

**FINAL AUDIT REPORT**

CB Registration No.PA-PGFS-10002-1  
PrimusGFS ID #100461  
Audited by Primus Auditing Operations

PrimusGFS Version 2.1-2

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Operation Type:Packinghouse  
Audit Report Summary

<b>Organization:</b>	<b>Coast Citrus Distributors</b> Contact(s): <a href="#">Erica Alvarez</a> Address: 7597 Bristow Court 92154 Location: San Diego, California, United States Phone Number: (619) 661-7950				
<b>Operation:</b>	<b>Coast Tropical</b> Contact(s): <a href="#">Erica Alvarez</a> Location: 2885 Volpey Way Union City, California 94587, United States				
<b>Shipper:</b>	Coast citrus Distributors				
<b>Operation Type:</b>	<b>Packinghouse</b>				
<b>Audit Type:</b>	<b>Announced Audit</b>				
<b>Audit Scope:</b>	Review of the packing -dry basis-/ cold storage -cross docking-handling (with up to 20 people total) -with 2 re-packing areas (about 8-10 people for this operation) activities done in a 60,000 sq. ft. concrete/ metal structure facility (with 4 interconnected cold rooms with about 22,000 sq. ft. total) and 11 ripening rooms for bananas mainly -, which include the receiving of the fruit/ vegetables; cold storage/ ripening activities, re-packing activities on a dry basis -done by hand on a dumper unit and SS tables-, manual sorting and boxing/ bagging, and distribution. There is an adjacent room leased to another company (not part of the scope of this inspection). Production runs all year around.				
<b>Date FSMS Started:</b>	30 Sep 2016 11:00				
<b>Date FSMS Finished:</b>	30 Sep 2016 13:00				
<b>Date Operation Started:</b>	30 Sep 2016 09:00				
<b>Date Operation Finished:</b>	30 Sep 2016 16:00				
<b>Product(s) observed during audit:</b>	Apples, Asparagus, Avocados, Bananas, Beans, Bell Peppers, Berries, Cabbage, Carrots, Cassava / Manioc / Yuca , Celery, Chili Pepper, Cilantro, Citrus, Corn Maize, Dates, Eggplant / Aubergine, Fruits, Green Onions/Salad Onions/Scallions, Kiwi Fruit, Leafy Greens, Limes, Mangoes, Melons, Onions, Papayas, Pears, Pineapples, Potatoes, Rambutan, Squash, Stone Fruits, Table Grapes, Tomatoes, Vegetables, Watermelons, Yams				
<b>Similar product(s)/process(es) not observed:</b>	None				
<b>Product(s) applied for but not observed:</b>	None				
<b>Auditor:</b>	<a href="#">Juan Muniz</a> (Primus Auditing Operations)				
<b>Preliminary Audit Score:</b>	<b>97%</b>				
<b>Final Audit Score:</b>	<b>99%</b>				
<b>Certificate Valid From:</b>	26 Oct 2016 To 25 Oct 2017				
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>37° 36' 32"</td> <td>122° 4' 31"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>	Latitude	Longitude	37° 36' 32"	122° 4' 31"
Latitude	Longitude				
37° 36' 32"	122° 4' 31"				

[View Certificate](#)

[Corrective Action Activity](#)

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	197	Score:	204
	Possible Points:	204	Possible Points:	204
	Percent Score:	96%	Percent Score:	100%
Good Manufacturing Practices Requirements	Score:	1016	Score:	1040
	Possible Points:	1043	Possible Points:	1043
	Percent Score:	97%	Percent Score:	99%
HACCP System Requirements	Score:	60	Score:	60
	Possible Points:	60	Possible Points:	60
	Percent Score:	100%	Percent Score:	100%
<b>TOTAL</b>	Score:	1273	Score:	1304
	Possible Points:	1307	Possible Points:	1307
	Percent Score:	97%	Percent Score:	99%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	2	0
Good Manufacturing Practices Requirements	8	1
HACCP System Requirements	0	0
<b>TOTAL</b>	<b>10</b>	<b>1</b>

SECTIONS:

Food Safety Management System Requirements	Good Manufacturing Practices Requirements	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	
Rejection and release of product	Worker Practices	
Supplier Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	Buildings and Grounds	
	Chemical Files	
	Pest Control Documentation	
	Operation Monitoring Records	
	Maintenance & Sanitation Files	

Worker Documentation
Testing/Analyses Records
Temperature Controlled Storage & Distribution Logs
Allergen Control

FSMS		Management System
1.01.01	<p><b>Question:</b> Is there a Food Safety Manual or other documented food safety management system covering the scope of business included in this audit and procedures/instructions for all food safety processes?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The Food Safety procedures, monitoring logs and reference materials are compiled in several binders to comply with modules 1 (FSMS), 2 (GMP) &amp; 3 (HACCP) of the PGFS v2.1-2 scheme- by Isabel Freeland and Erica Alvarez.</p>	
1.01.02	<p><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The Coast Citrus Distributors (CCD) company's commitment is included in the food safety management policy and was seen posted by the personnel access and signed by VP and Food Safety coordinator Isabel Freeland on Dec. 07, 2015.</p>	
1.01.03	<p><b>Question:</b> Is there an organizational chart of all workers who have food safety related activities?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. As the CCD San Francisco Div. organizational chart and updated on 07/28/16 by KM. There was an addendum with the job positions and responsibilities for the 7 positions related to food safety.</p>	
1.01.04	<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> Yes. The CCD Food Safety committee document -updated on 2016- has listed 5 members. I reviewed the quarterly summary meetings from 12/04/15, 04/05/16, and 07/13/16 with topics such the preparation for this audit with the review of GMPs / SOPs / SSOPs / HACCP, training, equipment, microbiological testing, pest control and the facility needs. On all meetings all 5 members were present.</p>	
1.01.05	<p><b>Question:</b> Is there documented management verification of the entire food safety management system at least every 12 months?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. There is the CCD management system review done as part of the self-inspections for the verification of the food safety program and I reviewed those from 12/07/15 and 07/17/16 and done by Erica Alvarez. The PGFS v2.1-2 checklists were used and covering FSMS system, HACCP plan, customer requirements/ complaints, internal &amp; external audits and the GMP operational practices for this type of operation.</p>	
1.01.06	<p><b>Question:</b> Is there a documented analysis detailing resources required to implement and improve the food safety management system processes with documented commitment from management to provide these resources?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The summary for the allocation of resources -approved by Isabel Freeland- to implement the food safety program at this organization is described as the food safety budget for season 2016, done on 12/31/15 to 01/01/16 and covering elements such training needs, the equipment and facility needs, hygiene and sanitation, human and clerical resources.</p>	
FSMS		Control of Documents and Records
1.02.01	<p><b>Question:</b> Is there a written document control procedure describing how documents will be maintained, updated and replaced?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. As the (CCD) SOP # 1.02.01, v. 1.0, Dec. 07, 2015 for the control of procedures/ records and Isabel Freeland is the person responsible.</p>	

