

FINAL AUDIT REPORT


CB Registration No.PA-PGFS-4091-1
PrimusGFS ID #324003 - Cert:11
Audited by Primus Auditing Operations

PrimusGFS Version 3.2

Ver en Español

Operation Type:Processing
Audit Report Summary

Organization:	Christopher Ranch LLC Contact(s): Janette Codiga Address: 305 Bloomfield Avenue 95020 Location: Gilroy, California, United States Phone Number: 408-848-9248
Operation:	Christopher Ranch LLC Contact(s): Janette Codiga Location: 305 Bloomfield Avenue Gilroy, California 95020, United States
Shipper:	Christopher Ranch LLC
Operation Type:	Processing
Audit Type:	Unannounced Audit
Audit Executive Summary:	Review of the processing activities that involves the production/ process of the following categories of organic and conventional garlic's production: 1. Roasted; 2. Peeled/Chopped/Sliced fresh; 3. Crushed fresh & processed(cooked with citric acid); 4. fresh cloves/ whole peel # 1 # 2; and 6. Multivac Packing Line. It covers the receiving of fresh garlic in plastic bins -from own fields-, storage, bin dumper, air peeling, sizing/ sorting, washing with ozone single pass sanitizer, drying, magnet, roasting/ chiller, (ingredients as citric acid added for crushed only)/ crush process or chopping/ dicing, metal detector either in-line of for finished product, packaging, cold storage and shipping. Done in 2 processing rooms (buildings AA and U) with 2 working shifts (150 for morning shift and 100 for evening shift) (approx 100 people in building AA; and 40 people in building U were observed today). Production runs year around and there were 8 buildings inspected: AA room (14,000 sq ft) for peeled garlic, U room (12,000 sq ft) for chop/roast garlic, cold storage rooms # 2, # 8, #9, and # 10 (16,000 sq ft total) & AF room (19,000 sq ft) for packaging materials. They are several other buildings in this complex not included in the scope of this audit. This facility is certified organic by CCOF with certificate # pr 102 issued on 02/17/23. Acidified garlic process was not running on the day of the audit and is excluded from the scope of the audit.
Date Documentation Review Started:	04 Jan 2024 12:30
Date Documentation Review Finished:	05 Jan 2024 12:30
Total Amount of Time on the Documentation Review:	10.50 Hours
Date Visual Inspection Started:	04 Jan 2024 08:00
Date Visual Inspection Finished:	04 Jan 2024 12:30
Total Amount of Time on Visual Inspection:	4.50 Hours
Addendum(s) included in the audit:	U.S. FDA FSMA Preventive Controls for Human Food.
Product(s) observed during audit:	Garlic
Similar product(s)/process(es) not observed:	None
Product(s) applied for but not observed:	None
Auditor:	Juan Muniz (Primus Auditing Operations)
Preliminary Audit Score:	98%
Final Audit Score:	99%
Certificate Valid From:	06 Feb 2024 To 05 Feb 2025

	Latitude	Longitude	
GPS Coordinates:	36° 57' 57"	121° 32' 17"	 Click here to see map
	36° 57' 56"	121° 32' 11"	
	36° 57' 58"	121° 32' 14"	
	36° 57' 58"	121° 32' 16"	
	36° 57' 59"	121° 32' 22"	
	36° 58' 1"	121° 32' 24"	

FSMA Summary Report

[View Certificate](#)

[Corrective Action Activity](#)

Information related to the audited operation

Total number of workers for the operation:	150	Maximum worker number during peak season:	250
Number of lines in normal production:	5	Number of lines running during the audit:	4
Facility Size:	55000 Square feet	Facility Environment Conditions:	Wet- Single Pass Water Use with Product contact
Allergens:	Yes	Allergen type(s):	Tree Nuts
Temperature Controlled Storage:	Yes	Was an anti-microbial used in the water/ice?	Yes
Water Source:	Well	Antimicrobial Used:	Ozone
Is cooling equipment used?	Yes	Cooling Equipment:	Evaporator/Condensing Unit Other: Spiral Chiller
Are production areas completely enclosed?	Yes	Production Area:	
Are storage areas completely enclosed?	Yes	Storage Areas:	

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Garlic	Observed on the day of audit	Year round	Canada, Mexico, United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	253	Score:	253
	Possible Points:	253	Possible Points:	253
	Percent Score:	100%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1193	Score:	1217
	Possible Points:	1221	Possible Points:	1221
	Percent Score:	97%	Percent Score:	99%
Module 6 - HACCP System Requirements	Score:	265	Score:	265
	Possible Points:	265	Possible Points:	265
	Percent Score:	100%	Percent Score:	100%
Module 7 - Preventive Controls Program	Score:	275	Score:	275
	Possible Points:	275	Possible Points:	275
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1986	Score:	2010
	Possible Points:	2014	Possible Points:	2014
	Percent Score:	98%	Percent Score:	99%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	7	2
Module 6 - HACCP System Requirements	0	0
Module 7 - Preventive Controls Program	0	0
TOTAL	7	2

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - HACCP System Requirements	Module 7 - Preventive Controls Program
Management System	General GMP	Preliminary Steps	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan	Development of the Preventive Controls Program
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP Plan on the Plant Floor	
Internal and External Inspections	Operational Practices		Execution of the Preventive Controls Program
Release of Items/Product	Worker Practices		
Supplier Monitoring/Control	Equipment		
Traceability and Recall	Equipment Cleaning		
Food Defense	General Cleaning		
	Buildings and Grounds		
	Site		
	Chemical Files		
	Pest Control Documentation		
	Operation Monitoring Records		
	Maintenance & Sanitation Files		
	Worker Documentation		
	Testing		
	Temperature Controlled Storage & Distribution Logs		
	Allergen Control		

FSMS	Management System	
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As part of document Christopher Ranch (CR), rev. 02/23/23, food safety policy and mission statement, signed by Managing Member William Christopher on 09/01/23 and it was observed posted on the employees' bulletin board at the break area and by entrance of the HR personnel's office (both versions, english and spanish).</p>	
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As document CR rev. 09/05/23, organizational chart/ production duties and responsibilities, and listed by assigned tasks, such production leads, QC/ Floor leads, purchasing, sanitation, administration, pest control and maintenance supervisors.</p>	

1.01.03	Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As the food safety/ HACCP committee team, rev. 03/31/23 (with 5 members). The members meet on a quarterly basis. Inspector reviewed three of them: from 01/16 and 05/15, along the last meeting that was done on 11/13/23, and the topics covered were related to QA and production issues, facility upgrades, the processing flow charts review, the preventive controls program, along the training protocol. All members signed as present.	
1.01.04	Question: Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Scheduled in document CR training program/ matrix, rev. 06/14/22, that describes the topics required by individuals per categories, such management, supervisors, QA/QC, receiving, shipping and production/lines workers, and sanitation. Training sessions are done as general/ yearly (orientation/ new hires) and specific topics/ monthly (as ongoing).	
1.01.05	Question: Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. The FSMS verification/ review was done on 11/13/23 by the FS team members, along the allocation of resources (approved by William Christopher) to maintain the food safety program at this organization. There have not been changes -operational wise- from last season. The only changes done on documentation was to reflect the updating of the program to reflect the compliance requirements for this PGFS v 3.2, for module 7 (PC).	
1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. This organization has copies of the Produce Safety rule and the Preventive Controls for Human Foods rule (Part of the FSMA Law).	

