Revision 1

This document is subject to changes. The current information and status of this operation is posted in the Certification Program website at PrimusGFS.com

FINAL AUDIT REPORT

Operation Type:Processing
Audit Report Summary

CB Registration No.PA-PGFS-4091-1
PrimusGFS ID #390881 - Cert:13
Audited by Primus Auditing Operations

PrimusGFS Version 3.2

Ver en Español

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
GFSI Audit Scope(s):	CII: Processing of perishable plant products
Operation Type:	**Processing**
Audit Type:	**Announced Audit**
Audit Executive Summary:	Processing facility operating year-round with an average of 650 workers in different processing buildings and divided into three shifts, this audit included the buildings U, X, AA, AB, AF, AB and S. Observed the process for peeled fresh, chopped, roasted and sliced garlic. The product is transferred from the CA room to the peeling areas, dumped onto the lines, mechanically peeled, sorted, rinsed with single pass water treated with ozone, cooled, mineral oil added, sorted and sent to fresh pack lines or processing buildings. The fresh pack garlic is weighted, packed, passed through metal detection, palletized, transferred to cold storage and shipped. The garlic to be processed is sent to another area for additional sorting size reduction, passed through magnets and metal detector, packed, palletized, stored in cold room and shipped. The roasting process consists of receiving the peeled and washed product, dumped onto the line, passed through the roasting tunnel, cooled, packed, metal detection, cold storage and shipping. The cooking process is not included in the scope of this audit.
Date Documentation Review Started:	23 Feb 2026 11:30
Date Documentation Review Finished:	24 Feb 2026 14:00
Total Amount of Time on the Documentation Review:	9.50 Hours
Date Visual Inspection Started:	23 Feb 2026 09:00
Date Visual Inspection Finished:	23 Feb 2026 11:30
Total Amount of Time on Visual Inspection:	2.50 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:	Graciela Adame (Primus Auditing Operations)
Preliminary Audit Score:	**99%**
Final Audit Score:	**100%**
Certificate Valid From:	26 Mar 2026 To 25 Mar 2027

GPS Coordinates:	Latitude	Longitude	
	N: 36° 57' 59"	W: 121° 32' 22"	Click here to see map

FSMA Summary Report | View Certificate | Corrective Action Activity

Information related to the audited operation			
Total number of workers for the operation:	650	**Maximum worker number during peak season:**	650
Number of lines in normal production:	3	**Number of lines running during the audit:**	3
Facility Size:	200000 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
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	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score: Possible Points: Percent Score:	253 253 100%	Score: Possible Points: Percent Score:	253 253 100%
Module 5 - Good Manufacturing Practices Requirements	Score: Possible Points: Percent Score:	1228 1233 99%	Score: Possible Points: Percent Score:	1233 1233 100%
Module 6 - HACCP System Requirements	Score: Possible Points: Percent Score:	250 250 100%	Score: Possible Points: Percent Score:	250 250 100%
Module 7 - Preventive Controls Program	Score: Possible Points: Percent Score:	265 265 100%	Score: Possible Points: Percent Score:	265 265 100%
TOTAL	Score: Possible Points: Percent Score:	1996 2001 99%	Score: Possible Points: Percent Score:	2001 2001 100%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post Corrective Action Open Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	1	0
Module 6 - HACCP System Requirements	0	0
Module 7 - Preventive Controls Program	0	0
TOTAL	**1**	**0**

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	Execution of the Preventive Controls Program
Internal and External Inspections	Operational Practices		
Release of Items/Product	Worker Practices		
Supplier Monitoring/Control	Equipment		
Traceability and Recall	Equipment Cleaning		
Food Defense	General Cleaning		
	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	**Question:** Is there a documented food safety policy detailing the company's commitment to food safety?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The Food Safety Policy states the Company's commitment to program. Signed on 01/28/2026 by a Managing Member. Posted in the break room in English and Spanish.	
1.01.02	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. An organization chart specific for food safety related positions was created, indicating those positions and alternates such VP of Food Safety, QC, Production, Sanitation and maintenance and the job descriptions are on separated documents. Rev. 09/02/2025.	
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. The food safety committee is conformed by 5 individuals and the minutes with topics, dates and names of attendees were on file. Reviewed records for quarterly meetings: 12/15/25, 09/11/25 and 06/02/2025.	

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. There is a companywide food safety training program along with a special training program for leads. The charts indicate monthly sessions topics, departments, completion dates and scheduled month.	
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 verification of the food safety management system is documented on the FSMS annual review checklist that includes records and SOPs and was completed on 01/30/2026. Performed by Janette Codiga, reporting directly to owners.	
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. The Organization has electronic copy of the FSMA regulation and USDA grades and standards.	

