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FINAL AUDIT REPORT


Operation Type:Packinghouse
Audit Report Summary

CB Registration No.EAGLE-PGFS-344-1
PrimusGFS ID #387111
Audited by Eagle Food Registrations, Inc.

PrimusGFS Version 3.2

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Organization:	Custom Apple Packers, Inc . Contact(s): KelseyFarias Address: PO Box 4640 98807 Location: Wenatchee, Washington, United States Phone Number: 509 787-4457
Operation:	Custom Apple Packers, Inc. Contact(s): KelseyFarias Location: 2701 Euclid Ave. Wenatchee, Washington 98801, United States
GFSI Audit Scope(s):	Bill: Pre-process handling of plant products, nuts and grains
Operation Type:	Packinghouse
Audit Type:	Unannounced Audit
Audit Executive Summary:	An unannounced audit was conducted at Custom Apple Packers, Inc. – Wenatchee, located in Wenatchee, Washington, in a light industrial area surrounded by other packinghouses, roadways, and light-industrial operations. The operation receives, packs, stores, and ships apples and cherries through a single broker. The operation consists of two buildings, one with the packing lines and several controlled-atmosphere (CA) and cold storage rooms, and the other consisting of CA storage buildings, some of which are used as standard cold-storage rooms. Room allocation is determined seasonally as fruit is received. As CA fruit is packed, emptied CA rooms are subsequently used to store packed product prior to shipment. An open walled, covered storage has been constructed for additional packaging storage. The operation runs a wet apple packing line and two cherry packing lines. Apple packing was active during the audit and was observed. Apples arrive in bins and are placed into cold or CA storage until needed for packing. During packing, bins are emptied into a bin dumper and conveyed through a primary flume treated with peracetic acid (PAA). Fruit undergoes visual pre-sorting, then is washed with food-grade soap, rinsed in a secondary flume, and transferred across a brush bed. Apples pass under a PAA-treated spray bar, followed by a final potable-water rinse under a spray bar. These two spray bars are not recirculated water. Product is then dried in a heated air-dry tunnel before passing through the optical sizer/grader and manual sorting stations for final inspection and grading. The facility uses municipal water as its water source. Approximately 140 employees were present on the day of the audit. The operation has a HACCP/Preventative Controls plan in place. No Critical Control Points (CCPs) have been identified. Preventive controls and prerequisite programs are implemented as part of the facility's overall food safety system.
Date Documentation Review Started:	14 Nov 2025 09:00
Date Documentation Review Finished:	14 Nov 2025 17:00
Total Amount of Time on the Documentation Review:	6.00 Hours
Date Visual Inspection Started:	14 Nov 2025 11:00
Date Visual Inspection Finished:	14 Nov 2025 13:00
Total Amount of Time on Visual Inspection:	2.00 Hours
Addendum(s) included in the audit:	U.S. FDA FSMA Preventive Controls for Human Food.
Product(s) observed during audit:	Apples
Similar product(s)/process(es) not observed:	Cherries
Product(s) applied for but not observed:	None
Auditor:	Tamara Richardson (Eagle Food Registrations, Inc.)
Preliminary Audit Score:	96%
Final Audit Score:	99%

Certificate Valid From:	27 Jan 2026 To 26 Jan 2027		
GPS Coordinates:	Latitude	Longitude	 Click here to see map
	N: 47° 28' 0"	W: 120° 19' 19"	

FSMA Summary Report

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[Corrective Action Activity](#)

Information related to the audited operation

Total number of workers for the operation:	140	Maximum worker number during peak season:	380
Number of lines in normal production:	3	Number of lines running during the audit:	1
Facility Size:	140000 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:	Sodium/Calcium hypochlorite, Peroxyacetic acid
Is cooling equipment used?	Yes	Cooling Equipment:	Forced Air, Hydrocooler
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, United States, Korea, South, Puerto Rico, Australia, Chile, Mexico, Guatemala, Singapore, Kuwait, Fiji, Brazil, Panama, South Africa, Indonesia, Thailand, Nicaragua, Japan, Venezuela, Costa Rica, China, Honduras, Cambodia, Taiwan, Canada, Malaysia, Saudi Arabia, Belize, Argentina, Phillipines, Viet-Nam, Colombia
Cherries	Not observed but of a similar risk type to what was observed*	From: June To: July	Hong Kong, Cook Islands, Turkey, Argentina, Israel, Soviet Union, Korea, South, Mexico, Viet-Nam, Australia, Saudi Arabia, United States, Kuwait, Fiji, Trinidad and Tobago, Jordan, Brazil, South Africa, Chile, Panama, Nicaragua, Thailand, Indonesia, Singapore, Guatemala, China, Peru, Costa Rica, Venezuela, Japan, Honduras, Cambodia, Taiwan, Belize, Malaysia, New Zealand, Canada, Phillipines, Sri Lanka, Colombia

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	239	Score:	250
	Possible Points:	253	Possible Points:	253
	Percent Score:	94%	Percent Score:	98%
Module 5 - Good Manufacturing Practices Requirements	Score:	1162	Score:	1215
	Possible Points:	1215	Possible Points:	1215
	Percent Score:	95%	Percent Score:	100%
Module 6 - HACCP System Requirements	Score:	95	Score:	95
	Possible Points:	95	Possible Points:	95
	Percent Score:	100%	Percent Score:	100%
Module 7 - Preventive Controls Program	Score:	255	Score:	260
	Possible Points:	260	Possible Points:	260
	Percent Score:	98%	Percent Score:	100%
TOTAL	Score:	1751	Score:	1820
	Possible Points:	1823	Possible Points:	1823
	Percent Score:	96%	Percent Score:	99%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post Corrective Action Open Non-Conformances
Food Safety Management System Requirements	3	0
Module 5 - Good Manufacturing Practices Requirements	12	0
Module 6 - HACCP System Requirements	0	0
Module 7 - Preventive Controls Program	1	0
TOTAL	16	0

SECTIONS:

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

FSMS	Management System	
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The food safety policy detailing the company's commitment to food safety is on Doc.#1.01.01. It is posted on the packinghouse bulletin board at the hand washing facility, workers are made aware of the policy during training sessions. Signed by AG, COO on 2/21/25.</p>	
1.01.02	<p>Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The organizational chart is documented on Doc.#1.01.02. rev. 2.0 (3/10/25) and was signed on 11/13/25 by KF. Job descriptions for all management and workers noted. E.g., Operations Manager, Sanitation Manager, shipping workers. Suitable alternates are noted with details of job descriptions. Ex. KF is responsible for food safety, and MM is the alternate.</p>	

1.01.03	Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. The Food Safety Committee and the HACCP/PC committee are the same. There are 11 members for the facility plus the HACCP team leader (MM), and the HACCP coordinator (KF). Meetings quarterly, ex., reviewed meeting minutes from 9/16/25 where internal audit results, discussion hanging more color coding signs for implements, and discussion on recent employee training.	
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: Yes. The training required for employees are documented on Doc.# 1.01.04 includes all job roles related to food safety. Training dates are tracked in a program called Kronos, which alerts HR when a specific training for a specific employee is due. Ex. GB's most recent incident command training occurred 10/21/2025.	
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: Yes. The operation's annual review is done at the same time as the full Primus Internal audit and logged on an excel spreadsheet that was completed on 2/13/25. Topics include: HACCP, NUOCA, Pest control, microbial issues, sanitation, approved suppliers. Changes included a complete HACCP review and update.	
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: Yes. Ex. The auditee references the USDA United States Standards for Grades of Apples, USDA Cherry standard.	

