

FINAL AUDIT REPORT

CB Registration No.WQS-PGFS-3245-1
 PrimusGFS ID #232662 - Cert:2
 Audited by WQS, LLC.

PrimusGFS Version 3.1

Operation Type: Cooling/Cold Storage
 Audit Report Summary

[Ver en Español](#)

Organization:	Hidalgo Cold Storage Contact(s): Manny Cadena Sally Granados Alex Alvarez Address: 1020 E Produce Rd 78557 Location: Hidalgo, Texas, United States Phone Number: 9566247021				
Operation:	Hidalgo Cold Storage Contact(s): Alex Alvarez Location: 1020 E. Produce Rd Hidalgo, Texas 78557, United States				
Shipper:	Hidalgo Cold Storage				
Operation Type:	Cooling/Cold Storage				
Audit Type:	Announced Audit				
Audit Scope:	Cold Storage Audit, "Hidalgo Cold Storage". Year round facility that is completely closed and has 80,000 square feet. They have 36 employees. Cold rooms are managed at temperatures of: 32-48 ° F, 48-52 ° F, 32-38 ° F. On the land adjacent to the operation is the highway. The cold room facilities are completely closed, there is an infrastructure to comply with the requirements of the BPM, such as sinks and toilets necessary for the workers of the place of at least 1 for every 20 workers, there are no condensations within the chambers of refrigeration, microbiological analysis reports are available with results within acceptance parameters and signed by the person in charge of safety. Control measures are in place to eliminate contamination risks. They have evidence of staff training, during the interviews they demonstrated knowledge of topics related to safety.				
Date Documentation Review Started:	20 Apr 2021 13:00				
Date Documentation Review Finished:	20 Apr 2021 16:00				
Total Amount of Time on the Documentation Review:	3.00 Hours				
Date Visual Inspection Started:	20 Apr 2021 09:00				
Date Visual Inspection Finished:	20 Apr 2021 13:00				
Total Amount of Time on Visual Inspection:	4.00 Hours				
Addendum(s) included in the audit:	Not Applicable				
Product(s) observed during audit:	Broccoli, Cabbage Napa / Celery Cabbage, Carrots, Cauliflower, Celery, Green Beans/French Beans, Lettuce, Mangoes, Pomelo, Snow Peas, Watermelons				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	Jorge Santana (WQS, LLC.)				
Preliminary Audit Score:	100%				
Final Audit Score:	100%				
Certificate Valid From:	07 May 2021 To 06 May 2022				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>26° 6' 33"</td> <td>98° 14' 55"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	26° 6' 33"	98° 14' 55"
Latitude	Longitude				
26° 6' 33"	98° 14' 55"				

Information related to the audited operation

Total number of workers for the operation:	36	Maximum worker number during peak season:	36
Number of lines in normal production:	0	Number of lines running during the audit:	0
Facility Size:	80000 Square feet	Facility Environment Conditions:	Dry Environment Only
Allergens:	No		
Temperature Controlled Storage:	Yes	Was an anti-microbial used in the water/ice?	NA
Water Source:	Municipal/District	Antimicrobial Used:	
Is cooling equipment used?	Yes	Cooling Equipment:	Forced Air

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Broccoli	Observed on the day of audit	Year round	United States
Cabbage, Napa / Celery Cabbage	Observed on the day of audit	Year round	United States
Carrots	Observed on the day of audit	Year round	United States
Cauliflower	Observed on the day of audit	Year round	United States
Celery	Observed on the day of audit	Year round	United States
Green Beans/French Beans	Observed on the day of audit	Year round	United States
Lettuce	Observed on the day of audit	Year round	United States
Mangoes	Observed on the day of audit	Year round	United States
Pomelo	Observed on the day of audit	Year round	United States
Snow Peas	Observed on the day of audit	Year round	United States
Watermelons	Observed on the day of audit	Year round	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	226	Score:	226
	Possible Points:	226	Possible Points:	226
	Percent Score:	100%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	958	Score:	958
	Possible Points:	958	Possible Points:	958
	Percent Score:	100%	Percent Score:	100%
Module 6 - HACCP System Requirements	Score:	85	Score:	85
	Possible Points:	85	Possible Points:	85
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1269	Score:	1269
	Possible Points:	1269	Possible Points:	1269
	Percent Score:	100%	Percent Score:	100%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
TOTAL	0	0

