

**FINAL AUDIT REPORT**

PrimusGFS Version 2.1-2

Operation Type: Packinghouse  
Audit Report Summary

CB Registration No. PA-PGFS-4775-2  
PrimusGFS ID #117786 - Cert:5  
Audited by Primus Auditing Operations

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<b>Organization:</b>	<b>Mike Pirrone Produce Inc.</b> Contact(s): <a href="#">June Touchette</a> Address: 15313 Bryce RD. 48014 Location: Capac, Michigan, United States Phone Number: 810-395-4316				
<b>Operation:</b>	<b>Mike Pirrone Produce Inc.</b> Contact(s): <a href="#">June Touchette</a> Location: 15313 Bryce Road Capac, Michigan 48014, United States				
<b>Shipper:</b>	Mike Pirrone Produce Inc.				
<b>Operation Type:</b>	<b>Packinghouse</b>				
<b>Audit Type:</b>	<b>Announced Audit</b>				
<b>Audit Scope:</b>	Mike Pirrone Produce, Inc. employs 42 to 48 employees to pack a variety of fresh market vegetables (cabbage, cucumbers, eggplant, pickles, fall squash and summer squash), hydro-cool organic kale and greens, broker and ship the finished products in a facility that totals 9600 sq. ft. Cucumbers are received in bulk plastic 20 bu. bin, dumped into a tank of treated water (recycled), brusher washed with treated water (single use) from spray bars, sized, visual inspected/graded and packed into customer specified cartons or RPCs. The well water is treated with SaniDate 5.0 (Peracetic Acid-PAA). One cooler is used to store organic kale and other organic greens. The kale is received at a designated dock, moved into the organic cooler and hydro-cooled. The hydro-cooler is used only for organic produce that is only grown on Berville Farms LLC Keegan farm. The hydro-cooler water (recycled) is sourced from a well and is treated with OMRI Listed SaniDate 5.0 PAA. A Bio-Safe Systems PAA monitoring system is used to maintain between 3.5 ppm to 30 ppm PAA. The target range is 7 ppm to 25 ppm. The monitoring equipment data is recorded every 30 minutes per customer requirements. The water is manually titrate tested using the BioSafe Paracetic Acid Test Kit. The testing times: preoperation; AM break; Noon; PM break; post operation. The facility operates from May to October.				
<b>Date FSMS Started:</b>	27 Jul 2017 08:30				
<b>Date FSMS Finished:</b>	27 Jul 2017 11:15				
<b>Date Operation Started:</b>	27 Jul 2017 12:30				
<b>Date Operation Finished:</b>	27 Jul 2017 16:00				
<b>Product(s) observed during audit:</b>	Cabbage, Collard Greens Organic, Cucumbers, Kale Organic				
<b>Similar product(s)/process(es) not observed:</b>	Bell Peppers, Chard Organic, Chili Pepper, Eggplant / Aubergine, Peppers, Pickle Cucumbers, Squash				
<b>Product(s) applied for but not observed:</b>	Squash Organic				
<b>Auditor:</b>	<a href="#">Rex Marquart</a> (Primus Auditing Operations)				
<b>Preliminary Audit Score:</b>	<b>97%</b>				
<b>Final Audit Score:</b>	<b>98%</b>				
<b>Certificate Valid From:</b>	28 Aug 2017 To 27 Aug 2018				
<b>GPS Coordinates:</b>	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>43° 0' 42"</td> <td>82° 56' 25"</td> </tr> </tbody> </table>  <a href="#">Click here to see map</a>	Latitude	Longitude	43° 0' 42"	82° 56' 25"
Latitude	Longitude				
43° 0' 42"	82° 56' 25"				

[View Certificate](#)

[Corrective Action Activity](#)

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	189	Score:	189
	Possible Points:	189	Possible Points:	189
	Percent Score:	100%	Percent Score:	100%
Good Manufacturing Practices Requirements	Score:	1011	Score:	1034
	Possible Points:	1052	Possible Points:	1052
	Percent Score:	96%	Percent Score:	98%
HACCP System Requirements	Score:	260	Score:	260
	Possible Points:	260	Possible Points:	260
	Percent Score:	100%	Percent Score:	100%
<b>TOTAL</b>	Score:	1460	Score:	1483
	Possible Points:	1501	Possible Points:	1501
	Percent Score:	97%	Percent Score:	98%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Good Manufacturing Practices Requirements	7	3
HACCP System Requirements	0	0
<b>TOTAL</b>	<b>7</b>	<b>3</b>

SECTIONS:

Food Safety Management System Requirements	Good Manufacturing Practices Requirements	HACCP System Requirements
Management System	General GMP	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP plan on the Plant Floor
Internal and external inspections	Operational Practices	
Rejection and release of product	Worker Practices	
Supplier Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	Buildings and Grounds	
	Chemical Files	

Pest Control Documentation
Operation Monitoring Records
Maintenance & Sanitation Files
Worker Documentation
Testing/Analyses Records
Temperature Controlled Storage & Distribution Logs
Allergen Control

FSMS		Management System
1.01.01	<p><b>Question:</b> Is there a Food Safety Manual or other documented food safety management system covering the scope of business included in this audit and procedures/instructions for all food safety processes?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The Mike Pirrone Produce Food Safety Manual (MPPFSM) and Mike Pirrone Produce Employee Hand Book (MPPEHB) covers the scope and SOPs of this audit.</p>	
1.01.02	<p><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. In the MPPFSM Mission Statement, Food Safety Policy is the quote: "Food Safety is Everyone's Responsibility". This statement summarizes the company's commitment to food safety and food defense. The policy is posted on the employee information board on each farm. The Mission Statement was signed on 28 Jun 17.</p>	
1.01.03	<p><b>Question:</b> Is there an organizational chart of all workers who have food safety related activities?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The Mike Pirrone Produce, Inc. Organizational Chart indicates that there are 6 primary and 3 secondary employees that are responsible for food safety related activities. It also states that all employees are responsible for the food safety on the farm. It was dated 28 Jun 17.</p>	
1.01.04	<p><b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The committee has met on 13 Mar 17 and 17 Apr 17. The topics of the meetings were as follows: new BioSafe PAA treatment system for the well water used on the packing line and the Organic hydro-cooler; new wall in of cabbage cooler; new Famous Accounting System; Food Safety audits.</p>	
1.01.05	<p><b>Question:</b> Is there documented management verification of the entire food safety management system at least every 12 months?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.01.05, Management Review states that a review of the MPPFSM and MPPEHB is to be completed annually. There were not any changes to the documents of Berville Farms LLC. The review was completed on 10 Jul 17.</p>	
1.01.06	<p><b>Question:</b> Is there a documented analysis detailing resources required to implement and improve the food safety management system processes with documented commitment from management to provide these resources?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The Mike Pirrone Produce, Inc. Resources Analysis has listed: 49 stainless steel packing tables; new concrete receiving dock for organic product; cabbage cooler wall; new zip-doors for cooler; BioSafe PAA system for water treatment; hydro-cooler improvements; stainless steel packed container conveyors.</p>	

