


FINAL AUDIT REPORT

PrimusGFS Version 2.1-2

Operation Type: Packinghouse
Audit Report Summary

CB Registration No. PA-PGFS-6290-2
PrimusGFS ID #117282 - Cert:2
Audited by Primus Auditing Operations

[Ver en Español](#)

Organization:	Dundee Citrus Growers Association Contact(s): John Marshall Address: 111 North First Street PO Box 1739 33838 Location: Dundee, Florida, United States Phone Number: 863-439-0720				
Operation:	Dundee Packinghouse Contact(s): John Marshall Location: 111 North First Street Dundee, Florida 33838, United States				
Shipper:	Dundee Citrus Growers Association				
Operation Type:	Packinghouse				
Audit Type:	Announced Audit				
Audit Scope:	Review of a conventional stonefruit (peach/nectarine) and blueberry packing facility of 217,000 sq ft (includes unused citrus packing operation) with 65,000 sq ft of cooler space. One stonefruit line is used. Harvest totes are emptied, visually inspected, mechanically graded and sized, and packed into 20 lb cartons or 4 or 8 lb tray packs cartons. Two blueberry lines are in place. On the 12 head line product lugs are dumped, blown, soft-sorted, visually inspected, filled into clamshells, sealed, packed into cartons and palletized. The second (16 head) line also includes a color sorter. The operations run from around Mar 1 to the end of May. Cooler storage space is also used for citrus products (no citrus packing included in scope of audit).				
Date FSMS Started:	04 Apr 2017 10:30				
Date FSMS Finished:	04 Apr 2017 12:00				
Date Operation Started:	04 Apr 2017 09:00				
Date Operation Finished:	04 Apr 2017 15:00				
Product(s) observed during audit:	Blueberries, Citrus, Peaches				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	John McKinney (Primus Auditing Operations)				
Preliminary Audit Score:	97%				
Final Audit Score:	98%				
Certificate Valid From:	09 May 2017 To 08 May 2018				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>28° 1' 23"</td> <td>81° 37' 18"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	28° 1' 23"	81° 37' 18"
Latitude	Longitude				
28° 1' 23"	81° 37' 18"				

[View Certificate](#)

[Corrective Action Activity](#)

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	184	Score:	189
	Possible Points:	194	Possible Points:	194
	Percent Score:	94%	Percent Score:	97%
Good Manufacturing Practices Requirements	Score:	993	Score:	1004
	Possible Points:	1020	Possible Points:	1020
	Percent Score:	97%	Percent Score:	98%
HACCP System Requirements	Score:	60	Score:	60
	Possible Points:	60	Possible Points:	60
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1237	Score:	1253
	Possible Points:	1274	Possible Points:	1274
	Percent Score:	97%	Percent Score:	98%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	1	1
Good Manufacturing Practices Requirements	8	4
HACCP System Requirements	0	0
TOTAL	9	5

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>Question: 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>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. A food safety manual was available covering the required policies, procedures, and risk assessments for the operation.</p>	
1.01.02	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The document Food Safety Policy signed by facility management and dated 10/5/11 and is posted in the facility break room.</p>	
1.01.03	<p>Question: Is there an organizational chart of all workers who have food safety related activities?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. An Organization Chart dated January 2017 was available showing coordinators and alternates of the overall organization for Purchasing, Safety and Compliance. Job descriptions were also available.</p>	
1.01.04	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The food safety committee meetings generally held monthly during the operating system. The committee is made up of John Marshall and Cindy Brewer, as well as four others. March 8, 2016 meeting covered worker training, logs, and upcoming audit. Prior meetings covered audit prep, industry issues, etc.</p>	
1.01.05	<p>Question: Is there documented management verification of the entire food safety management system at least every 12 months?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Management review occurred on 1/20/17 covering training/human resources, physical resources, financial resources, audits, and suppliers.</p>	
1.01.06	<p>Question: 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>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. A statement of resources used was available, as well as a statement of commitment and "providing funds" for the purpose of implementing and maintaining a food safety management system.</p>	

FSMS		Control of Documents and Records
1.02.01	<p>Question: Is there a written document control procedure describing how documents will be maintained, updated and replaced?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This is described in Document Control Procedures. The VP of Purchasing, Safety and Compliance and Compliance Officer are in charge of document control</p>	

1.02.02	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The document Self Inspection/Record Keeping indicates a retention period of one year.	
1.02.03	Question: Are food safety related documents and records stored and handled in a secured manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Documents and records are stored in a secure facility. No instances of pencil use, scribbling out, or correction fluid were observed.	
1.02.04	Question: Are the records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Records were organized and retrievable in binders, files, and electronic access for the purposes of completing the audit.	

