

**PrimusLabs.com Audit (115300)
Packinghouse v08.06**

Facility(s)	<p>London Fruit, Inc Contact: Emma Gonzalez Address: 9010 S Cage Pharr Texas 78577 United States Phone Number: 956-781-7581 Fax Number: 956-781-2323 Email(s): candi@londonfruit.com;emma@londonfruit.com;rose@londonfruit.com</p>
Customer(s)	<p>London Fruit, Inc. Contact: <u>Emma Gonzalez</u> Address: 9010 S. Cage Blvd. Pharr Texas 78577-9769 United States Phone Number: 956-781-7799 Fax Number: 956-781-2323 Email(s): emma@londonfruit.com</p>
Audit Type:	Packinghouse
Foreman or Contact Person (and email):	Emma Gonzalez emma@londonfruit
Location/City:	Mission
State:	Texas
Country:	United States
Date Audit Started:	01/13/2010 08:30
Date Audit Finished:	01/13/2010 11:30
Commodity(ies):	Avocado, Lime
Auditor:	<u>Jerry Walzel</u> (Bio Food Safety – Subcontractor)
Audit Percentage Score:	99%
Scoring Category:	95-100 Superior
Announced Audit?	Yes
FDA Registration Number:	XXXXXXXXX9382
Audit Scope:	This facility grades, sizes and re-packs avocados and limes. This facility has 5 coolers and the facility is enclosed. There are 50 employees during peak operations.
Audit Entered By:	Jerry Walzel

Other Auditing Personnel And Role:	None	
GPS Coordinates:	Latitude:	Length:
	26° 6' 23"	-99° 48' 3"

Additional Report Links

- [See Severity Answers & Recommendations](#)
- [See The Result Comparison](#)
- [See The Audited Entity History](#)

Corrective Actions Response

Note: This link must be used in order to notify that you are taking action in the corrective measures for questions that were not in full compliance.

Sections:

- [Good Manufacturing Practices](#)
- [Food Safety File Requirements](#)
- [Food Security](#)
- [Miscellaneous Survey Questions](#)
- [New Questions \(Not part of overall Food Safety percentage\)](#)

Good Manufacturing Practices

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
1.1.1	Is there a designated person responsible for the food safety program?	Total Compliance	10	10		Yes, Ms. Emma Gonzalez is responsible for the food safety program at this facility.	
1.1.2	Are all chemicals (sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Total Compliance	15	15		Yes, all chemicals are behind lock and key, each labeled correctly and safely.	
1.1.3	Are "food grade" and "non-food grade" chemicals handled and stored in a controlled manner?	Total Compliance	10	10		Yes.	
1.1.4	Are signs supporting GMP's posted appropriately?	Total Compliance	10	10		Yes, there are GMP signs throughout the facility.	
1.2.1	Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes, the products are free from all pests and any evidence of them.	
1.2.2	Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes, the packaging is free from all pests or any evidence of them.	
1.2.3			10	10			

	Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Total Compliance				Yes, the plant and storage areas are free of all pests or any evidence of them.
1.2.4	Is the area outside the facility free of evidence of pest activity?	Total Compliance	10	10		Yes, the outside is all paved and free of all pest activity.
1.2.5	Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes, there is a contract with Bug Works Pest Control.
1.2.6	Are pest control devices (inc. rodent traps and electrical fly killers) located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	Total Compliance	10	10		Yes.
1.2.7	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Minor Deficiency	3	5	All pest control devices should be maintained clean and replaced when damaged so they will accomplish their intended use. Date of inspections should be posted on the devices as well as kept on file (unless barcode scanned).	The pest control devices are well maintained, clean and in good condition. The devices are not marked as being monitored.
1.2.8	Are interior, exterior building perimeter and land perimeter pest control devices adequate in number and location?	Total Compliance	5	5		Yes.
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Total Compliance	5	5		Yes.
1.2.10	Are all pest control devices properly installed and secured?	Total Compliance	5	5		Yes.
1.3.1	Are 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 any allergen cross contamination issues)?	Total Compliance	15	15		Yes, all product is stored in dry coolers on pallets in racks without any contamination issues observed.
1.3.2	Is the storage area completely enclosed?	Total Compliance	10	10		Yes.
1.3.3	Is the facility's use restricted to the storage of food products?	Total Compliance	5	5		Yes.
1.3.4	Are rejected or on hold materials clearly identified and separated from other materials?	Total Compliance	10	10		Yes, all rejected or on hold materials are identified and in their proper place and marked as such.
1.3.5	Are products, ingredients (including ice) and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION	Total Compliance	15	15		Yes, all product and packaging is within accepted tolerances for spoilage or

RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.

					adulteration.
1.3.6	Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Total Compliance	10	10	Yes, all storage areas are very clean.
1.3.7	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Total Compliance	5	5	Yes.
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Total Compliance	5	5	Yes.
1.4.1	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Total Compliance	15	15	Yes, all exposed materials are well protected from overhead contamination.
1.4.2	Are packing and/or processing areas completely enclosed?	Total Compliance	15	15	Yes, the packing area is enclosed.
1.4.3	Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?	Total Compliance	15	15	Yes, the production area is clean and well maintained.
1.4.4	Is all re-work / re-packaging handled correctly?	Total Compliance	10	10	Yes, the auditor observed the re-packaging operation and it was handled correctly.
1.4.5	Are raw ingredients examined before use?	Total Compliance	5	5	Yes, the raw product is examined prior to being packed.
1.4.6	Are finished products coded (carton and unit packaging) for the day of production?	Total Compliance	10	10	Yes, each carton is dated with a stamp.
1.4.7	Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?	Total Compliance	10	10	Yes, all cartons are inspected by the company Q&A inspector. All product and packaging is inspected visually by the graders and packers.
1.4.8	Does the facility have the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?	N/A	0	0	N/A. Score not affected. The terminal sanitizer is Citrus Clean and is mixed as per label instructions. No other chemical is used as a sanitizer and the fruit is not washed.

1.4.9	Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?	Total Compliance	15	15	Yes. Each station is well stocked.
1.4.10	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Total Compliance	15	15	Yes, each is well stocked.
1.4.11	Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?	Total Compliance	5	5	Yes, the hand gel sanitizer stations are located throughout the facility. Each station is properly maintained.
1.4.12	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Total Compliance	5	5	Yes.
1.4.13	Are re–usable containers clearly designated for the specific purpose (trash, raw product, finished product, re–work, ice, etc.) such that cross contamination is prevented?	Total Compliance	5	5	Yes.
1.4.14	Are food safety measuring devices working properly?	Total Compliance	3	3	Yes, the thermometers are in good working order.
1.5.1	Are employees washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	Total Compliance	15	15	Yes, the employees were observed washing their hands prior to going to work and after using the restrooms.
1.5.2	Are employees fingernails clean, short and if gloves are not used, free of nail polish?	Total Compliance	5	5	Yes.
1.5.3	Are employees with boils, sores, open wounds or exhibiting signs of foodborne illness excluded from operations involving direct and indirect food contact?	Total Compliance	10	10	Yes.
1.5.4	Are employees wearing hair nets (or similar hair restraints) and beard–nets?	Total Compliance	5	5	Yes, all employees are wearing hair nets and /or caps.
1.5.5	Is jewelry confined to a plain wedding band?	Total Compliance	3	3	Yes.
1.5.6	Are all employees wearing outer garments suitable for the operation (e.g. smocks, aprons , sleeves and gloves)?	Total Compliance	5	5	Yes, all employees wear rubber gloves.
1.5.7	Do employees remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?	Total Compliance	5	5	Yes, all gloves are deposited in the trash when the employees leave the work stations.
1.5.8	Is there a designated area for employees to leave protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets?	Total Compliance	5	5	Yes.

1.5.9	Is smoking, eating, chewing and drinking confined to designated areas?	Total Compliance	10	10	Yes, there is a lunch room provided for the employees and there is a smoking area provided.
1.5.10	Are all items removed from shirt or blouse top pockets?	Total Compliance	3	3	Yes.
1.6.1	Are food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Total Compliance	15	15	Yes, all food contact surfaces are free from all unhygienic materials.
1.6.2	Are non-food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Total Compliance	10	10	Yes, the non-food contact surfaces are free from all unhygienic materials.
1.6.3	Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	Total Compliance	15	15	Yes.
1.6.4	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Total Compliance	5	5	Yes.
1.6.5	Are all thermometers non-glass and non-mercury?	Total Compliance	10	10	Yes.
1.7.1	Are food contact surfaces clean?	Total Compliance	15	15	Yes, very clean.
1.7.2	Are non-food contact surfaces clean?	Total Compliance	10	10	Yes, very clean.
1.7.3	Are items (barrels, bins, etc.) that are used to hold or store product clean?	Total Compliance	10	10	Yes.
1.7.4	During cleaning are foods and packaging protected?	Total Compliance	15	15	Yes, all product and packaging is removed from the production area during cleaning. This information was given to the auditor by Ms. Emma Gonzalez.
1.7.5	Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	Total Compliance	5	5	Yes, the coolers and cooling units are very clean.
1.7.6	Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Total Compliance	5	5	Yes.
1.7.7	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?	N/A	0	0	N/A. Score not affected. All equipment is used daily during the packing operation.
1.7.8	Are all utensils, hoses, and other items not being used stored clean and in a manner to	Total Compliance	10	10	Yes.