FSMS Control of Documents and Records		
1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Procedure is in Doc #. 1.02.01. Document register is kept in the Sharepoint system in MDC Sheet, and includes all documents, issue date, and current version status. The document register has a column for record keeping KF is responsible for document control. Procedures include electronic document management, editing, security access and back-up systems. Documents are given a code matching the Primus Standard, a revision number, an implementation date, and a date updated. Documents are reviewed annually, and obsolete documents are taken out of circulation.	
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: Yes. The document register, MDC Sheet, has a column heading for record keeping that outlines the time each document must be retained. Documents are kept for a minimum of 24 months. Reviewed 2/17/25.	
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: Yes. Electronic documents are stored on a password protected server. Paper documents are stored in locked cabinet in main's office. Records are free from pencil and correctional fluid, electronic signatures are sometimes used, but physical signatures are used on many documents.	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. Electronic documents are stored in files on a computer. Paper documents in file folders and in binders. All files were easily retrieved during the audit, and the leaders of various departments provided work logs quickly during the audit.	

1.02.05	<p>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?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Major. Records and test results that can have an impact on the food safety program were not consistently verified by a qualified person independent of the individual completing the records. The environmental sampling, and the water testing results are not currently being signed as verified.</p>	
<p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan & signed results.</p>		<p>View Files</p>
		<p>CA Accepted?</p>
<p>CB/Auditor Review Comments: Accepted. Root cause, corrective action, and preventative action plan provided for review. A new, qualified person in management (MM) will now be signing off on the sampling done by KF. Samples of EMP test results provided showing that they have been signed as verified by MM.</p>		<p>Yes</p>

FSMS	Procedures and Corrective Actions
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1.03.01	<p>Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Doc.# 1.03.01 details procedures on creating SOPs and includes purpose, scope, process, document control, compliance and evidence of implementation, and corrective , scope, responsibility, frequency, corrective and preventative measures. SOPs are formatted and organized per procedures.</p>	
1.03.02	<p>Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Relevant SOPs are physically posted in the area work is occurring. Master SOPs are stored on server in Sharepoint and all employees have access to the drive (view only). Ex. Reviewed drains SSOP.</p>	
1.03.03	<p>Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Doc.#1.03.03 details the corrective action procedure. Procedures include reporting, containment, root cause analysis, action plan, verification and validation, and documentation and record-keeping.</p>	
1.03.04	<p>Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The operation has a NUOCA log, and NUOCA Policy is outlined on Doc.#1.03.04. No issues since 2022.</p>	

FSMS	Internal and External Inspections
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1.04.01	<p>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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Internal Audit policy is outlined on Doc.# 1.04.01. The FSMS and the HACCP/PC program are audited annually, GMP/Module 5 is audited quarterly.</p>	
1.04.02	<p>Question: Are there written procedures for handling regulatory inspections?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Doc.# 1.04.02 'SOP' includes procedures and rules for conduct, taking samples, photographs and follow-up. The SOP has been communicated to all employees during training.</p>	

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: Yes. These are documented in email chains or reports. For example the USDA grading check was the most recent visitor, on 11/4/2025. No issues required corrective actions for this inspection.	
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: Yes. The operation has several thermometers in each cooler in addition to the probe system, a luminometer, and an ORP which require calibration. Thermometers are calibrated annually by Shiftlets, a 3rd party operation. ORP is calibrated by a 3rd party. Decco (3rd party) calibrates the ORP weekly. The luminometer has a calibration procedure which is documented in the manual and it is calibrated monthly.	
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: Yes. Thermometers were calibrated 11/10/25. ORP was calibrated by a 3rd party 11/10/25. The luminometer was calibrated 11/3/25. Calibration frequency requirements are being met.	

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: Yes. Product release procedure is outlined on Doc.1.06.01. It includes procedures for approving products for shipment by how, signature of who is required. Records demonstrate procedures are followed.	
1.05.02	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. This occurs as product is shipped and documented on the outgoing 7 point inspection sheet. Ex.Shipping order #166046. Logs are being moved into Provision System.	
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: Yes. The procedure for handling on hold and rejected items is in Doc.#1.05.03. This include procedures for placing on-hold raw materials, work in progress, and finished product. Procedures for returned items are also included. No product is donated. On-hold items are identified by Hold tag and stored in a designated area.	
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: Yes. A spreadsheet is used to log any on-hold or rejected items. Most recent on 10/12/2025 order #165845, product was placed on hold due to bruising and decay, and product was approved for repack, and repack completed.	
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: Yes. Procedure is outlined on Doc.#1.05.05 and includes responsibilities, receipt of complaint, investigation and root cause, corrective and preventative actions, reporting, trend analysis. No food safety complaints have occurred in 24+ months.	

FSMS	Supplier Monitoring/Control
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1.06.01	<p>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.</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>			
	<p>Auditor Comments: Major. The operation has an email template that notes supplier expectations and requirements, but not a full SOP that outlines directly what information is expected for suppliers, procedures for approving emergency suppliers, and suspending suppliers.</p>				
	<table border="1"> <tr> <td> <p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan & SOP.</p> </td> <td style="text-align: right;"> View Files </td> </tr> <tr> <td> <p>CB/Auditor Review Comments: Accepted. Root cause, corrective action, and preventative action plan provided for review. Updated supplier requirement SOP provided for review. Updated to minor as the specific requirements for different supplier types were no documented in SOP, Ex. supplier requirements for a laboratory would be different than requirements for a pest control company etc.</p> </td> <td style="text-align: center;"> <p>CA Accepted?</p> <p>Yes</p> </td> </tr> </table>		<p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan & SOP.</p>	View Files	<p>CB/Auditor Review Comments: Accepted. Root cause, corrective action, and preventative action plan provided for review. Updated supplier requirement SOP provided for review. Updated to minor as the specific requirements for different supplier types were no documented in SOP, Ex. supplier requirements for a laboratory would be different than requirements for a pest control company etc.</p>
<p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan & SOP.</p>	View Files				
<p>CB/Auditor Review Comments: Accepted. Root cause, corrective action, and preventative action plan provided for review. Updated supplier requirement SOP provided for review. Updated to minor as the specific requirements for different supplier types were no documented in SOP, Ex. supplier requirements for a laboratory would be different than requirements for a pest control company etc.</p>	<p>CA Accepted?</p> <p>Yes</p>				
1.06.02	<p>Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>			
	<p>Auditor Comments: Yes. Reviewed "Approved Supplier and Service Provider List". Supplier list includes labs, packaging material suppliers, and pest control. Suppliers of packaging and raw materials are included in supplier list.</p>				
1.06.03	<p>Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>			
	<p>Auditor Comments: Yes. Most recent review of suppliers occurred 9/8/2025. Letters of guarantee (service suppliers), 3rd party food safety audits (fruit suppliers, packaging) are examples of specifications. Kept in Customers and Suppliers" Folder. Ex. Chamberlain Agriculture (packaging) Custom Orchards (all fruit) CH20 (Packaging)</p>				
1.06.04	<p>Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>			
	<p>Auditor Comments: Yes. For example: Chamberlain Agriculture (packaging)- Audit report on file, LOA on file, and Audit cert (EAGLE; SQF code 26; cert #60120, exp. May 21, 2026. Custom Orchards (all fruit) - Global GAP audit (WQS; GG Option 1, GGN: 4050373251031, 12/20/25). CH20 (Packaging) - Audit report on file, LOA on file, and Audit cert (PJRI; ISO 22000:2028, cert # C2023-03982, exp. November 3, 2026.</p>				
1.06.05	<p>Question: Where food safety related testing is being performed by laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>			
	<p>Auditor Comments: Yes. Eurofins is used for water testing, and environmental testing (A2LA; ISO17025:2017; Biological(ex. APC AOAC 990.12); cert number 3329.18, exp. 3/31/27).</p>				
<p>FSMS Traceability and Recall</p>					
1.07.01	<p>Question: Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>			
	<p>Auditor Comments: Yes. Documented on Doc.# 1.07.01. This document outlines the lot coding system from receiving apples, through storage, and packing and shipping. When apples are received they bin tags that code for the location, grower date, picker. Each bin is scanned into Famous as it is placed onto the packing line that codes for the pack date, location code, run#, packed time, grower #, variety, pool#.</p>				

