

**FINAL AUDIT REPORT**

CB Registration No.PA-PGFS-14027-1  
PrimusGFS ID #183429 - Cert:2  
Audited by Primus Auditing Operations

PrimusGFS Version 3.0

Operation Type: Cooling/Cold Storage  
Audit Report Summary

Ver en Español

<b>Organization:</b>	<b>Scottsdale Specialty Produce Co.</b> Contact(s): <a href="#">Tony Wolkow</a> <a href="#">Iris Crisantes</a> Address: 919 Jackson St 85034 Location: Phoenix, Arizona, United States Phone Number: 4807037883		
<b>Operation:</b>	<b>Scottsdale Specialty Produce</b> Contact(s): <a href="#">Iris Crisantes</a> Location: 919 Jackson St Phoenix, Arizona 85034, United States		
<b>Shipper:</b>	Scottsdale Specialty Produce		
<b>Operation Type:</b>	<b>Cooling/Cold Storage</b>		
<b>Audit Type:</b>	<b>Announced Audit</b>		
<b>Audit Scope:</b>	Scottsdale Specialty Produce is a company based in Phoenix, AZ with a 18,000 Sq. Ft. Cooling Cold Storage facility and 8,500 Sq. Ft. of cold room storage. There are five persons working in the company year round handling both organic and conventionally grown products such as apples, asparagus, bell peppers, broccoli, cabbage, Cantaloupe melons, carrots, chili pepper, cucumbers, edible flowers, eggplant, grapefruit, Honeydew melons, lemons, lettuce, limes, mangoes, onions, oranges, parsley, pineapples, plantains, potatoes, radish, summer squash, table grapes, tomatillo, tomatoes, watermelons, winter squash, yams, leeks, microgreens, cactus leaves and rambutan among other products. They have two delivery trucks to transport their products to their costumers in the Phoenix Metropolitan Area. The product is received in pallets and cases and delivered in the same cases. No water, ice or compressed air is applied to the products in the premises. There is very occasionally with the edible flowers a repacking activity from bigger to smaller clam shells in a stainless steel table with the product never touching any surface. Frozen products are also handled in their designated cases. There are some allergens handled such as pecans, milk, nuts, almonds and eggs that are stored in a designated area and properly separated and labeled to avoid any cross contamination issue. There is a HACCP program in place but no CCP's have been identified.		
<b>Date FSMS Started:</b>	28 Sep 2019 09:00		
<b>Date FSMS Finished:</b>	28 Sep 2019 12:00		
<b>Total Amount of Time in FSMS</b>	3.00 Hours		
<b>Date Operation Started:</b>	28 Sep 2019 12:00		
<b>Date Operation Finished:</b>	28 Sep 2019 14:00		
<b>Total Amount of Time in Operation</b>	2.00 Hours		
<b>Addendum(s) included on the audit:</b>	Not Applicable		
<b>Product(s) observed during audit:</b>	Apples, Asparagus, Bell Peppers, Broccoli, Cabbage, Cantaloupe Melons, Carrots, Chili Pepper, Cucumbers, Edible Flowers, Eggplant / Aubergine, Grapefruit, Honeydew Melons, Leeks, Lemons, Lettuce, Limes, Mangoes, Microgreens, Nopales (Cactus Leaves), Onions, Oranges, Parsley, Pineapples, Plantains, Potatoes, Radish, Rambutan, Summer Squash (Soft Squash), Table Grapes, Tomatillo, Tomatoes, Watermelons, Winter Squash (Hard Squash), Yams		
<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="#">Juan Carlos Leon</a> (Primus Auditing Operations)		
<b>Preliminary Audit Score:</b>	<b>100%</b>		
<b>Final Audit Score:</b>	<b>100%</b>		
<b>Certificate Valid From:</b>	08 Oct 2019 To 07 Oct 2020		
	<table border="1" style="width: 100%;"> <tr> <td style="width: 50%; text-align: center;"><a href="#">Latitude</a></td> <td style="width: 50%; text-align: center;"><a href="#">Longitude</a></td> </tr> </table>	<a href="#">Latitude</a>	<a href="#">Longitude</a>
<a href="#">Latitude</a>	<a href="#">Longitude</a>		

GPS Coordinates:

33° 26' 41"

112° 3' 40"

[Click here to see map](#)[View Certificate](#)**Information related to the audited operation**

<b>Total number of workers:</b>	5	<b>Maximum worker number during peak season:</b>	5
<b>Number of lines in normal production:</b>	1	<b>Number of lines running during the audit:</b>	1
<b>Square Footage/Meters:</b>	18000 Square feet	<b>Are/Is a CCP(s) identified:</b>	No
<b>Allergens:</b>	Yes	<b>Allergen type(s):</b>	Egg, Tree Nuts, Walnuts, Milk
<b>Temperature Controlled Storage:</b>	Yes	<b>Wet or dry:</b>	Dry-Water used for Cleaning
<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
Apples	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Asparagus	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Bell Peppers	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Broccoli	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Cabbage	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Cantaloupe Melons	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Carrots	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Chili Pepper	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Cucumbers	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A