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - HACCP System Requirements
Management System	General GMP	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP Plan on the Plant Floor
Internal and External Inspections	Operational Practices	
Release of Items/Product	Worker Practices	
Supplier Monitoring/Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	General Cleaning	
	Site	
	Buildings and Grounds	
	Chemical Files	
	Pest Control Documentation	
	Operation Monitoring Records	
	Maintenance & Sanitation Files	
	Worker Documentation	
	Testing	
	Temperature Controlled Storage & Distribution Logs	
	Allergen Control	

FSMS	Management System	
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There is documented "Safety Policy" signed by the legal representative, in this the commitment of the management, the mission and vision of the company is made explicit, the policy is published in the entry and general areas, with revision date April 2021 Signed by Alex Alvarez who is the representative of the safety area and legal representative.</p>	
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. An account has been documented with an "Organization Chart" in which the organizational structure is described, as well as job descriptions, which define activities and responsibilities, including positions that have to do with safety; The document is in force with a revision date of April 2021, signed by Alex Alvarez.</p>	
1.01.03	<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: TC. There is a "Safety Team", made up of members from different areas, as the team leader. Safety manager: Alex Alvarez. Evidence of meeting and minutes with exclusive topics regarding product safety are available, frequency of bi-monthly meetings, meeting minutes available on April 2021 on the subject of internal audit corrective actions.</p>	

1.01.04	Question: Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. It has documented "Training Procedure" in this the different types of training are defined, induction and scheduled, the subject and frequency of training, as well as a training calendar indicating the date, area or position to whom it goes directed, as well as list of participants and evaluation. Evidence of BPM training available dated March 6, 2021.	
1.01.05	Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. There is an annual frequency verification plan document, each of the process stages is analyzed in terms of both physical and documentary infrastructure, supplies and labor. The areas for improvement and the action plan are documented.	
1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, there are no specific guidelines for the industry.	

FSMS	Control of Documents and Records
------	----------------------------------

1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. There is a documented "Document Control" procedure that describes the activities of how to create, change, maintain and review all documents.	
1.02.02	Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, within the "Document Control" procedure, you have established 2 years of document safeguard time.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. All documents are stored, safeguarded and managed securely.	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. The documents are kept in the office, classified by area, these are available for consultation.	
1.02.05	Question: Are all records and test results that can have an impact on the food safety program reviewed and signed off by a person responsible for the food safety program?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. During the documentary review, the records and analysis results were observed with a verification signature by the personnel responsible for the Safety area. Through an accredited laboratory "IEH Quanta Labs".	

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

1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is a "Document Creation" procedure, in which the indications for document creation, revision, replacement and updating are established; there is an annual revision frequency.	
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, during the tour, the procedures available on the floor for consultation as a controlled copy could be observed, in the office they are protected by electronic means.	
1.03.03	Question: Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The "Corrective Actions" procedure is documented and implemented, mentioning the mechanisms that must be carried out to determining the root cause to avoid recidivism.	
1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is a documented "Corrective Actions" procedure, which specifies the use in case of internal findings, audit and unusual events, the root cause of the event is analyzed.	
FSMS Internal and External Inspections		
1.04.01	Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. "Internal and External Audit Program" is documented, available calendar of audits, evidence of Internal Audit dated April 2021, this describes the findings and derived corrective actions, as well as its action plan.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. There is a documented procedure of "Regulatory Inspections", reference is made as to how a regulatory inspection should be carried out, accompaniment, taking of evidence, etc.	
1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, kept on file third-party audit, the last was from the Primus GFS v3.1 scheme, available for review, evidence of corrective actions. Made in May 2020	
1.04.04	Question: Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, The "Calibration of Measuring Equipment" Procedure is documented and implemented, in which it specifies the calibrations and verifications of the measuring instruments that have to do with the measurement parameters where Product Safety is involved, as well as a programming schedule for equipment calibration on an annual basis. Scale calibration: The equipment must be placed in a place free of vibrations, it must be turned on 30 minutes before, adequate handling of standard weights, determine the stabilization time.	

