

**PrimusLabs.com Audit (117214)
Cooling and Cold Storage v08.06**

Facility(s)	Green Valley Farms Contact: <u>Cal Mason</u> Address: 4560 Hwy 111 Brawley California 92227 United States Phone Number: 760-344-1346 Fax Number: 760-344-6706 Email(s): <u>gvfcal@sbcglobal.net</u>
Customer(s)	Green Valley Farms, Inc Contact: <u>Cal Mason</u> Address: P O Box 163 Brawley California 92227 United States Phone Number: 760-344-1346 Fax Number: 760-344-6706 Email(s): <u>gvfca@sbcglobal.net</u>
Audit Type:	Cooling/Cold Storage
Foreman or Contact Person (and email):	Ramiro Gomez
Location/City:	Brawley
State:	California
Country:	United States
Date Audit Started:	02/10/2010 08:00
Date Audit Finished:	02/10/2010 13:30
Commodity(ies):	Romaine Lettuce, Broccoli, Celery, Cilantro, Asparagus, Head Lettuce, Radicchio, Fresh Vegetables, Green Onions, Leaf Lettuce
Auditor:	<u>Andy Alonzo</u> (Sub-Contract Auditors,Sub-Contract Auditor)
Audit Percentage Score:	92%
Scoring Category:	90-94 Excellent
Announced Audit?	Yes
FDA Registration Number:	XXXXXXXX8896
Audit Scope:	A third party facility receiving various fresh vegetables in final packaging from local growers for pre-cooling and cold storage only. There are two vacuum tubes, one hydro vacuum tube and one ice injector. There is no repacking or rework done.

Audit Entered By: Andy Alonzo
Other Auditing Personnel And Role: N/A

Additional Report Links

[See Severity Answers & Recommendations](#)

[See The Result Comparison](#)

[See The Audited Entity History](#)

Corrective Actions Response

Note: This link must be used in order to notify that you are taking action in the corrective measures for questions that were not in full compliance.

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Good Manufacturing Practices

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
1.1.1	Is there a designated person responsible for the food safety program?	Total Compliance	10	10		Yes. Ramiro Gomez is the designated person responsible for the food safety program.	
1.1.2	Are all chemicals (sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Total Compliance	15	15		Yes. All chemicals were stored securely and labeled correctly.	
1.1.3	Are "food grade" and "non-food grade" chemicals handled and stored in a controlled manner?	Total Compliance	10	10		Yes. Only food grade chemicals are handled and stored at this facility.	
1.1.4	Are signs supporting GMP's posted appropriately?	Total Compliance	10	10		Yes. GMP signs were adequately posted.	
1.2.1	Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes.	
1.2.2	Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN	Total Compliance	15	15		Yes.	

SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.

1.2.3	Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Total Compliance	10	10		Yes. No evidence of pests or evidence of them in plant and storage areas.
1.2.4	Is the area outside the facility free of evidence of pest activity?	Total Compliance	10	10		Yes. No evidence of pests outside of the facility.
1.2.5	Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes
1.2.6	Are pest control devices (inc. rodent traps and electrical fly killers) located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	Total Compliance	10	10		Yes Pest control devices did not present a potential cross contamination issue to food products.
1.2.7	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Total Compliance	5	5		Yes. All devices examined were clean and intact.
1.2.8	Are interior, exterior building perimeter and land perimeter pest control devices adequate in number and location?	Total Compliance	5	5		Yes. Pest control devices were adequate for all areas.
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Total Compliance	5	5		Yes. All pest control devices were properly identified with a number.
1.2.10	Are all pest control devices properly installed and secured?	Total Compliance	5	5		Yes. Outside poisonous bait traps glued to a concrete block and tincats positioned safely along inside perimeters.
1.3.1	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)?	Minor Deficiency	10	15	Raw materials should be stored separately from finished product. Product and packaging should be stored off the ground, protected if necessary, away from chemicals, battery chargers etc. in order to prevent contamination.	Auger delivering ice was missing drip pans under bearings. Note: Only food grade grease is used.

