



Revision 2



## FINAL AUDIT REPORT

Operation Type: Packinghouse  
Audit Report Summary

CB Registration No. PA-PGFS-20592-1  
PrimusGFS ID #256764  
Audited by Primus Auditing Operations

PrimusGFS Version 3.1

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Organization:	<b>PRODUCE FIRST SA DE CV</b> Contact(s): <a href="#">OSCAR RAMIREZ R</a> Address: PASEO DEL ATARDECER NUM. EXTERIOR: 5982, VILLAS DE IRAPUATO 36670 Location: Irapuato, Guanajuato, Mexico Phone Number: 4641694234
Operation:	<b>PRODUCE FIRST SA DE CV</b> Contact(s): <a href="#">OSCAR RAMIREZ R</a> Location: Carretera Manuel Doblado-San Juan de la Puerta Km. 7.5 Manuel Doblado, Guanajuato 36490, Mexico
Operation Type:	<b>Packinghouse</b>
Audit Type:	<b>Announced Audit</b>
Audit Executive Summary:	Packaging audit. In the Produce First SA de CV package, products such as broccoli, cauliflower, lettuce, oriental vegetables (Baby Nappa, Snow Pea, Snow Pea Tips, Baby Bok Choy, A choy, Chinese Celery and Yu choy) are packed at the time of the audit. 50 people are observed packing Chinese vegetables. No allergens are stored or handled in the facility. There are two storage chambers. Tank water treated with chlorine at 3 ppm is used, which is filled with well water. There are three packaging lines, at the time of the audit lines 1 (1-2) and 2 (3-4) are observed in operation. The observed packaging process begins with the reception of the product, unloading of the product, cooling vacuum cooling (1-5 °C/Nitrogen), conservation of cold chamber 1-5 °C, evaluation, selection, packing of the product in a box, icing. When applicable, store at 1-5°C and ship. The auditee comments that Kabocha squash and cauliflower are packed, however the product and the process are not observed. Oxygen is used in the packaging of lettuce, cauliflower and broccoli.
Date Documentation Review Started:	14 Jan 2022 13:30
Date Documentation Review Finished:	14 Jan 2022 20:30
Total Amount of Time on the Documentation Review:	7.00 Hours
Date Visual Inspection Started:	14 Jan 2022 11:00
Date Visual Inspection Finished:	14 Jan 2022 13:30
Total Amount of Time on Visual Inspection:	2.50 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Chinese Vegetables
Similar product(s)/process(es) not observed:	Broccoli, Bok Choy, Collard Greens, Greens, Brassica Vegetables, Roman Cauliflower/Broccoli Romanesco/Broccoflower Frozen, Yu Choy
Product(s) applied for but not observed:	None
Auditor:	<a href="#">María de Los Ángeles Vázquez Gómez</a> (Primus Auditing Operations)
Preliminary Audit Score:	<b>86%</b>
Final Audit Score:	<b>95%</b>
Certificate Valid From:	01 Mar 2022 To 28 Feb 2023


GPS Coordinates:

Latitude

Longitude

20° 42' 53"

101° 52' 7"

[Click here to see map](#)

View Certificate

Corrective Action Activity

Information related to the audited operation			
Total number of workers for the operation:	50	Maximum worker number during peak season:	50
Number of lines in normal production:	3	Number of lines running during the audit:	2
Facility Size:	3000 Square meters	Facility Environment Conditions:	Wet- Recycled Water Use with Product Contact
Allergens:	No		
Temperature Controlled Storage:	Yes	Was an anti-microbial used in the water/ice?	Yes
Water Source:	Well	Antimicrobial Used:	Sodium/Calcium hypochlorite
Is cooling equipment used?	Yes	Cooling Equipment:	Hydrocooler, Evaporator/Condensing Unit, Ice Machine

Product information for each product			
Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Bok Choy	Not observed but of a similar risk type to what was observed*	From: October To: April	Canada, United States
Brassica Vegetables	Not observed but of a similar risk type to what was observed*	From: October To: April	United States, Canada
Broccoli	Not observed but of a similar risk type to what was observed*	From: October To: April	Canada, United States
Chinese Vegetables	Observed on the day of audit	From: October To: April	Canada, United States
Collard Greens	Not observed but of a similar risk type to what was observed*	From: October To: April	United States, Canada
Greens	Not observed but of a similar risk type to what was observed*	From: October To: April	United States, Canada
Roman Cauliflower/Broccoli Romanesco/Brococoflower, Frozen	Not observed but of a similar risk type to what was observed*	From: October To: April	United States, Canada
Yu Choy	Not observed but of a similar risk type to what was observed*	From: October To: April	United States, Canada

AUDIT SCORING SUMMARY		Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	187	Score:	203	
	Possible Points:	219	Possible Points:	219	
	Percent Score:	85%	Percent Score:	92%	
Module 5 - Good Manufacturing Practices Requirements	Score:	1092	Score:	1164	
	Possible Points:	1218	Possible Points:	1218	
	Percent Score:	89%	Percent Score:	95%	
Module 6 - HACCP System Requirements	Score:	23	Score:	70	
	Possible Points:	75	Possible Points:	75	
	Percent Score:	30%	Percent Score:	93%	
TOTAL	Score:	1302	Score:	1437	
	Possible Points:	1512	Possible Points:	1512	
	Percent Score:	86%	Percent Score:	95%	

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	7	3
Module 5 - Good Manufacturing Practices Requirements	28	13
Module 6 - HACCP System Requirements	6	1
<b>TOTAL</b>	<b>41</b>	<b>17</b>

#### 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><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p><b>Auditor Comments:</b> CT. There is a food safety policy, signed by the general management Ing. José Juan Negrete C. on 09-01-2021, made up of the mission and commitment of Produce First SA de CV with food safety and continuous improvement .</p>	<p><b>Possible Points:</b> 5</p> <p><b>Points Scored:</b> 5</p> <p><b>Score:</b> Total Compliance</p>

1.01.02	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. There is a general organization chart updated on 09-01-2021, with positions such as general director, administrative manager, HR, packaging manager, food safety manager Oscar Ramirez and alternate Gabriela Medina M, quality control, etc. Job analysis.							
1.01.03	<b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. There is a HACCP team safety committee, made up of 6 people. Monthly meetings are established. There are minutes from October to December 2021 in which the planning topics of the month's activities, comments and suggestions were seen, the signature of the attendees, including the general direction, is observed.							
1.01.04	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency						
	<b>Auditor Comments:</b> Min. The training schedule does not indicate which courses have already been taken. There is a training schedule for 2021-2022 where the courses are indicated, to whom it is addressed and proposed dates.							
<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS A CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: UPDATE THE SCHEDULE ACCORDING TO THE COURSES TEACHED. 3. ANNEXES: COMPLETE SCHEDULE OF TRAINING <div>View Files</div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Evidence of modifications and placement of courses already taught to staff is entered </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td></tr> </table> </div>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of modifications and placement of courses already taught to staff is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of modifications and placement of courses already taught to staff is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance						
1.01.05	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency						
	<b>Auditor Comments:</b> Min. The signature date of the general management for via verification and expenses is not indicated. There is verification of the food safety system of Produce First SA de CV 2021-2022, which indicates the trend analysis of deviations from food safety packaging-cold room and general expenses of the packaging/cold room season 2021-2022.							
<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT. 2. TRAINING: CHECK THAT EVERY DOCUMENT HAS THE SIGNATURE OF THE PERSON WHO VALIDATES IT. 3. ANNEXES: LIST OF GENERAL EXPENSES WITH DATE AND SIGNATURE OF GENERAL MANAGEMENT. <div>View Files</div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Rejected. The signed system verification is not entered, the list of general expenses is entered with date and signature by the address </td><td>No</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7 </td></tr> </table> </div>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. The signed system verification is not entered, the list of general expenses is entered with date and signature by the address	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> Rejected. The signed system verification is not entered, the list of general expenses is entered with date and signature by the address	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7						
1.01.06	<b>Question:</b> Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. There is the LGMA protocol of August 20, 2020							

## FSMS

## Control of Documents and Records

1.02.01	<b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. There is a procedure Control of documents and records POE 12, which indicates that those responsible for proposing the pertinent changes in the documentation, indicates the annual review and approval, document changes, control and distribution, external documents.	
1.02.02	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. In the procedure Control of documents and records POE 12, the safeguarding of documents for 2 years is indicated.	
1.02.03	<b>Question:</b> Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The documents are kept in a safe place such as the office of the person responsible for food safety, with access control and backups in the case of electronic files.	
1.02.04	<b>Question:</b> Are records maintained in an organized and retrievable manner?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The documents are kept in plastic folders and folders by the producer	
1.02.05	<b>Question:</b> 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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The signatures in the microbiological analyzes of water and multi-residues of the product signed by the person responsible for safety are observed.	