FSMS Control of Documents and Records		
1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. As document CR, rev. 09/05/23, document control and the FS department is responsible for this task.	
1.02.02	Question: Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As part of document CR, rev. 09/05/23, records storage, and stating that the retention of records is for at least 3 years and 5 years for documents related to the organic certification.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The hard copies of the food safety program and records are maintained in the food safety manager's office (with lock capabilities) and the electronic copies are kept in the company's shared drive: G (SQL server) and in an external hard drive (password protected) with the FS Manager.	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Hard copies of all records are kept in binders marked with the different sections/ questions of the PGFS modules and maintained locked in the food safety manager's office.	

1.02.05	Question: Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. All records/ test results reviewed, such those from Primus Laboratories (Salinas, CA) for the environment, done on 01/30, 09/19, and 12/13/23. They were signed as reviewed by Janette Codiga (Food Safety Manager).	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As document CR, rev. 09/01/23, creating SOPs procedure.	

1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The food safety manager has the electronic copy and the original master (including GMP/HACCP) documents in her office. Along with the specific procedures and copies distributed as part of the training sessions.	

1.03.03	Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As described in document CR rev. 09/05/23, corrective action procedure. With elements such the assignment of people for the investigation, implementation and documentation of corrective actions and verification of actions to prevent future occurrences.	

1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As document CR, rev. 09/05/23. incident log. Inspector reviewed three of them, such the one from 07/07/23, for a small piece of metal found on the conveyor belt from peeler # 3. No similar object was found before, and this time was considered an isolated issue and logged as such.	

FSMS	Internal and External Inspections
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1.04.01	Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As document CR, rev. 03/03/23, for the internal audits program. Modules 1 (FSMS), 6 (HACCP) and 7 (PC) are done yearly and module 5 on a monthly basis for documentation and monthly/ weekly for visual checks.	

1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. As document CR, rev. 08/01/23, regulatory inspections program.	

1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Such the third-party inspection that was done by PAO, PGFS-4091-1, ID # 287004 cert. 10, v3.1 last year on Dec. 05 and 06, 2022. Corrective actions for the deviations found were corrected and attached to the final report.	

1.04.04	Question: Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. The calibration/ accuracy program includes, monitoring devices such, thermometers, ATP device, ozone meter, scales, magnets, and metal detectors. The accuracy for the ATP device -Sure Plus- is done on a monthly basis, using the negative rod (0-5 RLU) and positive rod (40-80 RLU).	
1.04.05	Question: Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The accuracy logs for the ATP sure plus device from 03/29, 07/31, and 12/27, 2023 were showing ranges between 62 and 68 RLU for the positive rod and 0 RLU for the negative rod.	

FSMS	Release of Items/Product
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1.05.01	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As document CR, rev. 09/05/23, release procedure.	
1.05.02	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As part of the shipping paperwork performed before loading the commodity into the outbound carriers, such the packouts, bill of lading, daily product shipping release form, and carrier condition log.	
1.05.03	Question: Is there a documented procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As document CR, rev. 09/01/23, hold policy, that includes rejected and release/ disposition of products/ materials.	
1.05.04	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As document CR, rev. 01/25/20, hold log, along the re-pack/ dump sheets. No hold items were filed -on regards food safety issues, only quality- from last and this season (verbal answer by Janette Codiga).	
1.05.05	Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As document CR rev. 09/01/23, buyer and consumer complaints and feedback procedure, and the food safety complaints report for the handling of the complaints. No complaints were filed -on regards food safety issues, only quality- from last and this season (verbal answer by Janette Codiga).	

FSMS	Supplier Monitoring/Control
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1.06.01	Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As document CR rev. 03/15/23, approved supplier/ vendor evaluation policy/ procedure.	

1.06.02	<p>Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As document CR, rev. 2023, approved suppliers list. Central Food (ingredients provider), MAuser (packaging materials supplier) and Continental Chemical (sanitation chemicals provider) are three of the suppliers.</p>	
1.06.03	<p>Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As described in the set of specifications, rev. 03/31/23, covering the packaging, process chemicals and sanitation chemicals suppliers, and the service providers for pest control, laboratory tests, maintenance and facility.</p>	
1.06.04	<p>Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Inspector reviewed the third party report from Mauser (packaging supplier), BRCS (site code # 2237986) done in Langley, BC Canada and valid until 05/10/24, the 3rd. party report from AIB Intl. for Central Foods (Kent, WA) done on 05/23/23, and the letter of guarantee -04/12/23- from Continental Chemicals from commerce, CA (Sanitation Chemicals provider).</p>	
1.06.05	<p>Question: Where food safety related testing is being performed by laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The company uses contracted labs: Such Genista Labs, Fresno, CA (IAS Certification # TL-480, valid until 10/01/24 for environment Listeria Spp (AOAC method as Neg.) and finished products, and PLC Labs (accreditation A2LA, certificate # 3572.01 valid until 03/31/24).</p>	

FSMS	Traceability and Recall
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1.07.01	<p>Question: Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As document CR, rev. 03/14/23, lot tracking system, that describes a combination of digits, such P3A20353C for the facility ID (P3=proc.), 20 (year), 353 (julian date) and C (certificate of analysis, attached). There is the software Macola used for the trace-ability of suppliers & the tracking of inventory & shipments.</p>	
1.07.02	<p>Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As document CR, rev. 03/14/23, Recall program. The recall contact list, as recall team members and contact information was updated the same date of revision.</p>	
1.07.03	<p>Question: Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There are two mock recalls done during the season (year around). Inspector reviewed the one done on 09/12/23 from 08:00 AM to 09:00 AM for a class III scenario. The mock recall have included the paper trail, such production and monitoring records/ logs, receipts and invoices for product code P2A23229, fresh peeled garlic. This organization has not been involved in real recalls during the past and this season.</p>	

FSMS	Food Defense
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1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: TC. As document CR, rev. 09/11/22, FFVA protection plan and assessment, addressing at least 10 different areas of concern, such historical data of food fraud, complexity of the supply chain, use of fraudulent material, detection of adulterants, mislabeling and weight control issues, etc.							
1.08.02	Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: TC. As document CR, rev. 03/31/23, food defense plan, and the yearly assessment on food security. Last evaluation was done on 04/10/23.							
1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance						
	Auditor Comments: TC. Such the visitors sign-in log, chemicals usage/ inventory log, and the internal inspection check lists.							
1.08.04	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance						
	Auditor Comments: TC. As part of the food defense program and recall's contact lists, that include phone numbers for corporate/ management, regulatory and enforcement agencies. The lists were observed posted by the employee's bulletin boards.							
1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance						
	Auditor Comments: TC. At arriving to the main office, Inspector was requested to sign the visitor's log, after reading the postings on food safety & defense policies.							
GMP	General GMP							
5.01.01	Question: Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency						
	Auditor Comments: MN. A HD plastic drum with softener for the cooling towers -by the cold rooms 8, 9 & 10- was observed not placed on the spill containment unit. There is the -for the storage of cleaning/ sanitation chemicals- designated fenced area attached to the SW wall -outside- of building U. The fenced area is locked and marked properly.							
<p>Auditee Comments: Drums were moved to secondary containment (photo attached) and daily check for this was added to Inspection log (log attached) View Files</p> <table border="1" style="width: 100%;"> <tr> <td style="width: 60%;"></td> <td style="width: 10%; text-align: center;"><small>CA Accepted?</small></td> <td style="width: 30%;"></td> </tr> <tr> <td>CB/Auditor Review Comments:</td> <td style="text-align: center; font-size: 1.2em;">Yes</td> <td> Possible Points: 15 Points Scored: 15 New Score: Total Compliance </td> </tr> </table>				<small>CA Accepted?</small>		CB/Auditor Review Comments:	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance
	<small>CA Accepted?</small>							
CB/Auditor Review Comments:	Yes	Possible Points: 15 Points Scored: 15 New Score: Total Compliance						
5.01.02	Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	Possible Points: 10 Points Scored: 10 Score: Total Compliance						
	Auditor Comments: TC. There is a designated locked cabinet in the maintenance room for the storage of the food grade lubricants.							

