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**Audited By SCS – Scientific Certification Systems (107119)
Cooling and Cold Storage v08.06**

Facility(s)	Westside Produce Co. Contact: <u>Garrett Patricio</u> Address: 785 12th Street Firebaugh California 93622 United States Phone Number: (415) 518-9183 Fax Number: (559)-659-0169 Email(s): <u>garrett@westsideproduce.com</u>
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Audit Type:	Cooling/Cold Storage
Foreman or Contact Person (and email):	Garrett Patricio
Location/City:	Firebaugh
State:	California
Country:	United States
Date Audit Started:	07/28/2009 09:00
Date Audit Finished:	07/28/2009 14:00
Commodity(ies):	Cantaloupe, Honeydew
Auditor:	<u>Rachel Juengst</u> (Affiliated Auditors)
Audit Percentage Score:	97%
Scoring Category:	95-100 Superior
Announced Audit?	Yes
FDA Registration Number Affidavit:	Yes

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

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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			
1.1.2	Are all chemicals (sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Total Compliance	15	15			
1.1.3	Are "food grade" and "non-food grade" chemicals handled and stored in a controlled manner?	Total Compliance	10	10			
1.1.4	Are signs supporting GMP's posted appropriately?	Total Compliance	10	10			
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			
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			
1.2.3	Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Total Compliance	10	10			
1.2.4	Is the area outside the facility free of evidence of pest activity?	Total Compliance	10	10			
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			
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			
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			
1.2.8	Are interior, exterior building perimeter and land perimeter pest control devices adequate in number and location?	Total Compliance	5	5			
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Total Compliance	5	5			
1.2.10	Are all pest control devices properly installed and secured?	Total Compliance	5	5			
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	Total Compliance	15	15			

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	allergen cross contamination issues)?					
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 stored inside but if stored outside, should be shroud protected.	Packaging material is not stored in an enclosed area. Packaging material was observed being stored outside, enclosed in plastic and sitting on pallets off of the ground. All product storage is completely enclosed.
1.3.3	Is the facility's use restricted to the storage of food products?	Total Compliance	5	5		
1.3.4	Are rejected or on hold materials clearly identified and separated from other materials?	Total Compliance	10	10		
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		
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		
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		
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Total Compliance	5	5		
1.3.9	Are storage areas at the appropriate temperatures for the specific products being stored?	Total Compliance	10	10		
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		
1.4.2	If occurring, e.g. because of damaged product from the field, is all re-work/ re-packaging handled correctly?	N/A	0	0		No re-work or re-packaging handled.
1.4.3	Does the facility have the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?	Total Compliance	10	10		
1.4.4	Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?	Total Compliance	15	15		
1.4.5	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Minor Deficiency	10	15	At least one stall per 15 employees. Toilet facilities should not open directly into production or storage	No drain was observed in the women's bathroom at the time of the audit.

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areas. Restrooms should be stocked with toilet paper, scentless soap and towels.

1.4.6	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Total Compliance	5	5	
1.4.7	Are re–usable containers clearly designated for the specific purpose (trash, raw product, finished product, re–work, ice etc.) such that cross contamination is prevented?	Total Compliance	5	5	
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	
1.5.2	Are employees with boils, sores, open wounds or exhibiting signs of foodborne illness excluded from operations involving direct and indirect food contact?	Total Compliance	10	10	
1.5.3	Is jewelry confined to a plain wedding band?	Total Compliance	3	3	
1.5.4	Is smoking, eating, chewing and drinking confined to designated areas?	Total Compliance	10	10	
1.6.1	Are food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	N/A	0	0	No food contact surfaces. Product is field– packed.
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	
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	
1.6.4	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Total Compliance	5	5	
1.6.5	Are all thermometers non–glass and non–mercury?	Total Compliance	10	10	
1.7.1	Are food contact surfaces clean?	Total Compliance	15	15	
1.7.2	Are non–food contact surfaces clean?	Total Compliance	10	10	
1.7.3	Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	Total Compliance	5	5	
1.7.4	Are all fan guards dust–free and the ceiling in front of the fans free of excessive black deposits?	Total Compliance	5	5	
1.7.5	Is stored equipment that is not used on a daily basis stored in a clean condition with food–contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	Total Compliance	10	10	
1.7.6	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Minor Deficiency	7	10	Utensils, hoses and other items should be stored appropriately to prevent contamination. Storing off the floor, protected from splash A hose was observed lying on the ground at the time of the audit.