					Special attention should be given to ice storage and where relevant allergen storage.	
1.3.2	Is the storage area completely enclosed?	Total Compliance	10	10		Yes. The storage area is completely enclosed.
1.3.3	Is the facility's use restricted to the storage of food products?	Total Compliance	5	5		Yes. The facility use is restricted to the storage of food products only.
1.3.4	Are rejected or on hold materials clearly identified and separated from other materials?	N/A	0	0		N/A There were no rejected or on hold items at the time of the audit.
1.3.5	Are products, ingredients (including ice) and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes. There was no evidence of spoilage or adulteration of products and packaging.
1.3.6	Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Minor Deficiency	7	10	All storage areas should be kept clean and free from dust, debris and other extraneous materials. This helps avoid pest attraction and contamination of products, ingredients or packaging. Pests activity is easier to detect in a clean area.	Ranking structures were showing beginning signs of rust in all cold rooms.
1.3.7	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)?	Total Compliance	5	5		Yes. All products and packaging had receipt dates.
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Total Compliance	5	5		Yes. A FIFO policy is in place.
1.3.9	Are storage areas at the appropriate temperatures for the specific products being stored?	Total Compliance	10	10		Yes. Temperature range was 34–36 degrees fahrenheit and appropriate for the products being stored.
1.4.1	Are all exposed materials (product, packaging etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Major Deficiency	5	15	Overhead contamination of exposed product areas can result in microbiological, chemical and/or	Degradation of ceiling insulation evident in all cold rooms with particles visible on the floor surface.

					physical contamination. Exposed materials should be protected e.g. catwalks covered, use of kick plates, condensate catching pans etc.	
1.4.2	If occurring, e.g. because of damaged product from the field, is all re-work/re-packaging handled correctly?	N/A	0	0		N/A There is no re-packing or rework done at this facility.
1.4.3	Does the facility have 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?	Total Compliance	10	10		Yes. ORP and pH probes were in good operational condition.
1.4.4	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.)?	Minor Deficiency	10	15	Enough stations should be provided to ensure efficient staff flow (1 per 10 people on site). Hands free is an optimum system for food establishments. Stations should have warm water, soap and paper towels.	Warm water was not discharging from faucets in both men and women restrooms. Note: Ramiro Gomez stated that the distance of the hot water tank needed to be shortened.
1.4.5	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Total Compliance	15	15		Yes. More than adequate toilet facilities were provided and were all observed to be clean and well stocked.
1.4.6	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Total Compliance	5	5		Yes.
1.4.7	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?	Total Compliance	5	5		Yes
1.5.1	Are employees washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	Total Compliance	15	15		Yes. This discipline was observed during the facility tour.
1.5.2	Are employees with boils, sores, open wounds or exhibiting signs of foodborne illness excluded from operations involving direct and indirect food contact?	Total Compliance	10	10		Yes. There were no employees exhibiting signs of sores or food borne illness.
1.5.3	Is jewelry confined to a plain wedding band?	Total Compliance	3	3		Yes. Employees were not observed

1.5.4	Is smoking, eating, chewing and drinking confined to designated areas?	Minor Deficiency	7	10	Eating, chewing, drinking (other than water in clear plastic screw-top bottles) and smoking must be restricted to designated areas on site, in order to prevent contamination of product, packaging and equipment.	wearing exposed jewelry. A carbonated soda (Dr Pepper) was on ground next to hydrocooler.
1.6.1	Are food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	N/A	0	0		N/A There are no food contact surfaces. Cooling and cold storage in final packaging.
1.6.2	Are non-food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Minor Deficiency	7	10	Flaking paint, corrosion, rust and/or unhygienic materials should not be present on any surfaces.	Flaking paint was observed on ranking structure.
1.6.3	Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	Total Compliance	15	15		Yes. No issues observed.
1.6.4	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Total Compliance	5	5		Yes. Round dial thermometers were present in all cold rooms.
1.6.5	Are all thermometers non-glass and non-mercury?	Total Compliance	10	10		Yes. All thermometers were non-glass and non-mercury.
1.7.1	Are food contact surfaces clean?	N/A	0	0		N/A There are no food contact surfaces to clean.
1.7.2	Are non-food contact surfaces clean?	Total Compliance	10	10		Yes
1.7.3	Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	Total Compliance	5	5		Yes. All cooling units were observed to be clean and free of aged dirty ice.
1.7.4	Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Total Compliance	5	5		Yes. Fan guards were clean and well maintained.
1.7.5	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?	N/A	0	0		N/A There is no stored equipment.