FSMS		Control of Documents and Records
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1.02.01	<b>Question:</b> Is there a written document control procedure describing how documents will be maintained, updated and replaced?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.02.01, Procedure for Maintaining, Updating and Replacing Documents describes how documents are handled and reviewed.	
1.02.02	<b>Question:</b> Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All records are kept for a minimum of 3 years.	
1.02.03	<b>Question:</b> Are food safety related documents and records stored and handled in a secured manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The present food safety records and documents are stored in files at the main office. The past records are stored in a locked room in the basement of the main office. The computer records are backed up nightly and stored on a hard drive that is taken off site each night.	
1.02.04	<b>Question:</b> Are the records maintained in an organized and retrievable manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

FSMS	Procedures and Corrective Actions
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1.03.01	<b>Question:</b> Are there documented instructions for the creation of Standard Operating Procedures?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.03.01, Creating a SOP indicates the following: Title; Assign SOP Number (XX-XX); Create Initial Draft; Initial Review; Consolidate all Comments; 2nd Draft; Review; Incorporate final comments; Submit for Approval; Issue Approved SOP.	
1.03.02	<b>Question:</b> Are the written procedures available to relevant users and is a master copy maintained in a central file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Master Copy of the MPPFSM are maintained in the main office. Copies for the packing line, organic hydro-cooler/cooler, and receiving/shipping crew are given to the employees responsible for each activity.	
1.03.03	<b>Question:</b> Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.03.03, Corrective Actions Procedures describes the requirements for writing a corrective action. Each SOP has a section that describes the steps that are to be taken to correct an issue for a particular SOP. Each log has a CA procedure if an item on the log is not in compliance with the items requirements.	
1.03.04	<b>Question:</b> Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.03.04, NUOCA Log is the log that is to be filled out when an unusual occurrence happens.	

FSMS	Internal and external inspections
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1.04.01	<b>Question:</b> Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.04.01, Internal Audits states that a self-audit will be completed annually using the PrimusGFS Check lists v.2.1-2. The last audit with corrective actions was completed on 19 Jul 17.	
1.04.02	<b>Question:</b> Are there written procedures for handling regulatory inspections?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.045.02, Guidelines for Handling Regulatory and Independent Inspections that covers the following: Sign-In; Identification; Notify Management; Reason for Visit; Opening meeting; Photo Policy; Sampling/Test/Labeling Procedure; Tour Requirements; Reports/Corrective Actions; Closing Meeting; Company Review.	
1.04.03	<b>Question:</b> Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Mike Pirrone Produce, Inc. on 10 Aug 17 was inspected by the Michigan Department of Agricultural and Rural Development. The inspection was a contract inspection for the FDA (Inspection # 1825746). There were not any violations and no samples were taken. On 11 Jul 16, a PrimusGFS (Id.#96738) was completed. Corrective actions were submitted on 02 Aug 16.	
1.04.04	<b>Question:</b> Are there documented calibration procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.04.04, BioSafe PAA Water Treatment System is the procedure that is used by BioSafe to calibrate the system annually. Monthly calibration by BioSafe using their Titration Test Kit is done to validate the system.	
<b>FSMS</b>	<b>Rejection and release of product</b>	
1.05.01	<b>Question:</b> Is there a written procedure for handling on hold or rejected products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.05.01 On-Hold and Rejected Material Disposition Log; On Hold Tag (Product-ID/Lot No.-Quantity-Date/Time of Hold-Reason for Hold-Authorized Signature.	
1.05.02	<b>Question:</b> Are there records of the handling of on hold or rejected products kept on file?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. Mike Pirrone Produce has not had any product rejected or put on-hold.	
1.05.03	<b>Question:</b> Is there a documented product release procedure available?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.05.03, Release of Product is the procedure that is followed. The company's PICK TICKET is used to track the loading of trucks and document the release of the product as it is being loaded. The PICK TICKET has the following: the loading order of product; pallet tags are attached as they are being loaded; the pre-load temperature; cleanliness and condition of the trailer.	
1.05.04	<b>Question:</b> Are there records of product releases kept on file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The PICK TICKET is taken into the main office and the pallet tags are entered into the Famous Accounting System, Bill-of-Ladings and Invoices printed and inventory adjusted.	

1.05.05	<b>Question:</b> Is there a documented system for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.05.03, Buyer/Customer Complaint and Feedback is followed when buyer or customer complaints are received. The following information is recorded: Name/Address/Phone#/E-mail; Date/Time; Product; Plot #; Compliant; Reviewed By; Feedback; Management Review.	

<b>FSMS</b>	<b>Supplier Control</b>
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1.06.01	<b>Question:</b> Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, FSMS 1.06.01, Mike Pirrone Produce Specifications is the following: Produce Specifications (5 items); Transportation Specifications (2 items); Maintenance (Contractor Food Safety and Hygiene Agreements); Packaging Specifications; Products Used in Washing Lines; Toilet Services.	

1.06.02	<b>Question:</b> Is there a written procedure detailing how suppliers are evaluated, approved and monitored?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.06.02, Supplier Approval and Monitoring Procedure is the detailed required forms and documents for a supplier to supply to the company to become an approved supplier. The Mike Pirrone Produce, Inc. Records of Supplier Required Documents Supplier Monitoring Log is updated annually. There are entries from 09 Jan 17 to 27 Jun 17 that indicates that all of the 72 suppliers have completed the review procedure and are approved suppliers.	

1.06.03	<b>Question:</b> Is there a list of approved suppliers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The company has 4 transportation suppliers, 1 testing supplier, 1 packaging supplier, 9 service suppliers and 57 vegetable suppliers for the brokerage of product. Monte Packaging Company-Riverside (Mi.) has provided the company with their PrimusLabs Packaging Audit v14.09 (Audit # 356275) completed on 28 Apr 17.	

1.06.04	<b>Question:</b> Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Mike Pirrone Produce Records of Supplier Required Documents Supplier Monitoring Log is updated annually. There are entries from 09 Jan 17 to 27 Jun 17 that indicates that all of the 72 suppliers have completed the review procedure and are approved suppliers.	

1.06.05	<b>Question:</b> If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. This Mike Pirrone Produce does not process any of the fresh market vegetables that it packs, cools or handles.	

1.06.06	<b>Question:</b> If tests and/or analysis within scope to food safety are performed by external laboratories, are they licensed/accredited (e.g. ISO 17025 or equivalent, National Regulations, State Department, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. MicroB.E.S.T. Laboratories has provided the company with their Pery Johnson Laboratory Accreditation, Inc., Certificate of Accreditation that expires 31 May 18. The Scope of Accreditation covers Microbiological Food, Environmental and Water testing. Global Organic Alliance has issued Mike Pirrone Produce Inc. with a NOP Certification Certificate-Handler for 100% Organic: Kale-Green; Kale-Lacinato; Kale-Red; HydroCooling Produce; Cold Storage.	

<b>FSMS</b>	<b>Traceability and Recall</b>
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1.07.01	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.07.01, Mike Pirrone Produce, Inc. Traceback and Recall Manual shows how the company's tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue.	
1.07.02	<b>Question:</b> Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings and explanation of different recall classes?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Mike Pironne Produce, Inc. Traceback and Recall Manual has the following: Recall Concept and Classifications; Traceback Procedure; Recall Procedure; Individual Responsibilities of Product Traceback & Forward; External Regulatory Contact Listings; Customer Contact Listings.	
1.07.03	<b>Question:</b> Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The company only operates from May to October. A mock recall was completed using their just installed Famous Accounting Software on 26 Jul 17 for the Auditor. The mock recall took 45 minutes to complete. 100% of the product was accounted for 2 receivers and product in inventory. It was a Class I recall/notification for a plastic water bottle lift in one container.	