	prevent contamination?				
1.7.9	Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Total Compliance	3	3	Yes.
1.7.10	Are excess lubricants and grease removed from the equipment?	Total Compliance	5	5	Yes.
1.8.1	Are spills cleaned up immediately?	Total Compliance	10	10	Yes.
1.8.2	Are waste and garbage frequently removed from packing and storage areas?	Total Compliance	5	5	Yes.
1.8.3	Do floor drains appear clean, free from odors and well maintained?	Total Compliance	5	5	Yes, the floor drains are very clean.
1.8.4	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Total Compliance	10	10	Yes.
1.8.5	Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	Total Compliance	5	5	Yes, all curtains are well maintained and very clean.
1.8.6	Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to ingredients, packaging or product?	Total Compliance	3	3	Yes.
1.8.7	Is cleaning equipment available and stored properly?	Total Compliance	5	5	Yes, all cleaning equipment is properly stored on racks.
1.8.8	Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Total Compliance	5	5	Yes, all cleaning equipment is color coded as to its use.
1.8.9	Are all items used for sanitation appropriate for their designated purpose? (no steel wool, metal bristles, etc.)	Total Compliance	5	5	Yes.
1.8.10	Are toilet facilities and hand-wash stations clean?	Total Compliance	15	15	Yes, very clean.
1.8.11	Are employee locker and lunchroom facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Total Compliance	5	5	Yes.
1.8.12	Is the maintenance shop organized – i.e. equipment and spares stored in a neat and tidy fashion?	Total Compliance	5	5	Yes, the shop is well maintained.
1.8.13	Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	Total Compliance	5	5	Yes.
1.8.14	Are shipping trucks clean and in good condition?	N/A	0	0	N/A. Score not affected. The facility has no shipping trucks.
1.9.1	Are all lights in the production, product storage areas, packaging storage areas and	Total Compliance	15	15	Yes, all lights are clean and protected

	maintenance shops intact and protected?				throughout the facility.
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Total Compliance	15	15	Yes.
1.9.3	Has the facility eliminated the use of wooden items or surfaces?	Total Compliance	5	5	Yes.
1.9.4	Is there adequate lighting in the packing and storage areas?	Total Compliance	5	5	Yes, there is adequate lighting in the facility.
1.9.5	Is ventilation adequate to remove dust, steam, and odors?	Total Compliance	3	3	Yes.
1.9.6	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Total Compliance	10	10	Yes, the floors are clean, free of cracks and easy to maintain.
1.9.7	Are the floor drains where they are needed for drainage and cleanup?	Total Compliance	5	5	Yes.
1.9.8	Are doors to the outside pest proof?	Total Compliance	5	5	Yes.
1.9.9	Are dock doors fitted with buffers to seal against trucks (where dock doors have been installed)?	Total Compliance	3	3	Yes.
1.9.10	Are dock load levelers and shelters maintained in a good condition, pest proof and debris free (where dock doors have been installed)?	Total Compliance	3	3	Yes.
1.9.11	Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?	Total Compliance	5	5	Yes.
1.9.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Total Compliance	5	5	Yes.
1.9.13	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5	Yes, all personal items are stored in the locker/lunch room.
1.9.14	Is an 18" internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?	Total Compliance	5	5	Yes.
1.9.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Compliance	5	5	Yes.
1.9.16	Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, stacked to prevent pest harborage, away from building perimeter)?	Total Compliance	5	5	Yes.
1.9.17	Are pallets inspected to separate and replace dirty or broken pallets?	Total Compliance	5	5	Yes.

1.9.18	Is the area around the dumpster/cull truck/trash area clean?	Total Compliance	3	3	Yes.
1.9.19	Are outside garbage receptacles and dumpsters kept covered or closed?	Total Compliance	5	5	Yes.
1.9.20	Are all water lines protected against back siphonage?	Total Compliance	5	5	Yes, this is done by the City of Pharr.

