



PrimusLabs Audit (238872)

Packinghouse v11.04

Facility(s)	Symms Fruit Ranch, Inc. Contact: John Orrison Address: 14068 Sunny Slope Road Caldwell Idaho 83607 United States Phone Number: 208-459-4821 Fax Number: 208-459-6932 Email(s): orrison@speedyquick.net				
Customer(s)	Symms Fruit Ranch, Inc. Contact: John Orrison Address: 14068 Sunny Slope Road Caldwell Idaho 83607 United States Phone Number: (208) 459-4821 Fax Number: (208) 459-6932 Email(s): orrison@speedyquick.net				
Audit Type:	Packinghouse				
Foreman or Contact Person (and email):	Dar Symms				
Location/City:	Caldwell				
State:	Idaho				
Country:	United States				
Date Audit Started:	02/06/2014 09:00				
Date Audit Finished:	02/06/2014 13:30				
Audit Duration:	4 hours, 30 minutes				
Auditee Commodity(ies):	Peaches, Apples, Pears, Persimmons, Plums, Nectarines, Prunes, Quince				
Observed Commodity(ies):	Peaches, Apples, Pears, Persimmons, Plums, Nectarines, Prunes, Quince				
Auditor:	Kimberly Flynn (Idaho State Dept. of Agriculture – Sub Contractor)				
Audit Percentage Score:	96%				
Question Response Summary:					
# of Question Responses	Not Applicable	Full Points	Minor Deficiency	Major Deficiency	Non Conformance
175	13	148	<u>8</u>	<u>2</u>	<u>4</u>
Announced Audit?	Yes				



FDA Registration Number: XXXXXXXX3078

Audit Scope: Fresh fruit packing facility measuring approximately 27,000 square feet, with approximately 10,000 square feet of refrigerated finished product storage. Three production lines used for apples, pears, peaches, persimmons, plums, prunes, nectarines, and quince. Observed apple packing process at the time of the audit. Product receiving, re-circulated wash water systems, fresh water rinse, terminal sanitizing, and wax application. Sorted and sized into various packing containers, refrigerated finished product storage, loading, and shipping. Packing season is generally August through March, with approximately 100 employees. Cherries are packed on a different production line in a separate building. The cherry production area was not observed at the time of the audit.

Audit Entered By: Kimberly D. Flynn

Other Auditing Personnel And Role: N/A

Additional Report Links

- [Report and Corrective Action Summary](#)
- [See The Result Comparison](#)
- [See The Audited Entity History](#)

Corrective Actions Response

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

Sections:

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

Good Manufacturing Practices

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
1.1.1	Is there a designated person responsible for the food safety program?	Total Conformance	10	10		Yes, John Orrison is the designated person responsible for the facility's food safety program.	
1.1.2	Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Total Conformance	15	15		Yes, all chemicals are stored in locked cabinets and are labeled correctly.	
1.1.3	Are "food grade" and "non-food grade" chemicals used and stored in a	Total Conformance	10	10		Yes, food grade and non-food grade	

controlled manner?

1.1.4	Are signs supporting GMPs posted appropriately?	Total Conformance	10	10		chemicals are stored separately in locked areas. A grease gun was observed marked "food grade". Yes, GMP signs were observed posted appropriately and in the appropriate language.
1.1.5	Are blue metal detectable waterproof band aids used? Are first aid kits adequately stocked and readily available?	Total Conformance	5	5		Yes, blue metal detectable waterproof band aids are used. Two first aid kits are adequately stocked and readily available.
1.2.1	Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Conformance	15	15		Yes, products and processing aids are free of insects, rodents, birds, reptiles, mammals and any evidence of them.
1.2.2	Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Conformance	15	15		Yes, packaging supplies are free of insects, rodents, birds, reptiles, mammals and any evidence of them.
1.2.3	Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Total Conformance	15	15		Yes, the facility and storage areas are free of insects, rodents, birds, reptiles, mammals and any evidence of them.
1.2.4	Is the area outside the facility free of evidence of pest activity?	Minor Deficiency	7	10	Evidence of rodents, animals (e.g. humans, dogs) and/or birds in active areas outside the plant is an indication of a pest pressure on the whole facility. All possible measures should be taken to avoid attracting pests to the facility perimeter.	Isolated instance of evidence of bird activity outside the main entry door to the facility.
1.2.5	Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Conformance	15	15		Yes, Sprague Pest Solutions is the contracted pest control company for the operation.
1.2.6			10	10		

	Are pest control devices (inc. rodent traps and insect light traps) located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	Total Conformance				Yes, pest control devices are located away from exposed food products. Bait is used only outside of the facility. Insect light traps (ILTs), electrical fly killers, pheromone traps, and sticky type ILTs were not observed at the time of the audit.
1.2.7	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Minor Deficiency	3	5	All pest control devices should be maintained clean and replaced when damaged so they will accomplish their intended use. Date of inspections should be posted on the devices as well as kept on file (unless barcode scanned).	Internal pest control devices are not monitored every two weeks. Sprague Pest Solutions monitors and bar code scans internal and external devices only on a monthly basis. Pest control devices are maintained in a clean and intact condition.
1.2.8	Are interior and exterior building perimeter pest control devices adequate in number and location?	Total Conformance	5	5		Yes, interior and exterior devices are adequate in number and location.
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Total Conformance	5	5		Yes, pest control devices are identified by a number. Wall signs are labeled with a corresponding number to indicate device placement.
1.2.10	Are all pest control devices properly installed and secured?	Total Conformance	5	5		Yes, pest control devices are properly installed and bait stations are secured.
1.3.1	Are ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well any allergen cross contamination issues)?	Total Conformance	15	15		Yes, products, packaging, and processing aids are stored to prevent cross contamination.
1.3.2	Is the storage area completely enclosed?	Major Deficiency	3	10	All raw material and finished goods should be stored inside. Food contact packaging should be stored inside. Non food contact packaging should	Food contact packaging is stored outside in covered storage area with one open side. Packaging is stored on pallets with plastic shrouds; area is included in pest control

be stored inside but **program.**
if stored outside,
should be shroud
protected.