Edible Flowers	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Eggplant / Aubergine	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Grapefruit	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Honeydew Melons	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Leeks	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Lemons	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Lettuce	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Limes	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Mangoes	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Microgreens	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Nopales (Cactus Leaves)	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Onions	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Oranges	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Parsley	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Pineapples	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Plantains	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Potatoes	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Radish	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Rambutan	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Summer Squash (Soft Squash)	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
	<b>From:</b> January				

Table Grapes	<b>To:</b> December	Conventional	N/A	N/A	N/A
Tomatillo	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Tomatoes	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Watermelons	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Winter Squash (Hard Squash)	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A
Yams	<b>From:</b> January <b>To:</b> December	Conventional	N/A	N/A	N/A

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	229	Score:	229
	Possible Points:	229	Possible Points:	229
	Percent Score:	100%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1081	Score:	1081
	Possible Points:	1081	Possible Points:	1081
	Percent Score:	100%	Percent Score:	100%
Module 6 - HACCP System Requirements	Score:	85	Score:	85
	Possible Points:	85	Possible Points:	85
	Percent Score:	100%	Percent Score:	100%
<b>TOTAL</b>	Score:	1395	Score:	1395
	Possible Points:	1395	Possible Points:	1395
	Percent Score:	100%	Percent Score:	100%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
<b>TOTAL</b>	<b>0</b>	<b>0</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>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Food Safety Manual for the Cooling / Cold Storage Facility. It is dated on 9/3/19 and is approved by Anthony Wolkow (Owner and President). It contains all the procedures and instructions for their food safety processes as well as the company commitment to the Food Safety as reflected in all their procedures.</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  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Organizational Chart for the company showing Anthony Wolkow (Owner and President), Iris Crisantes and Ruben Leon (Food Safety Consultants), Jackeline Fergusone (Food Safety Assistant and Accounting Manager) and David Jenkins (Transportation Manager) among others. It is dated on 9/2/19.</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  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is one Scottsdale Specialty Produce Food Safety Committee. The members are Anthony Wolkow, Iris Crisantes and Ruben Leon. They meet in a quarterly basis and their last meeting took place on 9/27/19 with the topic of the coming Food Safety audit and the review of their corrective actions.</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  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Training Management System with the names of the different events, personnel involved, duration, frequency and schedule. Some of the events are GAP, Hygiene and Food Defense Policies, SOP, HACCP and Chemical Use and Storage.</p>	

1.01.05	<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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce Food Safety Scheme Verification dated on 9/2/19 and approved by Anthony Wolkow that includes the review of the program, the planned future improvements and the buyer complaints.	
1.01.06	<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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are USDA Grades and Standards showing the technical specs and procedures for their different products on their files.	

FSMS	Control of Documents and Records
------	----------------------------------

1.02.01	<b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce Document Control SOP dated on 8/29/19 that details how the different documents will be maintained, updated and replaced.	
1.02.02	<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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The records are maintained for at least two years, but usually they are not discarded.	
1.02.03	<b>Question:</b> Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The office is inside the building and is locked and secured. The computer is password protected. There are multiple cameras in the facility and an alarm system. There is a gate at the entrance that is closed at night.	
1.02.04	<b>Question:</b> Are records maintained in an organized and retrievable manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. They are properly filed and organized. All the documents are easy to retrieve when needed.	
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 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The food safety records are signed off by Anthony Wolkow as observed on their files.	

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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce Instructions for Creations of Standard Operation Procedures. It is dated on 8/29/19. It includes the administrative creation and revision of an SOP and the corrective actions. It is approved by Anthony Wolkow.	

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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a master copy in the office and the information is available to all the relevant people in the organization.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce Corrective Action dated on 8/29/19. Every time there is an incident it will describe the implementation to prevent future occurrences. It is approved by Anthony Wolkow.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is the (NUOCA) Unusual Occurrence and Corrective Actions Log where every unusual incident is recorded. There was an incident on 4/15/19 for a piece of wood on a zucchini case that was detected and the root of the problem was addressed.	

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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Internal Audits Document SOP dated on 8/29/19 approved by Anthony Wolkow that requires four audits to be done during the year. It includes the corrective actions and the updating of the documentation. The last internal audit was made on 6/28/19 for the facility.	
1.04.02	<b>Question:</b> Are there written procedures for handling regulatory inspections?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce Regulatory Inspections SOP approved by Anthony Wolkow. It includes the pre-inspection preparations, the procedures and protocol to follow during the inspection and the post inspection activities.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Their last PrimusGFS Audit took place on 9/21/18. No other regulatory or contracted inspections have taken place in this facility. There are USDA inspections in a monthly basis to check their eggs with acceptable results.	
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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce Equipment Calibration SOP dated on 8/29/19 that includes the quarterly calibration of the thermometers. The thermometers are also constantly verified in their daily readings. Their last calibration took place on 9/2/19 as observed in their files.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a calibration log where the records for 9/2/19 and the previous months were observed for their thermometers. The log is being maintained by Anthony Wolkow.	

