand. Productions date of product Julian date 035 2.4.2019 100 % accounted for. Traceback performed at time of audit. No recalls to date. |  |

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

|            |   |  |
|------------|---|--|
| 1.08.01    | <b>Question:</b> Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Written food fraud vulnerability assessment and protection plan for all types of fraud, including all incoming and outgoing products dated 2.22.2019 by Becky Arteaga.   |  |
| 1.08.02    | <b>Question:</b> Does the company have a documented food defense plan based on the risks associated with the operation?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Documented food defense plan based on the risks associated with the operation in binder. Exz: Visitor sign in sheet and wear visitor badge, cameras inside and outside facility, company IDs for each employee (40).   |  |
| 1.08.03    | <b>Question:</b> Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Records associated with the food defense plan and its procedures are being maintained, including monitoring, corrective action and verification records in binders in main office.   |  |
| 1.08.04    | <b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?  | <b>Possible Points:</b> 3<br><b>Points Scored:</b> 3<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies Rupert City Policy Department, Minidoka County Sheriffs Office, Hazardous Materials Bureau, State, Government, FDA 24 hour emergency, Primus.                          |  |
| 1.08.05    | <b>Question:</b> Are visitors and contractors to the company operations required to adhere to food defense procedures?  | <b>Possible Points:</b> 3<br><b>Points Scored:</b> 3<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Visitors and contractors to the company operations are required to adhere to food defense procedures posted at sign in, break area and in facility. Must be accompanied by an employee, wear company visitor badge. Sign in: Date, Name, Company, Reason for Visit, Time in, and Time out. |  |
| <b>GMP</b> | <b>General GMP</b>  |  |
| 5.01.01    | <b>Question:</b> Is there a designated person responsible for the operation's food safety program?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Becky Arteaga is designated person responsible for the operation's food safety program.  |  |
| 5.01.02    | <b>Question:</b> Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?  | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: All cleaning and maintenance chemicals are stored securely, safely and are they labeled correctly. Locked cabinet. Exz: Bioside HS 15% contains 15% Peracetic acid and 22% hydrogen peroxide and Sanidate.   |  |
| 5.01.03    | <b>Question:</b> Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Food grade chemicals are stored in locked cage. They are all stored in original containers with original labels.   |  |



|            |   |  |
|------------|---|--|
| 5.01.04    | <b>Question:</b> Are signs supporting GMPs posted appropriately?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: GMPs were posted at the packing house entrance and packing house, walls and break areas. English and in Spanish.   |  |
| 5.01.05    | <b>Question:</b> Are the necessary food defense controls implemented in the operation?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: The facility is locked at all access points. There are cameras inside and outside facility.  |  |
| <b>GMP</b> | <b>Pest Control</b>   |  |
| 5.02.01    | <b>Question:</b> 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.  | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Products were free of insects/rodents/birds/reptiles/mammals or any evidence of them.  |  |
| 5.02.02    | <b>Question:</b> 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.   | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Packaging supplies were free of insects/rodents/birds/reptiles/mammals no evidence of them.  |  |
| 5.02.03    | <b>Question:</b> Are plant and storage areas free of insects/rodents/birds/reptiles/mammals, or any evidence of them?   | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Plant storage areas were free of insects/rodents/birds/reptiles/mammals no evidence of them.   |  |
| 5.02.04    | <b>Question:</b> Is the area outside the facility free of evidence of pest activity?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: The area outside the facility appeared to be free of pest activity.  |  |
| 5.02.05    | <b>Question:</b> Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.   | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Pest program on file. Sprauge Pest Control Business ID # 278003556 Exp: 8.31.2019 59 tin cats checked weekly, 2 fly traps checked 2xs a month, and 28 Bait stations checked monthly.   |  |
| 5.02.06    | <b>Question:</b> Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous rodent bait traps are not used within the facility?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Pest control devices were located away from exposed food products along the interior wall. Poisonous rodent bait traps are not used within the facility. Outside devices are weighted down with cement blocks and weights around the premises of the facility. |  |
| 5.02.07    | <b>Question:</b> Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Minor Deficiency: Pest control devices are maintained in a clean and intact condition, bar code scanned tin cats weekly, fly traps 2xs week and bait stations monthly.   |  |

|  |  |  |
|--|--|--|
| 5.02.08  | <b>Question:</b> Are interior and exterior building perimeter pest control devices adequate in number and location?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|  | <b>Auditor Comments:</b> Total Compliance: Interior and exterior building perimeter pest control devices were adequate in number and location 59 tin cats, 2 fly traps, and 28 bait stations.  |  |
| 5.02.09  | <b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|  | <b>Auditor Comments:</b> Total Compliance: Pest control devices identified by a numbers that match sticker on wall.  |  |
| 5.02.10  | <b>Question:</b> Are all pest control devices effective and bait traps secured?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|  | <b>Auditor Comments:</b> Total Compliance: Pest control devices are properly installed and secured with weights.   |  |
| <b>GMP</b>                                     |  |  |
| <b>Storage Areas &amp; Packaging Materials</b> |  |  |
| 5.03.01  | <b>Question:</b> Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)? | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|  | <b>Auditor Comments:</b> Total Compliance: Facility layout ensure separation of products stored to prevent cross contamination. No allergens cross contamination issues.   |  |
| 5.03.02  | <b>Question:</b> Is the storage area completely enclosed?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|  | <b>Auditor Comments:</b> Total Compliance: Storage area is completely enclosed.  |  |
| 5.03.03  | <b>Question:</b> Is the facility's use restricted to the storage of food products?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|  | <b>Auditor Comments:</b> Total Compliance: Facility use restricted to the storage of food potatoes.  |  |
| 5.03.04  | <b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials?  | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A                |
|  | <b>Auditor Comments:</b> N/A No rejected or on hold materials noted or observed.   |  |
| 5.03.05  | <b>Question:</b> Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.                        | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|  | <b>Auditor Comments:</b> Total Compliance: Potatoes are brought from the cellar to packing facility. Product was within accepted tolerances for spoilage and free from adulteration.   |  |
| 5.03.06  | <b>Question:</b> Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|  | <b>Auditor Comments:</b> Total Compliance: Storage areas were clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas.  |  |

|                                  |   |  |
|----------------------------------|---|--|
| 5.03.07                          | <b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|                                  | <b>Auditor Comments:</b> Total Compliance: Receiving Dates for each delivery of product for day of the week. Date received, grower code, variety, ranch, etc. Exz: Receiving dates are marked on packaging supplies and manufacturers date for rotation. Supplier name, date, product, bill of lading, damaged, # of insects in carrier, rodents found, comments. |  |
| 5.03.08                          | <b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|                                  | <b>Auditor Comments:</b> Total Compliance: FIFO principal is used.  |  |
| 5.03.09                          | <b>Question:</b> Are storage areas at the appropriate temperatures for the specific products being stored?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|                                  | <b>Auditor Comments:</b> Total Compliance: Potatoes are stored at a temperature 40-45F for quality and help prevent sprouting. Shipping is 40F.   |  |
| <b>GMP Operational Practices</b> |   |  |
| 5.04.01                          | <b>Question:</b> Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?  | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|                                  | <b>Auditor Comments:</b> Total Compliance: Process flow chart - Receive field run potatoes, storage of potatoes, receiving packaging supplies, packaging storage, wash flume, incline fresh wash bars, grading, sizing, product packaging, warehousing, shipping, and finished product.   |  |
| 5.04.02                          | <b>Question:</b> Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?   | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|                                  | <b>Auditor Comments:</b> Total Compliance: No overhead issues observed.   |  |
| 5.04.03                          | <b>Question:</b> Are production areas completely enclosed?  | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|                                  | <b>Auditor Comments:</b> Total Compliance: Production areas are completely enclosed.  |  |
| 5.04.04                          | <b>Question:</b> Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?   | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|                                  | <b>Auditor Comments:</b> Total Compliance: Production areas are clean and well maintained.  |  |
| 5.04.05                          | <b>Question:</b> Is all re-work / re-packaging handled correctly?   | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A                |
|                                  | <b>Auditor Comments:</b> N/A No re-work is done.  |  |
| 5.04.06                          | <b>Question:</b> Are raw ingredients examined before use?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|                                  | <b>Auditor Comments:</b> Total Compliance. Visual inspection of potatoes when they are delivered to facility. There is an Odenberg computer optical grader/scanner.   |  |