5.01.03	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Bilingual signs (English & Spanish) were seen posted at the facility access doors, rest and break rooms, processing rooms, shipping bay area, and the sensitive areas of this facility.	
5.01.04	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. There is a gate at the main entrance, a fenced perimeter at this production site and there are signs directing visitors and drivers to their proper location when arriving.	
GMP Pest Control		
5.02.01	Question: Are products or ingredients free of pests (e.g. insects, rodents, birds, reptiles, mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.02.02	Question: Are packaging supplies free of pests (e.g., insects, rodents,birds,reptiles,mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.02.03	Question: Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.02.05	Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. A contracted pest control company is used at this facility: Clark Pest Control for the external bait stations and light traps (monthly) and in-house checks for the internal tin cats (4 times per month).	
5.02.06	Question: Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait stations are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Tin cats and insect light traps for the interior and bait stations for the exterior of this buildings' complex.	

5.02.07	<p>Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>									
	<p>Auditor Comments: MJ. A couple of devices (such tin cat 40 and bait X90) were observed damaged, and tin cats # 39 and # 40 were misplaced -away from the door's wall. The rest of the pest control units/ devices were observed in proper working condition and marked as monitored on a weekly basis for the internal traps and monthly for the external traps.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: tin cat units 39 and 40 were relocated and bait station X90 was replaced by Clark Pest Control.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="width: 15%; text-align: center;"> <p>CA Accepted?</p> </td> <td style="width: 25%;"></td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> </td> </tr> </table>			<p>Auditee Comments: tin cat units 39 and 40 were relocated and bait station X90 was replaced by Clark Pest Control.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>
<p>Auditee Comments: tin cat units 39 and 40 were relocated and bait station X90 was replaced by Clark Pest Control.</p>		<p>View Files</p>									
	<p>CA Accepted?</p>										
<p>CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>									
5.02.08	<p>Question: Are interior and exterior building perimeter pest control devices adequate in number and location?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. There are about 432 tin cats and 8 insect light traps in the interiors, and about 385 bait stations on the exterior for the entire shared facility/ premises.</p>										
5.02.09	<p>Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. All traps inspected, were observed with their ID numbers matching with the wall signs above them and the location of the traps were aligned with the mapping systems provided by Clark Pest Control Co.</p>										
5.02.10	<p>Question: Are all pest control devices effective and bait stations secured?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. Such the bait stations grounded with a heavy block.</p>										
<p>GMP Storage Areas & Packaging Materials</p>											
5.03.01	<p>Question: Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. No issues were observed on regards these concerns.</p>										
5.03.02	<p>Question: Is the facility's use restricted to the storage of food products?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. All materials and garlic were observed stored in designated/ full enclosed rooms.</p>										
5.03.03	<p>Question: Are rejected or on hold materials clearly identified and separated from other materials?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. A finished product, peeled garlic, packed on 01/04/24 was observed put on-hold until the pathogenic test results for Listeria Mono and Salmonella spp. are available. Shipping date is estimated on 010824.</p>										

5.03.04	Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.03.05	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Storage rooms # C2, # 8, # 9 and # 10 were observed clean, and tidy.	
5.03.06	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The trace-ability stickers with receipt date were matching the description of the growing area/ farm, and harvest date. Information is collected into the Macola software.	
5.03.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Such the pallets with packaging materials being marked with the receiving date, along their invoice and receiving log.	
5.03.08	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Cold rooms are maintained between 34-40 F degrees.	
5.03.09	Question: Is any packaging being stored outside, being stored protected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No packaging materials were observed stored on an open space on premises. A designated room -building AF- is used.	
GMP Operational Practices		
5.04.01	Question: Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. There were not issues observed on regards these concerns.	
5.04.02	Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. There were not issues observed on regards this requirement.	
5.04.03	Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Very clean processing areas.	

5.04.04	Question: Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Buildings AA and U are the two units used for processing activities and they are enclosed. B-AA is used to produce fresh garlic cloves/ whole peel and there are two chillers inside this building; B-U is used to roast the garlic (2 rosters); and the handling of peeled, chopped, sliced fresh garlic and crushed garlic either fresh or processed and specialty multivac line.	
5.04.05	Question: Is all re-work / re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There were no activities observed on regards these operational practices at this facility during the time spent for this inspection.	
5.04.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Continuous visual inspection by line workers was observed during the processing of fresh garlic.	
5.04.07	Question: Are finished products coded (carton and unit packaging) for the day of production?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. All the finished products (such 30 lbs., 3 lbs., 1 lb., and 6 oz.) and their cardboard boxes/ cases observed today, were observed marked with the best by and pack date.	
5.04.08	Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. A combination of visual inspections for all product lines and metal detector boxes and in-line are used. Karina Hernandez, Anabella Cruz and Alma Martinez did test checks for the metal detectors: the Multivac line and fresh peeled 3 Lbs bags and using test wands 2.0 mm Fe, 3.0 mm None-Fe and 3.0 mm SS. & 30 lbs roasted garlic with test wands for the detector are 5.0 mm Fe and Non-Fe and 4.8 mm SS. All units are checked on an hourly basis.	
5.04.09	Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. A colorimetric test kit (Hach) is used for the monitoring of the Ozone (> 4 ppm) applied as single pass sprayer rinse for the fresh garlic either whole peeled or processed (chopped/ sliced). Karina Hernandez & Leonor Ramos, QC technicians did a test check of the Ozone concentrations on the sprayer systems with readings about 4.8 ppm of ozone. Checks are done at start of shift, every 30 minutes or any time product is changed in the wash systems.	
5.04.10	Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. There are at least 14 units in the restrooms (M & W), 10 more by the main entrance to the processing rooms, and approx. 10 more as portable units nearby the break areas. All them were observed in good maintenance and clean/ stocked condition. There were observed around 150 people total today and maximum can be up to 200 people (2 shifts in building AA) and 50 in building U, during the high season.	

5.04.11	<p>Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN. There were observed a couple of hand washing faucets in building U with an unstable delivery of warm water. Inspector checked that warm water, along paper towels, soap and the trash cans were available by the the rest of the hand washing stations.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: SOP and inspection log created to verify water temperature daily, including corrective actions.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments:</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: SOP and inspection log created to verify water temperature daily, including corrective actions.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>
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<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>									
5.04.12	<p>Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. There are at least 12 toilet units for women and 6 for men for a total of 300 people, including the sanitation crew (150 approx. observed today).</p>										
5.04.13	<p>Question: Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>									
	<p>Auditor Comments: MN. There were observed a couple of Purell hand -gel type- sanitizer units with fragrance listed as part of it ingredients. Hand -gel and sprayer type sanitizers- are provided at the entrance of the processing areas and by the sanitary rooms/ break areas. They were observed properly replenished.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: all units replaced with fragrance free product on 1/22/2024.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center;"> <p>CA Accepted?</p> </td> <td></td> </tr> <tr> <td> <p>CB/Auditor Review Comments:</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </table>			<p>Auditee Comments: all units replaced with fragrance free product on 1/22/2024.</p>		<p>View Files</p>		<p>CA Accepted?</p>		<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
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<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>									
5.04.14	<p>Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. Quat. ammonia on the foot baths (800-1000 ppm Quat) at the employees entrances on both rooms. Checks and refills are done 3 times per shift. Inspector requested a couple of checks and readings were around 1000 ppm.</p>										
5.04.15	<p>Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. Such the cardboard boxes -observed- being assembled and used as cases for the 3 lb. bags (6 units per case).</p>										
5.04.16	<p>Question: Are re-usable containers cleanable and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: TC. Such the plastic containers used for trash collection, and observed marked for this purpose.</p>										