1.02.02	<b>Question:</b> Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Statement to hold documents for at least one year was observed.	
1.02.03	<b>Question:</b> Are food safety related documents and records stored and handled in a secured manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. A combination of hard copies -in Isabel's office- and as the electronic formats with password access protected in Isabel's computer and backed up in company's main server.	
1.02.04	<b>Question:</b> Are the 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> Yes. As part of the CCD program for food safety and tagged with the sections and questions related to this scheme, PGFS v2.1-2.	

<b>FSMS</b>	<b>Procedures and Corrective Actions</b>
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1.03.01	<b>Question:</b> Are there documented instructions for the creation of Standard Operating Procedures?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As CCD SOP # 1.03.01, v. 1.0, Dec. 07, 2015 for the instructions on creating a SOP.	
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> Yes. Distribution of the specific procedures for the different operational areas with regards to food safety is part of the training requirements and the master files are maintained by Isabel Freeland (Food Safety Coordinator) at her office.	
1.03.03	<b>Question:</b> Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As the CCD SOP # 1.03.03, v. 1.0, Dec. 07, 2015 for handling corrective and preventative actions.	
1.03.04	<b>Question:</b> Is there a daily incidents report, sometimes called 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> Yes. As the CCD NUOCA form. There had not being issues for the need to use this form (verbal answer from Isabel Freeland).	

<b>FSMS</b>	<b>Internal and external inspections</b>
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1.04.01	<b>Question:</b> Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As the CCD SOP # 1.04.01, v. 1.0, Dec. 07, 2015 and self audits are scheduled on a quarterly basis.	
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> Yes. SOP # 1.04.02, rev. 1, Dec. 07,2016 for the handling of regulatory inspections.	

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> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. This is the first time that the organization is audited under a food safety scheme.	
1.04.04	<b>Question:</b> Are there documented calibration 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> Yes. As CCD SOP # 1.04.04, calibration procedures for measuring equipment, such the one for thermometers used on the cold rooms and done daily with the slurry ice technique to adjust to 32 F degrees. Inspector reviewed those readings from 06/30 to 09/30, 2016.	

FSMS	Rejection and release of product
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1.05.01	<b>Question:</b> Is there a written procedure for handling on hold or rejected products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As the CCD SOP # 1.05.01, rev. 1, Dec. 07, 2015 describing the steps from the software Produce Pro for putting products on-hold, released or rejected.	
1.05.02	<b>Question:</b> Are there records of the handling of on hold or rejected products kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As the CCD tag for the on-hold and rejected products. There had not being issues - related to food safety- in order to use this tag (verbal answer by Isabel Freeland).	
1.05.03	<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> Yes. As part of the CCD SOP # 1.05.01 , rev. 1, Dec. 07, 2015 describing the steps for putting products on-hold, released or rejected.	
1.05.04	<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> Yes. The CCD tag for the on-hold and rejected products has included a section for the elements when a product is released.	
1.05.05	<b>Question:</b> Is there a documented system 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> Yes. As the CCD SOP # 1.05.05, v. 1, Dec. 07, 2015 describing the steps to deal with customer complaints and its accompanying form to record them. No complaints -on food safety related issues- have been filed by customers this season, so there were not filed forms at this moment (verbal answer by Isabel Freeland).	

FSMS	Supplier Control
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1.06.01	<p><b>Question:</b> Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>Score:</b> Minor Deficiency</p>									
	<p><b>Auditor Comments:</b> MN. The specifications -on regards food safety compliance- for service providers were not included on the vendor data file.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"><i>Auditee Comments: Specifications were developed. See Attached.</i></td> <td style="text-align: right;"><a href="#">View Files</a></td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"><b>CA Accepted?</b></td> <td></td> </tr> <tr> <td><i>CB/Auditor Review Comments:</i></td> <td style="text-align: center;"><b>Yes</b></td> <td> <p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p> </td> </tr> </table>			<i>Auditee Comments: Specifications were developed. See Attached.</i>		<a href="#">View Files</a>		<b>CA Accepted?</b>		<i>CB/Auditor Review Comments:</i>	<b>Yes</b>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p>
<i>Auditee Comments: Specifications were developed. See Attached.</i>		<a href="#">View Files</a>									
	<b>CA Accepted?</b>										
<i>CB/Auditor Review Comments:</i>	<b>Yes</b>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p>									
1.06.02	<p><b>Question:</b> Is there a written procedure detailing how suppliers are evaluated, approved and monitored?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. As the CCD Vendor Data File, v. 1, Dec. 07, 2015 for the evaluation and approval of suppliers/ providers.</p>										
1.06.03	<p><b>Question:</b> Is there a list of approved suppliers?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. The CCD list of approved produce, materials and service providers is compiled by categories and was created on Dec. 07, 2015.</p>										
1.06.04	<p><b>Question:</b> Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>									
	<p><b>Auditor Comments:</b> MN. The technician license from Raymond Handling Concepts was not available for review.</p>										
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<i>Auditee Comments: See Attached.</i>		<a href="#">View Files</a>									
	<b>CA Accepted?</b>										
<i>CB/Auditor Review Comments:</i>	<b>Yes</b>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance</p>									
1.06.05	<p><b>Question:</b> If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. Inspector reviewed the documentation from Western Exterminator (Pest Control Co.) that demonstrate regulatory compliance with the activities this company provides as pest control provider.</p>										
1.06.06	<p><b>Question:</b> If tests and/or analysis within scope to food safety are performed by external laboratories, are they licensed/accredited (e.g. ISO 17025 or equivalent, National Regulations, State Department, etc.)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>									
	<p><b>Auditor Comments:</b> Yes. I checked the Midwest Labs accreditation certificate # 2853.01 by A2LA for the performance of EC &amp; TC, EHEC 0157:H7, Listeria and Salmonella, valid until 08/31/17.</p>										