FSMS Procedures and Corrective Actions		
1.03.01	<b>Question:</b> Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. There is a procedure for creating standard operating procedures POE 13, which indicates that the procedures must contain purpose, scope, risks and/or dangers, responsibilities, development, preventive and corrective actions, distribution list, related records and frequencies. .	
1.03.02	<b>Question:</b> Are the written procedures available to relevant users and is a master copy maintained in a central file?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The log E-ECF-061a Delivery of procedures and / or Logs is counted where it is signed as received.	
1.03.03	<b>Question:</b> Is there a documented corrective action procedure that describes the required processes for handling non-conformances affecting food safety?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. There is a procedure for Non-conformities / corrective actions / preventive actions POE 11, record of findings, 5 Why? technique, preventive and corrective actions.	
1.03.04	<b>Question:</b> Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The B-ECF-028 unusual events format is available, however no incidents have occurred.	

FSMS		Internal and External Inspections						
1.04.01	<b>Question:</b> 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						
	<b>Auditor Comments:</b> CT. There is a POE 15 regulatory inspection and audit visit procedure, which establishes the frequency of audits every three months, through the PGFS checklist and designation of the auditor.							
1.04.02	<b>Question:</b> Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance						
	<b>Auditor Comments:</b> CT. There is a POE 15 regulatory inspection and audit visit procedure, which establishes the taking of samples and photos, as well as the accompaniment of the evaluator during the audit.							
1.04.03	<b>Question:</b> Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 0 Points Scored: 0 Score: N/A						
	<b>Auditor Comments:</b> NA. First year of audit. The score is not affected							
1.04.04	<b>Question:</b> 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: 3 Score: Major Deficiency						
	<b>Auditor Comments:</b> My. The calibration frequency is not indicated in the thermometer calibration procedure and there is no calibration procedure for measuring jugs. There is a calibration procedure for POE 28-1 thermometers, internal freezing method and an external one through an ema accredited laboratory.							
<div><div><b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT. 2. TRAINING: PERFORM THE CALIBRATION OF THE THERMOMETER AT THE TIME INDICATED. 3. ANNEXES: POE FOR THE CALIBRATION OF MEASURING JUGS, MODIFIED POE FOR THE CALIBRATION OF THERMOMETERS INDICATING THE FREQUENCY OF CALIBRATION, UPDATED LOG FOR THE CALIBRATION OF JUGS, UPDATED LOG FOR THE UPDATED THERMOMETER CALIBRATION RECORD, REPORT OF EXTERNAL THERMOMETER CALIBRATION.</div><div>View Files</div></div> <table><tr><td></td><td>CA Accepted?</td><td></td></tr><tr><td><b>CB/Auditor Review Comments:</b> Accepted. The updated thermometer calibration procedures are entered, where the daily calibration of the thermometers and jar calibration procedure are indicated.</td><td>Yes</td><td>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</td></tr></table>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. The updated thermometer calibration procedures are entered, where the daily calibration of the thermometers and jar calibration procedure are indicated.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> Accepted. The updated thermometer calibration procedures are entered, where the daily calibration of the thermometers and jar calibration procedure are indicated.	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance						
1.04.05	<b>Question:</b> 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: 3 Score: Minor Deficiency						
	<b>Auditor Comments:</b> Min. There is no thermometer calibration record. There is a thermometer calibration record in the Cooling Tube Check List B-ECF-09 format, records are reviewed from November 2021 to January 2022.							
<div><div><b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT. 2. TRAINING: PERFORM THE CALIBRATION OF THE THERMOMETER AT THE TIME INDICATED. 2. ANNEXES: POE FOR THE CALIBRATION OF MEASURING JUGS, MODIFIED POE FOR THE CALIBRATION OF THERMOMETERS INDICATING THE FREQUENCY OF CALIBRATION, UPDATED LOG FOR THE CALIBRATION OF JUGS, UPDATED LOG FOR THE UPDATED THERMOMETER CALIBRATION RECORD, EXTERNAL THERMOMETER CALIBRATION REPORT.</div><div>View Files</div></div> <table><tr><td></td><td>CA Accepted?</td><td></td></tr><tr><td><b>CB/Auditor Review Comments:</b> Accepted. Thermometer calibration records are entered.</td><td>Yes</td><td>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</td></tr></table>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Thermometer calibration records are entered.	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> Accepted. Thermometer calibration records are entered.	Yes	Possible Points: 5 Points Scored: 5 New Score: Total Compliance						

FSMS Release of Items/Product		
1.05.01	<b>Question:</b> Is there a written procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. There is a procedure for Handling retained and rejected product POE 08, which establishes the identification and isolation of retained or rejected product, the release is carried out by the producer and/or the person in charge of the production unit.	
1.05.02	<b>Question:</b> Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. The format Retention of product B-ECF-031 is available, however, no rejections have been submitted. The score is not affected.	
1.05.03	<b>Question:</b> Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. There is a POE 09 Product Release procedure, which indicates the release of the packaged product once the product meets the quality and safety standards.	
1.05.04	<b>Question:</b> Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. There is the refrigerated transport inspection record B-ECF-013, where the evaluation of the truck and the load is indicated, records are presented for the months of November 2021 to January 2022.	
1.05.05	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. There is a procedure for complaints and/or suggestions POE 07, which indicates that the food safety manager collects data from complaints or suggestions and records them in log B-ECF-046, no complaints have been filed comments the auditee.	
FSMS Supplier Monitoring/Control		
1.06.01	<b>Question:</b> Is there a list of approved suppliers and service providers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. There is a list of suppliers of Rev. 1 materials updated in September 2021.	
1.06.02	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. There is the POE 16 Supplier Evaluation procedure, which describes the specifications for external services, supplies, drinking water, packaging material and technical assistance, external calibration, which were updated in September 2021.	
1.06.03	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. There is a POE 16 Supplier Evaluation procedure, which establishes the evaluation of suppliers, supplier selection process and supplier monitoring annually and every time the supplier is changed, there is an evaluation of suppliers in September 2021	



1.06.04	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5 <b>Score:</b> Major Deficiency											
	<b>Auditor Comments:</b> My. There are no third-party safety certificates issued by a third party for packaging materials and cardboard box information. There is a letter of guarantee from 10-28-2021 of Frescopack (Plastic Box), technical data sheet of 01-11-2021 of Polifoam, Papelver 01-12-2022, technical data sheets of cleaning supplies.												
	<table><tr><td colspan="3"><b>Auditee Comments:</b></td></tr><tr><td></td><td>CA Accepted?</td><td></td></tr><tr><td><b>CB/Auditor Review Comments:</b> Rejected. No evidence of corrective action entered</td><td>No</td><td><b>Possible Points:</b> 15 <b>Points Scored:</b> 5</td></tr></table>		<b>Auditee Comments:</b>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. No evidence of corrective action entered	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5		
<b>Auditee Comments:</b>													
	CA Accepted?												
<b>CB/Auditor Review Comments:</b> Rejected. No evidence of corrective action entered	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5											
1.06.05	<b>Question:</b> 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.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance											
	<b>Auditor Comments:</b> CT. It has the official letters of accreditation from ema of Technical Analysis, SA de CV Agrolab branch Sanidad Agropecuaria SA-0060-008/11 as of 06-17-2011 and DEQSA LAB SA de CV food branch # A-0699-067/ 16 update date 06-02-2021.												
FSMS Traceability and Recall													
1.07.01	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance											
	<b>Auditor Comments:</b> CT. There is a POE 17 Traceability procedure in which traceability is established with the code per box or pallet: packing date, product description, quantity, pallet #, type of packaging presentation, purchase order and farmer code.												
1.07.02	<b>Question:</b> Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance											
	<b>Auditor Comments:</b> CT. There is a POE 10 product recovery procedure, where classes, committee and responsibilities are indicated, committee data updated in September 2021.												
1.07.03	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency											
	<b>Auditor Comments:</b> Min. It has the previous recovery exercise. The on-site exercise was carried out to identify through mass balance shipment 84 of 12-10-2021, with 949 boxes of cauliflower of 25 Lb and 124 boxes of cabbage of 35 Lb, sent Daily Veggies LLC, we started 06:29 and end at 07:15 pm, where the origin, income product, packaging, loss of water and shrinkage are identified, support, conclusion and lesson learned are presented.												
	<table><tr><td colspan="3"><b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: PERFORM THE TRACEABILITY EXERCISE ACCORDING TO THE PRIMUS GFS SCHEME. 3. ANNEXES: TRACKING EXERCISE</td><td><a href="#">View Files</a></td></tr><tr><td></td><td>CA Accepted?</td><td></td><td></td></tr><tr><td><b>CB/Auditor Review Comments:</b> Rejected. The recovery exercise is entered, carried out after the audit, however a closure is not given, where the problem is ruled out or confirmed.</td><td>No</td><td><b>Possible Points:</b> 10 <b>Points Scored:</b> 7</td><td></td></tr></table>		<b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: PERFORM THE TRACEABILITY EXERCISE ACCORDING TO THE PRIMUS GFS SCHEME. 3. ANNEXES: TRACKING EXERCISE			<a href="#">View Files</a>		CA Accepted?			<b>CB/Auditor Review Comments:</b> Rejected. The recovery exercise is entered, carried out after the audit, however a closure is not given, where the problem is ruled out or confirmed.	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7
<b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: PERFORM THE TRACEABILITY EXERCISE ACCORDING TO THE PRIMUS GFS SCHEME. 3. ANNEXES: TRACKING EXERCISE			<a href="#">View Files</a>										
	CA Accepted?												
<b>CB/Auditor Review Comments:</b> Rejected. The recovery exercise is entered, carried out after the audit, however a closure is not given, where the problem is ruled out or confirmed.	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7											
FSMS Food Defense													

