


**CORRECTIVE ACTION REPORT**

CB Registration No. PA-PGFS-10366-1  
PrimusGFS ID #106128  
Audited by Primus Auditing Operations

PrimusGFS Version 2.1-2

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Operation Type: Packinghouse  
Audit Report Summary

<b>Organization:</b>	<b>Green Thumb Farms</b> Contact(s): <a href="#">Lisa Mbore</a> <a href="#">Jennifer Manoogian</a> Address: 123 West Fryeburg Rd 04037 Location: Fryeburg, Maine, United States Phone Number: 207-935-3341				
<b>Operation:</b>	<b>Green Thumb Farms</b> Contact(s): <a href="#">Jennifer Manoogian</a> Location: 123 West Fryeburg Rd Fryeburg, Maine 04037, United States				
<b>Shipper:</b>	Green Thumb Farms				
<b>Operation Type:</b>	<b>Packinghouse</b>				
<b>Audit Type:</b>	<b>Announced Audit</b>				
<b>Audit Scope:</b>	This PrimusGFS packinghouse audit was conducted at the Green Thumb Farms facility in Fryeburg, ME. The operation was managed with around twenty (20) employees in one shift at peak season. The operations were conducted all year round, and consisted of receiving, washing, packing, and storage of potatoes, and repacking beans. The potato washing step included running the potatoes in a tumbler washer with chlorine solution (around 150 ppm free chlorine) that was measured using test strips. The materials were grown in the operation farms or acquired from different suppliers. There were no allergens managed in the facility, and the operation did not handle organically labelled products. The elements of the PrimusGFS standard (v 2.1-2) reviewed included the Food Safety Management System (FSMS), Good Manufacturing Practices (GMP) and the Hazard Analysis and Critical Control Points (HACCP).				
<b>Date FSMS started:</b>	02 Mar 2017 10:00				
<b>Date FSMS finished:</b>	02 Mar 2017 14:00				
<b>Total Amount of Time in FSMS</b>	4.00 Hours				
<b>Date Operation Started:</b>	02 Mar 2017 08:00				
<b>Date Operation Finished:</b>	02 Mar 2017 10:00				
<b>Total Amount of Time in Operation</b>	2.00 Hours				
<b>Product(s) observed during audit:</b>	Beans, Potatoes				
<b>Similar product(s)/process(es) not observed:</b>	None				
<b>Product(s) applied for but not observed:</b>	None				
<b>Auditor:</b>	<a href="#">Oscar Rodriguez</a> (Primus Auditing Operations)				
<b>Preliminary Audit Score:</b>	<b>95%</b>				
<b>Final Audit Score:</b>	<b>99%</b>				
<b>Certificate Valid From:</b>	14 Apr 2017 To 01 Jun 2018				
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>44° 2' 29"</td> <td>70° 59' 17"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>	Latitude	Longitude	44° 2' 29"	70° 59' 17"
Latitude	Longitude				
44° 2' 29"	70° 59' 17"				

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AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	184	Score:	207
	Possible Points:	209	Possible Points:	209
	Percent Score:	<b>88</b>	Percent Score:	<b>99</b>
Good Manufacturing Practices Requirements	Score:	1053	Score:	1086
	Possible Points:	1096	Possible Points:	1096
	Percent Score:	<b>96</b>	Percent Score:	<b>99</b>
HACCP System Requirements	Score:	60	Score:	60
	Possible Points:	60	Possible Points:	60
	Percent Score:	<b>100</b>	Percent Score:	<b>100</b>
<b>TOTAL</b>	Score:	1297	Score:	1353
	Possible Points:	1365	Possible Points:	1365
	Percent Score:	<b>95</b>	Percent Score:	<b>99</b>

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	4	1
Good Manufacturing Practices Requirements	6	1
HACCP System Requirements	0	0
<b>TOTAL</b>	<b>10</b>	<b>2</b>