<b>FSMS</b>	<b>Traceability and Recall</b>
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1.07.01	<b>Question:</b> Is there 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> Yes. As the CCD SOP # 1.07.01, v.1 Dec. 07, 2015, flow chart trace-ability program- and lot identification procedures that include a consecutive/ per incoming product PO # that follows the shipment all the way to customers. Information is collected into the tracking software Produce Pro used by this company.	
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 and explanation of different recall classes?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As the CCD SOP # 1.07.02 product recall plan, rev. Dec 07, 2015. The contact list for the recall team was last updated on same revision date.	
1.07.03	<b>Question:</b> Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The mock recall done on 6/28/16 from 8:00 AM to 1:30 PM for PO # 198985 from Roberto's mangos described a two hour period to allocated the mangoes and the 100% allocation of the product's shipments.	

<b>FSMS</b>	<b>Food Defense</b>
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1.08.01	<b>Question:</b> Does the company have a documented food defense policy 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> Yes. As the CCD food defense plan. rev. 01, Dec. 07, 2015.	
1.08.02	<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> Yes. The CCD emergency company and external phone numbers, was created on Dec, 07, 2015.	
1.08.03	<b>Question:</b> Are visitors to the company operations required to adhere to food defense policies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. At arriving I was requested to read the company's policies and register myself in the visitor/ contractor log.	

<b>GMP</b>	<b>General GMP</b>
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2.16.01	<b>Question:</b> Is there a designated person responsible for the food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Isabel Freeland is responsible for the food safety program at this company.	
2.16.02	<b>Question:</b> Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is designated small room by the office where the cleaning chemicals and sanitizers are stored.	
2.16.03	<b>Question:</b> Are "food grade" and "non-food grade" chemicals used, handled and stored in a controlled manner?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is designated shelving unit for the storage of the food grade lubricants.	

2.16.04	<b>Question:</b> Are signs supporting GMP's posted appropriately?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Written and pictorial signs were observed posted in the cold storage/ re-packing areas, corridors, offices, break area and restrooms.	
2.16.05	<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> Yes. the whole building is monitored with security cameras and the sensitive areas, such the cleaning chemicals and lubricants are stored inside the facility with lock capabilities.	
<b>GMP</b>		
<b>Pest Control</b>		
2.17.01	<b>Question:</b> Are products or ingredients free of 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> Yes.	
2.17.02	<b>Question:</b> Are packaging supplies free of 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> Yes. No issues were observed on regards these concerns.	
2.17.03	<b>Question:</b> Are plant and storage areas free of 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> Yes.	
2.17.04	<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> Yes.	
2.17.05	<b>Question:</b> Does the operation have a pest control program? 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> Yes. A contracted company is used: Western exterminator pest control.	
2.17.06	<b>Question:</b> Are pest control devices located away from exposed food products? Poisonous rodent bait traps 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> Yes. Tin cats as interior live traps and bait stations on the outside perimeter are the pest control devices used.	
2.17.07	<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> Yes. Traps and baits were observed clean and they are marked with a check card coding system every other week for the inside traps and monthly for the bait stations.	
2.17.08	<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> Yes.	

2.17.09	<p><b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?</p> <p><b>Auditor Comments:</b> Yes. The exterior baits are marked as 1 to 30 and interior traps as 1 to 64 . The wall signs all matched with the location of the traps and maps.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
2.17.10	<p><b>Question:</b> Are all pest control devices properly installed and secured?</p> <p><b>Auditor Comments:</b> Yes. Heavy block units are used for the bait stations.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
<p><b>GMP</b> Storage Areas &amp; Packaging Materials</p>		
2.18.01	<p><b>Question:</b> 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)?</p> <p><b>Auditor Comments:</b> Yes. No issues were observed on regards these concerns.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
2.18.02	<p><b>Question:</b> Is the storage area completely enclosed?</p> <p><b>Auditor Comments:</b> Yes.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
2.18.03	<p><b>Question:</b> Is the facilities use restricted to the storage of food products?</p> <p><b>Auditor Comments:</b> Yes.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
2.18.04	<p><b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials?</p> <p><b>Auditor Comments:</b> N/A. There were not product or materials observed on hold at this facility during the time spent inspecting its grounds.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
2.18.05	<p><b>Question:</b> Are raw products, work in progress, ingredients (including ice), finished goods and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p><b>Auditor Comments:</b> Yes. No issues were observed on regards these concerns.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
2.18.06	<p><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?</p> <p><b>Auditor Comments:</b> Yes.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
2.18.07	<p><b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)?</p> <p><b>Auditor Comments:</b> Yes. Cartons are stamped with re-packing date, Incoming PO # and production lot # for the re-packed products.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
2.18.08	<p><b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?</p> <p><b>Auditor Comments:</b> Yes.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>

2.18.09	<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> Yes. Cold rooms are kept between 38 and 58 F degrees.	
<b>GMP</b>		
<b>Operational Practices</b>		
2.19.01	<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> Yes. There were not issues observed on regards these concerns.	
2.19.02	<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> Yes.	
2.19.03	<b>Question:</b> Are packing and/or processing areas completely enclosed?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The facility is a block structure with internal rooms that are divided with 4 coolers, 11 ripening rooms, two packing areas, one mezzanine area for packaging storage and the secondary service rooms such restrooms, break area, and maintenance.	
2.19.04	<b>Question:</b> Are production areas clean and well maintained; especially lights, floor areas by the wall 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> Yes.	
2.19.05	<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> Yes. I observed the re-packing of fresh peppers.	
2.19.06	<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> Yes. Operation runs on a continuous visual inspection by re-pack workers.	
2.19.07	<b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production and displaying information to enable proper storage and use of the product within the food supply chain?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The unit pack used to re-pack the fresh peppers are marked with the day of the re-packing. Cardboard boxes are marked as well.	
2.19.08	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Continuous visual inspections are done along the re-packing tables.	
2.19.09	<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 washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. The facility runs on a dry basis operation.	