1.08.01	<b>Question:</b> Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There is no written Food Fraud Vulnerability Assessment (FFVA).						
	<div> <div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: FOOD FRAUD VULNERABILITY 3. ANNEXES: FOOD FRAUD POE </div> <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. The vulnerability plan document is entered, where the security evaluation of the organization is carried out and the measures are established to intentionally reduce the contamination of the product. </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. The vulnerability plan document is entered, where the security evaluation of the organization is carried out and the measures are established to intentionally reduce the contamination of the product.	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. The vulnerability plan document is entered, where the security evaluation of the organization is carried out and the measures are established to intentionally reduce the contamination of the product.	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance					
1.08.02	<b>Question:</b> Does the company have a documented food defense plan based on the risks associated with the operation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a policy on food defense and/or bioterrorism Rev 1, dated September 1, 2021, which indicates the measures to be implemented in the packaging unit, such as controlled access with a doorman or guard, locks, padlocks, perimeter monitoring , training, visitor registration, closed warehouses, etc.						
1.08.03	<b>Question:</b> Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a registry of visits, training records, monitoring with video surveillance, complaints registry, perimeter monitoring, etc.						
1.08.04	<b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a list of emergency telephone numbers published on the packaging where the numbers of the withdrawal committee, sagarpa, senasica, cesaveg, amifac, fda, red cross, firefighters, police, sintox, PAO, NSF, suppliers and customers, etc. .						
1.08.05	<b>Question:</b> Are visitors and contractors to the company operations required to adhere to food defense procedures?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a Registry of visits to the facilities.						
<b>GMP</b>							
<b>General GMP</b>							
5.01.01	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The person responsible for food safety at Oscar Ramírez Ramírez, who has received training in PSA Grower Training Course ID 6769, dated 05-22-2017, teaches Ricardo Isla, recognized BY AFDO						
5.01.02	<b>Question:</b> Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a locked warehouse identified for chemical products, the products observed are in original containers, identified with labels and there is spill containment material.						

5.01.03	<b>Question:</b> 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					
	<b>Auditor Comments:</b> CT. Food grade grease is stored safely, away from chemicals and maintenance solvents.						
5.01.04	<b>Question:</b> Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance					
	<b>Auditor Comments:</b> CT. There are visuals located at the access to the packaging and inside, as well as in the bathrooms and sanitary customs						
5.01.05	<b>Question:</b> Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance					
	<b>Auditor Comments:</b> CT. Visitors are required to sign and agree to the health and hygiene policies. It has a closed circuit, the access door closed.						
<b>GMP</b>							
<b>Pest Control</b>							
5.02.01	<b>Question:</b> 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					
	<b>Auditor Comments:</b> CT. At the time of the tour of the facility, the products and ingredients are observed to be clean, free of pest activity.						
5.02.02	<b>Question:</b> 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: 15 Points Scored: 15 Score: Total Compliance					
	<b>Auditor Comments:</b> CT. During the tour of the packaging material warehouse, the packaging materials are observed to be free of evidence or the presence of pests.						
5.02.03	<b>Question:</b> 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: 10 Score: Minor Deficiency					
	<b>Auditor Comments:</b> Min. Cobwebs are seen in one of the corners of Taylor's customer material store. Within the raw material storage area, cooling tube, within the packaging area and warehouses, no pest activity is observed						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING OF STAFF IN VERIFYING CLEANLINESS IN THEIR AREA. 3. EVIDENCE OF CORRECTIVE ACTION CLEANING OF MARKED POINTS <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. Evidence of corrective action follow-up is not entered, only photographic evidence of cobweb removal and training is entered</td><td>No</td><td> Possible Points: 15  Points Scored: 10 </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. Evidence of corrective action follow-up is not entered, only photographic evidence of cobweb removal and training is entered	No
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Rejected. Evidence of corrective action follow-up is not entered, only photographic evidence of cobweb removal and training is entered	No	Possible Points: 15 Points Scored: 10					
5.02.04	<b>Question:</b> Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance					
	<b>Auditor Comments:</b> CT. The area outside the facility is observed to be free of pest activity at the time of the audit.						
5.02.05	<b>Question:</b> 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					
	<b>Auditor Comments:</b> CT. The organization has an effective program for pest control established by the company Thor Pest Control.						

5.02.06	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. The rodent control stations are located in the internal and external periphery of the packaging and in the accesses.	
5.02.07	<b>Question:</b> Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. Cards with the inspection date are placed and they are observed clean at the time of the audit, the last record observed at the time of the audit is from 01-05-2021	
5.02.08	<b>Question:</b> Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. They are placed at the entrances of the facility and inside approximately 6 to 12 meters, because it depends on the packaging design, there is belt 1 that corresponds to the perimeter fence (baits), belt 2 outside the building (baits) and belt 3 interior of the building (glue) and Light.	
5.02.09	<b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. The number is placed on the trap and on a sign with the number of the trap	
5.02.10	<b>Question:</b> Are all pest control devices effective and bait traps secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. The pest control devices are effective and the baits are secured in the bait holders, additionally they are locked, to prevent them from being easily manipulated.	

GMP			Storage Areas & Packaging Materials	
5.03.01	<b>Question:</b> 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		
	<b>Auditor Comments:</b> CT. Only product and packaging material in use are stored in the packaging area, and cleaning chemicals are stored separately.			
5.03.02	<b>Question:</b> Is the storage area completely enclosed?	Possible Points: 10 Points Scored: 3 Score: Major Deficiency		
	<b>Auditor Comments:</b> My. The packaging material storage area is observed with lower openings that exceed 3 mm, both in the floor (approximately 50 cm), walls and material access doors.			
			<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS A CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. PERSONNEL TRAINING VERIFY THE GOOD CONDITION OF THE INFRASTRUCTURE, COVERING THE HOLES OBSERVED IN ITS ENTIRETY, MAINTENANCE OF DOORS CLOSED 3. EVIDENCE OF CORRECTIVE ACTION, PLUGGED HOLES <div>View Files</div> </div>	
			CA Accepted?	
			No	Possible Points: 10 Points Scored: 3
			<b>CB/Auditor Review Comments:</b> Rejected. The photos entered are not enough to show compliance	

5.03.03	<b>Question:</b> Is the facility's use restricted to the storage of food products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Only the handling and protection of product and raw material is observed						
5.03.04	<b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. Waste plastic is observed, along with paper, without adequate identification in the mezzanine.						
	<div> <div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING IN IDENTIFICATION AND CLASSIFICATION OF MATERIALS IN WAREHOUSE 3. EVIDENCE OF ADEQUATE IDENTIFICATION OF MATERIALS </div> <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Evidence of withdrawal of plastic material from the warehouse is entered </td><td>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of withdrawal of plastic material from the warehouse is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of withdrawal of plastic material from the warehouse is entered	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance					
5.03.05	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Products and materials are observed to be free of adulteration and within acceptable tolerances.						
5.03.06	<b>Question:</b> Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. They are clean at the time of the audit.						
5.03.07	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. Not all packaging materials are identified with the date of entry.						
	<div> <div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. PERSONNEL TRAINING IN THE USE OF AA MATERIALS ACCORDING TO FIRST IN FIRST OUT 3. EVIDENCE OF CORRECTIVE ACTION, MATERIAL IDENTIFIED ACCORDING TO ITS DATE OF ENTRY </div> <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Evidence of identification of incoming packaging material is entered </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of identification of incoming packaging material is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of identification of incoming packaging material is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance					
5.03.08	<b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The organization has implemented first-in and first-out policies						

5.03.09	<b>Question:</b> Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	<b>Auditor Comments:</b> CT. Materials and supplies are stored at room temperature, the cold room is handled from 0 to 4°C.	
<b>GMP</b> Operational Practices		
5.04.01	<b>Question:</b> Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> CT. The flow that follows from the dirty area to the dirty area to the clean area.	
5.04.02	<b>Question:</b> Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> CT. No stairs, motors, condensation, lubricants or walkways are observed on the product, the box drop rail is made of stainless steel and there are no risks of contamination for the product.	
5.04.03	<b>Question:</b> Are production areas completely enclosed?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> CT. The packing area is completely closed, the facility is built with a concrete floor, metal warehouse walls and the packing area and cold rooms are built with insulating metal panels.	
5.04.04	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. During the tour of the installation, the packing area is observed to be clean.	
5.04.05	<b>Question:</b> Is all re-work / re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. The product is not reprocessed. The score is not affected	
5.04.06	<b>Question:</b> Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. Visual inspections are carried out on the raw material by the person in charge of receiving the product	
5.04.07	<b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. A ticket with batch number and packing date is placed, the product is sold all to one buyer	
5.04.08	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. Visual inspections are carried out on the raw material by the person in charge of receiving the product	