1.3.3	Is the facilities use restricted to the storage of food products?	Total Conformance	5	5	Yes, only product, food contact products, and items related to the process are stored in the facility's storage areas. Sanitation chemicals and maintenance equipment were observed stored away from food and related items.
1.3.4	Are rejected or on hold materials clearly identified and separated from other materials?	Total Conformance	10	10	Yes, rejected and/or on hold materials are held in an area that is designated with a sign on the interior east wall of the facility. Tags applied to rejected and/or on hold materials identify the reason, date, and name of person who put the materials on hold.
1.3.5	Are raw materials, work in progress, ingredients (including ice), finished goods and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Conformance	15	15	Yes, raw materials, work in progress, ingredients, finished goods and food contact packaging are within accepted tolerances for spoilage or adulteration.
1.3.6	Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Total Conformance	10	10	Yes, all storage areas are clean.
1.3.7	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)?	Total Conformance	5	5	Yes, fruit commodities, packaging, and processing aids are properly marked with dates.
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Total Conformance	5	5	Yes, materials are rotated using FIFO policy.
1.4.1	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading	Total Conformance	15	15	Yes, exposed materials are protected from overhead contamination.

	insulation, etc.)?				
1.4.2	Are packing and/or processing areas completely enclosed?	Total Conformance	15	15	Yes, the packing areas are completely enclosed.
1.4.3	Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?	Total Conformance	15	15	Yes, production areas are clean and well maintained.
1.4.4	Is all re-work / re-packaging handled correctly?	N/A	0	0	N/A, score not affected. Re-work/re-packaging not occurring at the time of the audit.
1.4.5	Are raw ingredients examined before use?	Total Conformance	5	5	Yes, continuous visual inspection is in place on all production lines.
1.4.6	Are finished products coded (carton and unit packaging) for the day of production?	Total Conformance	10	10	Yes, finished cartons are coded with packing date, USDA PLI ID number, lot ID, variety code, and individual box identification number. Unit packaging is coded with packing date.
1.4.7	Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?	Total Conformance	10	10	Yes, continuous visual inspection is in place on all production lines.
1.4.8	Does the facility have the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?	Total Conformance	10	10	Yes, the facility uses a Chlorine Reagent (#1, #2, and #3) Test Kit in addition to an ORP Controller. The controller has an independent calibrated ORP probe for verifying the concentration of anti-microbial chemicals. All testing materials are within date codes. Testing results of anti-microbial concentration and pH level conducted during the audit were within acceptable levels.
1.4.9	Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?	Major Deficiency	5	15	Enough stations, in working order should be provided to ensure efficient staff flow (1 per 10 A hot air dryer (creating aerosols) is located within the production area next to a visible hand wash

					<p>people on site). Hands free is an optimum system for food establishments. Operations packing or processing items should have hand washing locations that are situated in such a way that the hand washing discipline can be observed. Stations should have warm water, soap and paper towels.</p>	<p>station. Nine hand wash stations are available for approximately 100 employees; three are visible, and six are located inside restroom facilities.</p>
1.4.10	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Minor Deficiency	10	15	<p>At least one stall per 15 employees. Toilet facilities should not open directly into production or storage areas. Restrooms should be stocked with toilet paper, scentless soap and towels.</p>	<p>Urinals for male employees make up 40% of the total male toilets provided. Two urinals and three toilets are provided for male employees; eight toilets are provided for female employees.</p>
1.4.11	Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?	Non-Conformance	0	5	<p>Secondary hand sanitation helps reduce microbial load between hand washing events. Stations must be maintained (checked and replenished). Stations should be placed strategically. Secondary hand sanitation does not replace proper hand washing.</p>	<p>No, secondary hand sanitation stations are not in place at this facility.</p>
1.4.12	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Total Conformance	5	5		<p>Yes, single service containers are used for their intended purpose.</p>
1.4.13	Are re-usable containers clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Total Conformance	5	5		<p>Yes, re-usable containers are designated for their specific purpose. White buckets are marked "culls", yellow totes are marked "rerun",</p>

					garbage cans and bins are marked "trash", and wood bins were observed labeled "juice" with the date and lot number included.
1.4.14	Are food safety measuring devices working properly?	Total Conformance	3	3	Yes.
1.5.1	Are employees washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	Total Conformance	15	15	Yes, employees were observed washing their hands after using the restroom and before entering the production area.
1.5.2	Are employees fingernails clean, short and free of nail polish?	Total Conformance	5	5	Yes.
1.5.3	Is there no sign of any employees with boils, sores, open wounds or exhibiting signs of foodborne illness working in indirect or direct food contact?	Total Conformance	10	10	Yes, employees were not observed with boils, sores, open wounds, or exhibiting signs of illness.
1.5.4	Are employees wearing effective hair restraints?	Non-Conformance	0	5	Wearing hair restraints, moustache covers and beard-nets prevents hair from falling into the product. Hair restraints also avoids staff unintentionally touching hair, then touching product. No, hair/beard nets are not used. Long hair was observed restrained with elastic bands.
1.5.5	Is jewelry confined to a plain wedding band?	Total Conformance	3	3	Yes, jewelry is confined to a plain wedding band.
1.5.6	Are all employees wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves and non-latex gloves)?	Minor Deficiency	3	5	Smocks and aprons should be worn to cover street clothes that may have contaminants from the outside environment. Gloves and sleeves when properly used (if appropriate) can help reduce transmission of micro-organisms from the arms and hands (gloves do not replace hand washing). Gloves Isolated instance of protective garments (apron/smock) not being worn after the wash step as required per the Applicability Chart. Employees working on the production lines were observed wearing disposable nitrile and/or nitrile with cotton gloves provided by the facility.

are non–latex.

