Operation: Cooling/Cold Storage	CB Registration No. PA−PGFS−1238−1	PrimusGFS
Preliminary Report Completed	PrimusGFS ID #83960 – Cert:5	Version 2.1
Audit Report Summary	Audited by Primus Auditing Operations	

Organization:	**American Cooling Inc.**
	Contact(s): Bill Lipham
	Address: 121 Spreckles Blvd. Bldg.1
	Location: Spreckels, California 93962, United States
	Phone: 831−424−1282
Cooling/Cold Storage:	**Semco South Cooling LLC**
	Contact: Bill Lipham
	Location: 3820 E. 36th Street Yuma, Arizona 85365, United States
Shipper:	Steinbeck Country Produce
Operation Type:	**Cooling/Cold Storage**
Audit Scope:	30,000 sq.ft. third party Cooling &Cold Storage facility operating 4 months per year (usually late November thru Mid March) with 22 employees. Cooling equipment includes 3 Vaccuum tubes (can be used wet or dry), 1 ice injector, 1 ice generator with auger system, 1 ice storage building, 3 dry forced air coolers. Facility handles products from Mexico and the USA.
Date FSMS Started:	13 Jan 2016 13:20
Date FSMS Finished:	13 Jan 2016 14:20
Date Operation Started:	13 Jan 2016 09:00
Date Operation Finished:	13 Jan 2016 14:20
Product(s) Observed During Audit:	Lettuce, Romaine Lettuce, Broccoli, Celery, Kale, Cauliflower, Parsley, Cilantro, Endive, Broccoli Organic
Similar Product(s) Not Observed:	Spinach, Bok Choy, Leeks, Escarole, Spring Mix Lettuce
Product(s) Applied for but Not Observed:	None Specified
Auditor:	Kevin Cheesman (Primus Auditing Operations)
Audit Percentage Score:	**98%**
GPS Coordinates:	**Latitude:** 32° 39' 51" **Longitude:** 114° 25' 18"

Please click here to upload/send your Corrective Actions:

Corrective Action Response

Audit Scoring Summary		
Food Safety Management System Requirements	**Score:**	199
	Possible Points:	199
	Percent Score:	100%
Good Manufacturing Practices Requirements	**Score:**	857
	Possible Points:	874
	Percent Score:	98%
HACCP System Requirements	**Score:**	60
	Possible Points:	60
	Percent Score:	100%
Total:	**Score:**	1116
	Possible Points:	1133
	Percent Score:	98%

Non–Conformance Summary By Count	Pre–Corrective Action Non–Conformances
Food Safety Management System Requirements	0
Good Manufacturing Practices Requirements	3
HACCP System Requirements	0
Total:	3

Sections:

FSMS – Management System

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.01.01	Is there a Food Safety Manual or other documented food safety management system covering the scope of business included in this audit and procedures/instructions for all food safety processes?	Total Compliance	5	5	Yes. The GMP manual covers all aspects of the facility operation, and is maintained and updated by Bill Lipham, Director of Safety &Health.	
1.01.02	Is there a documented food safety policy detailing the company´s commitment to food safety?	Total Compliance	5	5	Yes. The Good Agricultural &Manufacturer Food Safety, Food Defense Practice Policy dated 12–7–2015 and signed by Bill Lipham, Director of Safety &Health plus all other Food Safety team members. Policy is posted at the facility.	
1.01.03	Is there an organizational chart of all employees who have food safety related activities?	Total Compliance	3	3	Yes. The Organizational Chart dated 6–8–2015 includes alternates and food safety related job descriptions.	
1.01.04	Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Total Compliance	5	5	Yes. The 5 person food safety committee with quarterly meeting records that include topics and attendees. Most recent meeting records dated 8–18–2015 and 12–16–2015.	
1.01.05	Is there documented management verification of the entire food safety management system at least every 12 months?	Total Compliance	5	5	Yes. The annual management verification completed 11–1 thru 11–18–2015 by Bill Lipham.	
1.01.06	Is there a documented analysis detailing resources required to implement and improve the food safety management system processes with documented commitment from management to provide these resources?	Total Compliance	5	5	Yes. The Resource Analysis dated 3–18–2015, and management commitment statement included in the resource analysis and signed by Mike Azzoparti, owner.	

FSMS – Control of Documents and Records

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.02.01	Is there a written document control procedure describing how documents will be maintained, updated and replaced?	Total Compliance	3	3	Yes. The Records Management/Retention Policy dated 3–14–2014. Bill Lipham is person in charge of maintaining, updating and dispersing correct documents.	
1.02.02	Are all records stored for a minimum period of 12 months or for at least the shelf life of product if greater than a year?	Total Compliance	5	5	Yes. All records stored at least two years as noted in the Records Management/Retention Policy.	
1.02.03	Are food safety related documents and records stored and handled in a secured manner?	Total Compliance	3	3	Yes. All documents and records stored securely in secure locked offices and password protected computers.	
1.02.04	Are the records maintained in an organized and retrievable manner?	Total Compliance	3	3	Yes. Records were easy to retrieve from binders and computers.	

