


FINAL AUDIT REPORT

CB Registration No.PA-PGFS-4091-1
 PrimusGFS ID #174224 - Cert:7
 Audited by Primus Auditing Operations

PrimusGFS Version 3.0

[Ver en Español](#)

Operation Type: Processing
 Audit Report Summary

Organization:	Christopher Ranch LLC Contact(s): Janette Codiga Address: 305 Bloomfield Avenue 95020 Location: Gilroy, California, United States Phone Number: 408-848-9248				
Operation:	Christopher Ranch LLC Contact(s): Janette Codiga Location: 305 Bloomfield Avenue Gilroy, California 95020, United States				
Shipper:	Christopher Ranch LLC				
Operation Type:	Processing				
Audit Type:	Announced Audit				
Audit Scope:	"Christopher Ranch LLC" is an organization that processes and stores Garlic in Gilroy, CA. The audit was conducted in the operation named as the organization "Christopher Ranch LLC", which has 23066 feet ² (facility size) approx. The product flow basically is comprised of receiving, processing, packing, and storage of garlic. The final product can be Peel, Roast, Chop or crush fresh Garlic cloves depending on the process followed. The process can include steps with water in contact with the product such as whole peeled and puree process lines with single pass water systems with anti-microbial use (Ozone). Adding a cooking step with high temperature (180 F) can be used to produced crashed garlic (not observed but documented inspected). Metal detection systems are included in whole peeled, puree plant, roasted, and multivac lines. The process considered as CCP are the metal detectors and cooking kettles (Temperature and PH).				
Date FSMS Started:	24 Jun 2019 15:00				
Date FSMS Finished:	24 Jun 2019 17:30				
Total Amount of Time in FSMS	2.50 Hours				
Date Operation Started:	24 Jun 2019 08:00				
Date Operation Finished:	24 Jun 2019 15:00				
Total Amount of Time in Operation	7.00 Hours				
Product(s) observed during audit:	Garlic				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	Francisco Gonzalez (Primus Auditing Operations)				
Preliminary Audit Score:	96%				
Final Audit Score:	99%				
Certificate Valid From:	01 Aug 2019 To 31 Jul 2020				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>36° 57' 56"</td> <td>121° 32' 19"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	36° 57' 56"	121° 32' 19"
Latitude	Longitude				
36° 57' 56"	121° 32' 19"				

[View Certificate](#)

[Corrective Action Activity](#)

Information related to the audited operation

Total number of workers:	1	Maximum worker number during peak season:	4
Number of lines in normal production:	4	Number of lines running during the audit:	4
Square Footage/Meters:	23066 Square feet	Are/Is a CCP(s) identified:	Yes
Allergens:	No	Allergen type(s):	
Temperature Controlled Storage:	Yes	Wet or dry:	Wet-Product Wash Step without Reused Water
Water Source:	Well		

Product information for each product

		Operation Process(es)			
Product Group/Product Name	Seasonality	Cultural Methods	Cooling Equipment	Water Used	Antimicrobial Used
Garlic	Year round	Organic, Conventional	N/A	Single pass water system	Ozone

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	224	Score:	229
	Possible Points:	229	Possible Points:	229
	Percent Score:	97%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1160	Score:	1176
	Possible Points:	1184	Possible Points:	1184
	Percent Score:	97%	Percent Score:	99%
Module 6 - HACCP System Requirements	Score:	213	Score:	245
	Possible Points:	245	Possible Points:	245
	Percent Score:	86%	Percent Score:	100%
TOTAL	Score:	1597	Score:	1650
	Possible Points:	1658	Possible Points:	1658
	Percent Score:	96%	Percent Score:	99%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	1	0
Module 5 - Good Manufacturing Practices Requirements	5	2
Module 6 - HACCP System Requirements	5	0
TOTAL	11	2

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - 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	
Release of Items/Product	Worker Practices	
Supplier Monitoring/Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	Site	
	Buildings and Grounds	
	Chemical Files	
	Pest Control Documentation	
	Operation Monitoring Records	
	Maintenance & Sanitation Files	
	Worker Documentation	
	Testing	
	Temperature Controlled Storage & Distribution Logs	
	Allergen Control	

FSMS	Management System	
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p>Auditor Comments: Yes, there is a food safety company's commitment signed off by William Christopher, managing member, and dated on 01/21/2019. Visually posted at the entrance of the main office.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

1.01.02	Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is an Organizational chart indicating the personnel involved in the food safety program with the job descriptions and alternates, reviewed on 01/08/2019.	
1.01.03	Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a Food safety committee comprised by VP compliance, maintenance manager, purchasing, food safety, lead QC, sanitation manager, shipping/receiving and preventative maintenance, among others. Meetings are conducted on a monthly basis, at least. The most recent meeting log is dated on 06/12/2019. The previous is dated on 05/13/2019. The record indicates topics treated and attendees.	
1.01.04	Question: Is there a training management system in place that shows what types of trainings are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a "2019 annual require refresher training" available, which indicates training needs and schedule (frequency). All the company from directors to operators have the same training.	
1.01.05	Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a management verification of the food safety program conducted in the food safety meeting. The most recent review is dated on 02/01/2019. Adding there is a "Christopher ranch management system" that includes "Resources analysis" dated on 03/01/2013.	
1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, FDA preventive controls for human food.	
FSMS Control of Documents and Records		
1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a "Food safety management system document control" and a document list available.	
1.02.02	Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a "Food safety management system document control" procedure available, which indicates that records are going to be maintained for 3 years.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Documentation was observed at the main office in binders and manager's laptop.	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Documentation was in paper organized in binders and the computer protected with passwords. The documentation is readily accessible during the inspection, legible and traceable, maintained and totally controlled by food safety representative.	

1.02.05	Question: Are all records and test results that can have an impact on the food safety program reviewed and signed off by the person responsible for the food safety program?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. All Records and test results that can have an impact on food safety program are signed off by the food safety responsible Janette C. such as water testing results, pathogen testing results and CCP logs, among others.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The document named "Food safety management system creation of Standard operation procedure", which describes the creation of new SOP is available.	

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. Master copies were maintained at the main office and where only designated persons have access. Procedures were available for the company's workers.	

1.03.03	Question: Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, corrective actions procedures are included in each activity procedure such as metal detection, monitoring logs for temperature and concentration of antimicrobials, among others.	

