

PrimusLabs.com Audit (94996) Packinghouse v08.06

Facility(s)	London Fruit, Inc Contact: Emma Gonzalez Address: 9010 S Cage 78577 Pharr Maine United States Phone Number: 956-781-7581 Fax Number: 956-781-2323 Email(s): rose@londonfruit.com ; candi@londonfruit.com ; emma@londonfruit.com
Customer(s)	London Fruit, Inc. Contact: <u>Emma Gonzalez</u> Address: 9010 S. Cage Blvd. 78577-9769 Pharr Texas United States Phone Number: 956-781-7799 Fax Number: 956-781-2323 Email(s): emma@londonfruit.com
Audit Type:	Packinghouse
Foreman or Contact Person (and email):	Emma Gonzalez
Location/City:	Pharr
State:	Texas
Country:	United States
Date Audit Started:	01/13/2009 10:30
Date Audit Finished:	01/13/2009 14:30
Commodity(ies):	Avocado, Lime, Mangoes, Pineapples
Auditor:	<u>Chuck Vieh</u> (Sub-Contract Auditors)
Audit Percentage Score:	99%
Scoring Category:	95-100 Superior
Announced Audit?	Yes
FDA Registration Number:	XXXXXXXX9383 This facility receives from Mexico mangos, limes, avocados and pineapples. The limes and mangos are re-packed and stored in coolers until they are shipped. All operations are in one building that is totally enclosed. All packing is conducted in a refrigerated area.
Audit Scope:	
Audit Entered By:	Chuck Vieh

Other Auditing Personnel And Role: None

Additional Report Links

- [See Severity Answers & Recommendations](#)
- [See The Result Comparison](#)
- [See The Audited Entity History](#)

Corrective Actions Response

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

Sections:

- [Good Manufacturing Practices](#)
- [Food Safety File Requirements](#)
- [Food Security](#)
- [Miscellaneous Survey Questions](#)
- [New Questions \(Not part of overall Food Safety percentage\)](#)

Good Manufacturing Practices

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

1.2.5	Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes, Bugworks is the name of the pest control company that handles this facility.
1.2.6	Are pest control devices (inc. rodent traps and electrical fly killers) located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	Total Compliance	10	10		Yes.
1.2.7	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Total Compliance	5	5		Yes, all pest control devices are well maintained in a clean and intact condition and all are marked as being monitored weekly.
1.2.8	Are interior, exterior building perimeter and land perimeter pest control devices adequate in number and location?	Minor Deficiency	3	5	Inside pest control : mechanical traps every 20–40 feet. Outside building perimeter: mechanical traps and/or bait stations every 50–100 feet (exterior/ interior traps should be placed on both sides of doorways). Land Perimeter: secured stations every 100 to 200 feet.	Interior and exterior building perimeter pest control devices are adequate in number and location. Land perimeter pest control devices are not adequate in number.
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Total Compliance	5	5		Yes.
1.2.10	Are all pest control devices properly installed and secured?	Total Compliance	5	5		Yes.
1.3.1	Are ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well any allergen cross contamination issues)?	Total Compliance	15	15		Yes, all product is on pallets and stored in the coolers in racks. The coolers are dry, cold and no ice is used on any of the product. The facility is allergen free. All packaging is on pallets and covered with plastic.
1.3.2	Is the storage area completely enclosed?	Total Compliance	10	10		Yes.
1.3.3	Is the facility's use restricted to the storage of food products?	Total Compliance	5	5		Yes.
1.3.4	Are rejected or on hold materials clearly identified and separated from other materials?	Total Compliance	10	10		Yes, at the time of the audit there was no rejected or on hold product in the facility. There is an area designated for on–hold or rejected product, with

