

PrimusLabs.com Audit (141097) Packinghouse v08.06

Facility(s)	<p>Heller Bros Packing Corporation Contact: Don Barwick Address: 288 9th Street Winter Garden Florida 34787 United States Phone Number: 407-656-2124 Fax Number: 407-656-1751 Email(s): don_barwick@hellerbros.com; ctorres@sunripeproduce.com</p>
Customer(s)	<p>Heller Brothers Packing Corporation Contact: Don Barwick Address: PO Box 770249 Winter Garden Florida 34777-0249 United States Phone Number: 407 656 4986 Fax Number: 407 656 1751 Email(s): don_barwick@hellerbros.com; carlos.torres@sunripeproduce.com</p>
Audit Type:	Packinghouse
Foreman or Contact Person (and email):	Don Barwick
Location/City:	Winter Garden
State:	Florida
Country:	United States
Date Audit Started:	03/08/2011 09:30
Date Audit Finished:	03/08/2011 16:30
Commodity(ies):	Citrus
Auditor:	<u>Tina Price</u> (Sub-Contract Auditors)
Audit Percentage Score:	97%
Scoring Category:	95-100 Superior
Announced Audit?	Yes
FDA Registration Number:	XXXXXXXX0076
Audit Scope:	Packing Valencia oranges and Red Grapefruit (Superdark Reds) during the audit. 2010-2011 packing season started in September 2010. Facility packs a variety of citrus products sourced from in

house groves or purchased. There is a drencher on site managed by a service provider who is on site daily. Auditor began tour at de-greening rooms and ended at shipping inspecting all points between through the process flow.

Audit Entered By: Tina Price
Other Auditing Personnel And Role: N/A

Additional Report Links

[See Severity Answers & Recommendations](#)

[See The Result Comparison](#)

[See The Audited Entity History](#)

Corrective Actions Response

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

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Good Manufacturing Practices

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
1.1.1	Is there a designated person responsible for the food safety program?	Total Compliance	10	10		Yes. Steve Wooley is responsible.	
1.1.2	Are all chemicals (sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Total Compliance	15	15		Yes. Chemicals were stored in a caged confinement (used by chemical contracted supplier JBT FoodTech. Examples of the chemicals include materials used for the drencher and for product washing. Cleaning and sanitizing materials are also stored securely.	
1.1.3	Are "food grade" and "non-food grade" chemicals handled and stored in a controlled manner?	Total Compliance	10	10		Yes.	
1.1.4	Are signs supporting GMP's posted appropriately?	Total Compliance	10	10		Yes, postings made available in key areas such as the restrooms, breakrooms, entrances, etc.	

1.2.1	Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15	Yes.
1.2.2	Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15	Yes.
1.2.3	Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Total Compliance	10	10	Yes.
1.2.4	Is the area outside the facility free of evidence of pest activity?	Total Compliance	10	10	Yes, there was no evidence of pests or pest activity.
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, a contacted company Massey Services visits monthly to monitor and service rodent traps.
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, the devices were punched as monitored (cards inserted into the devices).
1.2.8	Are interior, exterior building perimeter and land perimeter pest control devices adequate in number and location?	Total Compliance	5	5	Yes, the traps were placed as per PCOs recommendations and the Primus scoring guidelines.
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Total Compliance	5	5	Yes, number system used.
1.2.10	Are all pest control devices properly installed and secured?	Total Compliance	5	5	Yes. Secured bait stations. Interior stations were correctly positioned.
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.
1.3.2	Is the storage area completely enclosed?	Minor Deficiency	7	10	All raw material and finished goods should be stored inside. Food contact packaging should be stored inside. Non food contact packaging should be Door open leading into the dry van during the day. Some packaging material is stored in the dry vans during the day. Trailers are closed however after hours.