FSMS	Procedures and Corrective Actions
-------------	--

1.03.01	Question: Are there documented instructions for the creation of Standard Operating Procedures?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is described in Creating a Standard Operating Procedure and includes formatting, required information, and document control information.	
1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. SOP's are laminated and posted in relevant areas around the facility. Master copies are kept in the office area and printed and computerized formats.	
1.03.03	Question: Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A Corrective Action Policy (including cause analysis) is in place with corrective actions defined in specific SOP's.	
1.03.04	Question: Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A NUOCA form is available with the most recent entry on 4/28/14 (defective trays received).	

FSMS	Internal and external inspections
-------------	--

1.04.01	Question: 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?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. This is described in Internal Auditing Program and Self Inspection Record Keeping. Plant self audits are specified to be done quarterly during operation.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. This is described in Regulatory Inspection Procedure.	

1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Records of the prior Primus GFS audit of the citrus packing operation by Bob Gates on 2/13/17, along with corrective actions, were available. The current operation was not audited last year. The peach packing operation was audited the year before at a different location. Records of a DEP compliance check and fire inspection were also available.	
1.04.04	Question: Are there documented calibration procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Procedures are available for thermometer calibration (and log – monthly) using the ice bath method.	

FSMS	Rejection and release of product
------	----------------------------------

1.05.01	Question: Is there a written procedure for handling on hold or rejected products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is described in On Hold/Release Procedure.	
1.05.02	Question: Are there records of the handling of on hold or rejected products kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Records are maintained most recent instance was for a quality issue on January 20, 2016 (citrus).	
1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is described in the SOP Shipping.	
1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is recorded on the manifest/bill of lading with signoff by shipping clerks.	
1.05.05	Question: Is there a documented system for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. This is described in Customer Complaint Procedures and is coordinated through the sales and marketing office. The latest issue occurred on 4/17/15 (none last season).	

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

1.06.01	Question: Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Written specifications were available during the audit, including stated requirements for third party audit reports/certificates for suppliers of product, ingredients, and packaging materials. The operation requires suppliers to provide letters and guarantee/conformance, audit certificates (general statement), licenses, certificates of analysis, etc. as well as reputation for reliability/records of service.	

1.06.02	Question: Is there a written procedure detailing how suppliers are evaluated, approved and monitored?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes. This is described in Vendor Program Procedure.							
1.06.03	Question: Is there a list of approved suppliers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes. The list of approved suppliers is maintained by department in the Vendor/Supplier List.							
1.06.04	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?	Possible Points: 15 Points Scored: 5 Score: Major Deficiency						
	Auditor Comments: Major. Third-party audit information was not available for multiple product suppliers/growers. No audit information was available for customer specified clamshell provider. The audit available for the clamshell provider was not a food safety manufacturing audit. The letters of guarantee and certificates, etc. were otherwise available for all suppliers sampled as specified currently. Audit information was available for some vendors though not specifically stated as a requirement.							
<p>Auditee Comments: Attached is the updated audit information for the clamshell provider. 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;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td>CB/Auditor Review Comments: Minor due to missing suppliers/growers (no evidence submitted for them).</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency </td> </tr> </tbody> </table>				CA Accepted?		CB/Auditor Review Comments: Minor due to missing suppliers/growers (no evidence submitted for them).	Yes	Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency
	CA Accepted?							
CB/Auditor Review Comments: Minor due to missing suppliers/growers (no evidence submitted for them).	Yes	Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency						
1.06.05	Question: If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	Possible Points: 0 Points Scored: 0 Score: N/A						
	Auditor Comments: N/A. No outsourcing.							
1.06.06	Question: 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.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes. The microbiology lab (Deibel) is accredited to ISO/IEC 17025:2005 by A2LA with expiration of 9/30/17. Test America is approved to do water testing by the Florida Department of Health with expiration 6/30/17.							
FSMS Traceability and Recall								
1.07.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes. This is described in narrative form in Lot Tracking. Information from the field trip tickets is entered at receiving and linked to coding for finished product. PHAMS software is used.							
1.07.02	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: Yes. The recall program includes procedures, team roles, correct contact details, recall classes, and model forms.							

1.07.03	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The most recent mock recall occurred on 3/30/17 from 3:20 to 3:48 by AI Finch. Customers were identified, 100% of product was accounted for, and lessons learned were recorded. The prior mock recall was done in December for citrus.	

FSMS	Food Defense
-------------	---------------------

1.08.01	Question: Does the company have a documented food defense policy based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is described in Food Defense Plan and Security Policy.	

1.08.02	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Yes. Contact phone numbers are available for key staff, law enforcement, suppliers and regulatory agencies.	

1.08.03	Question: Are visitors to the company operations required to adhere to food defense policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. This was observed at arrival. A visitor badge was issued.	

