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Audited By Glades Crop Care, Inc.. (135948) **Cooling and Cold Storage v08.06**

Facility(s)	Hinton Farms Cooler Contact: Gary Hinton Address: 1839 North Dover Road Dover Florida 33527 United States Phone Number: (813) 659 2160 Fax Number: (813) 659 1042 Email(s): Jake@hintonfarms.com ; Rock@hintonfarms.com ; Cammy@hintonfarms.com
Customer(s)	Hinton Farms Produce, Inc. Contact: Gary Hinton Address: 1839 North Dover Road Dover Florida 33527 United States Phone Number: (813) 659 2160 Fax Number: (813) 659 1042 Email(s): Jake@hintonfarms.com ; Rock@hintonfarms.com ; Cammy@hintonfarms.com
Audit Type:	Cooling/Cold Storage
Foreman or Contact Person (and email):	Jake Raburn; jake@hintonfarms.com
Location/City:	Dover
State:	Florida
Country:	United States
Date Audit Started:	12/16/2010 09:00
Date Audit Finished:	12/16/2010 11:30
Commodity(ies):	Strawberries, Squash, Snap Beans, Blueberries, Peppers
Auditor:	Steven Hoak (Affiliated Auditors,Glades Crop Care – Affiliated)
Audit Percentage Score:	96%
Scoring Category:	95–100 Superior
Announced Audit?	Yes
FDA Registration Number:	XXXXXXXX9916

Additional Report Links

[See Severity Answers & Recommendations](#)

[See The Result Comparison](#)

[See The Audited Entity History](#)

AuditReport

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.

Sections:

Good Manufacturing Practices

Food Safety File Requirements

Food Security

Miscellaneous Survey Questions

New Questions (Not part of overall Food Safety percentage)

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, Jake Raburn is the person in charge of food safety.	
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 are stored safely and securely in lockers.	
1.1.3	Are "food grade" and "non-food grade" chemicals handled and stored in a controlled manner?	Total Compliance	10	10		Yes, all food grade and non-food grade chemicals are stored separately and safely in secured areas.	
1.1.4	Are signs supporting GMP's posted appropriately?	Total Compliance	10	10		Yes.	
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, all products and ingredients are free of insects/rodents/birds/reptiles/mammals or any evidence of them.	
1.2.2	Are packaging supplies 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, all packaging supplies are free of insects/rodents/birds/reptiles/mammals or any evidence of them.	
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.	
1.2.4	Is the area outside the facility free of evidence of pest activity?	Total Compliance	10	10		Yes.	
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 Steritech Pest Control Company is used.	
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.	
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, each trap has a number and a punch card inside it that is punched each visit.	

AuditReport

1.2.8	Are interior, exterior building perimeter and land perimeter pest control devices adequate in number and location?	Total Compliance	5	5		Yes.
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Total Compliance	5	5		Yes.
1.2.10	Are all pest control devices properly installed and secured?	Total Compliance	5	5		Yes, all pest control devices were properly installed and secure.
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)?	Total Compliance	15	15		Yes, all ingredients, products, and packaging are stored in a safe manner that prevents any cross contamination issues.
1.3.2	Is the storage area completely enclosed?	Total Compliance	10	10		Yes.
1.3.3	Is the facility's use restricted to the storage of food products?	Total Compliance	5	5		Yes.
1.3.4	Are rejected or on hold materials clearly identified and separated from other materials?	N/A	0	0		N/A. Score not affected. There is a procedure in place to handle on hold or rejected products, but none were present during 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.
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?	Total Compliance	10	10		Yes.
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.
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Total Compliance	5	5		Yes.
1.3.9	Are storage areas at the appropriate temperatures for the specific products being stored?	Total Compliance	10	10		Yes.
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 physical contamination. Exposed materials should be protected e.g.	Attention to the blown insulation in coolers that is subject to degradation.

AuditReport

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. Score not affected. Re-work/packing was not being done during audit.
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?	N/A	0	0		N/A. Score not affected. All sanitizers are pre-packaged.
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.)?	Total Compliance	15	15		Yes.
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.
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?	N/A	0	0		N/A. Score not affected. Not observed during audit.
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.
1.5.3	Is jewelry confined to a plain wedding band?	Total Compliance	3	3		Yes.
1.5.4	Is smoking, eating, chewing and drinking confined to designated areas?	Total Compliance	10	10		Yes.
1.6.1	Are food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Total Compliance	15	15		Yes.
1.6.2	Are non-food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Total Compliance	10	10		Yes, all non-food contact surfaces in use were clean and free of unhygienic materials.
1.6.3	Does equipment design and condition (e.g. smooth surfaces, smooth weld	Major Deficiency	5	15	Equipment should be made	Attention to wooden guides in forced air coolers used for keeping pallets

AuditReport

seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?

of appropriate **straight.** materials that can be easily cleaned and maintained, that are not porous or toxic. Equipment should be designed to allow access and easy cleaning, with no hard to get to (debris catching) areas. Welds should be smooth and not "bobbly".