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. The Document Control Procedure and special instructions for completing production documents, also indicate how the documents are maintained, updated and replaced.	
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. Records are maintained according to SOP for two years or the shelf life of the product.	
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. Both paper and electronic records related to food safety were handled only by designated personnel.	
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. All the documentation was well organized in labeled binders and in electronic folders.	
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. Food safety records are signed off by a designated trained individuals (there is a list of trained individuals to verify records).	

FSMS Procedures and Corrective Actions

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. The "FSMS creation of an SOP" describes the instructions to create an SOP.	

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. All paper and electronic versions of the food safety documents are available for the relevant users.	
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. There is a corrective action procedure that details the process to approach food safety related occurrences, including the investigation, corrective action and preventive action implementation and management review.	
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. An unusual occurrence and process failures form is in place. For example, completed on 2/12/2026 air quality meter showing high ozone readings, doors were opened and fans turned on.	

FSMS Internal and External Inspections

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. The program is detailed on the Internal audit policy; these are conducted weekly and monthly GMPs using the internal audit forms and four per year utilizing the PGFS audit checklists. Last completed quarterly audit done on 12/18/2025, and weekly and monthly checklists were verified.	
1.04.02	**Question:** Are there written procedures for handling regulatory inspections?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. The procedure for handling regulatory inspections is detailed on the Regulatory Inspection Procedures. Describing from the first contact with the Inspector, sample taking policy, during the inspection, follow up, etc.	
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. Only the records of corrective actions implemented for previous PGFS audit.	
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. There are written calibration procedures for thermometers - daily following the ice point method and for the roaster unit boiling water is used. The ATP testing device Hygiena - monthly using the control test kit. Metal detectors are calibrated by a third party annually.	
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. There are Hygiena ATP meter certificates of compliance for three devices in use and thermometer calibration logs. The standard thermometers had a certificate of calibration from CTI (08/19/2025 and 07/2025). Magnets calibrated by CESCO Magnetics on 03/04/25. Mettler Toledo, certificates dated 01/2026. There are also quarterly ozone equipment service reports, performed by Ozone International.	

FSMS Release of Items/Product

1.05.01	**Question:** Is there a documented product release procedure available?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The procedure to release finished products is detailed on the Daily Product shipping release (food safety department review all documents and shipping department sign the shipping release).	
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. There are completed Product shipping release forms and COAs.	
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. The procedure for handling on hold or rejected products is detailed on the Hold policy, explaining the process for segregation, identification, communication and recordkeeping.	
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. A form was developed to record information for products on hold or rejections as well as tags. For example, 638lb of garlic placed on hold on 5/8/25 ozone system was down, repaired and product rinsed on 5/9/25.	
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. There is a written procedure titled "Procedure for customer complaints and follow up". According to a complaint summary form, there have not been any food safety related complaints.	

FSMS Supplier Monitoring/Control

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. A procedure was developed to explain how suppliers are evaluated, approved and monitored, titled "Approved vendor/supplier policy" and on the "approved supplier monitoring and evaluation program" which is applicable for product, packaging, ingredients and service suppliers.	
1.06.02	**Question:** Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. There is a complete list of suppliers that includes companies such; Centra Foods (organic olive oil), ConAgra (salt), Pacific Spice (black pepper), SC Fuels (mineral oil), API (pails/lids), Agribag Inc., HJB Continental (sanitation chemicals), Anderson Organics, Empacadora GAB, Harmoni and Maca Bella.	
1.06.03	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. There are written specifications included on the supplier approval procedures for packaging, produce and services as well as on the Receiving Procedures and on the Approved vendor/supplier policy.	

1.06.04	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. The ingredient, packaging and produce suppliers provided third party food safety audit certificates, letters of guarantee and COAs when applicable. Pest Control service supplier provided the applicable licensing/certificates. Chemical supplier provided letter of guarantee.	
1.06.05	**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.)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Copies of the laboratories certificates and scopes of testing were on file. Genista Biosciences LLC certificate TL-480, CM Analytical ELAP Cert. no. 1423 Inc. and Primus Labs certificate 3572.01 and 3572.03.	

FSMS Traceability and Recall

1.07.01	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. A procedure was developed detailing the product traceability program, the purchased items are identified by PO# including the packaging. The finished product is marked with a 4-digit field lot # and Julian date/best by date/pack date.	
1.07.02	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. There is a documented procedure titled "Product Recall Program" detailing the recall classification, team members, procedures, team contact information, roles, template letters, etc.	
1.07.03	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Mock recalls are completed two times per year. Last on file was conducted on 06/13/2025, class III initiated at 8:00 am and finished at 8:40 am for 2,162 cases of fresh organic garlic with code ORG24WF this exercise includes the packaging materials.	