5.04.09	<b>Question:</b> Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There are reactive strips to measure the concentration of quaternary salts in Hydriion Quat Check mats (Scale 0, 200, 400, 600, 800 and 1000), vig. 06-01-2023, I monitor 600 ppm, to measure the concentration of chlorine in Hydriion Chlorine knife disinfectant solution (Scale 10, 25, 50, 100 and 200) vig. 09-01-2023, I monitor and it is observed at 200 ppm.						
5.04.10	<b>Question:</b> Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. There is no hot water at the hand washing station. There are 4 hand washing stations, located at the access to the packaging, in total there are 50 people, the stations are equipped with liquid soap, water, gel, disposable towels and garbage container						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING VERIFICATION OF THE CORRECT FUNCTIONING OF ALL THE MACHINERY TO THE RESPONSIBLE PERSONNEL 3. EVIDENCE OF MAINTENANCE TO SOLAR HEATER           <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Rejected. The corrective action entered does not guarantee that the problem was corrected, this action must be reviewed in future audits           </td><td>No</td><td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 10           </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. The corrective action entered does not guarantee that the problem was corrected, this action must be reviewed in future audits	No
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Rejected. The corrective action entered does not guarantee that the problem was corrected, this action must be reviewed in future audits	No	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10					
5.04.11	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT The handwashing stations are in good condition and are only used for handwashing, the handwashing station is equipped with soap, hot water, gel, paper towels and a garbage container.						
5.04.12	<b>Question:</b> Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There are 4 toilets and a large urinal for 20 men and 5 toilets for 30 women, equipped with toilet paper and a hand washing station equipped with water, soap, blotting paper and a garbage container.						
5.04.13	<b>Question:</b> Are secondary hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations maintained properly?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Gel dispensers are located in the customs area and hand washing stations are located in restrooms.						
5.04.14	<b>Question:</b> Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> NA. Shoe cleaning stations are not used. The score is not affected						



5.04.15	<b>Question:</b> Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. A cardboard box waxed with polyfoam is observed.						
	<div> <div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. PERSONNEL TRAINING NOT TO USE FINISHED PRODUCT BOX FOR ANOTHER USE 3. EVIDENCE OF ASSIGNMENT OF EXCLUSIVE PLACE FOR POLIOAM </div> <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Evidence of polifiam box withdrawal is entered </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of polifiam box withdrawal is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of polifiam box withdrawal is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance					
5.04.16	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Plastic cans with bags and lids are used for garbage and colored boxes are used for product management (green, brown and orange boxes for field product)						
5.04.17	<b>Question:</b> 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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The thermometers to measure the temperature of the cold rooms and the thermometer with a bimetallic tip, which are observed to be working properly.						
GMP Worker Practices							
5.05.01	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Workers wash and sanitize their hands following handwashing policies.						
5.05.02	<b>Question:</b> Are workers' fingernails clean, short and free of nail polish?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. During the audit, the staff is observed with short ones and without nail polish.						
5.05.03	<b>Question:</b> Is there no sign of any worker with boils, sores, open wounds or exhibiting signs of foodborne illness working directly or indirectly with food?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Workers are observed to be free of signs of burns, sores, open wounds, or showing signs of foodborne illness						
5.05.04	<b>Question:</b> Are workers wearing effective hair nets that contain all hair?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Staff are observed wearing disposable headgear.						
5.05.05	<b>Question:</b> Is jewelry confined to a plain wedding band and watches are not worn?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Staff wearing jewelry is not observed.						



5.05.06	<b>Question:</b> Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. Staff wear white coats, disposable caps, nitrile gloves, and face masks.							
5.05.07	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. Workers are not seen with equipment outside the packing area, staff leave their gowns on the hooks located in customs when they go to the bathroom and dining room, at the end of the day workers leave their equipment in the laundry area							
5.05.08	<b>Question:</b> Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. There are hooks in packaging and sanitary customs							
5.05.09	<b>Question:</b> Worker personal items are not being stored in the production or material storage area(s)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. There is a hook area in the dining room for staff to leave their belongings.							
5.05.10	<b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency						
	<b>Auditor Comments:</b> Min. Cigarette butts are observed lying around the dining room, outside the designated smoking area							
<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. PERSONNEL TRAINING SMOKING IS ONLY ALLOWED IN THE ASSIGNED AREA 3. EVIDENCE OF A CLEAN AREA, AND PLACEMENT OF SIGNS EXCLUSIVE SMOKING AREA           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Evidence of area cleaning, placement of signage in smoking area and staff training is entered           </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance           </td></tr> </table>				CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of area cleaning, placement of signage in smoking area and staff training is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance
	CA Accepted?							
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of area cleaning, placement of signage in smoking area and staff training is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance						
5.05.11	<b>Question:</b> Is fresh potable drinking water readily accessible to workers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. Bottled water and disposable cups are provided							
5.05.12	<b>Question:</b> 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.)?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. Staff with top bags are not observed.							
5.05.13	<b>Question:</b> Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
	<b>Auditor Comments:</b> CT. The staff has individual identification (credentials with name and photograph)							

5.05.14	<b>Question:</b> Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. A first aid kit is provided with healing material for first aid (alcohol, gauze, bandages, merthiolate, gloves, scissors, Band-Aids) in the office and packaging area	

<b>GMP</b>	<b>Equipment</b>
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5.06.01	<b>Question:</b> Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The washing and disinfection tubs are made of stainless steel, the treatment tub is made of plastic and the trays are made of plastic, they are free of paint, scale, corrosion, rust and other non-hygienic materials.	

5.06.02	<b>Question:</b> Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. Rust is observed in three weighing scales of the finished product box and in the control box of cold room 1.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING IN REPORTING AND MAINTAINING DAMAGES OBSERVED IN MACHINERY AND EQUIPMENT. 3. EVIDENCE OF CLEANING OF THE SCALE AND REPLACEMENT WITH A NEW SCALE         </div> <div> <table> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> Rejected. Evidence of maintenance is entered into the product weighing scales, however no evidence of maintenance is entered into the cold room control box</td> <td><b>No</b></td> <td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7         </td> </tr> </table> </div> <div>View Files</div>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. Evidence of maintenance is entered into the product weighing scales, however no evidence of maintenance is entered into the cold room control box	<b>No</b>
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Rejected. Evidence of maintenance is entered into the product weighing scales, however no evidence of maintenance is entered into the cold room control box	<b>No</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7					

5.06.03	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The packaging equipment is covered with hygienic materials that allow the cleaning of the joints.	

5.06.04	<b>Question:</b> Are thermometers (independent of thermostat probes) present in all coolers and freezers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. There are thermometers to measure the temperature of the cold rooms and digital thermometers with bimetallic tips, which are observed to be working properly.	

5.06.05	<b>Question:</b> Are all thermometers non-glass and non-mercury?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The thermometers are not glass and do not contain mercury, they are digital thermometers with a bimetallic tip.	

<b>GMP</b>	<b>Equipment Cleaning</b>
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5.07.01	<b>Question:</b> Are food contact equipment surfaces clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The surface of the equipment is observed clean	

5.07.02	<b>Question:</b> Are non-food contact equipment surfaces clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. Dust accumulation is observed on the edge of lines 1 and 2						
	<div> <div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING IN PERFORMING DEEP CLEANING AND CORRECT SANITIZATION 3. EVIDENCE OF CLEANING LINES 1 AND 2 IN ITS ENTIRETY </div> <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Rejected. Only evidence of cleaning of the equipment is entered, however, no evidence of follow-up to the implemented action is entered. </td><td>No</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7 </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected. Only evidence of cleaning of the equipment is entered, however, no evidence of follow-up to the implemented action is entered.	No
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Rejected. Only evidence of cleaning of the equipment is entered, however, no evidence of follow-up to the implemented action is entered.	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7					
5.07.03	<b>Question:</b> Are items (totes, bins, etc.) that are used to hold or store product clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The bars or boxes are clean at the time of the audit						
5.07.04	<b>Question:</b> During cleaning, are food products and packaging materials protected from contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> NA. At the time of the audit, no cleanliness was observed. The score is not affected						
5.07.05	<b>Question:</b> Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. They are clean, free of dirty and aged ice.						
5.07.06	<b>Question:</b> Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency					
	<b>Auditor Comments:</b> My. Black deposits seen on ceilings in front of chamber diffusers 1 and 2						
	<div> <div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING, REINFORCEMENT OF DEEP CLEANING AND CORRECT SANITIZATION 3. EVIDENCE OF CLEANING OF THE CEILING OF THE COLD ROOM IN ITS ENTIRETY </div> <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Evidence of cleaning of the ceilings in front of the diffuser of chamber 1 and 2 is entered </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of cleaning of the ceilings in front of the diffuser of chamber 1 and 2 is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of cleaning of the ceilings in front of the diffuser of chamber 1 and 2 is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance					
5.07.07	<b>Question:</b> Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The equipment is seen to be clean and hanging on racks.						
5.07.08	<b>Question:</b> Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The equipment is seen to be clean and hanging on racks.						