Food Safety File Requirements

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/Picture
2.1.1	Are there written procedures for handling regulatory inspections?	Total Compliance	3	3		Yes, this procedure and other policies are on file in the GMP manual.	
2.1.2	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Total Compliance	5	5		Yes.	
2.1.3	Are there written Standard Operating Procedures (SOPs) that detail work instructions for activities ensuring food safety and Good Manufacturing Practices?	Total Compliance	5	5		Yes.	
2.1.4	Are the SOPs available to relevant users and is a master copy maintained in a central file (SOP Manual)?	Total Compliance	5	5		Yes.	
2.2.1	Is there is a documented account 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?	Total Compliance	10	10		Yes, there is a Trace Back Recall Program on file that shows how the company can trace their product from the supplier through the packing process then on to the buyer/customer. This process then can be turned around and the product can be traced back from the buyer/customer all the way to the product supplier.	
2.2.2	Does the facility have a documented recall program including: procedures, recall team roles and contact details, external contact listings, explanation of different types (classes) of recalls?	Total Compliance	15	15		Yes, there is a recall program that has the proper procedures, the recall team and their contacts and an explanation of the different types of recalls.	
2.2.3	Is testing of recall procedures (including trace back) performed and documented annually? Can the	Total Compliance	10	10		Yes, there is a mock recall on file that shows the date of the recall, the product,	

company identify where affected product was sent?

the problem with product which caused the recall, the time it took to do the recall (one hour and thirty minutes), the amount of product located (100%) and all the required documentation is attached. The lessons learned are noted on the scenario letter.

2.2.4	Is there a written procedure for handling on hold or rejected products?	Total Compliance	10	10	Yes.
2.3.1	Are copies of all Materials Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Total Compliance	5	5	Yes, there is an MSDS on file for each chemical used in the facility. This file is indexed and accessible.
2.3.2	Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	Total Compliance	5	5	Yes.
2.3.3	Is there a chemical inventory and/or usage log?	Total Compliance	3	3	Yes, there is a daily inventory on file.
2.3.4	Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc?	N/A	0	0	N/A. Score not affected. There is no washing of the product and no ice systems are in use at this facility.
2.4.1	Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?	Total Compliance	15	15	Yes, there is a contract and program with Bug Works Pest Control. There is a copy of the insurance document and the licenses required from the pest control company.
2.4.2	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Total Compliance	10	10	Yes.
2.4.3	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Total Compliance	10	10	Yes.
2.5.1	Is there a documented system for dealing with customer and buyer food safety complaints and are rejections on file, along with	Total Compliance	5	5	Yes, there is a documented system in place showing how the company deals with

	company responses, including corrective actions?					Customer Food Safety Complaints.
2.5.2	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Total Compliance	5	5		Yes, there is last year's third party food safety audit from Primuslabs.com along with written corrections.
2.5.3	Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?	N/A	0	0		N/A. Score not affected. There is no processing conducted in this facility.
2.5.4	Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?	N/A	0	0		N/A. Score not affected. There is no wash water used on the product in this facility.
2.5.5	Is there a hand/foot/tool dip station log?	N/A	0	0		N/A. Score not affected. There is no washing or processing of the product in the facility. No foot or hand washing dip stations are required.
2.5.6	Is there a daily pre-operation inspection log?	Total Compliance	5	5		Yes.
2.5.7	Is there a program for periodic facility/GMP internal (self) inspections and are records maintained detailing corrective actions?	Total Compliance	10	10		Yes.
2.5.8	Are there equipment calibration procedures and records for pH meters, ORP meters, thermometers and other measuring equipment related to the safety of the product?	Total Compliance	10	10		Yes, all thermometers have been calibrated and logged.
2.5.9	Is there a program for periodic inspections of food safety system records e.g. pest control records, temperature control records, sanitation records, maintenance records, etc?	Non-Compliance	0	5	Recording systems for food safety related topics should be audited on a routine basis to ensure that they are being completed properly e.g. using the right log, right frequencies, recording results correctly, recording actions, etc.	No. There is no program for periodic inspections of food safety system records, etc.
2.5.10	Does the facility have incoming	Major Deficiency	1	5	Incoming products,	There are no records