1.3.5	Are products, ingredients (including ice) and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15	written procedures on file telling how the company will handle any on-hold or rejected product. Yes, all product observed by the auditor was within accepted tolerances for spoilage or adulteration. All produce was fresh.
1.3.6	Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Total Compliance	10	10	Yes.
1.3.7	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Total Compliance	5	5	Yes.
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Total Compliance	5	5	Yes, all products were marked with FIFO signs with date of receipt.
1.4.1	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Total Compliance	15	15	Yes.
1.4.2	Are packing and/or processing areas completely enclosed?	Total Compliance	15	15	Yes.
1.4.3	Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?	Total Compliance	15	15	Yes.
1.4.4	Is all re-work / re-packaging handled correctly?	Total Compliance	10	10	Yes, all re-packaging and re-work is done correctly.
1.4.5	Are raw ingredients examined before use?	Total Compliance	5	5	Yes, all raw ingredients are examined by an employee and logged as such.
1.4.6	Are finished products coded (carton and unit packaging) for the day of production?	Total Compliance	10	10	Yes.
1.4.7	Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?	Total Compliance	10	10	Yes, the facility has an employee who is a visual inspector in place while product is being worked.
1.4.8	Does the facility have the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in	N/A	0	0	N/A. Score not affected. The facility does not wash product.

	operational condition?				
1.4.9	Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?	Total Compliance	15	15	Yes, there are 6 hand wash stations located in the facility, and are well stocked and in working order.
1.4.10	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Total Compliance	15	15	Yes, there are six toilet facilities and each is well stocked, clean, and in good working condition.
1.4.11	Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?	Total Compliance	5	5	Yes, there are hand sanitizer stations throughout the facility. Each station is well maintained and in good working condition. They are checked twice daily.
1.4.12	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Minor Deficiency	3	5	To avoid cross contamination, single-service containers should not be re-used. Storage of small parts, or tools in packaging containers should not be allowed (unless these are marked up for such use and will not be used in the food chain). Auditor found 1 jacket in a packaging box.
1.4.13	Are re-usable containers clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Total Compliance	5	5	Yes, all trash cans were clearly marked as well as raw product, finished product, and re-work containers.
1.4.14	Are food safety measuring devices working properly?	Total Compliance	3	3	Yes.
1.5.1	Are employees washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	Total Compliance	15	15	Yes, the auditor observed employees washing and sanitizing hands after breaks and toilet visits.
1.5.2	Are employees fingernails clean, short and if gloves are not used, free of nail polish?	Total Compliance	5	5	Yes.
1.5.3	Are employees with boils, sores, open wounds or exhibiting signs of foodborne illness excluded from operations involving direct and indirect food contact?	Total Compliance	10	10	Yes.
1.5.4	Are employees wearing hair nets (or similar hair restraints) and beard-nets?	Total Compliance	5	5	Yes, all employees are wearing hairnets.
1.5.5	Is jewelry confined to a plain wedding band?	Total Compliance	3	3	Yes.

1.5.6	Are all employees wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves and gloves)?	Total Compliance	5	5	Yes, all employees had on rubber gloves.
1.5.7	Do employees remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?	Total Compliance	5	5	Yes, every time an employee left the production line, they removed their gloves and disposed of them in the trash. When employees returned to the line they put on new gloves.
1.5.8	Is there a designated area for employees to leave protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets?	Total Compliance	5	5	Yes, all employees disposed of their gloves when leaving the packing line.
1.5.9	Is smoking, eating, chewing and drinking confined to designated areas?	Total Compliance	10	10	Yes, there is a lunch area for all employees to eat in and a designated area outside for smoking.
1.5.10	Are all items removed from shirt or blouse top pockets?	Total Compliance	3	3	Yes.
1.6.1	Are food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Total Compliance	15	15	Yes.
1.6.2	Are non-food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Total Compliance	10	10	Yes.
1.6.3	Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	Total Compliance	15	15	Yes.
1.6.4	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Total Compliance	5	5	Yes.
1.6.5	Are all thermometers non-glass and non-mercury?	Total Compliance	10	10	Yes, digital thermometers are used in all areas requiring a thermometer.
1.7.1	Are food contact surfaces clean?	Total Compliance	15	15	Yes.
1.7.2	Are non-food contact surfaces clean?	Total Compliance	10	10	Yes.
1.7.3	Are items (barrels, bins, etc.) that are used to hold or store product clean?	Total Compliance	10	10	Yes, all storage containers are clean.
1.7.4	During cleaning are foods and packaging protected?	Total Compliance	15	15	Yes.
1.7.5	Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	Total Compliance	5	5	Yes, all coils are very clean.
1.7.6	Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Total Compliance	5	5	Yes, all fan guards and ceilings in front of fans are very clean.
1.7.7	Is stored equipment that is not used on	Total Compliance	10	10	Yes, all equipment not being used the

