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Revision 4



FINAL AUDIT REPORT

CB Registration No. PA-PGFS-8735-1

PrimusGFS Version 2.1-2

Operation Type: Packinghouse
Audit Report Summary

PrimusGFS ID #102757 - Cert: 2
Audited by Primus Auditing Operations

[Ver en Español](#)

Organization:	Fresh Cooling SA de CV Contact(s): Maura Ivonne Suárez Mendez Address: Carretera Irapuato-Silao km 26.5 Rancho Medio Sitio 36280 Location: Celaya, Guanajuato, Mexico Phone Number: 4621077640				
Operation:	Fresh Cooling SA de CV Contact(s): Maura Ivonne Suárez Mendez Location: km 25 Carretera Irapuato Silao Silao, Guanajuato 36280, Mexico				
Shipper:	Western Pacific Produce, Inc., Fortune Growers LLC				
Operation Type:	Packinghouse				
Audit Type:	Announced Audit				
Audit Scope:	Built-in blade installation for the cooling and packing of broccoli and conventional celery. At the time of the audit there was only broccoli. The company has 26 suppliers of broccoli and 1 of celery. It has 2 clients. Broccoli is handled in 2 ways; First, Arrives packaged from the field in waxed carton boxes, the reception is visually inspected, stowed and strapped, and undergoes a cold treatment with cold water of 33 to 45 ° F, pH 7, chlorine of 50 to 100 ppm to lower heat of field. It is carried to the cold room at a temperature of 32 to 36 ° F, then goes to the enhancer machine, water is applied with ice (and chlorine from 50 to 100 ppm), a plastic bag is placed on the pallet with ice and takes the cold storage chamber from 32 to 36 ° F. and is transported. Second, broccoli is received in bulk in plastic bins of reuse, visually inspected and weighed, passed to the hydrocooler (same process as the previous one), then to a cold room 32 to 36 ° F. Later it goes to the packing area. Bins with broccoli are placed on the side of 2 steel tables on which the peduncle of broccoli is manually cut with stainless steel knives and placed in waxed carton boxes, strained, strapped, and passed to the enhancer machine (Same process as above), a plastic bag is placed, strapped and sealed. Takes to the cold room for later shipment. You work all year, although not every day you work. It employs 33 workers.				
Date FSMS Started:	17 Oct 2016 16:00				
Date FSMS Finished:	17 Oct 2016 18:00				
Date Operation Started:	17 Oct 2016 09:00				
Date Operation Finished:	17 Oct 2016 18:00				
Product(s) observed during audit:	Broccoli				
Similar product(s)/process(es) not observed:	Celery				
Product(s) applied for but not observed:	None				
Auditor:	Rigoberto González (Primus Auditing Operations)				
Preliminary Audit Score:	95%				
Final Audit Score:	97%				
Certificate Valid From:	13 Dec 2016 To 12 Dec 2017				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>20° 52' 16"</td> <td>101° 22' 3"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	20° 52' 16"	101° 22' 3"
Latitude	Longitude				
20° 52' 16"	101° 22' 3"				

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	184	Score:	192
	Possible Points:	199	Possible Points:	199
	Percent Score:	92%	Percent Score:	96%
Good Manufacturing Practices Requirements	Score:	1032	Score:	1050
	Possible Points:	1081	Possible Points:	1081
	Percent Score:	95%	Percent Score:	97%
HACCP System Requirements	Score:	60	Score:	60
	Possible Points:	60	Possible Points:	60
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1276	Score:	1302
	Possible Points:	1340	Possible Points:	1340
	Percent Score:	95%	Percent Score:	97%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	3	3
Good Manufacturing Practices Requirements	12	7
HACCP System Requirements	0	0
TOTAL	15	10

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
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1.01.01	<p>Question: Is there a Food Safety Manual or other documented food safety management system covering the scope of business included in this audit and procedures/instructions for all food safety processes?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the company has a safety manual that includes scope, objectives, mission, vision, operating procedures, records of actions performed, training, microbiology analysis. The safety manual is reviewed by the Management. 2016.</p>	

1.01.02	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the company declares its commitment to the safety of its products through the "Safety Policy". The objective is "to meet the safety requirements in the countries where the product is marketed". It is signed by the Director (Mario Martinez). It is posted at the entrance to the packing area. Signed August 24, 2016.</p>	

1.01.03	<p>Question: Is there an organizational chart of all workers who have food safety related activities?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there is a "Flowchart" that indicates the participation, roles and responsibilities of key personnel in favor of the safety program. Descriptions of positions and functions of staff were shown, alternate staff indicated. 2016, signed by the Director.</p>	

1.01.04	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the "Safety Committee" is composed of Edgar Martínez, Jorge M Cabrera, Ivonne Suarez, and other key personnel. It was updated on September 19, 2016, presents signatures of participants. I show registration of monthly meetings and register in "Minuta", example: September 20, 2016 "Topic HACCP Plan, audit of Primus GFS", presents handwritten signatures of attendees.</p>	

1.01.05	<p>Question: Is there documented management verification of the entire food safety management system at least every 12 months?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>
	<p>Auditor Comments: DM, does not indicate the status of the safety program. He showed safety program verification including document review, HACCP plan, flowchart. Held by Ivonne Suarez, September 2016. Indicates no system changes required.</p>	

Auditee Comments: A listing was made with monthly scopes of different components for the Quality and Food Safety System to be evaluated and verified annually. The General Manager with this review can have the overall picture of the System and points of improvement were found. Verification is attached.

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	CA Accepted?	
<p>CB/Auditor Review Comments: Analysis of the administrative system of the safety program is sent, 2016. They do not have a management signature.</p>	Yes	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>

1.01.06	Question: Is there a documented analysis detailing resources required to implement and improve the food safety management system processes with documented commitment from management to provide these resources?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there was a list of necessary resources for the operation of the "Safety budget", for example: cleaning and disinfection equipment, training, third party audits, maintenance, pest control, among others. He showed commitment letter to contribute the resources signed by the General Manager Ing. Edgar Martinez.	

FSMS	Control of Documents and Records
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1.02.01	Question: Is there a written document control procedure describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: If this procedure is indicated in the document "PE-DC-01 Document Control", it indicates that documents must be reviewed every year and every time there is a change in the process and must be kept for 12 months. The area of safety is responsible for preparing and maintaining the documents and the General Accountant or General Management must approve them. 2016 Revision	

1.02.02	Question: Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the company has a policy of protecting documents for one year.	

1.02.03	Question: Are food safety related documents and records stored and handled in a secured manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the records of the safety system are kept in folders in the locker room. Only 1 person have access to the key, in addition they have electronic guards on 3 computers with password.	

1.02.04	Question: Are the records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, logs are kept organized in folders, they are easy to access and retrieve. Each area manager has the records and procedures that correspond to them, once they are filled, they are delivered for safekeeping to the person responsible for the safety program.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Are there documented instructions for the creation of Standard Operating Procedures?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: If the development and creation of documents is indicated in the procedure "POE 12 Creation of a POE and a log", it indicates the characteristics and content that must carry out the procedures (objective, scope, development). Update May 2016.	

1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, key personnel have copies of the procedures that apply to them. There is an electronic copy and a physical copy. The key personnel have a copy of the corresponding procedures (example: preparation of disinfectant solutions).	

1.03.03	Question: Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it is the "F-DC-02 Corrective Actions", indicating the root causes of non-compliance, includes format to analyze the cause of non-compliance "F-DC-28 Corrective Action Request."	

1.03.04	Question: Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the company has unusual event logs, example September 22 when taking a sample of a smear of dropped the isotope in the ice injector, the correct action, with the protective equipment was removed and cleaned the place where it fell, Registers in "Request for corrective action", registers Ivonne Suarez.	