1.5.7	Do employees remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?	Total Conformance	5	5	Yes.
1.5.8	Is there a designated area for employees to leave protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets?	Total Conformance	5	5	Yes, aprons and sleeves are hung up in the wash step work area. In addition, the facility has areas designated (with signs) for employees to leave coats and gloves. Disposable gloves are removed and disposed of when employees leave their work stations. New gloves are put on when returning to the work area.
1.5.9	Employees personal items are not being stored in the production or material storage areas?	Total Conformance	5	5	Yes, employee personal items are not stored in the production or storage areas. Three areas were observed for employees to store personal items.
1.5.10	Is smoking, eating, chewing and drinking confined to designated areas?	Total Conformance	10	10	Yes.
1.5.11	Are all items removed from shirt or blouse top pockets?	Total Conformance	3	3	Yes.
1.6.1	Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Total Conformance	15	15	Yes, food contact equipment surfaces are free of flaking paint, corrosion, rust and other unhygienic materials.
1.6.2	Are non–food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Total Conformance	10	10	Yes, non–food contact equipment surfaces are free of flaking paint, corrosion, rust and other unhygienic materials.
1.6.3	Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non–toxic materials, no wood) facilitate effective cleaning and maintenance?	Total Conformance	15	15	Yes, equipment design and condition facilitate effective cleaning and maintenance.
1.6.4	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Total Conformance	5	5	Yes, thermometers were observed in the product storage coolers.

1.6.5	Are all thermometers non-glass and non-mercury?	Total Conformance	10	10	Yes.
1.7.1	Are food contact equipment surfaces clean?	Total Conformance	15	15	Yes, food contact equipment surfaces are clean.
1.7.2	Are non-food contact equipment surfaces clean?	Total Conformance	10	10	Yes, non-food contact equipment surfaces are clean.
1.7.3	Are items (barrels, bins, etc.) that are used to hold or store product clean?	Total Conformance	10	10	Yes, records indicate that bins and tubs used for holding and/or storing product are examined and cleaned before use and as needed.
1.7.4	During cleaning are foods and packaging protected from contamination?	N/A	0	0	N/A, score not affected. Cleaning practices were not observed at the time of the audit.
1.7.5	Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	Total Conformance	5	5	Yes.
1.7.6	Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Total Conformance	5	5	Yes.
1.7.7	Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	Total Conformance	10	10	Yes, equipment that is not used on a daily basis is stored in a clean condition, with food-contact surfaces covered.
1.7.8	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Total Conformance	10	10	Yes, hoses, brooms, and shovels are hung on hooks off the ground when not in use.
1.7.9	Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Total Conformance	3	3	Yes.
1.7.10	Are excess lubricants and grease removed from the equipment?	Total Conformance	5	5	Yes, excess lubricants and grease are removed from the equipment.
1.8.1	Are spills cleaned up immediately?	N/A	0	0	N/A, score not affected. There were no spills observed at the time of the audit.
1.8.2	Are waste and garbage frequently removed from packing and storage areas?	Total Conformance	5	5	Yes, sanitation records indicate that waste and garbage are removed daily.
1.8.3	Do floor drains appear clean, free from odors and well maintained?	Total Conformance	5	5	Yes.

1.8.4	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Total Conformance	10	10	Yes, high level areas appear clean.
1.8.5	Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	Total Conformance	5	5	Yes.
1.8.6	Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to raw materials, work in progress, ingredients, finished goods or packaging?	Total Conformance	3	3	Yes, safety equipment for the sanitation crew is adequate and stored in a locked cabinet.
1.8.7	Is cleaning equipment available and stored properly?	Total Conformance	5	5	Yes, cleaning equipment is stored in areas that do not pose a risk of contamination to commodities or packaging.
1.8.8	Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Total Conformance	10	10	Yes, cleaning equipment is color coded. Green is designated for the facility interior and dry cleaning, red is designated for the facility exterior and wet cleaning. Restroom and maintenance cleaning equipment is located in dedicated areas and marked for intended uses.
1.8.9	Are all items used for sanitation appropriate for their designated purpose? (no steel wool, metal bristles, etc.)	Total Conformance	5	5	Yes.
1.8.10	Are toilet facilities and hand-wash stations clean?	Total Conformance	15	15	Yes, toilet facilities and hand-wash stations appear clean.
1.8.11	Are employee break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Total Conformance	5	5	Yes, employee break facilities including stove, microwaves, and refrigerator are clean with no rotting food or out of date foodstuffs.
1.8.12	Is the maintenance shop organized – i.e. equipment and spares stored in a neat and tidy fashion?	Total Conformance	5	5	Yes, the maintenance shop is organized.
1.8.13	Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	Total Conformance	5	5	Yes, internal transport vehicles are clean, do not emit toxic fumes and are used in a sanitary manner. A

