


**FINAL AUDIT REPORT**

CB Registration No.WQS-PGFS-4680-1  
 PrimusGFS ID #280039  
 Audited by WQS, LLC.

PrimusGFS Version 3.2

Operation Type:Packinghouse  
 Audit Report Summary

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<b>Organization:</b>	<b>Great West Produce Inc.</b> Contact(s): <a href="#">Ken Ewalt</a> <a href="#">Mcaela Luna</a> <a href="#">Joe Segura</a> Address: 2600 South Eastern ave. 90040 Location: Commerce, California, United States Phone Number: 323-869-0200 ext. 2141				
<b>Operation:</b>	<b>Great West Produce, Inc.</b> Contact(s): <a href="#">Joe Segura</a> Location: 2600 South Eastern Ave. Commerce, California 90040, United States				
<b>Shipper:</b>	Great West Produce, Inc.				
<b>Operation Type:</b>	<b>Packinghouse</b>				
<b>Audit Type:</b>	<b>Announced Audit</b>				
<b>Audit Executive Summary:</b>	This inspection reviews the Food safety management system, HACCP and the good manufacturing practices at Great West Produce in Commerce, CA. This facility has 25 employees in a 50000 square feet facility. There are 2 production lines.				
<b>Date Documentation Review Started:</b>	06 Oct 2022 08:00				
<b>Date Documentation Review Finished:</b>	06 Oct 2022 10:30				
<b>Total Amount of Time on the Documentation Review:</b>	2.50 Hours				
<b>Date Visual Inspection Started:</b>	06 Oct 2022 10:30				
<b>Date Visual Inspection Finished:</b>	06 Oct 2022 14:00				
<b>Total Amount of Time on Visual Inspection:</b>	3.50 Hours				
<b>Addendum(s) included in the audit:</b>	Not Applicable				
<b>Product(s) observed during audit:</b>	Lettuce, Broccoli, Tomatoes, Bell Peppers, Asparagus, Carrots, Onions				
<b>Similar product(s)/process(es) not observed:</b>	Melons, Citrus				
<b>Product(s) applied for but not observed:</b>	None				
<b>Auditor:</b>	<a href="#">Tereza Lopez Gomez</a> (WQS, LLC.)				
<b>Preliminary Audit Score:</b>	<b>99%</b>				
<b>Final Audit Score:</b>	<b>100%</b>				
<b>Certificate Valid From:</b>	25 Oct 2022 To 24 Oct 2023				
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>33° 59' 55"</td> <td>118° 9' 31"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>	Latitude	Longitude	33° 59' 55"	118° 9' 31"
Latitude	Longitude				
33° 59' 55"	118° 9' 31"				

[View Certificate](#)

[Corrective Action Activity](#)

**Information related to the audited operation**

<b>Total number of workers for the operation:</b>	20	<b>Maximum worker number during peak season:</b>	25
<b>Number of lines in normal production:</b>	2	<b>Number of lines running during the audit:</b>	1
<b>Facility Size:</b>	50000 Square feet	<b>Facility Environment Conditions:</b>	Dry Environment Only
<b>Allergens:</b>	No		
<b>Temperature Controlled Storage:</b>	Yes	<b>Was an anti-microbial used in the water/ice?</b>	No
<b>Water Source:</b>	Municipal/District		
<b>Is cooling equipment used?</b>	Yes	<b>Cooling Equipment:</b>	Evaporator/Condensing Unit, Ice Machine
<b>Are production areas completely enclosed?</b>	Yes	<b>Production Area:</b>	
<b>Are storage areas completely enclosed?</b>	Yes	<b>Storage Areas:</b>	