|  |  |  |   |  |  |  |                     |  |  |           |  |
|--|--|--|---|--|--|--|---------------------|--|--|-----------|--|
| 5.04.07  | <b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |   |  |  |  |                     |  |  |           |  |
|  | <b>Auditor Comments:</b> Total Compliance: Potatoes are packed into boxes and coded with Julian date, lot, and shed #.   |  |   |  |  |  |                     |  |  |           |  |
| 5.04.08  | <b>Question:</b> Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |   |  |  |  |                     |  |  |           |  |
|  | <b>Auditor Comments:</b> Total Compliance: Visual inspection used regularly at receiving, sorting, sizing and packing. There is an Odenberg computer optical grader/scanner.   |  |   |  |  |  |                     |  |  |           |  |
| 5.04.09  | <b>Question:</b> Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?              | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |   |  |  |  |                     |  |  |           |  |
|  | <b>Auditor Comments:</b> Total Compliance: Bioside HS 15% contains 15% peracetic acid and 22% hydrogen peroxide). Test strips 0-160 PAA for monitoring antimicrobial (Biocide HS 15%) that is added to single pass spray bar system to re-circulating flume system (water changed daily). Checked hourly 160 PPM target. |  |   |  |  |  |                     |  |  |           |  |
| 5.04.10  | <b>Question:</b> Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?  | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 10<br><b>Score:</b> Minor Deficiency |   |  |  |  |                     |  |  |           |  |
|  | <b>Auditor Comments:</b> Minor Deficiency: There are no hand wash stations located in packing area. There are 2 sinks in women's and mens restroom, and there is 1 sink in break room which is adjacent to packing room. There are 40 workers.   |  |   |  |  |  |                     |  |  |           |  |
| <table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b> We are looking into adding a handwash station when we are remodeling</td> </tr> <tr> <td></td> <td style="text-align: center;"><b>CA Accepted?</b></td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected: No correction will take place at this time.</td> <td style="text-align: center;"><b>No</b></td> <td><b>Possible Points:</b> 15<br/><b>Points Scored:</b> 10</td> </tr> </table> |  |  | <b>Auditee Comments:</b> We are looking into adding a handwash station when we are remodeling |  |  |  | <b>CA Accepted?</b> |  | <b>CB/Auditor Review Comments:</b> Rejected: No correction will take place at this time. | <b>No</b> | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 10 |
| <b>Auditee Comments:</b> We are looking into adding a handwash station when we are remodeling  |  |  |   |  |  |  |                     |  |  |           |  |
|  | <b>CA Accepted?</b>  |  |   |  |  |  |                     |  |  |           |  |
| <b>CB/Auditor Review Comments:</b> Rejected: No correction will take place at this time.   | <b>No</b>  | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 10                                   |   |  |  |  |                     |  |  |           |  |
| 5.04.11  | <b>Question:</b> Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?  | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |   |  |  |  |                     |  |  |           |  |
|  | <b>Auditor Comments:</b> Total Compliance: Hand washing stations were in working order, have warm water, have pressure, were adequately stocked and restricted to hand washing purposes only.  |  |   |  |  |  |                     |  |  |           |  |
| 5.04.12  | <b>Question:</b> Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?   | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |   |  |  |  |                     |  |  |           |  |
|  | <b>Auditor Comments:</b> Total Compliance: There is a women's 2 stalls 2 sinks and men's 2 stall 2 sinks restroom. They were adequately stocked and well maintained. There are 40 employees. There is 2 restrooms in office.   |  |   |  |  |  |                     |  |  |           |  |
| 5.04.13  | <b>Question:</b> Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?   | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A                |   |  |  |  |                     |  |  |           |  |
|  | <b>Auditor Comments:</b> N/A Secondary hand sanitation stations required per the PGFS standard. Potatoes are cooked, not considered ready to eat.  |  |   |  |  |  |                     |  |  |           |  |
| 5.04.14  | <b>Question:</b> Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?  | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A                |   |  |  |  |                     |  |  |           |  |
|  | <b>Auditor Comments:</b> N/A No food baths used.   |  |   |  |  |  |                     |  |  |           |  |

|         |   |  |
|---------|---|--|
| 5.04.15 | <b>Question:</b> Are single service containers used for their intended purpose only so that potential cross contamination is prevented?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Single service containers for potatoes observed only for storing potatoes.   |  |
| 5.04.16 | <b>Question:</b> Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented? | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Trash cans are labeled and used for intended purpose.  |  |
| 5.04.17 | <b>Question:</b> Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?                           | <b>Possible Points:</b> 3<br><b>Points Scored:</b> 3<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Test strips used for testing Biocide HS 15% contains 15% peracetic acid and 22% hydrogen peroxide and Sprout Nip tested hourly with target 160 PPM.                                  |  |

|            |                         |
|------------|-------------------------|
| <b>GMP</b> | <b>Worker Practices</b> |
|------------|-------------------------|

|         |   |  |
|---------|---|--|
| 5.05.01 | <b>Question:</b> Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated? | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Workers were observed washing hands in break room.   |  |
| 5.05.02 | <b>Question:</b> Are workers' fingernails clean, short and free of nail polish?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Workers' fingernails observed clean, short and free of nail polish.  |  |
| 5.05.03 | <b>Question:</b> Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?                                       | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: There was no sign of any workers with boils, sores, open wounds or exhibiting signs of foodborne illness working in direct or indirect food contact.         |  |
| 5.05.04 | <b>Question:</b> Are workers wearing effective hair nets that contain all hair?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Hair and beard nets are being worn.  |  |
| 5.05.05 | <b>Question:</b> Is jewelry confined to a plain wedding band and watches are not worn?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Only jewelry permitted is a plain wedding band, no watches observed.   |  |
| 5.05.06 | <b>Question:</b> Are all workers wearing outer garments suitable for the operation (e.g., appropriate clothes, smocks, aprons, sleeves, non-latex gloves)?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Workers are wearing hair/beard nets and non-latex gloves.  |  |
| 5.05.07 | <b>Question:</b> Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?         | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Workers are wearing hair/beard nets and non-latex gloves. Glove box is assigned to each worker, that is where they store.                                    |  |