FSMS Food Defense

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. The food fraud vulnerability assessment along with protection plan were reviewed on 09/08/2025.	
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. There is a documented food defense plan and the food defense self-assessment was reviewed on 4/7/2025.	
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. A food defense plan which includes the physical security, workers, incoming goods, assessment team, etc.	

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. There is a list of emergency contact phone numbers available for management, included in the food defense program.	
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. A policy was developed and visitors are required to read and sign before accessing the premises, Food Security Policy.	

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:** 15 **Score:** Total Compliance
	Auditor Comments: TC. All the chemicals were stored in designated areas, labeled and with spill control where applicable.	
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. The chemicals observed in the processing room and in the chemical storage were properly stored by type.	
5.01.03	**Question:** Are signs supporting GMPs posted appropriately?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Observed GMPs supporting signage throughout the facility such in restrooms, break area and at the entrance of the processing room.	
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. The facility is completely fenced, gated, with exterior lighting and with security cameras installed.	

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. The products were observed free from pest evidence. Pest control program is implemented and according to reports, there is no frequent activity.	
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. The packaging materials were observed free from pest evidence. Pest control program is implemented and according to service reports, there is no frequent activity.	
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. The processing area and cold rooms were free from pest evidence during the audit.	

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. The facility grounds were observed free of pest activity. Pest control devices inspected were free of any evidence.	
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. There is a pest control program implemented, the exterior devices are serviced by Clark Pest Control and the interior devices by in house personnel.	
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. Pest control devices are located per audit guidelines and baited stations are installed only in the exterior of the facility.	
5.02.07	**Question:** Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The pest control stations opened at the time of the audit were clean and all intact. Barcodes are used by the contracted company and cards with dates in the interior stations.	
5.02.08	**Question:** Are interior and exterior building perimeter pest control devices adequate in number and location?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The number and location of the pest control devices is adequate and in compliance with audit requirements.	
5.02.09	**Question:** Are all pest control devices identified by a number or other code (e.g. barcode) ?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The pest control devices are identified by a unique number and are also barcoded.	
5.02.10	**Question:** Are all pest control devices effective and bait stations secured?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The devices are effective according to the service reports and baited stations were properly secured and locked.	

GMP — Storage Areas & Packaging Materials

5.03.01	**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)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. The facility layout allows proper separation between raw and finished products.	
5.03.02	**Question:** Is the facility's use restricted to the storage of food products?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The facility is only used to store food products and packaging materials.	

5.03.03	**Question:** Are rejected or on hold materials clearly identified and separated from other materials?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. There were some products on hold at the time of the audit, these pallets were properly tagged.	
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. The raw products, WIP, finished product, packaging materials and equipment were free from adulteration issues.	
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. All the storage areas inspected were visibly clean.	
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 packaging materials and products are used based on the receiving date and production codes.	
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. Materials are rotated using a FIFO policy.	
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. The storage rooms are maintained at the appropriate temperature for the products stored.	
5.03.09	**Question:** Is any packaging being stored outside, being stored protected?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. All the packaging materials were stored in an enclosed/designated building.	

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. The facility layout and traffic flows prevent cross contamination between raw product and finished goods.	
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. Issues not observed at the time of the audit.	
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. The processing room was observed clean including the processing equipment, floor, walls and ceiling.	

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. The facility is completely enclosed.	
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. Re-work activities were not observed at the time of the audit.	
5.04.06	**Question:** Are raw ingredients examined before use?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Products are subject to a visual inspection prior to use.	
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. The finished products carton and units are marked with Best By date and lot code.	
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 metal detector is used for foreign material control, each packed unit is passed and the device is tested every hour.	
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. All the testing kits were used at the time of the audit and worked properly. The reagents were within the expiration dates.	
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 multiple hand wash stations at the break room facility.	
5.04.11	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. The hand washing stations were well stocked with fragrance free hand soap, warm water and disposable paper towels.	
5.04.12	**Question:** Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. There are enough stalls for women and for men. Toilets were well stocked with toilet paper.	
5.04.13	**Question:** Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. There are hand sanitizer dispensers at the entrance of the processing areas containing gel.	

5.04.14	**Question:** Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. The foot dip stations contain QUAT @ 1000 ppm.	
5.04.15	**Question:** Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The single service containers such bags and pails were only used for product.	
5.04.16	**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?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The reusable containers were in good conditions and only used for their intended purpose.	
5.04.17	**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?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. The thermometers, metal detectors and anti microbial monitoring meters were working properly and the calibration procedure and records were on file.	

