

CORRECTIVE ACTION REPORT

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

PrimusGFS Version 2.1-2

[Ver en Español](#)

Operation Type:Packinghouse
Audit Report Summary

Organization:	Coast Citrus Distributors Contact(s): Erica Alvarez Address: 7597 Bristow Court 92154 Location: San Diego, California, United States Phone Number: (619) 661-7950				
Operation:	Coast Tropical Contact(s): Erica Alvarez Location: 2885 Volpey Way Union City, California 94587, United States				
Shipper:	Coast citrus Distributors				
Operation Type:	Packinghouse				
Audit Type:	Announced Audit				
Audit Scope:	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.				
Date FSMS started:	30 Sep 2016 11:00				
Date FSMS finished:	30 Sep 2016 13:00				
Date Operation Started:	30 Sep 2016 09:00				
Date Operation Finished:	30 Sep 2016 16:00				
Product(s) observed during audit:	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				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	Juan Muniz (Primus Auditing Operations)				
Preliminary Audit Score:	97%				
Final Audit Score:	99%				
Certificate Valid From:	26 Oct 2016 To 25 Oct 2017				
GPS Coordinates:	<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>  Click here to see map	Latitude	Longitude	37° 36' 32"	122° 4' 31"
Latitude	Longitude				
37° 36' 32"	122° 4' 31"				

[View Certificate](#)

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
TOTAL	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
TOTAL	10	1

FSMS	Supplier Control	Approved				
1.06.01	<p>Question: Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?</p> <p>Auditor Comments: MN. The specifications -on regards food safety compliance- for service providers were not included on the vendor data file.</p> <p><i>Auditee Comments:</i> Specifications were developed. See Attached.</p> <p>CB/Auditor Review Comments:</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p> <p>View Files</p> <table border="1"> <thead> <tr> <th>Accept CA?</th> <th></th> </tr> </thead> <tbody> <tr> <td>Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </tbody> </table>	Accept CA?		Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
Accept CA?						
Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>					

FSMS	Supplier Control	Approved
------	------------------	----------

1.06.04	<p>Question: 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>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>				
	<p>Auditor Comments: MN. The technician license from Raymond Handling Concepts was not available for review.</p>					
<p><i>Auditee Comments: See Attached.</i> View Files</p>						
<p><i>CB/Auditor Review Comments:</i></p>		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>	Accept CA?		Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
Accept CA?						
Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>					

GMP	Operational Practices	Approved
------------	-----------------------	----------

2.19.10	<p>Question: 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>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>				
	<p>Auditor Comments: 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>					
<p><i>Auditee Comments: See Attached.</i> View Files</p>						
<p><i>CB/Auditor Review Comments:</i></p>		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>	Accept CA?		Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
Accept CA?						
Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>					

GMP	General Cleaning	Approved
------------	------------------	----------

2.23.03	<p>Question: 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?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>				
	<p>Auditor Comments: MN. A couple of small round drains by the ripening rooms were observed with debris accumulation.</p>					
<p><i>Auditee Comments: See Attached.</i> View Files</p>						
<p><i>CB/Auditor Review Comments:</i></p>		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>	Accept CA?		Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
Accept CA?						
Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>					

GMP	General Cleaning	Approved
------------	------------------	----------

2.23.11	Question: Are worker break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency				
	Auditor Comments: Mn. The break room was observed with dust accumulation (on the floor) behind the vending machines.					
<i>Auditee Comments: See Attached.</i> View Files						
CB/Auditor Review Comments:		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </table>	Accept CA?		Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
Accept CA?						
Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance					

GMP	General Cleaning	Approved
------------	------------------	----------

2.23.13	Question: 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?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency				
	Auditor Comments: MN. 2 forklifts were observed with trash accumulation under the driver's seats.					
<i>Auditee Comments: See Attached.</i> View Files						
CB/Auditor Review Comments:		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </td> </tr> </table>	Accept CA?		Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
Accept CA?						
Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance					

GMP	Buildings and Grounds	Approved
------------	-----------------------	----------

2.24.01	Question: 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?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency				
	Auditor Comments: MN. The shipping dock lights were observed not shatter proof type.					
<i>Auditee Comments: See Attached.</i> View Files						
CB/Auditor Review Comments:		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </table>	Accept CA?		Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
Accept CA?						
Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance					

GMP	Pest Control Documentation	Approved
------------	----------------------------	----------

2.26.01	Question: 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?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency				
	Auditor Comments: 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.					
<i>Auditee Comments:</i> See Attached View Files						
CB/Auditor Review Comments:		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </table>	Accept CA?		Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
Accept CA?						
Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance					

GMP	Operation Monitoring Records	Rejected
------------	------------------------------	-----------------

2.27.10	Question: Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency				
	Auditor Comments: MN. The quarterly internal inspection from April 2016 was not available for review.					
<i>Auditee Comments:</i> Could not go back in time to do the testing.						
CB/Auditor Review Comments: Rejected. Follow up for proper schedule and recording will be evaluated during the next third party inspection.		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">No</td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table>	Accept CA?		No	Possible Points: 10 Points Scored: 7
Accept CA?						
No	Possible Points: 10 Points Scored: 7					

GMP	Maintenance & Sanitation Files	Approved
------------	--------------------------------	-----------------

2.28.05	Question: Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency				
	Auditor Comments: MN. The SSOP for the tenant machine (floor scrubber) was not available for review.					
<i>Auditee Comments:</i> See Attached. View Files						
CB/Auditor Review Comments:		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table>	Accept CA?		Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
Accept CA?						
Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance					