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FINAL AUDIT REPORT


CB Registration No.WQS-PGFS-389-1

PrimusGFS Version 3.2

Operation Type:Packinghouse
Audit Report Summary

PrimusGFS ID #366425 - Cert: 14
Audited by WQS, LLC.

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Organization:	Gilbert Orchards, Inc. Contact(s): Angel Sanchez Jesus Daza Address: 10804 Gilbert Rd. 98903 Location: Yakima, Washington, United States Phone Number: 509-966-2600				
Operation:	Gilbert Orchards Inc. Contact(s): Angel Sanchez Location: 10804 Gilbert Road Yakima, Washington 98903, United States				
Shipper:	Gilbert Orchards Inc., Oneonta Trading Corp.				
GFSI Audit Scope(s):	Bill: Pre-process handling of plant products, nuts and grains				
Operation Type:	Packinghouse				
Audit Type:	Announced Audit				
Audit Executive Summary:	The apple packing facility features controlled-atmosphere (CA) cold storage rooms and a packing facility. Water for handwashing and cleaning is sourced from the local municipal source. The apples arrive at the shipping area and are tracked by the pallet tag, which includes traceability information. The apples are unloaded into the storage designation for longer-term storage or run on the packing line. There were 220 employees at the time of inspection, including truck drivers, re-packers, shipping, office, and packing line employees. The packing facility packs 55# trays, to 2 lb bags in boxes, bins, to juice or peeler grade for about 900 lbs.				
Date Documentation Review Started:	10 Oct 2025 11:45				
Date Documentation Review Finished:	10 Oct 2025 16:00				
Total Amount of Time on the Documentation Review:	4.25 Hours				
Date Visual Inspection Started:	10 Oct 2025 09:30				
Date Visual Inspection Finished:	10 Oct 2025 11:45				
Total Amount of Time on Visual Inspection:	2.25 Hours				
Addendum(s) included in the audit:	Not Applicable				
Product(s) observed during audit:	Apples				
Similar product(s)/process(es) not observed:	Apricots, Pears, Plums, Pluot				
Product(s) applied for but not observed:	None				
Auditor:	Wendy Lopez (WQS, LLC.)				
Preliminary Audit Score:	99%				
Final Audit Score:	100%				
Certificate Valid From:	19 Nov 2025 To 18 Nov 2026				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>46° 33' 2"</td> <td>120° 39' 14"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	46° 33' 2"	120° 39' 14"
Latitude	Longitude				
46° 33' 2"	120° 39' 14"				

Information related to the audited operation

Total number of workers for the operation:	220	Maximum worker number during peak season:	400
Number of lines in normal production:	2	Number of lines running during the audit:	1
Facility Size:	294454 Square feet	Facility Environment Conditions:	Wet- Single Pass Water Use with Product contact, Wet- Recycled Water Use with Product Contact
Allergens:	No		
Temperature Controlled Storage:	Yes	Was an anti-microbial used in the water/ice?	Yes
Water Source:	Municipal/District	Antimicrobial Used:	Peroxyacetic acid
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
Apples	Observed on the day of audit	Year round	Turkey, El Salvador, United States, India, Israel, Chile, Mexico, Hong Kong, Jordan, Guatemala, Trinidad and Tobago, Singapore, Kuwait, Peru, United Arab Emirates, Indonesia, Thailand, Nicaragua, Ecuador, Japan, Venezuela, Costa Rica, China, Honduras, Cambodia, Guyana, Taiwan, Dominican Republic, Canada, Saudi Arabia, Sri Lanka, New Zealand, Egypt, Phillipines, Viet-Nam, Colombia
Apricots	Not observed but of a similar risk type to what was observed*	Year round	Canada, Mexico, United States
Pears	Not observed but of a similar risk type to what was observed*	Year round	Canada, Mexico, United States
Plums	Not observed but of a similar risk type to what was observed*	Year round	Mexico, United States, Canada
Pluot	Not observed but of a similar risk type to what was observed*	Year round	Canada, Mexico, United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	253	Score:	253
	Possible Points:	253	Possible Points:	253
	Percent Score:	100%	Percent Score:	100%
Module 5 - Good Manufacturing Practices Requirements	Score:	1156	Score:	1162
	Possible Points:	1162	Possible Points:	1162
	Percent Score:	99%	Percent Score:	100%
Module 6 - HACCP System Requirements	Score:	265	Score:	265
	Possible Points:	265	Possible Points:	265
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1674	Score:	1680
	Possible Points:	1680	Possible Points:	1680
	Percent Score:	99%	Percent Score:	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	2	0
Module 6 - HACCP System Requirements	0	0
TOTAL	2	0

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - HACCP System Requirements
Management System	General GMP	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP Plan on the Plant Floor
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	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p>Auditor Comments: TC, yes, the Food Safety Policy Rev 4 was revised on 1/2/2025 by Jesus Daza and Angel Sanchez, and then reviewed by management on 1/6/2025 (English) and 3/13/2025 (Spanish). The policy is posted in the employee lunch rooms.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p> <p>Auditor Comments: TC, yes, the Gilbert Orchards Organizational Chart (Warehouse Focus) is signed by Angel Sanchez on 3/31/2025, updated on 3/12/2025. The Gilbert Orchards Organizational Chart (Food Safety Focus) was updated on 3/12/25 and reviewed by Angel Sanchez on 3/31/2025. which also acts as the HACCP team.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
1.01.03	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p> <p>Auditor Comments: TC, yes, the Food Safety HACCP Committee is managed by Angel Sanchez and includes the production manager and plant supervisors. The Gilbert Orchards Organizational Chart (Food Safety Focus) was reviewed by Angel Sanchez on 9/9/2025. which also acts as the HACCP team. The Food Safety Committee meets quarterly. Example: 9/12/25 by Angel Sanchez and Alma Maceda, which discusses the 3rd Quarter HACCP Meeting/Safety Committee food safety topics such as hand-wash procedure, inspections, hazard analysis, updates to the HACCP team, job injuries, and food fraud policy, continuous improvement.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