1.8.14	Are shipping trucks clean and in good condition?	N/A	0	0		sanitation program for internal transport vehicles has been established and implemented.
						N/A, score not affected. Shipping trucks were not present at the time of the audit.
1.9.1	Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded to protect product from contamination in the event of breakage?	Total Conformance	15	15		Yes, lights are protected.
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Total Conformance	15	15		Yes, the facility has eliminated or controlled any potential metal, glass or plastic contamination issues.
1.9.3	Has the facility eliminated the use of wooden items or surfaces?	Minor Deficiency	3	5	Wood is a porous material and can harbor bacteria. It cannot be cleaned or sanitized effectively. Wooden materials can also splinter and pose a risk of physical contamination.	Wooden bins are used to store product prior to the packing process.
1.9.4	Is there adequate lighting in the packing and storage areas?	Total Conformance	5	5		Yes, lighting is adequate in the packing and storage areas.
1.9.5	Is ventilation adequate to control dust, condensation, odors and vapors?	Total Conformance	10	10		Yes, dust, condensation, odors and vapors are controlled by adequate ventilation.
1.9.6	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Total Conformance	10	10		Yes, floor surfaces are in good condition.
1.9.7	Are the floor drains where they are needed for drainage and cleanup?	Total Conformance	5	5		Yes, floor drains are appropriately located for drainage and cleanup.
1.9.8	Are doors to the outside pest proof?	Minor Deficiency	3	5	All exterior doors should fit tightly with a maximum allowable gap of 1/8 inch. Special	Isolated instances of roller doors on the east side of the facility having gaps greater than 1/8 inch.

attention should be given to the maintenance of weather strips. Air curtains where used, should be operating properly.

1.9.9	Are dock doors fitted with buffers to seal against trucks?	N/A	0	0	N/A, score not affected. The facility is not fitted with raised dock doors. Product is loaded off of a "loading dock" that has a roof but no walls.
1.9.10	Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?	Total Conformance	3	3	Yes.
1.9.11	Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?	Total Conformance	5	5	Yes.
1.9.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Total Conformance	5	5	Yes, interior walls and ceilings are free of cracks.
1.9.13	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 ?	Total Conformance	5	5	Yes, an 18" wall perimeter is maintained within the facility.
1.9.14	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Conformance	5	5	Yes, the exterior area outside the facility is free of litter, weeds and standing water.
1.9.15	Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from building perimeter)?	Total Conformance	5	5	Yes, control measures are in place for the storage of pallets and equipment away from the building perimeter.
1.9.16	Are pallets inspected to separate and replace dirty or broken pallets?	Total Conformance	5	5	Yes, pallets are inspected and dirty or broken pallets are not used.
1.9.17	Is the area around the dumpster/cull truck/trash area clean?	Total Conformance	3	3	Yes.
1.9.18	Are outside garbage receptacles and dumpsters kept covered or closed?	Total Conformance	5	5	Yes, outside garbage receptacles and dumpsters are covered.
1.9.19	Are all water lines protected against back siphonage?	Non-Conformance	0	5	Back siphonage protection prevents potable water from coming into contact with unsafe water. No, there is no primary mains water backflow protection.

Food Safety File Requirements

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/Picture
2.1.1	Are there written procedures for handling regulatory inspections?	Total Conformance	3	3		Yes, SOP 2.1.1, Procedures for Regulatory Inspections, is on file. Included in the procedures are rules for always accompanying inspections and sample taking.	
2.1.2	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Total Conformance	5	5		Yes, a documented glass and brittle plastic management policy and procedure is on file. Included in the policy are broken spectacles and contact lenses, a glass register with items checked monthly, glass breakage procedures, and clean-up procedures indicating which equipment to use, and boot/tool checks.	
2.1.3	Are there written Standard Operating Procedures (SOPs) that detail work instructions for activities ensuring food safety and Good Manufacturing Practices?	Total Conformance	5	5		Yes, a clearly indexed SOP Manual with numerous SOPs relevant to food safety and GMPs for this facility is available for review.	
2.1.4	Are the SOPs available to relevant users and is a master copy maintained in a central file (SOP Manual)?	Total Conformance	5	5		Yes, SOPs are available to relevant users and were observed throughout the facility. A master copy is on file in the production office.	
2.1.5	If records are changed after initial recording/entry are changes clearly legible (errors marked through and initialed); recorded in ink, not pencil?	Total Conformance	5	5		Yes, all records observed were clearly legible and recorded in ink. The use of "white out" or pencils was not observed.	
2.1.6	Is there a current certificate of inspection for backflow prevention assemblies on water lines entering the facility?	N/A	0	0		N/A, score not affected. Backflow prevention assemblies are not in place at this facility.	
2.2.1	Is there is a documented account that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	Total Conformance	10	10		Yes, SOP 2.2.1, Traceability, details how the company's product tracking system works. The system is able to trace back to the supplier(s) of materials, including packaging and processing aids, and trace forward to indicate which customer(s) received products.	
2.2.2	Does the facility have a documented recall program including: procedures, recall team roles and contact details and external contact listings and an explanation of different recall classes (USA only)?	Total Conformance	15	15		Yes, SOP 2.2.2, Recall Procedure, details procedures, responsibilities, facility contact information, and contact listings for customers and suppliers. Recall Classes I, II, and III are explained.	