|            |  |  |
|------------|--|--|
| 5.05.08    | <b>Question:</b> Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?     | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Workers are wearing non-latex gloves. Designated area for each employee to store their gloves.  |  |
| 5.05.09    | <b>Question:</b> Worker personal items are not being stored in the production or material storage area(s)?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Workers store their personal items in lockers provided in break room.   |  |
| 5.05.10    | <b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Smoking, eating, chewing, and drinking are confined to designated areas. Spitting is prohibited.  |  |
| 5.05.11    | <b>Question:</b> Is fresh potable drinking water readily accessible to workers?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Fresh potable drinking water readily accessible to all workers.   |  |
| 5.05.12    | <b>Question:</b> Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of head, Bluetooth devices, etc.)? | <b>Possible Points:</b> 3<br><b>Points Scored:</b> 3<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: No items were observed in shirt or blouse top pockets.  |  |
| 5.05.13    | <b>Question:</b> Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Workers are issued badges with name of company, name of employee and name.  |  |
| 5.05.14    | <b>Question:</b> Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Blue band aids are in first aid kits located in shop and in office.   |  |
| <b>GMP</b> | <b>Equipment</b>   |  |
| 5.06.01    | <b>Question:</b> Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?                      | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Food contact equipment surfaces observed free of flaking paint, corrosion, rust and other unhygienic materials.                             |  |

|  |   |   |   |  |                                   |  |                     |  |   |                   |   |
|--|---|---|---|--|-----------------------------------|--|---------------------|--|---|-------------------|---|
| 5.06.02  | <p><b>Question:</b> Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?</p>  | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 7<br/> <b>Score:</b> Minor Deficiency</p>      |   |  |                                   |  |                     |  |   |                   |   |
|  | <p><b>Auditor Comments:</b> Minor Deficiency: Non-food contact equipment has rust/flaking paint.</p>  |   |   |  |                                   |  |                     |  |   |                   |   |
| <table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p><b>Auditee Comments:</b> Work in progress, painted bin on 05/21/2019 and are looking into changing over to stainless steel</p> </td> <td style="text-align: right;"> <p><a href="#">View Files</a></p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed pictures show the equipment has been painted.</p> </td> <td style="text-align: center;"> <p><b>Yes</b></p> </td> <td> <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>New Score:</b> Total Compliance</p> </td> </tr> </table> |   |   | <p><b>Auditee Comments:</b> Work in progress, painted bin on 05/21/2019 and are looking into changing over to stainless steel</p> |  | <p><a href="#">View Files</a></p> |  | <p>CA Accepted?</p> |  | <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed pictures show the equipment has been painted.</p> | <p><b>Yes</b></p> | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>New Score:</b> Total Compliance</p> |
| <p><b>Auditee Comments:</b> Work in progress, painted bin on 05/21/2019 and are looking into changing over to stainless steel</p>  |   | <p><a href="#">View Files</a></p>   |   |  |                                   |  |                     |  |   |                   |   |
|  | <p>CA Accepted?</p>   |   |   |  |                                   |  |                     |  |   |                   |   |
| <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed pictures show the equipment has been painted.</p>  | <p><b>Yes</b></p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>New Score:</b> Total Compliance</p> |   |  |                                   |  |                     |  |   |                   |   |
| 5.06.03  | <p><b>Question:</b> Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?</p>                | <p><b>Possible Points:</b> 15<br/> <b>Points Scored:</b> 15<br/> <b>Score:</b> Total Compliance</p>     |   |  |                                   |  |                     |  |   |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Food contact equipment design, placement, and condition, smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials, facilitate effective cleaning and maintenance.</p> |   |   |  |                                   |  |                     |  |   |                   |   |
| 5.06.04  | <p><b>Question:</b> Are thermometers (independent of thermostat probes) present in all coolers and freezers?</p>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>       |   |  |                                   |  |                     |  |   |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Independent thermometers in West cooler and East cooler. Check temperatures daily. Coolers are used for quality 42-45F. IVI (Industrial Ventilation Incorporated) calibrates monthly.</p>                                       |   |   |  |                                   |  |                     |  |   |                   |   |
| 5.06.05  | <p><b>Question:</b> Are all thermometers non-glass and non-mercury?</p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p>     |   |  |                                   |  |                     |  |   |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Non-glass and non-mercury thermometers are used.</p>  |   |   |  |                                   |  |                     |  |   |                   |   |
| <p><b>GMP</b> Equipment Cleaning</p>   |   |   |   |  |                                   |  |                     |  |   |                   |   |
| 5.07.01  | <p><b>Question:</b> Are food contact equipment surfaces clean?</p>  | <p><b>Possible Points:</b> 15<br/> <b>Points Scored:</b> 15<br/> <b>Score:</b> Total Compliance</p>     |   |  |                                   |  |                     |  |   |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Food contact equipment surfaces were clean.</p>   |   |   |  |                                   |  |                     |  |   |                   |   |
| 5.07.02  | <p><b>Question:</b> Are non-food contact equipment surfaces clean?</p>  | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p>     |   |  |                                   |  |                     |  |   |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Non-food contact equipment surfaces are clean.</p>  |   |   |  |                                   |  |                     |  |   |                   |   |
| 5.07.03  | <p><b>Question:</b> Are items (totes, bins, etc.) that are used to hold or store product clean?</p>   | <p><b>Possible Points:</b> 0<br/> <b>Points Scored:</b> 0<br/> <b>Score:</b> N/A</p>                    |   |  |                                   |  |                     |  |   |                   |   |
|  | <p><b>Auditor Comments:</b> N/A Potatoes go from trucks to cellar, cellar to dump bins that are clean, no holding or storing in totes, bins, etc.</p>   |   |   |  |                                   |  |                     |  |   |                   |   |
| 5.07.04  | <p><b>Question:</b> During cleaning, are food products and packaging materials protected from contamination?</p>  | <p><b>Possible Points:</b> 15<br/> <b>Points Scored:</b> 15<br/> <b>Score:</b> Total Compliance</p>     |   |  |                                   |  |                     |  |   |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Food products and packaging materials were protected from contamination during cleaning (observed during audit). No product or packaging near where cleaning was taking place.</p>  |   |   |  |                                   |  |                     |  |   |                   |   |



|         |   |  |
|---------|---|--|
| 5.07.05 | <b>Question:</b> Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Cooling units are new to facility this year. They were clean.  |  |
| 5.07.06 | <b>Question:</b> Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: All fan guards were dust-free and the ceiling in front of the fans free of excessive black deposits. Fans were just put in this year.  |  |
| 5.07.07 | <b>Question:</b> Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A                |
|         | <b>Auditor Comments:</b> N/A No stored equipment observed.  |  |
| 5.07.08 | <b>Question:</b> Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: All items are stored appropriately, appeared clean and in a manner to prevent contamination. Hoses stored off the ground.  |  |
| 5.07.09 | <b>Question:</b> Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?  | <b>Possible Points:</b> 3<br><b>Points Scored:</b> 3<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Maintenance tools that are used in the storage areas of the facility appeared clean, sanitary, and corrosion free.   |  |
| 5.07.10 | <b>Question:</b> Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: No excess lubricants and grease was observed on the equipment.   |  |

|            |                         |
|------------|-------------------------|
| <b>GMP</b> | <b>General Cleaning</b> |
|------------|-------------------------|

|         |  |  |
|---------|--|--|
| 5.08.01 | <b>Question:</b> Are spills cleaned up immediately?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: No spills observed, there is continual cleaning due to wet floors.  |  |
| 5.08.02 | <b>Question:</b> Are waste and garbage frequently removed from production and storage areas?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Waste and garbage are removed several times a day from storage areas. Taken out as much as need during a day. 3 xs a week pick up for outside trash receptacles.                          |  |
| 5.08.03 | <b>Question:</b> Do floor drains flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and are well maintained? | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Drains are gutter style. They are covered, clean, free from odor and appear well maintained.  |  |
| 5.08.04 | <b>Question:</b> Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: High level areas appeared clean.  |  |