FSMS – Procedures and Corrective Actions

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.03.01	Are there documented instructions for the creation of Standard Operating Procedures?	Total Compliance	5	5	Yes. Included in the Document: Guide to Writing Standard Operating Procedures dated 5–18–2014.	
1.03.02	Are the written procedures available to relevant users and is a master copy maintained in a central file?	Total Compliance	5	5	Yes. All document master copies maintained in facility office, SOPs available to relevant users for hydrocoolers, etc.	
1.03.03	Is there a corrective action procedure that describes the requirements for handling deficiencies affecting food safety and prevention of future occurrences?	Total Compliance	5	5	Yes. The SOP: NUOCA and Corrective Actions includes recording forms.	
1.03.04	Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Total Compliance	5	5	Yes. NUOCA and Corrective Actions log available in the GMP manual. No NUOCA logs have been needed.	

FSMS – Internal and external inspections

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.04.01	Is there documented program for internal audits to be performed at the operations, covering all processes impacting food safety and the related documents and records?	Total Compliance	3	3	Yes. SOP: Internal Audit Checklists used for Daily, Weekly, Seasonal audits.	
1.04.02	Are there written procedures for handling regulatory inspections?	Total Compliance	3	3	Yes. Document: Guidelines for Handling Regulatory &Independent Inspections dated 5–3–2014.	
1.04.03	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Total Compliance	5	5	Yes. Previous third party (PrimusGFS) audit dated 1–14–2015 with corrective actions where needed. Auditee states that no regulatory inspections have occurred this season.	
1.04.04	Are there documented calibration procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?	Total Compliance	10	10	Yes. SOP: Calibrations includes procedures for hand held ORP meters (weekly logs), pulp and cooler thermometers (daily).	

FSMS – Rejection and release of product

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.05.01	Is there a written procedure for handling on hold or rejected products?	Total Compliance	5	5	Yes. SOP: Product On–Hold or Returned , Non–Conformance Products includes computer holds of products and On–Hold tags.	
1.05.02	Are there records of the handling of on hold or rejected products kept on file?	N/A	0	0	N/A Auditee states that no on–hold or rejected products have occurred.	
1.05.03	Is there a documented product release procedure available?	Total Compliance	5	5	Yes. Product release procedures included in the SOP: Product On–Hold or Returned, Non–Conformance Products.	
1.05.04	Are there records of product releases kept on file?	N/A	0	0	N/A Auditee states that no on–hold or rejected products have occurred.	
1.05.05	Is there a documented system for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Total Compliance	10	10	Yes. Third party facility, customer complaint policies are used.	

FSMS – Supplier Control

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.06.01	Are there current written food safety related specifications for all raw products, ingredients, materials and services purchased?	**Total Compliance**	5	5	Yes. Written specifications for materials and services are included in the document: Food Safety Supplier Management completed for each supplier.	
1.06.02	Is there a written procedure detailing how suppliers are evaluated, approved and monitored?	**Total Compliance**	5	5	Yes. Included in the document: Food Safety Supplier Management.	
1.06.03	Is there a list of approved suppliers?	**Total Compliance**	5	5	Yes. Approved suppliers include: Pest Control Chemicals, Trash Service, Forklifts, Third Party Food Safety Audits, Laboratories, Processing Aids (chlorine, salt, etc.), Portable Toilets, etc.	
1.06.04	Does the organization have documented evidence to ensure that all products, ingredients or materials and services suppliers comply with the approval requirements and that they are being monitored as defined in the procedure?	**Total Compliance**	15	15	Yes. Letters of guarantee, accreditation, etc. were available for all approved suppliers.	
1.06.05	If the organization is outsourcing any processes that may affect food safety, are there control procedures over such processes?	**Total Compliance**	15	15	Yes. All outsourced processes including are monitored with approved supplier program.	
1.06.06	If tests and/or analysis within scope to food safety are performed by external laboratories, are they licensed/accredited (e.g. ISO 17025 or equivalent, National Regulations, State Department, etc.)?	**Total Compliance**	5	5	Yes. Pathogen tests (water, ice, swabs) contracted to: Primus Labs, Santa Maria, CA, Certificate# 3572.01, valid until 3–31–2016,	

FSMS – Traceability and Recall

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.07.01	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?	**Total Compliance**	10	10	Yes. Third party facility, auditee uses the customer's product tracking systems. All products are pallet tagged when received with tracking information.	
1.07.02	Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings and explanation of different recall classes?	**Total Compliance**	15	15	Yes. Document: Recall Plan includes all required elements including recall team.	
1.07.03	Is testing of recall procedures (including trace back) performed and documented at least every six months? Can the company identify where affected product was sent?	**Total Compliance**	10	10	Yes. Mock recall completed on 1–11–2016 for class III recall for 7565 cartons of lettuce with all required elements. All product tracked in 1 hour, 5 minutes. Facility only operates 4 months per year.	