GMP	General GMP
------------	--------------------

2.16.01	Question: Is there a designated person responsible for the food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. John Marshall is responsible for the food safety program at Dundee Citrus Growers Association.	

2.16.02	Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Sanitizers, cleaners, etc. were stored in locked cabinets, rooms, etc.	

2.16.03	Question: Are "food grade" and "non-food grade" chemicals used, handled and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a foodgrade storage shelf in a cabin in the maintenance shop with foodgrade chain lube, grease, etc.	

2.16.04	Question: Are signs supporting GMP's posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Signs reminding employees to wear haimets, aprons, etc. and prohibiting eating, drinking, and smoking were posted near break areas.	

2.16.05	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed. The area is fenced. A camera system is used. Badges are issued.	

GMP		Pest Control
2.17.01	<p>Question: 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.</p>	<p>Possible Points: 15 Points Score: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues with evidence of animal activity were observed with products and ingredients.</p>	
2.17.02	<p>Question: 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.</p>	<p>Possible Points: 15 Points Score: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues with evidence of animal activity were observed with packaging supplies.</p>	
2.17.03	<p>Question: Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?</p>	<p>Possible Points: 15 Points Score: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues with evidence of animal activity were observed in plant production and storage areas.</p>	
2.17.04	<p>Question: Is the area outside the facility free of evidence of pest activity?</p>	<p>Possible Points: 10 Points Score: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues with evidence of animal activity were observed in the area outside the facility.</p>	
2.17.05	<p>Question: Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Score: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The pest control program is in place. It is contracted through Ehrlich.</p>	
2.17.06	<p>Question: Are pest control devices located away from exposed food products? Poisonous rodent bait traps are not used within the facility?</p>	<p>Possible Points: 10 Points Score: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Pest control devices are located away from exposed product and packaging. Baits were only observed used outside the facility.</p>	
2.17.07	<p>Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?</p>	<p>Possible Points: 5 Points Score: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The devices were cleaning intact and have barcodes that are scanned to indicate monitoring and to generate reports.</p>	
2.17.08	<p>Question: Are interior and exterior building perimeter pest control devices adequate in number and location?</p>	<p>Possible Points: 5 Points Score: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues were observed with the number and location of pest control devices.</p>	
2.17.09	<p>Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?</p>	<p>Possible Points: 5 Points Score: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. All devices are numbered, barcoded, and have a wall sign.</p>	
2.17.10	<p>Question: Are all pest control devices properly installed and secured?</p>	<p>Possible Points: 5 Points Score: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues were observed. Devices are located against walls. Bait stations are fixed to blocks.</p>	

GMP		Storage Areas & Packaging Materials
2.18.01	<p>Question: 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>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No potential cross-contamination issues were observed with product, ingredient, or packaging storage practices.</p>	
2.18.02	<p>Question: Is the storage area completely enclosed?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Storage areas were completely enclosed.</p>	
2.18.03	<p>Question: Is the facilities use restricted to the storage of food products?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The storage facilities are only used for food materials.</p>	
2.18.04	<p>Question: Are rejected or on hold materials clearly identified and separated from other materials?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Culled product was kept separate.</p>	
2.18.05	<p>Question: 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>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues with spoilage or adulteration of goods or packaging supplies were observed.</p>	
2.18.06	<p>Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The storage areas were observed to be satisfactorily clean for the stage of work observed.</p>	
2.18.07	<p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Materials are identified with pallet tags, etc. to allow proper rotation of stock.</p>	
2.18.08	<p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The FIFO principle is in practice. This is computer monitored at shipping.</p>	
2.18.09	<p>Question: Are storage areas at the appropriate temperatures for the specific products being stored?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Storage areas are at proper temperatures. The coolers were maintained at approximately 35 degrees F.</p>	
GMP		Operational Practices