5.07.09	<b>Question:</b> Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> NA. There is no maintenance workshop. The score is not affected						
5.07.10	<b>Question:</b> Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. No accumulation of grease is observed in the packaging process equipment						
<b>GMP</b> General Cleaning							
5.08.01	<b>Question:</b> Are spills cleaned up immediately?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> NA. No spills are observed at the time of the audit. The score is not affected						
5.08.02	<b>Question:</b> Are waste and garbage frequently removed from production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Waste is removed daily from the packing area						
5.08.03	<b>Question:</b> Do floor drains flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and are well maintained?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. It is observed that the drains flow from the clean area to the dirty area, sewers are observed under the product washing area and on the sides of the packaging area.						
5.08.04	<b>Question:</b> Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> NA. There are no elevated pipes, ducts, fans, etc. The score is not affected						
5.08.05	<b>Question:</b> Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. The strips of the Hawaiian curtains of chamber 1 and 2 are not assembled correctly, there are gaps between them, a strip is missing in chamber 1						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING IN REPORTING ANY DAMAGE OBSERVED IN MACHINERY, INFRASTRUCTURE AND TIMELY FOLLOW-UP. 3. EVIDENCE OF CORRECTLY PLACED CURTAINS IN ITS ENTIRETY <div>View Files</div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> Accepted. Evidence of correct placement of the Hawaiian curtains is entered</td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td></tr> </table> </div>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of correct placement of the Hawaiian curtains is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of correct placement of the Hawaiian curtains is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance					
5.08.06	<b>Question:</b> 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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The equipment used in sanitization is observed to be in good condition and is suitable for the indications of the products.						

5.08.07	<b>Question:</b> Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. The teams are seen placed on the racks.	
5.08.08	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. There is a color code to identify the cleaning materials: bathroom red, chamber white, ice orange, platform green, etc.	
5.08.09	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. Only plastic equipment is used	
5.08.10	<b>Question:</b> Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	<b>Auditor Comments:</b> CT. The bathroom and the hand washing station are clean.	
5.08.11	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. They are observed clean at the time of the audit.	
5.08.12	<b>Question:</b> 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
	<b>Auditor Comments:</b> NA. There is no maintenance workshop. The score is not affected	
5.08.13	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. The manual skid is free of grease or dust and the forklifts are free of toxic gases.	
5.08.14	<b>Question:</b> Are shipping trucks clean and in good condition?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. The truck used to send the shipments was not observed at the time of the audit. The score is not affected	
<b>GMP</b>		
<b>Site</b>		
5.09.01	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. There is a sketch of the EU in which the offices, warehouses, packing area, cold rooms, warehouses, maneuvering yard, dining room and bathrooms are identified.	
5.09.02	<b>Question:</b> 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
	<b>Auditor Comments:</b> CT. There is a sketch of the EU in which the offices, warehouses, packing area, cold rooms, warehouses, maneuvering yard, dining room and bathrooms are identified.	

GMP		Buildings and Grounds	
5.10.01	<b>Question:</b> Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of a breakage?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance	
	<b>Auditor Comments:</b> CT. It has plastic led lamps, covered with plastic lenses		
5.10.02	<b>Question:</b> Has the operation eliminated or adequately controlled any potential metal, glass or hard plastic contamination issues?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance	
	<b>Auditor Comments:</b> CT. Plastic LED lamps are used in the installations		
5.10.03	<b>Question:</b> Has the facility eliminated the use of wooden items or surfaces?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance	
	<b>Auditor Comments:</b> CT. There are no wooden areas or equipment in the packing area		
5.10.04	<b>Question:</b> Is there adequate lighting in the production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance	
	<b>Auditor Comments:</b> CT. Lamps are adequately distributed within the facility		
5.10.05	<b>Question:</b> Is ventilation adequate to control dust, condensation, odors and vapors?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance	
	<b>Auditor Comments:</b> CT. No dust, condensation and vapors are observed inside the installation		
5.10.06	<b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 3 <b>Score:</b> Major Deficiency	
	<b>Auditor Comments:</b> My. Puddled water is observed in cold room floors 1 and 2, as well as in the lettuce platform area		
	<div><div><b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING IN CLEANING OBSERVED PODOLES AND CLEANING OF RECORDS. 3. EVIDENCE OF CLEANING OF WATER THAT WAS OBSERVED STAGING AND CLEANING OF THE AREA IN ITS ENTIRETY</div><div>View Files</div></div>		
	<div><div><div><div></div><div><b>CA Accepted?</b></div></div><div><div><div><div><b>CB/Auditor Review Comments:</b> Less. Evidence of floor maintenance is entered, however no follow-up evidence is entered, where the effectiveness of the implemented action is verified</div></div><div><div>Yes</div></div><div><div><div><b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>New Score:</b> Minor Deficiency</div></div></div></div></div></div></div>		
5.10.07	<b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance	
	<b>Auditor Comments:</b> CT. There are drains under the product washing area and on the sides of the packaging		

5.10.08	<b>Question:</b> Are all entry points to the production and storage areas protected to prevent the entry of rodents and birds?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. Chamber 2 staff entrance door is not pest proof.						
	<div> <div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING IN MAINTENANCE OF CLOSED DOORS 3. EVIDENCE OF CLOSURE OF HOLES, CLOSED DOORS AND PLACEMENT OF SIGNS ON THE SAME </div> <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Evidence of placement of Hawaiian curtains is entered in the access to the camera </td><td>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of placement of Hawaiian curtains is entered in the access to the camera	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of placement of Hawaiian curtains is entered in the access to the camera	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance					
5.10.09	<b>Question:</b> Are dock doors fitted with buffers/shelters to seal against trucks in temperature controlled environments?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Properly placed black mattresses are provided and fully cover the frame of the cargo truck						
5.10.10	<b>Question:</b> Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> NA. There are no levelers. The score is not affected						
5.10.11	<b>Question:</b> 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)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. In the upper area of the loading platform, a gap between the mesh and the sheet is observed.						
	<div> <div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT. 2. TRAINING IN THE REPAIR OF HOLES IN THE WHOLE INFRASTRUCTURE FOR THE RESPONSIBLE PERSONNEL 3. EVIDENCE OF CLOSURE OF HOLES </div> <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Evidence of mesh placement in the hole is entered </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of mesh placement in the hole is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of mesh placement in the hole is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance					
5.10.12	<b>Question:</b> Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. Interior walls and ceilings are free of cracks or crevices						
5.10.13	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The packaging material and product is separated from the wall, respecting the 18"						
5.10.14	<b>Question:</b> Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The exterior of the packaging is observed to be clean at the time of the audit.						

5.10.15	<b>Question:</b> 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 Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. Pallets are stored in the packaging material warehouse and equipment can be seen on pallets.	
5.10.16	<b>Question:</b> Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. The pallets are checked before entering the packaging, they are not repaired, they are only replaced	
5.10.17	<b>Question:</b> Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	<b>Auditor Comments:</b> CT. Company dumpsters are seen outside the packing area.	
5.10.18	<b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. Trash cans are covered	
5.10.19	<b>Question:</b> Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. It has pass keys.	
5.10.20	<b>Question:</b> Is the on-site laboratory completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. There is no internal laboratory. The score is not affected	
<b>GMP</b>		
Chemical Files		
5.11.01	<b>Question:</b> Are copies of all Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	<b>Auditor Comments:</b> CT. There are technical data sheets for SANOX cleaning supplies such as Dermo Soap, Chlorinated Alkaline, Quela cid, Sanox R82F (Quaternary ammonium salts), Hand gel, Simple Detergent, Det Chlor HF, FMG NLGI 2 (Food Grade Grease )	
5.11.02	<b>Question:</b> Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	Possible Points: 0 Points Scored: 0 Score: N/A
	<b>Auditor Comments:</b> NA. Small containers are not required. The score is not affected	