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, yes, the Training Management System Rev 6, reviewed 9/9/25 by Angel Sanchez, includes the frequency and the training, the topics required, and the training needs for each job task. The GMP training is monthly, Food Defense is annual, HACCP is annual, and chemical training is annual.	
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, yes, the Document Management Verification/Review is completed by Jesus Daza on 9/9/2025. The review includes access to investments such as supplies, worker staffing, worker training, management system efficiency, and effectiveness.	
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, yes, the Specific Industry Guidelines rev 1 on 9/9/25, by AS includes the "Recommended Harvest Criteria for commercial WA-38 Storage in 2020 by WSU, and Guidance Environmental Monitoring and Control of Listeria for the Fresh Produce Industry. Lastly, they use USDA guidance for cherries and apples.	

FSMS	Control of Documents and Records
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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, yes, the Document Control Procedure includes Angel Sanchez as the responsible person. The procedure includes control of written documentation, coding, approval/updates, as well as electronic record-keeping.	
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, yes, versions are kept for a minimum of 5 years by the organic program, both hard copy and electronic. The Documented & Implemented Procedure also indicates that records are kept longer than 24 months.	
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, yes, the Paper & Electronic Documents Procedure includes tracking changes, making change records legible and accurate, and backing up using the G Drive, where all changes from each year are filed.	
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, yes, the Record Organization includes storage and making sure documents are readily available, and organized in a way for quick retrieval. The Control & Safety Office is where hard copy binders are located.	
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, yes, the person responsible for completing records is Angel Sanchez, Food Safety Manager. A monthly review of all records and test results is completed using the Monthly Document and Review using the Internal Audit (documentation) Highland PRIMUS v3.2 5.13.09, as per the Record and Test Results document.	

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, yes, the SOP Creation includes the procedure for consistency and design, and development of the SOPs.	
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, yes, Angel Sanchez is the person with access to the SOPs and the ability to create and maintain them. SOPs are available for department heads when needed and are accessible upon request.	
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, yes, the "Corrective Action Procedure" using the Root Cause Analysis & Corrective Action Form.	
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, yes, the "Notice of Unusual Occurrence and Corrective Actions Log (NUOCA)", there have been no recorded occurrences within the past 12 months.	

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, yes, the Internal Audit Program is conducted by the food safety management and or personnel. The audit process is conducted monthly using the food safety document review and quarterly for the facility inspection checklist SOP.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC, yes, the Regulatory Inspection Procedure includes Visitor Policy rev 3/13/25.	
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, yes, there was a regulatory inspection conducted on June 17, 2024, by the USDA. USDA 2025 audit to take place the week of 6/16/25.	
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, yes, the Calibration Procedures & Calibration Records for the scales, ATP swabbing, and temp probe calibration with a daily verification, the last verification was conducted on.	

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, yes, the calibration of the Hygiene ATP includes scales in use and some on standby from a previously closed facility. Example: 08Oct25 Report 279923 PAA 56 and 80ppm. ATP swab Hygiene through CH20; verification was conducted on May 27, 2025. Report Number 467329-2 CH2O reviewed.	

FSMS	Release of Items/Product
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1.05.01	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, yes, Product Release SOP Procedure, reviewed on 3/13/2025 by Angel Sanchez.	

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, yes, Release of Items/Product rev 1 3/24/2025 by Angel Sanchez, product rejection or hold would be conducted at the buyer level. Issues that could arise would be determined by the buyer, and then the client would be involved, depending on the severity. If the product is not meeting standards, it would come back on site and then be discarded.	

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, yes, Release of Items/Product rev 1 3/24/2025 by Angel Sanchez.	

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, yes, the "Release of Items/Product" and "Customer Complaint Procedure", the product has not been placed on hold or rejected in the past 12 months.	

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, yes, "Customer Complaint Procedure" handles complaints, rejections, and feedback by the sales company. The information recorded includes the type of complaint, product code/date, corrective actions, and nature of the complaint. Example: Washington Fruit (buyer and sales company) would send a Trouble Report when an issue arises.	

FSMS	Supplier Monitoring/Control
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1.06.01	Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, yes, the "Suppliers Approval & Monitoring SOP Procedure" rev 1 on 3/13/25 by Angel Sanchez. Example: Supplier Approval Record is completed annually, and then monitored throughout to obtain updated documents from the supplier. Reviewed CH20 Inc approval record completed on 3/31/25, completed by AS.	