2.19.01	<p>Question: 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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. No contamination issues were observed with process flow, layout, etc.</p>							
2.19.02	<p>Question: Are all exposed materials (product, packaging etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. No issues were observed with overhead contamination issues of exposed materials.</p>							
2.19.03	<p>Question: Are packing and/or processing areas completely enclosed?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. The packing areas were enclosed.</p>							
2.19.04	<p>Question: Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>						
	<p>Auditor Comments: Minor. Webs were observed on light fixtures over the peach inspection line.</p>							
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: The cobweb over the peach grading line has been removed. All sanitation personnel have been re-trained to specifically identify hard to see areas and to pay special attention to cobwebs. Attached are photos of the cleaned light fixture as well as</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"> <p>CB/Auditor Review Comments: TC.</p> </td> <td style="width: 10%; text-align: center;"> <p>CA Accepted?</p> <p>Yes</p> </td> <td style="width: 30%;"> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: The cobweb over the peach grading line has been removed. All sanitation personnel have been re-trained to specifically identify hard to see areas and to pay special attention to cobwebs. Attached are photos of the cleaned light fixture as well as</p>		<p>View Files</p>	<p>CB/Auditor Review Comments: TC.</p>	<p>CA Accepted?</p> <p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
<p>Auditee Comments: The cobweb over the peach grading line has been removed. All sanitation personnel have been re-trained to specifically identify hard to see areas and to pay special attention to cobwebs. Attached are photos of the cleaned light fixture as well as</p>		<p>View Files</p>						
<p>CB/Auditor Review Comments: TC.</p>	<p>CA Accepted?</p> <p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>						
2.19.05	<p>Question: Is all re-work/re-packaging handled correctly?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
	<p>Auditor Comments: N/A. Rework/repackaging was not observed.</p>							
2.19.06	<p>Question: Are raw ingredients examined before use?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Visual examination and mechanical sorting is performed.</p>							
2.19.07	<p>Question: 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?</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>						
	<p>Auditor Comments: Major. Clamshell units for blueberries do not include pack date information. Finished products include a code for run number, lot number and GTIN sticker is on the boxes.</p>							
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: We will review this in the off season.</p> </td> <td></td> </tr> <tr> <td style="width: 60%;"> <p>CB/Auditor Review Comments: Rejected. No evidence submitted.</p> </td> <td style="width: 10%; text-align: center;"> <p>CA Accepted?</p> <p>No</p> </td> <td style="width: 30%;"> <p>Possible Points: 10 Points Scored: 3</p> </td> </tr> </table>			<p>Auditee Comments: We will review this in the off season.</p>			<p>CB/Auditor Review Comments: Rejected. No evidence submitted.</p>	<p>CA Accepted?</p> <p>No</p>	<p>Possible Points: 10 Points Scored: 3</p>
<p>Auditee Comments: We will review this in the off season.</p>								
<p>CB/Auditor Review Comments: Rejected. No evidence submitted.</p>	<p>CA Accepted?</p> <p>No</p>	<p>Possible Points: 10 Points Scored: 3</p>						

2.19.08	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Visual inspection with multiple inspectors and mechanical sorting is used.	
2.19.09	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Appropriate test strips for checking antimicrobial concentrations (chlorine dioxide) for sanitation were available and in proper condition.	
2.19.10	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.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Sufficient hand wash stations (7) are available and are adequately stocked.	
2.19.11	Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Six toilets were available for approximately 75 total workers. They were adequately supplied.	
2.19.12	Question: Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Hand sanitizer stations are available at the hand wash stations.	
2.19.13	Question: Are foot dip stations adequate in number and location? Are the stations maintained properly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Foot dips are not applicable to the operation and are not in use.	
2.19.14	Question: Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed with single service containers used for unintended purposes.	
2.19.15	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Reusable containers were were observed to be labeled and used properly.	
2.19.16	Question: Are food safety measuring devices working properly?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed with the thermometers in use in the facility.	
GMP Worker Practices		
2.20.01	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Workers were observed to wash hands properly after restroom use. The start of work was not observed.	

2.20.02	Question: Are workers' fingernails clean, short and free of nail polish?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues with workers' fingernails were observed.	
2.20.03	Question: 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
	Auditor Comments: Yes. No issues were observed with workers with open wounds, illnesses, etc.	
2.20.04	Question: Are workers wearing effective hair restraints?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Hair restraints were available and in proper use.	
2.20.05	Question: Is jewelry confined to a plain wedding band?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed with workers' jewelry.	
2.20.06	Question: 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
	Auditor Comments: Yes. Aprons and gloves are used in the production area.	
2.20.07	Question: 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
	Auditor Comments: Yes. The items are removed/discarded during breaks.	
2.20.08	Question: 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
	Auditor Comments: Yes. The aprons are hung on hooks outside the restrooms. Gloves are discarded.	
2.20.09	Question: Workers personal items are not being stored in the production and material storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed. A break room is available for workers to keep personal items.	
2.20.10	Question: Is smoking, eating, chewing and drinking confined to designated areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed with eating, drinking, etc.	