5.11.03	<b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency					
	<b>Auditor Comments:</b> My. Cleaning chemicals are not listed on the inventory. There is a weekly inventory in the electronic document General Warehouse Inventory where the name of the material, unit, input, output and available, observations, etc., of the consumables are recorded.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: GENERAL INVENTORY           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Less. Evidence of the chemical list is entered, however, the three months of records that show that the action is carried out frequently are not complied with           </td><td>Yes</td><td> <b>Possible Points:</b> 3  <b>Points Scored:</b> 2  <b>New Score:</b> Minor Deficiency           </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Less. Evidence of the chemical list is entered, however, the three months of records that show that the action is carried out frequently are not complied with	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Less. Evidence of the chemical list is entered, however, the three months of records that show that the action is carried out frequently are not complied with	Yes	<b>Possible Points:</b> 3 <b>Points Scored:</b> 2 <b>New Score:</b> Minor Deficiency					
5.11.04	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. It is not indicated how often the water is changed and how often the turbidity is monitored, likewise sampling is indicated every two hours of the concentration of chlorine. The POE-29 PCC Monitoring procedure is counted, which indicates the monitoring of water in containers for washing, rinsing and cooling the product (According to the process), indicates sampling every 2 hours, through the use of reactive strips, change of water according to turbidity.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: MODIFIED LOG TO MONITOR TURBIDITY AND PERFORM THE WATER CHANGE, POE 29 WITH THE NECESSARY ADAPTATION FOR THE MARKED POINTS.           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Turbidity measurement procedure is entered           </td><td>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance           </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Turbidity measurement procedure is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Turbidity measurement procedure is entered	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance					
<b>GMP</b> Pest Control Documentation							
5.12.01	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. The external service is provided by the company Joel Arturo Ruz Rojas &quot;Thor&quot;, with whom the contract was signed on 11-11-2021 for one year, Sanitary Lic. 01-11A045 vig. Undetermined, sampling schedule twice a month, El Potosí insurance policy # RCGE 3300 valid as of 04-05-2022,						

5.12.02	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. Light traps are not identified on the trap location map. There is a trap location map where the belt 1 perimeter fence, belt 2 exterior of buildings and belt 3 interior of buildings are identified.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: UPDATED LAYOUT WITH IDENTIFICATION OF LIGHT TRAPS           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Updated sketch is entered             </td><td>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance             </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Updated sketch is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Updated sketch is entered	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance					
5.12.03	<b>Question:</b> Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a rodent control record issued by the THOR company, which indicates the inspection of cordon 1, 2 and 3, a UV light equipment monitoring report and an annex, the consumption, findings, observations and signatures, records from November to 07-01-2021 are reviewed.						
GMP							
Operation Monitoring Records							
5.13.01	<b>Question:</b> Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is verification of material and supplies income B-ECF-025 where the date of receipt, supplier, supply or service, transport conditions, general conditions and specifications are reviewed, the records from November 2021 to January 2022 are reviewed, For raw material, there is the harvest reception record B-ECF-001 where the product, transport conditions and product conditions are reviewed and the records from November 2021 to January 2022 are reviewed.						
5.13.02	<b>Question:</b> 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)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is verification of material and supplies income B-ECF-025 where the date of receipt, supplier, supply or service, transport conditions, general conditions and specifications are reviewed, the records from November 2021 to January 2022 are reviewed, For raw material, there is the harvest reception record B-ECF-001 where the product, transport conditions and product conditions are reviewed and the records from November 2021 to January 2022 are reviewed.						
5.13.03	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a format for the cooling procedure in the cooling tube B-ECF-027 in which the folio (Harvest Paper) is identified, where the product, batch, time of entry, the % of oxygen (for lettuce, cabbage, broccoli 90 / 50) Entry temperature and exit temperature of the product, the records are reviewed from October to January 2021.						
5.13.04	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a washing process record B-ECP-035 in which the date, monitoring time (every hour) of the concentration of free chlorine (reactive strips), pH (7 to 7.6), water level are recorded. in the correct tub, free of water leakage, free of foreign matter and time of water change in tub, Kabocha squash washing records are reviewed (November 2021).						

5.13.05	<b>Question:</b> 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)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There are no water turbidity monitoring records in the washing step.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS A CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: IN WATER TURBIDITY MONITORING TO THE RESPONSIBLE PERSONNEL 3. ANNEXES: LOG WITH MODIFIED TURBIDITY RECORD, AND LOG WITH MONITORING           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Higher. The format and a turbidity monitoring record are entered, however the three months of records required by the scheme are not met           </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 1  <b>New Score:</b> Major Deficiency           </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Higher. The format and a turbidity monitoring record are entered, however the three months of records required by the scheme are not met	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Higher. The format and a turbidity monitoring record are entered, however the three months of records required by the scheme are not met	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>New Score:</b> Major Deficiency					
5.13.06	<b>Question:</b> 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?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is monitoring of the B-ECF-010 hand washing and sanitizing stations where the customs sanitizing gel is checked, sanitizing tubs 1 of cold room 1 and sanitizing tub 2 cold room 2. Monitoring of the sanitary mat and hand washing area B-ECF-009 where cleaning of the mat, mats from 1 to 4, alcohol gel from the months of November to 01-14-2021 are checked						
5.13.07	<b>Question:</b> Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a record of control of hand tools B-ECF-021 where the knife number, conditions and sanitization are recorded, who receives, final delivery and conditions and washing, the records are reviewed from December to January 2022						
5.13.08	<b>Question:</b> Is there a pre-operation inspection log?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is daily inspection record B-ECF-020 in which the daily activities prior to packaging are recorded, records are reviewed from November 2021 to January 2022						
5.13.09	<b>Question:</b> Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. The risk assessment does not indicate the evaluation of probability and severity that any of the identified hazards will occur. There is a risk analysis Pe-Packing Season / Cold Room, dated August 2021 - 2022, prepared by Lic. Oscar Ramirez Food Safety Manager, where the adjacent lands are evaluated (North and south agricultural fields, west road and agricultural fields and this agricultural fields), water sources, animal activity, sanitary facilities (area, danger, justification and preventive measure)						
	<div> <b>Auditee Comments:</b> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Rejected, no evidence submitted, KV           </td><td>No</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7           </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Rejected, no evidence submitted, KV	No
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Rejected, no evidence submitted, KV	No	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7					

5.13.10	<b>Question:</b> Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 2 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. The water reflux letter is not signed by the person responsible for the preparation. There is a reflux letter of 01-13-2022 issued by hydraulic solutions of the bajo, indicating the use of Check valves						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: LETTER FROM THE SUPPLIER WITH YOUR SIGNATURE <div>View Files</div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Signed reflux letter is entered </td><td>Yes</td><td> <b>Possible Points:</b> 3  <b>Points Scored:</b> 3  <b>New Score:</b> Total Compliance </td></tr> </table> </div>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Signed reflux letter is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Signed reflux letter is entered	Yes	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>New Score:</b> Total Compliance					
5.13.11	<b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is an inspection program (internal audits and customer inspections, there is a 6-month season, they are scheduled in December and March, the internal audit record is presented with the PGFS checklists from 12-20- 2021, carried out by Lic. Oscar Ramirez, there are corrective actions in the non-conformity report B-ECF-029						
GMP Maintenance & Sanitation Files							
5.14.01	<b>Question:</b> Does the facility have a preventative maintenance program and a documented schedule?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a preventive maintenance program Machinery and equipment 2021-2022 where the machinery / equipment, work performed, frequency (seasonal, bimonthly, monthly, quarterly) and operational control are indicated.						
5.14.02	<b>Question:</b> Are there a logs of maintenance work and repairs and are they signed off when work is completed?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There are records of maintenance work orders B-ECF-040 in which the date of request and start, delivery, applicant's signature, description of the work order, description of the work or maintenance performed, tool used is recorded. , tool removal verification and specify if the machinery or equipment was washed, the records are presented from October 2021 to January 2022, the last one is from 01-11-22 where change of Hawaiian curtains was required on 01-11- 2022, is still open.						
5.14.03	<b>Question:</b> Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There are records of maintenance work orders B-ECF-040 in which the date of request and start, delivery, applicant's signature, description of the work order, description of the work or maintenance performed, tool used is recorded. , tool removal verification and specify if the machinery or equipment was washed, the records are presented from October 2021 to January 2022, the last one is from 01-11-22 where change of Hawaiian curtains was required on 01-11- 2022, is still open.						
5.14.04	<b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is the main washing and sanitizing program B-ECF-019 where the points and daily frequencies are indicated.						