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, yes, the "Service Provider Evaluations" rev6 on 9/9/2025 by Angel Sanchez includes CH20 Incorporated, reviewed on 9/10/2025 by Angel Sanchez, includes the ISO 22000:2018 certificate No. C2023-03982 (exp 11/3/26), Pace International reviewed on 3/31/2025 by AS, SQF Quality Code exp 4/1/2025. The supplier is now on probation as of April 12, 2025, and has until July 31, 2025, to send an updated certificate. Sprague	
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, yes, the "Suppliers Approval & Monitoring SOP Procedure" rev 1 on 3/13/25 by Angel Sanchez.	
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, yes, the "Service Provider Evaluations" rev6 on 9/9/2025 by Angel Sanchez includes CH20 Incorporated, reviewed on 9/10/2025 by Angel Sanchez, consists of the ISO 22000:2018 certificate No. C2023-03982 (exp 11/3/26), Pace International reviewed on 3/31/2025 by AS, SQF Quality Code exp 4/1/2025. The supplier is now on probation as of April 12, 2025, and has until July 31, 2025, to send an updated certificate. Sprague Contracted services review completed on 1/5/24 and reviewed every 2 years. Other documents include the COI exp 1/1/26 and technician trainings.	
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, yes, following the "External Laboratory Service Providers" rev 1 revised on 3/15/2024 by AS. Examples: The lab for MRLs is through WQS LLC, ISO/IEC 17065:2012 exp for processes and services, also PAL ISO-IEC 17025:2017 exp 5/13/2026 Cert No. AT-2875.	

FSMS	Traceability and Recall
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1.07.01	Question: Is there 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, yes, the tracking system in "Traceability Recall Policy & Procedure" rev 1 revised on 9/9/2025 by AS, includes the responsibilities of personnel, lot identification, and traceability to identify the fruit, coding of the classification of recalls, and recall procedures to follow. Example: Pallet tag includes variety, lot number (grower, conventional or organic), pack date, and pack time.	
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, yes, the "Identification, Traceability, and Recall of Fruit", ver 1 revised on 3/13/2025, by AS.	
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, yes, the "Identification, Traceability, and Recall of Fruit" rev 1 on 1/2/2025, completed on 9/11/2025, which took 1 hour (11:30 pm-12:45 pm) by for example, Lot # 1160, Inv# 302230 Fuji Apples.	

FSMS	Food Defense
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1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, yes, the "Vulnerability Risk Assessment & Protection Plan" includes the risks of adulteration, substitution, counterfeiting, dilution, theft & tampering, mislabeling, etc.	
1.08.02	Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, yes, the "Vulnerability Risk Assessment & Protection Plan" rev 13 on 9/9/25 includes access to the site, visitor access, and employee training on the security program.	
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, yes, "Food Defense and Facility Security Plan" rev 13 on 9/9/25 includes access to the site, visitor access, and employee training on the security program, the visitor Log, emergency response, and facility management.	
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, yes, the Emergency Contacts for Gilbert Orchards Facility, posted at the main office and packing line lunch room areas. Rev 13, on 1/2/2025 by AS and JD.	
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, yes, the Visitor Policy indicates that a visitor must check in, not wear jewelry, wear a visitor badge on a lanyard, and must be accompanied by a supervisor/company escort.	

GMP	General GMP
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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, yes, chemicals are stored in a caged area, locked, and only available during sanitation. Maintenance chemicals, including lubricants, are located in the shop.	

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: MN, no, during the inspection, there were food-grade chemicals located in the non-food-grade chemical storage in the maintenance shop.	

<p>Auditee Comments: Food Safety Manager has submitted the following documents: Root Cause Analysis & Corrective Action, Food Grade and Non-Food Grade SOPs, Training Records, Weekly Chemical Storage Compliance Checklist, and Before-and-After Pictures. All of these documents have helped correct the issue related to Primus GFS Standard 5.01.02 (Version 3.2).</p>		View Files
<p>CA/Auditor Review Comments: Accepted. Yes, the Root Cause Analysis & Corrective Action completed on 10/23/25 by AS included the implementation of a new document, Weekly Chemical Storage Compliance Checklist, and Food Grade and Non-Food Grade SOPs, followed up with a training on the documents and the use for the maintenance department on 10/15/25 by AS.</p>		<p>CA Accepted?</p> <p style="font-size: 1.2em; font-weight: bold;">Yes</p>

5.01.03	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, yes, the "signs Supporting GMP", rev 6 revised on 9/9/2025 by AS. Signs are posted in the main office hall, lunch room area.	
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, yes, the "Food Defense in High Risk Area" rev 5 9/9/2025 by AS.	
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, yes.	
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, yes.	
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, yes.	
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, yes.	
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, yes, the Pest Control rev 2 revised on 9/10/2025 by AS. identifies that traps are with 6 feet of doors, outside building perimeter every 50-100 feet. Bait traps are secured and correctly oriented with openings parallel.	
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, yes, the internal traps are for commensal rodents, and the exterior ones are for commensal rodents with bait and are multi-catch snaps.	
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, yes, the traps are reviewed weekly internally by AM. The traps are scanned into the platform "Monday", to review each trap in the software, there is a recorded scanning time and an employee's signature. Example: Service No 5922110 Aug 18, 2025, reviewed by AM, Trap #49 clean.	

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, yes.	
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, yes, the wall signs are posted at each internal trap, which are numbered and have a barcode to scan each time they are monitored.	
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, yes, the external bait traps are secured by an internal weight, and the interior traps are located along the perimeter walls and in areas that do not have high traffic to prevent damage.	

GMP	Storage Areas & Packaging Materials
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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, yes, there are no issues of food-related items being stored that would cause contamination.	
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, yes.	
5.03.03	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there were no on-hold or rejected items.	
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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there were no issues of spoilage.	
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, yes.	
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, yes, the pallets are marked with day code and packing times, and the boxes are labeled with the content, codes like day packed, and weights. Example: 45 EC, PLU# 4142 2/3 volume bushel, wash ex fancy, Fuji, Reg RE2, 25FJRE2 642554940 Product of USA, Oct 10 13:07, 5244, packed by Gilbert Orchards.	
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, yes.	