FSMS	Internal and external inspections
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1.04.01	Question: Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the company has a procedure and a program for internal audits "F-DC-30 Internal Audit Program", indicates that every 2 months partial and total audit are done every 3 months.They have the "PE-DC-12 Internal Audits", indicates to do the audit with the check list of the audit scheme, example Primus GFS.The internal auditor must have knowledge of the scheme to be audited.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, this procedure is specified in document PE-DC-14 Management of Regulatory Inspections and External Audits ", it indicates the policies of taking photographs and taking samples.	

1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, it was indicated that there have been no regulatory inspections.	

1.04.04	Question: Are there documented calibration procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: If, for "IT-DC-02 Thermometers Calibration and Verification" thermometers, technique with ice water, weekly frequency, indicates corrective actions, electronic recording "FDC 60 Verification of measuring equipment", October 13, 2016, records Ivonne Suarez.	

FSMS	Rejection and release of product
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1.05.01	Question: Is there a written procedure for handling on hold or rejected products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it is "PE-DC-06 Control of nonconforming product." For non-conforming product, a red label is affixed. For product withheld "PE-DC-05 Identification and traceability"yellow.	

1.05.02	Question: Are there records of the handling of on hold or rejected products kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, there was no product withheld.They have a format to record the rejected product "Nonconforming product", for rejected product "Nonconforming finished product" or "Nonconforming field product", indicates product, customer, quantity, lot, nonconformity, nonconforming product number,Who checks and closes	

1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it is the procedure "PE-DC-05 Identification and traceability", it indicates the specifications for the release, example: labeling and sealing.	

1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, product release is recorded under "F-DE-07 Release of finished product".Free the Chief of quality Ing. Rufino Lima, October 2, 2016.	
1.05.05	Question: Is there a documented system for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, it is specified in the document "PE-DC-03 Corrective Actions".It was indicated that he had complaints of quality.It showed registration of the complaint "F-DC-60 Customer complaint report" by worms "Diamond back", corrective action, changed the specification of 10 to 4 insects per box .. July 13, 2016, complaint served byRufino Lima.	
FSMS Supplier Control		
1.06.01	Question: Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it is indicated in "F-DC-14 Specification", example: pallets (not broken, with heat treatment), boxes (guarantee letter, quality specifications, certificate of each batch), disinfectants and cleaningSafety, approved for food), raw material suppliers (Letter of guarantee that comply with BPA, safety standards, initial visits are made before harvest)	
1.06.02	Question: Is there a written procedure detailing how suppliers are evaluated, approved and monitored?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, it is the "PE-DA-01 Control of suppliers and products purchased".Dismiss providers when they do not meet the requested specifications.He showed record of his evaluation that is recorded in "List of approved suppliers".Example: International Papper, evaluated October 10, 2016 evaluates Aide Ramos (purchases).	
1.06.03	Question: Is there a list of approved suppliers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the company has in writing a list of suppliers approved "List of Approved Suppliers", example: Pulp and Corrugated from Sonora, International Papper, Industrias Mercuri, Tarimas Irapuato, Beta processes (chemical).Suppliers of raw material (Raúl Quiroz, Gerardo Martínez, Ignacio Macias).October 10, 2016.	
1.06.04	Question: Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: International Papper (GMA-SAFE "Paking", number 1673228, Issue Date February 19, 2016), Mercury Industries (AIB,Certified 940-1000, was audited on 21 and 22 of 2015).It showed records of the initial visit of the field suppliers (general aspects of safety, water, adjacent land, pesticides, fertilizers and contracts) of 26 suppliers.	
1.06.05	Question: If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, control of subcontracted service providers is indicated in POE 40 Supplier evaluation "point" Selection, evaluation and re-evaluation of suppliers and subcontractors.Subcontract to maintenance services (Electrical installations and maintenance), transport (TTC Autotransport), maintenance of Diffusers (Termofrio).	

1.06.06	<p>Question: If tests and/or analysis within scope to food safety are performed by external laboratories, are they licensed/accredited (e.g. ISO 17025 or equivalent, National Regulations, State Department, etc.)?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>						
	<p>Auditor Comments: DM, the methodology for Listeria (AOAC Official Method 2004.06 Chaper 17. p.258, 19th Edition, 2012) showed no evidence showing that it is accredited or approved by EMA. It showed EMA certification of laboratories Chemical Bufete "AccreditationA-0581-055-14, valid from 2014-07-17, and methodology used (CCAYAC-M-004). Agrolab EMA A-018-164-09, valid from(NOM113-SSA! -1994), C. faecal and E. coli (CCAYAC-M-004), Salmon</p>							
<p>Auditee Comments: Listeria monocytogenes were reanalysed at Chambers, Ice Store, packing room. (See 2.30.01, 2.30.02) in the Agrolab Laboratory with the Reference method is the Micro SEQ Listeria monocytogenes, AOAC Certificate No.011002.Are ADJUNTED Results of LISTERIA monocytogenes (negative)Attached are analyzes made to ice and water and laboratory accreditations.</p>								
<table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: He repeated the analysis for Listeria (Agrolab, 2016/10/22291, dated 2016-10-27), sends evidence showing that the technique used is in the scope of the EMA accreditation accreditation number: SA-0060-008 / 11(Technique: Micro Method SEQ Listeria monocytogenes, AOAC Certificate No. 011002).It only sends evidence of analysis performed with accredited October techniques.</p> </td> <td>Yes</td> <td> <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> </td> </tr> </table>				CA Accepted?		<p>CB/Auditor Review Comments: He repeated the analysis for Listeria (Agrolab, 2016/10/22291, dated 2016-10-27), sends evidence showing that the technique used is in the scope of the EMA accreditation accreditation number: SA-0060-008 / 11(Technique: Micro Method SEQ Listeria monocytogenes, AOAC Certificate No. 011002).It only sends evidence of analysis performed with accredited October techniques.</p>	Yes	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>
	CA Accepted?							
<p>CB/Auditor Review Comments: He repeated the analysis for Listeria (Agrolab, 2016/10/22291, dated 2016-10-27), sends evidence showing that the technique used is in the scope of the EMA accreditation accreditation number: SA-0060-008 / 11(Technique: Micro Method SEQ Listeria monocytogenes, AOAC Certificate No. 011002).It only sends evidence of analysis performed with accredited October techniques.</p>	Yes	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>						

FSMS Traceability and Recall

1.07.01	<p>Question: Is there a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: If it is the document "PE-DC-05 Identification and traceability", it indicates that the boxes are placed with a stamp with the code that refers to: if it is packaged in the field or in the installation, To the ranch, date of harvest, product, quantity and date of receipt. On the pallet is placed a label that indicates shipment number, pallet number, number of boxes and the code of the box.</p>	

1.07.02	<p>Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings and explanation of different recall classes?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: If, the recovery program indicates the document "PE-DC-10 Product Recovery", it indicates the recovery class, recovery computer directory. Revision August 19, 2016.</p>	

1.07.03	<p>Question: Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>
	<p>Auditor Comments: DM, the client does not send information that conforms to the product's destination. I show 2 exercises (April 26 and October 11, 2016), example of the second: lot 1572 with 963 boxes of broccoli, of which a box with "black point" class II. Communication e-mail. The exercise began on October 11, 2016 at 12:14 pm, there was no response indicating the time and place of product localization. Indicate acquired experience, have not had actual events.</p>	

<p>Auditee Comments: The Simulacro Recall was held on October 24, 2016, starting time 10:50 am, final time 12:55 pm, both hours are supported by sending emails. The assay is considered to be effective since 100% of the Raw Material Broccoli received with lot 1568 and 100% of the final product (1117 boxes) was located in about one hour. And our customer was also able to identify the final destination of the product in approx. two hours. Attached is summary, mail and documents evidence of the Fiscal Year.</p>								
<table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Documentary evidence of an exercise is sent to identify a batch of 1568 broccoli that was performed on October 28, 2016, beginning at 10:50 am and ending at 12:55 hr the same day, indicates acquired experience and was located 100% of the product. It does not indicate where the product is located.</p> </td> <td>Yes</td> <td> <p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p> </td> </tr> </table>				CA Accepted?		<p>CB/Auditor Review Comments: Documentary evidence of an exercise is sent to identify a batch of 1568 broccoli that was performed on October 28, 2016, beginning at 10:50 am and ending at 12:55 hr the same day, indicates acquired experience and was located 100% of the product. It does not indicate where the product is located.</p>	Yes	<p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p>
	CA Accepted?							
<p>CB/Auditor Review Comments: Documentary evidence of an exercise is sent to identify a batch of 1568 broccoli that was performed on October 28, 2016, beginning at 10:50 am and ending at 12:55 hr the same day, indicates acquired experience and was located 100% of the product. It does not indicate where the product is located.</p>	Yes	<p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p>						