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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce On-Hold and Rejected Products SOP dated on 8/29/19 and signed by Anthony Wolkow that covers all the procedures to be followed in these cases.	
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> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce On-Hold & Rejected Material Disposition Log on file. No records were observed.	
1.05.03	<b>Question:</b> Is there a documented product release procedure available?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Product Release SOP dated on 8/29/19 and approved by Anthony Wolkow. There is also a Scottsdale Specialty Produce Rejected Product Release Procedures document. There are Invoices as well as Bills of Lading for every single load that is shipped that contains all the traceability information and is signed by the shipping manager.	
1.05.04	<b>Question:</b> Are there records of product releases kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are Bills of Lading and Invoices where all the details about every single load are recorded. Thyme software is used in the company for all their records.	
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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce Complaints and Feedback SOP signed on 8/29/19 and approved by Anthony Wolkow. There is also a Scottsdale Specialty Produce Complaints & Feedback Log that is used when needed. The last occurrence was on 6/4/19 for some bitter lettuce wilted as observed on their files.	
<b>FSMS</b>	<b>Supplier Monitoring/Control</b>	
1.06.01	<b>Question:</b> Is there a list of approved suppliers and service providers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a list of approved suppliers dated on 9/2/19 and approved by Anthony Wolkow that contains all the different entities that provide products and services. Some examples observed are ZIRA Food Safety, Primus Labs, Primus Auditing, Allie Potatoes, G&K Distributing, Hickmans Family Farms, Therm O Care and Predio Management among others.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Supplier Selection SOP dated on 8/29/19 and signed by Anthony Wolkow. Also there are written service agreements, guarantees, product labels and specifications for the different products used in the premises.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Supplier Selection SOP dated on 8/29/19 and signed by Anthony Wolkow. There is an evaluation form that is filled out each year for each one of their suppliers.	



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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are letters of guarantee for the main suppliers, insurance policies, licenses, pest control records and third party audits. Some examples are a PrimusGFS certificate for Farm Fresh Company (Phoenix, AZ) dated on 3/7/19, another one from G&K Distributing signed on 8/29/18 by Dimitri Geges, a letter of guarantee from ZIRA dated on 9/12/19 and a letter of guarantee from Cooseman dated on 1/5/18.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The water, environmental and equipment sample tests are done by Primus Labs from Santa Maria, CA. The laboratory is properly accredited by A2LA with the certification number 3572.01 that expires on 3/31/20. Some tests included are EC, TC, Listeria and Salmonella.	

<b>FSMS</b>	<b>Traceability and Recall</b>
-------------	--------------------------------

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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Traceability Procedure SOP dated on 8/29/19 and approved by Anthony Wolkow. The main identifier is the item number that includes the date, the origin information and all the documents needed to trace backward and forward every single case handled in the premises.	
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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Recall Program dated on 8/29/19 and approved by Anthony Wolkow that includes all the recall team roles, the recall flow chart, the recall classes and the recall team contact information.	
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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There was an exercise made on 9/28/19 for 18 Roma tomato cases (25 lbs) received from Lipman in Nogales, AZ on 9/24/19 and sold to The Rock Club in Scottsdale, AZ on 9/28/19 with the item number 206190 and the PO 820630. There were observed also two mock recalls done during the year on 9/13/19 for yam with defective packing material and strawberry mold. The exercises were done in less than 60 minutes with their Thyme software and include all the required information.	

<b>FSMS</b>	<b>Food Defense</b>
-------------	---------------------

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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Food Fraud Vulnerability Assessment made by Anthony Wolkow on 9/3/19. It includes topics such as facility, administrative, suppliers, finished product, unusual events and visitors & inspectors among others.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce Food Defense SOP dated on 8/29/19 and signed by Anthony Wolkow. In the building there are cameras and an alarm system. Every visitor is required to sign a log and comply with their policies.	

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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a visitor log that every person needs to sign.	
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 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a list of emergency contact personnel including the facility management as well as the local first responders.	
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 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a visitor log that needs to be signed and there are signs about GMP's in all the facility properly posted. The visitors are asked to follow these protocols. There is a gate in the facility that is closed at the end of the day.	

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

5.01.01	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Anthony Wolkow is the person designated to manage the 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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. They are stored in the Dry Storage Area room that is properly locked and equipped with installed security cameras. All the chemicals are properly labeled and secured.	
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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. They have them separated and properly labeled and controlled.	
5.01.04	<b>Question:</b> Are signs supporting GMPs posted appropriately?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are GMP signs posted in all the facility both in the office and in the warehouse.	
5.01.05	<b>Question:</b> Are the necessary food defense controls implemented in the operation?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. They have the building secured with locks. All the doors and docks are properly secured. All the areas of the facility are monitored by cameras that can be accessed in the cell phones of the top management. There is a gate that is closed at night.	

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

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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. During the audit it was observed that all the products and ingredients are free of insects / rodents / birds / reptiles / mammals or any evidence of them.	