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, yes.	
5.03.09	Question: Is any packaging being stored outside, being stored protected?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there is no outside storage	
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, yes, the "Operational Practices" rev 1 revised on 9/9/2025 by AS. Identifies process flow, overhead contamination, sanitary condition of area, raw ingredient storage, etc.	
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, yes, there were no issues identified with the overhead final product in the packing area.	
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, yes.	
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: NA, the facilities are 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: NA, there is no rework.	
5.04.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, yes.	
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, yes, products are coded for the day of production.	
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, yes, the visual inspection is in place and continuously occurs throughout the process.	

5.04.09	<p>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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the PAA ppm is tested using a titration kit method. The PAA was tested at the time of inspection and was within the 50- 80 ppm.</p>	
5.04.10	<p>Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the hand-washing stations are nearest the production door. The number of stations meets the requirement for the peak season.</p>	
5.04.11	<p>Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the hand washing station is working properly, and was stocked appropriately and only used for hand washing.</p>	
5.04.12	<p>Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the toilets were separated by gender, where there were six stalls in the women's restroom with three hand-washing sinks, and three stalls. Plus one urinal, in the men's, with three hand-washing sinks.</p>	
5.04.13	<p>Question: Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the secondary hand-washing stations are operational, stocked appropriately, and there are more than enough available for peak season.</p>	
5.04.14	<p>Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: NA, there are no foot sanitizing stations required for the process.</p>	
5.04.15	<p>Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the containers are used as intended.</p>	
5.04.16	<p>Question: Are re-usable containers cleanable and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes.</p>	
5.04.17	<p>Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the calibration for PAA and turbidity is calibrated/verified at least annually, conducted during the time CH2O is on site for annual training.</p>	

GMP	Worker Practices
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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, yes, hand washing is observed, and signs are apparent near the hand-washing facility.	
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, yes.	
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, yes.	
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, yes, the hair restraints are effective.	
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, yes.	
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, yes, non-latex gloves for all product handling.	
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, yes, the aprons, gloves, and sleeves are removed prior to leaving for break or leaving the production area.	
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, yes, the protective outer garments are taken off and placed in a designated area prior to leaving the production area.	
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, yes, personal items are in bags in the break room	
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, yes, designated areas for eating, drinking, and smoking are apparent and enforced.	

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, yes, the drinking water is potable.	
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, yes.	
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, yes, the first aid kits are stocked and located in the break room and main office.	

GMP	Equipment
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5.06.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, yes.	

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: MN, no, above the dump tank line, the water line (painted blue) shows signs of flaking paint.	
<p>Auditee Comments: Food Safety Manager has submitted the following documents: Root Cause Analysis & Corrective Action, Maintenance Work Order, Inspection and Maintenance of Facility Pipes, Supply Invoice, Training Records, Pipe Repaint/Repair Work Log, and Before-and-After Pictures. All of these documents have helped correct the issue related to Primus GFS Standard 5.06.02 (Version 3.2).</p> <div style="text-align: right;">View Files</div>		
<p>CB/Auditor Review Comments: Accepted. Yes, the corrective action for the water line was for it to be repainted. The Root Cause Analysis & Corrective Action completed on 10/23/25 by AS identifies the repainted pipe from blue to white, along with the invoice from Inland Pipe & Co from 10/16/25 and the internal work order completed on 10/20/25. The Inspection and Maintenance of Facility Pipes and the creation of the Pipe Repaint/Repair Work Log for a daily review.</p>		Yes

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, yes, food contact equipment is made of hard plastic or wooden bins.	

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, yes.	

5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, yes, there are non-mercury thermometers.	

GMP	Equipment Cleaning
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5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, yes.	
5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, yes.	
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, yes.	
5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, yes, when the cold rooms are opened to transport fruit to the packing facility, the CA rooms are rinsed and cleaned. All bins or materials are removed before cleaning.	
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, yes.	
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, yes.	
5.07.07	Question: Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: TC, yes, equipment not in use is stored away from production in a clean condition.	
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, yes, the hoses and other items are stored appropriately on shadow boards to identify the correct locations. The shadow boards are also color-coded to identify the specific locations where utensils can be used.	
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: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC, yes.	
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, yes.	

GMP	General Cleaning
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5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there are no spills present.	
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, yes.	
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, yes, the drains in the packing area were free from debris and cleaned daily.	
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, yes.	
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, yes, the strip curtains were clean and mounted in a way that prevents them from touching the floor.	
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, yes.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, yes, the cleaning equipment is stored away from production equipment.	
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, yes, cleaning equipment is color-coded to be a separate color from production utensils and stored separately.	
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, yes.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: TC, 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, yes, the break area is clean, including microwaves, lockers, tables, and chairs.	
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, yes.	
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, yes, the forklifts were clean and do not emit toxic fumes.	
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, yes.	
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, yes.	
5.09.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there were no contamination issues observed.	
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, yes.	
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, yes.	
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, yes, the ventilation was adequate.	
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, yes, there were no issues.	

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, yes, the floor drains are in locations needed for drainage and clean up.	
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, yes.	
5.09.09	Question: In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, yes.	
5.09.10	Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: TC, yes.	
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, yes.	
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, yes.	
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, yes.	
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, yes.	
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, yes.	
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, yes.	
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, yes.	