FSMS Food Defense

1.08.01	Question: Does the company have a documented food defense policy based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: If, in the document "PE-DR-02 Food Safety", it identifies the vulnerable areas and the preventive measures for their control. August 22, 2016.	
1.08.02	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, emergency telephones (Red Cross, Fire Brigade, Federal Police, packing manager, SAGARPA, Primus, CESAVEG) were displayed at the entrance to the facility and in the dining room.	
1.08.03	Question: Are visitors to the company operations required to adhere to food defense policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the company has a procedure to attend visits, in addition at the security gate is asked visitors to register in a book of views and sign commitment to respect the policies of the company.	
GMP	General GMP	
2.16.01	Question: Is there a designated person responsible for the food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the manager of the safety program is Ing. Ivonne Suarez.	
2.16.02	Question: Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the chemicals used in cleaning and disinfection are stored in the warehouse separate from the packaging area and removed from the packaging material. The store is closed, has a door locked, there are warning signs and ban on eating and drinking, the containers have original tags.	
2.16.03	Question: Are "food grade" and "non-food grade" chemicals used, handled and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, food grade grease is stored in the chemical store physically separated from the product remains to avoid cross-contamination, is located in the maintenance shop.	
2.16.04	Question: Are signs supporting GMP's posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, safety signs are at the main entrance and in key locations, eg, cooling area, entrance walkway, dining room, toilets.	
2.16.05	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, water tanks and storage tanks are under lock and key, access doors are controlled by a person who controls access, the production area is surrounded by cyclonic mesh, there are closed-circuit cameras, chemical storage, They have locked control.	
GMP	Pest Control	

2.17.01	<p>Question: Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, no ingredients are handled in the process of the products. The product was observed clean, with no evidence of contamination by animals or insects.</p>							
2.17.02	<p>Question: Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, packaging material and pallets were found free from evidence of contamination by birds, insects or other animals.</p>							
2.17.03	<p>Question: Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, there was no evidence of insects or other pests in the storage areas of packaging material, raw material and final product or other animals.</p>							
2.17.04	<p>Question: Is the area outside the facility free of evidence of pest activity?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, no animals were observed on the outside of the facility.</p>							
2.17.05	<p>Question: Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: If there is a program and procedures for pest control carried out by the company "CECOPLA", the control is for rodents (catch traps) and flying insects is through traps of black light.</p>							
2.17.06	<p>Question: Are pest control devices located away from exposed food products? Poisonous rodent bait traps are not used within the facility?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, the traps are removed from the product and packing material to avoid contamination. Bait traps are used on the outside (50 traps) and traps on the inside (43), for the control of insects there are 10 traps of black light.</p>							
2.17.07	<p>Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>						
	<p>Auditor Comments: DM, indoor traps sticks "stick" the seesaw, the traps for rodent control are clean, there are records of inspections in the office, have card in each trap to record inspection.</p>							
<div style="border: 1px solid black; padding: 10px;"> <p>Auditee Comments: 1. All the mechanical traps were thoroughly cleaned. 2. Traps were replaced that the stick was sticking with new ones. 3. Trainers were trained for Trap Monitoring and Cleaning (weekly). 4. An Internal Trap Monitoring and Cleaning Registry was created and used. 5. SECOPLA performs the biweekly service and we internally weekly, so the frequency of cleaning is shortened and it is guaranteed not to stick the rocker by moisture. Attached abstract with photos and logs.</p> <div style="text-align: right;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td> <p>CB/Auditor Review Comments: Photographic and documentary evidence is sent indicating that new insect traps have been changed. Registration of training of the personnel "Maintenance and cleaning of traps" was showed, October 25, 2016. It does not send analysis of the root cause of the nonconformity.</p> </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </tbody> </table> </div>				CA Accepted?		<p>CB/Auditor Review Comments: Photographic and documentary evidence is sent indicating that new insect traps have been changed. Registration of training of the personnel "Maintenance and cleaning of traps" was showed, October 25, 2016. It does not send analysis of the root cause of the nonconformity.</p>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
	CA Accepted?							
<p>CB/Auditor Review Comments: Photographic and documentary evidence is sent indicating that new insect traps have been changed. Registration of training of the personnel "Maintenance and cleaning of traps" was showed, October 25, 2016. It does not send analysis of the root cause of the nonconformity.</p>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>						

2.17.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: If the outer traps are fixed to the ground with a chain, there are traps at a distance of about 12 meters in the inner cord, in the outer cord they are between 20 and 30 meters and are fixed to the ground.	
2.17.09	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the traps are listed and placed according to the traps map.	
2.17.10	Question: Are all pest control devices properly installed and secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the traps are correctly placed along the walls and fixed to the floor. The outdoor traps are secured with a screw that must be opened with a screwdriver.	
GMP		
Storage Areas & Packaging Materials		
2.18.01	Question: Are ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: If no ingredients are used in the cooling, the packaging material and raw material are placed neatly and are separated to avoid cross-contamination.	
2.18.02	Question: Is the storage area completely enclosed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the final product storage area (cold room) and packaging material is completely closed.	
2.18.03	Question: Is the facilities use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
2.18.04	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, there was no rejected product at the time of the audit (packaging material and raw material). There is a procedure for handling rejected product.	
2.18.05	Question: Are raw products, work in progress, ingredients (including ice), finished goods and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the ice and water used in the hydrocooler were observed in good conditions, clean and without adulteration or contamination.	
2.18.06	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the cold room area for warehouse, walls (floors, edges of floors and corners of walls) were observed clean.	

2.18.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, to each box of finished product is placed a label with a code that indicates: type of packaging, year, month, day. In addition the material brings a ballot with the code and date of production by the supplier.	
2.18.08	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the company has a policy of first-entry first departures as outlined in the document "PE-DC-09 First Entry and First Out (PEPS)."	
2.18.09	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the temperature of the storage store should be maintained at 0 to 5 ° C (32 to 40 ° F). At the time of the audit the cold room was 1.3 ° C.	

GMP	Operational Practices
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2.19.01	Question: Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the design of the installation avoids the crossing in the final product area with raw material. No crossings are observed in the process flow.	
2.19.02	Question: Are all exposed materials (product, packaging etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there are no stairs, scaffolding, piping or other equipment in the facility that poses a risk of contamination of the product or packaging material.	
2.19.03	Question: Are packing and/or processing areas completely enclosed?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the installation where the packaging material and final product is packed and stored is closed.	
2.19.04	Question: Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the packing area, cold room, structure, floors, lamps and ceiling, floor edges were observed clean.	
2.19.05	Question: Is all re-work/re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score. It was indicated that product is not reprocessed. There is a person who is constantly picking up the debris and cleaning up the spills.	
2.19.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: If, when receiving the product is inspected visually.	