2.19.10	<p><b>Question:</b> 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.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> <span style="color: red;">Minor Deficiency</span></p>						
	<p><b>Auditor Comments:</b> MN. One of the hand washing stations at one of the two re-packing areas did have its heater no working and not hot water was supplied.</p>							
<table border="1" style="width: 100%;"> <tr> <td colspan="2"><i>Auditee Comments:</i> See Attached.</td> <td style="text-align: right;"><a href="#">View Files</a></td> </tr> <tr> <td style="width: 60%;"><i>CB/Auditor Review Comments:</i></td> <td style="text-align: center; vertical-align: middle;"><b>Yes</b></td> <td> <p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> <span style="color: green;">Total Compliance</span></p> </td> </tr> </table>			<i>Auditee Comments:</i> See Attached.		<a href="#">View Files</a>	<i>CB/Auditor Review Comments:</i>	<b>Yes</b>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> <span style="color: green;">Total Compliance</span></p>
<i>Auditee Comments:</i> See Attached.		<a href="#">View Files</a>						
<i>CB/Auditor Review Comments:</i>	<b>Yes</b>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> <span style="color: green;">Total Compliance</span></p>						
2.19.11	<p><b>Question:</b> Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> <span style="color: green;">Total Compliance</span></p>						
	<p><b>Auditor Comments:</b> Yes. There are 4 restrooms -2 for women and 2 for men- and there are not more of 20 people working at this facility.</p>							
2.19.12	<p><b>Question:</b> Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> <span style="color: green;">Total Compliance</span></p>						
	<p><b>Auditor Comments:</b> Yes. Alcohol base gel type sanitizers are used and they are located by the pathway of the re-pack workers work station.</p>							
2.19.13	<p><b>Question:</b> Are foot dip stations adequate in number and location? Are the stations maintained properly?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> <span style="color: green;">N/A</span></p>						
	<p><b>Auditor Comments:</b> N/A. There are not foot dip stations used/ needed for this type of operation.</p>							
2.19.14	<p><b>Question:</b> Are single services containers used for their intended purpose only so that potential cross contamination is prevented?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> <span style="color: green;">Total Compliance</span></p>						
	<p><b>Auditor Comments:</b> Yes.</p>							
2.19.15	<p><b>Question:</b> 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?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> <span style="color: green;">Total Compliance</span></p>						
	<p><b>Auditor Comments:</b> Yes.</p>							
2.19.16	<p><b>Question:</b> Are food safety measuring devices working properly?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> <span style="color: green;">Total Compliance</span></p>						
	<p><b>Auditor Comments:</b> Yes. The thermometers either pulp or wall units were observed in good working condition.</p>							
<p><b>GMP</b> Worker Practices</p>								
2.20.01	<p><b>Question:</b> Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> <span style="color: green;">Total Compliance</span></p>						
	<p><b>Auditor Comments:</b> Yes. I observed the re-pack workers before starting a lot of peppers.</p>							

2.20.02	<b>Question:</b> Are workers' fingernails clean, short and free of nail polish?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.20.03	<b>Question:</b> Is there no sign of any workers with boils, sores, open wounds or exhibiting signs of foodborne illness working in direct and indirect food contact?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.20.04	<b>Question:</b> Are workers wearing effective hair restraints?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Disposable hair nets are provide to all workers.	
2.20.05	<b>Question:</b> Is jewelry confined to a plain wedding band?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.20.06	<b>Question:</b> Are all workers wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves, non-latex gloves)	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. Aprons, sleeves and gloves are provided to the re-packing workers.	
2.20.07	<b>Question:</b> Do workers 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.20.08	<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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. There are hangers by the re-packing areas.	
2.20.09	<b>Question:</b> Workers personal items are not being stored in the production and material storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. There is an area with lockers where workers leave their personal belongings.	
2.20.10	<b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.20.11	<b>Question:</b> Are all items removed from shirt or blouse top pockets?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.20.12	<b>Question:</b> Is there a first aid kit(s) readily available in the facility and adequately stocked?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The first aid kit reviewed in the shipping office did have blue band aids with metal strip.	

GMP		Equipment
2.21.01	<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> Yes. No issues were observed on regards these concerns.	
2.21.02	<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> Yes.	
2.21.03	<b>Question:</b> Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The tables used for re-packing activities are made of stainless steel.	
2.21.04	<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> Yes.	
2.21.05	<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> Yes. Both the pulp and wall thermometers are made of plastic and acrylic displays.	
GMP		Equipment Cleaning
2.22.01	<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> Yes.	
2.22.02	<b>Question:</b> Are non-food contact equipment surfaces clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues were observed on regards this concern.	
2.22.03	<b>Question:</b> Are items (barrels, bins, etc.) that are used to hold or store product clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.22.04	<b>Question:</b> During cleaning are foods and packaging protected from contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. During the time spent inspection the operational areas, there were not cleaning activities in order for me to evaluate this requirement.	
2.22.05	<b>Question:</b> Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

2.22.06	<b>Question:</b> Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.22.07	<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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. There were not stored re-packing items during the time spent on the production floor.	
2.22.08	<b>Question:</b> Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. inspector observed the cleaning utensils in their designated areas -by color code-.	
2.22.09	<b>Question:</b> Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.22.10	<b>Question:</b> Are excess lubricants and grease removed from the equipment?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

<b>GMP</b>	<b>General Cleaning</b>
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2.23.01	<b>Question:</b> Are spills cleaned up immediately?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. No issues were observed on regards this concern.	
2.23.02	<b>Question:</b> Are waste and garbage frequently removed from packing and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.23.03	<b>Question:</b> Do floor drains flow in a manner that prevents contamination (e.g. from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and well maintained?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency
	<b>Auditor Comments:</b> MN. A couple of small round drains by the ripening rooms were observed with debris accumulation.	