FSMS	Management System	Approved
1.01.02	<p><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p><b>Auditor Comments:</b> MN. The food safety policy was described in a Food safety commitment to excellence document and was reviewed by the committee: operations manager, general manager, sales department, production manager, food safety manager. But this document was not signed.</p> <p><b>Auditee Comments:</b> We got with the President and owner of Green Thumb Farms and had him sign and date the Food safety commitment letter.</p>	<p>Possible Points: 5 Points Scored: 3 Score: <b>Minor Deficiency</b></p>
<p><b>CB/Auditor Review Comments:</b> YES. The evidence of corrective action submitted (copy of signed management policy) suggests that the non-conformance has been corrected.</p>		<p>Accept CA?</p> <p><b>Yes</b></p> <p>Possible Points: 5 Points Scored: 5 New Score: <b>Total Compliance</b></p>

FSMS	Supplier Control	Approved
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1.06.03	<b>Question:</b> Is there a list of approved suppliers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance
	<b>Auditor Comments:</b> NC. A Green Thumb Farms Supplier Agreement 2016-17 was prepared to collect information from suppliers, but the copies of the documents (letters and food safety certificates) were still in the process of being acquired.	
<i>Auditee Comments:</i> We had the Suppliers Agreements sent out but hadn't received any back as of the audit date. We now have received some and have attached those.		
<a href="#">View Files</a>		
		Accept CA?
<b>CB/Auditor Review Comments:</b> MN. The evidence submitted of corrective action (copy of suppliers list and 2 completed supplier agreements) suggests that the company has started to receive copies of the required certificates, however there are nearly 40 agreements more to be collected.		<b>Yes</b>
		<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>New Score:</b> Minor Deficiency

FSMS	Supplier Control	Approved
1.06.05	<b>Question:</b> If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance
	<b>Auditor Comments:</b> NC. Laboratory analysis were provided by A&L Laboratory which according to the test reports was registered in Maine (ME00021) and in New Hampshire (as Granite State Analytical Services LLC: NH00003), but no records of these certifications were available.	
<i>Auditee Comments:</i> We now have on file the certificates on file from the Water Testing lab.		
<a href="#">View Files</a>		
		Accept CA?
<b>CB/Auditor Review Comments:</b> YES. The evidence submitted of corrective action suggests that the non-conformance has been corrected. The evidence included a copy of certificate of the Laboratory by the State of Maine (valid until 30-Sep-2017) with a scope that includes: heterotrophic bacteria (SimPlate), Coliforms and E. coli (Colilert and ColiSure).		<b>Yes</b>
		<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> Total Compliance

FSMS	Traceability and Recall	Approved
1.07.03	<b>Question:</b> Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency
	<b>Auditor Comments:</b> MN. A mock recall was conducted on 27-Jan-2017 in less than 2 hours, and the customer was identified, but no second mock recall was completed.	
<i>Auditee Comments:</i> We performed 1 recall audit but they wanted another audit performed so we have attached that Mock recall		
<a href="#">View Files</a>		
		Accept CA?
<b>CB/Auditor Review Comments:</b> YES. The evidence submitted of corrective action suggests that a mock recall was completed on 7-Mar-2017. The second mock recall was due to quality and the product could be located to be put on hold within 1:15 hours.		<b>Yes</b>
		<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance

GMP	General Cleaning	Approved
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2.23.08	<p><b>Question:</b> Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 0  <b>Score:</b> Non-Compliance</p>
	<p><b>Auditor Comments:</b> NC. The cleaning tools for the washrooms were maintained in a designated location, but there was no identification system implemented to prevent cross-contamination with cleaning tools.</p>	
<p><b>Auditee Comments:</b> We have taken all of the cleaning tools and labeled them either green or silver. Green is for the bathrooms and silver is for the manufacturing floor. We created a process and did employee training and have all tools logged in. I have added pictures of the color coding system</p> <p style="text-align: right;"><a href="#">View Files</a></p>		
		Accept CA?
<p><b>CB/Auditor Review Comments:</b> YES. The evidence submitted of corrective action (copy of training material: cleaning utensils, cleaning tools/utensils log, and training sign-off sheet), suggests that a system for differentiation cleaning tools has been implemented, however no visual evidence (picture) of the change in the tools was submitted.</p>		Yes
		<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>