FSMS – Food Defense

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
1.08.01	Does the company have a documented food defense policy based on the risks associated with the operation?	**Total Compliance**	5	5	Yes. Food Defense &Safety Policy is based on the facility risks.	
1.08.02	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	**Total Compliance**	3	3	Yes. The Emergency Contact list dated 11–30–2015 is posted at facility.	
1.08.03	Are visitors to the company operations required to adhere to food defense policies?	**Total Compliance**	3	3	Yes. All visitors are required to sign a statement to follow food safety and food security guidelines.	

GMP – General GMP

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.16.01	Is there a designated person responsible for the food safety program?	**Total Compliance**	10	10	Yes. Bill Lipham, Director of Safety &Health is person responsible for the food safety program.	
2.16.02	Are all chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	**Total Compliance**	15	15	Yes. All chemicals observed were stored securely and labeled correctly.	
2.16.03	Are "food grade" and "non–food grade" chemicals used, handled and stored in a controlled manner?	**N/A**	0	0	N/A Only fFood grade chemicals observed.	
2.16.04	Are signs supporting GMP's posted appropriately?	**Total Compliance**	10	10	Yes. GMP signs posted appropriately.	
2.16.05	Are the necessary food defense controls implemented in the operation?	**Total Compliance**	10	10	Yes. Facility has controlled access through visitors policy. Facility has security fencing. Secure chemical control, etc.	

GMP – Pest Control

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.17.01	Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	**Total Compliance**	15	15	Yes. No issues observed.	
2.17.02	Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	**N/A**	0	0	N/A No packaging materials stored on−site. Third party cooling &cold storage facility.	
2.17.03	Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	**Total Compliance**	15	15	Yes. No issues observed.	
2.17.04	Is the area outside the facility free of evidence of pest activity?	**Total Compliance**	10	10	Yes. No issues observed.	
2.17.05	Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	**Total Compliance**	15	15	Yes. Pest control contracted to Terminix Pest Control, Yuma, AZ.	
2.17.06	Are pest control devices located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	**Total Compliance**	10	10	Yes. Rodent bait stations are used outside the facility and non−toxic live traps used inside the facility. No ELTs used.	
2.17.07	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	**Total Compliance**	5	5	Yes. All pest control devices were clean, intact, and interior service records.	
2.17.08	Are interior and exterior building perimeter pest control devices adequate in number and location?	**Major Deficiency**	1	5	Perimeter fenceline rodent bait stations only use DETEX non−toxic bait (used for monitoring rodent feeding activity). DETEX does not provide any pest control for hydrotubes and ice making and storage areas. All other pest control devices were adequate in number and location.	
2.17.09	Are all pest control devices identified by a number or other code (e.g. barcode) ?	**Total Compliance**	5	5	Yes. All devices were numbered with locator signs posted.	
2.17.10	Are all pest control devices properly installed and secured?	**Total Compliance**	5	5	Yes. All pest control devices were installed correctly, bait stations were secured.	

GMP – Storage Areas &Packaging Materials

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.18.01	Are ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well any allergen cross contamination issues)?	**Total Compliance**	15	15	Yes. No issues observed. Ice stored in separate building. No allergen products stored or handled at facility.	
2.18.02	Is the storage area completely enclosed?	**Total Compliance**	10	10	Yes. All storage areas (Ice, products, etc.) are completely enclosed.	
2.18.03	Is the facilities use restricted to the storage of food products?	**Total Compliance**	5	5	Yes. Only food products were observed stored in the facility.	
2.18.04	Are rejected or on hold materials clearly identified and separated from other materials?	**N/A**	0	0	N/A No rejected or on−hold materials observed.	
2.18.05	Are raw products, work in progress, ingredients (including ice), finished goods and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	**Total Compliance**	15	15	Yes. No issues observed.	
2.18.06	Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	**Total Compliance**	10	10	Yes. All storage area appeared clean.	
2.18.07	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc)?	**Total Compliance**	5	5	Yes. All products observed were marked with pallet tracking tags. Processing aids have manufacture dates.	
2.18.08	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	**N/A**	0	0	N/A Third party cooling &cold storage facility. Customer has control over product in/out.	
2.18.09	Are storage areas at the appropriate temperatures for the specific products being stored?	**Total Compliance**	10	10	Yes. Cold storage rooms are 34−38 degrees F.	