1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Verification records and internal calibration of thermometers and application equipment are available, as well as calibration certificates by supplier certified before the EMA of the standard thermometer used as a reference dated February 2021.	

FSMS	Release of Items/Product
------	--------------------------

1.05.01	Question: Is there a written procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the "Product Rejection" procedure is documented and implemented, it indicates the activities of product identification, registration, description of the non-conformity of the product and its final disposal record.	

1.05.02	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. A "Rejected Product Registration" is documented, in which the cause of the non-conformity is described, as well as its final availability.	

1.05.03	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the "Product release" procedure is documented and implemented, the conditions under which the harvest lot is released and the established specifications are met are indicated.	

1.05.04	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Available "Product Release Record", this shows documented evidence that the product has been released by meeting the established specifications.	

1.05.05	Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Available "Complaint Procedure" this details how to receive the complaint according to the communication channel, management, investigation activities and communication to the client of the results of the analysis. Records of complaints and corrective actions implemented are kept on file.	

FSMS	Supplier Monitoring/Control
------	-----------------------------

1.06.01	Question: Is there a list of approved suppliers and service providers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is a "List of Approved Suppliers" in which the specifications of all supplies are documented. As service providers we have Abash Pest Control, IEH Quanta Labs, Diken.	

1.06.02	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Within the procedure of "Approval and monitoring of suppliers" a list of approved suppliers is documented, with the defined specifications.	

1.06.03	Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The procedure for "Supplier approval and monitoring" has been documented and implemented, describing the evaluation, approval and monitoring activities of all input suppliers, as measurement indicators based on product quality and safety.	
1.06.04	Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is evidence of the labels, technical sheets, quality certificate and guarantee letter of the inputs used, as well as a list of specifications.	
1.06.05	Question: Where food safety related testing is being performed by external laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Microbiological and agrochemical residue analyzes are carried out by IEH Quanta Labs, accredited by the EMA.	

FSMS	Traceability and Recall
-------------	--------------------------------

1.07.01	Question: Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, there is a "Traceability and Product Recall" procedure, in which the identification activities are specified by a batch number, of inputs, packaging material and finished product throughout the production chain.	
1.07.02	Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, within the procedure "Traceability and Product Recall", the activities to be carried out for product recovery are specified, a Product Recall Team has been set up as well as the activities and responsibilities of each of the members, available Contact List 24/7. Revision date April 2021.	
1.07.03	Question: Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, Recovery exercise is available with a time of 60 minutes, there are records that are carried out every 6 months, it has records of product tracking, participation of personnel from the different areas of, as well as external personnel, closure and summary of the exercise. It has lessons learned.	

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

1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is an Assessment of the vulnerability of Food Fraud, this considers the evaluation of each of the inputs and their probability of being adulterated or altered by economic motivation, as well as control measures such as the Procedure in which has documented supplier evaluation and a list of approved suppliers.	
1.08.02	Question: Does the company have a documented food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. A Biosafety Plan has been documented, in which the vulnerability of the areas is evaluated, the risks, the control measures and their verification mechanism are described, as well as the corrective actions are documented in case of finding evidence of violation of some measure of control. As a control measure, there are controlled accesses to the company, restricted access to warehouses, water sources, etc.	