5.02.02	<p><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.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. During the audit it was observed that all the packaging supplies are free of insects / rodents / birds / reptiles / mammals or any evidence of them.</p>	
5.02.03	<p><b>Question:</b> Are plant and storage areas free of insects/rodents/birds/reptiles/mammals, or any evidence of them?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. During the audit it was observed that all the plant and storage areas (cold room) are free of insects / rodents / birds / reptiles / mammals or any evidence of them.</p>	
5.02.04	<p><b>Question:</b> Is the area outside the facility free of evidence of pest activity?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. No evidence of pest activity was observed in the facility during the audit.</p>	
5.02.05	<p><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.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. They have a Pest Control Program with the company named Arizona Termite, Pest &amp; Weed LLC from Phoenix, AZ</p>	
5.02.06	<p><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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the pest control devices are away from food products. The bait stations are used in the outside and in the inside only mechanical devices are used.</p>	
5.02.07	<p><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?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The tin cans in the inside and the bait stations in the outside have a sticker inside the units that is marked in every inspection.</p>	
5.02.08	<p><b>Question:</b> Are interior and exterior building perimeter pest control devices adequate in number and location?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The pest control devices are properly located and enough in number to provide a proper pest control.</p>	
5.02.09	<p><b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the pest control devices are properly identified with a sequential number and bar codes.</p>	
5.02.10	<p><b>Question:</b> Are all pest control devices effective and bait traps secured?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the pest control devices were observed properly installed and secured.</p>	

<b>GMP</b>	<b>Storage Areas &amp; Packaging Materials</b>
------------	--

5.03.01	<p><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)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There were no issues observed during the audit with ingredients or packaging improperly stored.</p>	
5.03.02	<p><b>Question:</b> Is the storage area completely enclosed?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the cold rooms and storage are completely enclosed.</p>	
5.03.03	<p><b>Question:</b> Is the facility's use restricted to the storage of food products?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Only products and packing supplies are stored in the facility.</p>	
5.03.04	<p><b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a holding area in the premises where the material is separated and properly labeled when needed to avoid any cross contamination or to be incorrectly shipped to any customer.</p>	
5.03.05	<p><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.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. During the audit it was not observed any spoiled or adulterated products or ingredients in the facility.</p>	
5.03.06	<p><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?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the storage areas in the facility including the high level ones were found clean and in good operating conditions.</p>	
5.03.07	<p><b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the products and packaging supplies are properly marked with labels showing the receiving dates. There are orange stickers with the Julian date and there is an updated inventory in their Thyme software.</p>	
5.03.08	<p><b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the products are shipped using the FIFO policy.</p>	
5.03.09	<p><b>Question:</b> Are storage areas at the appropriate temperatures for the specific products being stored?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There are three cold rooms in the premises. They are maintained in a range from 41° to 61° F depending on the products stored. There is also a freezer at 0° F for some frozen products such as jalapeños puree.</p>	

<b>GMP</b>	<b>Operational Practices</b>
------------	------------------------------

5.04.01	<p><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?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. A linear process is followed to make sure that the products are stored properly before the shipment. All the product is properly labeled to avoid any confusion or cross contamination.</p>	
5.04.02	<p><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.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the product is properly stored to avoid overhead contamination. The cold rooms have the walls and ceilings in good operating conditions.</p>	
5.04.03	<p><b>Question:</b> Are production areas completely enclosed?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. There is not a packing process that is taking place in the audited facility.</p>	
5.04.04	<p><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?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the dock areas and cold rooms as well as the halls and the storage areas are clean and well maintained.</p>	
5.04.05	<p><b>Question:</b> Is all re-work / re-packaging handled correctly?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. There is no re-work or re-packaging being observed in the facility during the audit.</p>	
5.04.06	<p><b>Question:</b> Are raw ingredients examined before use?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. No raw ingredients or any process with the product takes place in the facility.</p>	
5.04.07	<p><b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the cartons and pallets that are shipped are properly coded including the date and all the other relevant traceability information.</p>	
5.04.08	<p><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?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All the incoming product is visually inspected by the personnel.</p>	
5.04.09	<p><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?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There are Chlorine TS Krowne Model S2S-123 (expiring on 10/21)) being used to verify the concentration of their Clorox sanitizer at 200 ppm The tests strips were observed operational and Anthony Wolkow showed their proper use during the audit. No water at all is applied to the products.</p>	

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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is one hand washing station that is properly stocked and located.	
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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is one hand washing station that is in working order, well stocked and with water at suitable temperature and pressure.	
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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are 2 restrooms that are used by the employees in the audited facility. They are properly stocked with toilet paper, soap and disposable towels.	
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> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are 2 secondary hands free sanitation stations in the facility. They are properly stocked and maintained.	
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 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There are no foot dip stations in the premises and according to the guidelines they are not required.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues were observed during the audit with the single service containers.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The re-usable containers are properly labeled and used only for their designated 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 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. During the audit it was observed that their thermometers are working properly.	
<b>GMP</b> Worker Practices		
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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The hand washing and sanitation policy is being followed by the audited facility employees and there are reminders about the GMP's properly posted.	