1.07.02	<p>Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Doc.# 1.07.02 outlines the recall 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. Recall call team is listed in the program. KF is the lead and there are 7 people are on the team.</p>	
1.07.03	<p>Question: Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Minor. Mock recalls are done twice annually at the corporate level. One was done on apples on 10/8/25, and one on cherries 8/2/25. Packaging materials were not included in one of the traceback exercises. Live traceability exercise was done during the audit on Order 166358, shipped on 11/3/2025. Customer Honeybear, product went to MGM De Occidente in Guadalajara Mexico, 1029 cartons of galas. All product was from grower pool 5030GA, packed on 10/9/25 and 10/14/25. The live trace-back took 5 minutes to complete.</p>	
<p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan & Packaging recall report.</p>		<p>View Files</p>
<p>CB/Auditor Review Comments: Accepted. Root cause, corrective action, and preventative action plan provided for review. The auditee submitted the information from the most recent mock recall which notes the packaging lot code for the product involved in the recall.</p>		<p>CA Accepted? Yes</p>
<p>FSMS Food Defense</p>		
1.08.01	<p>Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Food fraud vulnerability assessment (FFVA) is outlined in Doc.# 1.08.01, rev. 3/6/25. Hazards assessed and mitigation measures provided for all areas of operation (ex. false organic claims, supplier audits, and ppp residue screening).</p>	
1.08.02	<p>Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Food defense vulnerability assessment and food defense plan is outlined in Doc.# 1.08.01. Risks identified include but not limited to visitor access, security. Key access, and sign in rules used to mitigate risk.</p>	
1.08.03	<p>Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. For example reviewed sign in logs, site inspection checklists, supplier verification documentation.</p>	
1.08.04	<p>Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This is located in the Sharepoint Drive and all employees have access. Law enforcement, fire, poison control, FDA emergency ops etc. are listed with contacts</p>	
1.08.05	<p>Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As evidenced by auditor being asked to sign in upon arrival and to follow procedures while on site.</p>	

GMP		General GMP						
5.01.01	<p>Question: Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Chemicals used for sanitation are kept in plastic cupboards on the perimeter of the facility, and in maintenance rooms. Labels viewed on all pesticides, sanitizers, detergents, and lubricant packaging. All products stored securely. Ex. Decco Chlor, APL Kleen, Slick Silicone.</p>							
5.01.02	<p>Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Major. Food grade and non food grade chemicals were co-mingled throughout the maintenance shop, ex. food grade lubricant stored next to Purple PVC pipe glue.</p>							
<table border="1" style="width: 100%;"> <tr> <td style="width: 80%;">Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan with evidence.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> </tr> <tr> <td>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Photo of new rack with signs showing segregation of food grade and non food grade chemicals was provided.</td> <td style="text-align: center;">Yes</td> </tr> </table>			Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan with evidence.	View Files		CA Accepted?	CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Photo of new rack with signs showing segregation of food grade and non food grade chemicals was provided.	Yes
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	CA Accepted?							
CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Photo of new rack with signs showing segregation of food grade and non food grade chemicals was provided.	Yes							
5.01.03	<p>Question: Are signs supporting GMPs posted appropriately?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. These are posted bulletin boards in break areas. Additionally, location-specific GMPs are posted in the area tasks are being completed (cleaning, hand washing etc.).</p>							
5.01.04	<p>Question: Are the necessary food defense controls implemented in the operation?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. The site has several surveillance cameras, the doors are locked, employee access the site with key fobs or badges to gain access to the facility.</p>							
GMP		Pest Control						
5.02.01	<p>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.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. No evidence of pests observed in/on product.</p>							
5.02.02	<p>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.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. No evidence of pests observed in/on packaging supplies.</p>							
5.02.03	<p>Question: Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. No evidence of pests observed in storage areas.</p>							
5.02.04	<p>Question: Is the area outside the facility free of evidence of pest activity?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. No evidence of pests observed in the area outside the facility</p>							

5.02.05	<p>Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p>Auditor Comments: Yes. Western Exterminator Company pest control manages the program. Interior tin cat traps, fly traps, and exterior bait stations are used. Monthly contracted inspections and service occurs</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
5.02.06	<p>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?</p> <p>Auditor Comments: Major. Tin cat traps are used on the interior perimeter, UV light traps are used on the interior perimeter walls, bait stations are used on exterior perimeter walls. The operation has installed a rood and a few wall over and around what was formerly an outside packaging storage area, in this area pesticide/poison baited stations are present. As this is now technically the interior of a facility, poison bait stations are not permitted.</p> <p><i>Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.</i></p> <p>View Files</p> <p>CA Accepted?</p> <p>Yes</p> <p><i>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Replacement of bait stations by contractor was noted in 'General Comments' at the end of the pest monitoring log.</i></p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.02.07	<p>Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?</p> <p>Auditor Comments: Yes. Bar codes and numbers are used to identify traps and monitoring records correspond to the trap/station numbers. Traps were clean and intact.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.02.08	<p>Question: Are interior and exterior building perimeter pest control devices adequate in number and location?</p> <p>Auditor Comments: Minor. Bait stations were ~75 ft apart and tin cat traps were ~20-40ft apart. Traps were missing from station N1 and N2 in the North CA building.</p> <p><i>Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.</i></p> <p>View Files</p> <p>CA Accepted?</p> <p>Yes</p> <p><i>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Replacement of missing traps by contractor was noted in 'General Comments' at the end of the pest monitoring log.</i></p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.02.09	<p>Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?</p> <p>Auditor Comments: Yes. Traps and bait stations have bar codes and are numbered.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
5.02.10	<p>Question: Are all pest control devices effective and bait stations secured?</p> <p>Auditor Comments: Yes. Bait stations were weighted and flush with walls, tin cat traps were flush with walls.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
GMP	Storage Areas & Packaging Materials	

5.03.01	<p>Question: Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues were identified during the audit. Process flow and building layout was unidirectional and no cross contamination risks were identified. No allergens are stored in the building.</p>	
5.03.02	<p>Question: Is the facility's use restricted to the storage of food products?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues observed on the day of the audit.</p>	
5.03.03	<p>Question: Are rejected or on hold materials clearly identified and separated from other materials?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: NA. No rejected or on hold items present in facility at time of audit. In the event of an issue product is quarantined and a hold tag is applied.</p>	
5.03.04	<p>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.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No spoilage or adulteration issues observed.</p>	
5.03.05	<p>Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. CA and cold storage areas and rooms were inspected. Racks, lights, ceilings, floor areas by the walls appeared clean on the day of the audit.</p>	
5.03.06	<p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Date codes were observed on packaging in storage and on processing aids.</p>	
5.03.07	<p>Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. FIFO policy confirmed via interviews with staff. E.g. As new packaging arrives in the facility, older packaging is moved forward and newer packaging is placed behind it. This is done with processing aids, and product as well.</p>	
5.03.08	<p>Question: Are storage areas at the appropriate temperatures for the specific products being stored?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Kept at 31-36F for apples, and 32-25 F. No cherries stored at the time of the audit.</p>	
5.03.09	<p>Question: Is any packaging being stored outside, being stored protected?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Packaging outside and in the packaging storage is covered with plastic shrouds. The exterior packaging storage was also covered by a roof.</p>	