2.20.11	Question: Are all items removed from shirt or blouse top pockets?	Possible Points: 3 Points Scored: 2 Score: Minor Deficiency						
	Auditor Comments: Minor. One worker was observed with reading glasses hung over the shirt collar. No issues were observed with items in top pockets.							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: The workers reading glasses were removed upon notification during the audit. Subsequent training has been conducted on SHP of eyewear. Employees were instructed to not hang eyewear from their clothing and also were notified to immediately notify supervisors in the event of loss or breakage. Attached file show retraining record.</p> <div style="text-align: right;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td style="vertical-align: top;">CB/Auditor Review Comments: TC.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td style="vertical-align: top;"> Possible Points: 3 Points Scored: 3 New Score: Total Compliance </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments: TC.	Yes	Possible Points: 3 Points Scored: 3 New Score: Total Compliance
	CA Accepted?							
CB/Auditor Review Comments: TC.	Yes	Possible Points: 3 Points Scored: 3 New Score: Total Compliance						
2.20.12	Question: Is there a first aid kit(s) readily available in the facility and adequately stocked?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes. A first aid kit is available in the production office with blue metal detectable bandages, nitrile gloves, and antiseptic. No issues were observed.							
GMP	Equipment							
2.21.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: Yes. No issues were observed with food contact equipment surfaces.							
2.21.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes. No issues were observed with non-food contact equipment surfaces.							
2.21.03	Question: Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance						
	Auditor Comments: Yes. No issues were observed with equipment design and condition with respect to effectiveness of cleaning and maintenance.							
2.21.04	Question: Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes. Thermometers/probes are kept in all cooler areas.							
2.21.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes. Plastic dial-type thermometers are used.							
GMP	Equipment Cleaning							

2.22.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	Auditor Comments: Yes. Food contact equipment surfaces were observed to be clean for the stage of work observed.										
2.22.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes. Non-food contact equipment surfaces were observed to be clean for the stage of work observed.										
2.22.03	Question: Are items (barrels, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes. No issues were observed.										
2.22.04	Question: During cleaning are foods and packaging protected from contamination?	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	Auditor Comments: Yes. Sweeping observed was limited to areas below the product handling areas.										
2.22.05	Question: Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. No issues were observed with icing on the cooling units.										
2.22.06	Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency									
	Auditor Comments: Minor. Significant buildup of black deposits over blueberry line 1. No other issues were observed with dust on fan guards or black deposits on the ceiling in front of fans.										
<table border="1" style="width: 100%;"> <tr> <td colspan="3"><i>Auditee Comments: We will review in the off season.</i></td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;"><i>CA Accepted?</i></td> <td style="width: 30%;"></td> </tr> <tr> <td><i>CB/Auditor Review Comments: Rejected. No evidence submitted.</i></td> <td style="text-align: center;">No</td> <td> Possible Points: 5 Points Scored: 3 </td> </tr> </table>			<i>Auditee Comments: We will review in the off season.</i>				<i>CA Accepted?</i>		<i>CB/Auditor Review Comments: Rejected. No evidence submitted.</i>	No	Possible Points: 5 Points Scored: 3
<i>Auditee Comments: We will review in the off season.</i>											
	<i>CA Accepted?</i>										
<i>CB/Auditor Review Comments: Rejected. No evidence submitted.</i>	No	Possible Points: 5 Points Scored: 3									
2.22.07	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. No equipment not in use was observed.										
2.22.08	Question: Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes. No issues were observed. Hoses were observed to be kept hung.										
2.22.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: Yes. No issues were observed.										

2.22.10	Question: Are excess lubricants and grease removed from the equipment?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed with excess lubricants, etc.	
GMP General Cleaning		
2.23.01	Question: Are spills cleaned up immediately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Spilled product was observed to be cleaned quickly.	
2.23.02	Question: Are waste and garbage frequently removed from packing and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed with waste buildup, etc.	
2.23.03	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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No floor drains are present.	
2.23.04	Question: Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The overhead areas appeared clean.	
2.23.05	Question: Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No plastic strip curtains were in current use.	
2.23.06	Question: 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?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The equipment is stored in dedicated cabinets. No issues were observed.	
2.23.07	Question: Is cleaning equipment available and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The equipment is stored in away from product. No issues were observed.	
2.23.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A color coding system by functional area is in use.	
2.23.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g. no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed with cleaning items.	

2.23.10	Question: Are toilet facilities and hand-wash stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The toilet facilities and the hand washing areas were observed to be adequately clean.	
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: 5 Score: Total Compliance
	Auditor Comments: Yes. The break areas was observed to be clean, including 6 microwaves and two refrigerators.	
2.23.12	Question: Is the maintenance shop organized - i.e. equipment and spares stored in a neat and tidy fashion?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed.	
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: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed with the forklifts, jacks, etc. in use.	
2.23.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No shipping trucks were available for observation during the inspection.	

GMP	Buildings and Grounds	
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: 15 Score: Total Compliance
	Auditor Comments: Yes. All of the lights in the facility were observed to be either shielded or shatterproof to prevent contamination.	
2.24.02	Question: Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No uncontrolled potential metal, glass, or plastic contamination issues were observed.	
2.24.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. No issues with wood items were observed.	
2.24.04	Question: Is there adequate lighting in the packing and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Lighting in the production and storage areas were adequate.	