	goods (products, ingredients and packing materials) inspection data?				ingredients and packaging should be inspected for pests, foreign materials and ensure that the materials are appropriate for use.	showing that packaging supplies are being inspected when arriving at the facility. All product is inspected and logged.
2.5.11	Does the facility have relevant supplier third party audit certifications, third party audit reports and/or letters of guarantee for product raw material, processing aids and other ingredients?	Total Compliance	15	15		Yes. There are letters of guarantee and a third party certificate from the product suppliers.
2.5.12	Does the facility have relevant supplier third party audit certifications, third party audit reports and/or supplier letters of guarantee for packaging items?	Total Compliance	15	15		Yes. There are letters of guarantee from the packaging suppliers.
2.5.13	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Total Compliance	10	10		Yes.
2.5.14	Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Total Compliance	5	5		Yes.
2.6.1	Does the facility have a preventative maintenance program and schedule?	Total Compliance	10	10		Yes.
2.6.2	Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Total Compliance	10	10		Yes.
2.6.3	Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	Total Compliance	5	5		Yes.
2.6.4	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Total Compliance	10	10		Yes.
2.6.5	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Total Compliance	10	10		Yes.
2.6.6	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Total Compliance	5	5		Yes.
2.6.7	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Total Compliance	5	5		Yes.

2.6.8	Are there records showing cooling units are serviced and cleaned at least on an annual basis or more frequently as required?	Total Compliance	10	10	Yes, the logs show that Spreen Refrigeration has conducted the service during this year.
2.7.1	Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Total Compliance	5	5	Yes.
2.7.2	Are there logs of new employee food safety (GMP) orientation training with topics covered and attendees?	Total Compliance	5	5	Yes, all training logs are on file and complete as required.
2.7.3	Are there logs of ongoing employee food safety education training with topics covered and attendees?	Total Compliance	10	10	Yes.
2.7.4	Is there a documented training program with training logs for the sanitation employees including best practices and chemical use details?	Total Compliance	5	5	Yes.
2.7.5	Is there an employee non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Total Compliance	3	3	Yes.
2.8.1	Are there records of routine equipment microbiological testing?	N/A	0	0	N/A. Score not affected. No processing and washing is conducted in this facility and no test is required.
2.8.2	Are there records of routine environmental microbiological testing?	N/A	0	0	N/A. Score not affected. No test is required because there is no processing and or water used on the product. The coolers are dry at all times and no ice is used.
2.8.3	Is there at least an annual microbiological test on water used in the facility (sampled from within the facility)?	Total Compliance	10	10	Yes, the C.P.W.P. Labs conducted the water test for Total coliforms on 01-05-09. The test showed a total absence of coliforms.
2.8.4	Is there (at least) an annual microbiological test for in-house produced ice or a letter of guarantee from external suppliers of ice?	N/A	0	0	N/A. Score not affected. No ice is used in the facility.
2.9.1	Are there temperature logs for the packing room (if refrigerated)?	N/A	0	0	N/A. Score not affected. The packing room is not refrigerated.
2.9.2	Are there temperature logs for storage rooms?	Total Compliance	5	5	Yes.
2.9.3	Are there records of shipping truck temperature checks, indicating that	Total Compliance	5	5	Yes.

the truck was pre-cooled prior to loading?

2.9.4	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Total Compliance	10	10	Yes.
-------	---	-------------------------	----	----	-------------

Food Security

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
3.1.1	Are the facility external areas and vulnerable entry points (i.e. those that are not permanently locked) surrounded by security fencing?	Total Compliance	5	5		Yes, the facility has a security fence and is locked down when not in operation.	
3.1.2	Is access to the facility controlled by, locks, swipe cards, alarms or other devices?	Total Compliance	10	10		Yes, the facility has locks, alarms and cameras.	
3.1.3	Are inbound food product storage areas (fruits, vegetables, etc.) secure i.e. within the secure compound?	Total Compliance	5	5		Yes.	
3.1.4	Are chemicals such as chlorine, citric acid, fungicides and sanitation chemicals stored within secured areas with controlled access?	Total Compliance	5	5		Yes.	
3.1.5	Are packaging material (cartons, wrap film etc.) storage areas secure i.e. within the secure compound?	Total Compliance	5	5		Yes.	
3.2.1	Are background checks conducted on all personnel with special attention to employees who have access to sensitive areas and/or control of sensitive processes (verbal confirmation accepted)?	Total Compliance	5	5		Yes.	
3.2.2	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		Yes.	
3.2.3	Are employees issued non-reproducible identification badges?	N/A	0	0		N/A. Score not affected. All employees are issued uniforms with their names on the uniforms.	
3.2.4	Are visitors (including contractors) also required to be issued with identification e.g. badges, high visibility visitor apparel, etc?	Total Compliance	5	5		Yes.	
3.2.5	Are visitors (including contractors) required to "sign in" and sign out" in a visitors log book?	Total Compliance	5	5		Yes.	
3.3.1	Does the company make use of sealed and/or locked trailers on inbound loads (excluding open flatbed trucks)?	Total Compliance	3	3		Yes, this locking is conducted by the USDA at the bridge crossing.	
3.3.2	Does the company make use of sealed and/or locked trailers on outbound loads?	Total Compliance	3	3		Yes.	
NEW 3.3.3	Are transportation vehicles (trucks, trailers, rail cars, etc.) equipped with a communication device e.g. cell phones, two-way radio?	Total Compliance	3	3		Yes. All drivers have cell phones.	