5.05.02	<b>Question:</b> Are workers' fingernails clean, short and free of nail polish?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issue was observed on this topic during the audit.	
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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No boils, sores, open wounds or any other illness were observed on the employees during the audit.	
5.05.04	<b>Question:</b> Are workers wearing effective hair nets that contain all hair?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. During the audit it was observed that the hair nets are being used properly by the employees.	
5.05.05	<b>Question:</b> Is jewelry confined to a plain wedding band and watches are not worn?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues were found in this topic during the audit.	
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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There are no specific outer garments worn by the employees in the premises. Non-latex gloves are used for the occasional repacking of edible flowers in smaller cases but their use was not observed during the audit.	
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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There are no specific outer garments worn by the employees in the premises. Non-latex disposable gloves are used for the occasional repacking of edible flowers in smaller cases but their use was not observed during the audit. They are discarded once they are used or before any break.	
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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There are no specific outer garments worn by the employees in the premises. Non-latex gloves are used for the occasional repacking of edible flowers in smaller cases but their use was not observed during the audit. They are discarded in the trash once they are used or after any break.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The employees leave their personal items in the break room or in their vehicles.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a clear policy that is being followed and no issue was found during the audit.	
5.05.11	<b>Question:</b> Is fresh potable drinking water readily accessible to workers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a water bottle in the break room that is readily accessible to the 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 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No items were observed in the employees top pockets during the audit.	
5.05.13	<b>Question:</b> Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There are less than 20 workers in the premises.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a first aid kit located in the shipping office. The first aid kit is properly stocked, maintained and includes the water proof metal detectable blue bands.	

<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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There are no food contact equipment surfaces in the facility.	
5.06.02	<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.)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the non-food contact equipment surfaces were found clean and free of any foreign material that could cause some contamination.	
5.06.03	<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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The equipment observed during the audit was observed well designed and maintained to facilitate their cleaning and maintenance.	
5.06.04	<b>Question:</b> Are thermometers (independent of thermostat probes) present in all coolers and freezers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There were independent thermometers observed being used in all the cold rooms.	
5.06.05	<b>Question:</b> Are all thermometers non-glass and non-mercury?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No glass or mercury was observed in the thermometers in the premises.	

<b>GMP</b>	<b>Equipment Cleaning</b>
------------	---------------------------

5.07.01	<b>Question:</b> Are food contact equipment surfaces clean?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There are no food contact equipment surfaces in the facility.	



5.07.02	<b>Question:</b> Are non-food contact equipment surfaces clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the non-food contact equipment surfaces were found clean.	
5.07.03	<b>Question:</b> Are items (totes, bins, etc.) that are used to hold or store product clean?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. All the product is received, stored and shipped in pallets. No other items are used to hold or store the product.	
5.07.04	<b>Question:</b> During cleaning, are food products and packaging materials protected from contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. No cleaning was observed during the audit.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The cooling units in all the cold rooms in the audited facility were observed clean and in good working condition.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the fan guards and the ceilings in front of the fans were observed free of excessive black deposits.	
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> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues were observed with unused equipment improperly stored.	
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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues were observed with utensils, hoses or other cleaning items improperly stored during the audit.	
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 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the maintenance tools are being properly maintained and controlled.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues were observed during the audit with excess lubricants or grease in the equipment.	
<b>GMP</b> General Cleaning		
5.08.01	<b>Question:</b> Are spills cleaned up immediately?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. No spills observed during the audit.	

5.08.02	<b>Question:</b> Are waste and garbage frequently removed from production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The garbage is picked up weekly or as needed. The garbage cans from the storage rooms are emptied in a daily basis.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. They are cleaned in a weekly basis and are properly maintained and free from odors.	
5.08.04	<b>Question:</b> Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues were observed in all the high level areas during the audit.	
5.08.05	<b>Question:</b> Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Their plastic strip curtains were observed in the premises clean, well maintained and not touching the floor.	
5.08.06	<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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are latex free gloves, rain gear, rubber boots and goggles that are used in the cleaning activities. They are properly stored to prevent cross contamination.	
5.08.07	<b>Question:</b> Is cleaning equipment maintained clean and stored properly?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues were observed with their cleaning equipment that is stored off the floor and "head down".	
5.08.08	<b>Question:</b> Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a cleaning equipment color code with red for the restrooms, blue for the allergen area, green for the warehouse and yellow for the outside area among other colors.	
5.08.09	<b>Question:</b> Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the items are being properly used for their intended purpose.	
5.08.10	<b>Question:</b> Are toilet facilities and hand washing stations clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. During the audit their toilet facilities were found in good condition.	
5.08.11	<b>Question:</b> Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The break area is clean and well maintained as well as the refrigerator and microwaves.	