<b>FSMS</b>	<b>Food Defense</b>
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1.08.01	<b>Question:</b> Does the company have a documented food defense policy based on the risks associated with the operation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 1.08.01, Food Defense lists the following risks associated with food security: Employees; Visitors/Contractors; Crop Protection Materials Storage/Inventory; Suppliers; Building Security; Water (Well); Computer Systems.	
1.08.02	<b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the Traceback and Recall Manual is a list of customers, regulatory agencies, management contact numbers. Provided on the labor information boards is a list of law enforcement, management and emergency services numbers (911).	
1.08.03	<b>Question:</b> Are visitors to the company operations required to adhere to food defense policies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

<b>GMP</b>	<b>General GMP</b>
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2.16.01	<b>Question:</b> Is there a designated person responsible for the food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. June Touchette is the person responsible for the food safety program at Mike Pirrone Produce, Inc.	
2.16.02	<b>Question:</b> Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The detergents and sanitizers are stored in a locked room that is located in the hall-way between the coolers and the packing area. The products were labeled properly.	

2.16.03	<b>Question:</b> Are "food grade" and "non-food grade" chemicals used, handled and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	<b>Auditor Comments:</b> Yes. The "food grade" detergents and sanitizers are stored in a locked room that is located in the hall-way between the coolers and the packing area. The "non-food" grade items are stored in a separate locked room by the hydro-cooler compressors.										
2.16.04	<b>Question:</b> Are signs supporting GMP's posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	<b>Auditor Comments:</b> Yes. Signs supporting the GMP's of the company are posted by the toilets, break area, time clock and at all entrances.										
2.16.05	<b>Question:</b> Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	<b>Auditor Comments:</b> Yes. The facility has cameras that are located through out the facility. The employees at orientation training are instructed on the food defense policies of the company. All visitors and contractors are required to sign-in and sign-out, this allows the company to monitor who is in and around the facility.										
<b>GMP</b>	<b>Pest Control</b>										
2.17.01	<b>Question:</b> 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									
	<b>Auditor Comments:</b> Yes. All of the product (to be packed and finished) was free of pests and any evidence of them.										
2.17.02	<b>Question:</b> 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									
	<b>Auditor Comments:</b> Yes. All of the packaging was free of pests and any evidence of them.										
2.17.03	<b>Question:</b> Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Possible Points: 15 Points Scored: 5 Score: Major Deficiency									
	<b>Auditor Comments:</b> Major. There was 1 bird in the carton storage building of the facility.										
<table border="1"> <tr> <td colspan="2"><b>Auditee Comments:</b></td> <td></td> </tr> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Major. There was 1 bird in the carton storage building of the facility.</td> <td><b>No</b></td> <td>Possible Points: 15 Points Scored: 5</td> </tr> </table>			<b>Auditee Comments:</b>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Major. There was 1 bird in the carton storage building of the facility.	<b>No</b>	Possible Points: 15 Points Scored: 5
<b>Auditee Comments:</b>											
	CA Accepted?										
<b>CB/Auditor Review Comments:</b> Major. There was 1 bird in the carton storage building of the facility.	<b>No</b>	Possible Points: 15 Points Scored: 5									
2.17.04	<b>Question:</b> Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	<b>Auditor Comments:</b> Yes.										
2.17.05	<b>Question:</b> Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance									
	<b>Auditor Comments:</b> Yes. Terminex is contracted to manage the pest control program at this facility.										



2.17.06	<b>Question:</b> Are pest control devices located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Baited pest control devices are only used on the outside of the facility.	

2.17.07	<b>Question:</b> Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The outside pest control devices are serviced monthly. The inside pest control devices are serviced bi-weekly.	

2.17.08	<b>Question:</b> Are interior and exterior building perimeter pest control devices adequate in number and location?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency									
	<b>Auditor Comments:</b> Major. The outside pest control devices are not adequate in number.										
<table border="1"> <tr> <td colspan="2"><b>Auditee Comments:</b></td> <td align="right"><a href="#">View Files</a></td> </tr> <tr> <td></td> <td align="center">CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Yes. A new and better pest control company has the contract for the pest control at the facility.</td> <td align="center">Yes</td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td> </tr> </table>			<b>Auditee Comments:</b>		<a href="#">View Files</a>		CA Accepted?		<b>CB/Auditor Review Comments:</b> Yes. A new and better pest control company has the contract for the pest control at the facility.	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance
<b>Auditee Comments:</b>		<a href="#">View Files</a>									
	CA Accepted?										
<b>CB/Auditor Review Comments:</b> Yes. A new and better pest control company has the contract for the pest control at the facility.	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance									

2.17.09	<b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency									
	<b>Auditor Comments:</b> Major. The inside and outside pest control devices are coded using a number system. The same numbers are used for both the inside and outside devices without any other designation.										
<table border="1"> <tr> <td colspan="2"><b>Auditee Comments:</b></td> <td align="right"><a href="#">View Files</a></td> </tr> <tr> <td></td> <td align="center">CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Yes. A new and better pest control company has the contract for the pest control at the facility.</td> <td align="center">Yes</td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td> </tr> </table>			<b>Auditee Comments:</b>		<a href="#">View Files</a>		CA Accepted?		<b>CB/Auditor Review Comments:</b> Yes. A new and better pest control company has the contract for the pest control at the facility.	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance
<b>Auditee Comments:</b>		<a href="#">View Files</a>									
	CA Accepted?										
<b>CB/Auditor Review Comments:</b> Yes. A new and better pest control company has the contract for the pest control at the facility.	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance									

2.17.10	<b>Question:</b> Are all pest control devices properly installed and secured?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

<b>GMP</b>	<b>Storage Areas &amp; Packaging Materials</b>
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2.18.01	<b>Question:</b> Are ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The company does not use ice.	

2.18.02	<b>Question:</b> Is the storage area completely enclosed? <b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency							
	<b>Auditor Comments:</b> Minor. The coolers are completely enclosed. The doorway to the carton storage area is open. <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2"><b>Auditee Comments:</b></td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center; width: 40%;"><b>CA Accepted?</b></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Minor. The coolers are completely enclosed. The doorway to the carton storage area is open.</td> <td style="text-align: center; font-size: 1.2em;"><b>No</b></td> </tr> <tr> <td></td> <td style="text-align: right;"> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7 </td> </tr> </table>	<b>Auditee Comments:</b>			<b>CA Accepted?</b>	<b>CB/Auditor Review Comments:</b> Minor. The coolers are completely enclosed. The doorway to the carton storage area is open.	<b>No</b>	
<b>Auditee Comments:</b>								
	<b>CA Accepted?</b>							
<b>CB/Auditor Review Comments:</b> Minor. The coolers are completely enclosed. The doorway to the carton storage area is open.	<b>No</b>							
	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7							
2.18.03	<b>Question:</b> Is the facilities use restricted to the storage of food products? <b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance							
	<b>Auditor Comments:</b> Yes.							
2.18.04	<b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials? <b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A							
	<b>Auditor Comments:</b> N/A The score will not be affected. There were not any rejected or on-hold product or materials at this facility for the Auditor to observe.							
2.18.05	<b>Question:</b> Are raw products, work in progress, ingredients (including ice), finished goods and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT. <b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance							
	<b>Auditor Comments:</b> Yes. Ice is not used at this facility.							
2.18.06	<b>Question:</b> Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas? <b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance							
	<b>Auditor Comments:</b> Yes.							
2.18.07	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)? <b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance							
	<b>Auditor Comments:</b> Yes. The receipt dates are used to rotate the pallets of packaging as they are delivered. The produce all are pallet tagged using the Famous Accounting System to insure the proper rotation of product.							
2.18.08	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy? <b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance							
	<b>Auditor Comments:</b> Yes. SOP 1.05.03, Release of Product states that all packaging and product will be tagged with received dates or pack dates so that they can be rotated using the FIFO policy.							
2.18.09	<b>Question:</b> Are storage areas at the appropriate temperatures for the specific products being stored? <b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance							
	<b>Auditor Comments:</b> Yes. The squash cooler is maintained between 40 to 45F. The cole crop coolers are maintained between 34 to 38F.							