1.7.6	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Minor Deficiency	7	10	Utensils, hoses and other items should be stored appropriately to prevent contamination. Storing off the floor, protected from splash back, dedicated lockers/storage areas etc. should be considered as possible control steps.	Three instances of hoses and brooms not stored off the ground surface.
1.7.7	Are excess lubricants and grease removed from the equipment?	Total Compliance	5	5		Yes. No issues with excess lubricants and grease from equipment.
1.8.1	Are spills cleaned up immediately?	Total Compliance	10	10		Yes. No old debris observed.
1.8.2	Are waste and garbage frequently removed from packing and storage areas?	Total Compliance	5	5		Yes. Garbage containers are emptied frequently. Garbage containers observed were less than 1/5 full.
1.8.3	Do floor drains appear clean, free from odors and well maintained?	Total Compliance	5	5		Yes. Floor drains were clean and no evidence of foul odors.
1.8.4	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Minor Deficiency	7	10	Overhead areas should be cleaned as required to prevent potential contamination.	Overhead pipes and fans were showing signs of dust buildup.
1.8.5	Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	Non-Compliance	0	5	Plastic strip curtains may be a source of contamination if they are not maintained clean, intact and fitted properly (so tips are not touching).	Strip curtains were not clean, torn and some were touching the ground surface.
1.8.6	Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to ingredients, packaging or product?	Total Compliance	3	3		Yes. New safety equipment is kept in central office and issued when needed. Verbal confirmation from Ramiro Gomez.
1.8.7	Is cleaning equipment available and stored properly?	Minor Deficiency	3	5	Adequate cleaning equipment should be available and stored in a way that prevents cross contamination.	Some cleaning equipment was left unattended and not properly stored.

1.8.8	Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Total Compliance	5	5		Yes. A color code system is in place.
1.8.9	Are all items used for sanitation appropriate for their designated purpose? (no steel wool, metal bristles, etc.)	Total Compliance	5	5		Yes
1.8.10	Are toilet facilities and hand-wash stations clean?	Total Compliance	15	15		Yes. Toilet facilities and hand wash stations were clean and well maintained.
1.8.11	Are employee locker and lunchroom facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Total Compliance	5	5		Yes. Employee locker room was observed to be clean and well maintained.
1.8.12	Is the maintenance shop organized – i.e. equipment and spares stored in a neat and tidy fashion?	N/A	0	0		N/A There is no maintenance shop at this facility.
1.8.13	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?	Total Compliance	5	5		Yes
1.8.14	Are shipping trucks clean and in good condition?	N/A	0	0		N/A There were no shipping trucks present the day of the audit.
1.9.1	Are all lights in the production, product storage areas, packaging storage areas and maintenance shops intact and protected?	Minor Deficiency	10	15	Lights should be periodically cleaned. Lights should be protected against glass breakage in production, product storage, packaging storage and maintenance areas.	One forklift located in cold room had a glass light.
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Minor Deficiency	10	15	All foreign material risks must be either removed and/or accounted for and controlled. Example include metal filings (maintenance), glass lights on fork lifts, PC screens, staples etc.	Security video cameras and computer monitor were observed in the receiving area and not identified in a glass register.
1.9.3	Has the facility eliminated the use of wooden items or surfaces?	Major Deficiency	1	5	Wood is a porous material and can harbor bacteria. It cannot be cleaned or sanitized effectively. Wooden materials can also splinter and pose a risk	This is an old structure and wood walls are present throughout the cold rooms. Two wooden brooms