1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Records of verification of compliance with documented control measures, as well as corrective actions, are kept on file. As a control measure, there is restricted access to water sources, restricted access to a chemical warehouse, restricted access to the ranch entrance, etc.	
1.08.04	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, there is a list of emergency company contacts under surveillance, as well as competent government agencies, the list is available in the administrative office and in a surveillance booth.	
1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Visitors and contractors are informed of the policies and regulations of the company, they are provided with a visitor identification badge that summarizes the guidelines that must be followed and identifies you as a visitor.	
GMP	General GMP	
5.01.01	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Alex Alvarez, food safety manager, is the person responsible for the food safety program.	
5.01.02	Question: Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, detergents, disinfectants and cleaning chemicals are stored safely and properly labeled. N Observed during the audit tour.	
5.01.03	Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and stored in a controlled manner?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, non-food grade chemicals stored in a controlled manner.	
5.01.04	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the BPM signs were observed in the reception and shipping areas, They also observed in the toilets.	
5.01.05	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, visitors sign in the entrance area, the doors are kept closed. Access is only available if authorized.	
GMP	Pest Control	

5.02.01	Question: Are products or ingredients free of pests (e.g. insects, rodents, birds, reptiles, mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the products were free of evidence of pest activity.	
5.02.02	Question: Are packaging supplies free of pest (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A. There is no additional packaging.	
5.02.03	Question: Are plant and storage areas free of pest (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, no insect incidents were detected, etc.	
5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the outside area of the facility is free of evidence of pest activity.	
5.02.05	Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is an internal pest control program, carried out by Abash Pest Control, current license, exp in October 2021, and inspections are carried out once a week.	
5.02.06	Question: Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait traps are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Yes, pest control devices are located away from exposed food products.	
5.02.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, pest control devices are kept clean and intact and are marked after they are monitored.	
5.02.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, all indoor and outdoor perimeter pest control devices are adequate in number and location.	
5.02.09	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, all the pest control devices are identified with numbers and are fixed on the wall.	
5.02.10	Question: Are all pest control devices effective and bait traps secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: CT. All interior pest control devices were found to be properly installed and secured to pavers for exterior bait boxes.	

GMP	Storage Areas & Packaging Materials
------------	--

5.03.01	Question: Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the design ensures that there is no cross contamination, no incidents were observed during the audit.	
5.03.02	Question: Is the storage area completely enclosed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the storage area is adequate for the packaging material, the cardboard is protected with plastic.	
5.03.03	Question: Is the facility's use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no incidents were detected.	
5.03.04	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. No product was observed is expected or rejected during the visual inspection carried out in the installation.	
5.03.05	Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, all finished products are within the accepted tolerances for deterioration and free of adulteration.	
5.03.06	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, all storage areas were clean, especially the shelving structures, lights, ceilings, floor areas next to the walls and other areas of difficult access.	
5.03.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the products are duly marked with the reception dates.	
5.03.08	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the products and packaging material are rotated according to the FIFO policy.	
5.03.09	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. The storage areas were found to be at the appropriate temperatures for the stored products. There are temperatures which are between 32-48 ° F, 48-52 ° F, 32-38 ° F.	

GMP	Operational Practices
------------	------------------------------

5.04.01	Question: Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The facility does not process any raw product.	
5.04.02	Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, no exposed incidents were detected.	
5.04.03	Question: Are production areas completely enclosed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are no production areas.	
5.04.04	Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, all production areas are clean and well maintained.	
5.04.05	Question: Is all re-work / re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is no repackaging handled at this facility.	
5.04.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. During the audit it was observed that all the products were visually examined before staging.	
5.04.07	Question: Are finished products coded (carton and unit packaging) for the day of production?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. All products are coded for the day of production of the supplies.	
5.04.08	Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. The foreign material control method is a visual inspection of the products when they are prepared for loading. This was observed during the audit.	
5.04.09	Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Product washing or dipping stations are not used in this installation.	
5.04.10	Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, you have 2 adequate hand washing stations for the number of employees, there are 36.	