<b>GMP</b>	<b>Operational Practices</b>
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2.19.01	<p><b>Question:</b> Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>								
	<p><b>Auditor Comments:</b> N/A The score will not be affected. This facility does not change the nature of any of the products that is handled in it. The products are not processed.</p>									
2.19.02	<p><b>Question:</b> Are all exposed materials (product, packaging etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes.</p>									
2.19.03	<p><b>Question:</b> Are packing and/or processing areas completely enclosed?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>Score:</b> Minor Deficiency</p>								
	<p><b>Auditor Comments:</b> Minor. The door way by the dump tank on the packing line is not completely enclosed.</p>									
	<table border="1"> <tr> <td colspan="3"><b>Auditee Comments:</b></td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Minor. The door way by the dump tank on the packing line is not completely enclosed.</td> <td style="text-align: center; vertical-align: middle;"><b>No</b></td> <td> <p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p> </td> </tr> </table>		<b>Auditee Comments:</b>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Minor. The door way by the dump tank on the packing line is not completely enclosed.	<b>No</b>
<b>Auditee Comments:</b>										
	CA Accepted?									
<b>CB/Auditor Review Comments:</b> Minor. The door way by the dump tank on the packing line is not completely enclosed.	<b>No</b>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10</p>								
2.19.04	<p><b>Question:</b> Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes.,</p>									
2.19.05	<p><b>Question:</b> Is all re-work/re-packaging handled correctly?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>								
	<p><b>Auditor Comments:</b> N/A The score will not be affected. The facility did not have any product that was being re-worked or re-packaged for the Auditor to observe.</p>									
2.19.06	<p><b>Question:</b> Are raw ingredients examined before use?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes. All product is visually inspected before being used.</p>									
2.19.07	<p><b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production and displaying information to enable proper storage and use of the product within the food supply chain?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes. The finished packaging is tagged with the date-of-packing using the Famous Accounting System. The packed containers have storage instructions printed on them.</p>									
2.19.08	<p><b>Question:</b> Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>								
	<p><b>Auditor Comments:</b> Yes. Visual inspection is the foreign materials control method used at this facility.</p>									

2.19.09	<p><b>Question:</b> Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The BioSafe Systems PAA monitoring system is used to monitor the water used in the hydro-cooler, dump tank and spray bar continuously. The BioSafe Paracetic Acid Test Kit (Titration) is used at the following times: pre-operation; AM break; Noon; PM break; post operation to validate the monitoring equipment readings. After the PM break the supervisors demonstrated the use of the PAA titration test kit and the recording of the data.</p>	
2.19.10	<p><b>Question:</b> Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes.</p>	
2.19.11	<p><b>Question:</b> Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes.</p>	
2.19.12	<p><b>Question:</b> Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. Secondary hand sanitation stations are located by the hand wash station, by the table where the disposable nitrile gloves are and by at all entrances to the facility.</p>	
2.19.13	<p><b>Question:</b> Are foot dip stations adequate in number and location? Are the stations maintained properly?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A The score will not be affected. The facility does not have foot dip stations.</p>	
2.19.14	<p><b>Question:</b> Are single services containers used for their intended purpose only so that potential cross contamination is prevented?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes.</p>	
2.19.15	<p><b>Question:</b> Are re-usable containers clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The re-usable containers are labeled as follows: Trash; re-pack; farm bins;etc.</p>	
2.19.16	<p><b>Question:</b> Are food safety measuring devices working properly?</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The BioSafe Systems PAA monitoring system is used to monitor the water used in the hydro-cooler, dump tank and spray bar continuously. The BioSafe Paracetic Acid Test Kit (Titration) is used at the following times: preoperation; AM break; Noon; PM break; post operation to validate the monitoring equipment readings.</p>	
<p><b>GMP</b> Worker Practices</p>		
2.20.01	<p><b>Question:</b> Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The Auditor observed the employees washing, sanitizing and putting disposable nitrile gloves on their hands after their PM break.</p>	

2.20.02	<b>Question:</b> Are workers' fingernails clean, short and free of nail polish?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.20.03	<b>Question:</b> Is there no sign of any workers with boils, sores, open wounds or exhibiting signs of foodborne illness working in direct and indirect food contact?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Auditor did not observe any employees who appeared to be sick.	
2.20.04	<b>Question:</b> Are workers wearing effective hair restraints?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The all employees and Auditor were wearing hair restraints. Employees with beards were wearing beard nets.	
2.20.05	<b>Question:</b> Is jewelry confined to a plain wedding band?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.20.06	<b>Question:</b> Are all workers wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves, non-latex gloves)	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All employees that handle product and packaging were wearing disposable nitrile gloves.	
2.20.07	<b>Question:</b> Do workers remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The disposable nitrile gloves are disposed of when the employees go on break, use the toilets and when the gloves are torn or dirty.	
2.20.08	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The disposable nitrile gloves are thrown in the trash can.	
2.20.09	<b>Question:</b> Workers personal items are not being stored in the production and material storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.20.10	<b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPEH, Item 18 A, states: "Smoking, eating, drinking, chewing of gum or tobacco in not allowed throughout the workplace".	
2.20.11	<b>Question:</b> Are all items removed from shirt or blouse top pockets?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

2.20.12	<b>Question:</b> Is there a first aid kit(s) readily available in the facility and adequately stocked?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The first aid kit is located by the packing line production table.	

<b>GMP</b>	<b>Equipment</b>
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2.21.01	<b>Question:</b> Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The food contact equipment surfaces were free of unhygienic materials.	

2.21.02	<b>Question:</b> Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

2.21.03	<b>Question:</b> Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The equipment is all made of stainless steel and is easy to clean.	

2.21.04	<b>Question:</b> Are thermometers (independent of thermostat probes) present in all coolers and freezers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Each cooler has a thermometer that is independent of the thermostat in them.	

2.21.05	<b>Question:</b> Are all thermometers non-glass and non-mercury?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

<b>GMP</b>	<b>Equipment Cleaning</b>
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2.22.01	<b>Question:</b> Are food contact equipment surfaces clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All of the food contact surfaces were clean.	

2.22.02	<b>Question:</b> Are non-food contact equipment surfaces clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

2.22.03	<b>Question:</b> Are items (barrels, bins, etc.) that are used to hold or store product clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

2.22.04	<b>Question:</b> During cleaning are foods and packaging protected from contamination?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. During cleaning all packaging is removed from the packing line.	