| 5.08.05   | <p><b>Question:</b> Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?</p>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>     |  |              |  |   |            |
|---|---|---|--|--------------|--|---|------------|
|   | <p><b>Auditor Comments:</b> Total Compliance: Plastic strip curtains were maintained in good condition, kept clean and mounted so that the tips are not touching the floor.</p>   |   |  |              |  |   |            |
| 5.08.06   | <p><b>Question:</b> Does personal protection equipment (PPE) for the sanitation crew meet label requirements of chemicals used, and is it in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?</p>  | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>     |  |              |  |   |            |
|   | <p><b>Auditor Comments:</b> Total Compliance: Personal protection equipment (PPE) for the sanitation crew meets label requirements of chemicals used, and is it in good condition and stored to prevent cross contamination to products, Locked in locker in the grade room next to glove box.</p>  |   |  |              |  |   |            |
| 5.08.07   | <p><b>Question:</b> Is cleaning equipment maintained clean and stored properly?</p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Minor Deficiency</p>     |  |              |  |   |            |
|   | <p><b>Auditor Comments:</b> Minor Deficiency: Brooms in receiving are hung with heads up. All other brooms and cleaning equipment were stored heads down.</p>   |   |  |              |  |   |            |
|   | <div style="border: 1px solid black; padding: 5px;"> <p><b>Auditee Comments:</b> Corrected the issue on 05/20/2019 brooms will be hung head down in receiving. 05/23/19 Re-trained Receiving Worker Martin Vargas on cleaning equipment being stored head down. Updated SOP #300 on 05/23/19 Sanitation for Receiving Area to include Cleaning Supplies to be stored off the floor and head down.</p> <div style="text-align: right;"><a href="#">View Files</a></div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td> <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed pictures show brooms were hung head down, evidence of re-training on cleaning equipment being stored with heads down.</p> </td> <td style="text-align: center; vertical-align: middle;"><b>Yes</b></td> <td> <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>New Score:</b> Total Compliance</p> </td> </tr> </tbody> </table> </div> |   |  | CA Accepted? |  | <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed pictures show brooms were hung head down, evidence of re-training on cleaning equipment being stored with heads down.</p> | <b>Yes</b> |
|   | CA Accepted?  |   |  |              |  |   |            |
| <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed pictures show brooms were hung head down, evidence of re-training on cleaning equipment being stored with heads down.</p> | <b>Yes</b>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>New Score:</b> Total Compliance</p> |  |              |  |   |            |
| 5.08.08   | <p><b>Question:</b> Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?</p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p>   |  |              |  |   |            |
|   | <p><b>Auditor Comments:</b> Total Compliance: Cleaning equipment identified in order to prevent potential cross contamination issues. Blue - receiving, Black - shop, Yellow - Grade room area, White - Shipping upstairs, Green-restrooms.</p>   |   |  |              |  |   |            |
| 5.08.09   | <p><b>Question:</b> Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?</p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>     |  |              |  |   |            |
|   | <p><b>Auditor Comments:</b> Total Compliance: All items used for sanitation are appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.) Made of plastic.</p>   |   |  |              |  |   |            |
| 5.08.10   | <p><b>Question:</b> Are toilet facilities and hand washing stations clean?</p>  | <p><b>Possible Points:</b> 15<br/> <b>Points Scored:</b> 15<br/> <b>Score:</b> Total Compliance</p>   |  |              |  |   |            |
|   | <p><b>Auditor Comments:</b> Total compliance: All toilet facilities and hand-wash stations appeared clean.</p>  |   |  |              |  |   |            |
| 5.08.11   | <p><b>Question:</b> Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?</p>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>     |  |              |  |   |            |
|   | <p><b>Auditor Comments:</b> Total Compliance: Break facilities appeared clean, including microwaves, refrigerators, and no rotting or out of date foodstuffs observed.</p>  |   |  |              |  |   |            |
| 5.08.12   | <p><b>Question:</b> Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?</p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>     |  |              |  |   |            |
|   | <p><b>Auditor Comments:</b> Total Compliance: Maintenance area is organized and in a separate locked area.</p>  |   |  |              |  |   |            |

|            |   |  |
|------------|---|--|
| 5.08.13    | <b>Question:</b> Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Electric forklifts and pallet jacks appeared clean and do not emit toxic fumes.  |  |
| 5.08.14    | <b>Question:</b> Are shipping trucks clean and in good condition?   | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A                |
|            | <b>Auditor Comments:</b> N/A No shipping trucks were observed at the audit.   |  |
| <b>GMP</b> | <b>Site</b>   |  |
| 5.09.01    | <b>Question:</b> Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, waste water and other relevant features?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Site plan on Google Earth showing the facility location, adjacent sites, roads, water sources. Exz: Railroad, flume water pit, waste water pit, roads, houses, etc. Google Maps imagery DigitalGlobe 2019.   |  |
| 5.09.02    | <b>Question:</b> Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: There is a facility floor plan showing the layout of the building, packaging storage, cooler rooms, truck docks, office, shipping, break room, box line, tape machine, sizing bin, etc.  |  |
| <b>GMP</b> | <b>Buildings and Grounds</b>  |  |
| 5.10.01    | <b>Question:</b> Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage? | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Lights in the facility that could potentially contaminate product, equipment or packaging are shielded to protect product from contamination in the event of breakage.   |  |
| 5.10.02    | <b>Question:</b> Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Facility has eliminated any potential metal, glass or plastic contamination issues.  |  |
| 5.10.03    | <b>Question:</b> Has the facility eliminated the use of wooden items or surfaces?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Whole potato packing facility wood is painted, not issues observed.  |  |
| 5.10.04    | <b>Question:</b> Is there adequate lighting in the production and storage areas?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: There is adequate lighting in the storage areas.   |  |
| 5.10.05    | <b>Question:</b> Is ventilation adequate to control dust, condensation, odors and vapors?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Ventilation is adequate to control dust, condensation, odors and vapors. No issues were observed.  |  |