GMP Worker Practices

5.05.01	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. The workers were observed while entering the processing room, all followed the proper hand washing procedure.	
5.05.02	**Question:** Are workers' fingernails clean, short and free of nail polish?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. There is a written policy indicating how nails should be maintained, workers observed while washing their hands had their nails short and clean.	
5.05.03	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The workers observed in the loading area and the processing room were not exhibiting signs of illness or exposed wounds.	
5.05.04	**Question:** Are workers wearing effective hair restraints that contain all hair?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Workers are required to wear hair restraints. Hairnets are also provided to visitors.	
5.05.05	**Question:** Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The workers were observed free from exposed jewelry. A jewelry policy is documented and enforced.	

5.05.06	**Question:** Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Nitrile gloves, smocks, plastic aprons and plastic sleeves are provided to workers. The smocks are washed by a contracted company.	
5.05.07	**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?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. There is a policy for the proper handling of the garments and it is enforced.	
5.05.08	**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?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. There is an area by the processing room entrance designated to leave the garments in racks when not in use.	
5.05.09	**Question:** Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. All the workers belongings were observed in the break areas.	
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. Smoking, chewing and drinking is prohibited in production and storage areas per written policy and there are designated areas for these activities.	
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. Fresh potable drinking water is provided to workers along with disposable cups.	
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. Issues were not observed at the time of the audit.	
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. The first aid kits were located in several areas of the facility such in the break room and these were well stocked and items were within the expiration date.	

GMP Equipment

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 food contact surfaces such scales, tanks, belts and trimming tables were free of unhygienic materials.	
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. Non food contact surfaces were free of unhygienic materials.	

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. The design of the equipment allow proper inspection, maintenance and sanitation.	
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. There are independent digital thermometers in the rooms including the processing and cold storage.	
5.06.05	**Question:** Are all thermometers non-glass and non-mercury?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The thermometers observed were non-glass and non-mercury.	

GMP Equipment Cleaning

5.07.01	**Question:** Are food contact equipment surfaces clean?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. The food contact surfaces were visibly clean during the audit, this includes product trimming area, driers barrels, wash tanks and belts.	
5.07.02	**Question:** Are non-food contact equipment surfaces clean?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Non-food contact surfaces were visibly clean at the time of the audit.	
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. The containers used to hold WIP were in good conditions and visibly clean.	
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. Cleaning activities were not observed during the audit.	
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. The cooling units were visibly clean and free of ice accumulation.	
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. Fand guards and ceiling in front of the cooling units were visibly clean.	
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:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. There was not stored equipment in the facility.	

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. Cleaning utensils and hoses were properly stored off the ground on wall hooks located in several areas of the cold room and in the processing room.	
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. None observed in production area at the time of the audit.	
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:** 5 **Score:** Total Compliance
	Auditor Comments: TC. Equipment was observed free of excessive lubrication.	

GMP General Cleaning

5.08.01	**Question:** Are spills cleaned up immediately?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. Spills not observed at the time of the audit.	
5.08.02	**Question:** Are waste and garbage frequently removed from production and storage areas?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The waste and garbage is removed constantly from the production area.	
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)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Floor drains were clean, covered and flowing properly. A cleaning and sanitation program for drains is implemented.	
5.08.04	**Question:** Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. All high level areas such evaporators and ceiling were clean at the time of the audit.	
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?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The plastic curtains and speed doors in the processing and storage areas were in good condition.	
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?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. PPE was available for the sanitation employees, stored properly and in good condition.	
5.08.07	**Question:** Is cleaning equipment maintained clean and stored properly?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The cleaning utensils were stored properly while not in use, wall hooks were available.	

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. The cleaning equipment is identified with a color code to prevent cross contamination.	
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. All utensils observed during the audit were appropriate for the use.	
5.08.10	**Question:** Are toilet facilities and hand washing stations clean?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: MN. Used and unused toilet paper observed on the floor in the women´s restrooms.	
	Auditee Comments: *1. Employee training for Bathroom Procedures completed 2. Full time Bathroom monitors put in place tasked with routine bathroom inspections.* View Files ***CB/Auditor Review Comments:*** *Accepted.* — ***CA Accepted?*** **Yes**	
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. The break areas were clean, no evidence of food left over in the area.	
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. The maintenance area was well organized and clean during the audit. Chemicals were stored only in designated and labeled cabinets.	
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. The forklifts were clean and used in a sanitary manner during the audit.	
5.08.14	**Question:** Are shipping trucks clean and in good condition?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The trucks observed at the time of the audit were visibly clean and free of off odors.	