2.2.3	Is testing of recall procedures (including trace back) performed and documented at least once every six months? Can the company identify where affected product was sent?	Total Conformance	10	10	Yes, two mock recalls were performed in the last year. The first mock was conducted on cherries on 6/14/13. The most recent was conducted on 1/30/14. This recall was initiated at 8:45 AM and concluded at 10:30 AM, with 100% of affected product located. Using the lot and grower numbers taken from the cartons of affected apples, the Auditee was able to trace product back to the supplier and trace forward to where all affected product was sent. Mock recall documentation included "Lessons Learned."
2.2.4	Is there a written procedure for handling on hold or rejected materials?	Total Conformance	10	10	Yes, the procedure includes a tagging system showing when the materials(s) were placed on hold/rejected, the reason, the name of the person responsible for placing the item on hold, and a "release" that is signed (with date and time) by authorized personnel.
2.2.5	Is there a list of approved suppliers of raw materials, ingredients and packaging items?	Total Conformance	5	5	Yes, SOP 2.2.5, lists approved suppliers. Raw materials are supplied by Symms Fruit Ranch, Inc. which is a family owned/operated company that packs only "in house grown" fruit. Packaging materials are supplied by Idaho Package Company (IPAK), Longview Packaging, Inc. and PCA. All ingredients (processing aids) are supplied by US Syntec Corporation.
2.2.6	Does the facility have relevant third party audit reports, supplier third party audit certifications and/or letters of guarantee for product raw material, processing aids and other ingredients?	Total Conformance	15	15	Yes, the following third party audit reports and certificates (all dated 7/17/13) are on file for product raw material: PrimusLabs Ranch Audit #208259, Costco Produce Growing Area Addendum Audit #208453, PrimusLabs Harvest Crew Audit #208528, and Costco Produce Harvest Crew Addendum #208538. A letter of guarantee, dated 1/2/14, is on file for all processing aids supplied by US Syntec Corporation.
2.2.7	Does the facility have relevant third party audit reports, supplier third party audit certifications and/or supplier letters of guarantee for packaging items?	Total Conformance	10	10	Yes, letters of guarantee are on file for packaging items supplied by Idaho Package Company (1/4/14), PCA (1/30/14), and Longview Packaging, Inc. (1/14/14). In addition, a certificate issued by AIB (12/19–20/13) for IPAK and PCA is on file.

2.3.1	Are copies of all Materials Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Total Conformance	5	5	Yes, the MSDS binder is organized and indexed into four categories, (C–Cleaners, S–Sanitizers, L–Lubricants, W–Wax Products). The MSDS for the rodent bait, Contrac All Weather Blox, is accessible. MSDS documentation is on file for the following products observed during the facility tour: Sunrise Stay Slick FG Lube, Huskey Lube Oil FG, Sunrise Chainguard FG, and ECR Calcium Hypochlorite AST.
2.3.2	Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	Total Conformance	5	5	Yes, copies of specimen labels are on file, including the labels for Contrac All Weather Blox and Buffer AC. A copy of the specimen label for Buffer AC is also clipped to a hose near the production line.
2.3.3	Is there a chemical inventory and/ or usage log?	Total Conformance	3	3	Yes, the dated log documents beginning inventory, usage, amount remaining, and arrival of new stock. Inventory checks are conducted monthly.
2.3.4	Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc?	Total Conformance	10	10	Yes, SOPs are on file for the changing and testing of the four water systems. The SOPs include testing parameters, frequency of testing, methodology and corrective action requirements. Documentation is on file validating water changing and testing frequency.
2.4.1	Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?	Total Conformance	15	15	Yes, Sprague Pest Solutions maintains documentation on line and in a binder which is kept in the Symms Fruit Ranch, Inc. main office. The contract (renewed 1/24/14), Certificate of Liability, and current applicator licenses are on file.
2.4.2	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Total Conformance	10	10	Yes, a current schematic drawing of the facility showing numbered locations of all internal and external pest control devices is on file. During the facility tour, device numbers 25, 34, 39, 42, 45, 86, 88, 90, and 110 were verified as matching the schematic drawing.
2.4.3	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in–house and/or contract)?	Total Conformance	10	10	Yes, monthly service reports detailing inspection and monitoring records, application records, and corrective actions of issues noted are on file in the Sprague Pest Solutions binder and on line.
2.5.1			5	5	

	Where the auditee sells product to the customers, is there a documented system for dealing with food safety complaints/feedback from consumers and buyers along with records and company responses, including corrective actions?	Total Conformance			Yes, SOP 2.5.1 gives instructions for dealing with food safety complaints/feedback. Records of complaints/feedback and company responses, including corrective actions, are on file.
2.5.2	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Total Conformance	5	5	Yes, records of previous regulatory inspections and corrective actions, including PrimusLabs Audit #197498 dated 3/25/13, are on file.
2.5.3	Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?	Total Conformance	10	10	Yes, pH monitoring logs are on file showing frequencies, results and corrective actions when necessary. Records indicate pH is checked prior to start up and then hourly throughout the production day.
2.5.4	Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?	Total Conformance	10	10	Yes, records indicate that free chlorine, ORP, and peracetic acid strength are checked prior to start up and then hourly for the remainder of the production day. Records show corrective actions taken when levels are not within documented parameters.
2.5.5	Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations? Are there stock check and replenishment records for gel and spray stations?	N/A	0	0	N/A, score not affected. Dip stations are not in place.
2.5.6	Is there a tool accountability program for knives and similar cutting hand tools used in the production process?	N/A	0	0	N/A, score not affected. Knives are not used in the production process.
2.5.7	Is there a daily pre-operation inspection log?	Total Conformance	5	5	Yes, a daily pre-operation log is on file with corrective actions noted.
2.5.8	Is there a program for periodic facility/GMP internal (self) inspections and are records maintained detailing corrective actions?	Total Conformance	10	10	Yes, facility/GMP internal inspections are conducted monthly. Corrective actions are on file.
2.5.9	Is there a program for periodic inspections of food safety system records e.g. pest control records, temperature control records, sanitation records, maintenance records, etc?	Total Conformance	5	5	Yes, food safety system records are inspected monthly during the facility/GMP internal inspections which are conducted monthly. Corrective actions are on file.
2.5.10	Are there equipment calibration	Total	10	10	Yes, a SOP is on file for equipment