GMP	Operational Practices
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5.04.01	<p>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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Process flow is unidirectional in the facility. Raw product does not cross paths with packed product.</p>										
5.04.02	<p>Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. No overhead issues identified.</p>										
5.04.03	<p>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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Minor. In the area by the Apple soap a few rusty metal plates were observed on the ground, in pooling water that was splashing out of the apple flume. All packing and staging areas were observed to be clean and well maintained on the day of the audit. Lights, ducts, fans, drains, floors, and facility perimeter were observed to be clean on the day of the audit.</p>										
<table border="1" style="width: 100%;"> <tr> <td colspan="2"> <p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan with evidence.</p> </td> <td style="text-align: right;"> <p>View Files</p> </td> </tr> <tr> <td colspan="2"></td> <td style="text-align: center;">CA Accepted?</td> </tr> <tr> <td colspan="2"> <p>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee submitted photo evidence that the rust plates were removed.</p> </td> <td style="text-align: center;"> <p>Yes</p> </td> </tr> </table>			<p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan with evidence.</p>		<p>View Files</p>			CA Accepted?	<p>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee submitted photo evidence that the rust plates were removed.</p>		<p>Yes</p>
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		CA Accepted?									
<p>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee submitted photo evidence that the rust plates were removed.</p>		<p>Yes</p>									
5.04.04	<p>Question: Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Packing Facility was completely enclosed, there is a packaging storage that does not have 4 walls, and rodent control is implemented.</p>										
5.04.05	<p>Question: Is all re-work / re-packaging handled correctly?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>									
	<p>Auditor Comments: NA. No rework was observed on the day of the audit.</p>										
5.04.06	<p>Question: Are raw ingredients examined before use?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. This is done visually on the packing line and via the optical sorter.</p>										
5.04.07	<p>Question: Are finished products coded (carton and unit packaging) for the day of production?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Finished products are coded according to customer requirements, with the auditee name and UPC code noted on bags. UPC codes are applied to the exterior of boxes, and individual bags within boxes display the auditee's numeric code. Per customer specifications, quick locks do not include a date code. Cardboard boxes and masters are labelled with a pack date</p>										
5.04.08	<p>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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>									
	<p>Auditor Comments: Yes. Visual inspections are done, and the optical sorter also detects foreign materials.</p>										

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: Yes. Titration kits are used to verify PAA, and Cl. All observed to be within expiration date (exp April/2027). Titration was demonstrated on the floor for both PAA and Cl. This was demonstrated on the floor.</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: Yes. A total of 150 persons per shift, and 12 hand sinks on floor, another 10 in washrooms and another 2 in lunchroom.</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: Yes. Confirmed visually and via testing the hand wash stations.</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: Yes. There are a total of 12 toilets and 2 urinals. Restrooms were fully stocked.</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: Yes. These are located throughout the facility, pre-mixed hand sanitizer is used.</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. No Foot baths, foamers, or dry powdered sanitizing stations used.</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: Yes. No issues identified. No IFCO containers used.</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: Yes. Confirmed visually that garbages were labeled, cull bins labeled, recycling containers labeled.</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: Yes. The operation has several thermometers in each cooler in addition to the probe system, a luminometer, and an ORP which require calibration. Thermometers are calibrated annually by Shiftlets, a 3rd party operation. ORP is calibrated by a 3rd party. Decco (3rd party) calibrates the ORP weekly. The luminometer has a calibration procedure which is documented in the manual and it is calibrated monthly. Thermometers were calibrated 11/10/25. ORP was calibrated by a 3rd party 11/10/25. The luminometer was calibrated 11/3/25. Calibration frequency requirements are being met.</p>	

GMP	Worker Practices
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5.05.01	<p>Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This was confirmed visually during the facility inspection and observing workers.</p>	
5.05.02	<p>Question: Are workers' fingernails clean, short and free of nail polish?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This was confirmed visually during the facility inspection and observing workers.</p>	
5.05.03	<p>Question: Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This was confirmed visually during the facility inspection and observing workers.</p>	
5.05.04	<p>Question: Are workers wearing effective hair restraints that contain all hair?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This was confirmed visually during the facility inspection and observing workers. Hair nets and beard nets used.</p>	
5.05.05	<p>Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This was confirmed visually during the facility inspection and observing workers.</p>	
5.05.06	<p>Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Major. Rubberised cloth gloves that are laundered in-house, and clean clothes are worn. As per employee interview, gloves are replaced weekly, not daily as required.</p>	
<p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan with evidence.</p>		<p>View Files</p>
<p>CB/Auditor Review Comments: Accepted. The new glove SOP, was re-uploaded as a PDF and noted that re-usable gloves must be laundered daily. The auditee submitted a detailed root cause analysis, corrective action statement, and preventative action statement/plan.</p>		<p>CA Accepted? Yes</p>
5.05.07	<p>Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Gloves are removed and vests are removed and placed on designated hooks.</p>	
5.05.08	<p>Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Gloves are removed and placed in employees designated glove storage box. The storage containers used for gloves were very clean and free of dust/dirt</p>	
5.05.09	<p>Question: Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Worker personal items were observed being stored on dedicated racks and in lockers.</p>	

5.05.10	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance				
	Auditor Comments: Yes. Eating and drinking confined to designated lunch areas, and drinking water occurs at designated water stations in the plant. Smoking must occur outside of the building in a designated area.					
5.05.11	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance				
	Auditor Comments: Yes. A tap with potable water is in the lunch room, and a drinking fountain is on the perimeter of the packinghouse near the hand washing.					
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: Yes. This was confirmed visually during the facility inspection and observing workers.					
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: Yes. Multiple First aid kits were available, stocked with blue Band-aids,					
GMP	Equipment					
5.06.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance				
	Auditor Comments: Yes. Food contact surfaces on the packing line and the re-work line were both inspected and found to be free of flaking paint, corrosion, rust or other unhygienic materials.					
5.06.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance				
	Auditor Comments: Major. Peeling/abraded food grade adhesive/tape was observed on multiple conveyors adjacent to final packing area/tables in the bagging area. Remaining non-food contact surfaces on the packing line and the re-work line were both inspected and found to be free of flaking paint, corrosion, rust or other unhygienic materials.					
<p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan with evidence.</p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <tr> <td style="width: 80%;"></td> <td style="text-align: center;">CA Accepted?</td> </tr> <tr> <td>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Photo evidence provided showing tape had been removed.</td> <td style="text-align: center;">Yes</td> </tr> </table>			CA Accepted?	CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Photo evidence provided showing tape had been removed.	Yes	
	CA Accepted?					
CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Photo evidence provided showing tape had been removed.	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: Yes. Placement and design of packing line was appropriate, and appeared to be easily cleanable.					
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: Yes. Confirmed visually that these are present.					