2.22.05	<b>Question:</b> Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.22.06	<b>Question:</b> Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.22.07	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The second packing line in the packing area is under going maintenance and is on the cleaning schedule.	
2.22.08	<b>Question:</b> Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The shovels and brooms that are not being used are hung up in the area of use. Water hoses are on reels.	
2.22.09	<b>Question:</b> Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.22.10	<b>Question:</b> Are excess lubricants and grease removed from the equipment?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
<b>GMP</b>	<b>General Cleaning</b>	
2.23.01	<b>Question:</b> Are spills cleaned up immediately?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.23.02	<b>Question:</b> Are waste and garbage frequently removed from packing and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Waste and garbage is removed as needed and at least every night after cleanup.	
2.23.03	<b>Question:</b> Do floor drains flow in a manner that prevents contamination (e.g. from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and well maintained?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Drains are located by the hydro-cooler, dump tank and brusher washer. Other drains are located in the facility where needed.	
2.23.04	<b>Question:</b> Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

2.23.05	<b>Question:</b> Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes. The plastic strip curtains used in this facility were clean, in good condition and mounted so that the tips are not touching the floor. Zip Doors are used in the high forklift traffic area between the coolers and packing area.										
2.23.06	<b>Question:</b> Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes. The cleaning personal are provided safety glasses, gloves and boots.										
2.23.07	<b>Question:</b> Is cleaning equipment available and stored properly?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes.										
2.23.08	<b>Question:</b> Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance									
	<b>Auditor Comments:</b> NC. The cleaning equipment is not coded for the area of the facility that they are to be used in.										
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2"><b>Auditee Comments:</b></td> <td style="text-align: right;"><a href="#">View Files</a></td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;"><b>CA Accepted?</b></td> <td style="width: 30%;"></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Yes. The cleaning equipment is labeled.</td> <td style="text-align: center;"><b>Yes</b></td> <td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance         </td> </tr> </table>			<b>Auditee Comments:</b>		<a href="#">View Files</a>		<b>CA Accepted?</b>		<b>CB/Auditor Review Comments:</b> Yes. The cleaning equipment is labeled.	<b>Yes</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance
<b>Auditee Comments:</b>		<a href="#">View Files</a>									
	<b>CA Accepted?</b>										
<b>CB/Auditor Review Comments:</b> Yes. The cleaning equipment is labeled.	<b>Yes</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance									
2.23.09	<b>Question:</b> Are all items used for sanitation appropriate for their designated purpose (e.g. no steel wool, metal bristles, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes.										
2.23.10	<b>Question:</b> Are toilet facilities and hand-wash stations clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes. The toilets and hand wash stations were clean and well stocked.										
2.23.11	<b>Question:</b> Are worker break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes.										
2.23.12	<b>Question:</b> Is the maintenance shop organized - i.e. equipment and spares stored in a neat and tidy fashion?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes.										
2.23.13	<b>Question:</b> Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance									
	<b>Auditor Comments:</b> Yes. The forklifts were clean and not emitting toxic fumes.										



2.23.14	<p><b>Question:</b> Are shipping trucks clean and in good condition?</p> <p><b>Auditor Comments:</b> Yes. The shipping trucks that the Auditor observed were clean.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
<b>GMP Buildings and Grounds</b>		
2.24.01	<p><b>Question:</b> Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded to protect product from contamination in the event of breakage?</p> <p><b>Auditor Comments:</b> Yes. Ice is not used in this facility.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
2.24.02	<p><b>Question:</b> Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?</p> <p><b>Auditor Comments:</b> Yes.</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>
2.24.03	<p><b>Question:</b> Has the facility eliminated the use of wooden items or surfaces?</p> <p><b>Auditor Comments:</b> Yes.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
2.24.04	<p><b>Question:</b> Is there adequate lighting in the packing and storage areas?</p> <p><b>Auditor Comments:</b> Yes. There is adequate lighting in the packing and storage areas.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
2.24.05	<p><b>Question:</b> Is ventilation adequate to control dust, condensation, odors and vapors?</p> <p><b>Auditor Comments:</b> Yes.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
2.24.06	<p><b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?</p> <p><b>Auditor Comments:</b> Yes. The concrete floors are in good condition and free of cracks and standing water.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
2.24.07	<p><b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?</p> <p><b>Auditor Comments:</b> Yes.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
2.24.08	<p><b>Question:</b> Are doors to the outside pest proof?</p> <p><b>Auditor Comments:</b> Yes.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
2.24.09	<p><b>Question:</b> Are dock doors fitted with buffers to seal against trucks?</p> <p><b>Auditor Comments:</b> Yes. The dock doors have buffers.</p>	<p><b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>Score:</b> Total Compliance</p>

2.24.10	<b>Question:</b> Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.11	<b>Question:</b> Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The exterior walls were free of holes.	
2.24.12	<b>Question:</b> 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
	<b>Auditor Comments:</b> Yes.	
2.24.13	<b>Question:</b> Do false ceiling areas have adequate access to allow for inspection and cleaning?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. The facility does not have any false ceilings.	
2.24.14	<b>Question:</b> Is an 18" (46cm) 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
	<b>Auditor Comments:</b> Yes.	
2.24.15	<b>Question:</b> Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The exterior area of the facility is free of litter, weeds and standing water.	
2.24.16	<b>Question:</b> Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from building perimeter)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.17	<b>Question:</b> Are pallets inspected to separate and replace dirty or broken pallets?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.24.18	<b>Question:</b> Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The area around the cull spreader was clean.	
2.24.19	<b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The outside dumpster was covered with a net.	
2.24.20	<b>Question:</b> Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> Yes. The water lines have 1.5 inch Brass WOG in-line check valves installed in them.	

2.24.21	<b>Question:</b> Is the on-site laboratory (where appropriate) completely enclosed and separated from production and storage areas?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. The facility does not have a laboratory.	

<b>GMP</b>	<b>Chemical Files</b>
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2.25.01	<b>Question:</b> Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Safety Data Sheets for the Cloraling 937 (detergent) and SaniDate 5.0 (sanitizer) are located next to the packing area production desk and in the shipping/receiving office.	

2.25.02	<b>Question:</b> Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The specimen labels for the Cloraling 937 (detergent) and SaniDate 5.0 (sanitizer) are located next to the packing area production desk and in the shipping/receiving office.	

2.25.03	<b>Question:</b> Is there a chemical inventory and/or usage log?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The company has separate monthly usage logs for the Choraling 937 and Sanidate 5.0.	

2.25.04	<b>Question:</b> Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc.?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPFSM, SOP 7.01, Hydro-Cooler Water Changing, Dump Tank Water Changing and Anti-Microbial Testing is the written procedure for the changing and testing of the hydro-cooler water tank and packing line dump tank.	

<b>GMP</b>	<b>Pest Control Documentation</b>
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2.26.01	<b>Question:</b> Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Terminex is contracted to manage the pest control program for Mike Pirrone Produce, Inc. A copy of the contract, Commercial Business License, Commercial Pesticide Applicator License for the 3 service persons and current insurance documentation has been provided by Terminex.	

2.26.02	<b>Question:</b> Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. There is a schematic drawing of the facilities showing the numbered locations of the pest control devices both inside and outside.	

2.26.03	<b>Question:</b> Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Monthly outside devices and bi-weekly inside devices service reports are on file for the servicing of the pest control devices.	