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. Condensation drip observed in finished product cooler.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> Auditee Comments: Condensation drip has been repaired. Attached photos are submitted as proof. </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: TC. </td> <td style="text-align: center;"> Yes </td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Condensation drip has been repaired. Attached photos are submitted as proof.		View Files		CA Accepted?		CB/Auditor Review Comments: TC.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
Auditee Comments: Condensation drip has been repaired. Attached photos are submitted as proof.		View Files									
	CA Accepted?										
CB/Auditor Review Comments: TC.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance									
2.24.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency									
	Auditor Comments: Minor. Minor cracking and exposed aggregate were observed in the production area.										
<table border="1" style="width: 100%;"> <tr> <td colspan="3"> Auditee Comments: Due to the age of the facility minor aggregate cracking is present. Corrective action at this time is limited. We will review in the off season. </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> CA Accepted? </td> <td></td> </tr> <tr> <td> CB/Auditor Review Comments: Rejected. No evidence submitted. </td> <td style="text-align: center;"> No </td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table>			Auditee Comments: Due to the age of the facility minor aggregate cracking is present. Corrective action at this time is limited. We will review in the off season.				CA Accepted?		CB/Auditor Review Comments: Rejected. No evidence submitted.	No	Possible Points: 10 Points Scored: 7
Auditee Comments: Due to the age of the facility minor aggregate cracking is present. Corrective action at this time is limited. We will review in the off season.											
	CA Accepted?										
CB/Auditor Review Comments: Rejected. No evidence submitted.	No	Possible Points: 10 Points Scored: 7									
2.24.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. No issues were observed.										
2.24.08	Question: Are doors to the outside pest proof?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes. No issues with pest accessibility were observed with the doors.										
2.24.09	Question: Are dock doors fitted with buffers to seal against trucks?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. No dock doors.										
2.24.10	Question: Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: Yes. No issues were observed with the levelers.										

2.24.11	<p>Question: 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?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>									
	<p>Auditor Comments: Minor. Isolated instances of unsealed penetrations for condensate drain lines in blueberry packing line 2 area.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: Isolated unsealed penetrations for drain lines has been sealed and closed. Attached photos are of the repairs and of the repair work order by maintenance personnel.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: TC</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: Isolated unsealed penetrations for drain lines has been sealed and closed. Attached photos are of the repairs and of the repair work order by maintenance personnel.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: TC</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
<p>Auditee Comments: Isolated unsealed penetrations for drain lines has been sealed and closed. Attached photos are of the repairs and of the repair work order by maintenance personnel.</p>		<p>View Files</p>									
	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: TC</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									
2.24.12	<p>Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>									
	<p>Auditor Comments: Major. Substantial use of soft spray-on foam insulation (difficult to clean) on walls and ceilings of blueberry areas.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: We will review in the off season.</p> </td> <td></td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Rejected. No evidence submitted.</p> </td> <td style="text-align: center;"> <p>No</p> </td> <td> <p>Possible Points: 5 Points Scored: 1</p> </td> </tr> </table>			<p>Auditee Comments: We will review in the off season.</p>				<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: Rejected. No evidence submitted.</p>	<p>No</p>	<p>Possible Points: 5 Points Scored: 1</p>
<p>Auditee Comments: We will review in the off season.</p>											
	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: Rejected. No evidence submitted.</p>	<p>No</p>	<p>Possible Points: 5 Points Scored: 1</p>									
2.24.13	<p>Question: Do false ceiling areas have adequate access to allow for inspection and cleaning?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: N/A. No false ceiling areas were observed in the facility.</p>										
2.24.14	<p>Question: Is an 18" (46cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. The 18" perimeter was maintained adequately throughout the facility.</p>										
2.24.15	<p>Question: Is the exterior area immediately outside the facility free of litter, weeds and standing water?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. No issues were observed with litter, weeds, or standing water outside the facility.</p>										
2.24.16	<p>Question: 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)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Items were kept away from the facility perimeter.</p>										
2.24.17	<p>Question: Are pallets inspected to separate and replace dirty or broken pallets?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Pallets are inspected prior to use and sent back to the supplier if found to be inadequate.</p>										

2.24.18	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. No issues were observed with the area around the cull/trash areas.	
2.24.19	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The garbage/cull areas are kept covered when not in use.	
2.24.20	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The main supply and hose connections were observed to be protected.	
2.24.21	Question: Is the on-site laboratory (where appropriate) completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No on-site laboratory is present.	

GMP	Chemical Files
------------	-----------------------

2.25.01	Question: Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Safety Data Sheets were available and organized. Sheets were available for the items sampled during the inspection (Food Tech Silicone 200, CS223, CS424, and Selectroicide).	
2.25.02	Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Specimen labels were available for sanitizers, lubricants and pest control chemicals.	
2.25.03	Question: Is there a chemical inventory and/or usage log?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Cleaning Chemical Usage Logs are maintained. Cleaning chemicals are inventoried weekly by Cindy Brewer.	
2.25.04	Question: 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.?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No water systems.	