5.08.12	<b>Question:</b> Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There is no maintenance shop in the audited facility.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Their two manual pallet jacks and one electric pallet jack were observed clean and in good operating condition.	
5.08.14	<b>Question:</b> Are shipping trucks clean and in good condition?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Their 2 delivery trucks observed are maintained clean and in good condition.	
<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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Site Plan showing the facility location in downtown Phoenix with the Chase Field Stadium and several produce and electronic companies in the adjacent land.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Floor Plan showing the layout of the building, their different cold room areas, their traffic patterns and the exits of the facility.	
<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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the lights are properly covered to avoid any glass contamination in the facility.	
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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues with glass were observed during the audit.	
5.10.03	<b>Question:</b> Has the facility eliminated the use of wooden items or surfaces?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There were no issues observed with wood materials during the audit.	
5.10.04	<b>Question:</b> Is there adequate lighting in the production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the working and storage areas are properly lighted.	

5.10.05	<b>Question:</b> Is ventilation adequate to control dust, condensation, odors and vapors?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues with dust, condensation, odors or vapors were observed during the audit.	
5.10.06	<b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. During the audit all the floors were found in good condition with no standing water or cracks observed.	
5.10.07	<b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the floor drains observed are being properly maintained and cleaned.	
5.10.08	<b>Question:</b> Are all entry points to the production and storage areas protected to prevent entry of rodents and birds?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the doors observed during the audit are pest proof.	
5.10.09	<b>Question:</b> Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The dock doors are properly fitted with well maintained buffers to seal against the trucks.	
5.10.10	<b>Question:</b> Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The dock load levelers and shelters are clean and in good condition.	
5.10.11	<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)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. During the audit no issues were observed on the walls, pipes, vents and air ducts.	
5.10.12	<b>Question:</b> Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No cracks or crevices were found in the interior walls. They are easy to clean and maintain.	
5.10.13	<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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a 18" perimeter in the cold rooms to provide access for cleaning and inspection activities.	
5.10.14	<b>Question:</b> Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The exterior area around the facility was observed during the audit to be clean and free of litter, weeds and standing water.	

5.10.15	<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)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues with old tires, equipment, or any other items were found during the audit in the outside area.	
5.10.16	<b>Question:</b> Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No dirty or broken pallets were found in the audit.	
5.10.17	<b>Question:</b> Is the area around the dumpster/cull truck/trash area clean?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The outside area around the dumpster area was observed during the audit to be clean and well maintained.	
5.10.18	<b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. During the audit it was observed that the dumpster is properly covered as well as their garbage cans in the outside.	
5.10.19	<b>Question:</b> Are all water lines protected against back siphonage?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a backflow device properly installed in their building. The water is supplied by the City of Phoenix.	
5.10.20	<b>Question:</b> Is the on-site laboratory completely enclosed and separated from production and storage areas?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There is not an on-site laboratory in the facility.	
<b>GMP</b> Chemical Files		
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are MSDS files for the Cleaning Supplies such as the Clorox, Windex, Simple Green d Pro 3 and Simple Green among other products. There is a clear index in the binder.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the chemicals were observed in their original containers with their proper 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 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a log of chemical usage that is being verified by Anthony Wolkow and was observed properly updated. The last reading observed on 9/28/19 was for 4 gallons of Clorox Bleach.	

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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There is no water used for any process in the facility.	

<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 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a contract with Arizona Termite, Pest & Weed LLC from Phoenix, AZ for their Pest Control Program. The insurance is provided by Accord with the policy number CPI0069312 that expires on 7/2/20. The pest control license has the number 80144 that expires on 5/31/20 for John Joseph Serio issued by the Arizona Department of Agriculture.	

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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a schematic drawing for all the pest control devices being used in the facility with all the numbers included for the pest control devices.	

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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are monthly service reports provided by Arizona Termite, Pest & Weed LLC from Phoenix, AZ that include the status of every single pest control device used in the premises. There are weekly internal reports for their internal cans.	

<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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce Receiving Form that shows the inspection for every incoming supplies load arriving to the facility.	

5.13.02	<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)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Scottsdale Specialty Produce Receiving Form shows that there is an inspection for every incoming load arriving to the facility and it includes the cleanliness of the trailer as well as the temperature and general condition of the load.	

5.13.03	<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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. No water is used for any process in this facility.	

5.13.04	<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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. No water is used for any process in this facility.	

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>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The hand sanitizer is used undiluted directly from the container. The replenishment record is being maintained in a daily basis in the Scottsdale Specialty Produce Pre-Operational Log.</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>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There are no foot / tool / dip stations being used in the facility. The hand sanitizer is used undiluted directly from the container. The replenishment record is being maintained in a daily basis in the Scottsdale Specialty Produce Pre-Operational Log.</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>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. There are no knives or cutting tools being used in the audited facility</p>	
5.13.08	<p><b>Question:</b> Is there a pre-operation inspection log?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Pre-Operational Log report filled out by the Warehouse Manager. It shows the results of their inspection to the cold room, restrooms, pest control stations and general condition of the warehouse.</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>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Food Safety Risk Assessment for Facility: Geographic Location for the location where the particularities and hazards of the audited facility are analyzed. It is approved by Iris Crisantes and dated on 9/2/19.</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>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a certificate of inspection for backflow certificate provided by Backflow Prevention Device Inspections from Phoenix, AZ dated on 9/26/19 and signed by Eric Scott showing a passed test.</p>	
5.13.11	<p><b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There are reports for the inspections or internal audits provided. The last internal audit was made on 6/28/19 by Iris Crisantes and the results are available for review.</p>	
<p><b>GMP Maintenance &amp; Sanitation Files</b></p>		
5.14.01	<p><b>Question:</b> Does the facility have a preventative maintenance program and a documented schedule?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Preventive Maintenance Program that is supervised by Anthony Wolkow. Most of the maintenance is conducted by in house employees. Thermo O Care from Phoenix, AZ maintains their cooling units.</p>	
5.14.02	<p><b>Question:</b> Are there a logs of maintenance work and repairs and are they signed off when work is completed?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a system of maintenance work orders that are requested as needed by Anthony Wolkow. The forms are called Scottsdale Specialty Produce Maintenance &amp; Calibration.</p>	