1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The document named "Unusual occurrence and corrective action log". Records available. The most recent date on 06/21/2019. Excess steam from roasting room seeping into room. CA: Shut off steam, steam, stopped production and re-cleaned and sanitized. Dumped 667 pds.	

FSMS	Internal and External Inspections
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1.04.01	Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is an Internal auditing SOP available, which indicates that internal audit is conducted on a monthly basis.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The procedure was described in "Regulatory inspections procedures" is available.	

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, the last regulatory inspection was conducted by OSHA on 01/24/2019.	

1.04.04	Question: Are there documented calibration and/or accuracy verification 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. There is a thermometers/calibrations SOP, which covers thermometers and ATP calibration. The SOP indicates that calibration is conducted on a yearly basis for thermometers.	
1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Calibration records are available, e.g. "Report of calibration" 01/03/2019 and ATP "Certification of conformity" 07/24/2018.	

FSMS	Release of Items/Product
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1.05.01	Question: Is there a written procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a "Hold policy", which indicates that the product will be separated and labeled.	
1.05.02	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is an electronic hold log maintained in the food representative lap top. The most recent issue is dated on 06/21/2019 contamination. CA is dumped on 06/24/2019.	
1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a "Daily product shipping release", which indicates that shipping is authorized when all the food safety documents are reviewed and this log is signed off.	
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. "Daily product shipping release" logs are signed off and available during the inspection.	
1.05.05	Question: Is there a documented procedure 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. The procedure was described in "Procedures for Customer complaints follow-up" available. Records are available. The most recent issue is dated on 05/17/2019. Sprouting rot found nearing the end of the season. CA: Protection granted (price deal).	

FSMS	Supplier Monitoring/Control
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1.06.01	Question: Is there a list of approved suppliers and service providers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is an approved list of suppliers including packaging material suppliers such as Lansberg Orora, Sierra packaging	
1.06.02	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including packaging), services provided on-site, and outsourced services?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a "Suppliers continuing letter of guarantee & documents request notification" that indicates food safety specifications such as a letter of guarantees and business licenses, among others.	

1.06.03	<p>Question: Is there a written procedure detailing how suppliers and service providers are evaluated, including hazard analysis and supplier control of hazards (where applicable), supplier approval, and ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.</p>	<p>Possible Points: 5 Points Scored: 0 Score: Non-Compliance</p>									
	<p>Auditor Comments: No. Lack of a written procedure detailing how suppliers and service providers are evaluated.</p>										
<table border="1"> <tr> <td colspan="2"> <p>Auditee Comments: Approved Supplier Monitoring & Evaluation Program Written Procedures created - see attached.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Corrective action accepted. Approved suppliers monitoring and evaluation program is presented.</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: Approved Supplier Monitoring & Evaluation Program Written Procedures created - see attached.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: Corrective action accepted. Approved suppliers monitoring and evaluation program is presented.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
<p>Auditee Comments: Approved Supplier Monitoring & Evaluation Program Written Procedures created - see attached.</p>		<p>View Files</p>									
	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: Corrective action accepted. Approved suppliers monitoring and evaluation program is presented.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									

1.06.04	<p>Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Letters of guarantee, audit certificate. Also, third-party audit certificate for primary packaging material is available, Landsberg Orora certificate 09/11/2018 and Sierra Packaging BRC audit report 08/29/2018.</p>	

1.06.05	<p>Question: Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Laboratory used to analyze pathogen testing, Primus Labs, Inc is under ISO/IEC 17025:2005, with scope to Biological Testing, certificate No. 3572.01, valid until March 31 of 2020. "Genista biosciences, inc" is used for product testing. ISO/IEC 17025:2005 certificate with the scope of Testing laboratory, valid until October 1 of 2020.</p>	

FSMS	Traceability and Recall
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1.07.01	<p>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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There is a "Breakdown of container lot coding system" procedure available, which indicates that product is identified with an ID, Julian date and processing plant, among others. The system is able to trace back up to the origin of the product (ranch and harvest date).</p>	

1.07.02	<p>Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Recall program was indicated in "Recall program", indicating the class of recalls, contact information, and traceability information.</p>	

1.07.03	<p>Question: Is testing of recall procedures (including trace back) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, document "Mock recall exercise" is presented and dated on 04/18/2019, which includes product quantity: 100, Lot##P3A19091, commodity: Garlic; Scenario: Possible improper storage. Start 1:30 pm Finish 2:15 pm. The recall is carried out with Roma foods, among others. All the information is attached to the mock. The previous mock recall is dated on 01/14/2019. Packaging material mock recall was done on 05/08/2019. The traceability exercise started at 3:03 pm and finished at 3:08 pm; Lot#6368 and 9157 intern code WIH11P; quantity 50 boxes that went to 4 different customers shipped on 06/14/19.</p>	

FSMS	Food Defense
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1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a Food Fraud Vulnerability assessment available, which evaluates opportunities, motivations and control measures.	
1.08.02	Question: Does the company have a documented food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a food defense program" including access control, facility water, delivery/pick up ID verification and human elements among others.	
1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Visitors are required to sign a commitment to follow the company's rules.	
1.08.04	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. The current list of emergency contact phone numbers is available in food safety manual.	
1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Visitor food safety policies and visitor log were in place, which must be read and signed, stating visitors will follow the company policies. Signed by the auditor at the time on arrival at the operation.	
GMP General GMP		
5.01.01	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Janette Codiga, Food Safety coordinator, was the designated person.	
5.01.02	Question: Are all cleaning and maintenance 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, chemicals for cleaning and sanitizing are stored inside a locked cage outside the facility and controlled by the sanitation responsible and the food safety compliance.	
5.01.03	Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, all the food grade chemicals are stored inside a locked cage outside the facility. Chemicals were observed correct labeled. There is a maintenance shop building with separated food grade and non-food grade chemicals cabinets.	
5.01.04	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, GMP were observed in the facility as no food, no smoking, Smoking area, no glass and hand washing signs, among others.	