	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?	Compliance			day of the audit was covered with plastic and was clean.
1.7.8	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Total Compliance	10	10	Yes.
1.7.9	Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Total Compliance	3	3	Yes, the maintenance tools and maintenance area are in a clean and organized condition.
1.7.10	Are excess lubricants and grease removed from the equipment?	Total Compliance	5	5	Yes.
1.8.1	Are spills cleaned up immediately?	Total Compliance	10	10	Yes.
1.8.2	Are waste and garbage frequently removed from packing and storage areas?	Total Compliance	5	5	Yes, there is someone picking up and removing garbage at all times.
1.8.3	Do floor drains appear clean, free from odors and well maintained?	Total Compliance	5	5	Yes, all floor drains are clean, odor free, and well maintained.
1.8.4	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Total Compliance	10	10	Yes.
1.8.5	Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	Total Compliance	5	5	Yes.
1.8.6	Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to ingredients, packaging or product?	Total Compliance	3	3	Yes, sanitation crews had gloves and eye protection while cleaning the day of the audit.
1.8.7	Is cleaning equipment available and stored properly?	Total Compliance	5	5	Yes.
1.8.8	Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Total Compliance	5	5	Yes, all cleaning equipment is identified by color coding, according to area of use.
1.8.9	Are all items used for sanitation appropriate for their designated purpose? (no steel wool, metal bristles, etc.)	Total Compliance	5	5	Yes.
1.8.10	Are toilet facilities and hand–wash stations clean?	Total Compliance	15	15	Yes, all facilities are very clean.
1.8.11	Are employee locker and lunchroom facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Total Compliance	5	5	Yes.
1.8.12	Is the maintenance shop organized – i.e. equipment and spares stored in a neat and tidy fashion?	Total Compliance	5	5	Yes, the maintenance shop was very organized and clean.

1.8.13	Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	Total Compliance	5	5		Yes, all internal transport vehicles are in very good condition. They do not emit toxic fumes and are clean.
1.8.14	Are shipping trucks clean and in good condition?	Total Compliance	5	5		Yes, all shipping trucks are clean and in good condition.
1.9.1	Are all lights in the production, product storage areas, packaging storage areas and maintenance shops intact and protected?	Total Compliance	15	15		Yes.
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Total Compliance	15	15		Yes.
1.9.3	Has the facility eliminated the use of wooden items or surfaces?	Total Compliance	5	5		Yes.
1.9.4	Is there adequate lighting in the packing and storage areas?	Total Compliance	5	5		Yes.
1.9.5	Is ventilation adequate to remove dust, steam, and odors?	Total Compliance	3	3		Yes, the ventilation system is in excellent working condition.
1.9.6	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Total Compliance	10	10		Yes, all floor surfaces are in great condition.
1.9.7	Are the floor drains where they are needed for drainage and cleanup?	Total Compliance	5	5		Yes.
1.9.8	Are doors to the outside pest proof?	Total Compliance	5	5		Yes.
1.9.9	Are dock doors fitted with buffers to seal against trucks (where dock doors have been installed)?	Total Compliance	3	3		Yes.
1.9.10	Are dock load levelers and shelters maintained in a good condition, pest proof and debris free (where dock doors have been installed)?	Total Compliance	3	3		Yes.
1.9.11	Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?	Total Compliance	5	5		Yes, all exterior wall are free of holes, and protected to prevent any pest entry.
1.9.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Total Compliance	5	5		Yes.
1.9.13	Employees personal items are not being stored in the production and material storage areas?	Minor Deficiency	3	5	Personal belongings should not be taken into production and storage areas. Separate areas should be provided for	There was one jacket in a box in the packing area.

personal belongs.
Lockers are ideal, if maintained properly, mounted off the floor and with sloping tops and located outside production and storage areas.
Wire, see through lockers are ideal.