					of physical contamination.	were observed inside the facility. Note: One cold room had been partially upgraded with vinyl siding.
1.9.4	Is there adequate lighting in the packing and storage areas?	Total Compliance	5	5		Yes
1.9.5	Is ventilation adequate to remove dust, steam, and odors?	Total Compliance	3	3		Yes
1.9.6	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Total Compliance	10	10		Yes. Floors are old but were in good condition with no evidence of accumulated debris.
1.9.7	Are the floor drains where they are needed for drainage and cleanup?	Total Compliance	5	5		Yes
1.9.8	Are doors to the outside pest proof?	Minor Deficiency	3	5	All exterior doors should fit tightly with a maximum allowable gap of 1/8 inch. Special attention should be given to the maintenance of weather strips. Air curtains where used, should be operating properly.	Two doors had gaps greater than 1/8 inch along threshold that would allow pest intrusion.
1.9.9	Are dock doors fitted with buffers to seal against trucks (where dock doors have been installed)?	Total Compliance	3	3		Yes. No issues observed.
1.9.10	Are dock load levelers and shelters maintained in a good condition, pest proof and debris free (where dock doors have been installed)?	Total Compliance	3	3		Yes. Dock load levelers and shelters were clean and well maintained.
1.9.11	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?	Total Compliance	5	5		Yes. Exterior walls did not have holes or entry points for pest intrusion.
1.9.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Non-Compliance	0	5	It is important to keep the building in good repair to prevent the intrusion of pests and also creating difficult-to-clean surfaces.	No. Interior walls and ceiling had significant cracks and crevices.
1.9.13	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		Yes. Employee personal items were not observed in the production or storage areas.

1.9.14	Is an 18" internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?	Total Compliance	5	5		Yes. Adequate wall perimeter spacing is being maintained to allow for inspection and cleaning.
1.9.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Compliance	5	5		Yes. The exterior immediately outside the facility was free of litter and weeds. Note: Recent heavy rains had not presented a problem with drainage.
1.9.16	Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, stacked to prevent pest harborage, away from building perimeter)?	N/A	0	0		N/A There is no storage of pallets. Pallets are removed daily.
1.9.17	Are pallets inspected to separate and replace dirty or broken pallets?	N/A	0	0		N/A Refer to 1.9.16
1.9.18	Is the area around the dumpster/cull truck/trash area clean?	Total Compliance	3	3		Yes
1.9.19	Are outside garbage receptacles and dumpsters kept covered or closed?	Minor Deficiency	3	5	Garbage receptacles or dumpsters should be covered to prevent attraction of pests.	Two garbage receptacles were not covered.
1.9.20	Are all water lines protected against back siphonage?	Total Compliance	5	5		Yes

Food Safety File Requirements

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
2.1.1	Are there written procedures for handling regulatory inspections?	Total Compliance	3	3		Yes. A very complete program for handling regulatory inspections was presented and in good order.	
2.1.2	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Minor Deficiency	3	5	Document should include site glass policy, breakage procedure and glass register if necessary. A no glass policy should be a target for most auditees.	A glass management policy was not developed to identify glass items observed in the facility. Refer to 1.9.2	
2.1.3	Are there written Standard Operating Procedures (SOPs) that detail work instructions for activities ensuring food safety and Good Manufacturing Practices?	Total Compliance	5	5		Yes. SOP Manual was presented and included work instructions for all activities.	