5.04.17	<p>Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?</p> <p>Auditor Comments: TC. Such the thermometers used for the garlic roasting checks and the wall units in the cold rooms were observed in good working condition.</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
<p>GMP Worker Practices</p>		
5.05.01	<p>Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?</p> <p>Auditor Comments: TC. Inspector observed the hand washing for two different groups: one at building U -at least 15 people-, and the other in building AA -at least 30 people- at lunch break for both groups.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.05.02	<p>Question: Are workers' fingernails clean, short and free of nail polish?</p> <p>Auditor Comments: TC. The workers observed washing their hands did not show any deviations on regards this requirement.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.05.03	<p>Question: Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?</p> <p>Auditor Comments: TC. There were no issues observed on regards these concerns.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.05.04	<p>Question: Are workers wearing effective hair restraints that contain all hair?</p> <p>Auditor Comments: TC. Disposable hair and beard nets are provided to the workers, and observed properly wearing by them.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.05.05	<p>Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?</p> <p>Auditor Comments: TC. There were no issues observed on regards these concerns.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.05.06	<p>Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?</p> <p>Auditor Comments: TC. Workers in the processing areas were observed wearing smocks/ disposable aprons, disposable sleeves and nitrily type disposable gloves.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.05.07	<p>Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?</p> <p>Auditor Comments: TC. No issues found -during the two breaks observed- on regards these concerns.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.05.08	<p>Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?</p> <p>Auditor Comments: N/A. The protective garments are disposable and replaced after each break.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.05.09	<p>Question: Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?</p> <p>Auditor Comments: TC. Personal items are left in the break rooms/ areas.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

5.05.10	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. No issues observed on regards these concerns.	
5.05.11	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Drinking water units -with disposable paper cups- with commercial potable water are located by the break rooms/ areas.	
5.05.12	Question: Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. No issues observed on regards these concerns.	
5.05.13	Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Such the first aid kit that was observed in the maintenance shop and blue band-aids were stocked in the kit, along the medicated items within no expired dates.	

GMP	Equipment
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5.06.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. The elements of the FCS of the processing equipment were observed made of stainless steel and plastic/ rubber components.	
5.06.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. The elements of the Non-FCS of the processing equipment were observed made of stainless steel and plastic/ rubber components.	
5.06.03	Question: Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. No issues observed on regards these concerns.	
5.06.04	Question: Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Thermometers' wall type units were observed in the cold rooms.	
5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Thermometers are made of plastic structure and acrylic display.	

GMP	Equipment Cleaning
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5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. All food contact elements of the processing units were observed in very clean condition.	
5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards this requirement.	
5.07.03	Question: Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Such the clean condition observed on the HD plastic bins used to transfer the garlic from the cold room of the packing operations into the dump rooms where the processing operations start.	
5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. During the time spent inspecting the operational areas, there were not cleaning activities observed, in order for the inspector to evaluate this requirement.	
5.07.05	Question: Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. With the use of a flash light, inspector was able to observe the sanitary condition of the front and back of the cooling units.	
5.07.06	Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There were no issues observed on regards these concerns.	
5.07.07	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. The section of the line in building U for the processing of garlic with citric acid -that includes cooking kettles- was not in used during this visit. It was maintained in the cleaning schedule and observed in good condition and clean.	
5.07.08	Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Such the hoses used for cleaning; they were observed properly stored on their reels by the walls.	
5.07.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There were no tools observed in the processing/ storage areas at the time of the inspection.	

5.07.10	Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Possible Points: 5 Points Scored: 1 Score: Major Deficiency						
	Auditor Comments: MJ. There was observed excess of FG grease on the bearings of 3 of the cooking kettles (not in use today).							
<div style="border: 1px solid black; padding: 5px;"> <p>Auditee Comments: Excess grease removed from units View Files</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;"></th> <th style="width: 10%; text-align: center;">CA Accepted?</th> <th style="width: 30%;"></th> </tr> </thead> <tbody> <tr> <td> CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection. </td> <td style="text-align: center; vertical-align: middle;">Yes</td> <td> Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency </td> </tr> </tbody> </table> </div>				CA Accepted?		CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency
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CB/Auditor Review Comments: Full compliance will be evaluated during the next third party inspection.	Yes	Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency						

GMP	General Cleaning	
5.08.01	Question: Are spills cleaned up immediately? Auditor Comments: N/A. No issues were observed on regards this concern.	Possible Points: 0 Points Scored: 0 Score: N/A
5.08.02	Question: Are waste and garbage frequently removed from production and storage areas? Auditor Comments: TC. No accumulation of waste, neither presence of trash was observed in the processing areas and storage rooms.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
5.08.03	Question: Are floor drains covered, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)? Auditor Comments: TC. All long grated and square floor drains were observed in good working condition and free of debris/mud accumulation.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
5.08.04	Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean? Auditor Comments: TC. With the use of a flash light, inspector was able to observe the sanitary condition of the fixtures by the ceiling.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
5.08.05	Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor? Auditor Comments: TC. There were no issues on regards these requirements.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
5.08.06	Question: Is personal protection equipment (PPE) for the sanitation crew in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging? Auditor Comments: TC. The safety garments were observed stored in their designated space in the janitorial room.	Possible Points: 3 Points Scored: 3 Score: Total Compliance
5.08.07	Question: Is cleaning equipment maintained clean and stored properly? Auditor Comments: TC. Such the cleaning utensils that were observed stored clean in their designated space in the janitorial room.	Possible Points: 5 Points Scored: 5 Score: Total Compliance

5.08.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. A color coding system is used.	
5.08.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Such the brooms and squeegee brooms that were observed made of mainly plastic material.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Very clean sanitary facilities.	
5.08.11	Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.08.12	Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC.	
5.08.13	Question: Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Such the forklifts used at the dump rooms and a pallet jack by the staging area that were observed in good maintenance and clean condition.	
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There were not shipping trucks to be evaluated during the time spent on the floor at this facility.	

GMP Buildings and Grounds		
5.09.01	Question: Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Inspector observed the light bulbs/ tubes protected either by shields or safety coating - shatter proof.	
5.09.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.09.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. No wooden surfaces or items were observed.	

5.09.04	Question: Is there adequate lighting in the production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: TC. Proper lighting/ intensity was observed during the inspection done at this operation's rooms.										
5.09.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: TC. There was sufficient air exchange by the ventilation units -with filters- and not issues - such condensation- were observed.										
5.09.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: TC. There were no issues observed on regards these concerns.										
5.09.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: TC. There are channeled type grated drains and square units in all areas of this facility.										
5.09.08	Question: Are closed doors and windows to the outside pest-proof?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency									
	Auditor Comments: MN. A couple of doors, such the one at the SE comer in building AF were observed with a light gap to the exterior.										
<table border="1"> <tr> <td colspan="2">Auditee Comments: Weather Stripping installed around door frame to close up gap</td> <td>View Files</td> </tr> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments:</td> <td>Yes</td> <td> Possible Points: 10 Points Scored: 10 New Score: Total Compliance </td> </tr> </table>			Auditee Comments: Weather Stripping installed around door frame to close up gap		View Files		CA Accepted?		CB/Auditor Review Comments:	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance
Auditee Comments: Weather Stripping installed around door frame to close up gap		View Files									
	CA Accepted?										
CB/Auditor Review Comments:	Yes	Possible Points: 10 Points Scored: 10 New Score: Total Compliance									
5.09.09	Question: In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?	Possible Points: 0 Points Scored: 0 Score: N/A									
	Auditor Comments: N/A. There are loading open bay areas and not buffers are needed/ used at this operation.										
5.09.10	Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance									
	Auditor Comments: TC. The levelers at the open dock areas were observed in good condition and clean.										
5.09.11	Question: Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: TC. No issues were observed on regards these concerns.										
5.09.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance									
	Auditor Comments: TC. No issues were observed on regards these concerns.										