1.9.14	Is an 18" internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?	Total Compliance	5	5		Yes.
1.9.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Compliance	5	5		Yes.
1.9.16	Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, stacked to prevent pest harborage, away from building perimeter)?	Total Compliance	5	5		Yes.
1.9.17	Are pallets inspected to separate and replace dirty or broken pallets?	Total Compliance	5	5		Yes.
1.9.18	Is the area around the dumpster/cull truck/trash area clean?	Total Compliance	3	3		Yes.
1.9.19	Are outside garbage receptacles and dumpsters kept covered or closed?	Total Compliance	5	5		Yes, all outside garbage receptacles and dumpsters are kept covered and are emptied daily.
1.9.20	Are all water lines protected against back siphonage?	Total Compliance	5	5		Yes, there is only one water line and it is protected against back siphonage.

Food Safety File Requirements

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
2.1.1	Are there written procedures for handling regulatory inspections?	Total Compliance	3	3		Yes.	
2.1.2	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Total Compliance	5	5		Yes, and there are posters that address this issue in the work area of the facility.	
2.1.3	Are there written Standard Operating Procedures (SOPs) that detail work instructions for activities ensuring food safety and Good Manufacturing Practices?	Total Compliance	5	5		Yes.	

2.1.4	Are the SOPs available to relevant users and is a master copy maintained in a central file (SOP Manual)?	Total Compliance	5	5	Yes.
2.2.1	Is there is a documented account that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	Total Compliance	10	10	Yes, there is a Trace Back Recall program used by the company that shows how the product can be traced from the Mexican supplier through the repacking operation and then to the buyer. This process then can take the product from the buyer all the way back to the Mexican supplier.
2.2.2	Does the facility have a documented recall program including: procedures, recall team roles and contact details, external contact listings, explanation of different types (classes) of recalls?	Total Compliance	15	15	Yes, the recall program used by the facility is part of the Trace Back Recall program found in Question 2.2.2. This procedure shows the recall team and their roles, contact details, external contact listings and the different types of recalls.
2.2.3	Is testing of recall procedures (including trace back) performed and documented annually? Can the company identify where affected product was sent?	Total Compliance	10	10	Yes, the company has completed a mock recall for this year with all required documentation noted in the scenario letter. The date of the recall is noted, the product, the problem found, the times of each action taken during the recall, the amount located, and the final disposition of the product. Lessons learned are also noted on the scenario letter. Total time taken to do the recall was 1 hour and 45 minutes.
2.2.4	Is there a written procedure for handling on hold or rejected products?	Total Compliance	10	10	Yes.
2.3.1	Are copies of all Materials Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Total Compliance	5	5	Yes.
2.3.2	Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	Total Compliance	5	5	Yes.
2.3.3	Is there a chemical inventory and/ or usage log?	Total Compliance	3	3	Yes.
2.3.4	Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums,	Total Compliance	10	10	Yes.

	hydrocoolers, ice making machines, ice injectors, etc?				
2.4.1	Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?	Total Compliance	15	15	Yes, Bugworks has provided all the above information to the facility.
2.4.2	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Total Compliance	10	10	Yes.
2.4.3	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Total Compliance	10	10	Yes, both the contract service report and an in-house service report on file.
2.5.1	Is there a documented system for dealing with customer and buyer food safety complaints and are rejections on file, along with company responses, including corrective actions?	Total Compliance	5	5	Yes, at time of audit there had not been any food safety complaint issues. The company has a written procedure showing how the company will handle any food safety complaint if ever one should occur.
2.5.2	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Total Compliance	5	5	Yes, they have Texas Railroad Commission audit and last year's Primuslabs.com audit.
2.5.3	Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?	N/A	0	0	N/A. Score not affected. There is no water used on any of the products that are packed at this facility.
2.5.4	Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?	N/A	0	0	N/A. Score not affected. No product is washed at this facility.
2.5.5	Is there a hand/foot/tool dip station log?	Minor Deficiency	2	3	The log shows that dip sanitizer strengths are being maintained. The facility has a hand sanitization system that is complete with soap, warm water, disposable towels, and sanitizing gel. There is no foot dip in the facility. All citrus is prewashed before arriving at this facility.
2.5.6	Is there a daily pre-operation inspection log?	Total Compliance	5	5	Yes.
2.5.7	Is there a program for periodic facility/GMP internal (self)	Total Compliance	10	10	Yes.