5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Confirmed visually, no glass or mercury thermometers used. Spirit thermometers are used.	
GMP Equipment Cleaning		
5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Food contact surfaces were inspected and found to be clean at the time of the audit.	
5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Non-food contact surfaces were inspected and found to be clean at the time of the audit.	
5.07.03	Question: Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Bins and RPCs inspected and found to be clean at the time of the audit.	
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: Yes. Product is moved if necessary to facilitate 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: Yes. Cold storage facilities were clean.	
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: Yes. No accumulating dust was observed, no black deposits observed.	
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: Yes. For example, the re-work line that was not being used at the time of the audit was found to be very clean.	

5.07.08	<p>Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Minor. Plastic paddle used for removing leaf matter from the flumes was stored in contact with the floor. All other cleaning tools and utensils were appropriately stored, and hoses hung and coiled at the time of the audit.</p>	
<p>Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.</p>		<p>View Files</p>
		<p>CA Accepted?</p>
<p>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee provided an email from person responsible that the paddle had been cleaned, sanitized and installed on a holder off the floor.</p>		<p>Yes</p>
5.07.09	<p>Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?</p>	<p>Possible Points: 3 Points Scored: 3 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The maintenance shop was inspected. No corroded or rusty tools observed.</p>	
5.07.10	<p>Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No dripping lubricants or grease observed.</p>	
<p>GMP General Cleaning</p>		
5.08.01	<p>Question: Are spills cleaned up immediately?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: NA. Not observed.</p>	
5.08.02	<p>Question: Are waste and garbage frequently removed from production and storage areas?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Garbage is removed as needed, no overflowing waste observed.</p>	
5.08.03	<p>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)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Trench drain in wet area appeared clean and in good repair. No risk identified.</p>	
5.08.04	<p>Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Ceilings and lights observed and were clean.</p>	
5.08.05	<p>Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. No issues observed with strip curtains at the time of the audit.</p>	

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: Yes. All PPE was observed to be in good condition. Equipment is stored on designated racks. Relevant PPE is stored with cleaning equipment and supplies that are used for specific purposes and in specific locations of the facility.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Cleaning equipment observed to be in good condition, and was stored appropriately on the day of the audit- e.g. no cross contact between items used in different parts of the facility.	
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: Yes. Items are colour coded for where they are to be used - e.g. Red for production areas, green for kitchen and office.	
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: Yes. No steel wool, or metal bristles are used. Plastic handed utensils, mops, paper towels are used.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Washrooms, and hand washing facilities were clean.	
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: Yes. Microwaves, refrigerators, and tables were inspected and found to be clean.	
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: Yes. The Maintenance shop was very clean and organized.	
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: Yes. Forklifts appeared clean, no toxic fumes noted.	
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. Not seen.	
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: Yes. All lights used in the facility were LED/shatterproof.	

5.09.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes. A glass and brittle plastic register on file. No issues were identified.										
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: Yes. No wooden items or surfaces used other items used.										
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: Yes. The facility was well lit in both production and storage areas.										
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: Yes. No issues with dust, condensation, odors or vapors were noted during the audit.										
5.09.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance									
	Auditor Comments: Yes. Floors were in good condition. Minor hairline cracking.										
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: Yes. There was a trench drain in the wet area, no excessive water pooling or overflowing drains observed.										
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: Yes. The weather stripping doors in the facility were in good condition. The remaining windows and doors appeared well sealed.										
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: Yes. Buffers and shelters were in good condition.										
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: Minor. Dock load levelers and buffers/shelters appeared to be maintained in good condition, no evidence of pest intrusion. Some minor debris accumulating under dock load levelers in shipping bays 2 & 3.										
<table border="1" style="width: 100%;"> <tr> <td colspan="2">Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td colspan="2"></td> <td style="text-align: right;">CA Accepted?</td> </tr> <tr> <td colspan="2">CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee provided photo evidence that the area had been cleaned.</td> <td style="text-align: center; font-size: 1.2em;">Yes</td> </tr> </table>			Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.		View Files			CA Accepted?	CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee provided photo evidence that the area had been cleaned.		Yes
Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.		View Files									
		CA Accepted?									
CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee provided photo evidence that the area had been cleaned.		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: Yes. Exterior walls were in good condition, no potential pest entry points were noted.	
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: Yes. Interior walls and ceilings appeared to free of cracks and crevices	
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: Yes. Confirmed visually that perimeter was being maintained.	
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: Yes. Confirmed that the exterior of the facility was being maintained. No litter, weeds or standing water observed.	
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: Yes. Confirmed visually that pallets were stored appropriately. No pipes or tires stored outside.	
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: Yes. All pallets in use were clean, and in reasonably good condition at the time of the audit.	
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: Yes. Confirmed visually that the area around the dumpsters were clean.	
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: Yes. Confirmed visually that the dumpsters kept closed.	
5.09.19	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. Backflow protection is installed on the well, and the municipal water system.	
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. No onsite 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: Yes. This is documented in Wenatchee Maps, Adjacent sites and roads. Maps updated 4/15/25.	
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: Yes. Floor plan with traffic flow is documented in "Wenatchee Apple Flow and in the Evacuation Map was verified while during walk through. Maps updated 4/15/25.	
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: Yes. Outlined on Doc.#5.10.03. Assesses food safety hazards relevant to facility location and adjacent land use on file that assesses adjacent land use, CA, and adjacent river. Reviewed 3/5/25. Ex. flooding, earthquakes, infrastructure maintenance, industrial activity.	
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: Yes. There are a total of 14 back-flow assemblages (ex. Febco DCDA, Wilkins 975XL) in the operation. These were all inspected and approved 9/8/25 by Plumbco. Pressure guage 02AC21090068 used calibrated 1/7/25.	
5.10.05	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. KF is responsible.	
GMP		
Chemical Files		
5.11.01	Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. For example reviewed those for APL Kleen 246, Slick Silicone, and Alpet D2.	
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: Yes. Reviewed Chemical Inventory 10/14/25, e.g., Ag Chlor 310x 1 barrel, 2x5 gallons Sanite 75.	

5.11.03	<p>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)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Minor. Doc#. 5.11.03 outlines the monitoring of anti-microbial parameters PAA, CL but does not state the critical limits, range that these must be in, along with the justification for those critical limits. SOP does not state the frequency of monitoring either. The PAA flume, hourly monitoring of Cl and PA noted in HACCP plan. Water is changed at least twice a day, more if needed. Log notes the the critical limits, 60-80 ppm PA flume, ORP 650-950, CL 100-130 ppm, final rinse PAA 50-80 ppm.</p>	
<p>Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.</p>		<p>View Files</p>
		<p>CA Accepted?</p>
<p>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee provided updated SOP noting monitoring frequency and critical limits.</p>		<p>Yes</p>

GMP	Pest Control Documentation
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5.12.01	<p>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?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Western Exterminator Company pest control monitors for rodents. Monthly inspections occur. Reviewed insurance documents (Accord, exp. Oct. 1, 2026), reviewed operator licenses (ex., WRS, # 88705, exp. Dec 31, 2026) reviewed business license (exp Dec 25, 2025)</p>	

5.12.02	<p>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?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Reviewed map, and confirmed accuracy. E.g. T45,T23, B135, B141,B111. There are 50 internal traps, and 50 bait stations. Reviewed 4/25/25.</p>	

5.12.03	<p>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)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Exterior bait stations are checked monthly, and tin cat and fly traps are checked every two weeks. Service records were reviewed to confirm (ex. 05/12/25, 10/28/25. No systemic issues noted.</p>	