**Product information for each product**

<b>Product Group/Product Name</b>	<b>Observed Product</b>	<b>Seasonality</b>	<b>Country of destination for product</b>
Asparagus	Observed on the day of audit	Year round	United States
Bell Peppers	Observed on the day of audit	Year round	United States
Broccoli	Observed on the day of audit	Year round	United States
Carrots	Observed on the day of audit	Year round	United States
Citrus	Not observed but of a similar risk type to what was observed*	Year round	United States
Lettuce	Observed on the day of audit	Year round	United States
Melons	Not observed but of a similar risk type to what was observed*	Year round	United States
Onions	Observed on the day of audit	Year round	United States
Tomatoes	Observed on the day of audit	Year round	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	253	Score:	253
	Possible Points:	253	Possible Points:	253
	Percent Score:	100%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1109	Score:	1112
	Possible Points:	1112	Possible Points:	1112
	Percent Score:	99%	Percent Score:	100%
Module 6 - HACCP System Requirements	Score:	95	Score:	95
	Possible Points:	95	Possible Points:	95
	Percent Score:	100%	Percent Score:	100%
<b>TOTAL</b>	Score:	1457	Score:	1460
	Possible Points:	1460	Possible Points:	1460
	Percent Score:	99%	Percent Score:	100%

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	1	0
Module 6 - HACCP System Requirements	0	0
<b>TOTAL</b>	<b>1</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	
	Buildings and Grounds	
	Site	
	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> TC- Food Safety Policy statement both in English and Spanish signed and posted.</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> TC- Great west organizational chart. includes all involved in food safety. Alternates and Food safety responsibilities form available.</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> TC - FS committee meets quarterly. Includes 6 members . Joe Segura is the team leader. On September 9 2022 : reviewed HACCP plan , maintenance work , safety . Another meeting held April 7 2022.</p>	

1.01.04	<b>Question:</b> Is there a training management system in place that shows what types of training 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Training program includes training for new hire and continuing employees. shows what types of training 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. Other trainings are performed on a preferred monthly basis, minimum quarterly.	
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> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Management review 2022 completed on 9/9/22 . Includes changes made to the food safety program, HACCP , personnel, developing staff.	
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> TC- Using FSMA Standards, FSMA sanitary transportation rule fact sheet.	

FSMS	Control of Documents and Records
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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> TC -Document control procedure. Joe Segura is responsible for the document control program.	
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> TC- Records are maintained for at least 24 months.	
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> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner	
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> TC- All records maintained in an organized and retrievable manner using Dropbox and binders.	
1.02.05	<b>Question:</b> Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Reviewed environmental test results , results signed and dated within 7 days by Joe S.	

FSMS	Procedures and Corrective Actions
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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> TC - Instruction for creating SOPs form includes what to include and procedures when writing SOPs.	

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> TC- Written procedures available in drop box and available to relevant users.	
1.03.03	<b>Question:</b> Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Corrective & preventative Actions Procedure. 5 corrective actions in the last 12 months . Most recent one was 10/5/22 Dirty fan cooler found. Another one occurred on 1/12/22 Trash cans in the dock did not have trash bags. Corrective & Preventatives included.	
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> TC- Part of Corrective & preventative Actions Procedure. No NUOCA occurrences.	

FSMS	Internal and External Inspections
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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> TC- Internal Audit Procedure. Includes: 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. Ex: Daily Preoperational inspections, Quarterly GMP Primus checklist audits, Annual FSMS & HACCP Primus checklist and Annual management review.	
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> TC- Visitors, Contractors , and regulatory Inspection procedures.	
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> TC- Reviewed FDA audit done on Jan 14 2022. SMETA Included.	
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> TC- Calibration Procedures. Infrared thermometers (weekly) , Probe thermometers (weekly) , ATP device (as needed) , Scales (3rd party North American)(as needed) , Temperature in coolers & storage rooms (on-going ,Weekly documented. Sensors connected to alarms and notification sent out when out of range) .	
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> TC- Reviewed thermometer calibrations. Thermometers are calibrated when they are in use. Weekly calibrations done.	

FSMS	Release of Items/Product
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1.05.01	<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> TC- Receiving, Shipping & Product release procedures.	