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back, dedicated lockers/storage areas etc. should be considered as possible control steps.

1.7.7	Are excess lubricants and grease removed from the equipment?	Total Compliance	5	5	
1.8.1	Are spills cleaned up immediately?	Total Compliance	10	10	
1.8.2	Are waste and garbage frequently removed from packing and storage areas?	Total Compliance	5	5	
1.8.3	Do floor drains appear clean, free from odors and well maintained?	Total Compliance	5	5	
1.8.4	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Total Compliance	10	10	
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?	Major Deficiency	1	5	Plastic strip curtains may be a source of contamination if they are not maintained clean, intact and fitted properly (so tips are not touching). Cooler curtains were observed to be dirty at the time of the audit. Plastic curtains had a build-up of a black substance on them. According to management, the black substance was a glue material from the outside of boxes entering the cooler.
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	
1.8.7	Is cleaning equipment available and stored properly?	Total Compliance	5	5	
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	
1.8.9	Are all items used for sanitation appropriate for their designated purpose? (no steel wool, metal bristles, etc.)	Total Compliance	5	5	
1.8.10	Are toilet facilities and hand-wash stations clean?	Total Compliance	15	15	
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	
1.8.12	Is the maintenance shop organized – i.e. equipment and spares stored in a neat and tidy fashion?	Total Compliance	5	5	
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	
1.8.14	Are shipping trucks clean and in good condition?	Total Compliance	5	5	
1.9.1	Are all lights in the production, product	Total	15	15	

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	storage areas, packaging storage areas and maintenance shops intact and protected?	Compliance			
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Total Compliance	15	15	
1.9.3	Has the facility eliminated the use of wooden items or surfaces?	Total Compliance	5	5	
1.9.4	Is there adequate lighting in the packing and storage areas?	Total Compliance	5	5	
1.9.5	Is ventilation adequate to remove dust, steam, and odors?	Total Compliance	3	3	
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	
1.9.7	Are the floor drains where they are needed for drainage and cleanup?	Total Compliance	5	5	
1.9.8	Are doors to the outside pest proof?	Total Compliance	5	5	
1.9.9	Are dock doors fitted with buffers to seal against trucks (where dock doors have been installed)?	Total Compliance	3	3	
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)?	Major Deficiency	1	3	Product debris can attract pests to the area. Gaskets (weather strips) around dock levelers should fit tightly to prevent pest entry. Brush strips were not provided for dock levelers to seal against the potential entry of pests and debris.
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	
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	
1.9.13	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5	
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	
1.9.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Compliance	5	5	
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	
1.9.17	Are pallets inspected to separate and replace dirty or broken pallets?	Total Compliance	5	5	
1.9.18	Is the area around the dumpster/cull truck/trash area clean?	Total Compliance	3	3	
1.9.19	Are outside garbage receptacles and dumpsters kept covered or closed?	Total Compliance	5	5	
1.9.20	Are all water lines protected against back	Total	5	5	

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siphonage?