GMP	Operation Monitoring Records
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5.13.01	<p>Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Documented in AgroFresh for fruit (ex. 9/1/25), and on "Receiving Log"/ Log 09-LOGS-008. Confirmed via review of historical logs (9/23/25; Layer pads).</p>	

5.13.02	<p>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)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. QC checks are entered onto spreadsheets in AgroFresh system. A 5 point inspection is completed. Ex.9/22/25, no issues identified.</p>	

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: Yes. Monitoring logs for packing line, pH of soap, pH of water, and PAA, and chlorine are checked hourly. No deviations from critical limits noted in records reviewed. Ex 10/20/25 10:30, PAA dump tank 60 ppm, Cl- flume 110, pH 6.7.</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: Yes. Monitoring logs for packing line Cl, pH and PAA verification (via titration kit), and chlorine reviewed. These checked before start up and every hour, and documented in "Provision" software. No corrective actions noted.</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: Yes. On Monitoring logs for packing line, reviewed to confirm checks on dump-tank, and flumes. E.g. 10/16/25 documented in "Provision" software. Water changes noted.</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. No tool or foot dips.</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. Not used.</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: Yes. Confirmed via review of "Pre-op inspection" logs that are documented in the "Provision Software". There are separate inspection Logs for the facility, and the packing equipment ex. packing equipment log from 9/9/25, and facility log from 10/12/25. The facility and equipment are inspected prior to start up every day.</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: Yes. Internal audits were on file. Ex. 2/13/25 full Primus audit, Module 5, 5/13/25. 2 rooms needed cleaning, and painting needed in some rooms. CAs completed on 5/14/25.</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: Yes. Documented in "Off Season Maintenance Program", and in "Weekly Apple Preventative Walk-Through" E.x. Weekly maintenance on Palletizer, monthly cleaning and/or replacement of all air filters, and annual inspection of the CA rooms. ex. CA room maintenance occurred in room 222 on 8/4/25</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
5.14.02	<p>Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?</p> <p>Auditor Comments: Yes. Logs are documented on "Damaged Part Form" in Provision. Signatures of employees completing the work are noted, ex. belt in cold room motor # 131 AL, 10/10/25.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>

5.14.03	<p>Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Logs are documented on "Damaged Part Form" in Provision. Signatures of employees completing the work are noted, ex. replacement of transfer wheels in sizer by AL, sanitized by FC 10/13/25.</p>	
5.14.04	<p>Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Specific schedules are kept in "Provision" and tasks are scheduled. Examples of task frequencies include: daily dump tank, weekly cleaning of Rex Belt, bi-annual deep cleaning of fans, coolings units.</p>	
5.14.05	<p>Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Reviewed documented facility SSOPs e.g., dump tank, ceilings, and ex belts.</p>	
5.14.06	<p>Question: Are cleaning and sanitation logs on file that show what was done, when and by who?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. For example, reviewed log from 10/27/25, 5-sizer cross belts cleaned and sanitized and ATP test done by FG.</p>	
5.14.07	<p>Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Minor. This is done daily by a cleaning crew, and weekly by chem supplier. Viewed log from 10/27/25. The verification of cleaning and sanitizing chemical records note only if the concentration of the chemical is out of spec, not the actual concentration of the chemical.</p>	
<p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan with evidence.</p>		<p>View Files</p>
<p>CA/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee provided email from tech support showing that they had updated logs to include documentation of concentration of the chemical.</p>		<p>CA Accepted? Yes</p>
5.14.08	<p>Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Reviewed documentation and SSOP 09-PCON-005-E. This is documented on the cleaning logs, E.g., Flumes cleaned 10/23/25.</p>	
5.14.09	<p>Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. The drains are cleaned daily, ex., 10/23/25, 10/27/25. This is logged in Provision software.</p>	
5.14.10	<p>Question: Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. Logged on "Airknife Filter Change Log", "Cabinet Filter Inspections Log" These are cleaned/inspected/replaced on a monthly schedule (ex. 11/6/25). Done in house and logged in Provision.</p>	

5.14.11	<p>Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?</p> <p>Auditor Comments: Yes. Logged on "CAP Evap/liquid Valve/BPM Yearly PM". Ex., Defrost pans serviced 6/17-18/25. Done in house.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</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>Auditor Comments: Major. Operation uses a Hygeina luminometer for sanitation verification. Multiple samples are taken daily after cleaning e.g. from flume, presort table, and cross belts If a test fails, entire line is cleaned and sanitized, and retested. The SOP is outlined in "ATP and Food Safety Training. The SOP is missing sampling strategy, standardized sampling technique including location of sample and time of sampling and pass/fail parameters</p> <p>Auditee Comments: Attached Corrective Action Log with root cause analysis, corrective actions, preventative action plan with evidence.</p> <p>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee provided updated SOP which now includes missing sampling strategy, standardized sampling technique including location of sample and time of sampling and pass/fail parameters</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <thead> <tr> <th style="width: 80%;"></th> <th style="width: 20%; text-align: center;">CA Accepted?</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Yes</td> <td></td> </tr> </tbody> </table>		CA Accepted?	Yes	
	CA Accepted?					
Yes						
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>Auditor Comments: Yes. Operation has a glass and brittle plastic procedure (Doc.# 5.14.13) and Log and register. Inspections occur daily at the end of shift.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</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>Auditor Comments: Yes. Orientation training is documented on "Normas Para Empleados de Seguridad Alimentarios"/"New Crop Training". Each employee signs these after they have been trained and are onboarded. Reviewed historical records from 8/13/25.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>				
5.15.02	<p>Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?</p> <p>Auditor Comments: Yes. Training sessions occur throughout the year. Logs are maintained. E.g., Blood borne pathogen training, 380 people trained on 7/20/25.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>				
5.15.03	<p>Question: Are there training logs for the sanitation workers, including best practices and chemical use details?</p> <p>Auditor Comments: Yes. Training log for the sanitation workers were available for review for 13 employees "WESMAR Basics of Cleaning and Sanitation" 2/21/25. Detailed training materials on proper chemical use and titration procedures were available for review. "</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</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>Auditor Comments: Yes. Policy is documented on point 14. 09-Poly-008E.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>				

5.15.05	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. These are retained if issues occur, by HR department. Records are kept on re-training, ex. training occurred on 9/30/25 after boxes were observed placed on the floor.	
5.15.06	Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes. As evidenced by a review of the historical visitor logs, and auditor being asked to sign in on arrival to the facility.	
GMP Testing		
5.16.01	Question: Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test & hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Operation has a microbiological testing program that includes pathogen testing, program design, rationale for organisms tested for, procedures for sampling and testing, timing and frequency of testing, the testing methodology, lab that performs the tests, and acceptable results/threshold levels for each organism. Listeria (no detection permitted), Salmonella (no detection permitted), and generic E. coli (< 10 CFU/swab) are sampled monthly, compressed air is sampled annually APC (< 100). Water is tested quarterly for total coliforms and E. coli.	
5.16.02	Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Corrective action procedures for when unacceptable test results are received were on file. Affected product must be placed on hold, re-sampling must be done, and recall must be enacted if needed.	
5.16.03	Question: Are there records of environmental microbiological test results and does testing meet the program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Reviewed monthly Listeria, E. coli, and Salmonella tests (ex. 02/19/25; 03/4/25; 6/4& 5/25, 8/14/25). No tests showing detections of salmonella, E. coli, or Listeria.	
5.16.04	Question: Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Quarterly water test results were on file for packing line water. Reviewed water tests from (3/12/25; 4/1/25; 7/9/25, 10/1/25 No TC or EC detected).	
5.16.05	Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No ice is used.	

