

CORRECTIVE ACTION REPORT

PrimusGFS Version 2.1-2

Operation Type: Packinghouse
Audit Report Summary

CB Registration No. PA-PGFS-5098-2
PrimusGFS ID #100459 - Cert: 4
Audited by Primus Auditing Operations

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Organization:	Coast Citrus Distributors Contact(s): Josephine Cheda Isabel Freeland Address: 7597 Bristow Court 92154 Location: San Diego, California, United States Phone Number: (619) 661-7950				
Operation:	Coast Tropical Florida Contact(s): Josephine Cheda Location: 13855 SW 252 St. Princeton, Florida 33032, United States				
Operation Type:	Packinghouse				
Audit Type:	Announced Audit				
Audit Scope:	The audit took place at Coast Tropical Florida located at 13855 SW 252 St. Princeton, FL. 33032. Facility is operational year round with import or domestic seasons. Facility has less than 15 employees. The 19,000 sq ft facility has three dry coolers in place. No product washing takes place. Dry type facility. Product can be received, stored, and shipped (box in/box out) or when necessary various products (limes, mango) undertake sorting or re-packing to ensure quality specifications are met. Auditor observed Mangoes Lot 20687105 being re-packed from " box to box" on a stainless steel table. Less than ten employees observed. Apart from steel table, the facility does not have mechanical packing equipment. Low product volume at the time of the audit. Isabel Freeland and Josephine Cheda were present for the audit.				
Date FSMS started:	27 Sep 2016 10:15				
Date FSMS finished:	27 Sep 2016 11:30				
Date Operation Started:	27 Sep 2016 09:00				
Date Operation Finished:	27 Sep 2016 14:00				
Product(s) observed during audit:	Carrots, Ginger, Limes, Mangoes				
Similar product(s)/process(es) not observed:	Avocados, Bananas, Cassava / Manioc / Yuca , Chili Pepper, Eddoes/ Malanga / Tannia, Pineapples, Squash				
Product(s) applied for but not observed:	None				
Auditor:	Tina Price (Primus Auditing Operations)				
Preliminary Audit Score:	99%				
Final Audit Score:	100%				
Certificate Valid From:	11 Oct 2016 To 10 Oct 2017				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>25° 32' 1"</td> <td>80° 24' 59"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	25° 32' 1"	80° 24' 59"
Latitude	Longitude				
25° 32' 1"	80° 24' 59"				

[View Certificate](#)

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	192	Score:	194
	Possible Points:	194	Possible Points:	194
	Percent Score:	98	Percent Score:	100
Good Manufacturing Practices Requirements	Score:	1023	Score:	1025
	Possible Points:	1025	Possible Points:	1025
	Percent Score:	99	Percent Score:	100
HACCP System Requirements	Score:	60	Score:	60
	Possible Points:	60	Possible Points:	60
	Percent Score:	100	Percent Score:	100
TOTAL	Score:	1275	Score:	1279
	Possible Points:	1279	Possible Points:	1279
	Percent Score:	99	Percent Score:	100

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

FSMS	Procedures and Corrective Actions	Approved				
1.03.01	<p>Question: Are there documented instructions for the creation of Standard Operating Procedures?</p> <p>Auditor Comments: MN. Creating Manuals Procedures SOPs 9/22/2015 described how to create an SOP however lacked the documented detail regarding corrective actions.</p> <p><i>Auditee Comments:</i> We have attached our Corrected Creating Manuals, Procedure & SOP; wherein we have included details regarding Corrective Actions required if any deficiencies.</p> <p><i>CB/Auditor Review Comments:</i> Corrective evidence accepted.</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>
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Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>					

GMP	Buildings and Grounds	Approved
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2.24.08	Question: Are doors to the outside pest proof?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency			
	Auditor Comments: MN. The dock door exit in south cooler wasn't completely sealed.				
	<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: I have attached pictures as proof of our corrective action performed in our Dock Door Exit in the South Cooler. View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 80%;"></th> <th style="width: 20%; text-align: center;">Accept CA?</th> </tr> </thead> <tbody> <tr> <td style="padding: 5px;">CB/Auditor Review Comments: Corrective action accepted.</td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;">Yes</td> </tr> </tbody> </table> <div style="float: right; border: 1px solid black; padding: 5px; margin-top: 5px;"> Possible Points: 5 Points Scored: 5 New Score: Total Compliance </div> </div>			Accept CA?	CB/Auditor Review Comments: Corrective action accepted.
	Accept CA?				
CB/Auditor Review Comments: Corrective action accepted.	Yes				