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. All the lights in the processing room and product and product and packaging storage areas were shielded.	

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. There is a glass and brittle plastic control program implemented. Items are frequently inspected.	
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. Wooden surfaces were not observed near or in direct contact to the products.	
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. There is an adequate lighting in the facility allowing proper inspection and sanitation.	
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. Ventilation related problems were not detected at the time of the audit.	
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. Floors were observed in good conditions.	
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. Floor drains are located strategically were needed.	
5.09.08	**Question:** Are closed doors and windows to the outside pest-proof?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. All the inspected doors were closing properly.	
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 is an open loading bay.	
5.09.10	**Question:** Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. There is an open loading bay.	
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. The exterior walls were in good conditions to prevent pest intrusion.	
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. The interior walls and ceiling were free of cracks to prevent pest harborage.	

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. An internal wall perimeter was maintained in the facility including the packaging material storage, product storage and processing room.	
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. The exterior of the facility was free of litter or weeds.	
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. Stored equipment not observed in the exterior of the facility.	
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. The pallets are inspected and replaced when needed.	
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. The dumpsters area was clean, no leaks or waste observed.	
5.09.18	**Question:** Are outside garbage receptacles and dumpsters kept covered or closed?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The exterior garbage containers were covered at the time of the audit.	
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 backflow preventer installed in the 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. There is no laboratory on site.	

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 satellite map indicating the operation location/buildings, adjacent land which is agriculture, well location, storm water drainage, process waste water ponds and a creek.	
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. There are plant individual maps with equipment layout, flow patterns for equipment, people, waste and product.	

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. A risk assessment was completed addressing the facility location and the adjacent land use, rev. 04/07/2025.	
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. There are several backflow prevention devices in the facility that were tested and passed on 01/02/2026 by Bay Area Backflow Inc. Technician Caleb Rivas cert. no. 17323.	
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: TC. Jannette Codiga is the designated person responsible for the food safety program.	

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. The full labels were observed in the chemical containers and specimen labels. For example: Acid Blend, Degreaser, Viscous and Super Chlor Foam.	
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. There are daily inventory chemical usage and inventory logs which indicate the amounts in gallons received, used, received and ending inventory.	
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. Single pass systems are treated with ozone at a minimum of 4.0 ppm; digital readings are verified every two hours and manually at start up and every thirty minutes.	

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. The pest control program is documented on the General Pest Control Management Plan and the service agreement with Clark Pest Control indicates a monthly service for the baited stations. The weekly inhouse service is done by Silvia Cortez, Ismael Martinez and Rodolfo Lizada with IPM training certificates. Liability insurance certificate is valid to 07/01/2026. Company license 31219 valid to 12/31/2026. Annual program assessment was done on 02/20/2026 by the contracted company.	
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. There are several schematic plans showing all the interior and exterior devices by number by building.	

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. The service company provides service reports indicating devices and facility conditions, activity if any and material use report for bait applications. Applying Terad 3Blox, reported in the material use reports. The inhouse inspections are documented on the Pest activity trend report monthly log and daily tin cat and light trap inspection logs. Heavy rodent activity noted in the exterior stations in September, October and November.	

GMP — Operation Monitoring Records

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. There are inspection reports for product and materials and the conditions of the trailers, bins and products, lot number or PO#, supplier information are reported on the incoming material inspection log and on the incoming garlic bins inspection form.	
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. The incoming trucks with raw products are inspected, the conditions are recorded on the Incoming garlic bins inspection form and on the incoming material inspection form.	
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. Roasted Product Temperatures log - oven belt speed/time, oven belt and product temperature and product temperature after cooler. Temperature inspection log, checking product temperature after cooling in the whole peeled process. Daily roasted monitoring records indicate water activity. Metal detector record log roaster garlic, Metal detector record log whole peeled and Metal detector record log Multivac. All the metal detectors are tested at start up and every hour.	
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. Reviewed the completed forms "Ozone water system set-up and level recording"; digital readings are verified every two hours and at start up and every 30 minutes manually. Ozone must be at a minimum of 4.0 ppm.	
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. Only single pass systems are used in the 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. The foot dip stations contain Bio Catch Quat 800 - 1000 ppm, tested every three hours and reported on the DOC#SAN-Foot Bath Concentration Log. The hand sanitizer dispensers are inspected daily and reported on the Offline quality control log.	
5.13.07	**Question:** Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. Knives are only used to cut strappings. An accountability system is implemented. Completed daily knife issue logs were reviewed. The dicer blades are inspected at start up and every two hours.	