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: Minor. Aerobic plate count testing of compressed air is done annually, and historical records were on file for review. Reviewed compressed air test from 3/6/25 Ambient air sample test result ZMGU2 indicated 110 cfu/1000 l, which is greater than the limit of 100 cfu/1000 l noted in the SOP/EMP program. No corrective actions have been documented. Remaining samples under this threshold.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>				
<table border="1"> <tr> <td data-bbox="253 352 1198 422"> <p>Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.</p> </td> <td data-bbox="1198 352 1518 422" style="text-align: right;"> View Files </td> </tr> <tr> <td data-bbox="253 422 1198 596"> <p>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. The root cause analysis now addresses why there was no corrective action taken at the time the exceedence was detected. Auditee provided updated SOP based on guidance from Eurofins which now states 'Air (APC): Compressed Air =200 CFU/1000 L & Ambient Air =300 CFU/1000 L. Results should be trended over time to monitor air quality.'</p> </td> <td data-bbox="1198 422 1518 596" style="text-align: center;"> <p>CA Accepted?</p> <p>Yes</p> </td> </tr> </table>			<p>Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.</p>	View Files	<p>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. The root cause analysis now addresses why there was no corrective action taken at the time the exceedence was detected. Auditee provided updated SOP based on guidance from Eurofins which now states 'Air (APC): Compressed Air =200 CFU/1000 L & Ambient Air =300 CFU/1000 L. Results should be trended over time to monitor air quality.'</p>	<p>CA Accepted?</p> <p>Yes</p>
<p>Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.</p>	View Files					
<p>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. The root cause analysis now addresses why there was no corrective action taken at the time the exceedence was detected. Auditee provided updated SOP based on guidance from Eurofins which now states 'Air (APC): Compressed Air =200 CFU/1000 L & Ambient Air =300 CFU/1000 L. Results should be trended over time to monitor air quality.'</p>	<p>CA Accepted?</p> <p>Yes</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. No other tests.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>				
5.16.08	<p>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?</p> <p>Auditor Comments: NA. Downscored in 5.16.06.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>				
5.16.09	<p>Question: Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?</p> <p>Auditor Comments: Yes. Training program involves training on the SOP and a video training program from WSDA. Training log was reviewed for employees who do the ATP, environmental, or water sampling. Training occurred 9/30/25 for 2 people.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>				
5.16.10	<p>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?</p> <p>Auditor Comments: NA. No lab in house.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>				
<p>GMP Temperature Controlled Storage & Distribution Logs</p>						
5.17.01	<p>Question: Are there records of final product temperature checks for temperature sensitive product?</p> <p>Auditor Comments: NA. Not a temperature sensitive product.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>				
5.17.02	<p>Question: Are there temperature logs for the production area (if refrigerated)?</p> <p>Auditor Comments: NA. Production area is not refrigerated.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>				

5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes. All rooms are checked daily and temperature is documented on an "Daily Room Refrigeration Rounds", historical records were available for review. Apples kept at 31-38 F, and cherries are kept at 32-35 F, ex. Room 7 (apples) at 34.0 F on 10/6/25.	
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: Yes. Procedure is documented on log 1.05.03. Ex. Trailer #72750AK, 10/28/25.	
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: Yes. Procedure is documented on log 1.05.03. Ex. Trailer #4KC3392, 7/19/25 cooled to between 33-38.	
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: Yes. Procedure is documented on log 1.05.03. Ex. Trailer #4MM5172, 5/19/25. Truck was clean.	
GMP Allergen Control		
5.18.01	Question: Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)??	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes. No allergens are stored or handled.	
5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. No allergens are 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. No allergens are 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. No allergens are 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. No allergens are 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. No allergens are 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. No allergens are 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. No allergens are 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. No allergens are stored or handled.	

HACCP	Preliminary Steps
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6.01.01	Question: Is there a team responsible for the HACCP program at the operation, with an assigned leader for the development, implementation and on-going maintenance of the HACCP system?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The operation has a 11 person HACCP/PC team. MM is the leader of the HACCP team, and KF is the HACCP coordinator.	
6.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. MM has had formal HACCP training, a multi-day HACCP workshop certification of training was on file and training occurred March 31, 2024. KF had HACCP training 02/24-27/2025. HACCP Team trained 9/16/25.	
6.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Product description is outlined on HACCP Plan Apples fresh, whole apples and cherries are the products at this facility. Intended use, ingredients, packaging, storage, Shelf life, and labelling instructions are noted.	
6.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Reviewed 'HACCP Process Flow Apples' and HACCP Process Flow Cherries' to confirm. Verified accuracy during the facility inspection. Inputs are fruit, packaging, and chemicals, and the flow of these items is documented from receiving through shipping of product.	
6.01.05	Question: Is there documented evidence that the flow chart(s) has been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Confirmed that this was verified in 3/24/25. Signed by KF.	

HACCP	Development of the HACCP Plan
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6.02.01	<p>Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p> <p>Auditor Comments: Yes. Reviewed the risk analysis to confirm that it assesses risk from product arrival, bulk storage, through packing, and shipping. B, P, and C hazards are addressed. The likelihood of occurrence, and the associated severity are noted for each risk identified - e.g. receiving of packaging, inspections of incoming goods and supplier monitoring mitigates risk.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.02.02	<p>Question: Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?</p> <p>Auditor Comments: Yes. The operation has no CCPs, and this has been justified in a CCP decision tree. This makes sense for an apple packing house with no processing steps. Preventative controls are used to mitigate risk.</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
6.02.03	<p>Question: Is the HACCP system reviewed when significant changes are made and at least once every 12 months?</p> <p>Auditor Comments: Yes. The HACCP/PC plan was reviewed 3/24/25. The HACCP plan was completed redone, and the flow chart was updated, and a new hazard analysis was done.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
6.02.04	<p>Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.</p> <p>Auditor Comments: No. The operation does not have any CCPs.</p>	<p>Possible Points: 0 Points Scored: 0 Score: No</p>
6.02.05	<p>Question: Have CCP critical control limits been established and are they supported by relevant validation documentation?</p> <p>Auditor Comments: NA. The operation does not have any CCPs.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.02.06	<p>Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?</p> <p>Auditor Comments: NA. The operation does not have any CCPs.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.02.07	<p>Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?</p> <p>Auditor Comments: NA. The operation does not have any CCPs.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</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>Auditor Comments: NA. The operation does not have any CCPs.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</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>Auditor Comments: NA. The operation does not have any CCPs.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
6.02.10	<p>Question: Have recording forms been developed for monitoring the CCPs?</p> <p>Auditor Comments: NA. The operation does not have any CCPs.</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>

6.02.11	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. The operation does not have any CCPs.	

HACCP	Execution of the HACCP Plan on the Plant Floor
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6.03.01	Question: Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. The operation does not have any CCPs.	

6.03.02	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. The operation does not have any CCPs.	

6.03.03	Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. The operation does not have any CCPs.	

6.03.04	Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. The operation does not have any CCPs.	

6.03.05	Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. The operation does not have any CCPs.	

6.03.06	Question: Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: NA. The operation does not have any CCPs.	

PC	Preliminary Steps
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7.01.01	Question: Is there a team responsible for the preventive control program at the operation, with a leader assigned, if applicable, for the development, implementation and on-going maintenance of the preventive control program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. The operation has a 9 person HACCP/PC team. MM is the leader of the HACCP/PC team, and KF is the HACCP/PC coordinator.	