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

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: 15 Score: Total Compliance
	Auditor Comments: Yes. Service is contracted with Ehrlich. The IPM service program was available dated 4/1/17. Insurance is current expiring 10/1/17. License information is available for Christopher Frazier (expiration 10/31/17) and Kurt Zacker (expiration 10/31/167). The business license was also available.	

2.26.02	Question: Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A map of the pest control device locations was made available prior to the inspection.	
2.26.03	Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Detailed monthly service reports are provided, along with activity reports, corrective actions, and trend analysis. In-house checks are part of the daily pre-operation inspection.	
GMP		
Operation Monitoring Records		
2.27.01	Question: Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Incoming packaging is inspected for material issues and trailer condition on a sticker applied the bill of lading. Incoming product is from member/contracted growers.	
2.27.02	Question: Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The sticker applied indicates trailer issues such as odors, pests, and damage.	
2.27.03	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No process monitoring.	
2.27.04	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No water/ice systems.	
2.27.05	Question: 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?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The STOKO hand gel is on the weekly inventory completed by Cindy Brewer and on the Daily Pre-Operation Log. There are no hand/foot/tooltip stations.	
2.27.06	Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No tools are used in the operation.	
2.27.07	Question: Is there a daily pre-operation inspection log?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The log includes checks by department, and includes the restrooms, floors, pest-control, walls, ceilings, trash cans, dumpster, lightbulbs/shields, food/drink, and equipment, as well as corrective actions. Example: 3/30/17 - No trash bag in can.	

2.27.08	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. This is described in the Property Perimeter and Building Perimeter sections of the Food Defense Plan.	
2.27.09	Question: Is there a current certificate of inspection for backflow prevention assemblies on water lines into the facility?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. A certificate dated 1/18/17 by John Wright was available.	
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: 10 Score: Total Compliance
	Auditor Comments: Yes. Routine GMP inspections with corrective action notes are performed quarterly by Cindy Brewer. A full internal audit using the PGFS checklist was performed by Cindy on 3/30/17. Corrective actions were noted.	
GMP Maintenance & Sanitation Files		
2.28.01	Question: Does the facility have a preventative maintenance program and a documented schedule?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The maintenance program is defined on the Preventive Maintenance Master Schedule with daily, weekly, monthly, quarterly and annual activities. It includes items to be performed and frequency.	
2.28.02	Question: Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. A Preventive Maintenance Schedule Form is used to log work activities, comments and initials. A Repair and Maintenance Log includes signoff.	
2.28.03	Question: Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is signed off on the Repair and Maintenance Log as needed.	
2.28.04	Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. This is included in the Dundee Citrus Growers Association Master Sanitation Cleaning Schedule with daily, weekly, monthly, quarterly and annual activities defined.	
2.28.05	Question: Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are numerous SSOP's for equipment and facilities provided by area, including the packing lines, fruit totes, pre-coolers, restrooms, eating area, floors, walls, ceilings, etc.	
2.28.06	Question: Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Records include log sheets for all the areas listed by department/frequency. The logs are dated and initialed by supervisors and management.	

2.28.07	Question: 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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No CIP system.	
2.28.08	Question: Is there a routine program and written procedure to validate sanitation effectiveness using rapid post sanitation checks, e.g., ATP measurements?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is described in SOP ATP testing program and includes 3-4 random checks for each day of production with a log of results. A Hygienia System SurePlus device is used. A threshold of 30 RLU is used, with recleaning if necessary.	
2.28.09	Question: Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No floor drains are present.	
2.28.10	Question: Are there records showing cooling units are serviced and cleaned at least every 12 months or more frequently as required?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The cooling unit coils were serviced/cleaned 1/17-18/17 (cooling units) as indicated on the Annual Cleaning Log.	
2.28.11	Question: Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is documented in glass policy with required actions and to register for all areas glass breakage is recorded in the NUOCA log. A monthly check is performed.	
GMP Worker Documentation		
2.29.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. All employees receive training each year on company policies, food safety policies, and hassle. Employee signatures are recorded.	
2.29.02	Question: Are there logs of ongoing worker food safety education training with topics covered and attendees?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Short season operation. The food safety committee presents "toolbox topics" on a regular basis (generally monthly) covering various aspects of hygiene, sanitation, and GMP's. Examples include food safety handling practices on 2/5/16 and handwashing on 1/30/16.	
2.29.03	Question: Is there a documented training program with training logs for the sanitation workers including best practices and chemical use details?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is sanitation employee training (Janitorial and Sanitation Program) for cleaning and sanitizing crews covering MSDS, proper use, safety, etc. logs are signed by the employees.	
2.29.04	Question: 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).	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. These are documented in the Employee Injury and Illnesses and Exclusion of Sick Employees sections of the Employee Safety Handbook.	