5.04.11	Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the hand washing stations work properly.	
5.04.12	Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, adequate restrooms are observed in number and location for employees, restrooms are adequately stocked.	
5.04.13	Question: Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there are two gel dispensers, it is observed that they work properly.	
5.04.14	Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, No foot cleaning stations are required.	
5.04.15	Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No single service containers were observed.	
5.04.16	Question: Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Trash cans are the only reusable containers in the facility and are properly marked.	
5.04.17	Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. The only food safety measurement devices are the laser thermometer (calibrated with an ice suspension) and wall thermometers. They are calibrated monthly and observed to function correctly.	
GMP Worker Practices		
5.05.01	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, all workers wash their hands upon entering work.	
5.05.02	Question: Are workers' fingernails clean, short and free of nail polish?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the workers' nails are clean, short and without enamel.	
5.05.03	Question: Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there are no signs of injury or signs of illness in the employees.	

5.05.04	Question: Are workers wearing effective hair nets that contain all hair?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. This facility is for storage and distribution only.	
5.05.05	Question: Is jewelry confined to a plain wedding band and watches are not worn?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, employees with jewelry were not observed.	
5.05.06	Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Workers are observed to wear latex-free gloves.	
5.05.07	Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Gloves are removed and discarded when employees go on break or to the bathroom.	
5.05.08	Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Gloves are removed and discarded when employees go on break or to the bathroom.	
5.05.09	Question: Worker personal items are not being stored in the production or material storage area(s)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the employee's personal items are stored in the rest area.	
5.05.10	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, smoking is prohibited in the area. There is an assigned area for food consumption.	
5.05.11	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the water is drinkable and it is fresh, it is accessible to workers.	
5.05.12	Question: Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, no incidents were detected.	
5.05.13	Question: Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, employees have credentials which identify them.	
5.05.14	Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, you have a first aid kit, and it contains blue adhesive bandages, it is located in the office.	

GMP		Equipment
5.06.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, No food contact equipment surfaces were observed.	
5.06.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. All surfaces of non-food contact equipment were found to be clean.	
5.06.03	Question: Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are no food contact surfaces. Products are only stored at controlled temperature and distributed.	
5.06.04	Question: Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there are separate electronic and plastic thermometers in the cold storage areas.	
5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the thermometers used are without glass and without mercury.	
GMP		Equipment Cleaning
5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, No food contact equipment surfaces observed.	
5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the equipment that is not in contact with the clean products is observed.	
5.07.03	Question: Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The product is only stored and distributed.	
5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No cleaning was performed during the audit.	
5.07.05	Question: Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the refrigeration units are clean during the audit, free of dirty and / or aged ice.	

5.07.06	Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, all the fan guards are clean.	
5.07.07	Question: Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No unused equipment was observed.	
5.07.08	Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, utensils and hoses are stored properly without contact with the floor when not in use.	
5.07.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, the maintenance tools that are used in production and installation areas are clean and free of corrosion.	
5.07.10	Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, during the audit no excess fat was observed.	
GMP	General Cleaning	
5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No spills were observed during the audit.	
5.08.02	Question: Are waste and garbage frequently removed from production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, debris and trash are removed daily from the area.	
5.08.03	Question: Do floor drains flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and are well maintained?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are no floor drains.	
5.08.04	Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the high level areas are clean.	
5.08.05	Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The curtains are clean and in good condition.	

5.08.06	Question: Does personal protection equipment (PPE) for the sanitation crew meet label requirements of chemicals used, and is it in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, personal protective equipment is in good condition and stored to avoid cross contamination.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is a color code implemented and published, the cleaning equipment is clean and stored properly.	
5.08.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. There is a color-coded table used to identify cleaning equipment.	
5.08.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the articles used for the sanitation of the area are appropriate for their purpose.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the toilet and the hand washing stations are clean.	
5.08.11	Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: CT. The break room was found to be clean with a refrigerator and microwave.	
5.08.12	Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. There is no maintenance workshop.	
5.08.13	Question: Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the internal transport vehicles are clean, without toxic smoke emissions and are used appropriately.	
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Trucks were not observed.	
GMP	Site	
5.09.01	Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, there is a schematic map in which the location is established with coordinates, the land adjacent to the operation, etc.	

5.09.02	Question: Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the installation plan was observed. It has in the plane the storage area at controlled temperature, source of water.	

GMP	Buildings and Grounds
------------	------------------------------

5.10.01	Question: Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of a breakage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, all the lights in the installation are protected.	