1.05.02	<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> TC- Reviewed Shipping log & Product release record files. Includes form with daily billing sheet that states what product was shipped out and invoices.	
1.05.03	<b>Question:</b> Is there a documented 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> TC- Hold and rejected Material Procedures.	
1.05.04	<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> TC- No holds within the last 12 months.	
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> TC- Buyer & Customer complaint & feed back procedure. Complaints vetted through the GW sales team and food safety management is responsible for handling of the complaint. 1 complaint logged in the Buyer & customer complaint & feed back log from 9/6/22 . Issue: Top pallet appeared to have dropped wood debris into the bottom bin. Corrective & preventative actions included. No other complaints in the last 12 months.	
<b>FSMS</b>	<b>Supplier Monitoring/Control</b>	
1.06.01	<b>Question:</b> Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the 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> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Supplier/Vendor & service provider Approval & monitoring Program. Includes: how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring	
1.06.02	<b>Question:</b> Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Approved Produce Suppliers provided. Suppliers listed: , California Giant Inc, Harvest sensations, Micro Lab. Food safety management must approve emergency(temporary) suppliers used if needed.	
1.06.03	<b>Question:</b> Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Food safety Product Specifications Procedure. Reviewed product specification for tomato, lettuce, and spinach. Includes ; shelf life, product description, pathogens.	
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> TC-Detra Series used for Supplier verification program. Suppliers reviewed. California Giant Inc: Letter of guarantee dated 1/4/22, Primus GFS certificates for the farms provided . Expires 10/9/22 and 5/26/23 Harvest sensations: CCOF organic certificates provided issued 11/19/21, Letter of guarantee issued 4/20/22, Primus GFS certificate expires: 12/14/22. Food Microbiological Laboratories , Inc : Certificate No. 2753 . Expires 2/22/2023.	

1.06.05	<b>Question:</b> Where food safety related testing is being performed by 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> TC- Food Microbiological Laboratories , Inc is contracted. Environmental laboratory accreditation provided Certificate No. 2753 . Expires 2/22/2023.	

<b>FSMS</b>	<b>Traceability and Recall</b>
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1.07.01	<b>Question:</b> Is there is 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> TC- Product traceability and Recall plan. 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. Includes documents used for traceability: Harvest/Supplier data, Receiving data, Loading reports, Invoice data.	

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> TC- Product traceability and Recall plan. 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. Includes :recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product. Product recall team contacts list included in plan , last updated 8/1/22.	

1.07.03	<b>Question:</b> Is testing of recall procedures (including traceback) 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> TC- Mock recalls performed every 6 months minimum. Last mock recall done on 6/28/22 . Issue :Melons Duration: 35 minutes. All product accounted for and found using Trucker Distribution report for 6/18/22. Two other mock recalls performed in 2022.	

<b>FSMS</b>	<b>Food Defense</b>
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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> TC- Food fraud vulnerability assessment (FFVA) includes all types of fraud: Mislabeling, supplier management, tampering, unapproved enhancement etc.	

1.08.02	<b>Question:</b> Is there a written food defense vulnerability assessment and 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> TC- Food fraud , food defense and security plan . Includes : facility , employee, materials , visitors/subcontractors. There is a Food -Defense self assessment.	

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> TC- Records are maintained and reviewed minimum annually.	

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> TC- Part of the recall plan ,last updated on 8/1/22. Separate emergency contacts lists last updated June 28 2022.	



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> TC- Visitors follow SOP and are required to sign in to the main entrance and read the GMPS form.	

<b>GMP</b>	<b>General GMP</b>
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5.01.01	<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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A no chemicals stored	

5.01.02	<b>Question:</b> Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A no chemicals stored	

5.01.03	<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> TC- GMP signage is posted throughout the facility, restrooms , production areas.	

5.01.04	<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> TC- Secure facility. Entrance door kept locked.	

<b>GMP</b>	<b>Pest Control</b>
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5.02.01	<b>Question:</b> Are products or ingredients free of pests (e.g. 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> TC- Products & ingredients free of pests	

5.02.02	<b>Question:</b> Are packaging supplies free of pests (e.g., 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> TC- Packaging supplies free of pests.	

5.02.03	<b>Question:</b> Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Plant and storage areas are free of pests	

5.02.04	<b>Question:</b> Is the area outside the facility free of evidence of pest activity?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Are outside the facility free of pest activity	

5.02.05	<b>Question:</b> Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Western Exterminator Company pest control is used & In house.	