5.14.05	<p><b>Question:</b> Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p> <p><b>Auditor Comments:</b> Min. There is no procedure for washing and sanitizing packaging lines. There is a procedure for cleaning and sanitizing areas POE 02-1 Vacuum tube, areas, tares, ceilings, lamps and floating pipe, floors, walls, platform area, cold rooms, washing of pre-wash tubs, washing of hydro- cooler, ice machine and chiller, cleaning of diffusers and evaporators, Hawaiians, etc.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 7  <b>Score:</b> Minor Deficiency</p>
5.14.06	<p><b>Question:</b> Are cleaning and sanitation logs on file that show what was done, when and by who?</p> <p><b>Auditor Comments:</b> My. There are no cleaning records for November 2021 and January 2022. There are records for B-ECF-026 cooling tube washing, B-ECF-022 cistern washing and there is a record in the program main washing and sanitizing B-ECF-019 of December 2021.</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 3  <b>Score:</b> Major Deficiency</p>
5.14.07	<p><b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?</p> <p><b>Auditor Comments:</b> My. The concentration of the sanitizers used for cleaning the packaging areas, lines, belts, tables, tools, cold rooms, etc. is not recorded. In the tube and tank washing and sanitizing records, the concentration of sanitizers is recorded.</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 1  <b>Score:</b> Major Deficiency</p>

**Auditee Comments:** THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: PERFORM CLEANING AND SANITIZING ACCORDING TO THE PROCEDURE. 3. ANNEXES: MODIFIED PACKING LINE WASHING AND SANITIZING LOG, WASHING AND SANITIZING POE INCLUDING THIS AREAS.

View Files

	CA Accepted?	
<b>CB/Auditor Review Comments:</b> Accepted. Line cleaning procedure is entered	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance

**Auditee Comments:** THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: DELIVERY OF LOGS ON TIME TO THE RESPONSIBLE PERSONNEL 3. ANNEXES: LOG OF THE MAIN WASHING AND SANITIZING PROGRAM FOR THE MONTHS OF NOVEMBER 2021 AND JANUARY 2022

View Files

	CA Accepted?	
<b>CB/Auditor Review Comments:</b> Less. Missing records are entered, however all information related to the audit must be available on the day of the audit	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>New Score:</b> Minor Deficiency

**Auditee Comments:** THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING IN REGISTRY OF CONCENTRATION OF USED SANITIZERS 3. ANNEXES: MODIFIED LOG TO MONITOR THE CONCENTRATION OF USED SANITIZERS IN ALL AREAS, MONITORING LOG

View Files

	CA Accepted?	
<b>CB/Auditor Review Comments:</b> Rejected. Format is entered to record the concentration of sanitizers, however there is no record	No	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1

5.14.08	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There is no hydro-cooler, ice machine and chiller washing procedure.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: PERFORM CLEANING AND SANITIZING ACCORDING TO THE PROCEDURE. 3. ANNEXES: HYDRO-COOLER WASHING AND SANITIZING LOG, ICE MACHINE AND CHILLER, WASHING AND SANITIZING POE INCLUDING THESE AREAS.           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Procedure for washing hydrocooler, ice machine and chiller is entered           </td><td>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance           </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Procedure for washing hydrocooler, ice machine and chiller is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Procedure for washing hydrocooler, ice machine and chiller is entered	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance					
5.14.09	<b>Question:</b> Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There is no routine program and written process to verify the effectiveness of sanitation						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: IMPLEMENTED LOGBOOK TO MONITOR CLEANING AND SANITIZATION, DIAGNOSIS CARD OF THE BIOLUMINESCENCE EQUIPMENT, TECHNICAL DATA SHEET FOR SWABS, GUIDE FOR THE USE OF SWABS, POE FOR VERIFICATION OF CLEANING AND SANITIZATION           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Higher. The procedure to validate the effectiveness of sanitizers and equipment maintenance letter is entered, however no evidence of implementation is entered           </td><td>Yes</td><td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 5  <b>New Score:</b> Major Deficiency           </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Higher. The procedure to validate the effectiveness of sanitizers and equipment maintenance letter is entered, however no evidence of implementation is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Higher. The procedure to validate the effectiveness of sanitizers and equipment maintenance letter is entered, however no evidence of implementation is entered	Yes	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5 <b>New Score:</b> Major Deficiency					
5.14.10	<b>Question:</b> 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)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There is no record of drain cleaning (grilles and strainers)						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING IN DRAIN CLEANING RECORD 3. ANNEXES: NEW MODIFIED LOG, RECORDS FOR THE MONTHS OF NOVEMBER 2021, JANUARY 2022 AND THE FOLLOW-UP OF FEBRUARY 2022           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Less. Drain cleaning records are entered, however records must be kept available at time of audit           </td><td>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7  <b>New Score:</b> Minor Deficiency           </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Less. Drain cleaning records are entered, however records must be kept available at time of audit	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Less. Drain cleaning records are entered, however records must be kept available at time of audit	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>New Score:</b> Minor Deficiency					
5.14.11	<b>Question:</b> Are there records showing filters in air conditioning, ventilation and air filtration units are regularly cleaned and replaced?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> NA. There is air conditioning, ventilation. The score is not affected						

5.14.12	<b>Question:</b> Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There are external service reports B-ECF-039 from September 2021 to January 2022, the last one from 10-14-2021 Compressor maintenance, cleaning, oil change and refrigerant charge, carried out by Alberto Salazar.						
5.14.13	<b>Question:</b> 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)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a POL 01 glass policy that indicates periodic review, preventive actions where the entry of glass objects is prohibited, and corrective actions in the event of glass breakage. We have the glass and hard plastic inspection record B-ECF-053, from November 2021 to January 2022						
<b>GMP Worker Documentation</b>							
5.15.01	<b>Question:</b> Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a Training Schedule 2021-2022 where the monthly training for all staff is indicated. There is the signing of the Good Manufacturing Practices signed by internal and external workers in September, November and December 2021.						
5.15.02	<b>Question:</b> Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. It is established in the training program on a monthly basis. There are training records for internal and external personnel from September to January 2022, the latter on 01-06-2022 on the appropriate use of safety equipment and personal protection, personal hygiene, clean clothes, taught by Oscar Ramirez.						
5.15.03	<b>Question:</b> Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There is no training for the personnel in charge of handling cleaning chemicals.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS A CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: PROPER USE AND HANDLING OF CHEMICALS TO THE RESPONSIBLE PERSONNEL. 3. EVIDENCE OF ORGANIZATION OF CHEMICALS IN THE AREA AND PLACEMENT OF INDICATION TO REQUEST THEM </div> <div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Evidence of training of personnel in charge of handling cleaning chemicals is entered </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance </td></tr> </table> </div> <div>View Files</div>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of training of personnel in charge of handling cleaning chemicals is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of training of personnel in charge of handling cleaning chemicals is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance					
5.15.04	<b>Question:</b> 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).	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a procedure for contamination by blood and other body fluids: removal of product contaminated by blood or other body fluids must notify your supervisor and in case of illness you must also notify, return to work is done with a medical discharge certificate.						
5.15.05	<b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is an employee report B-ECF-030, however there have been no breaches						



5.15.06	<b>Question:</b> Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. The guest book is signed and the general policies of the company are delivered for reading	
<b>GMP Testing</b>		
5.16.01	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. There is a sampling program with an area approach, microorganisms, sampling method, accredited laboratories, acceptable levels, acceptable limits, weekly frequency for water, surfaces and environments.	
5.16.02	<b>Question:</b> Are there records of microbiological test results and does testing meet the program requirements?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. Microbiological analyzes of the environment and surfaces are scheduled by the Taylor client on a weekly and monthly basis. Analyzes from November 2021 to January 2022 are presented, Cooling tube #21-41048 from 11-08-2021, Line 2 #21-46483 from 12-13-2021, Line 3 #1385-0122 from 01-12-2022, method AOAC 990.12 and AOAC 991.14 and AOAC 2016.07, issues DEQSALabs.	
5.16.03	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. Microbiological analyzes of water are scheduled by the client Taylor on a monthly basis. The water analyzes are presented from December 2021 to January 2022, Cistem, hand washing station, intakes from 1 to 6 #21-45439 from 12-04-2021, well #21-42051 from 11-12-2021 and well #269-0122 from 01-06-2022 with results for E. Coli and CT &lt; 1 CFU/100 mL and E. Coli STEC, E. Coli O157:H7 and Salmonella with absence results, methods AOAC R 091301, 031002 and 2013.02, issued by the DEQSALabs laboratory.	
5.16.04	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. Microbiological analyzes of ice are scheduled by the client Taylor on a monthly basis. Ice analyzes #21-45439 from 12-04-2021, #21-42051 from 11-12-2021 and #269-0122 from 01-06-2022 with results of E. Coli and CT &lt; 1 CFU/100 are presented mL, EPA 1604 methods, issued by the DEQSALabs laboratory.	
5.16.05	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. Compressed gas is not used. The score is not affected	
5.16.06	<b>Question:</b> 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?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. Monthly tests are scheduled. P-21-25706 from 11-11-2021 El Castillo ranch broccoli, results for Zeta-cypermethrin 0.011 the US MRL is 2 and Piridaly 0.038 the US MRL is 3.5, P-21-27247 from 12-05-2021 ranch the castle Lot CA8 with non-detectable results and Concha Nueva ranch Lot 2-B Lettuce Iceberg P-22-2 from 01-01-2022 non-detectable results, issues DEQSALabs.	
5.16.07	<b>Question:</b> 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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. There is an environmental microbiological sampling procedure for Listeria spp and salmonella spp), in item 22 interpretation of results, in case of positive results, inspection of the facilities and three verification samplings are carried out, including verification to identify the vector of contamination .	



