

CORRECTIVE ACTION REPORT

CB Registration No.PA-PGFS-5219-1
PrimusGFS ID #99100 - Cert:4
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): Jimmy Jr. Alvarez Isabel Freeland Address: 7597 Bristow Court 92154 Location: San Diego, California, United States Phone Number: (619) 661-7950 | | | | |
|---|---|----------|-----------|------------|-------------|
| Operation: | Coast Tropical L.A. Contact(s): Isabel Freeland Location: 1751 Bay Street Los Angeles, California 90021, United States | | | | |
| Shipper: | Coast Citrus Distributors | | | | |
| Operation Type: | Packinghouse | | | | |
| Audit Type: | Announced Audit | | | | |
| Audit Scope: | The scope of this audit includes a Packing House and Cooling Facility located in Los Angeles CA including four cold rooms (cold room#1 for ice products) one area for banana ripening and one packing/re-packing area for fruits. FDA no.17353810546. 2 shifts day/night and approximately 20 employees per shift and ten dock doors for final product shipping. The operation operates all year around and the packing/re-packing operation does not includes washing systems or any other process with water in contact with the product. Coast Citrus Distributors Company receives all products closed in original liners with country of origin labeled (Fruits/Vegetables). Food Safety Representative: Isabel Freeland and Operations Manager: Jimmy Alvarez Jr the responsible for the Food Safety Program implementation. The audit also includes the reviewing of the GMPs, sanitization program, sanitary facilities, pest control program, packaging material storage and packing/re-packing area, as well all the documentation related to the FSMS and HACCP program. | | | | |
| Date FSMS started: | 03 Nov 2016 08:00 | | | | |
| Date FSMS finished: | 03 Nov 2016 11:00 | | | | |
| Date Operation Started: | 03 Nov 2016 12:00 | | | | |
| Date Operation Finished: | 03 Nov 2016 15:00 | | | | |
| Product(s) observed during audit: | Apples, Bananas, Lettuce, Mangoes, Onions, Papayas, Peppers, Pineapples | | | | |
| Similar product(s)/process(es) not observed: | None | | | | |
| Product(s) applied for but not observed: | None | | | | |
| Auditor: | Cristian Nieto (Primus Auditing Operations) | | | | |
| Preliminary Audit Score: | 99% | | | | |
| Final Audit Score: | 99% | | | | |
| Certificate Valid From: | 05 Dec 2016 To 04 Dec 2017 | | | | |
| GPS Coordinates: | <table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>34° 1' 55"</td> <td>118° 14' 7"</td> </tr> </tbody> </table>  Click here to see map | Latitude | Longitude | 34° 1' 55" | 118° 14' 7" |
| Latitude | Longitude | | | | |
| 34° 1' 55" | 118° 14' 7" | | | | |

[View Certificate](#)

| AUDIT SCORING SUMMARY | Pre-Corrective Action Review | | Post-Corrective Action Review | |
|--|------------------------------|------|-------------------------------|------|
| Food Safety Management System Requirements | Score: | 204 | Score: | 204 |
| | Possible Points: | 204 | Possible Points: | 204 |
| | Percent Score: | 100 | Percent Score: | 100 |
| Good Manufacturing Practices Requirements | Score: | 982 | Score: | 987 |
| | Possible Points: | 989 | Possible Points: | 989 |
| | Percent Score: | 99 | Percent Score: | 99 |
| HACCP System Requirements | Score: | 60 | Score: | 60 |
| | Possible Points: | 60 | Possible Points: | 60 |
| | Percent Score: | 100 | Percent Score: | 100 |
| TOTAL | Score: | 1246 | Score: | 1251 |
| | Possible Points: | 1253 | Possible Points: | 1253 |
| | Percent Score: | 99 | Percent Score: | 99 |

| Non-Conformance Summary By Count | Pre-Corrective Action Non-Conformances | Post-Corrective Action Non-Conformances |
|--|--|---|
| Food Safety Management System Requirements | 0 | 0 |
| Good Manufacturing Practices Requirements | 3 | 1 |
| HACCP System Requirements | 0 | 0 |
| TOTAL | 3 | 1 |

| GMP | General Cleaning | Rejected |
|---|---|---|
| 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>Auditor Comments: Minor Deficiency. On cold room#1 two drains were observed with old mud and debris at the time of the visual inspection.</p> <p><i>Auditee Comments: See Attached</i></p> | <p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p> |
| <p><i>CB/Auditor Review Comments: rejected, no evidence presented</i></p> | | <p>Accept CA? No</p> <p>Possible Points: 5 Points Scored: 3</p> |

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

| 2.24.05 | Question: Is ventilation adequate to control dust, condensation, odors and vapors? | Possible Points: 10 Points Scored: 7 Score: Minor Deficiency | | | | | |
|--|---|--|--|------------|--|--|-----|
| | Auditor Comments: Minor Deficiency. Cold room#3 minor dripping from cooling unit observed (no product affected). | | | | | | |
| | <div style="border: 1px solid black; padding: 5px;"> <p><i>Auditee Comments: See Attached</i> View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">Accept CA?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td style="padding: 5px;"><i>CB/Auditor Review Comments: corrective action accepted.</i></td> <td style="text-align: center; vertical-align: middle; font-weight: bold;">Yes</td> <td style="padding: 5px;"> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </tbody> </table> </div> | | | Accept CA? | | <i>CB/Auditor Review Comments: corrective action accepted.</i> | Yes |
| | Accept CA? | | | | | | |
| <i>CB/Auditor Review Comments: corrective action accepted.</i> | Yes | Possible Points: 10 Points Scored: 10 New Score: Total Compliance | | | | | |

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

| 2.24.12 | Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation? | Possible Points: 5 Points Scored: 3 Score: Minor Deficiency | | | | | |
|--|---|--|--|------------|--|--|-----|
| | Auditor Comments: Minor Deficiency. On cold room#4 at the north wall a minor hole observed at the time of the audit. | | | | | | |
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| | Accept CA? | | | | | | |
| <i>CB/Auditor Review Comments: corrective action accepted.</i> | Yes | Possible Points: 5 Points Scored: 5 New Score: Total Compliance | | | | | |