5.02.06	<b>Question:</b> Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait stations are not used within the facility?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Bait traps & tin baits are used. Stations located away from product.	
5.02.07	<b>Question:</b> Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Devices maintained clean & intact. Monitored using a barcode scan.	
5.02.08	<b>Question:</b> Are interior and exterior building perimeter pest control devices adequate in number and location?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Adequate number of pest control devices exterior and interior.	
5.02.09	<b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Yes internal devices have a numbered wall sign	
5.02.10	<b>Question:</b> Are all pest control devices effective and bait stations secured?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Secured using stone.	
<b>GMP</b>		
<b>Storage Areas &amp; Packaging Materials</b>		
5.03.01	<b>Question:</b> Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Layout prevents cross contamination.	
5.03.02	<b>Question:</b> Is the facility's use restricted to the storage of food products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Facility's use restricted to storage of food products.	
5.03.03	<b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> N/A- No product on hold	
5.03.04	<b>Question:</b> Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- All product free from spoilage and adulteration.	
5.03.05	<b>Question:</b> Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Storage areas are clean	

5.03.06	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- FIFO is used to rotating materials, properly marked.	
5.03.07	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- FIFO is used to rotating materials	
5.03.08	<b>Question:</b> Are storage areas at the appropriate temperatures for the specific products being stored?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Storage areas at appropriate temperature	
5.03.09	<b>Question:</b> Is any packaging being stored outside, being stored protected?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A no packaging stored outside.	
<b>GMP</b>		
<b>Operational Practices</b>		
5.04.01	<b>Question:</b> Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Finished products are not contaminated by raw products.	
5.04.02	<b>Question:</b> Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- No issues observed.	
5.04.03	<b>Question:</b> Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Production areas maintained in a clean sanitary state.	
5.04.04	<b>Question:</b> Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A completely enclosed.	
5.04.05	<b>Question:</b> Is all re-work / re-packaging handled correctly?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- No issues observed.	
5.04.06	<b>Question:</b> Are raw ingredients examined before use?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Raw ingredients are examined through incoming product inspections.	

5.04.07	<b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Finished products coded using 6 digit lot numbers.	
5.04.08	<b>Question:</b> Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A not used.	
5.04.09	<b>Question:</b> Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A using Alpet D2 sanitizer	
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> TC- Handwashing station adequate for 25 employees. Available one in each of the 2 restrooms , and at the entrance to the production area.	
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> TC- Hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked	
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> TC- 2 toilet facilities available adequate in number and location.	
5.04.13	<b>Question:</b> Are secondary hand sanitation stations 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> TC- Hand sanitizer available adequate in number and location, and are maintained properly	
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 no foot baths used.	
5.04.15	<b>Question:</b> Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Single service containers used for intended purposes	
5.04.16	<b>Question:</b> Are re-usable containers cleanable 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> TC- Yes re-usable containers clean and clearly designated	

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> TC- Temperatures probes are adequately maintained.	
<b>GMP Worker Practices</b>		
5.05.01	<b>Question:</b> Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Employees are washing and sanitizing their hands.	
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> TC-Workers fingernails , clean , short ,free of nail polish.	
5.05.03	<b>Question:</b> Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Employees did not show signs of foodborne illness.	
5.05.04	<b>Question:</b> Are workers wearing effective hair restraints that contain all hair?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Hairnets used.	
5.05.05	<b>Question:</b> Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Employees were not wearing jewelry , false eyelashes or studs.	
5.05.06	<b>Question:</b> Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Workers wearing gloves, vests.	
5.05.07	<b>Question:</b> Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Protective garments were removed before entering restrooms.	
5.05.08	<b>Question:</b> Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Designated areas for workers available.	
5.05.09	<b>Question:</b> Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Designated areas for workers available.	

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> TC- Designated areas for workers and spitting is prohibited in all areas.	
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> TC- Potable drinking water available to employees. Single use cups were available.	
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 the head, Bluetooth devices, etc.)?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC-Garments did not contain any items	
5.05.13	<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> TC- In office .	

<b>GMP</b>	<b>Equipment</b>
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5.06.01	<b>Question:</b> Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Surfaces free of flaking or unhygienic materials.	
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> TC- Surfaces free of flaking or unhygienic materials.	
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> TC- Made of appropriate materials( stainless steel) that can be easily cleaned and maintained in an acceptable condition.	
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> TC- Yes thermometers present in storage room.	
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> TC- Plastic thermometers used, no glass or mercury.	

<b>GMP</b>	<b>Equipment Cleaning</b>
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5.07.01	<b>Question:</b> Are food contact equipment surfaces clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Surfaces that come into contact with product kept in clean condition.	

5.07.02	<b>Question:</b> Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> TC- All equipment surfaces that do not make contact with product kept in a clean condition.	
5.07.03	<b>Question:</b> Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Items kept clean	
5.07.04	<b>Question:</b> During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Food products and packaging material is protected from contamination.	
5.07.05	<b>Question:</b> Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Cooling units clean	
5.07.06	<b>Question:</b> Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> TC- All dust free	
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?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A no stored equipment	
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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Items not in use stored	
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?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A no maintenance tools observed in the production areas.	
5.07.10	<b>Question:</b> Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> TC- No issues observed.	
<b>GMP</b>	<b>General Cleaning</b>	
5.08.01	<b>Question:</b> Are spills cleaned up immediately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Spills cleaned up immediately	

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> C- Frequent removal of garbage and waste from all areas to maintain acceptable levels of sanitation	
5.08.03	<b>Question:</b> Are floor drains covered, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Drains were clean , odorless and flow	
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> TC- Overhead areas are clean	
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> TC- Plastic strips observed are maintained in good condition	
5.08.06	<b>Question:</b> Is personal protection equipment (PPE) for the sanitation crew 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> TC- In good condition	
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> TC- Maintained clean	
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> TC- Prevents cross contamination	
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> TC- Appropriate for designated 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> TC- Toilet facilities clean , and properly stocked. Hand washing stations clean and properly stocked with GMP signage.	
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> TC- Break areas clean	



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 not observed day of audit.	
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> TC- Forklift used was sanitary .	
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> TC- Kept in good condition	
<b>GMP Buildings and Grounds</b>		
5.09.01	<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> TC- All the lights that could potentially contaminate product or material are protected.	
5.09.02	<b>Question:</b> Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Any potential metal, glass or brittle plastic adequately controlled	
5.09.03	<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> TC- No wooden items or surfaces observed	
5.09.04	<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> TC- There was adequate lighting in the production and storage areas.	
5.09.05	<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> TC- No dust, condensation or odors	

5.09.06	<p><b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 7  <b>Score:</b> Minor Deficiency</p>									
	<p><b>Auditor Comments:</b> Minor- Standing water observed by the ice machine area prior to entering the cooler stored with Ice topped product.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p><b>Auditee Comments:</b> Water was immediately cleaned up using the required floor scrubber. See CAPA Report and Root Cause Analysis. Retraining of employees took place the following day. See Training Log. A good housekeeping sign was posted. See sign attached.</p> </td> <td style="text-align: right;"> <p><a href="#">View Files</a></p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p><b>CB/Auditor Review Comments:</b> TC- Corrective action proof submitted with proof and trainings.</p> </td> <td style="text-align: center;"> <p><b>Yes</b></p> </td> <td> <p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p> </td> </tr> </table>			<p><b>Auditee Comments:</b> Water was immediately cleaned up using the required floor scrubber. See CAPA Report and Root Cause Analysis. Retraining of employees took place the following day. See Training Log. A good housekeeping sign was posted. See sign attached.</p>		<p><a href="#">View Files</a></p>		<p>CA Accepted?</p>		<p><b>CB/Auditor Review Comments:</b> TC- Corrective action proof submitted with proof and trainings.</p>	<p><b>Yes</b></p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>
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5.09.07	<p><b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC- Floor drains where they are needed for drainage and cleanup</p>										
5.09.08	<p><b>Question:</b> Are closed doors and windows to the outside pest-proof?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC- Closed doors and windows to the outside pest-proof</p>										
5.09.09	<p><b>Question:</b> In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC- No issues observed.</p>										
5.09.10	<p><b>Question:</b> Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC- No issues observed.</p>										
5.09.11	<p><b>Question:</b> Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC- No issues observed.</p>										
5.09.12	<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> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC- No issues observed.</p>										
5.09.13	<p><b>Question:</b> Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC- No issues observed.</p>										
5.09.14	<p><b>Question:</b> Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> TC- No issues observed.</p>										