Compliance

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?	Minor Deficiency	2	3	Written procedures for handling regulatory inspections allow employees to be aware of how to handle the inspection appropriately including ensuring that the inspector is always accompanied, rules on taking samples, rules on taking photographs etc.	Regulatory inspection procedures were not available on file at the time of the audit.	
2.1.2	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Minor Deficiency	3	5	Document should include site glass policy, breakage procedure and glass register if necessary. A no glass policy should be a target for most auditees.	A glass and brittle plastic policy was not available on file at the time of the audit.	
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			
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			
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			
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			
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			
2.2.4	Is there a written procedure for handling on hold or rejected products?	Total Compliance	10	10			
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?	Minor Deficiency	3	5	Copies of Materials Safety Data Sheets (MSDS) should be on file to keep employees informed about the chemicals used in the facility and also be available in emergency situations.	MSDS for some of the chemicals used in the facility were not available at the time of the audit.	
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	Non-Compliance	0	5	When immediate access to a full label is not possible then specimen copies should be available. Specimen labels	Labels for cleaning chemicals used in the facility were	

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	sanitizers?			should be kept on file and/or laminated and located where chemicals are used. Also check State Legal Requirements.	not available on file.
2.3.3	Is there a chemical inventory and/ or usage log?	Total Compliance	3	3	
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?	Total Compliance	10	10	
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	
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	
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	
2.5.1	Where the auditee sells product to the customers is there a documented system for dealing with customer and buyer food safety complaints and are rejections on file, along with company responses, including corrective actions?	Total Compliance	5	5	
2.5.2	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Total Compliance	5	5	
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	
2.5.4	Is there a daily pre-operation inspection log?	Total Compliance	5	5	
2.5.5	Is there a program for periodic facility/GMP internal (self) inspections and are records maintained detailing corrective actions?	Total Compliance	10	10	
2.5.6	Are there equipment calibration procedures and records for pH meters, ORP meters, thermometers and other measuring equipment related to the safety of the product?	Total Compliance	10	10	

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2.5.7	Is there a program for periodic inspections of food safety system records e.g. pest control records, temperature control records, sanitation records, maintenance records, etc?	Minor Deficiency	3	5	Recording systems for food safety related topics should be audited on a routine basis to ensure that they are being completed properly e.g. using the right log, right frequencies, recording results correctly, recording actions, etc.	A review of the written food safety program had not been conducted and documented within the last year.
2.5.8	Where the auditee buys product or packaging, does the facility have incoming goods (products, ingredients and packing materials) inspection data?	Total Compliance	5	5		
2.5.9	Where the auditee buys product or packaging, does the facility have relevant supplier third party audit certifications, third party audit reports and/or supplier letters of guarantee for products and packaging items?	Total Compliance	15	15		
2.5.10	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Total Compliance	10	10		
2.6.1	Does the facility have a preventative maintenance program and schedule?	Total Compliance	10	10		
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		
2.6.3	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Total Compliance	10	10		
2.6.4	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Total Compliance	10	10		
2.6.5	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Total Compliance	5	5		
2.6.6	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Total Compliance	5	5		
2.6.7	Are there records showing cooling units are serviced and cleaned at least on an annual basis or more frequently as required?	Total Compliance	10	10		
2.7.1	Are there logs of new employee food safety (GMP) orientation training with topics covered and attendees?	Total Compliance	5	5		
2.7.2	Are there logs of ongoing employee food safety education training with topics covered and attendees?	Total Compliance	10	10		
2.7.3	Is there a documented training program with training logs for the sanitation employees including best practices and chemical use details?	Total Compliance	5	5		

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2.7.4	Is there an employee non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Total Compliance	3	3		
2.8.1	Are there records of routine equipment microbiological testing?	N/A	0	0		N/A No equipment is used at the facility. Product is field-packed and then sent to the facility for cold storage.
2.8.2	Are there records of routine environmental microbiological testing?	N/A	0	0		
2.8.3	Is there at least an annual microbiological test on water used in the facility (sampled from within the facility)?	Minor Deficiency	7	10	Testing of water should be performed to assure it meets the microbial requirements of potable water. Water samples should be taken from within the facility, in order to assess pipes and tanks (a city water result does not take into account the operations pipes and fittings). Well water should also be tested at source.	Note: No water is used within the facility except for hand washing stations. Product is packed when it arrives at the facility.
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		No ice is used or produced.
2.9.1	Are there temperature logs for storage rooms?	Total Compliance	5	5		
2.9.2	Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Total Compliance	5	5		
2.9.3	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Total Compliance	10	10		