7.01.02	<p>Question: Is there documented evidence that the preventive control team members have been trained on preventive control program development?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Minor. MM has had formal PC training on 2/25/16, which occurred greater than 5 years ago. HACCP/PC Team trained 9/16/25 by MM.</p>							
<table border="1" style="width: 100%;"> <tr> <td style="width: 70%;">Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.</td> <td style="text-align: right;">View Files</td> </tr> <tr> <td></td> <td style="text-align: center;">CA Accepted?</td> </tr> <tr> <td>CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee submitted an email showing that KF has been enrolled in a preventative controls training.</td> <td style="text-align: center;">Yes</td> </tr> </table>			Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.	View Files		CA Accepted?	CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee submitted an email showing that KF has been enrolled in a preventative controls training.	Yes
Auditee Comments: I have uploaded a corrective action log with corrective action, root cause analysis, preventative action plan and evidence.	View Files							
	CA Accepted?							
CB/Auditor Review Comments: Accepted. Auditee submitted a detailed root cause analysis, corrective action, and preventative action statement. Auditee submitted an email showing that KF has been enrolled in a preventative controls training.	Yes							
7.01.03	<p>Question: Does a product description exist for the products produced?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Product description is outlined on HACCP/PC Plan Apples fresh, whole apples are the only product at this facility. Intended use, ingredients, packaging, storage, Shelf life, and labelling instructions are noted</p>							
7.01.04	<p>Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Reviewed 'HACCP/PC Process Flow Apples', and 'HACCP/PC Process Flow Cherries' to confirm. Verified accuracy during the facility inspection. Inputs are fruit, packaging, and chemicals, and the flow of these items is documented from receiving through shipping of product.</p>							
7.01.05	<p>Question: Is there documented evidence that the flow chart(s) has been verified on-site?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Confirmed that this was verified in 3/24/25. Signed by KF.</p>							
<p>PC Development of the Preventive Controls Program</p>								
7.02.01	<p>Question: Has a documented hazard analysis for each product been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Reviewed the risk analysis to confirm that it assesses risk from product arrival, bulk storage, through packing, and shipping. B, P, and C hazards are addressed. The likelihood of occurrence, and the associated severity are noted for each risk identified - e.g. receiving of packaging, inspections of incoming goods and supplier monitoring mitigates risk.</p>							
7.02.02	<p>Question: Where risk-based preventive controls are identified, have they been developed using plans and/or procedures to control identified hazard(s) are they appropriate and consistent with current scientific understanding?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. Ex. risk of packaging contamination from the supplier is noted. This is mitigated via approved supplier program and requirement for packaging suppliers to have 3rd party audit.</p>							
7.02.03	<p>Question: Is the preventive control program (as part of the Preventive Control Plan re-analysis) reviewed when significant changes are made (raw materials, packaging, suppliers, product, process, construction, recurring deviations, new scientific information, etc.) and at least once every 3 years?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>						
	<p>Auditor Comments: Yes. The HACCP/PC plan was reviewed 3/24/25. The HACCP/PC plan was completed redone, and the flow chart was updated, and a new hazard analysis was done.</p>							

7.02.04	Question: Do the process preventive controls have critical limits, supported by relevant validation documentation, and do other preventive controls have parameters, values and targets (where relevant)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. For example the environmental monitoring program that includes pathogen testing, program design, rationale for organisms tested for, procedures for sampling and testing, timing and frequency of testing, the testing methodology, lab that performs the tests, and acceptable results/threshold levels for each organism. Listeria (no detection permitted), Salmonella (no detection permitted), and generic E. coli (< 10 CFU/swab) are sampled monthly, compressed air is sampled annually APC (< 100). Water is tested quarterly for total coliforms and E. coli. No detection permitted.	
7.02.05	Question: Have monitoring requirements and frequencies been determined and documented for the preventive controls?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. For example, water is tested quarterly, and environmental monitoring is done monthly. PAA and Cl- levels in flumes, and on the packing line is tested hourly.	
7.02.06	Question: Are there documents that show validation work for the process preventive controls and was this validation work performed by or overseen by a Preventive Control Qualified Individual?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. MM is the qualified individual. His training documentation was on file. Validation documents on file include but not limited to Eurofins guidance, FDA guidance.	
7.02.07	Question: Do the preventive control plans, charts and/or procedures indicate that specific responsibilities have been assigned for the monitoring, recording and corrective action implementation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. Ex. KF is responsible for environmental sampling.	
7.02.08	Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the preventive controls, including those in plan or chart format (e.g., process preventive controls)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes. SOPs are in place, ex. Doc. # 5.16.01-02 outline the Environmental Monitoring Program (EMP).	
7.02.09	Question: Have corrective action procedures been established for the preventive controls, including a detailed action plan for operators to follow if out of specification situations are observed (loss of control/deviation) and plans to adjust process back into control?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. Ex. for the EMP, corrective action procedures for when unacceptable test results are received were on file. Affected product must be placed on hold, re-sampling must be done, and recall must be enacted if needed.	
7.02.10	Question: Have recording forms been developed for monitoring the preventive controls?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. For example, the monitoring logs for packing line Cl, pH and PAA verification (via titration kit), and chlorine reviewed. These checked before start up and every hour, and documented in "Provision" software. No corrective actions noted.	
7.02.11	Question: Have verification procedures and schedules been developed for the preventive controls?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes. All records/logs that are related to the preventive control program must be verified within 1 week of completion. Review of records indicate that this target is being met.	

PC	Execution of the Preventive Controls Program
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7.03.01	<p>Question: Is there documented evidence that all plant workers have attended a preventive control training, including specific training for workers directly involved with preventive controls?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This training occurs annually (ex. Reviewed historical records from 8/13/25). Also training for the sanitation workers were available for review for 2/21/25, 13 employees "WESMAR Basics of Cleaning and Sanitation".</p>	
7.03.02	<p>Question: Are the preventive control monitoring activities and frequencies in compliance with the preventive control plans, charts, and procedures?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. This was confirmed via review of logs and SOPs. For example ATP testing is done daily, EMP sampling is done monthly, supplier review occurs annually.</p>	
7.03.03	<p>Question: Do workers directly involved with preventive control operations understand basic preventive control principles and their role in monitoring preventive controls?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As evidenced during employee interviews.</p>	
7.03.04	<p>Question: Are preventive control associated records signed off (or initialed) by the workers who are carrying out and recording the preventive control activities?</p>	<p>Possible Points: 15 Points Scored: 15 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. As evidenced during document review (ex. logs for testing CL- and PAA).</p>	
7.03.05	<p>Question: Is there a deviation record detailing documented corrective actions when a deviation or deficiency of a preventive control occurs?</p>	<p>Possible Points: 0 Points Scored: 0 Score: N/A</p>
	<p>Auditor Comments: NA. Issues down-scored in 5.16.06. Reviewed compressed air test from 3/6/25 Ambient air sample test result ZMGU2 indicated 110 cfu/1000 l, which is greater than the limit of 100 cfu/1000 l noted in the SOP/EMP program. No corrective actions have been documented. Remaining samples under this threshold.</p>	
7.03.06	<p>Question: Are the records associated with preventive controls reviewed and signed off by a preventive controls qualified individual or trained designate (second signatory)?</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
	<p>Auditor Comments: Yes. MM and KF sign the records.</p>	