5.09.15	<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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A no outside storage of equipment.	
5.09.16	<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> TC- Dirty or broken pallets not in use.	
5.09.17	<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> TC- Area is clean	
5.09.18	<b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> TC- They are kept covered.	
5.09.19	<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> TC- Backflow reports provided.	
5.09.20	<b>Question:</b> Where there is an on-site laboratory, is it 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 -No lab on site	

<b>GMP</b>	<b>Site</b>
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5.10.01	<b>Question:</b> Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC - Great west site plan shows facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features.	
5.10.02	<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> TC- Facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns	
5.10.03	<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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Risk assessment- Facility location & adjacent land available.	
5.10.04	<b>Question:</b> Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Available inspection records done on 4/13/22 .	

5.10.05	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Joe S. responsible for the operation's food safety program	

<b>GMP</b>	<b>Chemical Files</b>
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5.11.01	<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)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Copies of specimen labels for chemicals used available. No decanting. Alpet sanitizer used. SDS available for review.	

5.11.02	<b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Reviewed monthly chemical inventory log 2022, Chemical Inventory log 2022. Frequency : Monthly. Chemical listed: F-29, F-333, Alpet D2, Handgard Foam E , Hand sanitizer, Hand sanitizing gel , Hand San	

5.11.03	<b>Question:</b> Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A no water used.	

<b>GMP</b>	<b>Pest Control Documentation</b>
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5.12.01	<b>Question:</b> Is the pest control program properly documented, 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Pest control Program & Integrated Pest management Program outline by WEC detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company. Western Exterminator Company provides service 2x a month. In house is done 2x a month as well. Total of 4 weeks a month. Pest Control Operator license for . Victor A. Soto No. 50543 Expires: 6/30/24 Insurance documents 9/21/22	

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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Schematic drawing/plan of the facility showing numbered locations of all pest monitoring 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)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> TC- Reviewed service reports completed in 2022 by Western exterminator company . Includes inspection records, application records, and corrective actions of issues noted and In house checks completed on "Pest control Device Monitoring Log Great West Produce. "	

<b>GMP</b>	<b>Operation Monitoring Records</b>
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5.13.01	<b>Question:</b> Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> TC - Reviewed incoming Trailer inspections Records for 2022.	

5.13.02	<p><b>Question:</b> Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?</p> <p><b>Auditor Comments:</b> TC- Reviewed incoming Trailer inspections Records for 2022. Includes inspection for cleanliness, temperature, date, time , driver, wheels, odor etc.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
5.13.03	<p><b>Question:</b> Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?</p> <p><b>Auditor Comments:</b> N/A none at this facility.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
5.13.04	<p><b>Question:</b> Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?</p> <p><b>Auditor Comments:</b> N/A no antimicrobials used.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
5.13.05	<p><b>Question:</b> Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?</p> <p><b>Auditor Comments:</b> N/A none ne required.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
5.13.06	<p><b>Question:</b> Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?</p> <p><b>Auditor Comments:</b> N/A none ne required.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
5.13.07	<p><b>Question:</b> Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p> <p><b>Auditor Comments:</b> TC- Tool accountability (Knife &amp; scissors) Procedures. Reviewed logs available.</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
5.13.08	<p><b>Question:</b> Is there a pre-operation inspection log?</p> <p><b>Auditor Comments:</b> TC-Reviewed Pre-operation Inspection logs done daily.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
5.13.09	<p><b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?</p> <p><b>Auditor Comments:</b> TC- Internal audits performed for PGFS checklist module 1( done on 8/11/22, 8/30/22, 9/12/22, 10/3/22) , Module 5 (Q1 3/17/22 , Q2 &amp; Q3) , Module 6 (8/31/22 )</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</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 that includes a schedule and completion records?</p> <p><b>Auditor Comments:</b> TC -PM program includes schedule references Equipment master list &amp; work orders.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</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>Auditor Comments:</b> TC- Binders are kept for maintenance work records: The fridge doctor maintenance log, maintenance service providers, Toyota repairs and Toyota pallet jack and lifts . There are logs and are signed off when work is completed.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>

