


**CORRECTIVE ACTION REPORT**

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

PrimusGFS Version 3.0

Ver en Español

Operation Type:Packinghouse  
Audit Report Summary

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

View Certificate

**Information related to the audited operation**

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

**Product information for each product**

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

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

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	6	1
Module 6 - HACCP System Requirements	0	0
<b>TOTAL</b>	<b>6</b>	<b>1</b>

<b>GMP</b>	Operational Practices	<b>Rejected</b>
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5.04.10	<p><b>Question:</b> Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p> <p><b>Auditor Comments:</b> Minor Deficiency: There are no hand wash stations located in packing area. There are 2 sinks in women's and mens restroom, and there is 1 sink in break room which is adjacent to packing room. There are 40 workers.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>				
<p><i>Auditee Comments:</i> We are looking into adding a handwash station when we are remodeling</p>						
<p><i>CB/Auditor Review Comments:</i> Rejected: No correction will take place at this time.</p>		<table border="1" style="width: 100%;"> <tr> <td style="text-align: center; padding: 5px;"><b>Accept CA?</b></td> <td style="padding: 5px;"></td> </tr> <tr> <td style="text-align: center; padding: 5px;"><b>No</b></td> <td style="padding: 5px;"> <p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p> </td> </tr> </table>	<b>Accept CA?</b>		<b>No</b>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p>
<b>Accept CA?</b>						
<b>No</b>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p>					

<b>GMP</b>	Equipment	<b>Approved</b>
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5.06.02	<p><b>Question:</b> Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?</p> <p><b>Auditor Comments:</b> Minor Deficiency: Non-food contact equipment has rust/flaking paint.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 7  <b>Score:</b> Minor Deficiency</p>				
<p><i>Auditee Comments:</i> Work in progress, painted bin on 05/21/2019 and are looking into changing over to stainless steel <span style="float: right; border: 1px solid #ccc; padding: 2px 5px; font-size: 0.8em;">View Files</span></p>						
<p><i>CB/Auditor Review Comments:</i> Total Compliance: Emailed pictures show the equipment has been painted.</p>		<table border="1" style="width: 100%;"> <tr> <td style="text-align: center; padding: 5px;"><b>Accept CA?</b></td> <td style="padding: 5px;"></td> </tr> <tr> <td style="text-align: center; padding: 5px;"><b>Yes</b></td> <td style="padding: 5px;"> <p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p> </td> </tr> </table>	<b>Accept CA?</b>		<b>Yes</b>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>
<b>Accept CA?</b>						
<b>Yes</b>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>					

<b>GMP</b>	General Cleaning	<b>Approved</b>
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5.08.07	<b>Question:</b> Is cleaning equipment maintained clean and stored properly?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency
	<b>Auditor Comments:</b> Minor Deficiency: Brooms in receiving are hung with heads up. All other brooms and cleaning equipment were stored heads down.	
<p><b>Auditee Comments:</b> Corrected the issue on 05/20/2019 brooms will be hung head down in receiving. 05/23/19 Re-trained Receiving Worker Martin Vargas on cleaning equipment being stored head down. Updated SOP #300 on 05/23/19 Sanitation for Receiving Area to include Cleaning Supplies to be stored off the floor and head down.</p> <p style="text-align: right;"><a href="#">View Files</a></p>		
		<b>Accept CA?</b>
<b>CB/Auditor Review Comments:</b> Total Compliance: Emailed pictures show brooms were hung head down, evidence of re-training on cleaning equipment being stored with heads down.		<b>Yes</b>
		<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance

<b>GMP</b>	<b>Buildings and Grounds</b>	<b>Approved</b>
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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> 3 <b>Score:</b> Major Deficiency
	<b>Auditor Comments:</b> Major Deficiency: Floors have cracks in cement throughout the facility.	
<p><b>Auditee Comments:</b> Work in progress, fixing and repairing cracks. Repaired a crack on 05/22/2019.</p> <p style="text-align: right;"><a href="#">View Files</a></p>		
		<b>Accept CA?</b>
<b>CB/Auditor Review Comments:</b> Total Compliance: Emailed picture shows cracks have been repaired.		<b>Yes</b>
		<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance

<b>GMP</b>	<b>Buildings and Grounds</b>	<b>Approved</b>
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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> 3 <b>Score:</b> Minor Deficiency
	<b>Auditor Comments:</b> Minor Deficiency: Ceiling in West cooler had a tear in it.	
<p><b>Auditee Comments:</b> Tear in Ceiling in West cooler has been repaired on 05/20/2019.</p> <p style="text-align: right;"><a href="#">View Files</a></p>		
		<b>Accept CA?</b>
<b>CB/Auditor Review Comments:</b> Total Compliance: Picture emailed shows tear has been repaired.		<b>Yes</b>
		<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance

<b>GMP</b>	<b>Buildings and Grounds</b>	<b>Approved</b>
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<b>5.10.13</b>	<p><b>Question:</b> Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 1  <b>Score:</b> Major Deficiency</p>					
	<p><b>Auditor Comments:</b> Minor Deficiency: Due to limited space no 18" internal wall perimeter is being maintained. in West cooler. All other areas are maintaining an 18" perimeter.</p>						
	<p><b>Auditee Comments:</b> Moved product away from wall perimeter in West Cooler to maintain 18" on 05/21/2019. Perimeter will be maintained now that we have a second cooler room.</p> <div style="text-align: right;"><a href="#">View Files</a></div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">Accept CA?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td> <p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed before and after photos show 18" perimeter created in West cooler.</p> </td> <td style="text-align: center; vertical-align: middle;"><b>Yes</b></td> <td> <p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p> </td> </tr> </tbody> </table>			Accept CA?		<p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed before and after photos show 18" perimeter created in West cooler.</p>	<b>Yes</b>
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<p><b>CB/Auditor Review Comments:</b> Total Compliance: Emailed before and after photos show 18" perimeter created in West cooler.</p>	<b>Yes</b>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p>					