<i>Auditee Comments:</i> See Attached.		<a href="#" style="background-color: #808080; color: white; padding: 2px 10px; border-radius: 5px;">View Files</a>			
<b>CB/Auditor Review Comments:</b>	<b>CA Accepted?</b>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 5px;"><b>Possible Points:</b> 5</td> </tr> <tr> <td style="padding: 5px;"><b>Points Scored:</b> 5</td> </tr> <tr> <td style="padding: 5px;"><b>New Score:</b> Total Compliance</td> </tr> </table>	<b>Possible Points:</b> 5	<b>Points Scored:</b> 5	<b>New Score:</b> Total Compliance
<b>Possible Points:</b> 5					
<b>Points Scored:</b> 5					
<b>New Score:</b> Total Compliance					
	<b>Yes</b>				

2.23.04	<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> Yes.										
2.23.05	<b>Question:</b> Are plastic strip curtains maintained in a 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> Yes.										
2.23.06	<b>Question:</b> Is safety equipment for the sanitation crew adequate, 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> Yes. The aprons, boots and goggles were observed stored by the cleaning utensils at their color coded designated areas.										
2.23.07	<b>Question:</b> Is cleaning equipment available and stored properly?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes. The cleaning utensils were observed stored at their color coded designated areas.										
2.23.08	<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> Yes. A color coding system is used.										
2.23.09	<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> Yes.										
2.23.10	<b>Question:</b> Are toilet facilities and hand-wash stations clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes.										
2.23.11	<b>Question:</b> Are worker break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency									
	<b>Auditor Comments:</b> Mn. The break room was observed with dust accumulation (on the floor) behind the vending machines.										
<table border="1"> <tr> <td colspan="2"><i>Auditee Comments:</i> See Attached.</td> <td align="right"><a href="#">View Files</a></td> </tr> <tr> <td></td> <td align="center">CA Accepted?</td> <td></td> </tr> <tr> <td><i>CB/Auditor Review Comments:</i></td> <td align="center">Yes</td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td> </tr> </table>			<i>Auditee Comments:</i> See Attached.		<a href="#">View Files</a>		CA Accepted?		<i>CB/Auditor Review Comments:</i>	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance
<i>Auditee Comments:</i> See Attached.		<a href="#">View Files</a>									
	CA Accepted?										
<i>CB/Auditor Review Comments:</i>	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance									
2.23.12	<b>Question:</b> Is the maintenance shop organized - i.e. equipment and spares stored in a neat and tidy fashion?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes.										

2.23.13	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> <span style="color: red;">Minor Deficiency</span>						
	<b>Auditor Comments:</b> MN. 2 forklifts were observed with trash accumulation under the driver's seats.							
<table border="1" style="width: 100%;"> <tr> <td colspan="2"><i>Auditee Comments: See Attached.</i></td> <td style="text-align: right;"><a href="#">View Files</a></td> </tr> <tr> <td style="width: 60%;"><i>CB/Auditor Review Comments:</i></td> <td style="text-align: center; vertical-align: middle;"><b>CA Accepted?</b>  <b>Yes</b></td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> <span style="color: green;">Total Compliance</span> </td> </tr> </table>			<i>Auditee Comments: See Attached.</i>		<a href="#">View Files</a>	<i>CB/Auditor Review Comments:</i>	<b>CA Accepted?</b>  <b>Yes</b>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> <span style="color: green;">Total Compliance</span>
<i>Auditee Comments: See Attached.</i>		<a href="#">View Files</a>						
<i>CB/Auditor Review Comments:</i>	<b>CA Accepted?</b>  <b>Yes</b>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> <span style="color: green;">Total Compliance</span>						

2.23.14	<b>Question:</b> Are shipping trucks clean and in good condition?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> <span style="color: green;">Total Compliance</span>
	<b>Auditor Comments:</b> Yes.	

<b>GMP</b>	<b>Buildings and Grounds</b>
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2.24.01	<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 to protect product from contamination in the event of breakage?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10 <b>Score:</b> <span style="color: red;">Minor Deficiency</span>						
	<b>Auditor Comments:</b> MN. The shipping dock lights were observed not shatter proof type.							
<table border="1" style="width: 100%;"> <tr> <td colspan="2"><i>Auditee Comments: See Attached.</i></td> <td style="text-align: right;"><a href="#">View Files</a></td> </tr> <tr> <td style="width: 60%;"><i>CB/Auditor Review Comments:</i></td> <td style="text-align: center; vertical-align: middle;"><b>CA Accepted?</b>  <b>Yes</b></td> <td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> <span style="color: green;">Total Compliance</span> </td> </tr> </table>			<i>Auditee Comments: See Attached.</i>		<a href="#">View Files</a>	<i>CB/Auditor Review Comments:</i>	<b>CA Accepted?</b>  <b>Yes</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> <span style="color: green;">Total Compliance</span>
<i>Auditee Comments: See Attached.</i>		<a href="#">View Files</a>						
<i>CB/Auditor Review Comments:</i>	<b>CA Accepted?</b>  <b>Yes</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> <span style="color: green;">Total Compliance</span>						

2.24.02	<b>Question:</b> Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> <span style="color: green;">Total Compliance</span>
	<b>Auditor Comments:</b> Yes. No issues were observed on regards these concerns.	

2.24.03	<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> <span style="color: green;">Total Compliance</span>
	<b>Auditor Comments:</b> Yes.	