2.19.07	Question: Are finished products coded (carton and unit packaging) for the day of production and displaying information to enable proper storage and use of the product within the food supply chain?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: If, to the finished product box, a seal with a traceability code is placed, example 2-1636 (2 is packaging in the installation, 1 packaging in the field, 1634 is the folio assigned to the batch received, with this access to Ranch information, harvest day, receipt, total product. In the boxes there is a legend that says "Keep Refrigerated".	
2.19.08	Question: Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, inspection of the raw material is done at the reception and during the selection and packing of the same. Inspection becomes visual.	
2.19.09	Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, they have test strips to measure the concentration of the quaternary salts in the sanitary mat (valid until September 2017) and a monitoring kit to measure chlorine in the hydrocooler and trimmed (valid until May 2018).	
2.19.10	Question: Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, on the entrance porch of the laundry area there are 7 keys for hand washing for 33 people. Warm water is available. Sinks are equipped with liquid soap (40% capacity), anti-bacterial gel (40% capacity), paper towels for hands.	
2.19.11	Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is a masonry toilets station, with 3 toilets and 2 urinal for 24 men, 5 toilets for 9 women. The toilets are equipped with washbasin, liquid soap, alcohol-based hand gel disinfectant. Toilets have doors. They have sanitary paper that is discarded by the same toilets.	
2.19.12	Question: Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: If there is a device with gel in alcohol for hands in good condition, it is at 40% of its capacity at the entry of the work area (entry of cold rooms, packaging entrance, quality evaluation area, customs).	
2.19.13	Question: Are foot dip stations adequate in number and location? Are the stations maintained properly?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: If at the entrance to the installation there is a sanitary mat with quaternary ammonium salts, it should be kept at 200 to 400 ppm. The concentration was verified with reactive bandages, it was observed that the concentration was within, of the established range.	
2.19.14	Question: Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, single use containers are only used for the purpose.	
2.19.15	Question: Are re-usable containers clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the company has a color code for reuse containers, for example: green boxes - packaging, blue - ice, white bins for product, "closed" for waste.	

2.19.16	<p>Question: Are food safety measuring devices working properly?</p> <p>Auditor Comments: If the temperature of the cold room 1 was checked, the cold room diffuser thermometer marked 2 ° C and the independent thermometer (peak thermometer) marked 2 ° C ..</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
<p>GMP Worker Practices</p>		
2.20.01	<p>Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?</p> <p>Auditor Comments: Yes, several employees were observed to wash their hands after leaving the bathroom and before entering the packing area, it was observed that they wash their hands according to the handwashing procedure.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
2.20.02	<p>Question: Are workers' fingernails clean, short and free of nail polish?</p> <p>Auditor Comments: Yes, personnel wear nitrile gloves on the packaging.They have clean and short nails, free of enamel.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
2.20.03	<p>Question: Is there no sign of any workers with boils, sores, open wounds or exhibiting signs of foodborne illness working in direct and indirect food contact?</p> <p>Auditor Comments: Yes, people with no injuries or illnesses were not working, however the company has a policy of excluding all personnel with these symptoms from the area of operation.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
2.20.04	<p>Question: Are workers wearing effective hair restraints?</p> <p>Auditor Comments: Yes, the staff wears a hair cap.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
2.20.05	<p>Question: Is jewelry confined to a plain wedding band?</p> <p>Auditor Comments: Yes, no jewelry is allowed.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
2.20.06	<p>Question: Are all workers wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves, non-latex gloves)</p> <p>Auditor Comments: Yes, personnel working within the packaging area use PVC "gloves", nitrile gloves.In general the clothes were observed clean and in good condition.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
2.20.07	<p>Question: Do workers remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?</p> <p>Auditor Comments: Yes, gowns, aprons, covers and covers are removed before leaving the packing area and placed on hooks that are in the exit area.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
2.20.08	<p>Question: Is there a designated area for workers to leave protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets?</p> <p>Auditor Comments: Yes, there is an area for personal belongings (lockers) at the exit of the packing facility for workers to place their belongings.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

2.20.09	Question: Workers personal items are not being stored in the production and material storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, workers' objects were not observed in production and packing areas. Personal items are placed in the metal lockers that are assigned to them and are maintained on the outside of the product handling facility and packaging material.	
2.20.10	Question: Is smoking, eating, chewing and drinking confined to designated areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is a delimited area for the staff to smoke. It is located near the surveillance area, removed from the packaging material and product.	
2.20.11	Question: Are all items removed from shirt or blouse top pockets?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, no persons with removable objects were seen above the waist.	
2.20.12	Question: Is there a first aid kit(s) readily available in the facility and adequately stocked?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. There is a first aid kit equipped with material to heal minor wounds (gloves, disinfectant, tape, bandages), includes material to treat minor wounds such as hydrogen peroxide, alcohol, tape and blue bandages. It is located at the entrance of the office.	

GMP	Equipment
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2.21.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, plastic bins, knives and stainless steel tables are free from release materials, correction and other non-hygienic materials.	

2.21.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 3 Score: Major Deficiency
	Auditor Comments: DM, unmelted weld points were observed on the ice injector structure and bottom of the broccoli packing tables, there is "rust" in the ice injector hoses	

Auditee Comments: ICE INJECTOR: The welds and blades were removed from the door of the Ice Injector. Subsequently new smoothed welds were placed on the Ice Injector doors using Argon Welding. PACKING TABLES: Welded with Argon solder and polished, thus welds were obtained with smoothed welds. Attached are documents with photographs of evidence.

[View Files](#)

	CA Accepted?	
CB/Auditor Review Comments: Photographic evidence is sent showing that the weld points in the ice injector structure and packing tables have been polished or "smoothed". It does not send evidence of corrective action to remove rust from the ice injector hose.	No	Possible Points: 10 Points Scored: 3

2.21.03	<p>Question: Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>						
	<p>Auditor Comments: Dm, in the structure of the ice machine, hydrocooler welding points were observed without smoothing.</p>							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: ICE INJECTOR: The Foam and tarpaulin were changed to the Ice Injector hood. The use of glue and tape was replaced with non-oxidizing rivets. The substrates were anticorrosed and a non-oxidisable stainless steel sheet was placed. HIDROCOOLER: Old visors are replaced and with welds not smoothed by Visagras of stainless steel and rivets of inexhaustible. Attached summary and photos of the actions.</p> <div style="text-align: right; margin-right: 20px;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td style="padding: 5px;">CB/Auditor Review Comments: Photographic evidence is sent showing that the weld points in the ice injector structure and packing tables have been polished or "smoothed".</td> <td style="text-align: center; vertical-align: middle; font-size: 1.2em;">Yes</td> <td style="padding: 5px;"> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments: Photographic evidence is sent showing that the weld points in the ice injector structure and packing tables have been polished or "smoothed".	Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
	CA Accepted?							
CB/Auditor Review Comments: Photographic evidence is sent showing that the weld points in the ice injector structure and packing tables have been polished or "smoothed".	Yes	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>						
2.21.04	<p>Question: Are thermometers (independent of thermostat probes) present in all coolers and freezers?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, each pre-cold room and the conservation chamber have a separate "Digital" thermometer.</p>							
2.21.05	<p>Question: Are all thermometers non-glass and non-mercury?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, the thermometers are mica, they have no glass or mercury.</p>							
<p>GMP Equipment Cleaning</p>								
2.22.01	<p>Question: Are food contact equipment surfaces clean?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, broccoli packing tables, reuse boxes or bins, knives are observed clean.</p>							
2.22.02	<p>Question: Are non-food contact equipment surfaces clean?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, the structure of the enielder, hydrocooler, selection tables, floors, walls were observed clean, the structure of the lines were observed clean.</p>							
2.22.03	<p>Question: Are items (barrels, bins, etc.) that are used to hold or store product clean?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes.</p>							
2.22.04	<p>Question: During cleaning are foods and packaging protected from contamination?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, the product is removed to avoid being contaminated during cleaning.</p>							