5.13.08	**Question:** Is there a pre-operation inspection log?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Visual inspections are conducted covering all the equipment and observations are recorded on the pre-operational inspection forms (roaster, puree, Multivac), Plant Pre-Start Walk Through as well as the glass and brittle plastic registration daily inspection log and the Daily Labor record which includes the personnel inspection.	
5.13.09	**Question:** Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. There are reports of the monthly GMPs and records self audits conducted and records were reviewed. See module 1 for additional detail.	

GMP Maintenance & Sanitation Files

5.14.01	**Question:** Does the facility have a preventative maintenance program that includes a schedule and completion records?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. There is a documented preventative maintenance and refrigeration programs, described on the PM summary, PM procedures and on the work order procedure. There are several documents listing the equipment and service frequencies required.	
5.14.02	**Question:** Are there a logs of maintenance work and repairs and are they signed off when work is completed?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The completed repairs or maintenance work is recorded on the daily set up logs, daily/weekly/monthly maintenance logs, annual PM logs, quarterly ozone systems inspection form, refrigeration annual inspection log, and on the daily/weekly/monthly refrigeration logs.	
5.14.03	**Question:** Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The post maintenance sanitation is recorded on the Daily Sanitation Log.	
5.14.04	**Question:** Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. A Master Sanitation Schedule was developed listing the areas and equipment to be cleaned weekly, monthly, seasonally and annually such grounds, ponds, floors, rolling doors, metal racks, plastic cups, tables, drains, inside cooler piping, bag filler, air peelers, bucket elevators, dicer, portable disintegrator, bucket fill station, pipelines, roaster oven, cooling tunnel, mixing bowl, roaster steam pipe, coolers, etc.	
5.14.05	**Question:** Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. There are SSOPs for equipment and facility sanitation; describing the steps, frequency, PPE requirements, chemicals used and concentrations required.	
5.14.06	**Question:** Are cleaning and sanitation logs on file that show what was done, when and by who?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The cleaning and sanitation is recorded on the following forms: Daily/weekly/monthly/as needed Sanitation Log which indicate the area cleaned and who cleaned.	

5.14.07	**Question:** Are there records showing verification of cleaning and sanitizing chemical concentrations?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The verification of the sanitizer concentration is recorded on the Chemical Concentration Testing - daily recording log (Quat 200 - 400ppm, peracetic acid 280ppm or chlorine 200ppm). The hand sanitizer station replenishment is recorded on the hand wash station sanitation daily check.	
5.14.08	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. CIP cleaning is done in the roaster oven daily and weekly based on written procedures. The puree plant piping is cleaned and sanitized daily and weekly. Documented on the Daily and Weekly Sanitation Logs.	
5.14.09	**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)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The floor drains in the wet areas are subject to a daily cleaning program. The activity is recorded on the Daily Sanitation Log.	
5.14.10	**Question:** Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The compressed air line filters were replaced on 03/2025 by Associated Compressor & Equipment. The wall filters are replaced monthly or based on conditions.	
5.14.11	**Question:** Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The cooling units are inspected daily and weekly by in house personnel. The complete service is done annually - coolers 8, 9 and 10 were serviced and cleaned on 04/2025.	
5.14.12	**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)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. There is a written procedure named Daily ATP Swabbing within production areas pre-production, using a Hygiena device for food contact surfaces only. Limit is 30 RLUs. There are several rotations per processing area. The results are recorded on the Pre-Production ATP daily monitoring logs.	
5.14.13	**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)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. There is Glass policy and breakage procedure. Glass registry is in place. Items are inspected daily and conditions reported on the glass and brittle plastic registration daily inspection logs were on file.	

GMP — Worker Documentation

5.15.01	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Workers receive orientation training. Records with topics, dates and names of attendees were reviewed.	

5.15.02	**Question:** Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The worker training program includes ongoing refreshers. Reviewed records with training dates, names of attendees and topics. For example: 08/2024 food safety and food security policy, 04/2024 HACCP principles, 10/2024 food defense and 12/2024 hold policy.	
5.15.03	**Question:** Are there training logs for the sanitation workers, including best practices and chemical use details?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The sanitation crew received training on smart sanitation practices, principles and practices for effectively cleaning on 02/20/2026 and chemical handling, inventories, concentration verification and storage on 01/30/2026.	
5.15.04	**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).	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The procedures are in place, covered in the GMPs document, disease control section.	
5.15.05	**Question:** Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. There is a written workers disciplinary policy in place.	
5.15.06	**Question:** Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	**Possible Points:** 3 **Points Scored:** 3 **Score:** Total Compliance
	Auditor Comments: TC. Visitors are contractors are required to read the GMPs policies and to sign in prior to accessing the production areas.	