					stored inside but if stored outside, should be shroud protected.	
1.3.3	Is the facility's use restricted to the storage of food products?	Total Compliance	5	5		Yes, citrus.
1.3.4	Are rejected or on hold materials clearly identified and separated from other materials?	Total Compliance	10	10		Yes.
1.3.5	Are products, ingredients (including ice) and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes.
1.3.6	Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Total Compliance	10	10		Yes.
1.3.7	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)?	Total Compliance	5	5		Yes, the products and packaging were marked with coding to ensure FIFO.
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Total Compliance	5	5		Yes.
1.4.1	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Total Compliance	15	15		Yes, as an example, no condensation from the refrigeration units.
1.4.2	Are packing and/or processing areas completely enclosed?	Major Deficiency	5	15	Packing and/or processing areas should be completely enclosed (walls or pest proof mesh) to minimize pest entry into the facility and to avoid contamination of products.	Due to the type of FL packing facility needing proper ventilation, there were various north, south, east, west entries left open.
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.
1.4.5	Are raw ingredients examined before use?	Total Compliance	5	5		Yes.
1.4.6	Are finished products coded (carton and unit packaging) for the day of production?	Total Compliance	10	10		Yes. Cartons are coded (bar coding in place) with

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	various information and always include the date of packing. Auditor failed to ask about the coding for the net bags. This packaging unit was not being used at the time of the inspection.
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 operational condition?	Total Compliance	10	10	Yes. Visual system used. Employees consist of pre grade, grade, and packers.
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. Re-circulated water system in place. High pressure wash system used, using a first pass of peroxyacetic acid 85 ppm minimum with a minimum surface contact of 1 minute. A second pass us used of chlorination. Using strips for the peroxyacetic acid and for the chlorine. ORP meter system in place for chlorination system. There is a contracted service provider stationed daily at the facility to carry out the monitoring activities.
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, in additon to the units located in the restroom facilities, there were hands free visible hand washing stations so that employee's activities can be verified.
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, enough for the amount of employees on site at one given time.
1.4.12	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Total Compliance	5	5	Yes, using a gel type of hand sanitizer.
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, no issues noted.
					Yes.

1.4.14	Are food safety measuring devices working properly?	Total Compliance	3	3	Yes. In this case ORP automated system.
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, verified.
1.5.2	Are employees fingernails clean, short and if gloves are not used, free of nail polish?	Total Compliance	5	5	Yes, verified.
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, hair restraints worn.
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. Aprons are worn which are laundered in house. Also, disposable gloves are worn.
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.
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.
1.5.9	Is smoking, eating, chewing and drinking confined to designated areas?	Total Compliance	10	10	Yes.
1.5.10	Are all items removed from shirt or blouse top pockets?	Total Compliance	3	3	Yes. No issues observed.
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. Equipment is on a maintenance program which also includes the field bins which are washed at the facility using a high pressure bin washer with VigorOx®.
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. Equipment is on a maintenance program.
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. There was a thermometer inside the one cooler on site.
1.6.5			10	10	Yes.

	Are all thermometers non-glass and non-mercury?	Total Compliance			
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. Examples include bins and cull chutes at the lines. Evident of a cleaning and sanitation program in place.
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. No black areas underneath the refrigeration units.
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.
1.7.7	Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	N/A	0	0	N/A. Did not note any stored equipment.
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, no hose tips touching the floor for example.
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, no out of place tools found in the facility.
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, no overflowing trash containers.
1.8.3	Do floor drains appear clean, free from odors and well maintained?	Total Compliance	5	5	Yes. Where installed, these were checked with a flashlight to ensure there was no build up of debris or filth.
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, noted a speed door at the cooler in addition to the strips.
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, there was a place for personal protective equipment.