5.16.08	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> NA. The results are within acceptable limits. The score is not affected						
5.16.09	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b> NA. No internal analysis is performed. The score is not affected						
<b>GMP</b> Temperature Controlled Storage & Distribution Logs							
5.17.01	<b>Question:</b> Are there records of final product temperature checks for temperature sensitive product?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There are cold room temperature records B-ECF-014 where the date, cold room temperature and product are monitored, the record is presented from September 2021 to January 2022						
5.17.02	<b>Question:</b> Are there temperature logs for the production area (if refrigerated)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There are cold room temperature records B-ECF-014 where the date is monitored, cold room temperature, the record from September 2021 to January 2022 is presented						
5.17.03	<b>Question:</b> Are there temperature logs for storage rooms?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There are cold room temperature records B-ECF-014 where the date is monitored, cold room temperature, the record from September 2021 to January 2022 is presented						
5.17.04	<b>Question:</b> Is there a documented procedure for checking truck trailer temperature prior to shipping?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There is no cargo pre-cooling procedure.	<div> <div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS A CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING: PERFORM THE PRE-COOLING OF THE TRANSPORTATION BEFORE UPLOADING THE PRODUCT TO THE RESPONSIBLE PERSONNEL 3. ANNEXES: REFRIGERATED TRANSPORT INSPECTION LOG, POE REFRIGERATED TRANSPORT INSPECTION           </div> <div>View Files</div> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Pre-cooling procedure of the work team is entered           </td><td>Yes</td><td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance           </td></tr> </table>		CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Pre-cooling procedure of the work team is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Pre-cooling procedure of the work team is entered	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance					
5.17.05	<b>Question:</b> 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?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance					
	<b>Auditor Comments:</b> CT. There is a refrigerated transport inspection record where the temperature of the thermos is evaluated before loading, records are presented from November 2021 to January 2022						

5.17.06	<b>Question:</b> Is there a documented procedure for reviewing the sanitary condition of truck trailers that will transport the product?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. There is an inspection procedure for refrigerated transport POE 05 indicates the inspection of transport hygiene conditions.	
5.17.07	<b>Question:</b> Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> CT. There is a refrigerated transport inspection record where the hygiene conditions of the refrigerated box are evaluated, records are presented from November 2021 to January 2022	

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

5.18.09	<b>Question:</b> Are all products manufactured on site labeled correctly with respect to allergens?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> NA. Allergens are not handled or stored in the packaging area. The score is not affected	

<b>HACCP</b>	<b>Preliminary Steps</b>
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6.01.01	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> CT. There is a HACCP team safety committee, made up of 6 people, the team leader is Lic. Oscar Ramirez Ramirez.	

6.01.02	<b>Question:</b> Is there documented evidence that the HACCP team members have been trained on HACCP principles?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. There is no HACCP training for the food safety officer recognized by the international HACCP Alliance. HACCP team training on the HACCP principles topic in September 2021 by the team leader.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: HACCP DIPLOMA OF THE FOOD SAFETY RESPONSIBLE, ENROLLMENT FORM FOR THE HACCP COURSE           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> Accepted. Evidence of HACCP training of the person responsible for food safety recognized by the International HACCP Alliance is entered.</td><td>Yes</td><td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance             </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Evidence of HACCP training of the person responsible for food safety recognized by the International HACCP Alliance is entered.	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Evidence of HACCP training of the person responsible for food safety recognized by the International HACCP Alliance is entered.	Yes	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> Total Compliance					

6.01.03	<b>Question:</b> Does a product description exist for the products produced?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There is no description of the products						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: DESCRIPTION OF TOTAL PRODUCTS COMPLETING TO WHOM IT IS ADDRESSED AND WHERE IT WILL BE SOLD           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td><b>CB/Auditor Review Comments:</b> Accepted. The description of the updated product with missing information is entered</td><td>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance             </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. The description of the updated product with missing information is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. The description of the updated product with missing information is entered	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance					

6.01.04	<b>Question:</b> Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 3 <b>Score:</b> Major Deficiency					
	<b>Auditor Comments:</b> My. The sequence of the steps of the packaging process of each of the products is not clearly indicated in the flow chart and the inputs of packaging materials are not indicated.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: COMPLETE FLOW DIAGRAM ACCORDING TO THE REAL SEQUENCE           <a href="#">View Files</a> </div> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Packaged product diagrams are entered           </td> <td>Yes</td> <td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance           </td> </tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Packaged product diagrams are entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Packaged product diagrams are entered	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance					

6.01.05	<b>Question:</b> Is there documented evidence that the flow chart(s) been verified on-site?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There is no verification of the flowchart						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. TRAINING VERIFICATION OF FLOW CHART IN EACH AREA. 3. ANNEXES: FLOW DIAGRAM SIGNED WITH THE VERIFICATION THAT WAS CARRIED OUT           <a href="#">View Files</a> </div> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. Verification of the diagrams is entered through the signature of the person in charge of food safety           </td> <td>Yes</td> <td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance           </td> </tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. Verification of the diagrams is entered through the signature of the person in charge of food safety	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. Verification of the diagrams is entered through the signature of the person in charge of food safety	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance					

HACCP	Development of the HACCP Plan
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6.02.01	<b>Question:</b> 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.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10 <b>Score:</b> Minor Deficiency					
	<b>Auditor Comments:</b> Min. There is no risk assessment for broccoli, cauliflower, lettuce. There is a hazard analysis for Baby Nappa, Snow Pea, Snow Pea Tips, Baby Bok Choy, Cauliflower, A choy, Celery (Chinese) PF/AP -30, where process steps, hazards, as well as the evaluation of of probability, severity and significant danger, act. September 2021.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: HAZARD ANALYSIS           <a href="#">View Files</a> </div> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Accepted. The missing risk assessment is entered           </td> <td>Yes</td> <td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance           </td> </tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Accepted. The missing risk assessment is entered	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Accepted. The missing risk assessment is entered	Yes	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> Total Compliance					

6.02.02	<b>Question:</b> 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)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance					
	<b>Auditor Comments:</b> No. There is no documented technical justification to support the identification of PCCs in the packaging processes.						
	<div> <b>Auditee Comments:</b> THE FOLLOWING INFORMATION IS SENT AS CORRECTIVE ACTION: 1. NON-CONFORMITY REPORT 2. ANNEXES: TECHNICAL JUSTIFICATION WITH GUIDE FOR THE USE OF CHLORINE FOR DISINFECTION IN VEGETABLES 3. POE NO. 29 CCP MONITORING 4. HAZARD ASSESSMENT FORM           <a href="#">View Files</a> </div> <table> <tr> <td></td><td>CA Accepted?</td><td></td></tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Less. The corrective action entered is not enough to demonstrate why a CCP has been implemented in the process, additionally it is not indicated if the evaluation of chlorine is free or total, it is necessary that the evaluation of this point be verified on site in future audits           </td><td>Yes</td><td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>New Score:</b> Minor Deficiency           </td></tr> </table>			CA Accepted?		<b>CB/Auditor Review Comments:</b> Less. The corrective action entered is not enough to demonstrate why a CCP has been implemented in the process, additionally it is not indicated if the evaluation of chlorine is free or total, it is necessary that the evaluation of this point be verified on site in future audits	Yes
	CA Accepted?						
<b>CB/Auditor Review Comments:</b> Less. The corrective action entered is not enough to demonstrate why a CCP has been implemented in the process, additionally it is not indicated if the evaluation of chlorine is free or total, it is necessary that the evaluation of this point be verified on site in future audits	Yes	<b>Possible Points:</b> 15 <b>Points Scored:</b> 10 <b>New Score:</b> Minor Deficiency					
6.02.03	<b>Question:</b> 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	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No					
	<b>Auditor Comments:</b> No. PCC of the observed products are not identified, the PCC is identified in the Kabocha squash process, however this process was not observed during the audit						
6.02.04	<b>Question:</b> Have CCP critical control limits been established and supported by relevant validation documentation?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b>						
6.02.05	<b>Question:</b> Have monitoring requirements and frequencies been determined and documented for the CCPs?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b>						
6.02.06	<b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b>						
6.02.07	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b>						
6.02.08	<b>Question:</b> 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?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b>						
6.02.09	<b>Question:</b> Have recording templates (recording forms) been developed for monitoring the CCPs?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A					
	<b>Auditor Comments:</b>						

6.02.10	<b>Question:</b> Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.11	<b>Question:</b> 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:	
6.02.12	<b>Question:</b> 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:	

HACCP Execution of the HACCP Plan on the Plant Floor		
6.03.01	<b>Question:</b> 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:	
6.03.02	<b>Question:</b> 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:	
6.03.03	<b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.03.04	<b>Question:</b> Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.03.05	<b>Question:</b> 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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.03.06	<b>Question:</b> Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	