GMP Testing

5.16.01	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Microbiological Program, weekly TPC testing for food contact surfaces. Listeria testing daily for roasted product and some food contact surfaces in the roaster area. Weekly Listeria and Salmonella for nonfood contact surfaces. Water tested monthly for Ecoli and total coliforms. Compressed air tested once per year TPC and yeast and mold. Swabbing is done based on set rotations. Coolers are tested monthly for Ecoli, Listeria spp. and Salmonella spp.	
5.16.02	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. There are written corrective action procedures for when abnormal test results are detected on each testing procedure indicated on 5.16.01.	
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. Microbiological environmental testing reports were reviewed (TPC, Listeria and Salmonella). All completed based on the written program.	

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 results of the monthly water testing for Ecoli and total coliforms were on file. 2 sampling location each month. Reviewed compliant reports for 02/05/2026, 01/09/2026 and 12/04/2025.	
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. Ice is not used in the process.	
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 was tested on 05/01/2025, samples taken from 12 different sites and testing for TPC, yeast and mold, all reported < 100 CFU/sq m.	
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. Product testing reports were verified, testing for APC, coliform, Ecoli, Heterofermentative lactic acid bacteria, Listeria mono., Salmonella spp., yeast and mold. Roaster and roasted product daily Listeria testing reports were reviewed.	
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. None have been required.	
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. The swabbing for weekly rotation testing is done by Primus Labs. Daily swabbing in the roaster area is done by in house personnel that attended an online training offered by Genista on sample collection and shipping instructions for environmental sponge swab samples. ATP testing is done by inhouse personnel that received training on 01/02/2026.	
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. There is no on site laboratory.	

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. Product temperature is checked and documented on the Picking Tickets.	
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 areas are not refrigerated.	

5.17.03	**Question:** Are there temperature logs for storage rooms?	**Possible Points:** 5 **Points Scored:** 5 **Score:** Total Compliance
	Auditor Comments: TC. The cold room temperatures are monitored continuously by an electronic system and visually and daily temperature reports are created. Temperature range 32 to 37 degrees Fahrenheit.	
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. The shipping trucks are inspected prior to loading per procedure SOPs Carrier Conditions.	
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. The trucks are inspected prior to loading and the conditions including temperature and cleanliness are recorded on the carrier condition log.	
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. The trucks are inspected prior to loading and the conditions including temperature and cleanliness are recorded on the carrier conditions log.	

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. Pesto garlic jars are stored in building Z (containing almonds).	
5.18.02	**Question:** Has a documented allergen management plan been developed?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Allergen control program was developed and an allergen risk assessment was completed.	
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. The product in question is only stored in building Z.	
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. The product is not processed on site.	
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. The product is not processed on site.	
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. The product is received processed, stored and shipped.	

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. The workers received training on the allergen program on 02/2026.	
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. Issues were not observed during the audit.	
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. Product is received prelabeled.	

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. A HACCP team was established and it is conformed by individuals from different departments. Janette Codiga is identified as the team leader. HACCP team meetings are conducted on a quarterly basis, meeting minutes with dates, topics and names of attendees were reviewed.	
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. The Team Leader and team members have certificates of FSPCA Preventive controls training.	
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. There are documented product descriptions (peeled garlic cloves in pouches and for further processing, fresh chopped and sliced garlic, crushed garlic, peeled garlic and roasted garlic) that include product name, characteristics, ingredients, packaging, intended use, intended consumers, shelf life, labelling instructions and storage and distribution.	
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. Process flow diagrams were created for the different processes such multivac pack line, crushed garlic, fresh garlic cloves/whole peel and roasted garlic.	
6.01.05	**Question:** Is there documented evidence that the flow chart(s) has been verified on-site?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The process flow charts were verified on site by the Team Coordinator on 03/2025, 05/2025 and 06/2025.	

HACCP Development of the HACCP Plan

6.02.01	**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.	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. A food safety plan (hazard analysis) was developed for each process and include all steps, hazards related, whether a preventive control is required or not, justification and preventive measures implemented.	
6.02.02	**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)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. CCP decision was made based on a hazard analysis risk matrix.	
6.02.03	**Question:** Is the HACCP system reviewed when significant changes are made and at least once every 12 months?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The plans are approved annually by Janette Codiga and L. Scott Donnelly Ph. D.	
6.02.04	**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.	**Possible Points:** 0 **Points Scored:** 0 **Score:** Yes
	Auditor Comments: Yes. The metal detection (Fe, Non-fe and SS) was identified as the CCP.	
6.02.05	**Question:** Have CCP critical control limits been established and are they supported by relevant validation documentation?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. Copy of the FDA Compliance Policy Guide Sec. 555.425 was on file.	
6.02.06	**Question:** Have monitoring requirements and frequencies been determined and documented for the CCPs?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. The CCP is monitored prior to production start, hourly, at product changes and at the end of production.	
6.02.07	**Question:** Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The QC Technicians are responsible for the CCP monitoring.	
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. Monitoring procedures were developed and also described on the tables "Hazard analysis CCP plan".	
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. The corrective action procedures for CCP deviations are detailed on the hazard analysis CCP plan.	
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. Specific form was created to document the CCP monitoring activities "Metal detector log".	