3.4.1	Are potable and non-potable water supply clearly identified?	N/A	0	0	N/A. Score not affected. There is only potable water used in the facility.
3.4.2	Are tamper evident systems (e.g. tamper tags) in place where appropriate?	Total Compliance	3	3	Yes.
3.4.3	Is there restricted access to sensitive water systems, e.g. anti-microbial addition systems (like chlorine injection pumps), that helps ensure that only authorized personnel are able to adjust these systems?	N/A	0	0	N/A. Score not affected. There are no sensitive water systems used in the facility.
3.5.1	Does the company have documented food security policies based on the risks associated with the operation?	Total Compliance	10	10	Yes.
NEW 3.5.2	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Total Compliance	3	3	Yes.
3.5.3	Are all personnel required to undergo training on food security issues and are training records kept?	Total Compliance	10	10	Yes, these logs are on file.
3.5.4	Is there a log of who has access to sensitive areas e.g. a listing of key holders for access to areas like chemical storage?	Total Compliance	3	3	Yes, there is a key log on file.
3.5.5	Is there a system to protect the security of food safety documentation and computer systems (including a back-up system for computer food safety data)?	Total Compliance	3	3	Yes.
3.5.6	Is there a chemical inventory and/or usage log?	Total Compliance	3	3	Yes, there is a daily chemical inventory on file.

Miscellaneous Survey Questions

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/Picture
4.1.1	Minors (children) are not employed below the National and/or State Legal Minimum Age (verbal confirmation accepted)?	Yes	0	0		Yes, all employees are older than the National/State minimum age.	
4.1.2	If Minors are employed, do the records of hours of employment meet National and/or State Laws (both in and out of school time)?	N/A	0	0		N/A. Score not affected. No minors work in this facility.	
4.1.3	If Minors are employed, are they prohibited from doing certain jobs which are restricted by law?	N/A	0	0		N/A. Score not affected. No minors work in the facility.	
4.2.1	There are no allergen risks handled or stored on site?	Yes	0	0		Yes, there are no allergen risks at this facility.	
4.2.2	Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other raw materials ?	N/A	0	0		N/A. Score not affected. See Question # 4.2.1.	





4.2.3	Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	N/A	0	0	N/A. Score not affected. See Question # 4.2.1.
4.2.4	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	N/A	0	0	N/A. Score not affected. See Question # 4.2.1.
4.2.5	Does re-work handling take into account the issue associated with allergen containing products?	N/A	0	0	N/A. Score not affected. See Question # 4.2.1.
4.2.6	Are employees trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there allergen training records?	N/A	0	0	N/A. Score not affected. See Question # 4.2.1.
4.2.7	Are all products manufactured on site, labeled correctly with respect to allergens?	N/A	0	0	N/A. Score not affected. See Question # 4.2.1.
4.3.1	Is the company labeling retail packaging with the correct country of origin? N/A for food service.	Yes	0	0	Yes.
4.3.2	Is the company labeling the finished goods carton with the correct country of origin? N/A for food service.	Yes	0	0	Yes.
4.3.3	Are there records that support the country of origin labeling e.g. bill of lading, production records, etc.?	Yes	0	0	Yes.
4.3.4	Are steps taken in the storage and production process to ensure that there is no commingling of materials from different countries (unless product will be labeled as such)?	Yes	0	0	Yes.