|  |  |   |  |  |                                   |  |                     |  |  |                   |   |
|--|--|---|--|--|-----------------------------------|--|---------------------|--|--|-------------------|---|
| 5.10.06  | <p><b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?</p>  | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Major Deficiency</p>      |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Major Deficiency: Floors have cracks in cement throughout the facility.</p>  |   |  |  |                                   |  |                     |  |  |                   |   |
| <table border="1"> <tr> <td colspan="2"> <p><b>Auditee Comments:</b> Work in progress, fixing and repairing cracks. Repaired a crack on 05/22/2019.</p> </td> <td align="right"> <p><a href="#">View Files</a></p> </td> </tr> <tr> <td></td> <td align="center"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed picture shows cracks have been repaired.</p> </td> <td align="center"> <p><b>Yes</b></p> </td> <td> <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>New Score:</b> Total Compliance</p> </td> </tr> </table> |  |   | <p><b>Auditee Comments:</b> Work in progress, fixing and repairing cracks. Repaired a crack on 05/22/2019.</p> |  | <p><a href="#">View Files</a></p> |  | <p>CA Accepted?</p> |  | <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed picture shows cracks have been repaired.</p> | <p><b>Yes</b></p> | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>New Score:</b> Total Compliance</p> |
| <p><b>Auditee Comments:</b> Work in progress, fixing and repairing cracks. Repaired a crack on 05/22/2019.</p>   |  | <p><a href="#">View Files</a></p>   |  |  |                                   |  |                     |  |  |                   |   |
|  | <p>CA Accepted?</p>  |   |  |  |                                   |  |                     |  |  |                   |   |
| <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed picture shows cracks have been repaired.</p>   | <p><b>Yes</b></p>  | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>New Score:</b> Total Compliance</p> |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.07  | <p><b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?</p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>       |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Floor drains are located appropriately and in good working condition. Gutter type and round drain made of cement.</p>                              |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.08  | <p><b>Question:</b> Are all entry points to the production and storage areas protected to prevent entry of rodents and birds?</p>  | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p>     |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: All entry points to the storage areas are protected to prevent entry of rodents and birds.</p>   |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.09  | <p><b>Question:</b> Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?</p>   | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>       |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Dock doors are fitted with buffers to seal against trucks.</p>   |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.10  | <p><b>Question:</b> Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?</p>  | <p><b>Possible Points:</b> 0<br/> <b>Points Scored:</b> 0<br/> <b>Score:</b> N/A</p>                    |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> N/A No dock load levelers at facility.</p>   |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.11  | <p><b>Question:</b> Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?</p> | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>       |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Exterior walls free of holes to exclude pests. Pipes, vents, air ducts designed and protected in order to prevent pest entry.</p>                  |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.12  | <p><b>Question:</b> Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?</p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Minor Deficiency</p>       |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Minor Deficiency: Ceiling in West cooler had a tear in it.</p>   |   |  |  |                                   |  |                     |  |  |                   |   |
| <table border="1"> <tr> <td colspan="2"> <p><b>Auditee Comments:</b> Tear in Ceiling in West cooler has been repaired on 05/20/2019.</p> </td> <td align="right"> <p><a href="#">View Files</a></p> </td> </tr> <tr> <td></td> <td align="center"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p><b>CB/Auditor Review Comments:</b> Total Compliance: Picture emailed shows tear has been repaired.</p> </td> <td align="center"> <p><b>Yes</b></p> </td> <td> <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>New Score:</b> Total Compliance</p> </td> </tr> </table>                     |  |   | <p><b>Auditee Comments:</b> Tear in Ceiling in West cooler has been repaired on 05/20/2019.</p>                |  | <p><a href="#">View Files</a></p> |  | <p>CA Accepted?</p> |  | <p><b>CB/Auditor Review Comments:</b> Total Compliance: Picture emailed shows tear has been repaired.</p>    | <p><b>Yes</b></p> | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>New Score:</b> Total Compliance</p>   |
| <p><b>Auditee Comments:</b> Tear in Ceiling in West cooler has been repaired on 05/20/2019.</p>  |  | <p><a href="#">View Files</a></p>   |  |  |                                   |  |                     |  |  |                   |   |
|  | <p>CA Accepted?</p>  |   |  |  |                                   |  |                     |  |  |                   |   |
| <p><b>CB/Auditor Review Comments:</b> Total Compliance: Picture emailed shows tear has been repaired.</p>  | <p><b>Yes</b></p>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>New Score:</b> Total Compliance</p>   |  |  |                                   |  |                     |  |  |                   |   |

|  |   |   |  |  |                                   |  |                     |  |  |                   |   |
|--|---|---|--|--|-----------------------------------|--|---------------------|--|--|-------------------|---|
| 5.10.13  | <p><b>Question:</b> Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?</p>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 1<br/> <b>Score:</b> Major Deficiency</p>     |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Minor Deficiency: Due to limited space no 18" internal wall perimeter is being maintained. in West cooler. All other areas are maintaining an 18" perimeter.</p>  |   |  |  |                                   |  |                     |  |  |                   |   |
| <table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p><b>Auditee Comments:</b> Moved product away from wall perimeter in West Cooler to maintain 18" on 05/21/2019. Perimeter will be maintained now that we have a second cooler room.</p> </td> <td style="text-align: right;"> <p><a href="#">View Files</a></p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed before and after photos show 18" perimeter created in West cooler.</p> </td> <td style="text-align: center; vertical-align: middle;"> <p><b>Yes</b></p> </td> <td> <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>New Score:</b> Total Compliance</p> </td> </tr> </table> |   |   | <p><b>Auditee Comments:</b> Moved product away from wall perimeter in West Cooler to maintain 18" on 05/21/2019. Perimeter will be maintained now that we have a second cooler room.</p> |  | <p><a href="#">View Files</a></p> |  | <p>CA Accepted?</p> |  | <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed before and after photos show 18" perimeter created in West cooler.</p> | <p><b>Yes</b></p> | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>New Score:</b> Total Compliance</p> |
| <p><b>Auditee Comments:</b> Moved product away from wall perimeter in West Cooler to maintain 18" on 05/21/2019. Perimeter will be maintained now that we have a second cooler room.</p>   |   | <p><a href="#">View Files</a></p>   |  |  |                                   |  |                     |  |  |                   |   |
|  | <p>CA Accepted?</p>   |   |  |  |                                   |  |                     |  |  |                   |   |
| <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed before and after photos show 18" perimeter created in West cooler.</p>   | <p><b>Yes</b></p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>New Score:</b> Total Compliance</p> |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.14  | <p><b>Question:</b> Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?</p>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>     |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Exterior area immediately outside the facility, including roads, yards, parking areas were free of litter, weeds and standing water</p>   |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.15  | <p><b>Question:</b> Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?</p> | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>     |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Control measures are being implemented for the outside storage of equipment and pallets.</p>  |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.16  | <p><b>Question:</b> Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?</p>  | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>     |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Pallets are inspected on a continuous basis. Broken pallets are discarded.</p>  |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.17  | <p><b>Question:</b> Is the area around the dumpster/cull truck/trash area clean?</p>  | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>     |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Area around the dumpster appeared to be clean.</p>  |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.18  | <p><b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?</p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>     |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: Outside garbage receptacles and dumpsters kept covered.</p>   |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.19  | <p><b>Question:</b> Are all water lines protected against back siphonage?</p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>     |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> Total Compliance: All water lines are protected against back siphonage.</p>   |   |  |  |                                   |  |                     |  |  |                   |   |
| 5.10.20  | <p><b>Question:</b> Is the on-site laboratory completely enclosed and separated from production and storage areas?</p>  | <p><b>Possible Points:</b> 0<br/> <b>Points Scored:</b> 0<br/> <b>Score:</b> N/A</p>                  |  |  |                                   |  |                     |  |  |                   |   |
|  | <p><b>Auditor Comments:</b> N/A No on-site laboratory.</p>  |   |  |  |                                   |  |                     |  |  |                   |   |

|            |                       |
|------------|-----------------------|
| <b>GMP</b> | <b>Chemical Files</b> |
|------------|-----------------------|