5.01.05	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there are control measures implemented for preventing intentional contamination, e.g. Main access to the building is locked and controlled, facility doors are kept closed, a camera system is working in all the facility and visitor control at the main office, among others.	
GMP		
Pest Control		
5.02.01	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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues were noted at the time of the inspection. Product and ingredients were observed free of insects, rodents, birds, reptiles, mammals or evidence of them.	
5.02.02	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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, packaging supplies were observed stored inside a building free of insects or animal evidence.	
5.02.03	Question: Are plant and storage areas free of insects/rodents/birds/reptiles/mammals, or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, no issues are observed.	
5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, no issues are observed.	
5.02.05	Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The pest control program is performed by "Clark" company. The program is comprised of external bait stations and internal tin cats.	
5.02.06	Question: Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous rodent bait traps are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Traps were placed away from the exposed raw product.	
5.02.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, traps are maintained in good condition and with internal cards.	
5.02.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, traps are maintained in good condition and with internal cards. The internal traps are monitored once/week and external once/month.	

5.02.09	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, internal and external traps are identified with numbers on the wall.	
5.02.10	Question: Are all pest control devices effective and bait traps secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Tin cats traps used inside the facility and bait stations used at the perimeter (outside) were observed properly installed and secured with weights.	
GMP		
Storage Areas & Packaging Materials		
5.03.01	Question: Does the facility layout ensure separation of 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 as any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there are separated sections (rooms, areas) for different uses as packing, processing, storage, receiving, shipping and practices that prevent cross-contamination on the in-process or finished product.	
5.03.02	Question: Is the storage area completely enclosed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, storage areas for product and for packaging materials are completely closed.	
5.03.03	Question: Is the facility's use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The only packed food product is stored in the facility. No issues observed at the time of inspection	
5.03.04	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Cooler#8 is used to maintain on-hold product isolated and labeled.	
5.03.05	Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.03.06	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.03.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Finish products (bags and boxes) are marked with packing dates (Julian date# 175) using labels.	
5.03.08	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The commodity (ies) and its materials are rotated following a FIFO policy.	

5.03.09	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Product (Garlic roasted, peeled, diced) is stored around 32-37F, among others.	

GMP	Operational Practices
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5.04.01	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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. The process flow at the facility was linear to avoid the finished product from getting contaminated with raw product.	

5.04.02	Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. No issues observed. Product path was observed not being exposed to overhead contamination.	

5.04.03	Question: Are production areas completely enclosed?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency									
	Auditor Comments: minor. Storage areas and most of the production areas are completely enclosed, however, the begging of the process is done under a one side open shed.										
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">Auditee Comments: Bin Dumper room has 3 walls, with partial strip curtains installed. Corrective Action will require building redesign and permitting.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center; font-weight: bold; font-size: 1.2em;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected. Corrective action will be evaluated in a further inspection.</td> <td style="text-align: center; font-weight: bold; font-size: 1.2em;">No</td> <td style="border: 1px solid black; padding: 5px;"> Possible Points: 15 Points Scored: 10 </td> </tr> </table>			Auditee Comments: Bin Dumper room has 3 walls, with partial strip curtains installed. Corrective Action will require building redesign and permitting.		View Files		CA Accepted?		CB/Auditor Review Comments: Rejected. Corrective action will be evaluated in a further inspection.	No	Possible Points: 15 Points Scored: 10
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	CA Accepted?										
CB/Auditor Review Comments: Rejected. Corrective action will be evaluated in a further inspection.	No	Possible Points: 15 Points Scored: 10									

5.04.04	Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, operation areas were observed clean.	

5.04.05	Question: Is all re-work / re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The score is not affected. No repack observed.	

5.04.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Visual inspections were conducted during the receiving.	

5.04.07	Question: Are finished products coded (carton and unit packaging) for the day of production?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Finish product (individual bags) is labeled with packing dates (Julian dates). Refer to 1.07.01 traceability.	

5.04.08	Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Visual inspections are conducted during the receiving and shipping process.	
5.04.09	Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Ozone kit is used for monitoring of the concentration of ozone. During the visual inspection was observed in good working order. The kit is supplied by Hach and within expiration date 02/24. Test strips for quat are within expiration 09/01/2019 (hydriion).	
5.04.10	Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there are 2 bathrooms and 18 PT outside the facility. Bathrooms have 4 handwashing stations for women and 5 for men. Adding there are two handwashing stations at the entrance of each working area. There are 200 workers per shift.	
5.04.11	Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, Hand washing stations are in good working order with hot water and adequately stocked with paper towels and unscented soap.	
5.04.12	Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Bathrooms are in good condition and clean. There are 12 toilets in 3 bathrooms. 4 toilets for men and 8 toilets for women. Adding 18 PT are all genders.	
5.04.13	Question: Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, hand sanitizers are available at the entrance of each area.	
5.04.14	Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There are foot dip stations in four points in the packinghouse building available for workers (only one point is allowed for workers to be used as an entrance and exit).	
5.04.15	Question: Are single service 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, bins, trash buckets and finish product containers (bags and boxes) were observed being used with that purpose only.	
5.04.16	Question: Are re-usable containers cleanable or used with a liner and 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, plastic trash buckets are used. They have a different color (white).	
5.04.17	Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Thermometers are in use and were observed in good condition.	

GMP		Worker Practices
5.05.01	<p>Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, workers were observed washing and sanitizing their hand before entering to work.</p>	
5.05.02	<p>Question: Are workers' fingernails clean, short and free of nail polish?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, no issues observed.</p>	
5.05.03	<p>Question: Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Workers with signs of illness and open sores/wounds were not observed.</p>	
5.05.04	<p>Question: Are workers wearing effective hair nets that contain all hair?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. All workers were observed wearing proper hair restraints, sleeves, hairnets, and beardnets.</p>	
5.05.05	<p>Question: Is jewelry confined to a plain wedding band and watches are not worn?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, no issues observed.</p>	
5.05.06	<p>Question: Are all workers wearing outer garments suitable for the operation (e.g., appropriate clothes, smocks, aprons, sleeves, non-latex gloves)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, gloves are made of nitrile.</p>	
5.05.07	<p>Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, gloves are disposed of once workers leave the working area for breaks or using the bathrooms.</p>	
5.05.08	<p>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?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, aprons, sleeves, and gloves, are used and are disposable.</p>	
5.05.09	<p>Question: Worker personal items are not being stored in the production or material storage area(s)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No personal items stored in production areas there are shelvings in break area available.</p>	
5.05.10	<p>Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. There are designated areas to smoke, drinking, and eating, which are away from storage areas.</p>	

5.05.11	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, fresh potable drinking water is available for workers in break areas.	
5.05.12	Question: Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of head, Bluetooth devices, etc.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, no issues observed.	
5.05.13	Question: Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, all the regular workers have IDs.	
5.05.14	Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. First aid kit was properly maintained at the entrance of the facility.	