<b>GMP</b>	<b>Operation Monitoring Records</b>
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2.27.01	<p><b>Question:</b> Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. All incoming produce and materials have a receiving ticket made out that includes an inspection of the produce and materials received.</p>	
2.27.02	<p><b>Question:</b> Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The receiving ticket records the condition, cleanliness and temperature (if required) of incoming trucks.</p>	
2.27.03	<p><b>Question:</b> Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A The score will not be affected. This facility does not process the fresh market vegetable that it handles.</p>	
2.27.04	<p><b>Question:</b> Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The packing line's dump tank and spray bar are manually checked (using the BioSafe Paracetic Acid Test Kit [titration]) checked 5 times a day and the test results are compared to the PAA control equipment readings to validate that the equipment is working properly. The organic hydro-cooler's PAA equipment is recorded every half hour per customer requirement. It is manually checked (using the BioSafe Paracetic Acid Test Kit [titration]) checked 5 times a day and the test results are compared PAA equ</p>	
2.27.05	<p><b>Question:</b> Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations? Are there stock check and replenishment records for gel and spray stations?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A The score will not be affected. The facility does not have hand/foot/tool dip stations.</p>	
2.27.06	<p><b>Question:</b> Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A The score will not be affected. Tools are not used on the packing line at this facility.</p>	
2.27.07	<p><b>Question:</b> Is there a daily pre-operation inspection log?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes. The company has the Mike Pirrone Produce Pre-Operation/Daily Start Up Log for the Shipping and Receiving Area and the Mike Pirrone Produce Packingshed Pre-Operation/Daily Start Up Log for the packing area. The logs contain the following: Employee GMP; Toilets-Clean/Stocked; Fork Lifts; Break Area Clean; Pallets; Packaging; etc.</p>	
2.27.08	<p><b>Question:</b> 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><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>
	<p><b>Auditor Comments:</b> Yes The Mike Pirrone Produce Food Safety Facility Assessment includes the following: Water; Environmental Factors; Adjacent land Use; Employee Practices and Hygiene; Food Security and Food Defense.</p>	
2.27.09	<p><b>Question:</b> Is there a current certificate of inspection for backflow prevention assemblies on water lines into the facility?</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> N/A</p>
	<p><b>Auditor Comments:</b> N/A The score will not be affected. The company uses 1.5 inch Brass WOG In-Line Check Valves that can not be tested as water line backflow preventers.</p>	

2.27.10	<b>Question:</b> Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. A self-audit was completed on 19 Jul 17. The PrimusGFS-Checklist- v2.1-2, GMP Module 2 was used as a guide.	

<b>GMP</b>	<b>Maintenance &amp; Sanitation Files</b>
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2.28.01	<b>Question:</b> Does the facility have a preventative maintenance program and a documented schedule?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Mike Pirrone Produce Preventative Maintenance SOP is the written program and procedures for the maintenance of the equipment. The Preventative Maintenance Schedule has a listing of the following: Daily; Weekly; Monthly; Annual equipment and facility maintenance.	

2.28.02	<b>Question:</b> Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Mike Pirrone Produce Machine Work Order is used to request repairs on the equipment. The work order has the following: Date; Equipment; Problem; Parts Used; Time/Date Completed; Cleaned/Sanitized; By.	

2.28.03	<b>Question:</b> Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Mike Pirrone Produce Machine Work Order is used to request repairs on the equipment. The work order has the following: Date; Equipment; Problem; Parts Used; Time/Date Completed; Cleaned/Sanitized; By.	

2.28.04	<b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Mike Pirrone Packing Shed Master Sanitation Schedule has the following headings: Equipment/Area; Location; Daily; Weekly; Monthly; Every 6 Months; Annually; Responsibility that shows what, where, how often and who is to clean the listings.	

2.28.05	<b>Question:</b> Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The companies SSOPs covers the following items: Dump Tank; Hydro-Cooler; Sorting Tables; Roller Sorter; Inspection Tables; Packing Tables; Roller Conveyor; Waste (cull) Conveyor; Drains; Facility Floors; Packing Material Storage; Re-Useable Items.	

2.28.06	<b>Question:</b> Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Mike Pirrone Produce Packing Area Cleaning Log that includes: Dump Tank; Line A; Line B (not in use for audit); Trash Removal Inside; Trash Removal Outside; Drains; Floors/Walls; Toilets-clean/stocked; Hand Wash Stations. The Mike Pirrone Produce Shipping/Receiving Cleaning Log contains the following: Cooler 1; Staging Cooler; Cooler 4; Cooler Cabbage; Cooler Pepper; Cooler Organic; Hydro-Cooler; Drains; Dock. The supervisor checks the log items when completed.	

2.28.07	<b>Question:</b> Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. SOP 7.01, Hydro-Cooler Water Changing, Dump Tank Water Changing and Anti-Microbial Testing SOP contains the procedures for the cleaning of the hydro-cooler and packing line dump tank. The completion records are included on the Mike Pirrone Produce Packing Area Cleaning Log and the Mike Pirrone Produce Shipping/Receiving Cleaning Log.	

2.28.08	<b>Question:</b> Is there a routine program and written procedure to validate sanitation effectiveness using rapid post sanitation checks, e.g., ATP measurements?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance									
	<b>Auditor Comments:</b> NC. The company does not have a routine program (ATP) to validate sanitation effectiveness.										
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<b>Auditee Comments:</b>		<a href="#">View Files</a>									
	<i>CA Accepted?</i>										
<b>CB/Auditor Review Comments:</b> Yes. The company has started a daily schedule ATP testing program. The equipment just arrived at the time of the audit (day before).	<b>Yes</b>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance									

2.28.09	<b>Question:</b> Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The completion records are included on the Mike Pirrone Produce Packing Area Cleaning Log and the Mike Pirrone Produce Shipping/Receiving Cleaning Logs include the cleaning and sanitizing of the floor drains.	

2.28.10	<b>Question:</b> Are there records showing cooling units are serviced and cleaned at least every 12 months or more frequently as required?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. On 23 Jun 17, K. M. Services finished the annual cleaning and servicing of the cooling units in this facility.	

2.28.11	<b>Question:</b> Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. SOP 5.06, Glass Policy is the written document for the management of glass and hard plastic and contains the procedure for breakage of glass. The Mike Pirrone Produce Glass Register and Map is checked monthly when the facility is in production. The Auditor reviewed the 15 Jun 17 and 18 Jul 17 checking of the glass register.	

<b>GMP</b>	<b>Worker Documentation</b>
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2.29.01	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All employees attend orientation training before beginning work at this facility. A Training Log is group signed and the following topics are covered: Food Safety Video; Company Food Safety Rules; Employee Handbook; Safety Orientation Book. After the training the employees signs and dates the "Employee Handbook Receipt" to indicate that the employee understand the company's policies and will abide by them.	

2.29.02	<b>Question:</b> Are there logs of ongoing worker food safety education training with topics covered and attendees?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Employee training has been on the following dates: 14 Jul 17- 10 employees; 19 Jul 17- 20 employees.	

2.29.03	<b>Question:</b> Is there a documented training program with training logs for the sanitation workers including best practices and chemical use details?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The 9 employee sanitation crew was trained on 03 Jul 17. The training consisted of the SOP 07.08, Sanitation Training and Proper Use of Cleaning/Sanitization Materials.	