	inspections and are records maintained detailing corrective actions?				
2.5.8	Are there equipment calibration procedures and records for pH meters, ORP meters, thermometers and other measuring equipment related to the safety of the product?	Total Compliance	10	10	Yes.
2.5.9	Is there a program for periodic inspections of food safety system records e.g. pest control records, temperature control records, sanitation records, maintenance records, etc?	Total Compliance	5	5	Yes.
2.5.10	Does the facility have incoming goods (products, ingredients and packing materials) inspection data?	Total Compliance	5	5	Yes.
2.5.11	Does the facility have relevant supplier third party audit certifications, third party audit reports and/or letters of guarantee for product raw material, processing aids and other ingredients?	Total Compliance	15	15	Yes, the facility has letters of guarantee from the farmer in Mexico.
2.5.12	Does the facility have relevant supplier third party audit certifications, third party audit reports and/or supplier letters of guarantee for packaging items?	Total Compliance	15	15	Yes, the facility has letters of guarantee from International Paper Co., and Intertape Polymer Group.
2.5.13	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Total Compliance	10	10	Yes.
2.5.14	Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Total Compliance	5	5	Yes.
2.6.1	Does the facility have a preventative maintenance program and schedule?	Total Compliance	10	10	Yes.
2.6.2	Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Total Compliance	10	10	Yes.
2.6.3	Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	Total Compliance	5	5	Yes.
2.6.4	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Total Compliance	10	10	Yes.
2.6.5	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Total Compliance	10	10	Yes.

2.6.6	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Total Compliance	5	5	Yes, all cleaning and sanitation logs are transferred to the computer for review and hard copies are maintained as well.
2.6.7	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Total Compliance	5	5	Yes.
2.6.8	Are there records showing cooling units are serviced and cleaned at least on an annual basis or more frequently as required?	Total Compliance	10	10	Yes.
2.7.1	Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Total Compliance	5	5	Yes.
2.7.2	Are there logs of new employee food safety (GMP) orientation training with topics covered and attendees?	Total Compliance	5	5	Yes, there is an individual sheet for every employee that has been signed off on.
2.7.3	Are there logs of ongoing employee food safety education training with topics covered and attendees?	Total Compliance	10	10	Yes.
2.7.4	Is there a documented training program with training logs for the sanitation employees including best practices and chemical use details?	Total Compliance	5	5	Yes.
2.7.5	Is there an employee non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Total Compliance	3	3	Yes.
2.8.1	Are there records of routine equipment microbiological testing?	N/A	0	0	N/A. Score not affected. There is no processing happening at this facility.
2.8.2	Are there records of routine environmental microbiological testing?	N/A	0	0	N/A. Score not affected. There is no ice being used at this facility.
2.8.3	Is there at least an annual microbiological test on water used in the facility (sampled from within the facility)?	Total Compliance	10	10	Yes, this test is conducted by the city of Pharr and is on file.
2.8.4	Is there (at least) an annual microbiological test for in-house produced ice or a letter of guarantee from external suppliers of ice?	N/A	0	0	N/A. Score not affected. There is no ice used at this facility.
2.9.1	Are there temperature logs for the packing room (if refrigerated)?	Total Compliance	5	5	Yes.
2.9.2	Are there temperature logs for storage rooms?	Total Compliance	5	5	Yes.
2.9.3	Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Total Compliance	5	5	Yes.
2.9.4			10	10	Yes.

Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)? **Total Compliance**

Food Security

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/Picture
3.1.1	Are the facility external areas and vulnerable entry points (i.e. those that are not permanently locked) surrounded by security fencing?	Non-Compliance	0	5	The facility should be surrounded by a continuous security fence where there is external storage and/or vulnerable (not kept locked) entry points. The fence should be high enough to deter intruders.	No, the entire facility is not completely fenced.	
3.1.2	Is access to the facility controlled by, locks, swipe cards, alarms or other devices?	Total Compliance	10	10		Yes, entry into the facility is controlled by locks and cameras.	
3.1.3	Are inbound food product storage areas (fruits, vegetables, etc.) secure i.e. within the secure compound?	Total Compliance	5	5		Yes.	
3.1.4	Are chemicals such as chlorine, citric acid, fungicides and sanitation chemicals stored within secured areas with controlled access?	Total Compliance	5	5		Yes, all chemicals are stored in a locked closet.	
3.1.5	Are packaging material (cartons, wrap film etc.) storage areas secure i.e. within the secure compound?	Total Compliance	5	5		Yes.	
3.2.1	Are background checks conducted on all personnel with special attention to employees who have access to sensitive areas and/or control of sensitive processes (verbal confirmation accepted)?	Total Compliance	5	5		Yes.	
3.2.2	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		Yes, employees store their personal items in lockers.	
3.2.3	Are employees issued non-reproducible identification badges?	Non-Compliance	0	5	Staff should have personal identifications that link them to the company. The ID's should have the employee's number, photo and position within the	No, employees are not issued non-reproducible identification badges, although they do have shirts with name and company logo on them.	

					organization.	
3.2.4	Are visitors (including contractors) also required to be issued with identification e.g. badges, high visibility visitor apparel, etc?	Total Compliance	5	5		Yes, visitors are given high visibility badges when entering the facility.
3.2.5	Are visitors (including contractors) required to "sign in" and sign out" in a visitors log book?	Total Compliance	5	5		Yes.
3.3.1	Does the company make use of sealed and/or locked trailers on inbound loads (excluding open flatbed trucks)?	Total Compliance	3	3		Yes.
3.3.2	Does the company make use of sealed and/or locked trailers on outbound loads?	Total Compliance	3	3		Yes.
NEW 3.3.3	Are transportation vehicles (trucks, trailers, rail cars, etc.) equipped with a communication device e.g. cell phones, two-way radio?	Total Compliance	3	3		Yes, all vehicle drivers have cell phones for communication.
3.4.1	Are potable and non-potable water supply clearly identified?	Total Compliance	3	3		Yes.
3.4.2	Are tamper evident systems (e.g. tamper tags) in place where appropriate?	Total Compliance	3	3		Yes, this valve is installed by the city of Pharr.
3.4.3	Is there restricted access to sensitive water systems, e.g. anti-microbial addition systems (like chlorine injection pumps), that helps ensure that only authorized personnel are able to adjust these systems?	N/A	0	0		N/A. Score not affected. There are no sensitive water systems used in the facility.
3.5.1	Does the company have documented food security policies based on the risks associated with the operation?	Non-Compliance	0	10	The company should have documented food security policies that outlines the operation security controls. These should include for example policies covering personnel, visitors, contractors, raw material receipt (product and packaging), trucks (incoming and outbound), storage etc.	No, the company did not have a documented food security policy on file.
NEW 3.5.2	Is there a current list of emergency contact phone numbers for management,	Total Compliance	3	3		Yes, there is a list of emergency contact phone numbers for management,

	law enforcement and appropriate regulatory agencies?					law enforcement and appropriate regulatory agencies on file and it is accessible to employees.
3.5.3	Are all personnel required to undergo training on food security issues and are training records kept?	Total Compliance	10	10		Yes.
3.5.4	Is there is a log of who has access to sensitive areas e.g. a listing of key holders for access to areas like chemical storage?	Total Compliance	3	3		Yes.
3.5.5	Is there a system to protect the security of food safety documentation and computer systems (including a back-up system for computer food safety data)?	Total Compliance	3	3		Yes, all food safety documentation and computer systems are locked up inside the facility.
3.5.6	Is there a chemical inventory and/or usage log?	Total Compliance	3	3		Yes.