	procedures and records for pH meters, ORP meters, thermometers and other measuring equipment related to the food safety of the product?	Conformance			calibration procedures. Equipment is calibrated monthly, with corrective actions noted.
2.5.11	Does the facility have incoming goods (raw materials, ingredients and packing materials) inspection data?	Total Conformance	5	5	Yes, inspection data is recorded on the "Incoming Goods Receiving Log."
2.5.12	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Total Conformance	10	10	Yes, inspection results are recorded on the "Incoming Goods Receiving Log."
2.5.13	Is there an incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) used for recording infrequent and/or unusual events?	Total Conformance	5	5	Yes, a NUOCA Log was observed.
2.6.1	Does the facility have a preventative maintenance program and with a documented schedule?	Total Conformance	10	10	Yes, a preventative maintenance program is on file. The program gives instructions for daily and weekly maintenance to be performed.
2.6.2	Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Total Conformance	10	10	Yes, it is recorded on the "Work To Be Done" form. The form is signed by the Maintenance Supervisor as work is completed.
2.6.3	Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	Total Conformance	5	5	Yes, it is recorded on the "Work To Be Done" form. The logs show that equipment was cleaned and sanitized before use and is signed by the Maintenance Supervisor.
2.6.4	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Total Conformance	10	10	Yes, a Master Sanitation Schedule is on file. All areas and equipment are included, as well the frequency.
2.6.5	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Total Conformance	10	10	Yes, SSOPs for the facility (interior and exterior), and all equipment are on file.
2.6.6	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Total Conformance	5	5	Yes, logs show what was cleaned, when it was cleaned and who carried out the cleaning. Cleaning activities are performed daily, weekly and monthly.
2.6.7	Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning re-circulating water systems such as washing flumes,	N/A	0	0	N/A, score not affected. CIP activities do not occur at this facility.

	ice injectors, hydrocoolers, ice makers, etc.)?				
2.6.8	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Total Conformance	5	5	Yes, logs indicate that floor drains are cleaned daily.
2.6.9	Are there records showing cooling units are serviced and cleaned at least every 12 months or more frequently as required?	Total Conformance	10	10	Yes, records show units are serviced and cleaned annually. C & W Cooling performed the last servicing on 6/9/13. The previous year, servicing and cleaning were performed on 8/11/12 by C & W Cooling.
2.7.1	Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Total Conformance	5	5	Yes, the food safety committee consists of five employees. Meetings are conducted quarterly. Observed minutes and attendees list from meetings conducted on 6/10/13, 8/14/13, and 12/16/13.
2.7.2	Are there records of new employee food safety (GMP) orientation training (with topics covered and attendees) and are new employees required to sign the company's food safety hygiene and health policy?	Total Conformance	10	10	Yes, new employees receive food safety orientation training on date of hire and are required to sign an agreement that they will abide by the company's food safety policies. Records indicate new employee orientation training occurred on 6/12/13 and 8/14/13.
2.7.3	Are there logs of ongoing employee food safety education training with topics covered and attendees?	Total Conformance	10	10	Yes, logs of ongoing employee food safety education training, with topics covered and attendees listed, is on file. On going training occurred on 6/10/13, 8/14/13, 12/16/13, and 2/3/14.
2.7.4	Are there written procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced? (Verbal confirmation accepted).	Total Conformance	3	3	Yes, written procedures require food handlers to report any cuts or grazes and if they are suffering from an illness that poses a possible contamination risk.
2.7.5	Is there a documented training program with training logs for the sanitation employees including best practices and chemical use details?	Total Conformance	5	5	Yes, training records are on file for the sanitation employees, with topics covered and attendees listed. The most recent training was conducted on 1/15/14.
2.7.6	Are visitors and contractors required to sign a log stating that they will comply with the operations? personal hygiene and health policies?	Total Conformance	3	3	Yes, this is included on the visitor/contractor sign in sheet.
2.7.7	Is there an employee non-compliance/disciplinary action procedure? (verbal	Total Conformance	3	3	Yes, the employee non-compliance/disciplinary action procedure is on file.

	confirmation accepted).				
2.8.1	Are there records of routine equipment microbiological testing?	Total Conformance	10	10	Yes, records indicate microbiological (E. Coli, total coliform, listeria, and salmonella) testing of equipment is conducted monthly. The most recent testings were conducted by Analytical Labs, Inc. on 11/14/13, 12/7/13, and 1/28/14. When swab samples are taken, a master list is created identifying swab location. When samples are submitted to the lab, they are identified as "yellow" for equipment, "green" for environmental, and "orange" for product.
2.8.2	Are there records of routine environmental microbiological testing?	Total Conformance	10	10	Yes, records indicate microbiological (E. Coli, total coliform, listeria, and salmonella) environmental testing is conducted monthly. The most recent testings were conducted by Analytical Labs, Inc. on 11/14/13, 12/7/13, and 1/28/14. When swab samples are taken, a master list is created identifying swab location. When samples are submitted to the lab, they are identified as "yellow" for equipment, "green" for environmental, and "orange" for product.
2.8.3	Are there routine microbiological test on water used in the facility (sampled from within the facility)?	Total Conformance	10	10	Yes, water sampled from within the facility (sink, dump tank, and water fall) is tested monthly. The most recent tests were conducted by Analytical Labs, Inc. on 12/4/13 and 1/28/14.
2.8.4	Are there routine microbiological tests on ice used in the facility (either produced in-house or purchased)?	N/A	0	0	N/A, score not affected. Ice is not used at this facility.
2.9.1	Are there temperature logs for the packing room (if refrigerated)?	N/A	0	0	N/A, score not affected. The packing room is not refrigerated.
2.9.2	Are there temperature logs for storage rooms?	Total Conformance	5	5	Yes, logs indicate temperatures are monitored on a daily basis.
2.9.3	Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Total Conformance	5	5	Yes, shipping truck temperatures are noted on the "Shipping Carrier Monitoring Log."
2.9.4	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Total Conformance	10	10	Yes, sanitary conditions are noted on the "Shipping Carrier Monitoring Log."