1.6.4	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Total Compliance	5	5	Yes.
1.6.5	Are all thermometers non-glass and non-mercury?	Total Compliance	10	10	Yes, all thermometers are non-glass and non-mercury.
1.7.1	Are food contact surfaces clean?	Total Compliance	15	15	Yes.
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.
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 all fan guards were dust free.
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. Score not affected. Stored equipment is not kept at this facility.
1.7.6	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Total Compliance	10	10	Yes.
1.7.7	Are excess lubricants and grease removed from the equipment?	Total Compliance	5	5	Yes.
1.8.1	Are spills cleaned up immediately?	N/A	0	0	N/A. Score not affected. Not observed during this audit.
1.8.2	Are waste and garbage frequently removed from packing and storage areas?	Total Compliance	5	5	Yes, the storage areas were free of excess waste and garbage, and maintained in a clean condition.
1.8.3	Do floor drains appear clean, free from odors and well maintained?	Total Compliance	5	5	Yes.
1.8.4	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Total Compliance	10	10	Yes.
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?	Total Compliance	5	5	Yes, plastic strip curtains are maintained in a clean condition and do not touch the floor.
1.8.6	Is safety equipment for the sanitation crew adequate, in good condition and	Total Compliance	3	3	Yes.

AuditReport

	stored to prevent cross contamination to ingredients, packaging or product?				
1.8.7	Is cleaning equipment available and stored properly?	Total Compliance	5	5	Yes.
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.
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, the toilet and hand wash facilities were clean.
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.
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. Score not affected. All maintenance work is contracted.
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, all internal transport vehicles were clean and sanitary.
1.8.14	Are shipping trucks clean and in good condition?	N/A	0	0	N/A. Score not affected. Shipping trucks were not present at time of audit.
1.9.1	Are all lights in the production, product storage areas, packaging storage areas and maintenance shops intact and protected?	Major Deficiency	5	15	Lights should be periodically cleaned. Lights should be protected against glass breakage in production, product storage, packaging storage and maintenance areas. Dock lights and about 10% of the lights on forklifts were not protected.
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Total Compliance	15	15	Yes.
1.9.3	Has the facility eliminated the use of wooden items or surfaces?	Total Compliance	5	5	Yes.
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.
1.9.7	Are the floor drains where they are needed for drainage and cleanup?	Total Compliance	5	5	Yes.

AuditReport

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.	Doors have cracks, which can allow pests to enter the facility.
1.9.9	Are dock doors fitted with buffers to seal against trucks (where dock doors have been installed)?	Total Compliance	3	3		Yes, all dock doors for loading product are fitted with buffers to seal against trucks.
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.
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?	Minor Deficiency	3	5	Walls should be free of holes, crevices and cracks to prevent pest infestations. If pipe holes are needed, they should be protected to avoid pest entry. Vents and air ducts should also be protected. Mesh size should be small enough to prevent insect entry.	Attention to holes in the walls of the dry storage area.
1.9.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Total Compliance	5	5		Yes.
1.9.13	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		Yes.
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.
1.9.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Compliance	5	5		Yes.
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)?	Total Compliance	5	5		Yes.
1.9.17	Are pallets inspected to separate and	Total	5	5		Yes.

AuditReport

	replace dirty or broken pallets?	Compliance			
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?	Total Compliance	5	5	Yes.
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, there is a written procedure for handling regulatory inspections.	
2.1.2	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Total Compliance	5	5		Yes, there is a written glass management policy that includes a glass policy, a glass register, and a glass breakage procedure.	
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.	
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.	
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, there is a fully documented account that indicates how the trace back and trace forward system works. Hinton Farms Produce can trace their berries back to the field they were grown in all the way forward the customers who bought them.	
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.	
2.2.3	Is testing of recall procedures (including trace back) performed and documented annually? Can the company identify where affected product was sent?	Total Compliance	10	10		Yes, testing of the recall procedure was performed and all documents were in place, including where the product was grown, where the product was sent, lessons learned, and the time it took to complete the mock recall.	
2.2.4	Is there a written procedure for handling on hold or rejected products?	Total Compliance	10	10		Yes.	
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.	
2.3.2			5	5		Yes.	

AuditReport

	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			
2.3.3	Is there a chemical inventory and/or usage log?	Total Compliance	3	3	Yes.
2.3.4	Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc?	N/A	0	0	N/A. Score not affected. This is a cold storage facility, water and ice is not used.
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, there is a written pest control program on file, a contract with an extermination company, pest control operator license and a copy of the current insurance documents.
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, there is a schematic drawing of the facility showing all traps and bait stations.
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.
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?	Total Compliance	5	5	Yes.
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 Primus affiliated food safety audit was performed 12.9.2009 and corrective actions were noted.
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?	N/A	0	0	N/A. Score not affected. This is a cooling facility and no processing activities take place.
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.
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	Yes.
2.5.7	Is there a program for periodic inspections of food safety system records e.g. pest control records, temperature	Total Compliance	5	5	Yes.