2.22.05	Question: Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: If ice is used in the packaging and storage process, the ice machine and storage room is clean. The cooling units were observed clean (grids, structure of diffusers) ..										
2.22.06	Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes, the grids of some equipment of the diffusers of the cold rooms and the walls and ceilings of the cold rooms were observed clean.										
2.22.07	Question: Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N / A, the result of the question does not affect the final score, no equipment that was not used during the audit was observed.										
2.22.08	Question: Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes, the cleaning hose is held on a "hook" to avoid contact with the floor.										
2.22.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 3 Points Scored: 2 Score: Minor Deficiency									
	Auditor Comments: Dm, strapping tools, stapler were observed with rust. Maintenance keys are stored neatly and cleanly in the maintenance shop.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: Sealers and stapler were purchased. Attached are invoices.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: The company sends a copy of the invoice for the purchase of PINZA SEALER 1/2 H-35.</td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 3 Points Scored: 3 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Sealers and stapler were purchased. Attached are invoices.		View Files		CA Accepted?		CB/Auditor Review Comments: The company sends a copy of the invoice for the purchase of PINZA SEALER 1/2 H-35.	Yes	Possible Points: 3 Points Scored: 3 New Score: Total Compliance
Auditee Comments: Sealers and stapler were purchased. Attached are invoices.		View Files									
	CA Accepted?										
CB/Auditor Review Comments: The company sends a copy of the invoice for the purchase of PINZA SEALER 1/2 H-35.	Yes	Possible Points: 3 Points Scored: 3 New Score: Total Compliance									
2.22.10	Question: Are excess lubricants and grease removed from the equipment?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes, skates or pallets jacks were observed without excess lubricants or runoff.										
GMP	General Cleaning										
2.23.01	Question: Are spills cleaned up immediately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes, garbage and debris from the process is frequently cleaned. The packaging area was clean.										
2.23.02	Question: Are waste and garbage frequently removed from packing and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: Yes, garbage from the general container is removed weekly.										

2.23.03	Question: Do floor drains flow in a manner that prevents contamination (e.g. from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and well maintained?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there are drains with "grates", they were observed clean, without odors, nor waste.	
2.23.04	Question: Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, there are no upper level structures such as pipes, ducts, fans.	
2.23.05	Question: Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the plastic curtains of raw material input, cold rooms were observed clean and in good condition, do not touch the floor.	
2.23.06	Question: Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, nitrile gloves, PVC apron, eye protection lenses and mouth covers are provided according to the technical specifications of the applied disinfectants (sodium hypochlorite).	
2.23.07	Question: Is cleaning equipment available and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is an inventory of cleaning material, it is stored in controlled warehouse with keyed door.	
2.23.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the company has a color code for the cleaning material, eg: green - packaging, yellow - warehouses, white - cut, blue - exterior, red - sanitary, orange - maintenance.	
2.23.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g. no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes.	
2.23.10	Question: Are toilet facilities and hand-wash stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, toilets are clean (floors, walls, ceilings, comers, toilets and urinals), The sinks are clean.	

2.23.11	<p>Question: Are worker break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>						
	<p>Auditor Comments: Dm, in the back of the dining room refrigerator was dirty. The dining room is enclosed, with concrete floor, plastic tables and chairs.</p>							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: The CAUSA ANALYSIS (attached) was carried out and the following actions were taken: 1. Was cleaned behind the refrigerators (photo). 2. A larger space was left between the wall and the base of the refrigerators was put up to facilitate the cleaning (photo). 3. The Cleaning Routine Form was included in the Cleaning and Revision process behind the refrigerators to avoid this non-conformity being present again (example record).</p> <div style="text-align: right; margin-right: 20px;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td> <p>CB/Auditor Review Comments: It sends analysis of the root cause of the nonconformity. Photographic evidence of the cleaning of the rear equipment of the refrigerators and registration of their cleaning "CUTTING ROUTINE".</p> </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </tbody> </table> </div>				CA Accepted?		<p>CB/Auditor Review Comments: It sends analysis of the root cause of the nonconformity. Photographic evidence of the cleaning of the rear equipment of the refrigerators and registration of their cleaning "CUTTING ROUTINE".</p>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
	CA Accepted?							
<p>CB/Auditor Review Comments: It sends analysis of the root cause of the nonconformity. Photographic evidence of the cleaning of the rear equipment of the refrigerators and registration of their cleaning "CUTTING ROUTINE".</p>	Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>						
2.23.12	<p>Question: Is the maintenance shop organized - i.e. equipment and spares stored in a neat and tidy fashion?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, the maintenance depot is adjacent to the work area, it was observed clean and tidy.</p>							
2.23.13	<p>Question: Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, 10 hydraulic jack skates or "pallets" and 3 forklifts are used.</p>							
2.23.14	<p>Question: Are shipping trucks clean and in good condition?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: If, at the time of the audit, there was a truck with raw material, it was observed clean, in good condition, the wood reeds with washable paint, laminate floor and covered at the top with a clean shade mesh.</p>							
<p>GMP Buildings and Grounds</p>								
2.24.01	<p>Question: Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded to protect product from contamination in the event of breakage?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, the lamps are protected against breakage with strong micas.</p>							
2.24.02	<p>Question: Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: If no persons with lenses were observed in the work area, no release material was observed in the packaging area and cold room, the pallets were observed in good condition.</p>							
2.24.03	<p>Question: Has the facility eliminated the use of wooden items or surfaces?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, there were no articles or materials with wood except pallets for the product.</p>							
2.24.04	<p>Question: Is there adequate lighting in the packing and storage areas?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: If the lighting is adequate, there is natural and artificial lighting.</p>							

2.24.05	<p>Question: Is ventilation adequate to control dust, condensation, odors and vapors?</p> <p>Auditor Comments: Yes, no odor or fumes were detected inside the system.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>					
2.24.06	<p>Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?</p> <p>Auditor Comments: DM, the floor is smooth, no water "soaked".In some areas of the cold rooms and packaging the floor has ruptures and separations between the "joints" of the floor that make cleaning and disinfection difficult.</p> <div data-bbox="250 428 1516 638" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments:</p> <table border="1" data-bbox="256 478 1510 525"> <tr> <td data-bbox="256 478 1071 525"></td> <td data-bbox="1071 478 1175 525">CA Accepted?</td> <td data-bbox="1175 478 1510 525"></td> </tr> </table> <p>CB/Auditor Review Comments: Rejected. Corrective action is not sent.</p> <table border="1" data-bbox="1071 525 1510 630"> <tr> <td data-bbox="1071 525 1175 630" style="text-align: center;">No</td> <td data-bbox="1175 525 1510 630"> <p>Possible Points: 10 Points Scored: 3</p> </td> </tr> </table> </div>		CA Accepted?		No	<p>Possible Points: 10 Points Scored: 3</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>
	CA Accepted?						
No	<p>Possible Points: 10 Points Scored: 3</p>						
2.24.07	<p>Question: Are the floor drains where they are needed for drainage and cleanup?</p> <p>Auditor Comments: Yes, there are strategically distributed drawers on the floor of the facility.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>					
2.24.08	<p>Question: Are doors to the outside pest proof?</p> <p>Auditor Comments: Dm, the door 2 has openings in the sides. The installation door (personnel entrance, cardboard entrance, product exit) are pest-proof.</p> <div data-bbox="250 1016 1516 1325" style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Door 2 was completely changed to a new one. Attached is bills of material and photos. The closure is observed to fit perfectly with the frame of the wall. It should be mentioned that the lower overalls are translucent.</p> <div data-bbox="1299 1029 1445 1066" style="text-align: right;">View Files</div> <table border="1" data-bbox="256 1108 1510 1155"> <tr> <td data-bbox="256 1108 1071 1155"></td> <td data-bbox="1071 1108 1175 1155">CA Accepted?</td> <td data-bbox="1175 1108 1510 1155"></td> </tr> </table> <p>CB/Auditor Review Comments: Photographic evidence is sent showing that the door has been replaced with a new one that is pest-proof. It is sent invoices of the purchase.</p> <table border="1" data-bbox="1071 1155 1510 1314"> <tr> <td data-bbox="1071 1155 1175 1314" style="text-align: center;">Yes</td> <td data-bbox="1175 1155 1510 1314"> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table> </div>		CA Accepted?		Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>
	CA Accepted?						
Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>						
2.24.09	<p>Question: Are dock doors fitted with buffers to seal against trucks?</p> <p>Auditor Comments: N / A, the result of the question does not affect the final score, there are no hydraulic lifts, no doors with cushions.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>					
2.24.10	<p>Question: Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?</p> <p>Auditor Comments: Yes, the freight area is clean and pest-proof.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>					
2.24.11	<p>Question: Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?</p> <p>Auditor Comments: Yes, the walls are of sheet, are free of cracks or holes that can harbor pests.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>					