2.29.05	Question: Are there written sickness reporting and return to work procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. These are documented in the Exclusion of Sick Employees section of the Employee Safety Handbook.	
2.29.06	Question: Is there an worker non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. This is described in disciplinary action/food safety violations with options for verbal and written warnings and suspension or termination.	
2.29.07	Question: Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene and health policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. This was observed at the arrival to the facility.	

GMP	Testing/Analyses Records
------------	---------------------------------

2.30.01	Question: Are there records of routine equipment microbiological testing?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Two-three items are randomly selected monthly. Results from 3/9/17 for total coliforms and E. coli by Diebel labs indicated nondetectable levels.	
2.30.02	Question: Are there records of routine environmental microbiological testing?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. A similar program to the equipment testing is done in the latest, a cooler wall was swabbed and tested at nondetectable levels for total coliforms and E. coli. Listeria genus was tested and reported negative.	
2.30.03	Question: Are there routine microbiological tests on water used in the facility (sampled from within the facility)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Water test results from test America were available dated 2/1/17 showing absence of total core forms and E. coli. Testing is done annually.	
2.30.04	Question: Are there routine microbiological tests on ice used in the facility (either produced in-house or purchased)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No ice is used in the facility.	
2.30.05	Question: Are routine tests (e.g., microbiological, moisture, etc.) performed on compressed air that is used directly on food and food contact surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Testing was reported by Deibel Laboratories on 3/9/17 (negative for coliforms).	

GMP	Temperature Controlled Storage & Distribution Logs
------------	---

2.31.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Product is not temperature sensitive.	

2.31.02	Question: Are there temperature logs for the packing room (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The packing area is not refrigerated.	
2.31.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The Daily Pre-Cooler Sanitation Log is kept daily. A recording chart system is implemented.	
2.31.04	Question: Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This is recorded on the shipping manifests.	
2.31.05	Question: Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Truck condition is recorded on the Plant Order Filling Ticket and shipping manifests.	

GMP	Allergen Control
------------	-------------------------

2.32.01	Question: There are no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. There were no allergen risks observed in the facility.	
2.32.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Please refer to 2.32.01. Score not affected.	
2.32.03	Question: 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
	Auditor Comments: N/A. Please refer to 2.32.01. Score not affected.	
2.32.04	Question: 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
	Auditor Comments: N/A. Please refer to 2.32.01. Score not affected.	
2.32.05	Question: 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
	Auditor Comments: N/A. Please refer to 2.32.01. Score not affected.	
2.32.06	Question: Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Please refer to 2.32.01. Score not affected.	

2.32.07	Question: 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
	Auditor Comments: N/A. Please refer to 2.32.01. Score not affected.	
2.32.08	Question: Are all products manufactured on site, labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Please refer to 2.32.01. Score not affected.	

HACCP	Preliminary Steps
--------------	--------------------------

3.01.01	Question: 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
	Auditor Comments: Yes. John Marshall is the HACCP coordinator and is joined on the team by Stephen Callahan, Greg Dunnahoe, James Giddens, and Cindy Brewer.	

3.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. John Marshall attended IHA-approved HACCP for Fresh Produce on September 19, 2014 in addition to prior training in January 2008. All other members have received training by Environ.	

3.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The description for stonefruit and blueberries includes markets, process descriptions, and product specifications.	

3.01.04	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. A flow chart shows all steps between receiving of raw materials and packaging to shipping of final product.	

HACCP	Development of the HACCP Plan
--------------	--------------------------------------

3.02.01	Question: 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	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. All process steps have been analyzed for hazards, likelihood, severity and significance. Justification and control measures have been provided.	

3.02.02	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. No CCP's were identified.	

3.02.03	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	

3.02.04	Question: Have CCP critical control limits been established with the support of relevant sources of information or by validation documentation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.05	Question: Have monitoring requirements and frequencies been determined for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.06	Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.07	Question: 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
	Auditor Comments:	
3.02.08	Question: 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
	Auditor Comments:	
3.02.09	Question: Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.10	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
3.02.11	Question: 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
	Auditor Comments:	
3.02.12	Question: 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
	Auditor Comments:	
HACCP	Execution of the HACCP plan on the Plant Floor	
3.03.01	Question: 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
	Auditor Comments:	

3.03.02	<p>Question: Are the CCP monitoring activities and frequencies in compliance with the plan?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.03.03	<p>Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? (Interview operators to verify).</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.03.04	<p>Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.03.05	<p>Question: Are corrective actions detailed in writing when the failure of a CCP occurs?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.03.06	<p>Question: Are the CCP records reviewed and signed off daily by the quality control supervisor and/or management?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.03.07	<p>Question: Is any other CCP verification performed (apart from daily record verification) according to the HACCP Plan?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>