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, color coding system in place for each area (restroom, breakroom, production, shipping, etc.).
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.
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, evident of a cleaning program.
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.
1.8.13	Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	Total Compliance	5	5		Yes.
1.8.14	Are shipping trucks clean and in good condition?	Total Compliance	5	5		Yes.
1.9.1	Are all lights in the production, product storage areas, packaging storage areas and maintenance shops intact and protected?	Minor Deficiency	10	15	Lights should be periodically cleaned. Lights should be protected against glass breakage in production, product storage, packaging storage and maintenance areas.	All lights over lines and production were fitted with protection except a bare bulb over a table near the shipping area (appeared to be an inspector's table not in use).
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Total Compliance	15	15		Yes, no glass computer monitors for example.
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, enough lighting so that cleaning could be verified.
1.9.5	Is ventilation adequate to remove dust, steam, and odors?	Total Compliance	3	3		Yes.
1.9.6	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Minor Deficiency	7	10	Building materials should be impervious to water, clean easily and resist wear and corrosion. Exposed aggregate is hard to	Floor surfaces were chipped or cracked in the degreening area.

					clean and will get progressively worse. Floors should be free of wide and/or deep cracks.	
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, all doors observed were equipped with weather stripping so as to prevent pests.
1.9.9	Are dock doors fitted with buffers to seal against trucks (where dock doors have been installed)?	N/A	0	0		No dock doors at the facility therefore not applicable.
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, auditor walked all the way around the facility to check the walls.
1.9.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Total Compliance	5	5		Yes.
1.9.13	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		Yes.
1.9.14	Is an 18" internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?	Total Compliance	5	5		Yes, perimeter being respected in all areas.
1.9.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Compliance	5	5		Yes, auditor walked all the way around the facility to check for this.
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. Some customers request certain types of pallets.
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. Trash cans and dumpster was covered during the audit.
1.9.20	Are all water lines protected against back siphonage?	Total Compliance	5	5		Yes. Lines were fitted with protection.

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. Glass breakage SOP and Glass register, available.	
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, which followed the process flow from receiving to shipping.	
2.1.4	Are the SOPs available to relevant users and is a master copy maintained in a central file (SOP Manual)?	Minor Deficiency	3	5	The SOPs should be available to the users and any other interested parties. A master copy of all SOPs and recording forms should be collated in order to create (an) SOP Manual(s).	Lacking an "on site" SOP for the chemical application monitoring and testing, carried out by the service provider.	
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. Details of the coding system recorded in the documentation. Using a sophisticated software program to show product (packed, inventory, shipped). Auditor chose coding located on the product being packed and requested the auditee trace the product back to the origin. Grove, harvesting company and all harvesting information was available as well as the signed supplier agreement.	
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, formal program in place which had been updated in 2010. All required information available.	
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, Performed on September 21, 2010. Incorrect label issue was the scenario chosen. All customers affected were communicated to by way of a letter as if a real situation. The tracking of product from start to finish was less than one hour.	
2.2.4			10	10			

	Is there a written procedure for handling on hold or rejected products?	Total Compliance				Yes, formal program which included product release procedures.
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. MSDS book located in an office accessible to the employees.
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, formal inventory system in place for the materials used e.g., drecher materials, Peroxyacetic acid , chlorine, and wax are examples of chemicals used on product or for cleaning.
2.3.4	Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc?	Minor Deficiency	7	10	Ice and water systems should have specific SOP's which describe process of changing the water, performing and recording antimicrobial strength testing (including parameters, frequency of testing, methodology and corrective action requirements).	SOP in place for the testing of Peroxyacetic acid. Lacking the ORP parameters in the SOP. Auditor interviewed the technician and verified the tests being carried out. Told the system will alarm if the system drops below 650 millivolts.
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, using Massey Services who visits monthly for monitoring and servicing rodent traps. All information was available.
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.
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, customer complaint system available.