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, yes.	
5.09.19	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, yes.	
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: NA, there is no in-house lab.	

GMP	Site
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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, yes, the Evacuation Map, Traffic Flow Map identifies the external and internal movement. Reviewed in 2024.	
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, yes, the plan is accurate.	
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, yes, the Risk Assessment was reviewed on 1/20/2025 by AS, completed by AS and AM at 1/20/2025 for neighboring areas, gas station, and field near the South bin lot, North As. Site risks include wild animals, people (neighbors).	
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, yes, Nob Hill Water Assoc Backflow Testing prevention assembly test report, conducted on 4/10/25 by Michael Smith using the Serial B7434, Test Kit 0208229, serial 627, Watts, 775QT, DCVA at the no ice with Well, NE Shipping P12577 4/10/2025 P12577 Wilkins model 450 DCVA, Fire Sprinkler 4/10/2025 Serial # 1915961, Wilkins, 950XLD, DCVA	
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, yes, Angel Sanchez is the person responsible for the operation's food safety program.	

GMP	Chemical Files
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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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there are no chemicals decanted.	

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, yes, the Chemical Inventory Log includes the chemical name, quantity, and purpose. Example: Shield Brite PAA 15.0 (sani water spoilage control), Chlor Cling 937 (cleaning equipment), Ever-Kleen (equipment degreaser) on 9/30/25 by Laura Cruz.	
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, yes, the SOP for CCP Monitoring, Chlorine Test Kit, and PAA test Kits for testing sanitizer for in-process and sanitation use.	

GMP	Pest Control Documentation
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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, yes, the Pest Control rev 2 revised on 9/10/2025 by AS. The pest control program is documented, implemented, and maintained with the Food Safety Team and the use of Sprague. The bait stations are located on the exterior perimeter at each door and along the facility perimeter in appropriate locations.	
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, yes, the pest control map reviewed on 1/19/2025 includes the type of external and internal traps, and locations.	
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, yes, the traps are reviewed weekly internally by AM. The traps are scanned into the platform "Monday", to review each trap in the software, there is a recorded scanning time, and an employee's signature. Example: External Service No 5922110 Aug 18, 2025, reviewed by AM, Trap #49 clean.	

GMP	Operation Monitoring Records
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5.13.01	Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: TC, yes, the "Operation Monitoring Records" identify inspection records, monitoring logs, corrective action records, etc. The "Inspection Record for incoming goods" for new bins, receiving tickets for when bins of apples are received for storage, and a Trailer Check In/Check Out & Inspection Sheet for shipping to other facilities for packing.	
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, yes, the "Operation Monitoring Records" identify inspection records, monitoring logs, corrective action records, etc. The "Inspection Record for incoming goods" for new bins, receiving tickets for when bins of apples are received for storage, and a Trailer Check In/Check Out & Inspection Sheet for shipping to other facilities for packing.	

5.13.03	<p>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?</p> <p>Auditor Comments: TC, yes, the monitoring activities include turbidity, pH, and PAA tested hourly, with CA identified and corrected with retests. Gilbert Ochards, Inc., CCP Big Line 10/4/2025 for Dump Tank pH 3.4 at 3:20 pm, 63 ppm PAA, Turbidity 180 ppm (critical high is 350), completed by FelipeP.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.13.04	<p>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?</p> <p>Auditor Comments: TC, yes, the monitoring activities include turbidity, pH, and PAA tested hourly, with CA identified and corrected with retests. 10/6/2025 Pink Lady Big Line Organic Monitoring Log Day, by FelipeP reviewed by AS, includes hourly checks for each packing area: dump tank, elevator, scrub section, rinse bar, wax section, dryer, pack line Example:</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.13.05	<p>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.)?</p> <p>Auditor Comments: TC, yes, the monitoring activities include turbidity, pH, and PAA tested hourly, with CA identified and corrected with retests. Gilbert Ochards, Inc., CCP Big Line 10/4/2025 for Dump Tank pH 3.4 at 3:20 pm, 63 ppm PAA, Turbidity 180 ppm (critical high is 350), completed by FelipeP.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.13.06	<p>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?</p> <p>Auditor Comments: NA, none utilized.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.13.07	<p>Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?</p> <p>Auditor Comments: NA, none utilized.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.13.08	<p>Question: Is there a pre-operation inspection log?</p> <p>Auditor Comments: TC, yes, the Pre-Operation Inspection Log 2025 is used on Monday completed daily by operators. Example: DustinH showing no issues.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.13.09	<p>Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?</p> <p>Auditor Comments: TC, yes, the Internal Audit (documentation) was completed on 9/12/25 by AlmaM and verified by AngelS. There were no corrective actions needed, including detailed findings.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
<p>GMP Maintenance & Sanitation Files</p>		
5.14.01	<p>Question: Does the facility have a preventative maintenance program that includes a schedule and completion records?</p> <p>Auditor Comments: TC, yes, the Maintenance & Sanitation Files include preventive program, work logs, sanitation after maintenance, master sanitation schedule, sanitation procedures, sanitation logs, cleaning chemical concentrations, clean in place, procedures, sanitation logs, air filtration systems, cooling unit maintenance, and sanitation effectiveness. Example: Preventive Maintenance Log - Monthly, October 2025, completed by JH and verified by AM. Temp/Humidity Control completed on Oct 2, 2025, by JH.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>