2.1.4	Are the SOPs available to relevant users and is a master copy maintained in a central file (SOP Manual)?	Total Compliance	5	5		Yes. SOP manual is located in Receiving office and available to relevant users.
2.2.1	Is there is a documented account 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?	Total Compliance	10	10		Yes. Documentation and Policy on how the tracking system works was presented and was in good order. A flow chart and discription was included in GMP manual.
2.2.2	Does the facility have a documented recall program including: procedures, recall team roles and contact details, external contact listings, explanation of different types (classes) of recalls?	Total Compliance	15	15		Yes. Documentation and Policy were presented for the recall program and included all required procedures to effectively execute a recall.
2.2.3	Is testing of recall procedures (including trace back) performed and documented annually? Can the company identify where affected product was sent?	Minor Deficiency	7	10	Testing of recall procedures should be performed at least annually. Documentation should include time taken to carry out the mock recall, reconciliation of product, copies of relevant traceback paperwork and notes of any findings from the mock recall.	Yes. A mock recall was initiated on 2-17-2009. Scenario was a quality control issue. Affected product was 1939 cases of head lettuce. 100% of product was identified. Mock recall not completed within the two hour industry standard. Disposition log and lessons learned were not clear or specific.
2.2.4	Is there a written procedure for handling on hold or rejected products?	Total Compliance	10	10		Yes. Documentation and Procedures for hold and rejected products presented and included in GMP manual.
2.3.1	Are copies of all Materials Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Total Compliance	5	5		Yes. An indexed and easy to navigate MSDS manual was presented and in good order.
2.3.2	Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	Total Compliance	5	5		Yes. Specimen labels were on file.
2.3.3	Is there a chemical inventory and/or usage log?	Minor Deficiency	2	3	Logs of use and/or inventory of sanitizers (product and cleaning) are required in order to confirm that procedures are being followed.	Inventory usage log was missing entry for restocking of chemicals.
2.3.4	Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice	Total Compliance	10	10		Yes. SOP's for the hydrovacuum tube, hydrocooler and ice

	systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc?				machine were on file and in good order.
2.4.1	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?	Total Compliance	15	15	Yes. Terminex International is the contracted Pest Control Operator responsible for the pest control program. All required documents, Contract, Insurance and licenses were presented and were in good order.
2.4.2	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Total Compliance	10	10	Yes. A detailed pest control site map with updated revisions was presented and in good order.
2.4.3	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Total Compliance	10	10	Yes. Service reports were reviewed and found to contain inspection details, application records and corrective actions where necessary.
2.5.1	Where the auditee sells product to the customers is there a documented system for dealing with customer and buyer food safety complaints and are rejections on file, along with company responses, including corrective actions?	N/A	0	0	N/A Third party cooling and cold storage only.
2.5.2	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Total Compliance	5	5	Yes. A third party inspection performed by Primuslabs.com on 2-13-2009 presented and included corrective actions taken.
2.5.3	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?	Total Compliance	10	10	Yes Records were presented for all process monitoring activities and were in good order.
2.5.4	Is there a daily pre-operation inspection log?	Total Compliance	5	5	Yes
2.5.5	Is there a program for periodic facility/GMP internal (self) inspections and are records maintained detailing corrective actions?	Total Compliance	10	10	Yes. A facility GMP audit is done on a monthly basis using an in-house checklist and a Primuslabs.com template for Cooling and Cold Storage. Self audits presented and were in

2.5.6	Are there equipment calibration procedures and records for pH meters, ORP meters, thermometers and other measuring equipment related to the safety of the product?	Total Compliance	10	10	good order. Yes. Documentation, procedures and records were presented for all measuring devices used at this facility.
2.5.7	Is there a program for periodic inspections of food safety system records e.g. pest control records, temperature control records, sanitation records, maintenance records, etc?	Total Compliance	5	5	Yes. Record inspections done in conjunction with monthly GMP self audits. Refer to 2.5.5
2.5.8	Where the auditee buys product or packaging, does the facility have incoming goods (products, ingredients and packing materials) inspection data?	N/A	0	0	N/A Cooling and Cold Storage facility only.
2.5.9	Where the auditee buys product or packaging, does the facility have relevant supplier third party audit certifications, third party audit reports and/or supplier letters of guarantee for products and packaging items?	N/A	0	0	N/A Cooling and Cold Storage facility only.
2.5.10	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	N/A	0	0	N/A All product arrives on flat bed trailers.
2.6.1	Does the facility have a preventative maintenance program and schedule?	Total Compliance	10	10	Yes. Preventative maintenance program and schedule were presented and in good order.
2.6.2	Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Total Compliance	10	10	Yes. A maintenance log included work order dates and completion dates and were signed off by management.
2.6.3	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Total Compliance	10	10	Yes. Master sanitation schedule was presented and included daily weekly, monthly, and yearly cleaning events with clear definitions.
2.6.4	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Total Compliance	10	10	Yes. SSOP's were developed for the facility and all equipment.
2.6.5	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Total Compliance	5	5	Yes. Sanitation logs were presented and were in good order.
2.6.6	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut	Total Compliance	5	5	Yes. A daily log for recording floor drains was presented and in good