|            |   |  |
|------------|---|--|
| 5.11.01    | <b>Question:</b> Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Copies of all Safety Data Sheets (detergents, sanitizers, etc.) on file and fully accessible at all times with clear indexes. Exz: Clove oil, Spud Guard, SynQuat.   |  |
| 5.11.02    | <b>Question:</b> Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Labels are accessible to employees in main office in binders and on server. All chemicals observed in original containers with their labels.   |  |
| 5.11.03    | <b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?  | <b>Possible Points:</b> 3<br><b>Points Scored:</b> 3<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: There is a chemical inventory, usage log on file. 1 SOP maintained by David Gray conducted monthly.  |  |
| 5.11.04    | <b>Question:</b> Are there specific Standard Operating Procedures (SOPs) for the monitoring/testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.) and testing of single pass water systems?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: SOPs for testing water hourly and dumping water daily on file for review. Water is tested with test Hydron strips, logged, and filed.  |  |
| <b>GMP</b> | <b>Pest Control Documentation</b>   |  |
| 5.12.01    | <b>Question:</b> Is there a documented pest control program, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents? | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Insurance, Business License, Field Representative License. Master List and SDS Sheets of Chemicals used. Sraugue checks weekly 59 tin cats, bi-weekly 2 fly traps, and monthly 28 bait stations. Sprague Pest Control, Lic# 54769 . Exp 12.19.                 |  |
| 5.12.02    | <b>Question:</b> Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Schematic drawing of the facility showing numbered locations of all pest monitoring devices both inside and outside the facility. Exterior 28 rodent bait stations, Interior 59 Tin Cats and 2 fly traps.  |  |
| 5.12.03    | <b>Question:</b> Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|            | <b>Auditor Comments:</b> Total Compliance: Service reports are created for pest control checks detailing inspection records, application records, and corrective actions of issues noted by Weekly between Sprague for 59 tin cats bi- weekly for 2 fly traps, and monthly 28 outside bait stations.      |  |
| <b>GMP</b> | <b>Operation Monitoring Records</b>   |  |
| 5.13.01    | <b>Question:</b> Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|            | <b>Auditor Comments:</b> Total Compliance: Inspection records for packaging date, supplier name, bill of lading #, damaged, # of insects, rodents found, comments. Visual inspection. Potatoes are visually inspected date, truck, inspected. Packaging is Salvador and potatoes is Martin.               |  |

|         |  |   |
|---------|--|---|
| 5.13.02 | <p><b>Question:</b> Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?</p> <p><b>Auditor Comments:</b> Total Compliance: Inspection logs on incoming trailers. Questions for cleanliness, rodents, holes, odors. Martin in receiving.</p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
| 5.13.03 | <p><b>Question:</b> Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides, waxing, control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?</p> <p><b>Auditor Comments:</b> Total Compliance: Bioside HS 15% contains 15% peracetic acid and 22% hydrogen peroxide, test strips 0-160, target is 160 ppm. Sprout Nip is measured with yard stick. Water temp is tested hourly with thermometer. Potato pulp tested hourly below 50F. IVI pulls sample for spout nip monthly. 4.11.2019 Energy Laboratory Analytical Report. Chloroph am (CIPC) 6.8-10 results.</p> | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
| 5.13.04 | <p><b>Question:</b> Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, ORP, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?</p> <p><b>Auditor Comments:</b> Total Compliance: Records of hourly testing on file. No corrective actions needed, not out of parameters. City potable water that is tested every six months by facility is used to mix with sprout inhibitor. Hourly checks for free chlorine with Leisure time test strips chlorine, alkalinity ph, and calcium hardness.</p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
| 5.13.05 | <p><b>Question:</b> Are there records of visual monitoring and/or testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.), for build-up of organic material (turbidity)?</p> <p><b>Auditor Comments:</b> Total Compliance: Records of visual monitoring, recirculated water and dump tanks are changed daily. The only recirculating water is at the first step (flume), all water use after is fresh water.</p>   | <p><b>Possible Points:</b> 5<br/> <b>Points Scored:</b> 5<br/> <b>Score:</b> Total Compliance</p>   |
| 5.13.06 | <p><b>Question:</b> Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?</p> <p><b>Auditor Comments:</b> N/A No hand/foot/tool dip stations at potato facility.</p>   | <p><b>Possible Points:</b> 0<br/> <b>Points Scored:</b> 0<br/> <b>Score:</b> N/A</p>                |
| 5.13.07 | <p><b>Question:</b> Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p> <p><b>Auditor Comments:</b> Total Compliance: SOP #106 Accountability for Trim Knives. Lead person will issue knives out on a daily basis as needed. All knives are pre-stamped to be able to account for them accordingly. There are 10 white handled knives. Monthly procedure to check if knives are in good condition. Food Safety Director will do an inventory count of trim knives to make sure it matches with the inventory sheet for employees. An inventory sheet is kept in knife box for monthly and inspection of knives</p>   | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>   |
| 5.13.08 | <p><b>Question:</b> Is there a pre-operation inspection log?</p> <p><b>Auditor Comments:</b> Total Compliance: The daily pre-operation log includes inspection of restrooms, pest control stations and general condition of the facility.</p>  | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
| 5.13.09 | <p><b>Question:</b> Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?</p> <p><b>Auditor Comments:</b> Total Compliance: Risk Assessment of Adjacent Land Use for location. No significant risk identified.</p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
| 5.13.10 | <p><b>Question:</b> Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?</p> <p><b>Auditor Comments:</b> Total Compliance: 5.16.2019 Backflow test Report Pump Service Legrand Baket Bat 19985. Manufacturer Conbraco Model 40-107-A2T, size 1.5", serial A0073, assembly type DC 60 PSI. Passed.</p>   | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>   |

|         |  |  |
|---------|--|--|
| 5.13.11 | <b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?       | <b>Possible Points:</b> 15<br><b>Points Scored:</b> 15<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Monthly self inspections conducted by Becky Arteaga 5.1.2019, 4.2.2019, and 3.4.2019. |  |

|            |   |
|------------|---|
| <b>GMP</b> | <b>Maintenance &amp; Sanitation Files</b> |
|------------|---|

|         |   |  |
|---------|---|--|
| 5.14.01 | <b>Question:</b> Does the facility have a preventative maintenance program and a documented schedule?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Preventive Maintenance & Repair Schedule Equipment and documented schedule. Exz: Inspect all equipment, not needed repairs, all personnel meet the Good Manufacturing Practice, daiy - floors/drains, weekly - taper machine, monthly - outside drip pans, annually - coolers. |  |

|         |   |  |
|---------|---|--|
| 5.14.02 | <b>Question:</b> Are there a logs of maintenance work and repairs and are they signed off when work is completed?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total compliance: Maintenance Department Cleaning & Sanitation Log. Work Order Log. Signed off by David Gray. Exz:4.25.2019 retiming of singulator added 1/2 link to side chains. Everything wiped down. |  |

|         |   |  |
|---------|---|--|
| 5.14.03 | <b>Question:</b> Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed in main binder verified by Becky Arteaga. |  |

|         |  |  |
|---------|--|--|
| 5.14.04 | <b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often? | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Master Sanitation Schedule Exz: Daily, weekly, monthly, etc.                                      |  |

|         |   |  |
|---------|---|--|
| 5.14.05 | <b>Question:</b> Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: There are written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment. Daily, weekly, monthly, annually. |  |

|         |  |  |
|---------|--|--|
| 5.14.06 | <b>Question:</b> Are cleaning and sanitation logs on file that show what was done, when and by who?            | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Daily cleaning schedule log. Shows what was done, when, and by who. |  |

|         |   |  |
|---------|---|--|
| 5.14.07 | <b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?                         | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Records showing verification of cleaning and sanitizing chemical concentrations on file. |  |

|         |  |  |
|---------|--|--|
| 5.14.08 | <b>Question:</b> Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.), where applicable?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: SOP #204 Documented procedures and completion records for clean-in-place (CIP) activities for flumes. Exz: Daily water change, flush, and fill procedures for recirculating flume system. Total chlorine 10ppm with test kit (strips) Leisure Time. |  |