Miscellaneous Survey Questions

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



4.2.6	Are employees trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there allergen training records?	N/A	0	0		N/A. Score not affected. See 4.2.1.
4.2.7	Are all products manufactured on site, labeled correctly with respect to allergens?	N/A	0	0		N/A. Score not affected. See 4.2.1.
4.3.1	Is the company labeling retail packaging with the correct country of origin? N/A for food service.	Yes	0	0		Yes.
4.3.2	Is the company labeling the finished goods carton with the correct country of origin? N/A for food service.	Yes	0	0		Yes.
4.3.3	Are there records that support the country of origin labeling e.g. bill of lading, production records, etc.?	Yes	0	0		Yes.
4.3.4	Are steps taken in the storage and production process to ensure that there is no commingling of materials from different countries (unless product will be labeled as such)?	Yes	0	0		Yes.

New Questions (Not part of overall Food Safety percentage)

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
5.1.1	Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning re-circulating water systems such as washing flumes, ice injectors, etc.)?	N/A	0	0		N/A. There are no re-circulating water systems in this facility.	
5.1.2	Is there a tool accountability program for knives and similar hand tools used in the production area?	N/A	0	0		N/A. There are no knives or similar hand tools used in the production area.	
5.1.3	Is there a list of approved commodity/ingredient suppliers?	Total Compliance	5	5		Yes.	
5.1.4	Is there an annual certificate of inspection for the backflow prevention systems on water lines into and within the facility?	Non-Compliance	0	3	There should be a backflow prevention device on main water lines entering the facility and have backflow prevention devices on individual water lines within production areas. A trained inspector must verify the principle backflow prevention system annually.	No, there is no annual certificate of inspection for the backflow prevention systems on water lines into and within the facility.	
5.1.5	Where gloves are used, are they latex-free (e.g. vinyl, nitrile) or powder-free latex?	Total Compliance	3	3		Yes, the gloves used are powder-free latex.	
5.1.6	Are employees required to sign a document stating that they will comply with the operation's	Total Compliance	5	5		Yes.	

5.1.7	personal hygiene, health and occupational safety policies? Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Non-Compliance	0	3	All visitors and contractors should sign to say that they will abide by the company rules regarding personal hygiene/GMPs, health requirements and occupational safety rules.	No, visitors and contractors are not required to sign a log stating that they will comply with the operation's personal hygiene, health and occupational safety policy.
5.1.8	Are there written procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced? (In the US, auditors can check procedure/policy but not actual records).	Total Compliance	3	3		Yes.
5.1.9	Are all cuts and wounds covered with waterproof detectable blue bandages (Band Aids) that contain a metal strip?	Non-Compliance	0	5	Bandages used in food facilities should be waterproof and blue in color for easy visual detection, with a metal strip behind the wound pad for detection on lines with metal detectors.	No, there are no waterproof detectable blue bandages in the facility.
5.1.10	Does the facility have documented evidence to ensure that any food safety hazards relevant to waste water treatments (e.g. settling ponds, land applications, etc.) are controlled?	N/A	0	0		N/A. There is no documented evidence to ensure that any food safety hazards relevant to waste water treatments are controlled.
5.1.11	Are all records free of "correction fluid" (white out), pencil text and erasable ink text? If using computerized records, is there a system that shows record amendments (data history) if the records are changed after initial entry?	Total Compliance	3	3		Yes.

Audit Scoring Summary

	Good Manufacturing Practices	Score	751
		Possible Points	757
		Percent Score	99%
	Food Safety File Requirements	Score	341
		Possible Points	342
		Percent Score	100%

Miscellaneous Survey Questions	Score	0
	Possible Points	0
	Percent Score	0%
Total	Score	1092
	Possible Points	1099
	Percent Score	99%

Food Security Scoring Summary			
Food Security	Score	82	
	Possible Points	102	
	Percent Score	80%	
Total	Score	82	
	Possible Points	102	
	Percent Score	80%	

New Questions Scoring Summary (Not Part Of Overall Food Safety Percentage)			
New Questions (Not part of overall Food Safety percentage)	Score	19	
	Possible Points	30	
	Percent Score	63%	
Total	Score	19	
	Possible Points	30	
	Percent Score	63%	

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

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

Compliance Categories	
Full Compliance:	To meet the question and/or compliance criteria in full.

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