2.29.04	<b>Question:</b> Are there written procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced? (In the US, auditors can check procedure/policy but not actual records).	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. In the MPPEH, Item 18 G covers the reporting of open wounds and sores. Item 18 H covers the reporting of illness. The employee is to inform their supervisor if they are ill or have open wounds or sores.	
2.29.05	<b>Question:</b> Are there written sickness reporting and return to work procedures?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Mike Pirrone Produce Return to Work (not workman's comp.) Policy Form must be filled out. The form contains the following: Supervisor; Name of Worker; Date(s) of Absence; Reason for Absence; Date of Return; Doctor Notice (YES or NO); Signature of Employee; Signature of Supervisor; Signature of Food Safety Director.	
2.29.06	<b>Question:</b> Is there an worker non-compliance/disciplinary action procedure (verbal confirmation accepted)?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	
2.29.07	<b>Question:</b> Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene and health policies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

<b>GMP</b>	<b>Testing/Analyses Records</b>
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2.30.01	<b>Question:</b> Are there records of routine equipment microbiological testing?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. SOP 05.01, Mike Pirrone Produce Microbiological Swabbing states that the of the routine microbiological testing of the equipment and environment is to be done monthly. The MicroBest Laboratory testing on 20 Jul 17 on the packing tables, Line A East North Belt and Belt Far West Small all resulted with negative Listeria sp. The monthly testing for 2016 was done by Biological Research Solution, Inc. and all of the results were negative for Listeria sp.	
2.30.02	<b>Question:</b> Are there records of routine environmental microbiological testing?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. SOP 05.01, Mike Pirrone Produce Microbiological Swabbing states that the of the routine microbiological testing of the equipment and environment is to be done monthly. The MicroBest Laboratory testing on 20 Jul 17 on the Box Chute, Finished Product Conveyor, Spray Bar Drain, Cooler-1 Drain, Cooler-2 Drain, Hydro-Cooler Drain all resulted with negative Listeria sp. The monthly testing for 2016 was done by Biological Research Solution, Inc. and all of the results were negative for Listeria sp.	
2.30.03	<b>Question:</b> Are there routine microbiological tests on water used in the facility (sampled from within the facility)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The well water used in this facility is tested 3 times a season. The MicroBest Lab. tested the well water from the fill pipe of the dump tank on 06 Jul 17 for Total Coliforms and E-Coli. The test results were all negative. Biological Research Solutions, Inc. tested the well water 07 Jun 16, 12 Aug 16 and 18 Oct 16 for Total Coliforms and E-Coli. These tests were all negative.	
2.30.04	<b>Question:</b> Are there routine microbiological tests on ice used in the facility (either produced in-house or purchased)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. The facility does not use ice.	

2.30.05	<b>Question:</b> Are routine tests (e.g., microbiological, moisture, etc.) performed on compressed air that is used directly on food and food contact surfaces?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. The facility does not use compressed air on the produce or food contact surfaces.	

<b>GMP</b>	<b>Temperature Controlled Storage &amp; Distribution Logs</b>
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2.31.01	<b>Question:</b> Are there records of final product temperature checks for temperature sensitive product?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. The products handled at this facility are not processed and temperature sensitive.	

2.31.02	<b>Question:</b> Are there temperature logs for the packing room (if refrigerated)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. The packing area is not temperature controlled.	

2.31.03	<b>Question:</b> Are there temperature logs for storage rooms?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The squash cooler is maintained between 40F to 45F. The organic cooler and cole crop coolers are maintained between 34F to 38F.	

2.31.04	<b>Question:</b> Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The shipping truck pre-cooled temperatures are recorded on the pick tickets.	

2.31.05	<b>Question:</b> Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The sanitary condition of the shipping trucks are recorded on the pick ticket.	

<b>GMP</b>	<b>Allergen Control</b>
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2.32.01	<b>Question:</b> There are no allergen risks handled or stored within production and storage areas?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
	<b>Auditor Comments:</b> Yes. There are not any allergen risk products handled or stored in this facility.	

2.32.02	<b>Question:</b> Has a documented allergen management plan been developed?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. See Item 2.32.01.	

2.32.03	<b>Question:</b> Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other materials?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. See Item 2.32.01.	



2.32.04	<b>Question:</b> Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. See Item 2.32.01.	
2.32.05	<b>Question:</b> Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. See Item 2.32.01.	
2.32.06	<b>Question:</b> Does re-work handling take into account the issues associated with allergen containing products?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. See Item 2.32.01.	
2.32.07	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. See Item 2.32.01.	
2.32.08	<b>Question:</b> Are all products manufactured on site, labeled correctly with respect to allergens?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. See Item 2.32.01.	

<b>HACCP</b>	<b>Preliminary Steps</b>
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3.01.01	<b>Question:</b> Is there a team responsible for the HACCP program at the operation, with a leader assigned and if applicable, for the development, implementation and on-going maintenance of the HACCP system?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. June Touchette is the team leader of the 6 member HACCP Team for Mike Pirrone Produce, Inc. June attended on 24 Jul 15 an International HACCP Alliance program given by SGS North America, Inc.	
3.01.02	<b>Question:</b> Is there documented evidence that the HACCP team members have being trained on HACCP principles?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. On 28 Jun 17, June trained the 6 members on the 7 Principles of HACCP, reviewed the Mike Pirrone Produce Hazard Analysis Worksheet, HACCP Program Flow and CCPs Description for Organic Kale and Cucumber-Pepper-Pickles Wash/Packing Line.	
3.01.03	<b>Question:</b> Does a product description exist for the products produced?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The for all products handled at this facility the Product Flow Description contained the following: product Name; Source of Product; Important Final Product Characteristics; Packaging; How Final Product is to be Used; Product Destinations; Special Labeling Instructions; Special Distribution Control.	
3.01.04	<b>Question:</b> Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps and has the flow chart(s) been verified?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The organic kale handling flow is as follows: Receiving; Hydro-Cooling (Well Water-Sani-Date 5.0 (PAA) treatment; Organic Cooler; Shipping. The cucumber-pepper-pickles handling flow is as follows: Receiving; CCP-1, Dump Tank (well/recycled water-Sani-Date 5.0 (PAA) treated; CCP-2 Overhead Spray Bar (well/single use water-Sani-Date 5.0 (PAA) treated; Sizing/Grading; Visual Inspection; Packing; Palletizing; Labeling; Cooler; Shipping.	