2.24.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the walls are of sheet, are free of cracks or holes that can harbor pests.	
2.24.13	Question: Do false ceiling areas have adequate access to allow for inspection and cleaning?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, there are no false ceilings.	
2.24.14	Question: Is an 18" (46cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: If, the space between the packaging material the wall in the packing material storage area in the northern part is 18 inches.	
2.24.15	Question: Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: If, on the outside it is clean, there is no standing water, weeds or litter.	
2.24.16	Question: Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from building perimeter)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, pallets used to stow the product are stored inside the facility in an area for this purpose in an orderly and controlled manner to avoid cross-contamination.	
2.24.17	Question: Are pallets inspected to separate and replace dirty or broken pallets?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the pallets are checked and separated those that are broken or in poor condition.	
2.24.18	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the garbage is placed in a container, the area is clean, no garbage out of the plastic bags, garbage is removed every week.	
2.24.19	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the boats have plastic bags and cover.	
2.24.20	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: If the water is taken from a deep well, it is transported by pipeline and emptied into a "raised" cistern, the water tank is filled through a stopcock (no reflux), is conveyed to the pointsUse (sink) with hydropneumatic. There is no risk of reflux.	
2.24.21	Question: Is the on-site laboratory (where appropriate) completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, there is no laboratory in the packaging facility.	

GMP		Chemical Files						
2.25.01	<p>Question: Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, there were technical data sheets of the chemicals used: Chorosanox 13%, Bio Chor 13, Detercon (alcohol in gel), Beta quat (quaternary salts), Tsunami 15% (peracetic acid), LK 100 Detergent, Hi Remove SP), Food grade grease (Chevon Lubricating Oils FM).</p>							
2.25.02	<p>Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, disinfectant labels (Sodium hypochlorite), quaternary ammonium salts (Beta Quat), detergents (LK 100 Detergent. For pest control Temprid C (imidacloprid), Cereal B (Bromadilone).</p>							
2.25.03	<p>Question: Is there a chemical inventory and/or usage log?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes, you have an inventory that records the inputs and outputs "Inventory of chemicals", frequency each that exits and enters product is updated. Responsible Light Quintanilla.</p>							
2.25.04	<p>Question: Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc.?</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>						
	<p>Auditor Comments: Dm, indicates chlorine monitoring every 2 hours. It does not indicate corrective actions in case of deviations in the monitoring. For the management of hydrocooler "IT-DS-17 Cleaning and sanitation of hydrocooler", indicates to change the water in high season 2 times a week (not working every day). In "IT-DE-09 Determination of chlorine concentration in the hydrocooler" indicates that chlorine is used at 50 to 100 ppm, it should be monitored every 2 hours.</p>							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: 1. In Working Instruction IT-DE-12 Determination of Chlorine Concentration in the Hydrocooler the changes were made: Hourly monitoring during use. Photographs with the use of Reactive Strips for FREE CHLORINE. Corrective Actions if the Range is greater or less (deviations). 2. The format for Total Chlorine Monitoring Registry was changed to FREE CHLORINE. 3. Test strips were purchased and used for measurement of FREE CHLORINE. Attached photos and document and record used</p> <div style="text-align: right;">View Files</div> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td> <p>CB/Auditor Review Comments: Documentary evidence is sent, record "Determination of chlorine concentration in the hydrocooler" showing that the monitoring is performed every hour. It only sends registrations from October 31st and October 1st. It does NOT send records for at least 3 months.</p> </td> <td style="text-align: center; vertical-align: middle;">No</td> <td> <p>Possible Points: 10 Points Scored: 7</p> </td> </tr> </tbody> </table> </div>				CA Accepted?		<p>CB/Auditor Review Comments: Documentary evidence is sent, record "Determination of chlorine concentration in the hydrocooler" showing that the monitoring is performed every hour. It only sends registrations from October 31st and October 1st. It does NOT send records for at least 3 months.</p>	No	<p>Possible Points: 10 Points Scored: 7</p>
	CA Accepted?							
<p>CB/Auditor Review Comments: Documentary evidence is sent, record "Determination of chlorine concentration in the hydrocooler" showing that the monitoring is performed every hour. It only sends registrations from October 31st and October 1st. It does NOT send records for at least 3 months.</p>	No	<p>Possible Points: 10 Points Scored: 7</p>						

GMP		Pest Control Documentation
2.26.01	<p>Question: Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: If the pest control carried out by the company "CECOPLA" includes control of rodents (traps bait outdoors and capture indoors) and insects (with light traps), they have the procedure "PE-OP-01MIP service", Frequency of inspection every fortnight. Sanitary license: 09 22- 14 A 001; Valid indefinite term, Civil liability insurance "GMX" valid until December 31, 2016.</p>	
2.26.02	<p>Question: Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, there is a sketch that identifies the location and enumeration of the "Lay Out traps for rodents" traps. The traps are placed according to the map.</p>	

2.26.03	<p>Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes, the reports of the inspection of the traps are current and recorded in the document "Report at floor level", records the insecticide sprays directed on the outside, Black light lamp records "for flying insect traps" and "Control stations" for rodent traps, fortnightly frequency, October 4, 2016, Vicente Vázquez signature of "CECOPLA" and signature received by the company Luz Caudillo,</p>	

GMP Operation Monitoring Records

2.27.01	<p>Question: Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: If the inspection of the raw material is recorded in "Evaluation of packaged product", it records that it is odorless, foreign matter, insects and without excrement, October 11, 2016. The packaging material is registered in "Verification of boxes for packaging, The condition of the product is registered, September 20, 2016, Registra Luz Caudillo.</p>	

2.27.02	<p>Question: Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: If the inspection of trucks of raw material is registered in "Evaluation of packaged product", it records that it is odorless, foreign matter, insects and without excrement, October 11, 2016. The inspection of trucks of transport of material ofPackaging is recorded in "Verification of boxes for packaging, the condition of transportation is recorded, September 20, 2016, Registers Luz Caudillo.</p>	

2.27.03	<p>Question: Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: If the pH of the washing tubs is recorded in "F.IN.17", the pH must maintain between 6 and 7, September 15, 2016, Registra Guadalupe Escamilla. The temperature of the cold rooms is monitored hourly in the day and every 30 minutes in the night, it is registered in "Cold room temperatures". The range is 32 and 40F. October 13, 2016, Jaime Juárez.</p>	

2.27.04	<p>Question: Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>
	<p>Auditor Comments: DM, total chlorine is monitored, it is circulated in trim and hydrocooler (it must be free chlorine).The chlorine concentration of the ice injector is recorded under "Chlorine Measurement".The chlorine must be maintained from 50 to 100 ppm of total chlorine (there is re circulation), the monitoring depends on the amount and continuity of the use of the disinfectant solution, example: October 15, 2016, monitored at 13:30, 14:20, 15:10 and 16:00, records John H. Hydrocooler uses chlorine of 50 to 100 ppm is recorded in "Medició</p>	

Auditee Comments: See Actions 2.25.04 for Hidrocooler. ICE INJECTOR:1. Changed Work Instruction Determination of Chlorine Concentration in the Ice Injector:Photos are changed using test strips for Free ChlorineCorrective Actions are included in case of DeviationsReagent Strips for FREE CHLORINE were purchased and used2. The Format was modified and it is being used by registering FREE CHLORINE3. Attached Instruction, invoice photos, strips and registration using Free Chlorine Strips

[View Files](#)

	CA Accepted?	
CB/Auditor Review Comments: A test strip acquisition bill is sent to monitor free chlorine.It does not send corrective action.	Yes	<p>Possible Points: 10 Points Scored: 7 New Score: Minor Deficiency</p>