GMP	Buildings and Grounds	Approved
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2.24.12	<p><b>Question:</b> Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>Score:</b> Minor Deficiency</p>
	<p><b>Auditor Comments:</b> MN. Most interior walls were in good conditions and were made of aluminum, but there were some interior walls damaged which could be difficult to clean.</p>	
<p><b>Auditee Comments:</b> We created a procedure for fixing the interior walls when it was open as product was moved out and processed. We have added pictures of a section of the fixed walls</p> <p style="text-align: right;"><a href="#">View Files</a></p>		
		Accept CA?
<p><b>CB/Auditor Review Comments:</b> YES. The evidence submitted of corrective action (copy of Training - Wall Repair procedure and picture of wall repaired) suggests that a procedure is now in place to repair the interior walls, and the damaged walls have been repaired.</p>		Yes
		<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p>

GMP	Operation Monitoring Records	Rejected
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2.27.08	<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> 0  <b>Score:</b> Non-Compliance</p>
	<p><b>Auditor Comments:</b> NC. The operation was surrounded by farm land and had not had problems for 50 years due to the location, but no risk assessment of the use of adjacent land was documented.</p>	
<p><b>Auditee Comments:</b> Green Thumb Farms has been at the same location for over 50 years and has never had any issues or contamination issues from surrounding adjacent lots. Since this is not a new location we do not feel that a risk assessment is needed at this time.</p>		
		Accept CA?
<p><b>CB/Auditor Review Comments:</b> NC. No evidence of a documented risk assessment of the use of adjacent land was submitted.</p>		No
		<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 0</p>

GMP	Operation Monitoring Records	Approved
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2.27.10	<p><b>Question:</b> Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 3  <b>Score:</b> Major Deficiency</p>
	<p><b>Auditor Comments:</b> MJ. One internal audit was conducted in 1-Nov-2017, but no additional audits in the GMPs were completed (at least quarterly).</p>	
<p><i>Auditee Comments:</i>We did internal audits but not all were documented. Now we have an internal audit form and all audits will be documented with corrective actions going forward. <span style="float: right;">View Files</span></p>		
		Accept CA?
<p><b>CB/Auditor Review Comments:</b> YES. The evidence submitted of corrective action (copy of a summary of an internal audit completed on 6-Mar-2017 and records of corrective actions), suggest that a second internal audit was completed this year.</p>		Yes
		<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>

<b>GMP</b>	<b>Maintenance &amp; Sanitation Files</b>	<b>Approved</b>
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2.28.10	<p><b>Question:</b> Are there records showing cooling units are serviced and cleaned at least every 12 months or more frequently as required?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 0  <b>Score:</b> Non-Compliance</p>
	<p><b>Auditor Comments:</b> NC. Cooling units have been recently installed, but no records of cleaning/ maintenance were available.</p>	
<p><i>Auditee Comments:</i>The cooling units were cleaned but not documented as being done. Now we have a form to document this cleaning twice a year. <span style="float: right;">View Files</span></p>		
		Accept CA?
<p><b>CB/Auditor Review Comments:</b> YES. The evidence submitted of corrective action (Cooling Unit Cleaning and Maintenance Log) suggests that the cooling units were cleaned on 7-Mar-2017.</p>		Yes
		<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>

<b>GMP</b>	<b>Maintenance &amp; Sanitation Files</b>	<b>Approved</b>
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2.28.11	<p><b>Question:</b> Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 1  <b>Score:</b> Major Deficiency</p>
	<p><b>Auditor Comments:</b> MJ. A glass register was maintained and included 35 items to be checked monthly, but there was no additional information supporting the glass management program (policy, breakage clean-up procedure).</p>	
<p><i>Auditee Comments:</i>We had a Glass Register but we didn't have a clean up procedure. We have now created the procedure and did employee training. <span style="float: right;">View Files</span></p>		
		Accept CA?
<p><b>CB/Auditor Review Comments:</b> YES. The evidence submitted of corrective action (copy of Broken Glass procedure and training sign off sheet completed on 6-Mar-2017) suggests that a program/procedure for glass breakage is now available.</p>		Yes
		<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p>