2.24.04	<b>Question:</b> Is there adequate lighting in the packing and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> <span style="color: green;">Total Compliance</span>
	<b>Auditor Comments:</b> Yes.	

2.24.05	<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> <span style="color: green;">Total Compliance</span>
	<b>Auditor Comments:</b> Yes.	

2.24.06	<b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.07	<b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Small crated drains were observed between the cold rooms and small round drains sidelined with each ripening room, all used for cleaning purposes only.	
2.24.08	<b>Question:</b> Are doors to the outside pest proof?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.09	<b>Question:</b> Are dock doors fitted with buffers to seal against trucks?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There are 8 shipping doors at this facility.	
2.24.10	<b>Question:</b> Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.11	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.12	<b>Question:</b> Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.13	<b>Question:</b> Do false ceiling areas have adequate access to allow for inspection and cleaning?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.14	<b>Question:</b> Is an 18" (46cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.15	<b>Question:</b> Is the exterior area immediately outside the facility free of litter, weeds and standing water?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.16	<b>Question:</b> Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from building perimeter)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Pallets were observed stored clean and tidy.	

2.24.17	<b>Question:</b> Are pallets inspected to separate and replace dirty or broken pallets?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.18	<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> Yes.	
2.24.19	<b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There were covers observed on the dumpsters.	
2.24.20	<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> Yes.	
2.24.21	<b>Question:</b> Is the on-site laboratory (where appropriate) 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. The testing needs for this operation are contracted with third party laboratories.	

<b>GMP</b>	<b>Chemical Files</b>
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2.25.01	<b>Question:</b> Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Inspector reviewed the SDS' and specimen labels for Clorox sanitizer, Detex Blox rodenticide and Easy Off detergent.	
2.25.02	<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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Refer to question 2.25.01.	
2.25.03	<b>Question:</b> Is there a chemical inventory and/or usage log?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The chemical inventory log was marked on a monthly basis and inspector reviewed those from Dec. 2015 to Sep. 2016.	
2.25.04	<b>Question:</b> 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.?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. This operation runs on dry basis and not wash water systems are used.	

<b>GMP</b>	<b>Pest Control Documentation</b>
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2.26.01	<p><b>Question:</b> 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?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>						
	<p><b>Auditor Comments:</b> MN. Western exterminator contracted company for the pest control program, covering rodent and insect control with every other week checks for the interior traps and monthly for the bait stations. Business Lic. # 39021 valid until 12/31/17. Ricardo G. Delgado is one of the FR # 49378 (valid until 06/30/19). Insurance had missing Coast Citrus Dist. under the certificate holder.</p>							
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<i>Auditee Comments: See Attached</i>		<a href="#">View Files</a>						
<b>CB/Auditor Review Comments:</b>	<b>Yes</b>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance</p>						
2.26.02	<p><b>Question:</b> Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. As the true view control device map (updated on 08/15/16) with interior units (64) and exterior bait stations (30). All traps were properly marked and with their wall signs.</p>							
2.26.03	<p><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)?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. I checked the service inspection reports marked as monitored on a bi-weekly basis - interior- and monthly -exterior- from 01/29/16, 04/04/16 and 08/24/16 including the replacement of Detex Blox (toxic bait) when required.</p>							
<p><b>GMP</b>      Operation Monitoring Records</p>								
2.27.01	<p><b>Question:</b> Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. inspector reviewed the CCD receiving tickets, such the one with PO # 198985 from Roberto's Mangoes from 06/25/16/</p>							
2.27.02	<p><b>Question:</b> Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. As part of the receiving tickets checklist.</p>							
2.27.03	<p><b>Question:</b> 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?</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 process activities that require the monitoring of steps related to this group of food safety controls.</p>							
2.27.04	<p><b>Question:</b> 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?</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 not water systems used at this operation that require this type of monitoring activities.</p>							

2.27.05	<p><b>Question:</b> Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations? Are there stock check and replenishment records for gel and spray stations?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes. As the hand sanitizer and soap refilled logs. Inspector reviewed those from 4/11, 5/16 and 6/13, 2016.</p>									
2.27.06	<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>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>								
	<p><b>Auditor Comments:</b> N/A. There are not hand tools used/ needed for this type of operation.</p>									
2.27.07	<p><b>Question:</b> Is there a daily pre-operation inspection log?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes. The record used is the CCD daily pre-inspection monitoring log and includes the dock area, receiving, cold rooms (4), re-packing areas (2), ripening rooms (11) and the equipment, warehouse and storage units, restrooms, break and maintenance areas and personnel GMPs'. Inspector reviewed those logs from 11/09/15, 06/13 and 07/11, 2016.</p>									
2.27.08	<p><b>Question:</b> Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes. As the CCD risk assessment for the location and history of facility location, that included the adjacent neighbors and the fenced patio of this facility. Evaluation was done on Dec. 07, 2015 by Isabel Freeland.</p>									
2.27.09	<p><b>Question:</b> Is there a current certificate of inspection for backflow prevention assemblies on water lines into the facility?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes. Michael D. Williams (Tester # 13269) did the back flow device test on.</p>									
2.27.10	<p><b>Question:</b> Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 7  <b>Score:</b> Minor Deficiency</p>								
	<p><b>Auditor Comments:</b> MN. The quarterly internal inspection from April 2016 was not available for review.</p>									
	<table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b> <i>Could not go back in time to do the testing.</i></td> </tr> <tr> <td></td> <td style="text-align: center;"><b>CA Accepted?</b></td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> <i>Rejected. Follow up for proper schedule and recording will be evaluated during the next third party inspection.</i></td> <td style="text-align: center;"><b>No</b></td> <td> <p><b>Possible Points:</b> 10  <b>Points Scored:</b> 7</p> </td> </tr> </table>	<b>Auditee Comments:</b> <i>Could not go back in time to do the testing.</i>				<b>CA Accepted?</b>		<b>CB/Auditor Review Comments:</b> <i>Rejected. Follow up for proper schedule and recording will be evaluated during the next third party inspection.</i>	<b>No</b>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 7</p>
<b>Auditee Comments:</b> <i>Could not go back in time to do the testing.</i>										
	<b>CA Accepted?</b>									
<b>CB/Auditor Review Comments:</b> <i>Rejected. Follow up for proper schedule and recording will be evaluated during the next third party inspection.</i>	<b>No</b>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 7</p>								
<p><b>GMP Maintenance &amp; Sanitation Files</b></p>										
2.28.01	<p><b>Question:</b> Does the facility have a preventative maintenance program and a documented schedule?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes. The preventive maintenance schedule mark activities done by service providers and internal on at least 3 months basis for the re-packing areas, cold rooms, cooling units, forklifts and pallet jacks and ceiling and walls.</p>									
2.28.02	<p><b>Question:</b> Is there a log of maintenance work or repairs ordered and is it signed off on work completed?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes. inspector reviewed the work order from 5/26/16 for truck # 4, 6/28/16 for the facility's floor and 7/15/16 for the walls.</p>									