|         |   |  |
|---------|---|--|
| 5.14.09 | <b>Question:</b> Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?   | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A                |
|         | <b>Auditor Comments:</b> N/A No ATP testing takes place. Per the standards Potatoes are exempt, kill step involved.   |  |
| 5.14.10 | <b>Question:</b> Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Daily housekeeping logs show floor drains are cleaned daily, floors, break room, bathrooms, etc.   |  |
| 5.14.11 | <b>Question:</b> Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Forced air fans were installed within the year. They will be cleaned at least annually and replaced as needed.   |  |
| 5.14.12 | <b>Question:</b> Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: IVI installed within the year, they will be servicing within the year. Invoice on file for coolers.  |  |
| 5.14.13 | <b>Question:</b> Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Broken Glass and Brittle Plastic Policy for all Facility. Includes: Checklist of monthly checks of 1 window, work Halogen lights, Welding hoods, air guage on air dryer, 100 lb scale, office windows, and Nissan Hyster head light on left. Monthly monitoring. |  |

|            |                             |
|------------|-----------------------------|
| <b>GMP</b> | <b>Worker Documentation</b> |
|------------|-----------------------------|

|         |  |  |
|---------|--|--|
| 5.15.01 | <b>Question:</b> Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?  | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Records in binder GMP Training, Basic food safety requirements as per company rules 2.13.2019 All new hires are required to sign the company's food safety hygiene and health policy. Trainer: Becky Arteaga  |  |
| 5.15.02 | <b>Question:</b> Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?   | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Logs of ongoing worker Food Safety/Food Defense & Security conducted quarterly basis. Most recent was conducted on 5.6.2019 31 employees Lorena Vega, Ricardo Solis, and Elida Ruiz. 2.4.2019, 11.5.2018.   |  |
| 5.15.03 | <b>Question:</b> Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?  | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance   |
|         | <b>Auditor Comments:</b> Total Compliance: Document SOP Production Facility Cleaning Reviewed in Sanitation Crew Training. Topics: Food Safety Policy - review employee policies, always wash hands before returning to work, hair & beard nets, do not run inside plant, etc. Food Security - report anyone who does not have an ID badge, food, drinks, or anything out of the ordinary to a supervisor immediately. |  |



|                           |  |   |
|---------------------------|--|---|
| 5.15.04                   | <p><b>Question:</b> Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).</p> <p><b>Auditor Comments:</b> Total Compliance: Company policy has 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.</p>  | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
| 5.15.05                   | <p><b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p> <p><b>Auditor Comments:</b> Total Compliance: There are worker food safety non-conformance forms and associated corrective actions on file. None to date.</p>   | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>   |
| 5.15.06                   | <p><b>Question:</b> Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p> <p><b>Auditor Comments:</b> Total Compliance: Visitors and contractors are required to sign a log stating that they will comply with the operation's personal hygiene and health policies. Time in and time out. Posted at entrance of office and at packing facility.</p>  | <p><b>Possible Points:</b> 3<br/> <b>Points Scored:</b> 3<br/> <b>Score:</b> Total Compliance</p>   |
| <p><b>GMP</b> Testing</p> |  |   |
| 5.16.01                   | <p><b>Question:</b> Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test &amp; 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?</p> <p><b>Auditor Comments:</b> Total Compliance: Written risk-based, scientifically valid microbiological testing program on file for water. Bioside 15% contains 15 % peracetic acid and 22% hydrogen peroxide testing is for pathogen reduction in vegetable processing waters and for controlling the growth of spoilage and decay causing organisms. Daily/Hourly testing using insta test strips 160 ppm. Detailed steps on file.</p> | <p><b>Possible Points:</b> 15<br/> <b>Points Scored:</b> 15<br/> <b>Score:</b> Total Compliance</p> |
| 5.16.02                   | <p><b>Question:</b> Are there records of environmental microbiological test results and does testing meet the program requirements?</p> <p><b>Auditor Comments:</b> N/A Per standards potato facilities are not required to conduct environmental microbiological test.</p>  | <p><b>Possible Points:</b> 0<br/> <b>Points Scored:</b> 0<br/> <b>Score:</b> N/A</p>                |
| 5.16.03                   | <p><b>Question:</b> Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?</p> <p><b>Auditor Comments:</b> Total Compliance: Municipal Water used, tested every six months conducted by Tested for Total Coliform and E. coli SM9223BCT18 &lt; 1.0 MPN/100ml. Magic Valley Labs. Lab ID# ID00911. Absent 11.27.2018.</p>  | <p><b>Possible Points:</b> 15<br/> <b>Points Scored:</b> 15<br/> <b>Score:</b> Total Compliance</p> |
| 5.16.04                   | <p><b>Question:</b> Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?</p> <p><b>Auditor Comments:</b> N/A No ice used in the facility.</p>  | <p><b>Possible Points:</b> 0<br/> <b>Points Scored:</b> 0<br/> <b>Score:</b> N/A</p>                |
| 5.16.05                   | <p><b>Question:</b> Are there records of tests performed on compressed air or other mechanically introduced gases that is used directly on food and food contact surfaces and does testing meet the program requirements?</p> <p><b>Auditor Comments:</b> N/A Compressed air was not used.</p>   | <p><b>Possible Points:</b> 0<br/> <b>Points Scored:</b> 0<br/> <b>Score:</b> N/A</p>                |
| 5.16.06                   | <p><b>Question:</b> Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?</p> <p><b>Auditor Comments:</b> N/A No other tests performed.</p>   | <p><b>Possible Points:</b> 0<br/> <b>Points Scored:</b> 0<br/> <b>Score:</b> N/A</p>                |

|         |   |  |
|---------|---|--|
| 5.16.07 | <b>Question:</b> Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination? | <b>Possible Points:</b> 10<br><b>Points Scored:</b> 10<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: : 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.   |  |
| 5.16.08 | <b>Question:</b> Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?  | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A                |
|         | <b>Auditor Comments:</b> N/A No corrective actions to date. No unsuitable testing.  |  |
| 5.16.09 | <b>Question:</b> Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with validated testing methods and protocols, evidence of training related to sample collection and testing protocols, and relevant records of results?   | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A                |
|         | <b>Auditor Comments:</b> N/A No in house testing is taking place. All samples sent out.   |  |

|            |   |
|------------|---|
| <b>GMP</b> | <b>Temperature Controlled Storage &amp; Distribution Logs</b> |
|------------|---|

|         |  |  |
|---------|--|--|
| 5.17.01 | <b>Question:</b> Are there records of final product temperature checks for temperature sensitive product?  | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A              |
|         | <b>Auditor Comments:</b> N/A Potatoes are not a temperature sensitive product. They are being cooled for quality purposes.   |  |
| 5.17.02 | <b>Question:</b> Are there temperature logs for the production area (if refrigerated)?   | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A              |
|         | <b>Auditor Comments:</b> N/A Production area was not refrigerated.   |  |
| 5.17.03 | <b>Question:</b> Are there temperature logs for storage rooms?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Daily pulp temperatures in two coolers West cooler and East cooler. Checked daily 42-45F.   |  |
| 5.17.04 | <b>Question:</b> Is there a documented procedure for checking truck trailer temperature prior to shipping?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Documented procedure for checking truck trailer temperatures prior to shipping. Potatoes are shipped in ambient temps. For quality best if temperatures are below 42-45F.   |  |
| 5.17.05 | <b>Question:</b> Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Recorded on Loading Map. Trailers are checked prior to being loaded. Temperature settings are 42-45F.   |  |
| 5.17.06 | <b>Question:</b> Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?   | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: SOP #110 Document Sanitary Condition of Truck Trailers - procedures for reviewing sanitary condition of truck trailers that will transport the product on file in binder. If the truck is not clean, make notification on the loading map and have driver clean the trailer before further action is taken. |  |