GMP – Operational Practices

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.19.01	Does the process flow, facility layout, employee control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	**N/A**	0	0	N/A Third party cooling &cold storage facility only , no packing or processing activities.	
2.19.02	Are all exposed materials (product, packaging etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	**Total Compliance**	15	15	Yes. No issues observed.	
2.19.03	Are packing and/or processing areas completely enclosed?	**N/A**	0	0	N/A Third party cooling &cold storage facility only , no packing or processing activities.	
2.19.04		**N/A**	0	0		

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments
	Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?				N/A Third party cooling &cold storage facility only , no packing or processing activities.
2.19.05	Is all re–work/re–packaging handled correctly?	N/A	0	0	N/A Third party cooling &cold storage facility only , no packing or processing activities.
2.19.06	Are raw ingredients examined before use?	N/A	0	0	N/A Third party cooling &cold storage facility only , no packing or processing activities.
2.19.07	Are finished products coded (carton and unit packaging) for the day of production and displaying information to enable proper storage and use of the product within the food supply chain?	N/A	0	0	N/A Third party cooling &cold storage facility only , no packing or processing activities.
2.19.08	Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?	N/A	0	0	N/A Third party cooling &cold storage facility only , no packing or processing activities.
2.19.09	Does the facility have the appropriate test strips, test kits or test probes for verifying the concentrations of anti–microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?	Total Compliance	10	10	Yes. Hand held ORP meters are used to test the chlorine concentration in the hydrovacuums/hydrocoolers water. ORP meters appeared to be in operating condition.
2.19.10	Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?	Major Deficiency	5	15	The facility uses portable hand wash stations that do not have warm water. The hand wash stations inside the restrooms do have warm water. All hand wash stations have paper towels and unscented soap.
2.19.11	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Total Compliance	15	15	Yes. Facility restrooms have toilets plus several portable toilets are available on–site.
2.19.12	Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?	N/A	0	0	N/A Secondary hand sanitizers are not required or used. Third party cooling &cold storage facility only , no packing or processing activities.
2.19.13	Are foot dip stations adequate in number and location? Are the stations maintained properly?	N/A	0	0	N/A Foot dips not used or required.
2.19.14	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	N/A	0	0	N/A No single service containers used. Third party cooling &cold storage facility only , no packing or processing activities.
2.19.15	Are re–usable containers clearly designated for the specific purpose (trash, raw product, finished product, re–work, ice, etc.) such that cross contamination is prevented?	Total Compliance	5	5	Yes. All trash cans marked with designated use.
2.19.16	Are food safety measuring devices working properly?	Total Compliance	3	3	Yes. Thermometers and ORP meters appeared to be operating properly.

GMP – Employee Practices

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.20.01	Are employees washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	N/A	0	0	N/A Start of work day not observed.	
2.20.02	Are employees fingernails clean, short and free of nail polish?	Total Compliance	5	5	Yes. No issues observed.	
2.20.03	Is there no sign of any employees with boils,sores, open wounds or exhibiting signs of foodborne illness working in direct and indirect food contact?	Total Compliance	10	10	Yes. No issues observed.	
2.20.04	Are employees wearing effective hair restraints?	N/A	0	0	N/A Hairnets not used or required. Third party cooling &cold storage facility only , no packing or processing activities.	
2.20.05	Is jewelry confined to a plain wedding band?	Total Compliance	3	3	Yes. No issues observed.	
2.20.06	Are all employees wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves, non–latex gloves)?	N/A	0	0	N/A Protective outer garments not used or required. Third party cooling &cold storage facility only , no packing or processing activities.	
2.20.07	Do employees remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?	N/A	0	0	N/A See 2.20.06	
2.20.08	Is there a designated area for employees to leave protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets?	N/A	0	0	N/A See 2.20.06	
2.20.09	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5	Yes. No issues observed.	
2.20.10	Is smoking, eating, chewing and drinking confined to designated areas?	Total Compliance	10	10	Yes. Designated area for each activity.	
2.20.11	Are all items removed from shirt or blouse top pockets?	Total Compliance	3	3	Yes. No issues observed.	
2.20.12	Is there a first aid kit(s) readily available in the facility and adequately stocked?	Total Compliance	5	5	Yes. First aid kits located in several facility areas and include blue detectable bandages.	

GMP – Equipment

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.21.01	Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	**Total Compliance**	15	15	Yes. All hydrovacuums/hydrocoolers, ice augers, ice storage room, ice injectors, etc. appeared free from unhygienic materials.	
2.21.02	Are non–food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	**Total Compliance**	10	10	Yes. All non–food contact surfaces appeared free from unhygienic materials.	
2.21.03	Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non–toxic materials, no wood) facilitate effective cleaning and maintenance?	**Total Compliance**	15	15	Yes. All equipment appeared to be easy to clean and maintain.	
2.21.04	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	**Total Compliance**	5	5	Yes.	
2.21.05	Are all thermometers non–glass and non–mercury?	**Total Compliance**	10	10	Yes. Plastic, mercury–free thermometers.	