GMP	Equipment
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5.06.01	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, food contact surfaces are clean and in good condition. Equipment lines and conveyor belt were observed in good condition. The equipment is made of stainless steel and was observed clean and in good condition.	
5.06.02	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 observed in non-food contact surfaces such as forklift and racks.	
5.06.03	Question: Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, no issues observed with the design of the equipment.	
5.06.04	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, independent thermometers are placed on the walls in the cold room.	
5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the thermometers are made plastic.	

GMP	Equipment Cleaning
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5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, food contact surfaces are cleaned.	
5.07.02	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 clean.	
5.07.03	Question: Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The score is not affected. The product is on hold in the packaging containers (bags and cardboard boxes).	
5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The score is not affected. The activity was not observed.	
5.07.05	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. Cooling units were in a clean condition and free of aged, dirty ice.	
5.07.06	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: 5 Score: Total Compliance
	Auditor Comments: Yes. Fan guards were dust-free and in a clean condition.	
5.07.07	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. The score is not affected. All the equipment is in use.	
5.07.08	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, items were not observed on the ground.	
5.07.09	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 observed. Tools were observed clean inside the container.	
5.07.10	Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, packing line and lubricated parts are placed under the product path.	

GMP	General Cleaning
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5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The score is not affected. There are no issues observed.	
5.08.02	Question: Are waste and garbage frequently removed from production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no issues observed. No waste or garbage accumulation noted in trash cans, trash is removed frequently from the facility by "Waste management".	
5.08.03	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 are well maintained?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Floor drains are covered, appear clean, free from odors and well maintained.	
5.08.04	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, no issues, overhead areas where observed clean.	
5.08.05	Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, plastic strip curtains are observed in good condition.	
5.08.06	Question: Does personal protection equipment (PPE) for the sanitation crew meet label requirements of chemicals used, and is it 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, sanitation equipment is stored inside cabinets in a locked cage area.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Cleaning equipment is stored hanging on the wall and off the ground in each plant area.	
5.08.08	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. There is a color id for cleaning tools. White production, red plastic, and brittle, purple restrooms, brow breakrooms.	
5.08.09	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, most of the items are plastic or no metal strips.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, toilet facilities and hand washing stations are clean.	

5.08.11	Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, break area is clean. No microwave or refrigerator.	
5.08.12	Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The score is not affected. There is no maintenance shop.	
5.08.13	Question: Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no issues observed. Forklifts are electric.	
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The score is not affected. There was not truck observed.	

GMP	Site
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5.09.01	Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, waste water and other relevant features?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there individual maps showing facility location, water sources (well water), water line, electrical, fire lines, and adjacent roads, among others.	
5.09.02	Question: Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there are different floor plan maps showing the layout of the building its location, production areas, storage, and flow.	

GMP	Buildings and Grounds
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5.10.01	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, coated or otherwise shatter resistant to protect product from contamination in the event of breakage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, all the lights are plastic protected.	
5.10.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, no issues observed light is plastic protected.	
5.10.03	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 observed.	

5.10.04	Question: Is there adequate lighting in the production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, there is adequate light inside the storage areas.							
5.10.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: Yes, no issues observed.							
5.10.06	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: 10 Score: Total Compliance						
	Auditor Comments: Yes, the floor is in good condition.							
5.10.07	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. the floor drains are placed where is needed in rooms.							
5.10.08	Question: Are all entry points to the production and storage areas protected to prevent entry of rodents and birds?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency						
	Auditor Comments: minor. Speed doors leave opening at the bottom (cooler #8 and 10)							
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: Urethane doorway ramps installed in Coolers 8, 9 and 10 - see attached proposal and finished photographs</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;">CB/Auditor Review Comments: Corrective action accepted. Documents presented indicates that Urethane doorway ramps installed in Coolers 8, 9 and 10.</td> <td style="text-align: center; width: 10%;">Yes</td> <td style="width: 30%;"> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Urethane doorway ramps installed in Coolers 8, 9 and 10 - see attached proposal and finished photographs		View Files	CB/Auditor Review Comments: Corrective action accepted. Documents presented indicates that Urethane doorway ramps installed in Coolers 8, 9 and 10.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
Auditee Comments: Urethane doorway ramps installed in Coolers 8, 9 and 10 - see attached proposal and finished photographs		View Files						
CB/Auditor Review Comments: Corrective action accepted. Documents presented indicates that Urethane doorway ramps installed in Coolers 8, 9 and 10.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance						
5.10.09	Question: Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?	Possible Points: 3 Points Scored: 3 Score: Total Compliance						
	Auditor Comments: Yes, shipping dock doors are fitted with buffers to seal against trucks.							
5.10.10	Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance						
	Auditor Comments: Yes, no issues observed.							
5.10.11	Question: Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, no issues observed.							
5.10.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: Yes, no issues observed.							

5.10.13	Question: Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the internal wall perimeter maintained.	
5.10.14	Question: Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Exterior area of the facility was free of litter, weeds and standing water during the inspection.	
5.10.15	Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a specific area to maintain pallets before being disposed of inside the compound.	
5.10.16	Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Workers inspect the pallets prior to use them and broken/damaged are excluded.	
5.10.17	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the Dumpster area is clean.	
5.10.18	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Dumpster is covered.	
5.10.19	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, main water line is protected against back.	
5.10.20	Question: Is the on-site laboratory completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Score is not affected. There is no-site laboratories.	
GMP		
Chemical Files		
5.11.01	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. SDS information is available for the chemicals used in the operation as sanitizers such as Biocatch (Sanitizer and disinfectant), PAA, Bacticide (Sodium Hypochlorite), among others. All these products are used in sanitation activities. Ozono is used for water in contact with the product.	
5.11.02	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, the label of chemicals used in the operation are available, including the bait stations Terad 3 AG blox (active ingredient Cholecalciferol).	

5.11.03	Question: Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. There is a "Daily chemical usage and inventory log" updated on a daily basis.	
5.11.04	Question: Are there specific Standard Operating Procedures (SOPs) for the monitoring/testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.) and testing of single pass water systems?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are records "Ozone water system set-up and level recording" that includes the SOP with instructions of ozone usage, frequency every 15 minutes and testing (4.00 ppm) is available. The monitoring activities are done with a testing kit. Adding there is an "Ozone system summary " that indicates that the system is a single pass water system and includes the procedure to use the testing kit.	