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. The verification plan includes the daily QC Techs tests, Supervisor observing the tests daily and reviewing the monitoring records.	

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. All plant employees received training on 05/2024 reviewing HACCP and preventive controls. The QC Technicians and Leads received training 1/2024 covering HACCP, CCPs, CPs and preventive controls.	
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. The CCP Operators understand the CCP monitoring procedure as well as the corrective action protocol if any deviation occurs.	
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. According to the records reviewed, the monitoring activities are done per written plan.	
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. The CCP Operators write their names or initials on the CCP monitoring logs.	
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. The QC Supervisor signs off on CCP monitoring records daily.	
6.03.06	**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)?	**Possible Points:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. Deviations were not indicated on the monitoring records reviewed at the time of the audit.	

PC — Preliminary Steps

7.01.01	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. A HACCP team was established and it is conformed by individuals from different departments. Janette Codiga is identified as the team leader. The team meetings are conducted on a quarterly basis, meeting minutes with dates, topics and names of attendees were reviewed.	
7.01.02	**Question:** Is there documented evidence that the preventive control team members have been trained on preventive control program development?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. The Team Leader and team members have certificates of FSPCA Preventive controls formal training.	

7.01.03	**Question:** Does a product description exist for the products produced?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. There are documented product descriptions (peeled garlic cloves in pouches and for further processing, fresh chopped and sliced garlic, crushed garlic, peeled garlic and roasted garlic) that include product name, characteristics, ingredients, packaging, intended use, intended consumers, shelf life, labelling instructions and storage and distribution.	
7.01.04	**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. Process flow diagrams were created for the different processes such multivac pack line, crushed garlic, fresh garlic cloves/whole peel and roasted garlic.	
7.01.05	**Question:** Is there documented evidence that the flow chart(s) has been verified on-site?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The process flow charts were verified on site by the Team Coordinator on 03/2025, 05/2025 and 06/2025.	

PC Development of the Preventive Controls Program

7.02.01	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. A food safety plan (hazard analysis) was developed for each process and include all steps, hazards related, whether a preventive control is required or not, justification and preventive measures implemented.	
7.02.02	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. PCs decision was made based on a hazard analysis risk matrix.	
7.02.03	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. The plans are approved annually by Janette Codiga and L. Scott Donnelly Ph. D.	
7.02.04	**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)?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. For example, the metal detection has specific critical limit for Fe, Non-fe and SS. Ozone concentration in water rinse should be 4.0 ppm. Product temperature after roasting should be 198 degrees F or more.	
7.02.05	**Question:** Have monitoring requirements and frequencies been determined and documented for the preventive controls?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. All preventive controls have monitoring procedures indicating the process steps, frequencies, limits and corrective actions.	
7.02.06	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. All personnel conducting validation have formal PCQI training certificate.	

7.02.07	**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?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. Only trained personnel have been assigned to monitor and document the PCs related activities.	
7.02.08	**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)?	**Possible Points:** 10 **Points Scored:** 10 **Score:** Total Compliance
	Auditor Comments: TC. All preventive controls have monitoring procedures indicating the process steps, frequencies, limits and corrective actions.	
7.02.09	**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?	**Possible Points:** 15 **Points Scored:** 15 **Score:** Total Compliance
	Auditor Comments: TC. All preventive controls have monitoring procedures indicating the process steps, frequencies, limits and corrective actions.	
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. There is one recording form designated for the monitoring activities of each PC.	
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. All PCs records are verified by management.	

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. All plant employees received training on 01/2026 reviewing HACCP and preventive controls. The QC Technicians and Leads received training 01/15/2026 covering HACCP, CCPs, CPs and preventive controls.	
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. According to the records reviewed, the monitoring activities are done per written plan.	
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. The Operators understand the PCs monitoring procedure as well as the corrective action protocol if any deviation occurs.	
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 Operators write their names or initials on the monitoring logs.	

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. The QC Supervisor signs off on the monitoring records daily.	
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:** 0 **Points Scored:** 0 **Score:** N/A
	Auditor Comments: N/A. Deviations were not indicated on the monitoring records reviewed at the time of the audit.	