2.28.03	<p><b>Question:</b> Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. As the cleaning and sanitation of equipment after repairs. inspector reviewed those from 06/02/16 for forklift # PE-1 and 09/28/16 for the banana ripening room # 4.</p>							
2.28.04	<p><b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. The cleaning schedule is marked as daily for the re-packing tables, floor sweeping equipment, receiving and shipping areas; weekly such drains, forklifts and pallet jacks; monthly such ceiling and lamps and 4 months for ripening and cooling units.</p>							
2.28.05	<p><b>Question:</b> Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 7  <b>Score:</b> Minor Deficiency</p>						
	<p><b>Auditor Comments:</b> MN. The SSOP for the tenant machine (floor scrubber) was not available for review.</p>							
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<i>Auditee Comments: See Attached.</i>		<a href="#">View Files</a>						
<i>CB/Auditor Review Comments:</i>	<b>Yes</b>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>						
2.28.06	<p><b>Question:</b> Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. Inspector reviewed the logs with the cleaning and sanitation requirements from 11/02-13, 2015 for daily on the warehouse and re-packing tables; 05/02/16 for the weekly on floor areas and 7/19/16 for monthly cleaning of the walls and lamps.</p>							
2.28.07	<p><b>Question:</b> 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, hydrocoolers, ice makers, etc.)?</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 not water system with re-circulation units that require this kind of cleaning activity.</p>							
2.28.08	<p><b>Question:</b> Is there a routine program and written procedure to validate sanitation effectiveness using rapid post sanitation checks, e.g., ATP measurements?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. The program uses the Hygiena System sure Plus unit and there is sampling per week with a target range from 0-5, 5-10 and &gt;20 RLU as fail. Inspector reviewed those from 1/04/16 with reading of 0 on re-packing table, along the ones done from 1/06/16 to 09/02/16 with readings &lt; 5 RLU. No corrective actions needed.</p>							
2.28.09	<p><b>Question:</b> Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. As the part of the weekly cleaning and sanitation logs.</p>							
2.28.10	<p><b>Question:</b> Are there records showing cooling units are serviced and cleaned at least every 12 months or more frequently as required?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>						
	<p><b>Auditor Comments:</b> Yes. The last cleaning and sanitation of the cooling units in rooms 1-4 was done on 02/16, 2016.</p>							

2.28.11	<b>Question:</b> Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As the CCD SOP # PTK FA006 glass and plastic brittle control policy. The glass register is done monthly and inspector reviewed those from 12/07/15, 1/04 and 7/07, 2016.	

<b>GMP</b>	<b>Worker Documentation</b>
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2.29.01	<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> Yes. As the CCD new-hired/ orientation form for the GMP/ food safety/ security. Inspector reviewed training logs from 04/22, 2016 for 20 people.	

2.29.02	<b>Question:</b> Are there logs of ongoing worker food safety education training with topics covered and attendees?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. I checked the ongoing -from 1/14/16 (13 people), and 8/04/16 (17 people)- training logs and topics covered were hygiene and sanitation, food security, GMPs policies and SOPs.	

2.29.03	<b>Question:</b> Is there a documented training program with 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> Yes. The last training log for the cleaning crew was done on 5/25/16 for 6 people with elements for the cleaning procedures and proper handling of the sanitation chemicals.	

2.29.04	<b>Question:</b> 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).	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As the CCD SOP # 2.29.04 for employee's training, under section for the employees illness and accident policies.	

2.29.05	<b>Question:</b> Are there written sickness reporting and return to work procedures?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As part of the CCD SOP # 2.29.04 for employee's training, under section for the employees illness and accident policies.	

2.29.06	<b>Question:</b> Is there an worker non-compliance/disciplinary action procedure (verbal confirmation accepted)?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

2.29.07	<b>Question:</b> Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene and health policies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

<b>GMP</b>	<b>Testing/Analyses Records</b>
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2.30.01	<b>Question:</b> Are there records of routine equipment microbiological testing?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is the monthly rotational equipment swabbing program and 1 sample ( for food contact surfaces: re-packing tables) are tested for EC, (cfu/ area), Salmonella (cfu/ area) with the results from Midwest Labs. reviewed from 02/02/16 with readings < 1 cfu/ area fro APC and Neg. (cfu/ area) for Salmonella.	

2.30.02	<b>Question:</b> Are there records of routine environmental microbiological testing?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is the monthly rotational environmental sponges program and 3 samples (for non-food contact surfaces) are tested for Listeria M. (cfu/area) with the results from Midwest Labs. reviewed from 02/02/16, 06/09/16 and 7/10/16 for drains, walls, racks with readings as Neg. (cfu/ area).	
2.30.03	<b>Question:</b> Are there routine microbiological tests on water used in the facility (sampled from within the facility)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. I reviewed one of the monthly microbiological water test results for TC & EC (MPN/ 100ml sm 9223B) by Midwest Labs. done on the water used at this facility on 07/08, 2016 and the results showed absent MPN/ 100 ml.	
2.30.04	<b>Question:</b> Are there routine microbiological tests on ice used in the facility (either produced in-house or purchased)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. There is not ice used/ needed as this type of operation.	
2.30.05	<b>Question:</b> Are routine tests (e.g., microbiological, moisture, etc.) performed on compressed air that is used directly on food and food contact surfaces?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. This type of product/ operation does not require a microbiological testing program for compressed air.	