GMP	Pest Control Documentation
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5.12.01	Question: Is there a documented pest control program, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is a documented pest control program kept by "Clark", documented information as "Year-round commercial pest -away" service agreement (03/01/2019), Pest control license for operator, Fabian Jose Manzano, License#226 exp: 06/30/2020 and company's Bussiness License (Exp:12/31/2020) and Liability of insurance (06/28/2018) are available.	
5.12.02	Question: Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there are trap location maps available which indicate the number of traps, type of trap (external bait station and internal tin cats) and location.	
5.12.03	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. There are service reports issued one/month for external traps by "Clark" and once/week for internal traps by "Christopher ranches" (audited company). The records for the service are available and detail application and comments. The most recent services is dated on 05/14/2019 issued by Clark. The internal inspections are conducted by the company itself and registered using the form "Weekly log pest control program".	

GMP	Operation Monitoring Records
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5.13.01	Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The commodity (Raw product) reception is documented using an "Incoming garlic inspection form " that includes the condition or other contamination issues. The packaging material is verified at the reception and accepted through a signature in the "Incoming material inspection form". The process follows the "Outside product & raw materials receiving procedures".	
5.13.02	Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The score is not affected. Product arrives in flatbed trucks.	

5.13.03	<p>Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides, waxing, control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?</p> <p>Auditor Comments: Yes. There are 5 metal detectors in lines whole peeled plant, 2 in puree plant, 1 in roasted plant, 1 in multivac plant with metal detectors included. Records of monitoring are conducted on an hourly basis using the form "Metal detector record log whole peel", "Puree plant metal detector log", "Metal detector record log multivac" and "Metal detector record roaster". The test was conducted during visual inspection in each plant using the Fe 5.0mm, Non-Fe 5.0 mm and SS 4.8 mm.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.13.04	<p>Question: Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, ORP, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?</p> <p>Auditor Comments: Yes. The whole peeled and puree processing systems are comprised by Ozono system in one of the steps of the process. There are records "Ozone water system set-up and level recording" that includes the SOP with instructions of ozone usage, frequency every 15 minutes and testing (4.00 ppm) is available. The concentration was checked during the visual inspection in each plant result is 4.4 ppm for whole peeled process and 4.0 ppm for the puree process. The monitoring is conducted with a kit (Hutch kit) provided by Tri strata group.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.13.05	<p>Question: Are there records of visual monitoring and/or testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.), for build-up of organic material (turbidity)?</p> <p>Auditor Comments: N/A. The score is nota affected. There are not recirculated systems.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.13.06	<p>Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?</p> <p>Auditor Comments: Yes. There are foot dip stations covering all the entrances of the three plants. Concentration records are maintained using the form "Daily foot bath concentration log". The readings are logged every three/hours and show values of 800-1000ppm tested with test strip. The stations were tested during the visual inspection and results match with the parameters indicated.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
5.13.07	<p>Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p> <p>Auditor Comments: N/A. The score is not affected. There are not tools in use.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.13.08	<p>Question: Is there a pre-operation inspection log?</p> <p>Auditor Comments: Yes. There are pre-operational inspections conducted on a daily basis using different forms and covering different items as lines, coolers, bathrooms and employees, e.g "Whole peeled plant pre-start walk through" (lines and coolers) and "Daily labor record" (Employees).</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.13.09	<p>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?</p> <p>Auditor Comments: Yes, there is a "Facility location assessment" (reviewed on 03/23/2015) available which includes surrounding areas hazards and control measures, among others, e.g Fire control measure, on-site response team.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.13.10	<p>Question: Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?</p> <p>Auditor Comments: Yes, there are several back flow devices in the compound, which are tested on a yearly basis. The most recent test is conducted by "Bay Area Back Flow Inc" on 01/07/2019. The result indicates "Passed".</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>

5.13.11	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is an internal audit conducted on a monthly basis using the form "Monthly GMP inspections" which covers documentation, building, and lines. The most recent inspection is dated on 06/07/2019 and the previous date on 05/06/2019. Adding there are documented PGFS checklist V3 conducted twice/Year. the most recent inspection is dated on 02/14/2019.	

GMP	Maintenance & Sanitation Files
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5.14.01	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. There is a "Master SOP preventative maintenance" that includes a "Master preventative maintenance schedule" and records available. The program indicates the frequency (Daily, weekly, bi-monthly, monthly seasonally and annually) and activities.	

5.14.02	Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there are maintenance records available and signed off by the operator, e.g 06/18/2019 Jason Ahumada.	

5.14.03	Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the maintenance logs are available and sanitation is conducted after the activity is done, e.g 6/19/2019 beaming broke and sanitation activity was done after the maintenance.	

5.14.04	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, there is a "Master Sanitation Schedule" which includes different areas and frequency (daily, weekly, monthly and yearly) to sanitize.	

5.14.05	Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency
	Auditor Comments: minor. There is a manual that covers different areas and equipment documented sanitation procedures, however, SSOP for metal detector testers (3) used in the puree line in contact with food contact surface and product is not available.	

Auditee Comments: Revised Metal Detector SOP - see attached		View Files
	CA Accepted?	
CB/Auditor Review Comments: Corrective action accepted. "Metal detection SOP" includes detector testers.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance

5.14.06	<p>Question: Are cleaning and sanitation logs on file that show what was done, when and by who?</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>									
	<p>Auditor Comments: minor. there are sanitation logs available including what was done, when and by who, however sanitation logs for metal detector testers (3) used in the puree line in contact with a food contact surface and the product is not available. The testers are sanitized by a person in charge every time they use them, however, is not documented.</p>										
<table border="1"> <tr> <td colspan="2">Auditee Comments: Revised Metal Detector SOP and Logs, Trained personnel on form revisions</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected. Even though detector testers are included now in logs, records should be available during the inspection.</td> <td style="text-align: center;">No</td> <td> <p>Possible Points: 10 Points Scored: 7</p> </td> </tr> </table>			Auditee Comments: Revised Metal Detector SOP and Logs, Trained personnel on form revisions		View Files		CA Accepted?		CB/Auditor Review Comments: Rejected. Even though detector testers are included now in logs, records should be available during the inspection.	No	<p>Possible Points: 10 Points Scored: 7</p>
Auditee Comments: Revised Metal Detector SOP and Logs, Trained personnel on form revisions		View Files									
	CA Accepted?										
CB/Auditor Review Comments: Rejected. Even though detector testers are included now in logs, records should be available during the inspection.	No	<p>Possible Points: 10 Points Scored: 7</p>									
5.14.07	<p>Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, "Chemical concentration testing recording log" are available and indicate the concentration of chemicals used in sanitation (Quat and Sodium Hypochlorite) on a daily basis, e.g Quat 200 ppm and Sodium Hypochlorite 200 ppm.</p>										
5.14.08	<p>Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.), where applicable?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: N/A. The score is not affected. According to food safety representative, no equipment requires CIP</p>										
5.14.09	<p>Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. There is an ATP program including SOP "Daily ATP swabbing SSOP within production area" and records. Different food contact surfaces are covered on a daily basis. The parameters indicated in the SOP are < 11 clean 11-29 warning and >30 fails. The records are available using the form "ATP daily monitoring log". The most recent log is dated 06/21/2019 over cooler belts 0 URL, elevator mill 2.</p>										
5.14.10	<p>Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, there are "Daily sanitation logs" including drains and initials of the responsible.</p>										
5.14.11	<p>Question: Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. There is a central air system used in to clean and peel the garlic. The system is checked once a year. The most recent service is giving by "Associates compressor & equipment" service on 03/21/2019.</p>										
5.14.12	<p>Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes, cooling units are serviced annually by the company itself. Records are available and show that the most recent service is conducted on 02/25/2019 using the form "Christopher ranch refrigerator; Maintenance record".</p>										

5.14.13	Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is a "Glass and brittle plastic policy" updated on 04/16/2019, and a includes "Glass or brittle plastic breakage sanitation program" available. Adding there is a "Glass & brittle plastic daily inspection log".	

GMP	Worker Documentation
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5.15.01	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, there are training when employees are hired and also are required to sign food safety rules.	

5.15.02	Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there are food safety training conducted on a monthly basis, at least. The training is given by the supervisors. The most recent training is dated on 04/11/2019 covering the food safety policy. The previous on 05/14/2019 topic: flu prevention. The records include topics treated and signature of the attendees.	

5.15.03	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 a training for sanitation on a quarterly basis given by food safety representative. The most recent training is dated on 04/25/2019. Topics treated and signature of the attendees are indicated in the logs.	

5.15.04	Question: Are there written and communicated 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, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Written procedures were part of the GMP guidelines.	

5.15.05	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, there is a verbal and written warning system before suspension in an extreme case. Food safety representative indicates that records system is available when an issue happens.	

5.15.06	Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, visitors and contractor are required to sign a commitment at the entrance and visitor log indicating that visitors must read the food safety rules.	

GMP	Testing
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5.16.01	Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is a "Microbiological program" available, which indicates frequency and areas to test. The program divides the surfaces by food contact surfaces and non-food contact surfaces. The testing is conducted on a weekly basis for food contact surfaces covering TPC. The most recent results are given by "Primus Labs" on 06/20/2019, e.g. Air peeler, elevator#1, belt after optical sorter, scale systems (Whole peel#1) < 10 est CFU/50 sq cm. The program also includes thresholds < 250.	

5.16.02	<p>Question: Are there records of environmental microbiological test results and does testing meet the program requirements?</p> <p>Auditor Comments: Yes, there is a "Microbiological program" available, which indicates frequency and areas to test. The program divides the surfaces by food contact surfaces and non-food contact surfaces. The testing is conducted on a weekly basis for non-food contact surfaces covering Listeria and Salmonella. The most recent results are given by "Primus Labs" on 06/20/2019, e.g. Whole peeled garlic room-north wall, whole peeled garlic room-floor center, and Whole peeled garlic room floor north side results negative for Salmonella and Listeria.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
5.16.03	<p>Question: Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?</p> <p>Auditor Comments: Yes. There are water testing results conducted on a monthly basis. The most recent results are issued by "Primus labs" on 06/06/2019. The results cover E.Coli and Total Coliform < 1 est MPN/100 ml.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
5.16.04	<p>Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?</p> <p>Auditor Comments: N/A. The score is not affected. There is no use of ice.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.16.05	<p>Question: Are there records of tests performed on compressed air or other mechanically introduced gases that is used directly on food and food contact surfaces and does testing meet the program requirements?</p> <p>Auditor Comments: Yes, compressed air is used in the peeling equipment. The air is tested on an annual basis. The most recent results are issued by "Primus labs" on 03/07/2019 covering TPC, Yeast, and Mold < 100 est CFU/sqm.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
5.16.06	<p>Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?</p> <p>Auditor Comments: Yes. There are pathogen testing results conducted by customer requirements, e.g. Aerobic Plate count and Coliform conducted on seasoned roast item code ROSM31 lot#R4A19157c 06/10/2019 results < 50 CFU/g and < 10 Cfu/g.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
5.16.07	<p>Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?</p> <p>Auditor Comments: No. Lack of written corrective action procedure when unacceptable test results are received (customer required tests).</p> <div data-bbox="250 1310 1516 1583" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Procedures for out of compliance product added to Microbial Program 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: Corrective action accepted. Corrective action procedure is presented.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> </td> </tr> </tbody> </table> </div>		CA Accepted?		CB/Auditor Review Comments: Corrective action accepted. Corrective action procedure is presented.	Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>	<p>Possible Points: 10 Points Scored: 0 Score: Non-Compliance</p>
	CA Accepted?							
CB/Auditor Review Comments: Corrective action accepted. Corrective action procedure is presented.	Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>						
5.16.08	<p>Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?</p> <p>Auditor Comments: N/A. The score is not affected. No issue so far.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
5.16.09	<p>Question: Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with validated testing methods and protocols, evidence of training related to sample collection and testing protocols, and relevant records of results?</p> <p>Auditor Comments: N/A. The score is not affected. There is no in-house lab.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						