New Questions (Not part of overall Food Safety percentage)



Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
5.1.1	Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning re-circulating water systems such as washing flumes, ice injectors, etc.)?	N/A	0	0		N/A. Score not affected. This facility has no CIP system because there is no processing and there is no washing of the product.	
5.1.2	Is there a tool accountability program for knives and similar hand tools used in the production area?	N/A	0	0		N/A. Score not affected. No tools are used in this facility.	
5.1.3	Is there a list of approved commodity/ingredient suppliers?	Non-Compliance	0	5	There should be a list of approved suppliers of commodities and ingredients. All products and ingredients are ideally purchased from approved suppliers; where exceptions are made (e.g.	No. There is no list of approved commodity suppliers.	

					market conditions) approval from management should be documented.	
5.1.4	Is there an annual certificate of inspection for the backflow prevention systems on water lines into and within the facility?	Non-Compliance	0	3	There should be a backflow prevention device on main water lines entering the facility and have backflow prevention devices on individual water lines within production areas. A trained inspector must verify the principle backflow prevention system annually.	No. There is no backflow prevention system inspection in this facility.
5.1.5	Where gloves are used, are they latex-free (e.g. vinyl, nitrile) or powder-free latex?	Total Compliance	3	3		Yes.
5.1.6	Are employees required to sign a document stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	5	5		Yes.
5.1.7	Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	3	3		Yes.
5.1.8	Are there written 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? (In the US, auditors can check procedure/policy but not actual records).	Total Compliance	3	3		Yes, this policy is posted in the facility.
5.1.9	Are all cuts and wounds covered with waterproof detectable blue bandages (Band Aids) that contain a metal strip?	Non-Compliance	0	5	Bandages used in food facilities should be waterproof and blue in color for easy visual detection, with a metal strip behind the wound pad for detection on lines with metal detectors.	No. There are no blue bandages in the facility or first aid kits.
5.1.10	Does the facility have documented evidence to ensure that any food safety hazards relevant to waste water treatments (e.g. settling ponds, land applications, etc.) are controlled?	N/A	0	0		N/A. Score not affected. There are no waste water treatment ponds at this location.
5.1.11	Are all records free of "correction fluid" (white out), pencil text and erasable ink text? If using computerized records, is there a system that shows record amendments (data history) if the	Total Compliance	3	3		Yes.

records are changed after initial entry?

Audit Scoring Summary			
	Good Manufacturing Practices	Score	740
		Possible Points	742
		Percent Score	100%
	Food Safety File Requirements	Score	315
		Possible Points	324
		Percent Score	97%
	Miscellaneous Survey Questions	Score	0
		Possible Points	0
		Percent Score	0%
	Total	Score	1055
		Possible Points	1066
		Percent Score	99%

Food Security Scoring Summary			
	Food Security	Score	94
		Possible Points	94
		Percent Score	100%
	Total	Score	94
		Possible Points	94
		Percent Score	100%

New Questions Scoring Summary (Not Part Of Overall Food Safety Percentage)			
	New Questions (Not part of overall Food Safety percentage)	Score	17
		Possible Points	30
		Percent Score	57%
	Total	Score	17
		Possible Points	30
		Percent Score	57%

Score System For Entire Audit	
Percentage/Category	
95–100 Superior	
90–94 Excellent	
85–89 Good	
80–84 Standard	
<80 Unsatisfactory	

Point System For Individual Questions				
Question Points	Total Compliance	Minor Deficiency	Major Deficiency	Non Compliance
15 Point Question	15 points	10 points	5 points	0 points
10 Point Question	10 points	7 points	3 points	0 points
5 Point Question	5 points	3 points	1 point	0 points
3 Point Question	3 points	2 points	1 point	0 points

Compliance Categories	
Full Compliance:	To meet the question and/or compliance criteria in full.
Minor Deficiency:	To have minor deficiencies against the question and/or compliance criteria. To have single or isolated non-severe deficiencies (usually up to three) against the question and/or compliance criteria. To have covered most of the question compliance criteria, but not all.
Major Deficiency:	To have major deficiencies against the question and/or compliance criteria. To have numerous non-severe deficiencies (usually more than three) against the question and/or compliance criteria. To have single or isolated severe deficiencies against the question and/or compliance criteria. To have covered some of the question compliance criteria, but not most of it.
Non-Compliance:	To have not met the question and/or compliance criteria requirements at all. Having systematic deficiencies against the question and/or compliance criteria (severe or non-severe issues).