	production areas)?					
2.6.7	Are there records showing cooling units are serviced and cleaned at least on an annual basis or more frequently as required?	Total Compliance	10	10		order. Yes. Documentation and records for cooling units yearly servicing provided by Green Valley Farms Inc..
2.7.1	Are there logs of new employee food safety (GMP) orientation training with topics covered and attendees?	Total Compliance	5	5		Yes. Food Safety training records and attendance sheets with topics covered during employee orientation were on file and available for review.
2.7.2	Are there logs of ongoing employee food safety education training with topics covered and attendees?	Total Compliance	10	10		Yes. Ongoing employee food safety training is an on-going event. Training events with topics covered including attendance sheets verified that these activities are taking place on a monthly basis.
2.7.3	Is there a documented training program with training logs for the sanitation employees including best practices and chemical use details?	Total Compliance	5	5		Yes. Training for sanitation employees included best practices for chemicals used at this facility.
2.7.4	Is there an employee non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Total Compliance	3	3		Yes. Verbal confirmation from Ramiro Gomez that corrective actions are taken when employees do not comply with company policies.
2.8.1	Are there records of routine equipment microbiological testing?	Total Compliance	5	5		Yes. Primuslabs.com testing done on a monthly basis for Total Coliform, Generic E-Coli and Listeria. Last test results on 1-29-2010 detected no issues.
2.8.2	Are there records of routine environmental microbiological testing?	Total Compliance	5	5		Yes. Primuslabs.com testing done on a monthly basis for Total Coliform, Generic E-Coli and Listeria. Last test results on 1-29-2010 detected no issues.
2.8.3	Is there at least an annual microbiological test on water used in the facility (sampled from within the facility)?	Total Compliance	10	10		Yes. Primuslabs.com testing for Total Coliform and Generic E-Coli and done on an annual basis. Last test results completed on 12-14-2009 detected no issues.
2.8.4	Is there (at least) an annual	Total	5	5		Yes. Primuslabs.com

	microbiological test for in-house produced ice or a letter of guarantee from external suppliers of ice?	Compliance				testing for Total Coliform and Generic E-Coli and done on an annual basis. Last test results completed on 12-14-2009 detected no issues.
2.9.1	Are there temperature logs for storage rooms?	Total Compliance	5	5		Yes. Temperature logs were presented for all cold rooms and were in good order.
2.9.2	Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Total Compliance	5	5		Yes. Shipping truck temperatures are included on Bill of Lading.
2.9.3	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Minor Deficiency	7	10	Trucks, even those with that are booked by the buyer, should be checked for their sanitary condition and records recorded.	Sanitary condition checklist used by forklift operators did not include entry for odors.

Food Security

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
3.1.1	Are the facility external areas and vulnerable entry points (i.e. those that are not permanently locked) surrounded by security fencing?	Total Compliance	5	5		Yes. Facility surrounded by continuous fencing.	
3.1.2	Is access to the facility controlled by, locks, swipe cards, alarms or other devices?	Total Compliance	10	10		Yes. Locks, alarms and video surveillance are used.	
3.1.3	Are inbound food product storage areas (fruits, vegetables, etc.) secure i.e. within the secure compound?	Total Compliance	5	5		Yes	
3.1.4	Are chemicals such as chlorine, citric acid, fungicides and sanitation chemicals stored within secured areas with controlled access?	Total Compliance	5	5		Yes	
3.1.5	Are packaging material (cartons, wrap film etc.) storage areas secure i.e. within the secure compound?	Total Compliance	5	5		Yes	
3.2.1	Are background checks conducted on all personnel with special attention to employees who have access to sensitive areas and/or control of sensitive processes (verbal confirmation accepted)?	Total Compliance	5	5		Yes. Previous employment checks are done. Verbal confirmation from Ramiro Gomez.	
3.2.2	Employees personal items are not being stored in the production and	Total Compliance	5	5		Yes. No employee personal effects were	