GMP		Temperature Controlled Storage & Distribution Logs
5.17.01	<p>Question: Are there records of final product temperature checks for temperature sensitive product?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there are temperature records for the product before loading using the form "Blended product quality control evaluation". The records indicate that each load is checked.</p>	
5.17.02	<p>Question: Are there temperature logs for the production area (if refrigerated)?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. The score is not affected. The production area is not under temperature control.</p>	
5.17.03	<p>Question: Are there temperature logs for storage rooms?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there are 3 cooler rooms, which are monitored on a daily basis by the "BNR system". The temperature is set in 32-37.</p>	
5.17.04	<p>Question: Is there a documented procedure for checking truck trailer temperature prior to shipping?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there is a "Carrier condition logs" procedure available. The procedure indicates checks the temperature of the trailer before loading.</p>	
5.17.05	<p>Question: Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there is a "Picking ticket" available. The log is attached to the bill of lading and indicates the temperature of the trailer before loading.</p>	
5.17.06	<p>Question: Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there is a "Carrier condition logs" procedure available. The procedure indicates checks the condition of the trailer before loading.</p>	
5.17.07	<p>Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there is a "Christopher ranch/carrier condition log" procedure available. The procedure indicates checking the condition of the trailer before loading.</p>	
GMP		Allergen Control
5.18.01	<p>Question: Are there no allergen risks handled or stored within production and storage areas?</p>	<p>Possible Points: 0 Points Scored: 0 Score: Yes</p>
	<p>Auditor Comments: Yes. Allergen risks were not seen. No allergens are handled and food safety representative. The products are only sold in USA.</p>	
5.18.02	<p>Question: Has a documented allergen management plan been developed?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. The score is not affected. Refer to 5.18.01.</p>	

5.18.03	Question: Are there adequate storage controls (e.g., 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. The score is not affected. Refer to 5.18.01.	
5.18.04	Question: Is there a dedicated allergen 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. The score is not affected. Refer to 5.18.01.	
5.18.05	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. The score is not affected. Refer to 5.18.01.	
5.18.06	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. The score is not affected. Refer to 5.18.01.	
5.18.07	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. The score is not affected. Refer to 5.18.01.	
5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The score is not affected. Refer to 5.18.01.	
5.18.09	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. The score is not affected. Refer to 5.18.01.	
HACCP Preliminary Steps		
6.01.01	Question: Is there a team responsible for the HACCP program at the operation, with a leader assigned, 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. HACCP Team was comprised of VP compliance, maintenance manager, purchasing, food safety, lead QC, sanitation manager, shipping/receiving and preventative maintenance, among others. Janette food safety coordinator and team leader have a HACCP training given by "Food Safety Alliance" 2018. Adding the representative presents an FSMA preventive control training conducted on 06/06 06/07 2016 by SCS global service.	
6.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. HACCP team members have training given by Janette Codiga on 06/12/2019. John Jewell has a training given on 12/08/2016 by International Alliance and Reyna Lomeli a training given by 360 training.com on 06/22/2019.	

6.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There is a "Product description-Puree plant", which includes intended use (ready to use as ingredient in cooked dishes) storage and labeling instructions, among others.	
6.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. There are 3 " Process Flow chart" which matches with the visual inspection. The process includes metal detectors considered as CCP.	
6.01.05	Question: Is there documented evidence that the flow chart(s) been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The most recent review is dated on 03/15/2019.	

HACCP Development of the HACCP Plan

6.02.01	Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency									
	Auditor Comments: minor. There is a "Hazard analysis" based in the flow chart and considers likelihood and severity, however physical, chemical and biological hazards are not detailed enough.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: Reviewed, updated Hazard Analysis with more detail - see attached</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td>CB/Auditor Review Comments: Corrective action accepted. Hazard analysis modified including likelihood, severity, and hazards are detailed.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Reviewed, updated Hazard Analysis with more detail - see attached		View Files		CA Accepted?		CB/Auditor Review Comments: Corrective action accepted. Hazard analysis modified including likelihood, severity, and hazards are detailed.	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
Auditee Comments: Reviewed, updated Hazard Analysis with more detail - see attached		View Files									
	CA Accepted?										
CB/Auditor Review Comments: Corrective action accepted. Hazard analysis modified including likelihood, severity, and hazards are detailed.	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance									
6.02.02	Question: Have CCP decisions been made with documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency									
	Auditor Comments: minor. CCP decision is determined, however, the documented logical approach followed in this decision, is not detailed enough.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: Reviewed, updated Hazard Analysis using CCP Decision Tree, Risk Matrix (used in original analysis) Research Material, CDPH Letter & Shelf Life Study</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;">CA Accepted?</td> <td style="width: 30%;"></td> </tr> <tr> <td>CB/Auditor Review Comments: Corrective action accepted. Information presented indicates that significance is determined with likelihood and severity. Adding a decision tree is used to determine CCP.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Reviewed, updated Hazard Analysis using CCP Decision Tree, Risk Matrix (used in original analysis) Research Material, CDPH Letter & Shelf Life Study		View Files		CA Accepted?		CB/Auditor Review Comments: Corrective action accepted. Information presented indicates that significance is determined with likelihood and severity. Adding a decision tree is used to determine CCP.	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
Auditee Comments: Reviewed, updated Hazard Analysis using CCP Decision Tree, Risk Matrix (used in original analysis) Research Material, CDPH Letter & Shelf Life Study		View Files									
	CA Accepted?										
CB/Auditor Review Comments: Corrective action accepted. Information presented indicates that significance is determined with likelihood and severity. Adding a decision tree is used to determine CCP.	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance									
6.02.03	Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.	Possible Points: 0 Points Scored: 0 Score: Yes									
	Auditor Comments: Yes. Metal detectors and cooking kettles (180 F) are identified as the CCP.										