5.14.03	<p><b>Question:</b> Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. In their Scottsdale Specialty Produce Maintenance &amp; Calibration orders there is a place in the comment area where the person that completed the work states that the equipment was cleaned and sanitized.</p>	
5.14.04	<p><b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Cleaning Program by Areas approved by Anthony Wolkow. It includes all the areas that need to be cleaned daily, weekly, monthly and quarterly.</p>	
5.14.05	<p><b>Question:</b> Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There are different specific SSOP named Scottsdale Specialty Produce Cleaning and Sanitization for the floors, walls, cold rooms and drains among other areas with all the detailed procedures and the products to be used. They are dated on 1/5/18 and approved by Anthony Wolkow.</p>	
5.14.06	<p><b>Question:</b> Are cleaning and sanitation logs on file that show what was done, when and by who?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a daily cleaning log that shows the daily cleaning of the general areas and different pieces of equipment.</p>	
5.14.07	<p><b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Chemical Solution Concentration where the sanitizer concentration for their Clorox is maintained in the proper range for their sanitation activities (200 ppm of available chlorine) and is being checked with test strips observed operational during the audit.</p>	
5.14.08	<p><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?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. There are no CIP activities being done in the premises with their hydrocooler.</p>	
5.14.09	<p><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)?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. According to the guidelines and their own assessment a procedure to validate sanitation effectiveness is not required.</p>	
5.14.10	<p><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)?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The cleaning of the drains is being recorded in the Scottsdale Specialty Produce Pre-Operational Log. It is done in a weekly basis.</p>	
5.14.11	<p><b>Question:</b> Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A Score not affected. There are no air conditioning, ventilation or air filtration units in the premises.</p>	



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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are records observed for the continuous maintenance of the cooling units at least in a yearly basis in the premises. The service is provided by a specialized contractor named Thermo O Care from Phoenix, AZ. The last time the service was provided took place on 7/16/19 as observed on their files.	
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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Glass & Brittle Plastic SOP dated on 1/5/18 and approved by Anthony Wolkow that covers the details and steps to follow when a breakage occurs. There is a registry maintained by Anthony Wolkow and it was observed properly updated.	

<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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce GMP and Food Safety policies approved by Anthony Wolkow. There is an employee acceptance form of their policies that requires to be signed. One example are the forms for David Jenkins and Patty Federman dated on 6/18/19.	
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 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The last log for their GMP's Food Safety training provided by Iris Crisantes is dated on 2/26/19 and the topic was the Primus GFS scheme. Some of the attendants were Anthony Wolkow and David Jenkins.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The last log for their GMP's Food Safety sanitation training provided by Anthony Wolkow is dated on 9/14/18 and the topic was how to prepare a solution. Some of the attendants were Jacqueline Ferguson and David Jenkins.	
5.15.04	<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).	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a document named Scottsdale Specialty Produce GMP and Food Safety policies approved by Anthony Wolkow that deals with open wounds and how to proceed when such a situation occurs in the facility.	
5.15.05	<b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is an HR file for every employee as verbally confirmed by the auditee.	
5.15.06	<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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a sign in log where all the visitors need to register their visit including the time of the entrance and the time they leave the facility. By signing it they agree to comply with all the company Food Safety Policies.	

<b>GMP</b>	<b>Testing</b>
------------	----------------

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>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Microbiological Analysis approved by Anthony Wolkow that includes the requirement to have monthly microbiological reports and annual water reports for their premises during their season. There are weekly swabbing for Listeria and Salmonella. There is a monthly testing for the water testing for TC and EC.</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>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a testing done monthly of the floor rooms, walls and drains among other areas for Listeria and Salmonella. The last report from Primus Labs from Santa Maria, CA is dated on 9/19/19 and the results are negative. It is signed by Roberto Guzman.</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>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a testing done once a year of the rear wash basin water for E. Coli and Total Coliforms. The last report from Primus Labs from Santa Maria, CA is dated on 9/19/19 and the results are &lt; 1 MPN / 100 ml.</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>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. There is no ice used in the facility.</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>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. There is no compressed air used in the facility.</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>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. There are no additional tests being obtained or required according to the guidelines.</p>	
5.16.07	<p><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?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Microbiological Analysis approved by Anthony Wolkow that includes their corrective actions for unacceptable results. A corrective action report is required that shows a root cause analysis.</p>	
5.16.08	<p><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?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. There are no occurrences of unsuitable testing results obtained that were observed during the audit.</p>	
5.16.09	<p><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?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A. Score not affected. There is no food safety related testing being done in house.</p>	