GMP – Equipment Cleaning

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.22.01	Are food contact equipment surfaces clean?	**Total Compliance**	15	15	Yes. No issues observed.	
2.22.02	Are non–food contact equipment surfaces clean?	**Total Compliance**	10	10	Yes. No issues observed.	
2.22.03	Are items (barrels, bins, etc.) that are used to hold or store product clean?	**N/A**	0	0	N/A Third party cooling &cold storage facility only, no packing or processing activities.	
2.22.04	During cleaning are foods and packaging protected from contamination?	**N/A**	0	0	N/A Cleaning activities not observed.	
2.22.05	Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	**Total Compliance**	5	5	Yes. All cooling units appeared clean.	
2.22.06	Are all fan guards dust–free and the ceiling in front of the fans free of excessive black deposits?	**Total Compliance**	5	5	Yes. All fans appeared clean.	
2.22.07	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?	**N/A**	0	0	N/A No stored equipment observed.	
2.22.08	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	**Total Compliance**	10	10	Yes. Hoses and other items observed were stored on wall racks or in cabinets.	
2.22.09	Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	**N/A**	0	0	N/A Maintenance tools not observed (auditee states that all maintenance is contracted).	
2.22.10	Are excess lubricants and grease removed from the equipment?	**Total Compliance**	5	5	Yes. No issues observed.	

GMP – General Cleaning

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.23.01	Are spills cleaned up immediately?	**N/A**	0	0	N/A Spills not observed.	
2.23.02	Are waste and garbage frequently removed from packing and storage areas?	**Total Compliance**	5	5	Yes. No issues observed.	
2.23.03	Do floor drains flow in a manner that prevents contamination (e.g. from high to low risk areas, from high risk directly to drain system), are they covered, appear clean, free from odors and well maintained?	**Total Compliance**	5	5	Yes. Linear floor drain in cold storage room flows to outside the facility. All drains appeared to be clean and free from issues.	
2.23.04	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	**Total Compliance**	10	10	Yes. No issues observed.	
2.23.05	Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	**Total Compliance**	5	5	Yes. Plastic strip curtains appeared clean and in good condition.	
2.23.06	Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	**Total Compliance**	3	3	Yes. PPE stored in cabinets appeared in good condition.	
2.23.07	Is cleaning equipment available and stored properly?	**Total Compliance**	5	5	Yes. Cleaning equipment observed was stored properly and separated by color code.	
2.23.08	Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	**Total Compliance**	10	10	Yes. Cleaning equipment is color coded for designated area of use. Color legends posted.	
2.23.09	Are all items used for sanitation appropriate for their designated purpose? (no steel wool, metal bristles, etc.)	**Total Compliance**	5	5	Yes. No issues observed.	
2.23.10	Are toilet facilities and hand–wash stations clean?	**Total Compliance**	15	15	Yes. Restrooms and portable toilets/hand wash stations appeared clean.	
2.23.11	Are employee break facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	**Total Compliance**	5	5	Yes. Employee break room was clean, no issues observed.	
2.23.12	Is the maintenance shop organized – i.e. equipment and spares stored in a neat and tidy fashion?	**N/A**	0	0	N/A No maintenance shop observed.	
2.23.13			5	5	Yes. All forklifts run on electricity.	

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
	Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	Total Compliance				
2.23.14	Are shipping trucks clean and in good condition?	N/A	0	0	N/A Shipping trucks not observed.	