6.02.04	<p>Question: Have CCP critical control limits been established and supported by relevant validation documentation?</p> <p>Auditor Comments: No. Validation for CCP limits in use is not available. Cooking Kettles; CCP 1 Temperature 180 x9 minutes and CCP2 pH 4.0</p>	<p>Possible Points: 15 Points Scored: 0 Score: Non-Compliance</p>						
<table border="1"> <tr> <td colspan="2" data-bbox="250 260 1175 310"> <p>Auditee Comments: Reviewed, updated - see attached Research Material, CSPH Letter & Shelf Life Study</p> </td> <td data-bbox="1175 260 1520 310" style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td data-bbox="250 310 1073 531"> <p>CB/Auditor Review Comments: Corrective action accepted. pH and Temperature/time criteria established by California Cannery Inspection Regulations are presented. Based on formulation and process data submitted to California Laboratory for research in food preservation.</p> </td> <td data-bbox="1073 310 1175 531" style="text-align: center;"> <p>Yes</p> </td> <td data-bbox="1175 310 1520 531"> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: Reviewed, updated - see attached Research Material, CSPH Letter & Shelf Life Study</p>		<p>View Files</p>	<p>CB/Auditor Review Comments: Corrective action accepted. pH and Temperature/time criteria established by California Cannery Inspection Regulations are presented. Based on formulation and process data submitted to California Laboratory for research in food preservation.</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
<p>Auditee Comments: Reviewed, updated - see attached Research Material, CSPH Letter & Shelf Life Study</p>		<p>View Files</p>						
<p>CB/Auditor Review Comments: Corrective action accepted. pH and Temperature/time criteria established by California Cannery Inspection Regulations are presented. Based on formulation and process data submitted to California Laboratory for research in food preservation.</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>						
6.02.05	<p>Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?</p> <p>Auditor Comments: Yes. There are metal detectors in whole peeled, puree plant, roasted plant and multivac lines. Records of monitoring are conducted on an hourly basis for metal detectors. Cooking kettles temperature and pH monitoring are conducted by batch. The limit established for pH is 4.0 and for temperature 140 for filling and 180 cooking x 9 minutes.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
6.02.06	<p>Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?</p> <p>Auditor Comments: Yes. QC representatives are in charge of metal detection monitoring, recording, and corrective action implementation. Supervisor and cook are responsible for monitoring, recording and corrective action implementation in cooking kettle step.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
6.02.07	<p>Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?</p> <p>Auditor Comments: minor. Metal detector SOP is available, however, Cooking kettle step (CCP 1.0 CCP 2.0) SOP is not available.</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>						
<table border="1"> <tr> <td colspan="2" data-bbox="250 1192 1175 1243"> <p>Auditee Comments: Created SOP for Cooking Procedures - see attached</p> </td> <td data-bbox="1175 1192 1520 1243" style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td data-bbox="250 1243 1073 1463"> <p>CB/Auditor Review Comments: Corrective action accepted. "Cooking procedure for Pur5ca-Crusch Garlic and citric acid" is presented.</p> </td> <td data-bbox="1073 1243 1175 1463" style="text-align: center;"> <p>Yes</p> </td> <td data-bbox="1175 1243 1520 1463"> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: Created SOP for Cooking Procedures - see attached</p>		<p>View Files</p>	<p>CB/Auditor Review Comments: Corrective action accepted. "Cooking procedure for Pur5ca-Crusch Garlic and citric acid" is presented.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
<p>Auditee Comments: Created SOP for Cooking Procedures - see attached</p>		<p>View Files</p>						
<p>CB/Auditor Review Comments: Corrective action accepted. "Cooking procedure for Pur5ca-Crusch Garlic and citric acid" is presented.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>						

6.02.08	<p>Question: Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limit(s) of a CCP are not met (loss of control/deviation) and plans to adjust the process back into control?</p> <p>Auditor Comments: minor. Metal detector corrective action plan is available, however cooking kettle action plan is not documented.</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>						
<table border="1" style="width: 100%;"> <tr> <td colspan="2" data-bbox="256 268 1175 327"> <p>Auditee Comments: Cooking Kettle Action Plan added to Cooking SOP, Metal detector corrective actions added to Log - see attached.</p> </td> <td data-bbox="1175 268 1513 327" style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td data-bbox="256 327 1071 537"> <p>CB/Auditor Review Comments: Corrective action presented. A corrective action plan is presented and included in "Cooking procedure for Pur5ca-Crusch Garlic and citric acid".</p> </td> <td data-bbox="1071 327 1175 537" style="text-align: center; vertical-align: middle;"> <p>CA Accepted? Yes</p> </td> <td data-bbox="1175 327 1513 537"> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: Cooking Kettle Action Plan added to Cooking SOP, Metal detector corrective actions added to Log - see attached.</p>		<p>View Files</p>	<p>CB/Auditor Review Comments: Corrective action presented. A corrective action plan is presented and included in "Cooking procedure for Pur5ca-Crusch Garlic and citric acid".</p>	<p>CA Accepted? Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
<p>Auditee Comments: Cooking Kettle Action Plan added to Cooking SOP, Metal detector corrective actions added to Log - see attached.</p>		<p>View Files</p>						
<p>CB/Auditor Review Comments: Corrective action presented. A corrective action plan is presented and included in "Cooking procedure for Pur5ca-Crusch Garlic and citric acid".</p>	<p>CA Accepted? Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>						
6.02.09	<p>Question: Have recording templates (recording forms) been developed for monitoring the CCPs?</p> <p>Auditor Comments: Yes. For metal detectors monitoring activities, there is a "Metal detection log" form used and for the cooking kettle step, there is a "Batch shet/recipe"</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
6.02.10	<p>Question: Have verification plans and schedules been developed for each CCP?</p> <p>Auditor Comments: Yes. There is a verification plan implemented through the signature of metal detection logs and cooking kettle logs by food safety responsible signature. Janette Codiga.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
6.02.11	<p>Question: Is the HACCP system verified when operational changes are made and at least once every 12 months?</p> <p>Auditor Comments: N/A. The score is not affected. According to hazard analysis reviewed on 01/09/19. No changes have occurred.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>						
6.02.12	<p>Question: Is there documented evidence that all plant workers have attended a HACCP training, including training for CCP operators?</p> <p>Auditor Comments: Yes, there are HACCP training for all plant workers conducted on a yearly basis. The most recent training is dated on 03/01/2019. Topics treated and signature of the attendees are indicated in the logs.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
<p>HACCP Execution of the HACCP Plan on the Plant Floor</p>								
6.03.01	<p>Question: Do all of the documents noted in the HACCP Plan accurately reflect plan requirements for the CCPs?</p> <p>Auditor Comments: Yes. All documents noted in the HACCP plan are in place for the monitoring of the CCP(s). The right version of the logs is used.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
6.03.02	<p>Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?</p> <p>Auditor Comments: Yes. Metal detector monitoring records are conducted on an hourly basis using the form "Metal detector record log". The test was conducted during visual inspection in each plant using the Fe 5.0mm, Non-Fe 5.0 mm and SS 4.8 mm. Cooking kettles temperature and pH monitoring are conducted by batch using the form "Batch shet/recipe".</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						

6.03.03	<p>Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Metal detectors operators have the knowledge and understanding of the importance of their roles. Verbal confirmation during the interview.</p>	
6.03.04	<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>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, CCP point operators sign the sheet logs with their initials, e.g Ruth Alvarado (RA), Maria Villasenor (MV), Leonor Ramos (LR), Daniel Arellano (DA).</p>	
6.03.05	<p>Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N/A. The score is not affected. No issues observed in the logs reviewed.</p>	
6.03.06	<p>Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. John J. is the supervisor that signs off the logs and later Janette C. as food safety representative.</p>	