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, there have been previous third party audits. The last audit was done in 2010 (PrimusLabs.com). Corrective actions were available for the inspection.
2.5.3	Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?	Total Compliance	10	10		Yes, monitoring functions include peroxyacetic acid, chlorine, and wax applications (containing post harvest fungicides pre –mixed). Monitoring of the chemicals is done by the service provider. The Technician is on site everyday throughout the season.
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?	Total Compliance	10	10		Yes. ORP system is used for monitoring the chlorine concentraions.
2.5.5	Is there a hand/foot/tool dip station log?	N/A	0	0		N/A. Using mounted gel type stations.
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) inspections and are records maintained detailing corrective actions?	Total Compliance	10	10		Yes, in addition to the in house self audits done at least every three months, there are monthly audits also done.
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?	Minor Deficiency	7	10	Records of calibration demonstrate the accuracy of equipment used.	The service provider JBT FoodTech had a letter stating the probes for the ORP system had been checked and calibrated pre season however the letter was dated 2009.
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, state inspectors on site to check for quality. Packaging is checked in house.
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	Total Compliance	15	15		Yes, apart from their own groves supplying product, the company can purchases product from outside growers. Grower contracts were provided to show that growers

ingredients?

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	must follow specific practices e.g., GAPs, EPA registered pesticide use. Yes. Various letters available, all up to date for the 2010–2011 season.
2.5.13	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	N/A	0	0	N/A. Field trucks haul product from the groves into the facility.
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, some reports from last season were on file.
2.6.1	Does the facility have a preventative maintenance program and schedule?	Total Compliance	10	10	Yes, examples include packing lines, forklifts, refrigeration, and the chemical monitoring equipment (JBT Food Tech performs these at the start up of each season).
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. Logs have been maintained.
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, there were SSOPs customized to this facility detailing the specific cleaning product used in this facility and the associated use rates. Field bins are washed at this location through a high pressure washing system.
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, which matched 2.6.4. The employees are assigned cleaning tasks when their work ends each day. Broken up into various departments.
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	Total Compliance	10	10	Yes, contracted company used.

	frequently as required?				
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, formal system used to train employees. All new hires must go through the orientation process. Food safety/hygiene are major topics.
2.7.3	Are there logs of ongoing employee food safety education training with topics covered and attendees?	Total Compliance	10	10	Yes, Monthly meetings are held. Records of the trainings with various topics available.
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, which included the label (use rates, PPE) of the current products being used.
2.7.5	Is there an employee non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Total Compliance	3	3	Yes (verbal).
2.8.1	Are there records of routine equipment microbiological testing?	Total Compliance	5	5	Yes. Packing line/areas on a monthly rotational swabbing schedule. Colform bacteria and E. coli have been the target organisms. DEIBEL LABORATORIES is the testing laboratory.
2.8.2	Are there records of routine environmental microbiological testing?	Total Compliance	5	5	Yes. The cooler is on a monthly swabbing schedule. Colform bacteria has been the target organisms. DEIBEL LABORATORIES is the testing laboratory.
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, city water being used. Test dated Oct 8, 2010. Water showed to be potable. Also, waste water testing is done at the facility. Flowers Laboratory is the testing laboratory.
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. Not used.
2.9.1	Are there temperature logs for the packing room (if refrigerated)?	N/A	0	0	N/A. Not refrigerated.
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, checks are carried out by the shipping department.
2.9.4	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Total Compliance	10	10		Yes, checks are carried out by the shipping department. Information shown at the shipping department.

Food Security

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/Picture
3.1.1	Are the facility external areas and vulnerable entry points (i.e. those that are not permanently locked) surrounded by security fencing?	Total Compliance	5	5		Yes, fencing around the facility. Any product, chemicals, and packaging are stored inside the facility not outside. The dump system where product is taken from the degreening rooms is located within the confines of the secured facility. Also a nightwatchman is available after hours.	
3.1.2	Is access to the facility controlled by, locks, swipe cards, alarms or other devices?	Total Compliance	10	10		Yes.	
3.1.3	Are inbound food product storage areas (fruits, vegetables, etc.) secure i.e. within the secure compound?	Total Compliance	5	5		Yes, packaging materials are stored inside the facility not outside.	
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, fencing around the facility. Any chemicals are stored inside a locked in caged area within the confines of the secured facility. Also a nightwatchman is available after hours.	
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.	
3.2.3	Are employees issued non-reproducible identification badges?	Total Compliance	5	5		Yes.	