GMP – Buildings and Grounds

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.24.01	Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded to protect product from contamination in the event of breakage?	Total Compliance	15	15	Yes. All light bulbs observed were intact and protected.	
2.24.02	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Total Compliance	15	15	Yes. Glass register in use. No metal or plastic issues observed.	
2.24.03	Has the facility eliminated the use of wooden items or surfaces?	Total Compliance	5	5	Yes. No wood items or surfaces observed.	
2.24.04	Is there adequate lighting in the packing and storage areas?	Total Compliance	5	5	Yes.	
2.24.05	Is ventilation adequate to control dust, condensation, odors and vapors?	Total Compliance	10	10	Yes.	
2.24.06	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Total Compliance	10	10	Yes. Concrete floors were in good condition, no debris or standing water observed.	
2.24.07	Are the floor drains where they are needed for drainage and cleanup?	Total Compliance	5	5	Yes.	
2.24.08	Are doors to the outside pest proof?	Total Compliance	5	5	Yes.	
2.24.09	Are dock doors fitted with buffers to seal against trucks?	Total Compliance	3	3	Yes. Facility has 11 dock doors, all of them have buffers installed.	
2.24.10	Are dock load levelers and shelters maintained in a good condition, pest proof and debris free?	Total Compliance	3	3	Yes. All 11 dock doors have load levelers with brush side gussets installed.	
2.24.11	Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?	Total Compliance	5	5	Yes. No issues observed.	
2.24.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Total Compliance	5	5	Yes. No issues observed.	
2.24.13	Do false ceiling areas have adequate access to allow for inspection and cleaning?	N/A	0	0	N/A No false ceilings observed.	
2.24.14	Is an 18" (46cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?	Total Compliance	5	5	Yes. Adequate space observed for inspection and cleaning.	
2.24.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Compliance	5	5	Yes. No issues observed.	
2.24.16	Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from building perimeter)?	Total Compliance	5	5	Yes. All outside storage is away from building perimeter.	
2.24.17	Are pallets inspected to separate and replace dirty or broken pallets?	N/A	0	0	N/A All products arrive on pallets. Auditee states that pallets are not purchased or repaired at the facility.	
2.24.18	Is the area around the dumpster/cull truck/trash area clean?	Total Compliance	3	3	Yes. Area around outside dumpster was clean.	
2.24.19	Are outside garbage receptacles and dumpsters kept covered or closed?	Total Compliance	5	5	Yes. Dumpsters and trash cans with lids.	
2.24.20	Are all water lines protected against back siphonage?	Total Compliance	5	5	Yes. Facility water supply has back flow device installed. Hydrovacuums/coolers use air gaps for back flow prevention.	
2.24.21	Is the on–site laboratory (where appropriate) completely enclosed and separated from production and storage areas?	N/A	0	0	N/A No on–site laboratory.	

GMP – Chemical Files

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.25.01	Are copies of all Materials Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	Total Compliance	5	5	Yes. In–house MSDS available in binder with an index. Pest control chemical MSDS stored in contractor binder.	
2.25.02	Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	Total Compliance	5	5	Yes. Pest control chemical specimen labels stored in contractor binder. In–house chemicals observed had full labels attached or full labels were immediately available.	
2.25.03	Is there a chemical inventory and/or usage log?	Total Compliance	3	3	Yes. Monthly chemical inventory maintained.	
2.25.04	Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc?	Total Compliance	10	10	Yes. SOP #2: Operation for ORP Levels in the Ice Injector, Hydrocoolers, and Tube Operations &Accuracy of the ORP Meter includes testing of chlorine levels (650–850mV) used in water and ice systems. Water changing parameters are included in the	

SSOP#2: Cleaning &Sanitizing Vacuum Tubes &Checking Temperature Probe for Proper Temperature. Water is changed a minimum of daily.

GMP – Pest Control Documentation

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.26.01	Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?	Total Compliance	15	15	Yes. Facility pest control contracted to: Terminix Pest Control, Yuma, AZ. Service is twice per month. AZ Pest Control Business License 5428 valid to 5–2017. Current insurance and contract available.	
2.26.02	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	Total Compliance	10	10	Yes. Pest control device schematic map dated 11–11–2015 tested as accurate.	
2.26.03	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in–house and/or contract)?	Total Compliance	10	10	Yes. Detailed pest control service records from Terminix Pest Control include activity reports, chemicals used, and chemical EPA#s.	

GMP – Operation Monitoring Records

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.27.01	Does the facility have incoming goods (raw products, ingredients and packing materials) inspection data?	N/A	0	0	N/A Third party cooling &cold storage facility only, no selling of products.	
2.27.02	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Total Compliance	10	10	Yes. Enclosed truck/trailer inspections documented on the: Unloading Checklist. Auditee states that 90% of all products arrive on open bed trucks/trailers, 10% of products (Mexico origin) arrive in enclosed trucks/trailers.	
2.27.03	Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and where necessary the corrective actions?	N/A	0	0	N/A No processes that require monitoring.	
2.27.04	Are there records (with corrective actions) that show anti–microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?	Total Compliance	10	10	Yes. Chlorine concentration in the hydrovacuum water is tested with a hand held ORP meter prior to each load, and recorded on the: Operator's Daily Log. ORP meter range is: 650–850mV. Ice injector chlorine levels are checked hourly when in use, same log is used.	
2.27.05	Are there records (with corrective actions) that show anti–microbial strength testing of hand/foot/tool dip stations? Are there stock check and replenishment records for gel and spray stations?	N/A	0	0	N/A Hand/Foot/Tool dips not used or required.	
2.27.06	Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	N/A	0	0	N/A Hand tools not used.	
2.27.07	Is there a daily pre–operation inspection log?	Total Compliance	5	5	Yes. The daily pre–operation inspection completed at the beginning of the day and includes all facility areas and equipment, and that all personnel meet the GMP requirements.	
2.27.08	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?	Total Compliance	10	10	Yes. Facility risk assessment dated 12–10–2015 includes facility location and adjacent property operations.	
2.27.09	Is there a current certificate of inspection for backflow prevention assemblies on water lines into the facility?	Total Compliance	3	3	Yes. Facility water supply line has back flow device inspection certificate dated 11–15–2015 by Bill Kelsey, certified tester# 03–02292.	
2.27.10	Is there documented evidence of the internal audits performed to the audited operations, detailing findings and corrective actions?	Total Compliance	10	10	Yes. GMP self audit completed annually (facility only operates 4 months per year) using the PrimusGFS audit checklist. Most recent self audit completed 11–1 thru 11–18–2015.	