5.10.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, no potential metal, glass or plastic contamination was observed.	

5.10.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no incidents with wooden items were observed.	

5.10.04	Question: Is there adequate lighting in the production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is adequate lighting in the storage areas.	

5.10.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, no incidents of condensation, odors and / or vapors were detected.	

5.10.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. All floor surfaces appeared in good condition with obvious crack repairs.	

5.10.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are no drains in the floor.	

5.10.08	Question: Are all entry points to the production and storage areas protected to prevent the entry of rodents and birds?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, all exterior doors are pest proof.	

5.10.09	Question: Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC, on the loading platforms each station has protection to prevent pests from entering and sealing is carried out when the transport unit is trapped.	

5.10.10	Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	Possible Points: 3 Points Score: 3 Score: Total Compliance
	Auditor Comments: TC. In general, a good state of cleanliness and maintenance of the loading and unloading platforms was observed, with shock absorbers in correct operation.	
5.10.11	Question: Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes, all exterior walls are free of holes to prevent access to pests.	
5.10.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: TC, cold room panels free of cracks and crevices, fully sealed, were observed.	
5.10.13	Question: Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes, a 46 cm perimeter is maintained in the installation to allow easy inspection and cleaning.	
5.10.14	Question: Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes, the outside area is observed free of garbage, brush and standing water.	
5.10.15	Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes, the pallets are stored correctly to avoid the shelter of pests.	
5.10.16	Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes, new pallets are used, with visual inspection.	
5.10.17	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Score: 3 Score: Total Compliance
	Auditor Comments: Yes, the trash container areas are clean.	
5.10.18	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes, the garbage containers are covered.	
5.10.19	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Score: 5 Score: Total Compliance
	Auditor Comments: Yes, they are protected against back flow.	

5.10.20	Question: Is the on-site laboratory completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, There is no internal laboratory.	

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

5.11.01	Question: Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The SDS binder included Simple Green, Clorox, Wndex and Purell Hand Sanitizer indices.	

5.11.02	Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. All Weather Bait Blocks were found to be on file and properly labeled.	

5.11.03	Question: Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, a chemical inventory and / or usage log were available for review. Registration is done monthly. S found updated.	

5.11.04	Question: Are there specific Standard Operating Procedures (SOPs) for the monitoring/testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.) and testing of single pass water systems?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. This is a storage and distribution facility.	

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

5.12.01	Question: Is there a documented pest control program, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, there is a "Pest Control Program", monitoring is carried out 1 time per week through Abash Pest Control for traps, light lamps and feeders in the external area, where incidents and corrective actions are reported.	

5.12.02	Question: Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. There is a schematic drawing of the facility showing the locations of the numbers of all the traps and the locations were verified on the map.	

5.12.03	Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, "Verification and monitoring" records are available, which are carried out once a week of the traps, with reporting of findings and corrective actions.	

GMP	Operation Monitoring Records
-----	------------------------------

5.13.01	Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, the incoming product is inspected and recorded in the field Inspection of product received from the field.	
5.13.02	Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: CT. The Reception Record documents incoming trailers for cleaning and pests.	
5.13.03	Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (i.e. fungicides, wax, etc.), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, Water is not used for operation. It is temperature controlled storage.	
5.13.04	Question: Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, ORP, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, Water is not used for operation.	
5.13.05	Question: Are there records of visual monitoring and/or testing and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydrovacuums, hydrocoolers, etc.), for build-up of organic material (turbidity)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, Water is not used for operation.	
5.13.06	Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Hand gel stations are monitored on the Pre-Operation Checklist.	
5.13.07	Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, No tools are used in the operation.	
5.13.08	Question: Is there a pre-operation inspection log?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. The daily pre-operation checklist documents the preparation area, floors, personnel for GMP compliance, and storage areas were verified before the start of the day.	
5.13.09	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: TC. The risk assessment was carried out and documented on April 2020 without showing risks of use of adjacent land.	
5.13.10	Question: Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is no reflux.	