|         |  |  |
|---------|--|--|
| 5.17.07 | <b>Question:</b> Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?                                      | <b>Possible Points:</b> 5<br><b>Points Scored:</b> 5<br><b>Score:</b> Total Compliance |
|         | <b>Auditor Comments:</b> Total Compliance: Loading Map has area for recording of sanitary condition logs for shipping truck trailers. Salvador checks. |  |

|            |                         |
|------------|-------------------------|
| <b>GMP</b> | <b>Allergen Control</b> |
|------------|-------------------------|

|         |   |   |
|---------|---|---|
| 5.18.01 | <b>Question:</b> Are there no allergen risks handled or stored within production and storage areas?   | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> Yes |
|         | <b>Auditor Comments:</b> Yes: There are no allergen risks handled or stored within the storage areas. |   |

|         |  |   |
|---------|--|---|
| 5.18.02 | <b>Question:</b> Has a documented allergen management plan been developed? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No allergen risks handled.                    |   |

|         |   |   |
|---------|---|---|
| 5.18.03 | <b>Question:</b> Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No allergen risks handled.   |   |

|         |  |   |
|---------|--|---|
| 5.18.04 | <b>Question:</b> Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No allergen risks handled.  |   |

|         |  |   |
|---------|--|---|
| 5.18.05 | <b>Question:</b> Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No allergen risks handled.  |   |

|         |   |   |
|---------|---|---|
| 5.18.06 | <b>Question:</b> Does re-work handling take into account the issues associated with allergen containing products? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No allergen risks handled.   |   |

|         |  |   |
|---------|--|---|
| 5.18.07 | <b>Question:</b> Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No allergen risks handled.  |   |

|         |  |   |
|---------|--|---|
| 5.18.08 | <b>Question:</b> Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No allergen risks handled.  |   |

|         |   |   |
|---------|---|---|
| 5.18.09 | <b>Question:</b> Are all products manufactured on site labeled correctly with respect to allergens? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No allergen risks handled.   |   |

|              |                          |
|--------------|--------------------------|
| <b>HACCP</b> | <b>Preliminary Steps</b> |
|--------------|--------------------------|

|  |   |   |
|--|---|---|
| 6.01.01  | <p><b>Question:</b> Is there a team responsible for the HACCP program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the HACCP system?</p>  | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
|  | <p><b>Auditor Comments:</b> Total Compliance: HACCP team: Tyler Heward (Operations Manager), Richard Fletcher (Sales Manager), David Gray (Maintenance Supervisor), and Becky Arteaga (Food Safety Director). Bi-annually meetings 11.5.2018. Becky Arteaga is leader.</p>  |   |
| 6.01.02  | <p><b>Question:</b> Is there documented evidence that the HACCP team members have been trained on HACCP principles?</p>   | <p><b>Possible Points:</b> 15<br/> <b>Points Scored:</b> 15<br/> <b>Score:</b> Total Compliance</p> |
|  | <p><b>Auditor Comments:</b> Total Compliance: Documented evidence that the HACCP team members have been trained on HACCP principles on file. Exz: Becky Arteaga is HACCP trained August 5 &amp; 6 2015 Idaho Falls, ID. Jeff Kronenberg, M.S AFDO HACCP Trainer Cert#U0061-0691- 1-3251 1. Becky trained HACCP principles on 11.5.2018.</p> |   |
| 6.01.03  | <p><b>Question:</b> Does a product description exist for the products produced?</p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
|  | <p><b>Auditor Comments:</b> Total Compliance: Product description exist for potatoes. Fresh Potatoes, shelf life 30 days for baking and further processing by consumer, intended consumer is general public; food service, package type is 50# boxes 50# mesh bags, 5 &amp; 10 poly bags.</p>   |   |
| 6.01.04  | <p><b>Question:</b> Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?</p>   | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
|  | <p><b>Auditor Comments:</b> Total Compliance: process for potatoes have been flow charted in sufficient detail to completely describe the packing of potatoes. Potatoes come from the field or cellar to packing house are unloaded/inspected, dirt eliminator, wet hopper, destoner, polisher, ect.</p>                                    |   |
| 6.01.05  | <p><b>Question:</b> Is there documented evidence that the flow chart(s) been verified on-site?</p>  | <p><b>Possible Points:</b> 10<br/> <b>Points Scored:</b> 10<br/> <b>Score:</b> Total Compliance</p> |
|  | <p><b>Auditor Comments:</b> Total Compliance: Documented evidence that the flow chart has been verified on-site by Becky Arteaga on 1.12.2018.</p>  |   |
| <p><b>HACCP</b>      Development of the HACCP Plan</p> |   |   |
| 6.02.01  | <p><b>Question:</b> Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>                 | <p><b>Possible Points:</b> 15<br/> <b>Points Scored:</b> 15<br/> <b>Score:</b> Total Compliance</p> |
|  | <p><b>Auditor Comments:</b> Total Compliance: Hazard analysis chart on file that has been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures. Chemical, physical, and biological hazards. 2.22.2019 Becky Arteaga.</p>                                   |   |
| 6.02.02  | <p><b>Question:</b> Have CCP decisions been made with documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?</p>  | <p><b>Possible Points:</b> 15<br/> <b>Points Scored:</b> 15<br/> <b>Score:</b> Total Compliance</p> |
|  | <p><b>Auditor Comments:</b> Total Compliance: CCP decisions have been made by HACCP Team - Potatoes are considered low risk and kill step (cooking).</p>  |   |
| 6.02.03  | <p><b>Question:</b> Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.</p>                                    | <p><b>Possible Points:</b> 0<br/> <b>Points Scored:</b> 0<br/> <b>Score:</b> No</p>                 |
|  | <p><b>Auditor Comments:</b> No: No CCPs have been identified.</p>   |   |

|              |   |  |
|--------------|---|--|
| 6.02.04      | <b>Question:</b> Have CCP critical control limits been established and supported by relevant validation documentation?  | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |
| 6.02.05      | <b>Question:</b> Have monitoring requirements and frequencies been determined and documented for the CCPs?  | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |
| 6.02.06      | <b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?   | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |
| 6.02.07      | <b>Question:</b> Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?   | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |
| 6.02.08      | <b>Question:</b> Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limit(s) of a CCP are not met (loss of control/deviation) and plans to adjust the process back into control? | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |
| 6.02.09      | <b>Question:</b> Have recording templates (recording forms) been developed for monitoring the CCPs?   | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |
| 6.02.10      | <b>Question:</b> Have verification plans and schedules been developed for each CCP?   | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |
| 6.02.11      | <b>Question:</b> Is the HACCP system verified when operational changes are made and at least once every 12 months?  | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |
| 6.02.12      | <b>Question:</b> Is there documented evidence that all plant workers have attended a HACCP training, including training for CCP operators?  | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |
| <b>HACCP</b> | <b>Execution of the HACCP plan on the Plant Floor</b>   |  |
| 6.03.01      | <b>Question:</b> Do all of the documents noted in the HACCP Plan accurately reflect plan requirements for the CCPs?   | Possible Points: 0<br>Points Scored: 0<br>Score: N/A |
|              | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |  |

|         |   |   |
|---------|---|---|
| 6.03.02 | <b>Question:</b> Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?  | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |   |
| 6.03.03 | <b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?  | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |   |
| 6.03.04 | <b>Question:</b> Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?                                    | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |   |
| 6.03.05 | <b>Question:</b> Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)? | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |   |
| 6.03.06 | <b>Question:</b> Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?  | <b>Possible Points:</b> 0<br><b>Points Scored:</b> 0<br><b>Score:</b> N/A |
|         | <b>Auditor Comments:</b> N/A No critical control points have been identified.   |   |