5.09.13	Question: Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. The space between walls and stored materials, along location of equipment, was observed with good access to allow cleaning and inspections operations.	
5.09.14	Question: Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.09.15	Question: Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Such the pallets that were observed stored outside in a designated area, away from the walls of the building.	
5.09.16	Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.09.17	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.09.18	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Inspector did not evaluate this requirement.	
5.09.19	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is a check valve installed on the well water supply line that feeds the processing facility.	
5.09.20	Question: Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The testing needs for this operation are contracted with third party laboratories.	
GMP	Site	
5.10.01	Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is a google map used to identify the adjacent sites: The facility is surrounded by the settlement ponds on the south -between buildings AA and AB-, along orchards around premises, a creek and paved road on the north. The water source is from in-house wells (3), # 2 was the one used for processing activities, and it is located by the SW corner of premises.	

5.10.02	Question: Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Along the general map generated by Bell JJ Architectural Group, there are the floor plans (rev. 07/26/21) per buildings/ processing and storage rooms, that includes the well's water intakes, distribution of the production areas/ equipment, and traffic and product movement patterns.	
5.10.03	Question: Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As document CR rev. 09/05/23, facility risk assessment (google map used), that includes the evaluation of the adjacent areas: The facility is surrounded by the settlement ponds on the south - between buildings AA and AB-, along orchards around premises, a creek and paved road on the north. The water source is from in-house wells (3), # 2 was the one used for processing activities, and it is located by the SW corner of premises.. No issues were addressed/ present from those adjacent premises.	
5.10.04	Question: Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. The last yearly test for all the inlets' backflow devices was done by Jaime Torres (Tester ID # 17615, from Bay Area Back Flow, Inc.) on 01/16/23.	
5.10.05	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Janette Codiga (Food Safety Manager) is responsible for the food safety program at this organization. She has training certificates on HACCP (09/03/18), and PCQI (12/27/20).	
GMP	Chemical Files	
5.11.01	Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Inspector checked the labels for HD Dry Caustic Cleaner (detergent), Floor Guard (quat. ammonia base sanitizer), and Terad3 Ag Blox (rodenticide).	
5.11.02	Question: Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Such the CR sanitation chemical usage inventory log, that is marked on a daily basis. Inspector cross-checked the latest week usage with the inventory and volumes were up-to-date.	
5.11.03	Question: Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Sprayers delivering the ozone are checked every 30 minutes utilizing a colorimetric test kit (Hach). Ozone target range is > 4.0 ppm. No recirculated water systems are used at this operation.	
GMP	Pest Control Documentation	
5.12.01	Question: Is the pest control program properly documented, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Clark Pest Control contracted company, agreement renewed on 01/11/23, business lic. # 31219 (valid until 12/31/24). Heman Rodriguez V. is one of the PCA's Lic. FR # 49304 (valid until 06/30/25), and insurance good until 07/01/24. The program covers insects, birds, and rodents with monitoring frequencies as weekly and monthly.	

5.12.02	Question: Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. The pest control device maps (for at least 6 buildings) have marked 1 ... 385 exterior baits, and 1 ...432 interior traps - and 8 Insect light traps, they matched with the visual inspection-, updated on 02/25/23.	
5.12.03	Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Inspector checked the Clark commercial general service & inspection reports -done once per month- from 05/16/23, 08/16/23 and 11/15/23. There are the weekly in-house checks. Terad 3 Ag toxic baits are replaced on as needed basis, such the one done on 12/15/23. There was on file a quarterly trend analysis chart done, and showing low activity.	

GMP	Operation Monitoring Records
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5.13.01	Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Inspector checked three of the CR incoming materials inspection sheets, such the one from 12/19/23 for a shipment of labels from Pacon and the packaging materials sheets, such the one from 08/31/23 for cardboard boxes from International Paper.	
5.13.02	Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Logged as part of the incoming materials inspection sheets described in question 5.13.01.	
5.13.03	Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Inspector reviewed the metal detection logs from 04/03, 07/19 & 11/16, 2023 -done every hour for the metal detectors (from at least three process' lines: puree, roasted garlic & whole peeled). Test wands used are 2.0 mm Fe, 3.0 mm None Fe & SS 316 for whole peeled & 5.0 mm FE/NFE & 4.8 mm SS for puree/roasted garlic. Inspector checked records with the roasting times between 6-10 min. & temperature set at > 198 F degrees. The acidified process was not running. It is controlled by the CDPH state inspectors, & Inspector reviewed logs for 5 Gl. pails with pH < 3.9 & temperature >190 F / >7 min.	
5.13.04	Question: Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As the ozone water -single pass wash- system set-up and level records (ozone concentration range >4.0 ppm checked every 30 minutes). A colorimetric test kit is used and inspector reviewed those from 04/03, 07/19 & 11/16, 2023 with readings between 4.2 and 4.6 ppm, for the three main processes with sanitary wash water: whole peeled, sliced/ chopped and crushed/puree.	
5.13.05	Question: Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not use of re-circulated wash water systems. Only single pass -ozone treated- spraying systems are used at this operation.	
5.13.06	Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC. Such the CR foot bath concentration log. There are 7 units in room AA and 5 in room U, they are checked 3 times per shift with a range between 800 and 1000 ppm of Quat Ammonia. There are about 50 units of hand sanitizers that are checked daily for the proper replenishment.	

5.13.07	<p>Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As the daily knife log per areas. There are knives used for the removal of the straps from the packaging/ pallets.</p>	

5.13.08	<p>Question: Is there a pre-operation inspection log?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As the CR documents daily pre-op or pre-start inspection logs designated per production rooms/ areas. The areas covered are the sanitary facilities, the receiving dumping rooms, air peeling rooms, the sanitary wash equipment, the processing rooms and equipment, the cold rooms, roasting areas, the two chillers, the dry storage room, the outside of the facility, the open bay loading areas and the personnel's GMPs. Inspector reviewed those from 04/03, 07/19 & 11/16, 2023.</p>	

5.13.09	<p>Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>
	<p>Auditor Comments: MN. The quarterly internal audits (done using the PGFS Checklist, GMP), such the last one from 10/26 & 28/23 by Janette Codiga, did not have included justifications for all answers given. Corrective actions for deviations found where included.</p>	

<p>Auditee Comments: In-house Audit details entered onto Primus v3.2 Check list including detailed responses from findings of 10/26 - 10/28 2023 in-house audit.</p>		<p>View Files</p>
	<p>CA Accepted?</p>	
<p>CB/Auditor Review Comments:</p>	<p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>

GMP	Maintenance & Sanitation Files
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5.14.01	<p>Question: Does the facility have a preventative maintenance program that includes a schedule and completion records?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As the CR PM program covering as daily for set-up/ inspection on the processing equipment, such air compressors, bin dryers and cutting equipment; weekly such the boiler and water tank; monthly such scales and crackers and annually such cooling units.</p>	