5.13.11	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. There are quarterly audits of the PGFS checklist, an audit was carried out in April 2021, carried out by the person in charge of safety, 2 NC have been described. Corrective action is taken when necessary.	
GMP Maintenance & Sanitation Files		
5.14.01	Question: Does the facility have a preventative maintenance program and a documented schedule?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. There is a monthly maintenance chart that documents the schedule. Areas such as chiller units and forklift are on schedule for routine checks.	
5.14.02	Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, The maintenance renewal log documents all completed maintenance work.	
5.14.03	Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The maintenance repair log documents where the equipment and disinfectant have been cleaned after completing the maintenance work.	
5.14.04	Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. The Master Sanitation Program shows what, where and how often the facility areas should be cleaned.	
5.14.05	Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: CT. The POEs for the floors, walls, and cooling units were reviewed and coincided with the Master Sanitation Program.	
5.14.06	Question: Are cleaning and sanitation logs on file that show what was done, when and by who?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Sanitation logs show what should be cleaned, when, and who performed the cleaning.	
5.14.07	Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are no cleaning chemicals mixed from concentrations.	
5.14.08	Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.), where applicable?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, These systems are not observed in operation.	

5.14.09	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, No food contact surfaces are observed, no allergens are handled.	
5.14.10	Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are no drains in the floor.	
5.14.11	Question: Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There are no air conditioning filters.	
5.14.12	Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. On 02/12/21 MRG was serviced and cleaned by the refrigeration units.	
5.14.13	Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. The company has a policy for handling brittle glass and plastic.	
GMP Worker Documentation		
5.15.01	Question: Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is a training program that covers new employees. Date of February 26, 2020, training carried out.	
5.15.02	Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the records are available for inspection, dated April 11, 2020.	
5.15.03	Question: Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Document with key "Training calendar", includes sanitation issues, use of chemical products. Taught by the safety manager, who has the appropriate certifications.	
5.15.04	Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not the actual records).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, "Cuts or cuts" there is a document described in which the staff has knowledge of what to do in the event of any cut or scratch during the operation.	
5.15.05	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, there are records of non-compliance with food safety.	

5.15.06	<p>Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p> <p>Auditor Comments: Yes, a document is available for consultation. In which visitors take responsibility for meeting the personal hygiene and health requirements of operations.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
<p>GMP Testing</p>		
5.16.01	<p>Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?</p> <p>Auditor Comments: TC, there is a microbiological analysis program in which a finished and environmental product is considered for a cold room, the determination of E. coli, Salmonella and Listeria is carried out, these are done seasonally, results absent of pathogens emitted by IEH Quanta Laboratory dated March 2021.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.16.02	<p>Question: Are there records of microbiological test results and does testing meet the program requirements?</p> <p>Auditor Comments: Yes, monthly environmental microbiology tests are performed, analysis in March 2021 for listeria spp and E. coli, with a Negative result. With laboratory accredited by ISO 17025 "IEH Quanta".</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.16.03	<p>Question: Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?</p> <p>Auditor Comments: Yes, microbiological tests are carried out to the water of the installation. Sample dated March 2021 (1ufc / 100 ml). With laboratory accredited by ISO 17025 "IEH Quanta".</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.16.04	<p>Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?</p> <p>Auditor Comments: N / A, Ice is not used.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.16.05	<p>Question: Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?</p> <p>Auditor Comments: N / A, compressed air is not used.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.16.06	<p>Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?</p> <p>Auditor Comments: N / A, No customer requirements were observed.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.16.07	<p>Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?</p> <p>Auditor Comments: Yes, SOP microbiological tests document corrective action procedures for when test results are received within unacceptable parameters.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.16.08	<p>Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?</p> <p>Auditor Comments: N / A, there are no recorded corrective actions implemented for inadequate test results.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>

5.16.09	Question: Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with validated testing methods and protocols, evidence of training related to sample collection and testing protocols, and relevant records of results?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, testing is not done internally.	

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

5.17.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, only temperature controlled storage.	

5.17.02	Question: Are there temperature logs for the production area (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, only temperature controlled storage.	