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, auditor was assigned a ID badge.
3.2.5	Are visitors (including contractors) required to "sign in" and sign out" in a visitors log book?	Total Compliance	5	5	Yes, this was a requirement upon check in to the facility. formal system in place for all visitors.
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, at least locks are used.
3.3.2	Does the company make use of sealed and/or locked trailers on outbound loads?	Total Compliance	3	3	Yes, at least locks and always seals are used for exports.
NEW 3.3.3	Are transportation vehicles (trucks, trailers, rail cars, etc.) equipped with a communication device e.g. cell phones, two-way radio?	Total Compliance	3	3	Yes.
3.4.1	Are potable and non-potable water supply clearly identified?	N/A	0	0	N/A. Water is potable as per water test record.
3.4.2	Are tamper evident systems (e.g. tamper tags) in place where appropriate?	Total Compliance	3	3	Yes.
3.4.3	Is there restricted access to sensitive water systems, e.g. anti-microbial addition systems (like chlorine injection pumps), that helps ensure that only authorized personnel are able to adjust these systems?	Total Compliance	3	3	Yes, secured and locked panel box for controlling the ORP system.
3.5.1	Does the company have documented food security policies based on the risks associated with the operation?	Total Compliance	10	10	Yes, documented program in place.
NEW 3.5.2	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Total Compliance	3	3	Yes.
3.5.3	Are all personnel required to undergo training on food security issues and are training records kept?	Total Compliance	10	10	Yes, this has been one of the training topics in the training program.
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. For example, the service provider has access to the ORP panel box.
3.5.5	Is there a system to protect the security of food safety documentation and computer	Total Compliance	3	3	Yes, back up system in place.

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

3.5.6 Is there a chemical inventory and/or usage log? **Total Compliance** 3 3 **Yes.**

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, therefore the following questions in this set are not applicable.	
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		See 4.1.1.	
4.1.3	If Minors are employed, are they prohibited from doing certain jobs which are restricted by law?	N/A	0	0		See 4.1.1.	
4.2.1	There are no allergen risks handled or stored on site?	Yes	0	0		Yes, therefore the following questions in this set are not applicable.	
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		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		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		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		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		See 4.2.1.	
4.2.7	Are all products manufactured on site, labeled correctly with respect to allergens?	N/A	0	0		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. Correct origin labeled on product. Product of FL.	
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	N/A	0	0		N/A. All product of FL.	




will be labeled as such)?



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. No equipment used in the facility for CIP activities.	
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. No tools such as knives used in the facility.	
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?	Total Compliance	3	3		Yes. Dated June 1, 2010.	
5.1.5	Where gloves are used, are they latex-free (e.g. vinyl, nitrile) or powder-free latex?	Total Compliance	3	3		Yes.	
5.1.6	Are employees required to sign a document stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	5	5		Yes.	
5.1.7	Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	3	3		Yes.	
5.1.8	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?	Total Compliance	5	5		Yes. Verified in the first aid kit.	
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?	Total Compliance	10	10		Yes, periodic waste water is tested as mandated by local /regional authorities.	
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	733
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	Possible Points	754
	Percent Score	97%
 Food Safety File Requirements	Score	346
	Possible Points	354
	Percent Score	98%
 Miscellaneous Survey Questions	Score	0
	Possible Points	0
	Percent Score	0%
 Total	Score	1079
	Possible Points	1108
	Percent Score	97%

Food Security Scoring Summary			
 Food Security	Score	102	
	Possible Points	102	
	Percent Score	100%	
 Total	Score	102	
	Possible Points	102	
	Percent Score	100%	

New Questions Scoring Summary (Not Part Of Overall Food Safety Percentage)			
 New Questions (Not part of overall Food Safety percentage)	Score	40	
	Possible Points	40	
	Percent Score	100%	
 Total	Score	40	
	Possible Points	40	
	Percent Score	100%	

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 points	2 points	1 point	0 points

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