2.27.05	Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations? Are there stock check and replenishment records for gel and spray stations?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, monitoring of the disinfectant solution used in the sanitary napkin is recorded in Determination of ammonium quaternary salt concentration ", from 400 to 800 (when monitoring was in this range) and in knives from 100 to 200 ppm (monitoring was in this range), frequency of monitoring every 4 hours October 17, 2016, Juan Hinojoza Expiration of test strips September 2017.	
2.27.06	Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, in the control of knives is recorded when and to whom it is delivered and, the amount that is received "Knife control", October 15, 2016, Register Juan Hinojoza.	
2.27.07	Question: Is there a daily pre-operation inspection log?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, they have inspection records "Daily pre-operational inspection", includes reception area, shipping area, sanitary warehouse, packing area, trim area, ice room, cold room 1, cold room 2, chemical warehouses, warehousePackaging, sanitary facilities, personnel inspection, ice machine.October 17, 2016, Juan Hinojoza.	
2.27.08	Question: Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the document "MH-DC-05 Hazard Analysis of Adjoining Land" was shown.Identifies rodents as the main hazards.It includes preventive measures for its control (construction of physical barriers and placement of traps for networks).2016.	
2.27.09	Question: Is there a current certificate of inspection for backflow prevention assemblies on water lines into the facility?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, it showed document that indicates the controls to the system of conduction of water to avoid the reflux of the same one: "Letter of certification of pipes", indicates that the well that provides the water has valve anti reflux, the letter has date of the 22 ofSeptember 2016 and Juan Antonio Álvarez Hernández (Maintenance Manager).	
2.27.10	Question: Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the company showed an internal audit records that are made every 3 months.It showed records according to the program, for example: September 21, 2016, July 6, 2016, May 19, 2016, February 29, 2016, by Ivonne Suarez.He showed a plan of corrective actions of the detected nonconformities.	
GMP Maintenance & Sanitation Files		
2.28.01	Question: Does the facility have a preventative maintenance program and a documented schedule?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, The preventive maintenance program is indicated in the document "Annual maintenance program".Indicates the frequency of maintenance to the equipment and facilities, eg: ice injectors, wire machine, ice crusher, cold room 1 and 2 (weekly),	
2.28.02	Question: Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: If, the maintenance is registered in "Maintenance work order", register date, request, folio, equipment or installation, area, who requests, date and time of delivery, who receives the job, example, September 21 to the ice mill, Made by Antonio Alvares, received by Gustavo Natal.	

2.28.03	<p>Question: Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes, the cleaning of the equipment that was given maintenance is recorded in "Order of maintenance work", example: from the maintenance of September 21 to the ice mill, the cleaning is recorded.</p>									
2.28.04	<p>Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes, they have the "Master Sanitation and Sanitation Program 2016", it indicates areas of cleaning, equipment, frequency and assigned, for example: daily frequency (floor, packing tables, bins, scales, skates or "pallets jack"; Day (ice injector), weekly (plastic curtains, walls and doors, interior lamps, cold rooms, ice machines, diffusers), semestral (ice room, gear motor, elevated tanks, Ceiling, walls).</p>									
2.28.05	<p>Question: Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes, you have procedures for cleaning and disinfecting equipment, eg: "IT-DS-03 Cleaning and sanitizing of ice injector", "Cleaning and sanitizing of walls and floors", "ice room cleaning and sanitation", "Cleaning and sanitation of refrigerated chambers (floors, walls, ceilings, doors, walls), among others.</p>									
2.28.06	<p>Question: Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes, cleaning and sanitization is registered in "Cleaning and sanitation", include: customs, floors, drainage, customs, ice room, packing tables, trays, anden, bins, hydrocooler, hydraulic patine, pairs, hydrocoolers, among others, October 16, 2016, Lázaro Perales.</p>									
2.28.07	<p>Question: Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes, hygiene procedures, preparation of disinfectant solutions are in the area of use or in the area of preparation of disinfectant solutions. Handwashing procedure is located in the area of the handwashing keys.</p>									
2.28.08	<p>Question: Is there a routine program and written procedure to validate sanitation effectiveness using rapid post sanitation checks, e.g., ATP measurements?</p>	<p>Possible Points: 5 Points Scored: 0 Score: Non-Compliance</p>								
	<p>Auditor Comments: They do not have cleaning validation procedure by rapid tests like ATP:</p>									
	<table border="1"> <tr> <td colspan="3">Auditee Comments:</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: Rejected. Corrective action is not sent.</td> <td style="text-align: center;">No</td> <td> Possible Points: 5 Points Scored: 0 </td> </tr> </table>	Auditee Comments:				CA Accepted?		CB/Auditor Review Comments: Rejected. Corrective action is not sent.	No	Possible Points: 5 Points Scored: 0
Auditee Comments:										
	CA Accepted?									
CB/Auditor Review Comments: Rejected. Corrective action is not sent.	No	Possible Points: 5 Points Scored: 0								
2.28.09	<p>Question: Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes, the cleaning and inspection of the coladeras is recorded in "Cleaning and Sanitation", daily frequency, October 16, 2016, Lázaro Perales.</p>									
2.28.10	<p>Question: Are there records showing cooling units are serviced and cleaned at least every 12 months or more frequently as required?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>								
	<p>Auditor Comments: Yes, records of the cleaning service of cold rooms are recorded in "FDS 06 Equipment and installations with weekly frequency", includes the cleaning of cameras and doors, walls, floors and channels of cold rooms. Includes ice room, lamps, weekly frequency, October 8, 2016, records Lázaro Perales.}</p>									

2.28.11	Question: Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the company has written policies that are indicated on signs, in addition to a procedure PE-DC-08 Policy of glass and hard plastics, "includes" Inventory of glass material and hard plastics ", inspected every month,October, records Ivonne Suarez.	

GMP	Worker Documentation
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2.29.01	Question: Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is a training program that includes new entry staff "F-DR-07 Training Program", including induction, handwashing, BP in process, IPM, basic principles of cleanliness, food safety, Chemicals, basic microbiology. He showed records of acceptance of the "Charter commitment of the regulation". It shows autograph signatures of workers.	

2.29.02	Question: Are there logs of ongoing worker food safety education training with topics covered and attendees?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, it showed training records that included the new entry staff "F-DC-10 Attendance List". Monthly frequency. Monthly training records were shown according to the program, eg: September 28 "Foodborne Illnesses", Instructor Ivonne Suarez.	

2.29.03	Question: Is there a documented training program with training logs for the sanitation workers including best practices and chemical use details?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the training program includes topics related to the use and management of chemical substances. Records were shown on October 14, 2016, instructor Ivonne Suarez.	

2.29.04	Question: Are there written procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced? (In the US, auditors can check procedure/policy but not actual records).	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, there are written policies and supported by signs for all employees to report these situations of risk of contamination of the product "OD-RH-02 Regulation of BPM, health and safety." The staff knows politics.	

2.29.05	Question: Are there written sickness reporting and return to work procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the company has the procedure OD-RH-02 Regulation of BPA, health and safety. "Indicates that in case the staff was incapacitated for their return must be valued by the Head of Human Resources.	

2.29.06	Question: Is there an worker non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, there is a procedure to sanction employees in case of non-compliance with the regulations and policies of the company, it was confirmed verbally and indicated in "F-DC-02 Human Resources", item 4.5 Awareness in the quality and safety system Food.	

2.29.07	Question: Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene and health policies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, visitors (suppliers, contractors, etc.) are requested to register in a guestbook. The doorman asks visitors to read and sign acceptance of the policies and regulations of the company. A "Visitors" badge is provided.	