<b>GMP</b>	<b>Temperature Controlled Storage &amp; Distribution Logs</b>
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2.31.01	<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> Yes. Pulp temperature is logged in the purchase order.	
2.31.02	<b>Question:</b> Are there temperature logs for the packing room (if refrigerated)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The temperature of the re-packing room is logged in the daily temperature checklist. Inspector reviewed those from 7/10 to 9/16 with readings ranging from 58 to 65 F degrees.	
2.31.03	<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> Yes. as part of the temperature of the cold rooms # 1 to # 4 and logged in the daily temperature checklist. Inspector reviewed those from Sep. 2016 with readings ranging from 37 to 41 F degrees for rooms 1 and 2 and 40 to 58 F for rooms 3 and 4.	
2.31.04	<b>Question:</b> Are there records of shipping truck temperature checks, indicating that the truck 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> Yes. As part of the pick ticket and transport vehicle monitoring logs and required to be in between 40 - 56 F degrees, such the one marked in log 9/29/16 with 46 F degrees.	
2.31.05	<b>Question:</b> Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. As part of the pick ticket and transport vehicle monitoring logs.	

GMP		Allergen Control
2.32.01	<b>Question:</b> There are no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: Yes
	<b>Auditor Comments:</b> Yes. There are not allergenic products handled at this facility.	
2.32.02	<b>Question:</b> Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 2.32.01.	
2.32.03	<b>Question:</b> Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 2.32.01.	
2.32.04	<b>Question:</b> Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 2.32.01.	
2.32.05	<b>Question:</b> Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 2.32.01.	
2.32.06	<b>Question:</b> Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 2.32.01.	
2.32.07	<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?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 2.32.01.	
2.32.08	<b>Question:</b> Are all products manufactured on site, labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 2.32.01.	
HACCP		Preliminary Steps
3.01.01	<b>Question:</b> Is there a team responsible for the HACCP program at the operation, with a leader assigned and if applicable, for the development, implementation and on-going maintenance of the HACCP system?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. 3 members form the San Francisco team and Isabel Freeland is the HACCP coordinator.	

3.01.02	<b>Question:</b> Is there documented evidence that the HACCP team members have being trained on HACCP principles?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Isabel Freeland has IHA approved certificate (12/09/14) on HACCP principles and the last training she did for the rest of the HACCP team was on 07/13/16.	
3.01.03	<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> Yes. The CCD product description for the fruit and vegetables -specialty- handled a this operation was created on Dec. 07, 2016 by Isabel Freeland and Carlos de Luna.	
3.01.04	<b>Question:</b> Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps and has the flow chart(s) been verified?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The CCD flow chart for the operational steps performed at this operation has 9 main operational steps for the activities related to cold storage and 2 other for the re-packing activities. The chart was created on 12/07/15 by Isabel Freeland.	

<b>HACCP</b>	<b>Development of the HACCP Plan</b>
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3.02.01	<b>Question:</b> Has a documented hazard analysis for the process been conducted, showing the various types of hazard, their likelihood of occurrence and their associated severity? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The hazard analysis was done on 10/07/15 by Isabel Freeland and Carlos de Leon and included the evaluation of the 11 main operational steps along their inputs and secondary activities.	
3.02.02	<b>Question:</b> Have CCPs been developed? If answer is YES, continue with next question. If answer is NO, the rest of "Module 3 HACCP" is not applicable. If the auditor detects that one or more CCPs have been omitted, then the auditor should score down a Zero Point, Non-Compliance under 3.02.01. If the auditor thinks that CCPs have been added that should be omitted, then the auditor should note the issue under 3.02.03.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
	<b>Auditor Comments:</b> No. The hazard analysis for the products handled at this facility demonstrated that not CCPs are needed for this type of operation/ products.	
3.02.03	<b>Question:</b> Have CCP decisions been made with documented justification and where CCPs are noted have they been developed to control the hazards identified in the hazard analysis step?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.02.04	<b>Question:</b> Have CCP critical control limits been established with the support of relevant sources of information or by validation documentation?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.02.05	<b>Question:</b> Have monitoring requirements and frequencies been determined for the CCPs?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.02.06	<b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	

3.02.07	<b>Question:</b> Have standard operating procedures (SOPs) been created for the monitoring process of the CCPs, which would include how to carry out the monitoring activities?.	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.02.08	<b>Question:</b> Have Corrective Action procedures for the CCPs been established, including a detailed action plan for operators to follow if the limits are not met and plans to adjust the process back into control?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.02.09	<b>Question:</b> Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.02.10	<b>Question:</b> Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.02.11	<b>Question:</b> Are changes in the process, equipment, ingredients etc., causing timely reviews of HACCP systems, including hazard analysis, CCP decisions, CCP records and staff training?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.02.12	<b>Question:</b> Is there evidence recorded for HACCP training to all plant workers, including training for CCP operators?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	

<b>HACCP</b>	<b>Execution of the HACCP plan on the Plant Floor</b>
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3.03.01	<b>Question:</b> Are all of the documents noted in the HACCP plan in place for real time monitoring of the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.03.02	<b>Question:</b> Are the CCP monitoring activities and frequencies in compliance with the plan?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.03.03	<b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? (Interview operators to verify).	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.03.04	<b>Question:</b> Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	

3.03.05	<b>Question:</b> Are corrective actions detailed in writing when the failure of a CCP occurs?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.03.06	<b>Question:</b> Are the CCP records reviewed and signed off daily by the quality control supervisor and/or management?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	
3.03.07	<b>Question:</b> Is any other CCP verification performed (apart from daily record verification) according to the HACCP Plan?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A. Refer to question 3.02.02.	