AuditReport

	control records, sanitation records, maintenance records, etc?				
2.5.8	Where the auditee buys product or packaging, does the facility have incoming goods (products, ingredients and packing materials) inspection data?	Total Compliance	5	5	Yes.
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?	Total Compliance	15	15	Yes.
2.5.10	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Total Compliance	10	10	Yes, inspection logs for pests, sanitation and temperature are kept for incoming trailers.
2.6.1	Does the facility have a preventative maintenance program and schedule?	Total Compliance	10	10	Yes.
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.
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, there is a written cleaning schedule including pre-season, monthly, weekly, and daily cleaning.
2.6.4	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Total Compliance	10	10	Yes.
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.
2.6.6	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Total Compliance	5	5	Yes.
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	Yes, there are records that show all cooling units are cleaned and serviced annually.
2.7.1	Are there logs of new employee food safety (GMP) orientation training with topics covered and attendees?	Total Compliance	5	5	Yes, all food safety education training is logged and it includes names of attendees and topics covered.
2.7.2	Are there logs of ongoing employee food safety education training with topics covered and attendees?	Total Compliance	10	10	Yes.
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.
2.7.4	Is there an employee non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Total Compliance	3	3	Yes.
2.8.1	Are there records of routine equipment microbiological testing?	Total Compliance	5	5	Yes.

AuditReport

2.8.2	Are there records of routine environmental microbiological testing?	Total Compliance	5	5	Yes.
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, there is a current microbiological test on the water.
2.8.4	Is there (at least) an annual microbiological test for in-house produced ice or a letter of guarantee from external suppliers of ice?	N/A	0	0	N/A. Score not affected. Ice is not used at this facility.
2.9.1	Are there temperature logs for storage rooms?	Total Compliance	5	5	Yes.
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.
2.9.3	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Total Compliance	10	10	Yes.

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?	Non-Compliance	0	5	The facility should be surrounded by a continuous security fence where there is external storage and/or vulnerable (not kept locked) entry points. The fence should be high enough to deter intruders.	No. The facility does not have security fencing.	
3.1.2	Is access to the facility controlled by, locks, swipe cards, alarms or other devices?	Total Compliance	10	10		Yes the facility has video surveillance, locks and alarms.	
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, background checks are conducted on all critical personnel.	
3.2.2	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		Yes.	
3.2.3			5	5			

AuditReport

	Are employees issued non-reproducible identification badges?	Total Compliance			Yes, employees have pictured ID badges they wear.
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.
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. Score not affected. Flat bed trucks deliver produce 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, at customer request.
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.
3.4.1	Are potable and non-potable water supply clearly identified?	Total Compliance	3	3	Yes.
3.4.2	Are tamper evident systems (e.g. tamper tags) in place where appropriate?	N/A	0	0	N/A. Score not affected. The facility only uses potable water.
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?	N/A	0	0	N/A. Score not affected. This is a cold storage facility, and the only water used is for sanitation purposes.
3.5.1	Does the company have documented food security policies based on the risks associated with the operation?	Total Compliance	10	10	Yes, the company has documented food security policies.
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.
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.
3.5.5	Is there an implemented and documented system to protect the security of food safety	Total Compliance	3	3	Yes.

AuditReport

documentation and computer systems (including a back-up system for computer food safety data)?

3.5.6	Is there a chemical inventory and/or usage log?	Total Compliance	3	3		Yes.
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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, the company has a policy against hiring minors.	
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. Score not affected. See 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. Score not affected. See 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 on site.	
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. Score not affected. See 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. Score not affected. See 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. Score not affected. See 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. Score not affected. See 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. Score not affected. See 4.2.1.	
4.2.7	Are all products manufactured on site, labeled correctly with respect to allergens?	N/A	0	0		N/A. Score not affected. See 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.)?	N/A	0	0		N/A. Score not affected. CIP activities are not relevant to this operation.	
5.1.2	Is there an annual certificate of inspection for the backflow prevention systems on water lines into and within the facility?	Total Compliance	3	3		Yes.	
5.1.3	Where gloves are used, are they latex-free (e.g. vinyl, nitrile) or powder-free latex?	Total Compliance	3	3		Yes.	



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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.
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.
5.1.7	Are all cuts and wounds covered with waterproof detectable blue bandages (Band Aids) that contain a metal strip?	Non-Compliance	0	5	Bandages used in food facilities should be waterproof and blue in color for easy visual detection, with a metal strip behind the wound pad for detection on lines with metal detectors.	No. Blue bandages with metal strips are not being used.
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. Not relevant to this operation.
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.



Audit Scoring Summary			
	Good Manufacturing Practices	Score	549
		Possible Points	583
		Percent Score	94%
	Food Safety File Requirements	Score	304
		Possible Points	304
		Percent Score	100%
	Miscellaneous Survey Questions	Score	0
		Possible Points	0
		Percent Score	0%
	Total	Score	853
		Possible Points	887
		Percent Score	96%

Food Security Scoring Summary

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	Food Security	Score	91
		Possible Points	96
		Percent Score	95%
	Total	Score	91
		Possible Points	96
		Percent Score	95%

New Questions Scoring Summary (Not Part Of Overall Food Safety Percentage)

	New Questions (Not part of overall Food Safety percentage)	Score	20
		Possible Points	25
		Percent Score	80%
	Total	Score	20
		Possible Points	25
		Percent Score	80%

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).

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