GMP – Maintenance &Sanitation Files

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.28.01	Does the facility have a preventative maintenance program and a documented schedule?	**Total Compliance**	10	10	Yes. The Preventative Maintenance Policy includes a PM schedule for hydrovacuums, forklifts, refrigeration, ice injectors, etc. Auditee states that all maintenance is contracted.	
2.28.02	Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	**Total Compliance**	10	10	Yes. All maintenance work is contracted and documented on contractor receipts.	
2.28.03	Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	**Total Compliance**	5	5	Yes. All post maintenance cleanings/sanitizing is documented on the Cleaning Logs (note repairs made).	
2.28.04	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	**Total Compliance**	10	10	Yes. The Master Sanitation Schedule includes all facility areas and equipment.	
2.28.05	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	**Total Compliance**	10	10	Yes. SSOPs# 1 thru 11 include all facility areas and equipment.	
2.28.06	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	**Total Compliance**	5	5	Yes. All sanitation logs include the employee who completed task, and review from supervisor.	
2.28.07	Are there documented procedures and completion records for clean–in–place (CIP) activities, where applicable (e.g. cleaning re–circulating water systems such as washing flumes, ice injectors, hydrocoolers, ice makers, etc.)?	**Total Compliance**	5	5	Yes. CIP cleaning procedures and logs for the hydrovacuums and ice injectors.	
2.28.08	Is there a routine program and written procedure to validate sanitation effectiveness using ATP bioluminescence?	**Total Compliance**	5	5	Yes. SOP: ATP includes testing frequency and surfaces. ATP tests are done once per month on 6 food contact surfaces. Auditee uses the Hygiena System SURE II.	
2.28.09	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh–cut production areas)?	**Total Compliance**	5	5	Yes. Daily floor drain cleaning logs.	
2.28.10	Are there records showing cooling units are serviced and cleaned at least every 12 months or more frequently as required?	**Total Compliance**	10	10	Yes. All refrigeration equipment is cleaned in–house once per year during the off season. Refrigeration service/repair contracted to: American Industrial Refrigeration Technology, Yuma, AZ.	
2.28.11	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	**Total Compliance**	5	5	Yes. SOP# 10: Glass, Brittle Plastic &Wood Control includes a breakage procedure. The Glass Register is documented daily on the pre–operation inspection log.	

GMP – Employee Documentation

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.29.01	Are there records of new employee food safety (GMP) orientation training (with topics covered and attendees) and are new employees required to sign the company's food safety hygiene and health policy?	**Total Compliance**	10	10	Yes. Employee GMP training dated 11–18–2015. Individual employee signed statements (that they agree to follow the company's personal hygiene and health policies) were called the Statements to Comply.	
2.29.02	Are there logs of ongoing employee food safety education training with topics covered and attendees?	**Total Compliance**	10	10	Yes. Ongoing employee food safety education training records are completed twice per season (facility only operates 4 months per year). Most recent training dated 12–9–2015.	
2.29.03	Is there a documented training program with training logs for the sanitation employees including best practices and chemical use details?	**Total Compliance**	5	5	Yes. Sanitation training records dated 12–9–2015 for 3 employee.	
2.29.04	Are there written procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced? (In the US, auditors can check procedure/policy but not actual records).	**Total Compliance**	3	3	Yes. Included in the SOP: Food Handling Do's &Dont's.	
2.29.05	Are there written sickness reporting and return to work procedures?	**Total Compliance**	3	3	Yes. Included in the SOP: Food Handling Do's &Dont's.	
2.29.06	Is there an employee non–compliance/disciplinary action procedure? (verbal confirmation accepted).	**Total Compliance**	3	3	Yes. Verbal confirmation.	
2.29.07	Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene and health policies?	**Non–Compliance**	0	3	No. Visitors log does not require signing a statement agreeing to follow the personal and health policies.	