HACCP		Development of the HACCP Plan	
3.02.01	<p><b>Question:</b> Has a documented hazard analysis for the process been conducted, showing the various types of hazard, their likelihood of occurrence and their associated severity? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>	
	<p><b>Auditor Comments:</b> Yes. A Mike Pirrone Produce, Inc. Hazard Analysis Worksheet along with the HACCP Program Flow Description for each product handled at this facility has been documented. The Hazard Analysis has included: Biological, Physical and Chemical; Associated Severity/Likelihood of Hazard; Risk Level; Preventive Controls; CCP Designation.</p>		
3.02.02	<p><b>Question:</b> Have CCPs been developed? If answer is YES, continue with next question. If answer is NO, the rest of "Module 3 HACCP" is not applicable. If the auditor detects that one or more CCPs have been omitted, then the auditor should score down a Zero Point, Non-Compliance under 3.02.01. If the auditor thinks that CCPs have been added that should be omitted, then the auditor should note the issue under 3.02.03.</p>	<p><b>Possible Points:</b> 0  <b>Points Scored:</b> 0  <b>Score:</b> Yes</p>	
	<p><b>Auditor Comments:</b> Yes. On the packing line 2 CCPs have been identified: CCP-1, Dump Tank recycled water; CCP-2, Spray Bar single use water. In the Organic Kale (greens, collards) Hydro-cooler is CCP-1, recycled cooled water.</p>		
3.02.03	<p><b>Question:</b> Have CCP decisions been made with documented justification and where CCPs are noted have they been developed to control the hazards identified in the hazard analysis step?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>	
	<p><b>Auditor Comments:</b> Yes. All of the CCPs are in place to SaniDate 5.0 (PAA) treat the water before being used on the spray bar and the recycled water in the dump tank and organic hydro-cooler.</p>		
3.02.04	<p><b>Question:</b> Have CCP critical control limits been established with the support of relevant sources of information or by validation documentation?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>	
	<p><b>Auditor Comments:</b> Yes. On the packing line the CCP-1 (dump tank) the PAA can be from 10 ppm to 100 ppm. The company's range is 30 ppm to 80 ppm with the desired reading of 40 ppm to 45 ppm. The PAA spray bar range is desired range is 20 ppm to 40 ppm. The readings of the equipment is validated preoperation, AM break, Noon, PM break and post operation. The hydro-cooler the desired range is 3.5 ppm to 30 ppm with the target of 7 ppm. The PAA monitor is recorded every 30 min. (customer requirement) and validated</p>		
3.02.05	<p><b>Question:</b> Have monitoring requirements and frequencies been determined for the CCPs?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>Score:</b> Total Compliance</p>	
	<p><b>Auditor Comments:</b> Yes. On the packing line the CCP-1 (dump tank) the PAA can be from 10 ppm to 100 ppm. The company's range is 30 ppm to 80 ppm with the desired reading of 40 ppm to 45 ppm. The PAA CCP-2 (spray bar) range is desired range is 20 ppm to 40 ppm. The readings of the equipment is validated preoperation, AM break, Noon, PM break and post operation. The hydro-cooler (CCP-1) the desired range is 3.5 ppm to 30 ppm with the target of 7 ppm. The PAA manual monitoring is the same as the packing line.</p>		
3.02.06	<p><b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>Score:</b> Total Compliance</p>	
	<p><b>Auditor Comments:</b> Yes. Mike Alfieri is the designated person responsible for the monitoring of the packing line monitoring and verification. Nate Fielitz is the designated person responsible for the monitoring and validation of the organic hydro-cooler CCP-1.</p>		
3.02.07	<p><b>Question:</b> Have standard operating procedures (SOPs) been created for the monitoring process of the CCPs, which would include how to carry out the monitoring activities?.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>Score:</b> Total Compliance</p>	
	<p><b>Auditor Comments:</b> Yes. BioSafe Systems Peracetic Acid monitoring equipment has been install on the packing line to monitor the dump tank and spray bar water. Using the SaniDate Acid Test Kit (Titration) the readings of the equipment is verified preoperation, AM break, noon, PM break and post operation. The readings of the equipment is recorded and compared to the manual test to validate the accuracy of the equipment. The organic hydro-cooler water is monitored and validated the using the same method.</p>		

3.02.08	<b>Question:</b> Have Corrective Action procedures for the CCPs been established, including a detailed action plan for operators to follow if the limits are not met and plans to adjust the process back into control?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. When the desired range of PAA readings are exceeded the operator adjusts the input of the SaniDate 5.0 and manually retests the adjustment with in 10 minutes for the recycled water systems. Retest of the spray bar is with in 5 minutes. If the manual test results are out of the desired range the system is turned off and the equipment is checked and the recycled water is changed and prepared according to preoperation procedures.	
3.02.09	<b>Question:</b> Have recording templates (recording forms) been developed for monitoring the CCPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Mike Pirrone Produce Hydro-Cooler Anti-Microbial Water Test Record template contains the following: Half-Hr. Equipment Readings (customer required) with desired readings; PAA Titration Manual Testing/Time; Initials of Tester; Verification Nike Fielitz. The Mike Pirrone Produce Packing Line Anti-Microbial Water Testing Record template is used to record the SaniDate PAA monitoring equipment with the manual PAA titrate testing with desired and target ranges for the dump tank recycled water and spr	
3.02.10	<b>Question:</b> Have verification plans and schedules been developed for each CCP?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. SOP 07.01, Hydro-Cooling Water Changing, Dump Tank Water Changing and Anti-Microbial Testing states that the hydro-cooler PAA equipment will be recorded every half hour and a manual titration test will be done preoperation-AM break-Noon-PM Break-post operation. The packing line dump tank and spray bar will be manual titration test will be done preoperation-AM break-Noon-PM Break-post operation. The testing will be done by the area crew leader and verified by the area supervisor daily.	
3.02.11	<b>Question:</b> Are changes in the process, equipment, ingredients etc., causing timely reviews of HACCP systems, including hazard analysis, CCP decisions, CCP records and staff training?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The BioSafe System PAA monitoring equipment has just been installed. The HACCP Team has been trained on the operation of the systems and the use of the manual titration test kits. The CCP records have been developed and been are being used.	
3.02.12	<b>Question:</b> Is there evidence recorded for HACCP training to all plant workers, including training for CCP operators?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. All employees receive an overview of the HACCP Program at their orientation training session. The HACCP Team has been trained by June Touchette and BioSafe staff on the full operation of the PAA monitoring equipment and use of the BioSafe Paracetic Acid Test Kit (Titration). The HACCP Team training was done on 24 Jul 17.	
<b>HACCP Execution of the HACCP plan on the Plant Floor</b>		
3.03.01	<b>Question:</b> Are all of the documents noted in the HACCP plan in place for real time monitoring of the CCPs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Mike Pironne Produce Hydro-Cooler Anti-Microbial Water Testing Record and Mike Pironne Produce Packing Line Anti-Microbial Water Testing Record are being used for real time monitoring of the systems.	
3.03.02	<b>Question:</b> Are the CCP monitoring activities and frequencies in compliance with the plan?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes.	

3.03.03	<b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? (Interview operators to verify).	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The Auditor interviewed Mike Alfieri about the packing line CCPs. The Auditor interviewed Nate Fielitz about the organic hydro-cooler CCPs. They both had received HACCP training and detailed operation of the PAA monitoring equipment and the use of the SaniDate Paracetic Acid Test Kit on 24 Jul 17.	
3.03.04	<b>Question:</b> Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. The recorded readings were initialed by the designated operator for the given CCPS. Mike Alfieri verified the packing line records daily. Nate Fielitz verified the organic hydro-cooler records daily.	
3.03.05	<b>Question:</b> Are corrective actions detailed in writing when the failure of a CCP occurs?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. On 17 Jul 17 the hydro cooler water needed to be changed because of excess debris and the water was dirty. The hydro cooling was stopped, water changed and PAA verified to be 7 ppm before hydro-cooling was re-started.	
3.03.06	<b>Question:</b> Are the CCP records reviewed and signed off daily by the quality control supervisor and/or management?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Yes. Mike Alfieri verified the packing line records daily. Nate Fielitz verified the organic hydro-cooler records daily.	
3.03.07	<b>Question:</b> Is any other CCP verification performed (apart from daily record verification) according to the HACCP Plan?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A The score will not be affected. The company only does the daily record verification.	