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, yes, the Equipment Repair/Maintenance Log and the Preventive Maintenance Log show the work to be completed, and the initials of the person(s) who completed the work when it was completed. Example: Registration Repair/Maintenance Log 9/27/25 by SV and MG for chain, bearings, and belts. Packing Lines Wet End Chemical Usage Log 10/9/2025 by AG, for small and big lines.	
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, yes, the Preventive Maintenance includes the monthly repairs for equipment.	
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, yes, the Master Sanitation SOP and Master Sanitation Schedule.	
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, yes, the Room Maintenance Log includes the room #, unit, defrost, cleaned, motors, bumpers, pressure, pipes, sanitized, and signature. Once all steps are completed per room, the room can be filled with raw products. Example: Equipment Cleaning Log Organic on 9/26/25 for the Dump tank, brushes/Rollers, and dry side verified by 29Sept25	
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, yes, the cleaning and sanitation logs on file show what was done, when, and by whom. Example: Maintenance Pre-Startup List Big Line Dry Section 9/30/25 by HerlindoG start up inspection passed, signed off by LuisA 9/30/25, and verified by AlmaA on 10/7/25.	
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, yes, the "Room Maintenance Log" includes the room #, unit, defrost, cleaned, motors, bumpers, pressure, pipes, sanitized, and signature. Once all steps are completed per room, the room can be filled with raw products. Example: Room 4A completed all steps on 6/18/25.	
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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there is no CIP.	
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, yes, the cleaning and sanitation policy procedures include frequencies in line with when rooms are open or being prepared for bins.	
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, yes, the filters are changed, and the fans are checked in preventative maintenance. The probes are externally checked by Pacific CA Services, Inc. Example: Temperature Control Calibration Certificate from Pacific CA Services Inc. Number 075 4/24/25 for the control panel and coils for 9 rooms, and more rooms on 6/12/25, 7/28/25, 2/12/25, 9/22/25	

5.14.11	<p>Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the "Room Maintenance Log" reviewed on 3/5/2025 by AS, completed between 2/12/25 and 9/22/25, showed dates that the CA room was cleaned. Example: Temperature Control Calibration Certificate from Pacific CA Services Inc. Number 075 4/24/25 for the control panel and coils for 9 rooms, and more rooms on 6/12/25, 7/28/25, 2/12/25, 9/22/25.</p>	
5.14.12	<p>Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the Hygeina ATP swabbed post-sanitation based on the turbidity of the dump tank. If the levels are above 300 ppm, the dump tank is neutralized and then dumped. The area is cleaned, then ATP swabbed food contact. 9/24/25 Elevator Rollers Section B result #2 (pass) completed by AlexG. (Training for hygeina ATP Swabbing on 2/13/2025 for AB, SC, and AG conducted by CH2O technician Kelli Clasen), Service Report May 27, 2025 Report Number 467329-2 CH2O reviewed.</p>	
5.14.13	<p>Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the "Glass and Brittle Plastic Metal Policy" identifies the location, item description, count/amount, and comments.</p>	
<p>GMP Worker Documentation</p>		
5.15.01	<p>Question: Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the "Worker Documentation" includes training for all employees and new employees, for example, Training on 9/29/25 for 12 employees covering food safety (hygiene, GMP, glass, allergens, 9/30/25 for 7 employees, and 12 and 30 on 9/16/25. Refresher training for all employees, the training was split into groups. Training: Food & Occupational Safety Meeting Log for 8/27/25 by AM for 19 employees covering Food Safety GMPs, hygiene, glass, allergens, food defense, etc.</p>	
5.15.02	<p>Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the training for the crew includes Food Safety/Employee hygiene, hand washing, hairnet, allergen control, on 9/17/2025 for 12 employees.</p>	
5.15.03	<p>Question: Are there training logs for the sanitation workers, including best practices and chemical use details?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the sanitation team is trained in cleaning and in using specialized equipment for post-sanitation testing. Example: Training for hygeina ATP Swabbing on 2/13/2025 for AB, SC, and AG was conducted by CH2O technician Kelli Clasen. TC, yes, the Cleaning and Sanitation training was conducted on 4/5/2025 by AC for 14 employees.</p>	
5.15.04	<p>Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and include return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors should check procedure/policy but not the actual records).</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the "worker documentation" includes hygiene, sanitation, and food safety.</p>	
5.15.05	<p>Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: NA, there have been no non-compliances within the last 12 months.</p>	