	material storage areas?				observed in the production or storage areas.
3.2.3	Are employees issued non-reproducible identification badges?	Total Compliance	5	5	Yes. ID cards are issued.
3.2.4	Are visitors (including contractors) also required to be issued with identification e.g. badges, high visibility visitor apparel, etc?	Total Compliance	5	5	Yes. High visibility vests are issued.
3.2.5	Are visitors (including contractors) required to "sign in" and sign out" in a visitors log book?	Total Compliance	5	5	Yes
3.3.1	Does the company make use of sealed and/or locked trailers on inbound loads (excluding open flatbed trucks)?	N/A	0	0	N/A Flatbeds bring in product to the facility.
3.3.2	Does the company make use of sealed and/or locked trailers on outbound loads?	Total Compliance	3	3	Yes. Locks and seals are used for outbound loads only on customer requests.
NEW 3.3.3	Are transportation vehicles (trucks, trailers, rail cars, etc.) equipped with a communication device e.g. cell phones, two-way radio?	Total Compliance	3	3	Yes. Cell phones is the primary method used for mobile communication with transport vehicles.
3.4.1	Are potable and non-potable water supply clearly identified?	N/A	0	0	N/A Only potable water is used.
3.4.2	Are tamper evident systems (e.g. tamper tags) in place where appropriate?	Total Compliance	3	3	Yes.
3.4.3	Is there restricted access to sensitive water systems, e.g. anti-microbial addition systems (like chlorine injection pumps), that helps ensure that only authorized personnel are able to adjust these systems?	Total Compliance	3	3	Yes. Only authorized personnel are allowed to operate sensitive water systems.
3.5.1	Does the company have documented food security policies based on the risks associated with the operation?	Total Compliance	10	10	Yes
NEW 3.5.2	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Total Compliance	3	3	Yes
3.5.3	Are all personnel required to undergo training on food security issues and are training records kept?	Total Compliance	10	10	Yes. Training logs and attendance sheets were presented and were in good order.

3.5.4	Is there is a log of who has access to sensitive areas e.g. a listing of key holders for access to areas like chemical storage?	Total Compliance	3	3		Yes. Key log was presented.
3.5.5	Is there an implemented and documented system to protect the security of food safety documentation and computer systems (including a back-up system for computer food safety data)?	Total Compliance	3	3		Yes. Records are locked in central office and all records are backed up on a computer hard drive.
3.5.6	Is there a chemical inventory and/or usage log?	Minor Deficiency	2	3	Chemical usage logs or chemical inventories should be on file. Chemicals include cleaners and sanitizers, and chemical such as chlorine for water flumes, hydrocoolers, etc.	Chemical inventory log was missing restocking of chemicals entry.

Miscellaneous Survey Questions

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
4.1.1	Minors (children) are not employed below the National and/or State Legal Minimum Age (verbal confirmation accepted)?	Yes	0	0		Yes. Minors are not employed at this facility. Verbal confirmation from Ramiro Gomez.	
4.1.2	If Minors are employed, do the records of hours of employment meet National and/or State Laws (both in and out of school time)?	N/A	0	0		N/A Refer to 4.1.1	
4.1.3	If Minors are employed, are they prohibited from doing certain jobs which are restricted by law?	N/A	0	0		N/A Refer to 4.1.1	
4.2.1	There are no allergen risks handled or stored on site?	Yes	0	0		Yes. There are no allergen risks handled at this facility.	
4.2.2	Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other raw materials ?	N/A	0	0		N/A Refer to 4.2.1	
4.2.3	Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	N/A	0	0		N/A Refer to 4.2.1	
4.2.4	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	N/A	0	0		N/A Refer to 4.2.1	
4.2.5	Does re-work handling take into account the issue associated with allergen containing products?	N/A	0	0		N/A Refer to 4.2.1	
4.2.6	Are employees trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there allergen training records?	N/A	0	0		N/A Refer to 4.2.1	