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			
3.1.2	Is access to the facility controlled by, locks, swipe cards, alarms or other devices?	Total Compliance	10	10			
3.1.3	Are inbound food product storage areas (fruits, vegetables, etc.) secure i.e. within the secure compound?	Total Compliance	5	5			
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			
3.1.5	Are packaging material (cartons, wrap film etc.) storage areas secure i.e. within the secure	Total Compliance	5	5			

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	compound?					
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		
3.2.2	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		
3.2.3	Are employees issued non-reproducible identification badges?	Total Compliance	5	5		
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		
3.2.5	Are visitors (including contractors) required to "sign in" and sign out" in a visitors log book?	Total Compliance	5	5		
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		
3.3.2	Does the company make use of sealed and/or locked trailers on outbound loads?	Total Compliance	3	3		
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		
3.4.1	Are potable and non-potable water supply clearly identified?	N/A	0	0		Non-potable water not provided in the facility.
3.4.2	Are tamper evident systems (e.g. tamper tags) in place where appropriate?	Total Compliance	3	3		
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		
3.5.1	Does the company have documented food security policies based on the risks associated with the operation?	Total Compliance	10	10		
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		
3.5.3	Are all personnel required to undergo training on food security issues and are training records kept?	Total Compliance	10	10		
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		
3.5.5	Is there an implemented and documented system to protect the security of food safety documentation and computer systems (including a back-up system for computer food safety data)?	Total Compliance	3	3		
3.5.6	Is there a chemical inventory and/or usage log?	Total Compliance	3	3		

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	Yes	0	0			

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Age (verbal confirmation accepted)?						
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		No minors are employed.
4.1.3	If Minors are employed, are they prohibited from doing certain jobs which are restricted by law?	N/A	0	0		
4.2.1	There are no allergen risks handled or stored on site?	No	0	0	If an allergen risk is identified, then the facility should have storage, production, equipment and personnel controls. Product must also be labeled correctly.	
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		No Allergen storage.
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		
4.2.4	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	N/A	0	0		
4.2.5	Does re-work handling take into account the issue associated with allergen containing products?	N/A	0	0		
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		
4.2.7	Are all products manufactured on site, labeled correctly with respect to allergens?	N/A	0	0		





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			
5.1.2	Is there an annual certificate of inspection for the backflow prevention systems on water lines into and within the facility?	Total Compliance	3	3			
5.1.3	Where gloves are used, are they latex-free (e.g. vinyl, nitrile) or powder-free latex?	N/A	0	0		No gloves.	
5.1.4	Are employees required to sign a document stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	5	5			
5.1.5	Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	3	3			
5.1.6	Are there written procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced? (In the US, auditors can	Total Compliance	3	3			



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	check procedure/policy but not actual records).			
5.1.7	Are all cuts and wounds covered with waterproof detectable blue bandages (Band Aids) that contain a metal strip?	Total Compliance	5	5
5.1.8	Does the facility have documented evidence to ensure that any food safety hazards relevant to waste water treatments (e.g. settling ponds, land applications, etc.) are controlled?	N/A	0	0
5.1.9	Are all records free of "correction fluid" (white out), pencil text and erasable ink text? If using computerized records, is there a system that shows record amendments (data history) if the records are changed after initial entry?	Total Compliance	3	3



Audit Scoring Summary

	Good Manufacturing Practices	Score	616
		Possible Points	633
		Percent Score	97%
	Food Safety File Requirements	Score	299
		Possible Points	314
		Percent Score	95%
	Miscellaneous Survey Questions	Score	0
		Possible Points	0
		Percent Score	0%
	Total	Score	915
		Possible Points	947
		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	22
		Possible Points	22
		Percent Score	100%
	Total	Score	22
		Possible Points	22
		Percent Score	100%

AuditReport

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

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

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