5.14.02	<p>Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As form CR work order/ maintenance repair.</p>	

5.14.03	<p>Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As part of form CR work order/ maintenance repair, under section for check marks when cleaning and sanitation is required.</p>	

5.14.04	<p>Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As the CR document, master sanitation schedule: such daily for processing equipment, drains, cull chain and chiller rooms; weekly for bin dumpers, outside conveyors, and scales; monthly for walls/ doors, over head fixtures; quarterly for storage rooms and annually for roof and gutters.</p>	

5.14.05	<p>Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Inspector reviewed SSOPs for the Yamato Scale (D & M) and Bin Dumper Roaster (D & W), and SSOP for the conveyor of the Multivac Line (D & M). Super Chlor Foam is used as detergent with a dilution factor of 0.5-5 oz/ Gal. and Bio-Catch Quat is used as sanitizer with a ratio use of 0.34-0.68 oz/ Gal = 200-400 ppm.</p>	
5.14.06	<p>Question: Are cleaning and sanitation logs on file that show what was done, when and by who?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Inspector checked the CR document/ sanitation records from 09/18-24/23, daily for the processing equipment; 03/08/23 weekly for bin dumper and Multivac line and from 11/05/23 monthly for the cold storage rooms.</p>	
5.14.07	<p>Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As the chemical concentration testing daily log. Inspector reviewed three logs, such the one from 12/16/23 for the checks of quat. ammonia solutions to be between 200-400 ppm.</p>	
5.14.08	<p>Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Such the pipeline system in the puree line, that is cleaned and sanitized daily and weekly (CIP), using a low foaming detergent/ degreaser and quarternary ammonia at 400 ppm.</p>	
5.14.09	<p>Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Such those done on a daily basis in wet areas. Inspector reviewed logs from 04/03, 07/19 and 11/16, 2023.</p>	
5.14.10	<p>Question: Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The last replacement of the air filters from the air compressors was done between 12/09-12/23.</p>	
5.14.11	<p>Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The last service and cleaning/ sanitation of the cooling units in rooms # 8, # 9 and # 10 was done on 04/17-18/23, and for cold room # 2 on 01/19/23.</p>	
5.14.12	<p>Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As described in document CR ATP testing program, that is done on a daily basis per areas with 5 rotations/area (such whole peeled # 1 & # 2, puree, and multivac) with random (5 spots) food contact surfaces and using the system/ unit Hygiena Sure Plus, with readings as < 30 RLU (clean), and >30 RLU (dirty). Inspector reviewed at least three sets-5 samples each-/test results, with the following data: 05/01/23 readings between 0-2 RLU, 06/26/23 (0-2 RLU) and 08/31/23 (0-3 RLU).</p>	
5.14.13	<p>Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As the CR document (rev. 05/10/21), glass and brittle plastic policy, including breakage and clean up procedures. Inspector checked the glass & brittle plastic daily check lists -per areas- from 04/03, 07/19, and 11/16, 2023.</p>	

GMP		Worker Documentation
5.15.01	<p>Question: Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Inspector checked the CR employee (per crews/type of process group) education training -for orientation and new hires- logs from 02/01 & 03/02, 2023 (100+ people) and 04/14 & 17, 2023 (75+ people) done with topics about GMPs, personnel hygiene and health, sanitation, food defense and security and HACCP.</p>	
5.15.02	<p>Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There were available for review the quarterly -ongoing- training logs. One of the last trainings was done on 12/14/23 with topics related to personnel hygiene and health, including hand washing.</p>	
5.15.03	<p>Question: Are there training logs for the sanitation workers, including best practices and chemical use details?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The sanitation training was done as part of session 04/17/23, and the elements reviewed were the proper handling of the cleaning chemicals and procedures for cleaning/ sanitizing.</p>	
5.15.04	<p>Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and include return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors should check procedure/policy but not the actual records).</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As part of CR document (rev. 2023) health and hygiene policy and injury report.</p>	
5.15.05	<p>Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Human Resources documents any disciplinary action under the employee warning notice form.</p>	
5.15.06	<p>Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Inspector signed the visitor and contractor log at arrival at the main office.</p>	
GMP		Testing
5.16.01	<p>Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As document CR microbiological testing program, that includes well(s) water, monthly tests for EC & TC (< 1 MPN/ 100 ml, method SM 9223 B), & microbiological env. & equipment monitoring program, weekly tests (on a random basis) for Listeria Mono & Salmonella spp. on environment (Neg/sponge) & APC (< 250 cfu/ area) for food contact surfaces, methods AOAC & FDA/BAM. There is he testing for the compressed air -bi-annually- for TPC/ Yeast & Mold, & specific pathogens testing program by customers, such Listeria Mono & Salmonella spp. Tests are done by PrimusLabs, Genista Laboratories and CM Lab</p>	
5.16.02	<p>Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As part of document mentioned on question 5.16.01 under section for the processing of results from laboratories when above acceptable results, and management of corrective actions.</p>	

5.16.03	Question: Are there records of environmental microbiological test results and does testing meet the program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. As an example for FC and NFC Surfaces; done weekly tests (10 FCS per area + 4-6 FCS per area) for TPC -FCS- and Listeria Mono + Salmonella spp. Inspector reviewed at least three reports such the one from 12/13/23 with results as neg/ sponge (List. Mono & Salmonella spp.) and from 09/19/23 with results from < 1 to 1 cfu/ sponge (TPC). Other reports were reviewed, such those from 01/30/23, 06/05/23, and 12/15/23, and all results were within acceptable tolerances.	
5.16.04	Question: Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. The water supply for this facility -from the in-house wells-, is tested monthly during the season for EC & TC (< 1 MPN/ 100 ml, method SM 9223 B). There were not abnormal or unsuitable results on all monthly reports generated from Jan. 2023 until this month.	
5.16.05	Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not ice used/ needed for this type of operation.	
5.16.06	Question: Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. Compressed air is used for peeling purposes and the tests for mold and yeast and TPC (by PLC) is done. Last test was done on 05/04/23 with readings < 100 CFU/ sample for each of all three tests.	
5.16.07	Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Such the finished product for pathogens (Listeria Mono and Salmonella spp) required by some customers. Inspector reviewed three of them, such the one done on 12/14/23 for peeled garlic and released on 12/18/23 after negative results where provided.	
5.16.08	Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There have not been unsuitable test results during this season. (verbal confirmation by Janette Codiga and validated by the records reviewed by the inspector).	
5.16.09	Question: Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Such the training protocol done on 05/11/22 by Primus Labs. for John Jewell.	
5.16.10	Question: Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. All the microbiological testing needs at this facility are performed by third- party laboratories.	
GMP Temperature Controlled Storage & Distribution Logs		
5.17.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As part of the shipping logs and temperature range was from 34-38 F degrees for the finished product.	

5.17.02	Question: Are there temperature logs for the production area (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The processing/ packing rooms are maintained at ambient temperature.	
5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As part of the daily cold storage temperature print out logs. Inspector reviewed those from 11/30/23 to 01/05, 2024 with a range of temperature from 33 to 37 F degrees in rooms (# 2, # 8, # 9 and # 10).	
5.17.04	Question: Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As described in document CR rev. 07/10/23, shipping carrier condition procedure.	
5.17.05	Question: Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As part of the CR carrier condition logs. Inspector reviewed those from 09/02, 10/19, and 12/30, 2023 and temperature range was from 32-36 F degrees.	
5.17.06	Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As part of the CR carrier condition logs. Inspector reviewed those from 09/02, 10/19, and 12/30, 2023 and the sanitary condition of the carrier met the requirements.	
GMP Allergen Control		
5.18.01	Question: Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)??	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No. There are almonds in glass jars (pesto) that are received as cross docking when consolidating orders for a specific customer.	
5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As described in document CR, rev. 02/03/23, allergen control program.	
5.18.03	Question: Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. There is a designated room (building Z, not part of the scope of this audit), across building X (cold rooms), where the pallets with the almonds' jars are stored before the consolidation of orders.	
5.18.04	Question: Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Almonds are received on premises as a cross docking item. No production lines involved.	