5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, cold room temperature records were observed.	

5.17.04	Question: Is there a documented procedure for checking truck trailer temperature prior to shipping?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there is an available procedure for temperature control in the trailer of the truck before shipment "INSPECTION OF REFRIGERATED TRANSPORT".	

5.17.05	Question: Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Bitacora available on the transport temperature review, "REFRIGERATED TRANSPORT INSPECTION".	

5.17.06	Question: Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, "Cleaning of Transport Unit" procedure available.	

5.17.07	Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, Available records of "Inspection of the Transport Unit", in which the state of cleanliness, the absence of contamination risks and integrity of the cargo box are evaluated.	

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

5.18.01	Question: Are there no allergen risks handled or stored within production and storage areas?	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes, there are no risks of allergens being handled or stored at the facility.	

5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, there are no risks of allergens handled or stored in the facility.	
5.18.03	Question: Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, there are no risks of allergens handled or stored in the facility.	
5.18.04	Question: Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, there are no risks of allergens handled or stored in the facility.	
5.18.05	Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, there are no risks of allergens handled or stored in the facility.	
5.18.06	Question: Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, there are no risks of allergens handled or stored in the facility.	
5.18.07	Question: Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, there are no risks of allergens handled or stored in the facility.	
5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, there are no risks of allergens handled or stored in the facility.	
5.18.09	Question: Are all products manufactured on site labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, there are no risks of allergens handled or stored in the facility.	

HACCP Preliminary Steps		
6.01.01	Question: Is there a team responsible for the HACCP program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the HACCP system?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is a team responsible for the HACCP program, Alex Alvarez is the leader of the HACCP program along with 2 other members. Alex Alvarez has been certified by the HACCP HACCP Alliance since 06/23/2016.	
6.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, There is documented evidence that the members of the HACCP team have adequate training on the subject, the team leader has proof of training endorsed by the HACCP Alliance, dated 06/23/2016.	

6.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is a complete description of the product for temperature controlled storage of the products.	
6.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there is a flow chart, where all the steps are included (reception, quality control inspections, cold storage, temperature controls, etc.).	
6.01.05	Question: Is there documented evidence that the flow chart(s) been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, you have the signature of the person responsible for the program in the document by Alex Alvarez, February 2021.	
HACCP Development of the HACCP Plan		
6.02.01	Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the steps in the product flow diagram are documented in the risk analysis showing the identified chemical, physical and biological risks with documented probability and severity.	
6.02.02	Question: Have CCP decisions been made with documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, each of the steps in the process is analyzed with the HACCP methodology, the use of a significance table and the decision tree.	
6.02.03	Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If the answer is YES, continue with the next question. If the answer is NO, the rest of "Module 6 HACCP" is not applicable	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, the risk analysis for the product handled in this installation showed that they do not need CCPs for this type of operation, since each potential danger is controlled by the prerequisites and sanitation programs.	
6.02.04	Question: Have CCP critical control limits been established and supported by relevant validation documentation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	
6.02.05	Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	
6.02.06	Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	

6.02.07	Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	
6.02.08	Question: Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limit(s) of a CCP are not met (loss of control/deviation) and plans to adjust the process back into control?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	
6.02.09	Question: Have recording templates (recording forms) been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	
6.02.10	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	
6.02.11	Question: Is the HACCP system verified when operational changes are made and at least once every 12 months?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	
6.02.12	Question: Is there documented evidence that all plant workers have attended a HACCP training, including training for CCP operators?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	

HACCP	Execution of the HACCP Plan on the Plant Floor
--------------	---

6.03.01	Question: Do all of the documents noted in the HACCP Plan accurately reflect plan requirements for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	
6.03.02	Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	
6.03.03	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.	

6.03.04	<p>Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.</p>	
6.03.05	<p>Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.</p>	
6.03.06	<p>Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: N / A, the risk analysis for the product handled in this facility showed that they do not need CCPs for this type of operation, since each potential hazard is controlled by prerequisites and sanitation programs.</p>	