5.15.06	<p>Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p> <p>Auditor Comments: TC, yes</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
<p>GMP Testing</p>		
5.16.01	<p>Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?</p> <p>Auditor Comments: TC, yes, the "Environment Monitoring Plan" rev 1 revised on 1/2/2025 by AS includes well water for hand washing and washing rooms when no longer in use, quarterly, and the rationale for organisms tested for.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.16.02	<p>Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?</p> <p>Auditor Comments: TC, yes, the written risk-based microbiological testing program includes procedures for unacceptable results and steps to identify the cause and corrective actions. There were no non-conformances in the last 12 months.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.16.03	<p>Question: Are there records of environmental microbiological test results and does testing meet the program requirements?</p> <p>Auditor Comments: TC, yes. Analytical Report AR-25-BX-016244-01 08Sept2025 101-2025-09080051 Big Line Dry Wall List spp. Not Detected per swab, 101-2025-09080052 Big Line Pre Dry Wall B Listeria spp. Not Detected per swab, 101-2025-09080053 West P.Shell Wall List spp. Not Detected per swab, 101-2025-09080054 Big Line Gyro 8 Listeria spp. Not Detected per swab, 101-2025-09080055 Big Line Gyro 9 List spp. Not Detected per swab, 101-2025-09080056 Big Line Gyro List spp. Not Detected per swab, 101-2025-09080057 Repack S.Table List spp. Not Detected per swab, 101-2025-09080058 DTank Drain List spp. Not Detected.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.16.04	<p>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?</p> <p>Auditor Comments: TC, yes, the municipal source is tested. Analytical Results AR-25-BX-000985-01 21Jan25 101-2025-01210324 Big Line Water E.coli < 1 MPN/100mls, 101-2025-01210325 Big Line Rinse Bar Water E.coli < 1 MPN/100mls, 101-2025-01210326 Well Water E.coli and total coliforms Not Detected per 100mls, 101-2025-01210327 Nob Hill Water E.coli and total coliforms Not Detected per 100mls, 101-2025-01210328 Small Dump Tank Water E.coli < 1 MPN/100mls. 101-2025-01210329 Small tank rinse bar Water E.coli < 1 MPN/100mls.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.16.05	<p>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?</p> <p>Auditor Comments: NA, no ice used.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
5.16.06	<p>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?</p> <p>Auditor Comments: NA, there is no required testing.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.16.07	<p>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?</p> <p>Auditor Comments: NA, there is no required testing.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>

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: NA, there are no adverse results.	
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, yes, the Coliform Sampling Instructions are followed when sampling.	
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: NA, there are no in-house labs.	

GMP	Temperature Controlled Storage & Distribution Logs
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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, yes, the "Temperature Controlled Storage and Distribution Logs" rev 1 on 1/2/2025 by AS identifies that the apples are to be stored between 32-38°F. Temperature storage logs are managed through HMI technology, which controls the refrigeration operations. All trucks are checked for sanitary conditions, and there is no temperature requirement for transporting to a production facility since the apples are not packed at this location. No temp control for short transport, until they get to the packing facility, off-site.	
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: NA, the production area is 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, yes, reviewed Air Conditioning – 41 CA rooms, Temperature Controlled Storage and Distribution Logs 1/1/2025 rev 1. Temperature Probe Calibration Certificate 6/12/2025 Room ID WC24. Rooms are maintained throughout the year as the CA storages are opened, cleaned then maintained. The annual maintenance also occurred on 4/29 for WC26, 8/4/25 for EC27, 9/1/25 for WC29, 6/12 for WC30, 4/29 WC31 and WC32.	
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, yes, the Shipping Trainer Sanitation and Temp Check SOP Procedure 1/2/2025 by AS	
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, yes, the Trailer Check In/Check Out & Inspection Sheet rev 1 revised on 1/2/2025 by AS includes a driver section, and a loader section with trailer inspection, including temperature and cleanliness	

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, yes, the Trailer Check In/Check Out & Inspection Sheet rev 1 revised on 1/2/2025 by AS includes a driver section, and a loader section with trailer inspection, including temperature and cleanliness. Example: Labels: Bin Tag Fuji 88 Lot ID 25FJRE2, Pack Style TP, Grade WP, Block ID 14-F-25, Pack Date: 2025-10-10 Quantity 49, Label INB Fuji Wash Ex Fancy 2 ½ 8-3 Oct 10 Product of USA 25FJRE2, REG RE2, 642554940, LT 14 52 44. Certificate of Compliance USDA: Motor Carrier Straight Bill of Lading 2/27/25 Order No. 216974-0 Fuji.	

GMP	Allergen Control
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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: Yes
	Auditor Comments: TC, yes, there are no allergens stored.	

5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there are no allergens stored or handled.	

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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there are no allergens stored or handled.	

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: NA, there are no allergens stored or handled.	

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: NA, there are no allergens stored or handled.	

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: NA, there are no allergens stored or handled.	

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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there are no allergens stored or handled.	

5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA, there are no allergens stored or handled.	

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: NA, there are no allergens stored or handled.	

HACCP		Preliminary Steps
6.01.01	<p>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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the HACCP Team includes 13 employees throughout the company in different departments, including the Mechanic, QC, warehouse manager, Production manager, and the Sanitation supervisor, reviewed on 3/26/2025.</p>	
6.01.02	<p>Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, AS was trained on Primus GFS on 2/13/2023. "Entrenamiento en línea en el Estándar PrimusGFS v.3.2" and HACCP Training for Processors on 11/17/2021 and HACCP Training for Processors" 2/10/2023 for AM.</p>	
6.01.03	<p>Question: Does a product description exist for the products produced?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the "Product Description" includes packaging used, storage conditions, food safety characteristics, and intended use. Ingredients: Apples, Apricots, Pears, Plums, Pluots, and food-grade wax when applicable (organic and conventional), covering the storage conditions, packaging, and transportation.</p>	
6.01.04	<p>Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the "Packing HACCP Process Flow Chart Organic" rev 2 on 9/19/2025 by AS and "Packing HACCP Process Flow Chart" rev 2 on 9/19/2025 by AS, Rework Flowchart HACCP Process (Conv and Organic) reviewed on 9/19/25 by AS, Storage CA HACCP Process Flow chart for apples reviewed 9/19/2025 by AS.</p>	
6.01.05	<p>Question: Is there documented evidence that the flow chart(s) has been verified on-site?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the Flow Chart Verification was reviewed on 1/2/2025 and verified by AS on 1/2/2025 for products Apples, Apricots, Pears, Plums, Pluots (conv and organic), and a Flow Chart Verification for apples was reviewed and verified on 9/19/2025.</p>	
HACCP		Development of the HACCP Plan
6.02.01	<p>Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the Development of the HACCP Plan was reviewed on 9/9/2025 by AS, which includes the severity. Additional documentation referenced is the HACCP/CCP Plan Summary, UT Extension Institute of Agriculture, Food Microbiology, Validation of fresh apple packing food safety interventions for justifications identified in the analysis.</p>	
6.02.02	<p>Question: Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the Hazard Analysis Storage CA Rooms were reviewed on 9/9/2025 by AS. Including the receiving, storage, pre-cooling CA rooms, cold storage CA room, room maintenance, pest control, storage of apples, employee contact, product handling, all with either no significance or low risk to food safety for apples. In terms of the cherries, the Hazard Analysis Cherry Line with a CCP for chemical critical limits, which leads to the hourly monitoring of PAA, since the likelihood is set at a significance of 20 (major), and would occur frequently.</p>	