5.18.05	Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.04.	
5.18.06	Question: Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.04.	
5.18.07	Question: Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. As part of the sessions done on 03/27 & 04/17, 2023.	
5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC. No issues were observed on regards these concerns.	
5.18.09	Question: Are all products manufactured on site labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Refer to question 5.18.04.	
HACCP Preliminary Steps		
6.01.01	Question: Is there a team responsible for the HACCP program at the operation, with an assigned leader for the development, implementation and on-going maintenance of the HACCP system?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. There is a 5 member HACCP team for this facility and Janette Codiga is the HACCP coordinator.	
6.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Inspector reviewed the IHA approved training certificate for Janette Codiga (16 hrs, 09/03/18) and the training log on HACCP principles for the rest of the team done by her on 02/01/23.	
6.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Described per categories of finished product: such fresh garlic cloves/ whole peeled; crushed garlic, crushed fresh or acidified (cooked with citric acid); peeled garlic/chopped/ sliced/ puree; multivac; and roasted garlic. All product descriptions were updated this season 2023 and included the ingredients/ materials/ inputs, intended use/ market, storage/ shelf life specifications.	
6.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Inspector reviewed the flow charts involved in the garlic processes evaluated during this inspection: 1) Fresh Garlic Cloves/ Whole Peeled (building AA); 2) Peeled/Chopped/Sliced Garlic; 3) Crushed Garlic fresh/cooked with citric acid; Multivac Line; & Roasted Garlic (all in building U). All the elements (from 20+ to 35+ main operational steps for the different processes) described on the flow charts were verified during the walk-thru that inspector performed during this inspection.	

6.01.05	<p>Question: Is there documented evidence that the flow chart(s) has been verified on-site?</p> <p>Auditor Comments: TC. The flow charts were verified by Janette Codiga, the food safety coordinator, along the HACCP team on a period of time between 02/20/23 to 06/19/23.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
<p>HACCP Development of the HACCP Plan</p>		
6.02.01	<p>Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p> <p>Auditor Comments: TC. As described in the CR documents "hazard analysis" written for each processing flow chart, revisions between 02/20/23 and 06/19/23, and evaluating each of the operational steps and the collateral activities performed with the inputs, with all the risks associated -along probability vs severity- to the biological, chemical and physical hazards.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.02.02	<p>Question: Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?</p> <p>Auditor Comments: TC. As described on the FDA documents, acidified & low-acid canned foods (CFR 21, part 114, rev Oct. 2021) and the CPG Sec. 555.425 Foods, adulteration involving hard or sharp foreign objects (rev 05, 2005) for the control of physical hazards.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.02.03	<p>Question: Is the HACCP system reviewed when significant changes are made and at least once every 12 months?</p> <p>Auditor Comments: TC. As part of the annual management verification of the entire food safety system. Last one was done on 11/13/23 by the food safety team.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
6.02.04	<p>Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.</p> <p>Auditor Comments: TC. The CCPs are: metal detectors on each of the processing lines (2.0, 3.0 and 5.0 mm FE, 3.0 and 5.0 mm None Fe and 3.0 and 4.8 mm SS 316 , different test wands sizes are for the different finished product volumes) with hourly checks and Cooking/ pH -acidified food- as the other CCP but used only in the crushed garlic production line and temperature set up is >198 F for 6-10 minutes and pH < 3.9 per batch.</p>	<p>Possible Points: 0 Points Scored: 0 Score: Yes</p>
6.02.05	<p>Question: Have CCP critical control limits been established and are they supported by relevant validation documentation?</p> <p>Auditor Comments: TC. Refer to question 6.02.03 for the critical limits. The supporting documentation to validate those limits was available for review: acidified & low-acid canned foods (CFR 21, part 114, rev Oct. 2021) with a recommended pH value < 4.6. And the checks for accuracy of the metal detectors (2.0, 3.0, 5.0 mm FE, 3.0, 5.0 mm Non FE and 4.8 mm SS) are below the legal limit of 7 mm (from CPG Sec. 555.425 Foods, adulteration involving hard or sharp foreign objects (rev 05, 2005 for the control of physical hazards).</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.02.06	<p>Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?</p> <p>Auditor Comments: TC. Inspector reviewed the metal detection logs from 04/03, 07/19 & 11/16, 2023 -done every hour for the metal detectors (from at least three process' lines: puree, roasted garlic & whole peeled). Test wands used are 2.0 mm Fe, 3.0 mm None Fe & SS 316 for whole peeled & 5.0 mm FE/NFE & 4.8 mm SS for puree/roasted garlic. Inspector checked records with the roasting times between 6-10 min. & temperature set at > 198 F degrees. The acidified process was not running. It is controlled by the CDPH state inspectors, & Inspector reviewed logs for 5 Gl. pails with pH < 3.9 & temperature >190 F/ >7 min.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.02.07	<p>Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?</p> <p>Auditor Comments: TC. The QA/QC technicians are in charge of the monitoring for the CCPs.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>

6.02.08	Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As the CR SOP's for the metal detectors and cooking/ pH operations with their respective monitoring procedure: test wands for metal detectors each hour and temperature/ pH control for every batch of crushed garlic/cooked with citric acid.	
6.02.09	Question: Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limits are not met (loss of control/deviation) and plans to adjust the process back into control?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. As part of documents referred on question 6.02.08, under the section for the CCP deviations/ corrective actions for each CCP. An example of CA is: Stop the line and hold product from last good check of the test metal wands; Adjust metal detectors accordingly and notify mechanics immediately; re-run products as necessary/ or if possible, destroy product -if not re-work can be done- and notify QA manager, perform the root cause analysis.	
6.02.10	Question: Have recording forms been developed for monitoring the CCPs?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Both monitoring logs (metal detector, cooking temperature and pH) have included the critical limits, frequencies, and corrective actions when deviations occur, along the checked by (operator), and verified by (FS coordinator).	
6.02.11	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. On a quarterly basis and as part of the food safety management team annual review and Janette Codiga is responsible for this review. Last verification was done on 11/13/23.	
HACCP Execution of the HACCP Plan on the Plant Floor		
6.03.01	Question: Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As part of the ongoing sessions done, such the one from 02/01/23, that included the HACCP principles.	
6.03.02	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Inspector interviewed the QA technicians/ supervisors that are in charge of the CCPs testing / verification procedures.	
6.03.03	Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Monitoring activities are done at the start of the shift, -every hour for CCP 1 and CCP 2-, when product lot change occurs and at end of shift.	
6.03.04	Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Such Karina Hernandez (QA Tech) for CCP1 and CCP2.	
6.03.05	Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Either the Food Safety Coordinator or any member of the HACCP team.	