4.2.7 Are all products manufactured on site, labeled correctly with respect to allergens? **N/A** 0 0 **N/A Refer to 4.2.1**

New Questions (Not part of overall Food Safety percentage)

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
5.1.1	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, etc.)?	Total Compliance	5	5		Yes. Documentation, procedures and records were presented for ice injector, hydrocooler and were in good order.	
5.1.2	Is there an annual certificate of inspection for the backflow prevention systems on water lines into and within the facility?	Non-Compliance	0	3	There should be a backflow prevention device on main water lines entering the facility and have backflow prevention devices on individual water lines within production areas. A trained inspector must verify the principle backflow prevention system annually.	No	
5.1.3	Where gloves are used, are they latex-free (e.g. vinyl, nitrile) or powder-free latex?	Total Compliance	3	3		Yes. Nitrile gloves are used where appropriate.	
5.1.4	Are employees required to sign a document stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	5	5		Yes. Employees sign a document during the initial hire that they will comply with all company polices. Sample letter was presented with verbal confirmation from Ramiro Gomez.	
5.1.5	Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	3	3		Yes.	
5.1.6	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).	Total Compliance	3	3		Yes. Documentation and policy was presented.	
5.1.7	Are all cuts and wounds covered with waterproof	Non-Compliance	0	5	Bandages used in food facilities should be	No. Blue band-aids are not used at this facility.	



detectable blue bandages (Band Aids) that contain a metal strip?

waterproof and blue in color for easy visual detection, with a metal strip behind the wound pad for detection on lines with metal detectors.

5.1.8	Does the facility have documented evidence to ensure that any food safety hazards relevant to waste water treatments (e.g. settling ponds, land applications, etc.) are controlled?	N/A	0	0	N/A There are no waste water treatments at this facility.
5.1.9	Are all records free of "correction fluid" (white out), pencil text and erasable ink text? If using computerized records, is there a system that shows record amendments (data history) if the records are changed after initial entry?	Total Compliance	3	3	Yes. No evidence of records being altered.

Audit Scoring Summary			
	Good Manufacturing Practices	Score	513
		Possible Points	578
		Percent Score	89%
	Food Safety File Requirements	Score	285
		Possible Points	294
		Percent Score	97%
	Miscellaneous Survey Questions	Score	0
		Possible Points	0
		Percent Score	0%
	Total	Score	798
		Possible Points	872
		Percent Score	92%

Food Security Scoring Summary			
	Food Security	Score	98
		Possible Points	99
		Percent Score	99%
	Total	Score	98
		Possible Points	99
		Percent Score	99%

New Questions Scoring Summary (Not Part Of Overall Food Safety Percentage)		
 New Questions (Not part of overall Food Safety percentage)	Score	22
	Possible Points	30
	Percent Score	73%
 Total	Score	22
	Possible Points	30
	Percent Score	73%

Score System For Entire Audit
Percentage/Category
95–100 Superior
90–94 Excellent
85–89 Good
80–84 Standard
<80 Unsatisfactory

Point System For Individual Questions				
Question Points	Total Compliance	Minor Deficiency	Major Deficiency	Non Compliance
15 Point Question	15 points	10 points	5 points	0 points
10 Point Question	10 points	7 points	3 points	0 points
5 Point Question	5 points	3 points	1 point	0 points
3 Point Question	3 points	2 points	1 point	0 points

Compliance Categories	
Full Compliance:	To meet the question and/or compliance criteria in full.
Minor Deficiency:	To have minor deficiencies against the question and/or compliance criteria. To have single or isolated non–severe deficiencies (usually up to three) against the question and/or compliance criteria. To have covered most of the question compliance criteria, but not all.
Major Deficiency:	To have major deficiencies against the question and/or compliance criteria. To have numerous non–severe deficiencies (usually more than three) against the question and/or compliance criteria. To have single or isolated severe deficiencies against the question and/or compliance criteria. To have covered some of the question compliance criteria, but not most of it.
Non–Compliance:	To have not met the question and/or compliance criteria requirements at all. Having systematic deficiencies against the question and/or compliance criteria (severe or non–severe issues).