6.02.03	<p>Question: Is the HACCP system reviewed when significant changes are made and at least once every 12 months?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, no, the "CCP Decision Tree" rev 1 reviewed on 9/9/2025 by AS indicates that there are CCPs for this storage process.</p>	
6.02.04	<p>Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.</p>	<p>Possible Points: 0 Points Scored: 0 Score: Yes</p>
	<p>Auditor Comments: TC, yes, the "CCP Decision Tree" rev 1, reviewed on 9/9/2025 by AS, indicates that there are CCPs for this storage process. In terms of the cherries, the Hazard Analysis Cherry Line with a CCP for chemical critical limits, which leads to the hourly monitoring of PAA, since the likelihood is set at a significance of 20 (major), and would occur frequently.</p>	
6.02.05	<p>Question: Have CCP critical control limits been established and are they supported by relevant validation documentation?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the documentation referenced is the HACCP/CCP Plan Summary, UT Extension Institute of Agriculture, Food Microbiology, Validation of fresh apple packing food safety interventions for justifications identified in the analysis, Enhancing Efficacy of PAA against Listeria mono on fresh Apples at elevated temperatures. Limits using Shieldbrite PAA 15.0, dump tank low of 30-high of 100 ppm, spray bar PAA low 300-high 100ppm, with optimal range of 50-80ppm.</p>	
6.02.06	<p>Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the Hazard Analysis reviewed on 9/9/2025 by AS indicates that there are CCPs for this storage process. In terms of the cherries, the Hazard Analysis Cherry Line with a CCP for chemical critical limits, which leads to the hourly monitoring of PAA, since the likelihood is set at a significance of 20 (major), and would occur frequently.</p>	
6.02.07	<p>Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the AgroFresh Pace International Gilbert Fruit-training performed by Brent Clasen included AM, AS, and three others on 6/13/2025, with subjects like pH/ORP, PAA in-line spray system. Brent Allan Clasen Lic No. 90263 Pesticide License holder. Internal responsibility is on the Manager of safety/quality, AS, but the daily responsibility is on the operator and production manager to complete and verify Dump Tank testing.</p>	
6.02.08	<p>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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the SOP Dump Tank Bars, SOP for CCP Monitoring, rev 1/14/2025, and SOP for CCP Monitoring rev 1/2/2025, Shield Brite 15.0 PAA Testing, revised by 1/2/2025 by AS, are in place.</p>	
6.02.09	<p>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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, Corrective Action Procedure for CCP. CCP Bin Line form rev 9 1/2/2025, was within 50-80 ppm when checked. Example: Dump at 70 ppm and spray bar at 73.5 ppm at the time of inspection</p>	
6.02.10	<p>Question: Have recording forms been developed for monitoring the CCPs?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: TC, yes, the form Dump Tank Bars for Cherry Line CCP meets the requirement to monitor the CCP.</p>	

6.02.11	<p>Question: Have verification plans and schedules been developed for each CCP?</p> <p>Auditor Comments: TC, yes, Corrective CCP Bin Line form rev 9 1/2/2025, was within 50-80 ppm when checked by the operator.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
<p>HACCP Execution of the HACCP Plan on the Plant Floor</p>		
6.03.01	<p>Question: Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?</p> <p>Auditor Comments: TC, yes, the Executive of the HACCP plan is on the Plant Floor rev 1 revised on 9/9/2025 by AS. HACCP Topics include monitoring records hourly, parameters between 50-80 ppm. "Conciencia de HACCP"/"HACCP Awareness" training includes annual training, to ensure all employees are knowledgeable about basic HACCP.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
6.03.02	<p>Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?</p> <p>Auditor Comments: TC, yes, the Food Safety and Occupational Safety training includes hazard communication, HACCP Awareness, policies, container labeling, on 3/11/2025 for 11 individuals for ammonia, HACCP, food safety/employee hygiene GMP, PPE using PowerPoint, verified 3/16/2025 for all locations with 49 employees.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
6.03.03	<p>Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?</p> <p>Auditor Comments: TC, yes, the activity of monitoring the ppm of PAA throughout the production complied with the HACCP plan and CCP SOP.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.03.04	<p>Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?</p> <p>Auditor Comments: TC, yes, the operator completing the CCP initials the monitoring records at the time of completion.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.03.05	<p>Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?</p> <p>Auditor Comments: TC, yes, the documents are reviewed by the quality team, AS, and AM.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
6.03.06	<p>Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?</p> <p>Auditor Comments: TC, yes, if a failure is detected, the CCP corrective action investigation occurs, which includes steps to dilute the dump tank and remove fruit that may be impacted by the high ppm of PAA.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>