


CORRECTIVE ACTION REPORT

Operation Type: Storage & Distribution Center
Audit Report Summary

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

PrimusGFS Version 2.1-2

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

[View Certificate](#)

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

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

GMP	General GMP	Approved
2.16.02	<p>Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?</p> <p>Auditor Comments: Major. All chemicals were not secure and located on a self in dock area. All were correctly labeled.</p> <p><i>Auditee Comments:</i> We have moved cleaning liquids/chemicals upstairs in our storage room. please see attached photo.</p> <p><i>CB/Auditor Review Comments:</i> Accepted. There were corrective actions provided via photos of securing of the chemicals.</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p> <p>View Files</p> <p>Accept CA?</p> <p>Yes</p> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>

GMP	General Cleaning	Approved
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2.23.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Possible Points: 10 Points Scored: 0 Score: Non-Compliance					
	Auditor Comments: No. There was no color coding.						
	<div style="border: 1px solid black; padding: 5px;"> <p><i>Auditee Comments:</i> We have color coded all cleaning tools for the storage room, restroom and dock area. Please see attached photo's. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">Accept CA?</td> <td style="width: 30%;"></td> </tr> <tr> <td> CB/Auditor Review Comments: Accepted. There were corrective actions provided via photos of coloring coding mops and brooms. </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table> </div>			Accept CA?		CB/Auditor Review Comments: Accepted. There were corrective actions provided via photos of coloring coding mops and brooms.	Yes
	Accept CA?						
CB/Auditor Review Comments: Accepted. There were corrective actions provided via photos of coloring coding mops and brooms.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance					

GMP	Buildings and Grounds	Rejected
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2.24.09	Question: Are dock doors fitted with buffers to seal against trucks?	Possible Points: 3 Points Scored: 0 Score: Non-Compliance					
	Auditor Comments: No. The dock area is open.						
	<div style="border: 1px solid black; padding: 5px;"> <p><i>Auditee Comments:</i> we will work with owner of terminal market to have docks fully enclosed in the upcoming fiscal year</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">Accept CA?</td> <td style="width: 30%;"></td> </tr> <tr> <td> CB/Auditor Review Comments: Rejected. There were no corrective actions provided. </td> <td style="text-align: center; vertical-align: middle;">No</td> <td> Possible Points: 3 Points Scored: 0 </td> </tr> </table> </div>			Accept CA?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No
	Accept CA?						
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 3 Points Scored: 0					

GMP	Buildings and Grounds	Rejected
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2.24.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance					
	Auditor Comments: No. The interior of the cooler is foam walls.						
	<div style="border: 1px solid black; padding: 5px;"> <p><i>Auditee Comments:</i> we will budget for the removal of foam walls in the upcoming fiscal year.</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">Accept CA?</td> <td style="width: 30%;"></td> </tr> <tr> <td> CB/Auditor Review Comments: Rejected. There were no corrective actions provided. </td> <td style="text-align: center; vertical-align: middle;">No</td> <td> Possible Points: 5 Points Scored: 0 </td> </tr> </table> </div>			Accept CA?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No
	Accept CA?						
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 5 Points Scored: 0					

GMP	Buildings and Grounds	Rejected
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2.24.20	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance					
	Auditor Comments: No. There are no backflow devices.						
	<div style="border: 1px solid black; padding: 5px;"> <p><i>Auditee Comments:</i> we will work with owner of terminal market to have the backflow device installed in the upcoming fiscal year</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">Accept CA?</td> <td style="width: 30%;"></td> </tr> <tr> <td> CB/Auditor Review Comments: Rejected. There were no corrective actions provided. </td> <td style="text-align: center; vertical-align: middle;">No</td> <td> Possible Points: 5 Points Scored: 0 </td> </tr> </table> </div>			Accept CA?		CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No
	Accept CA?						
CB/Auditor Review Comments: Rejected. There were no corrective actions provided.	No	Possible Points: 5 Points Scored: 0					

GMP	Operation Monitoring Records	Approved
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2.27.01	Question: Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance
	Auditor Comments: No. There was no current log in place.	
<i>Auditee Comments: please see attached photo</i> View Files		
		Accept CA?
CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.		Yes
		Possible Points: 5 Points Scored: 1 New Score: Major Deficiency

GMP	Temperature Controlled Storage & Distribution Logs	Approved
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2.31.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance
	Auditor Comments: No. There were no records of temperature checks.	
<i>Auditee Comments: please see attached photo</i> View Files		
		Accept CA?
CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior checks in place though.		Yes
		Possible Points: 5 Points Scored: 1 New Score: Major Deficiency

GMP	Temperature Controlled Storage & Distribution Logs	Approved
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2.31.04	Question: Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance
	Auditor Comments: No. There were no current logs in place.	
<i>Auditee Comments: please see attached photo</i> View Files		
		Accept CA?
CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.		Yes
		Possible Points: 5 Points Scored: 1 New Score: Major Deficiency

GMP	Temperature Controlled Storage & Distribution Logs	Approved
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2.31.05	Question: Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Possible Points: 10 Points Scored: 0 Score: Non-Compliance					
	Auditor Comments: No. There were no current logs in place.						
	<div style="border: 1px solid black; padding: 5px;"> <p><i>Auditee Comments:</i> please see attached photo View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 70%;"></th> <th style="width: 10%; text-align: center;">Accept CA?</th> <th style="width: 20%;"></th> </tr> </thead> <tbody> <tr> <td style="padding: 5px; vertical-align: top;"> CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though. </td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;">Yes</td> <td style="padding: 5px; vertical-align: top;"> Possible Points: 10 Points Scored: 3 New Score: Major Deficiency </td> </tr> </tbody> </table> </div>			Accept CA?		CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.	Yes
	Accept CA?						
CB/Auditor Review Comments: Accepted. There was evidence of corrective action provided via new log and filled out since implementation. There were no prior inspections in place though.	Yes	Possible Points: 10 Points Scored: 3 New Score: Major Deficiency					