GMP		Testing/Analyses Records	
2.30.01	<p>Question: Are there records of routine equipment microbiological testing?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>	
	<p>Auditor Comments: DM, does not show monthly analyzes, does not consider Salmonella. He showed microbiological analysis of the packaging table (301828, August 3, 2016), E. coli less than 3, ice injector (305262, August 3, 2016), C. faecal and E. coli less than 3, baskets, bins, Knives and mandiles (O from T 16-120509, October 15, 2016), C. faecal and E. coli less than 3 (Laboratory Chemistry Buffer, applied methodology CCAYAC-M-04). Frequency quarterly.</p>		
<p>Auditee Comments: Analysis of fecal coliforms, e.Coli, salmonella and listeria monocytogenes (all negative). View Files</p>			
		CA Accepted?	
<p>CB/Auditor Review Comments: Showed microbiological analysis of the Fresh cooling Empaque (Agrolab, 2016/10/22291, date 2016-11-02), the result indicates Listeria monocytogenes Absent by surface, Fecal Coliforms, E. coli less than 3 Absent, Salmonella Absent by surface. Only showed analysis of 2016-11-01.</p>		No	<p>Possible Points: 5 Points Scored: 1</p>
2.30.02	<p>Question: Are there records of routine environmental microbiological testing?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>	
	<p>Auditor Comments: Dm, did not show monthly analyzes. He showed cold chamber smear analysis (Chemistry Buffer, O T: 16-120509, dated October 13, 2016), Listeria monocytogenes ABSENCE (Negative) in 1 mL (Reveleal Method 2.0 for Listeria test, Performance Tasted AOACC Reseach Institute. License number 041101. Frequency every quarter.</p>		
<p>Auditee Comments: Microbiological analyzes were performed on the 2 chambers, packing room, diffuser-per-floor-drainage. Fecal coliforms, E. coli, Listeria and Salmonella were analyzed. Accredited. (Negative all) View Files</p>			
		CA Accepted?	
<p>CB/Auditor Review Comments: It showed microbiological analysis of short packaging (Agrolab, 2016/10/22291, date 2016-11-02), the result indicates Salmonella and Listeria monocytogenes Absent by surface, Fecal Coliforms, E. coli less than 3 NMP; Chamber 2 Drainage and Diffuser: Fecal Coliforms, E. coli Less than 3 NMP, Salmonella, Listeria monocytogenes Absent, chamber 1 Floor, Drain and Diffuser: Fecal Coliforms, E. coli Less than 3 NMP,</p>		No	<p>Possible Points: 5 Points Scored: 3</p>
2.30.03	<p>Question: Are there routine microbiological tests on water used in the facility (sampled from within the facility)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>	
	<p>Auditor Comments: If it showed microbiological analysis of water taken in hydrocooler (with chlorine), ice injector and hydrocooler (Chemical Buffer, 301828, 305262, August 3, 2016, October 6, 2016), C. faecal and E. coli less than 1 Detectable). Well water (Agrolab, 15026, July 20, 2016): C. totals, C. faecal and E. coli less than 0.03 NMP in 100 mL. Frequency quarterly.</p>		
2.30.04	<p>Question: Are there routine microbiological tests on ice used in the facility (either produced in-house or purchased)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>	
	<p>Auditor Comments: Yes. It showed analysis of ice taken in ice storage, tap water (Chemical Buffer, 305262, 301828, dates October 6, 2016, August 2016), the result indicates: C. faecal and E. coli ABSENT (CCAYAC-004). Frequency every quarter.</p>		
2.30.05	<p>Question: Are routine tests (e.g., microbiological, moisture, etc.) performed on compressed air that is used directly on food and food contact surfaces?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>	
	<p>Auditor Comments: N / A, the result of the question does not affect the final score, no compressed air is used in the installation.</p>		

GMP		Temperature Controlled Storage & Distribution Logs	
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2.31.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the temperature of the final product is recorded under "Shipment condition checks". The range is 31 to 36 ° F. October 13, 2016. Records Gustavo Natal.	
2.31.02	Question: Are there temperature logs for the packing room (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, the packaging area has no controlled temperature.	
2.31.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the temperature of the cold rooms is monitored every hour in the day and every 30 minutes at night, it is recorded in "Cold room temperatures". The range is 8 and 40F. October 13, 2016.	
2.31.04	Question: Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: If, the temperature of the transport containers is recorded is recorded in the "Verification of shipment conditions" format. The range is 32 ° F. October 8, 2016. Record Gustavo Natal.	
2.31.05	Question: Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there are records of the inspection of the cleaning of the transportation trucks "Verification of conditions of shipment". The range is 32 ° F. October 8, 2016. Record Gustavo Natal.	
GMP Allergen Control		
2.32.01	Question: There are no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, allergen products are not used.	
2.32.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, no allergen products are used.	
2.32.03	Question: Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, no allergen products are used.	
2.32.04	Question: Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, no allergen products are used.	
2.32.05	Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, no allergen products are used.	

2.32.06	Question: Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, no allergen products are used.	
2.32.07	Question: Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, no allergen products are used.	
2.32.08	Question: Are all products manufactured on site, labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the result of the question does not affect the final score, no allergen products are used.	

HACCP	Preliminary Steps
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3.01.01	Question: Is there a team responsible for the HACCP program at the operation, with a leader assigned and if applicable, for the development, implementation and on-going maintenance of the HACCP system?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the company has a safety and HACCP team: Edgar Martínez (Leader), Jorge M Cabrera, Ivonne Suarez, Rufino Lima, Gustavo Natal, Antonio Álvarez, Aidé Gabriela. It was updated September 9, 2016.	
3.01.02	Question: Is there documented evidence that the HACCP team members have being trained on HACCP principles?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, showed proof of Maura Ivonne Suarez Méndez in "development and implementation of a HACCP system, Hazard Analysis and Critical Control Points", April 16 and 17, 2015, Irapuato, Gto. Recognized by Alliance HACCP. He showed registration of training in HACCP of the team in the subject "Introduction to the system HACCP", April 29, 2016, instructor Ivonne Suarez.	
3.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: If the company has documented the description of the finished product "MH-DC-06 Product Description", it indicates: characteristics or composition of the product, uses, packaging, shelf life (14 days), market, Packaging instruction, control during the distribution. Revision September 16, 2016.	
3.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps and has the flow chart(s) been verified?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is a detailed flowchart for each product "F-DC-23 Flow Diagram" that includes the packing material, Revision Date September 16, 2016.	

HACCP	Development of the HACCP Plan
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3.02.01	Question: Has a documented hazard analysis for the process been conducted, showing the various types of hazard, their likelihood of occurrence and their associated severity? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the company showed the "Hazard Identification and Hazard Analysis", indicates the associated hazards in the packaging and the measures implemented for its control, indicates the likelihood and severity of hazards. August 25, 2016.	

3.02.02	<p>Question: Have CCPs been developed? If answer is YES, continue with next question. If answer is NO, the rest of "Module 3 HACCP" is not applicable. If the auditor detects that one or more CCPs have been omitted, then the auditor should score down a Zero Point, Non-Compliance under 3.02.01. If the auditor thinks that CCPs have been added that should be omitted, then the auditor should note the issue under 3.02.03.</p> <p>Auditor Comments: No, according to the hazard analysis no PCC has been identified.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
3.02.03	<p>Question: Have CCP decisions been made with documented justification and where CCPs are noted have they been developed to control the hazards identified in the hazard analysis step?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.02.04	<p>Question: Have CCP critical control limits been established with the support of relevant sources of information or by validation documentation?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.02.05	<p>Question: Have monitoring requirements and frequencies been determined for the CCPs?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.02.06	<p>Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.02.07	<p>Question: Have standard operating procedures (SOPs) been created for the monitoring process of the CCPs, which would include how to carry out the monitoring activities?.</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.02.08	<p>Question: Have Corrective Action procedures for the CCPs been established, including a detailed action plan for operators to follow if the limits are not met and plans to adjust the process back into control?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.02.09	<p>Question: Have recording templates (recording forms) been developed for monitoring the CCPs?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.02.10	<p>Question: Have verification plans and schedules been developed for each CCP?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.02.11	<p>Question: Are changes in the process, equipment, ingredients etc., causing timely reviews of HACCP systems, including hazard analysis, CCP decisions, CCP records and staff training?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
3.02.12	<p>Question: Is there evidence recorded for HACCP training to all plant workers, including training for CCP operators?</p> <p>Auditor Comments:</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>

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