Food Security

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
3.1.1	Are the facility external areas and vulnerable entry points (i.e. those that are not permanently locked) surrounded by security fencing?	Minor Deficiency	3	5	The facility should be surrounded by a continuous security fence where there is external storage and/or vulnerable (not kept locked) entry points. The fence should be high enough to deter intruders.	Isolated instance of the north side of the facility property not having security fencing. An large irrigation ditch borders the north side of the facility property.	
3.1.2	Is access to the facility controlled by, locks, swipe cards, alarms or other devices?	Total Conformance	10	10		Yes, access to the facility is controlled by locks, alarms, and video.	
3.1.3	Are inbound food product storage areas (fruits, vegetables, etc.) secure i.e. within the secure compound?	Total Conformance	5	5		Yes, inbound fruit storage areas are within the secure compound.	
3.1.4	Are chemicals such as chlorine, citric acid, fungicides and sanitation chemicals stored within secured areas with controlled access?	Total Conformance	5	5		Yes, chemicals are stored in secure areas with controlled access.	
3.1.5	Are packaging material (cartons, wrap film etc.) storage areas secure i.e. within the secure compound?	Minor Deficiency	3	5	All packaging items should be stored inside or within a secure compound.	Isolated instance of packaging material being stored outside.	
3.2.1	Are background checks conducted on all personnel with special attention to employees who have access to sensitive areas and/or control of sensitive processes (verbal confirmation accepted)?	Total Conformance	5	5		Yes. Verbal confirmation.	
3.2.2	Employees personal items are not being stored in the production and material storage areas?	Total Conformance	5	5		Yes, employee personal items are not being stored in the production and material storage areas.	
3.2.3	Are employees issued non-reproducible identification badges?	Non-Conformance	0	5	Staff should have personal identifications that link them to the company. The ID's should have the employee's number, photo and position within the organization.	No, employees are not supplied with identification badges.	
3.2.4	Are visitors (including contractors) also required to be issued with identification e.g. badges, high visibility visitor apparel, etc?	Total Conformance	5	5		Yes, visitors and contractors are issued with laminated identification badges at sign in.	
3.2.5			5	5			

	Are visitors (including contractors) required to "sign in" and sign out" in a visitors log book?	Total Conformance			Yes, all visitors are required to "sign in" and "sign out" in the visitor's log book.
3.3.1	Does the company make use of sealed and/or locked trailers on inbound loads (excluding open flatbed trucks)?	N/A	0	0	N/A, score not affected. Open flatbed trucks deliver packaging and fruit commodities.
3.3.2	Does the company make use of sealed and/or locked trailers on outbound loads?	Total Conformance	3	3	Yes, auditee states that seals are used on outbound loads and the seal numbers are recorded on the Bill of Lading. Verbal confirmation.
3.3.3	Are transportation vehicles (trucks, trailers, rail cars, etc.) equipped with a communication device e.g. cell phones, two-way radio?	Total Conformance	3	3	Yes, auditee states that transportation vehicles are equipped with cell phones and two-way radios. Verbal confirmation.
3.4.1	Are potable and non-potable water supply clearly identified?	N/A	0	0	N/A, score not affected. Only potable water is used at this facility.
3.4.2	Are tamper evident/tamper resistant systems (e.g. tamper tags) in place where appropriate?	Total Conformance	3	3	Yes, tamper evident/resistant systems (zip ties) are in place where appropriate.
3.4.3	Is there restricted access to sensitive water systems, e.g. anti-microbial addition systems (like chlorine injection pumps), that helps ensure that only authorized personnel are able to adjust these systems?	Total Conformance	3	3	Yes, locks or pass codes are in place on anti-microbial addition systems.
3.5.1	Does the company have a documented food security policy based on the risks associated with the operation?	Total Conformance	10	10	Yes, SOP 3.5.1 documents the company's food security policy based on the risks associated with the operation.
3.5.2	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Total Conformance	3	3	Yes, a current list was observed.
3.5.3	Are all personnel required to undergo training on food security issues and are training records kept?	Total Conformance	5	5	Yes, all personnel are required to undergo food security training. Records observed indicate that food security training

3.5.4	Is there is a log of who has access to sensitive areas e.g. a listing of key holders for access to areas like chemical storage?	Total Conformance	3	3	occurs at the same time as food safety training. Yes, a listing of key holders was observed.
3.5.5	Is there a system to protect the security of food safety documentation and computer systems (including a back-up system for computer food safety data)?	Total Conformance	3	3	Yes, food safety documentation is stored in locked offices and computers are backed-up daily.
3.5.6	Is there a chemical inventory and/or usage log?	Total Conformance	3	3	Yes, the dated log documents beginning inventory, usage, amount remaining , and arrival of new stock. Inventory checks are conducted monthly.