6.03.06	<p>Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Such when a deviation occurs in a metal detector: Stop the line and hold product from last good check of the test metal wands; Adjust metal detectors accordingly and notify mechanics immediately; re-run products as necessary/ or if possible, destroy product -if not re-work can be done- and notify QA manager, perform the root cause analysis.</p>	

PC	Preliminary Steps
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7.01.01	<p>Question: Is there a team responsible for the preventive control program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the preventive control program?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. There is a 5 member HACCP/ PC team for this facility and Janette Codiga is the HACCP coordinator.</p>	

7.01.02	<p>Question: Is there documented evidence that the preventive control team members have been trained on preventive control program development?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Inspector reviewed the IHA approved training certificate for Janette Codiga (16 hrs, 09/03/18) and the training log on HACCP/ PC principles for the rest of the team done by her on 02/01/23.</p>	

7.01.03	<p>Question: Does a product description exist for the products produced?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Described per categories of finished product: such fresh garlic cloves/ whole peeled; crushed garlic, crushed fresh or acidified (cooked with citric acid); peeled garlic/chopped/ sliced/ puree; multivac; and roasted garlic. All product descriptions were updated this season 2023 and included the ingredients/ materials/ inputs, intended use/ market, storage/ shelf life specifications.</p>	

7.01.04	<p>Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Inspector reviewed the flow charts involved in the garlic processes evaluated during this inspection: 1) Fresh Garlic Cloves/ Whole Peeled (building AA); 2) Peeled/ Chopped/Sliced Garlic; 3) Crushed Garlic fresh/cooked with citric acid; Multivac Line; & Roasted Garlic (all in building U). All the elements (from 20+ to 35+ main operational steps for the different processes) described on the flow charts were verified during the walk-thru that inspector performed during this inspection.</p>	

7.01.05	<p>Question: Is there documented evidence that the flow chart(s) has been verified on-site?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. The flow charts were verified by Janette Codiga, the food safety coordinator, along the HACCP team on a period of time between 02/20/23 to 06/19/23.</p>	

PC	Development of the Preventive Controls Program
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7.02.01	<p>Question: Has a documented hazard analysis for each product been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As described in the CR documents "hazard analysis" written for each processing flow chart, revisions between 02/20/23 and 06/19/23, and evaluating each of the operational steps and the collateral activities performed with the inputs, with all the risks associated -along probability vs severity- to the biological, chemical and physical hazards.</p>	

7.02.02	<p>Question: Where risk-based preventive controls are identified, have they been developed using plans and/or procedures to control identified hazard(s) are they appropriate and consistent with current scientific understanding?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As described on the FDA documents, acidified & low-acid canned foods (CFR 21, part 114, rev Oct. 2021) and the CPG Sec. 555.425 Foods, adulteration involving hard or sharp foreign objects (rev 05, 2005) for the control of physical hazards.</p>	
7.02.03	<p>Question: Is the preventive control program (as part of the Preventive Control Plan re-analysis) reviewed when significant changes are made (raw materials, packaging, suppliers, product, process, construction, recurring deviations, new scientific information, etc.) and at least once every 3 years?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As part of the annual management verification of the entire food safety system. Last one was done on 11/13/23 by the food safety team.</p>	
7.02.04	<p>Question: Do the process preventive controls have critical limits, supported by relevant validation documentation, and do other preventive controls have parameters, values and targets (where relevant)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Refer to question 6.02.04 for the critical limits. The supporting documentation to validate those limits was available for review: acidified & low-acid canned foods (CFR 21, part 114, rev Oct. 2021) with a recommended pH value < 4.6. And the checks for accuracy of the metal detectors (2.0, 3.0, 5.0 mm FE, 3.0, 5.0 mm Non FE and 4.8 mm SS) are below the legal limit of 7 mm (from CPG Sec. 555.425 Foods, adulteration involving hard or sharp foreign objects (rev 05, 2005) for the control of physical hazards).</p>	
7.02.05	<p>Question: Have monitoring requirements and frequencies been determined and documented for the preventive controls?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Inspector reviewed the metal detection logs from 04/03, 07/19 & 11/16, 2023 -done every hour for the metal detectors (from at least three process' lines: puree, roasted garlic & whole peeled). Test wands used are 2.0 mm Fe, 3.0 mm None Fe & SS 316 for whole peeled & 5.0 mm FE/NFE & 4.8 mm SS for puree/roasted garlic. Inspector checked records with the roasting times between 6-10 min. & temperature set at > 198 F degrees. The acidified process was not running. It is controlled by the CDPH state inspectors, & Inspector reviewed logs for 5 Gl. pails with pH < 3.9 & temperature >190 F/ >7 min.</p>	
7.02.06	<p>Question: Are there documents that show validation work for the process preventive controls and was this validation work performed by or overseen by a Preventive Control Qualified Individual?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Such those described in question 7.02.04.</p>	
7.02.07	<p>Question: Do the preventive control plans, charts and/or procedures indicate that specific responsibilities have been assigned for the monitoring, recording and corrective action implementation?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. Such the QA/QC technicians that are in charge of the monitoring for the CCPs.</p>	
7.02.08	<p>Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the preventive controls, including those in plan or chart format (e.g., process preventive controls)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As described under the CR HACCP plan's SOP's for the metal detectors and cooking/ pH operations with their respective monitoring procedure: test wands for metal detectors each hour and temperature/ pH control for every batch of crushed garlic/cooked with citric acid.</p>	
7.02.09	<p>Question: Have corrective action procedures been established for the preventive controls, including a detailed action plan for operators to follow if out of specification situations are observed (loss of control/deviation) and plans to adjust process back into control?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC. As part of documents referred on question 6.02.08, under the section for the CCP deviations/ corrective actions for each CCP. An example of CA is: Stop the line and hold product from last good check of the test metal wands; Adjust metal detectors accordingly and notify mechanics immediately; re-run products as necessary/ or if possible, destroy product -if not re-work can be done- and notify QA manager, perform the root cause analysis.</p>	

7.02.10	Question: Have recording forms been developed for monitoring the preventive controls?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Both monitoring logs (metal detector, cooking temperature and pH) have included the critical limits, frequencies, and corrective actions when deviations occur, along the checked by (operator), and verified by (FS coordinator).	
7.02.11	Question: Have verification procedures and schedules been developed for the preventive controls?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. On a quarterly basis and as part of the food safety management team annual review and Janette Codiga is responsible for this review. Last verification was done on 11/13/23.	
PC	Execution of the Preventive Controls Program	
7.03.01	Question: Is there documented evidence that all plant workers have attended a preventive control training, including specific training for workers directly involved with preventive controls?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. As part of the ongoing sessions done, such the one from 09/07/23, that included the PCHF principles.	
7.03.02	Question: Are the preventive control monitoring activities and frequencies in compliance with the preventive control plans, charts, and procedures?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Monitoring activities are done at the start of the shift, -every hour for CCP 1 and CCP 2- or batch, and when product lot change occurs and at end of shift.	
7.03.03	Question: Do workers directly involved with preventive control operations understand basic preventive control principles and their role in monitoring preventive controls?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Inspector interviewed the QA technicians/ supervisors that are in charge of the CCP/PC testing / verification procedures.	
7.03.04	Question: Are preventive control associated records signed off (or initialed) by the workers who are carrying out and recording the preventive control activities?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. The monitoring forms reviewed by inspector had the identification of the QA technician that carry-out the checks of the CCP/ PC.	
7.03.05	Question: Is there a deviation record detailing documented corrective actions when a deviation or deficiency of a preventive control occurs?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC. Such when a deviation occurs in a metal detector: Stop the line and hold product from last good check of the test metal wands; Adjust metal detectors accordingly and notify mechanics immediately; re-run products as necessary/ or if possible, destroy product -if not re-work can be done- and notify QA manager, perform the root cause analysis.	
7.03.06	Question: Are the records associated with preventive controls reviewed and signed off by a preventive controls qualified individual or trained designate (second signatory)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC. Either the Food Safety Coordinator or any member of the HACCP/ PC team.	