5.14.03	<b>Question:</b> Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC - Logs show cleaning occurs under invoice description for Invoice 1316 Dock coolers on 7/11/22 . Reviewed work orders on Ryder, Atlas, RAF-FAT, Lawrence /Minor, MAR-CO.	
5.14.04	<b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC - Master sanitation program . Forms for Daily, weekly, monthly. shows what and where is to be cleaned and how often.	
5.14.05	<b>Question:</b> Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- SOPs for Sanitation procedures available for all equipment and areas cleaned.	
5.14.06	<b>Question:</b> Are cleaning and sanitation logs on file that show what was done, when and by who?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Reviewed sanitation Forms for Daily, weekly, monthly. shows what and where is to be cleaned and how often.	
5.14.07	<b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A sanitizers used are Alpet D2 .	
5.14.08	<b>Question:</b> Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A no CIP	
5.14.09	<b>Question:</b> Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Daily drain cleanings included in daily sanitation records.	
5.14.10	<b>Question:</b> Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Reviewed records available done by The fridge doctor. Invoice records include air parts work done a & cleaning completed.	
5.14.11	<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> TC- Reviewed records available done by The fridge doctor. Invoice records include air parts work done a & cleaning completed. Records show they are serviced minimum every 12 months.	
5.14.12	<b>Question:</b> Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A - ATP program set up, In the process of implementation of locations that will be tested and acceptable levels.	

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> TC- Glass, Metal and brittle plastics SOP including glass register. Reviewed glass Register done quarterly. Last done on : JAN 2022 -MAY 2022. Procedure changed from monthly to quarterly in May 2022. Quaterly checks are: 6/2/22 and 9/19/22	

<b>GMP</b>	<b>Worker Documentation</b>
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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> TC- New worker GMP training records available for review. All employees sign GMP signed at orientation.	

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> TC- There logs of ongoing worker food safety education training, including topics covered, attendees. All trainings are organized by Topic and well maintained in separate folders. Trainings included are : GMP, sanitation, environmental swabbing, service provides, knives & scissors, HACCP , safety, food fraud, customer complaints	

5.15.03	<b>Question:</b> Are there 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> TC- Sanitation General guidelines used for sanitation trainings last done on 5/27/22	

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 include return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors should 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> TC- 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 include return to work requirements included in the GMP policy.	

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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A no worker safety non conformance in the last 12 months.	

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> TC- Visitors and contractors are required to sign a log stating that they will comply with the operations' personal hygiene and health requirements. Auditor signed upon arrival.	

<b>GMP</b>	<b>Testing</b>
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5.16.01	<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 & 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Micro monitoring program. Includes: pathogen testing( TC, E. coli, Listeria , yeast & mold. ), and details program design, (all 4 zones tested), timing and frequency of testing(monthly , bi-monthly, weekly) , the lab that performs the tests and acceptable results/threshold levels for each organism.	

5.16.02	<b>Question:</b> Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Micro monitoring program. Includes: pathogen testing( TC, E. coli, Listeria , yeast & mold. ), and details program design, (all 4 zones tested), timing and frequency of testing(monthly , bi-monthly, weekly) , the lab that performs the tests , acceptable results/threshold levels for each organism and corrective actions .	
5.16.03	<b>Question:</b> Are there records of environmental microbiological test results and does testing meet the program requirements?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Available records of environmental microbiological test results and testing meets the program requirements	
5.16.04	<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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Monthly records of water testing available. Reviewed results for August , July 2022.	
5.16.05	<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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Monthly records of ICE testing available. Reviewed results for August , July 2022.	
5.16.06	<b>Question:</b> Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Air testing conducted quarterly .Reviewed results for June 2022 and all acceptable .	
5.16.07	<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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A no other tests	
5.16.08	<b>Question:</b> Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A no unacceptable results in the las t 12 months.	
5.16.09	<b>Question:</b> Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC - There is a training done on 5/27/22 . Material used is sampling video and Micro monitoring SOP .	
5.16.10	<b>Question:</b> Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A not in house lab.	
<b>GMP</b> Temperature Controlled Storage & Distribution Logs		
5.17.01	<b>Question:</b> Are there records of final product temperature checks for temperature sensitive product?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC - Records for final product temperature available. Completed on the shipping trailer inspection Records 2022.	