5.17.01	<b>Question:</b> Are there records of final product temperature checks for temperature sensitive product?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There is no processing for any product in the facility and therefore according to the guidelines no final product temperature checks are required.	
5.17.02	<b>Question:</b> Are there temperature logs for the production area (if refrigerated)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There is no packing room in the audited facility.	
5.17.03	<b>Question:</b> Are there temperature logs for storage rooms?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Cold Room Temperature Log and a form that is filled twice a day for the cold rooms. It is maintained by Anthony Wolkow	
5.17.04	<b>Question:</b> Is there a documented procedure for checking truck trailer temperature prior to shipping?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Pick Ticket Form where there is an indication that the temperature of the truck is verified and acceptable prior to shipping.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Pick Ticket Form where there is an indication that the temperature of the truck is acceptable and it was pre-cooled prior to shipping.	
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 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The sanitary conditions for the trailers (cleanliness, trailer condition, odor, etc) are included in the Scottsdale Specialty Produce Pick Ticket Form according to their policies.	
5.17.07	<b>Question:</b> Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The sanitary conditions for the trailers (cleanliness, trailer condition, odor, etc) are recorded in the Scottsdale Specialty Produce Pick Ticket Form.	
<b>GMP 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 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. There are allergen risks handled in the premises such as pecans, almonds, milk, eggs and nuts.	
5.18.02	<b>Question:</b> Has a documented allergen management plan been developed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Allergen Management Plan approved by Anthony Wolkow dated on 10/3/18.	

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> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All the allergens are properly stored in a designated area that is properly separated and labeled.	
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 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There is no production line for the allergens that are only handled in an "in and out" basis.	
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 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There is no work in progress or any process taking place for the allergens that are only handled in an "in and out" basis.	
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 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There is no re-work handling for the allergens that are only handled in an "in and out" basis.	
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> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is an specific training for the workers in the allergens topic. The last allergen training took place on 9/28/19 and it was provided by Iris Crisantes. Anthony Wolkow and David Jenkins are listed as attendees in the event among other people.	
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> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. During the audit it was observed that their allergen practices are being properly followed to avoid any instance of cross contamination.	
5.18.09	<b>Question:</b> Are all products manufactured on site labeled correctly with respect to allergens?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Score not affected. There is no allergen manufacturing with the allergens that are only handled in an "in and out" basis.	
<b>HACCP Preliminary Steps</b>		
6.01.01	<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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce HACCP Program that includes the topics for the HACCP team, the Hazard Analysis and the Critical Control Points. Iris Crisantes is the assigned leader of the HACCP team. Anthony Wolkow and Ruben Leon are also in the team.	
6.01.02	<b>Question:</b> Is there documented evidence that the HACCP team members have been trained on HACCP principles?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a HACCP Certificate for Iris Crisantes dated in 4/13/16 issued by Professional Food Safety Ltd and signed by Joseph Iwan. The team has been trained several times on the HACCP basic principles. The last training took place on 9/28/19 as observed on their files.	

6.01.03	<b>Question:</b> Does a product description exist for the products produced?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a description for the products showing the packaging used, intended consumers and use as well as the shelf life. The products included are tomato, bell pepper, watermelon, oranges, carrots, radishes and pineapple among others.	
6.01.04	<b>Question:</b> Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Flow Chart showing the steps for the process such as the inspection, receiving, unloading, storage and shipping. It is approved by Iris Crisantes.	
6.01.05	<b>Question:</b> Is there documented evidence that the flow chart(s) been verified on-site?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Their Scottsdale Specialty Produce Flow Chart is signed on 9/12/19 by Iris Crisantes to show that the document has been verified.	

<b>HACCP</b>	<b>Development of the HACCP Plan</b>
--------------	--------------------------------------

6.02.01	<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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a Scottsdale Specialty Produce Consolidated HACCP Risk Analysis and a HACCP Decision Tree showing some of the biological, chemical and physical hazards for the products in the various aspects of the operation. The likelihood and severity of each hazard is assessed. It is reviewed and approved by Iris Crisantes on 9/12/19.	
6.02.02	<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)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Their CCP decisions have been made based in documented justification provided by the top management. There is a HACCP Decision Tree on their files.	
6.02.03	<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.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. No Critical Control Points have been identified.	
6.02.04	<b>Question:</b> Have CCP critical control limits been established and supported by relevant validation documentation?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
6.02.05	<b>Question:</b> Have monitoring requirements and frequencies been determined and documented for the CCPs?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
6.02.06	<b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	

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 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
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 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.02.09	<b>Question:</b> Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.02.10	<b>Question:</b> Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
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 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
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 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

<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 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.03.02	<b>Question:</b> Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
6.03.03	<b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	
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?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b>	

6.03.05	<p><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)?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
6.03.06	<p><b>Question:</b> Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?</p> <p><b>Auditor Comments:</b></p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>