Miscellaneous Survey Questions

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
4.1.1	There are no allergen risks handled or stored within production and storage areas? If N, then complete Allergens Section (next 6 questions).	Yes	0	0		Yes, allergen risks are not handled or stored on site.	
4.1.2	Has a documented allergen management plan been developed?	N/A	0	0		N/A, score not affected. Allergens are not on site.	
4.1.3	Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other raw materials ?	N/A	0	0		N/A, score not affected. Allergens are not on site.	
4.1.4	Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	N/A	0	0		N/A, score not affected. Allergens are not on site.	
4.1.5	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	N/A	0	0		N/A, score not affected. Allergens are not on site.	
4.1.6	Does re-work handling take into account the issue associated with allergen containing products?	N/A	0	0		N/A, score not affected. Allergens are not on site.	
4.1.7	Are employees trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there allergen training records?	N/A	0	0		N/A, score not affected. Allergens are not on site.	
4.1.8	Are all products manufactured on site, labeled correctly with respect to allergens?	N/A	0	0		N/A, score not affected. Allergens are not on site.	
4.2.1	Is the company labeling retail packaging with the correct country of origin? N/A for food service.	Yes	0	0		Yes, retail packaging is labeled "Produce of USA."	

4.2.2	Is the company labeling the finished goods carton with the correct country of origin? N/A for food service.	Yes	0	0		Yes, cartons are labeled "Produce of USA."
4.2.3	Are there records that support the country of origin labeling e.g. bill of lading, production records, etc.?	Yes	0	0		Yes, "Produce of USA" is printed on bills of lading.
4.2.4	Are steps taken in the storage and production process to ensure that there is no commingling of materials from different countries (unless product will be labeled as such)?	N/A	0	0		N/A, score not affected. All material is from the United States.

New Questions (Not part of overall Food Safety percentage)

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
5.1.1	Do laboratory test results indicate test procedures meet accepted standards?	Total Conformance	5	5		Yes, testing is performed by Analytical Laboratory, Inc. The most recent testing reports, performed on 11/14/13, 12/7/13, and 1/28/14, state that test procedures meet AOAC Standards.	
5.1.2	Is there an organizational chart showing who has food safety responsibilities and to whom they report?	Non-Conformance	0	3	An organizational chart is a visual representation of who is in charge of different groups within an organization illustrating to whom employees report.	No, organizational charts are not on file showing who has food safety responsibilities.	
5.1.3	Is there a documented food safety plan?	Non-Conformance	0	5	A documented food safety plan should detail potential hazards that could affect product safety. The plan should include controls and procedures for monitoring, recall and tracing.	No, a documented food safety plan is not in place.	
5.1.4	Is there a documented food safety policy?	Non-Conformance	0	3	A food safety policy reflects the organization's ongoing commitment to providing a safe product.	No, a documented food safety policy is not in place.	
5.1.5	Are there written specifications for purchased goods (raw materials, ingredients and packing materials)?	Non-Conformance	0	3	Materials for use should be purchased against established specifications.	No, there are not written specifications for purchased goods.	
5.1.6	Are there written specifications for finished goods?	Total Conformance	3	3		Yes, written specifications include Morrison Specs, Costco Specs, and USDA Standards for fresh fruit.	
5.1.7	Is there a written procedure for approval and continued monitoring of suppliers of raw materials,	Non-Conformance	0	5	Materials for use should be from approved sources.	No, there is not a written procedure for approval and continued monitoring of suppliers in place.	

	ingredients, finished goods and packaging materials?					
5.1.8	Is there a written document control procedure describing how documents will be maintained, updated and replaced?	Non-Conformance	0	3	Document control procedures ensure a better flow of information, smoother operations and timely work.	No, a written document describing how documents will be maintained, updated, and replaced is not in place.
5.1.9	Does finished product coding clearly link to supplier(s) of incoming materials? (Auditor performs a live traceback test to verify the 2.2.1 documentation).	Total Conformance	10	10		Yes. The finished product code taken from the production area during the facility tour was "USDA ID 006-020614, 70GS". Using a computer database, the auditee was able to trace the apples back to the supplier.
5.1.10	Does the facility have documented evidence to ensure that any food safety hazards relevant to waste water treatments (e.g. settling ponds, land applications, etc.) are controlled?	N/A	0	0		N/A, score not affected. Waste water treatments do not occur at this facility.

Audit Scoring Summary			
	Good Manufacturing Practices	Score	698
		Possible Points	746
		Percent Score	94%
	Food Safety File Requirements	Score	390
		Possible Points	390
		Percent Score	100%
	Miscellaneous Survey Questions	Score	0
		Possible Points	0
		Percent Score	0%
	Total	Score	1088
		Possible Points	1136
		Percent Score	96%

Food Security Scoring Summary			
	Food Security	Score	85
		Possible Points	94
		Percent Score	90%
	Total	Score	85
		Possible Points	94

Percent Score **90%**

New Questions Scoring Summary (Not Part Of Overall Food Safety Percentage)

<input checked="" type="checkbox"/> New Questions (Not part of overall Food Safety percentage)	Score	18
	Possible Points	40
	Percent Score	45%
<input checked="" type="checkbox"/> Total	Score	18
	Possible Points	40
	Percent Score	45%

Point System For Individual Questions

Question Points	Total Conformance	Minor Deficiency	Major Deficiency	Non Conformance
15 Point Question	15 points	10 points	5 points	0 points
10 Point Question	10 points	7 points	3 points	0 points
5 Point Question	5 points	3 points	1 point	0 points
3 Point Question	3 points	2 points	1 point	0 points

Conformance Categories

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