5.17.02	<b>Question:</b> Are there temperature logs for the production area (if refrigerated)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC- Logged onto the " Weekly thermometer Calibration and Temperature Verification Log" . Includes Cooler and warehouse Storage Temperature Verifications completed weekly.	
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> TC- Logged onto the " Weekly thermometer Calibration and Temperature Verification Log" . Includes Cooler and warehouse Storage Temperature Verifications completed weekly.	
5.17.04	<b>Question:</b> Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC - Receiving . Records for truck trailer temperature available. Completed on the shipping trailer inspection Records 2022.	
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> TC - Records for final product temperature available. Completed on the shipping trailer inspection Records 2022. Indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading and sanitary conditions for trucks	
5.17.06	<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> TC - Records for final product temperature available. Completed on the shipping trailer inspection Records 2022. Indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading and sanitary conditions for trucks	
<b>GMP Allergen Control</b>		
5.18.01	<b>Question:</b> Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)??	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes, production and storage areas free of allergen risks.	
5.18.02	<b>Question:</b> Has a documented allergen management plan been developed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A no allergens at this facility.	
5.18.03	<b>Question:</b> Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
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>	

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>	
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>	
5.18.07	<b>Question:</b> Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
5.18.08	<b>Question:</b> Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b>	
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>	

<b>HACCP</b>	<b>Preliminary Steps</b>
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6.01.01	<b>Question:</b> Is there a team responsible for the HACCP program at the operation, with an assigned leader 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> TC- HACCP team members are the same members as the Food safety committee team with Joe S being the Food safety coordinator.	
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> TC- FSPCA provided Completed on 12/13/2020 Joe S. Micaela Luna FSPCA completed 5/22/22, Lesley Dick FSPCA completed on 1/15/21. Kenneth Ewalt HACCP training done on 8/1/22.	
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> TC- Product description includes all the products listed . Individual product descriptions available for each product that includes type , shelf life, storage temperature.	
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> TC - Flow chart is in sufficient detail to completely describe the process. Flow chart Doc 6.01.04 signed and dated on 8/31/22 by JS, KE,LD	
6.01.05	<b>Question:</b> Is there documented evidence that the flow chart(s) has been verified on-site?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> TC - Flow chart is in sufficient detail to completely describe the process. Flow chart Doc 6.01.04 signed and dated on 8/31/22 by JS, KE,LD	

HACCP		Development of the HACCP Plan
6.02.01	<p><b>Question:</b> Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC- Hazard analysis conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures.</p>	
6.02.02	<p><b>Question:</b> Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC- Risk matrix is used for CCP decision justification. No CCPs identified.</p>	
6.02.03	<p><b>Question:</b> Is the HACCP system reviewed when significant changes are made and at least once every 12 months?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> TC- HACCP system last reviewed on 9/9/22 during Annual Management verification review.</p>	
6.02.04	<p><b>Question:</b> Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> No</p>
	<p><b>Auditor Comments:</b> No , there are no CCPs</p>	
6.02.05	<p><b>Question:</b> Have CCP critical control limits been established and are they supported by relevant validation documentation?</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 there are no CCPs</p>	
6.02.06	<p><b>Question:</b> Have monitoring requirements and frequencies been determined and documented for the CCPs?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b></p>	
6.02.07	<p><b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b></p>	
6.02.08	<p><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?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b></p>	
6.02.09	<p><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 limits are not met (loss of control/deviation) and plans to adjust the process back into control?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b></p>	
6.02.10	<p><b>Question:</b> Have recording forms been developed for monitoring the CCPs?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b></p>	

6.02.11	<p><b>Question:</b> Have verification plans and schedules been developed for each CCP?</p> <p><b>Auditor Comments:</b></p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
<p><b>HACCP</b> Execution of the HACCP Plan on the Plant Floor</p>		
6.03.01	<p><b>Question:</b> Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?</p> <p><b>Auditor Comments:</b></p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.02	<p><b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?</p> <p><b>Auditor Comments:</b></p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.03	<p><b>Question:</b> Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?</p> <p><b>Auditor Comments:</b></p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.04	<p><b>Question:</b> Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?</p> <p><b>Auditor Comments:</b></p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.05	<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>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.03.06	<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>Possible Points: 0 Points Scored: 0 Score: N/A</p>