GMP – Testing/Analyses Records

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.30.01	Are there records of routine equipment microbiological testing?	Total Compliance	5	5	Yes. Monthly swab tests for TC and E.coli on food contact surfaces on the ice injector, ice bunker, hydrovacuums, etc. contracted to Primus Labs, Santa Maria, CA. Most recent tests dated 11–11–2015 and 12–9–2015.	
2.30.02	Are there records of routine environmental microbiological testing?	Total Compliance	5	5	Yes. Monthly swab tests for Listeria on non–food contact surfaces including cold storage room walls, floor drains, etc. are contracted to Primus Labs, Santa Maria, CA. Most recent tests dated 11–11–2015 and 12–9–2015.	
2.30.03	Are there routine microbiological tests on water used in the facility (sampled from within the facility)?	Total Compliance	10	10	Yes. Quarterly facility water microbiological testing for TC and E.coli contracted to Primus Labs, Santa Maria, CA. Most recent tests dated 11–11–2015 and 1–12–2016.	
2.30.04	Are there routine microbiological tests on ice used in the facility (either produced in–house or purchased)?	Total Compliance	5	5	Yes. Quarterly facility ice microbiological testing for TC and E.coli contracted to Primus Labs, Santa Maria, CA. Most recent tests dated 11–11–2015 and 1–12–2016.	

GMP – Temperature Controlled Storage &Distribution Logs

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.31.01	Are there records of final product temperature checks for temperature sensitive product?	Total Compliance	10	10	Yes. Final product temperatures are recorded per specific customer request using pulp thermometers.	
2.31.02	Are there temperature logs for the packing room (if refrigerated)?	N/A	0	0	N/A Cooling &cold storage only, no packing activities.	
2.31.03	Are there temperature logs for storage rooms?	Total Compliance	5	5	Yes. Cold storage room temperatures recorded 3 times per day on the: Temperature Log.	
2.31.04	Are there records of shipping truck temperature checks, indicating that the truck was pre–cooled prior to loading?	Total Compliance	5	5	Yes. Shipping truck temperatures are recorded on the: Pick Ticket.	
2.31.05	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Total Compliance	10	10	Yes. Shipping truck sanitary conditions are recorded on the: Pick Ticket.	

GMP – Allergen Control

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
2.32.01	There are no allergen risks handled or stored within production and storage areas?	Yes	0	0	Yes. Auditee states that no allergen risks are stored or handled at facility. No issues observed.	
2.32.02	Has a documented allergen management plan been developed?	N/A	0	0	N/A See 2.23.01	
2.32.03	Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other materials?	N/A	0	0	N/A See 2.23.01	
2.32.04	Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	N/A	0	0	N/A See 2.23.01	
2.32.05	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	N/A	0	0	N/A See 2.23.01	
2.32.06	Does re–work handling take into account the issues associated with allergen containing products?	N/A	0	0	N/A See 2.23.01	
2.32.07	Are employees 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?	N/A	0	0	N/A See 2.23.01	
2.32.08	Are all products manufactured on site, labeled correctly with respect to allergens?	N/A	0	0	N/A See 2.23.01	

HACCP – Preliminary Steps

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
3.01.01	Is there a team responsible for the HACCP program at the operation, with a leader assigned and if applicable, for the development, implementation and on–going maintenance of the HACCP system?	Total Compliance	10	10	Yes. A 3 person HACCP team with Bill Lipham as team coordinator.	
3.01.02	Is there documented evidence that the HACCP team members have being trained on HACCP principles?	Total Compliance	10	10	Yes. Bill Lipham has formal HACCP training, other team member training dated 4–7–2015 and 8–18–2015.	
3.01.03	Does a product description exist for the products produced?	Total Compliance	10	10	Yes. Consumer based product descriptions available for all commodities handled at facility.	
3.01.04	Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing	Total Compliance	15	15	Yes. Process flow chart dated 11–11–2015 includes Receiving, Cooling Activities, Cold	

steps and has the flow chart(s) been verified?   Storage, Shipping.

HACCP – Development of the HACCP Plan

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
3.02.01	**Has a documented hazard analysis for the process been conducted, showing the various types of hazard, their Likelihood of occurrence and their associated severity? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.**	**Total Compliance**	15	15	Yes. Hazard analysis dated 11–11–2015, includes all steps in the process flow chart and includes hazards, severity, and likelyhood to occur, etc.	
3.02.02	**Have all CCPs been identified? If answer is YES, continue with next question. If answer is NO, the rest of "Module 3 HACCP" is not applicable. If the auditor detects that one or more CCP´s have been omitted, then the auditor should score down under 3.02.01. If the auditor thinks that CCP´s have been added that should be omitted then the auditor should note the issue under 3.02.03.**	**No**	0	0	No. Hazard analysis does not identify any CCPs. All hazards identified can be controlled through the pre–requisite programs.	
3.02.03	**Have CCP decisions been made with documented justification and where CCPs are noted have they been developed to control the hazards identified in the hazard analysis step?**	**N/A**	0	0		
3.02.04	**Have CCP critical control limits been established with the support of relevant sources of information or by validation documentation?**	**N/A**	0	0		
3.02.05	**Have monitoring requirements and frequencies been determined for the CCPs?**	**N/A**	0	0		
3.02.06	**Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?**	**N/A**	0	0		
3.02.07	**Have standard operating procedures (SOPs) been created for the monitoring process of the CCPs, which would include how to carry out the monitoring activities?.**	**N/A**	0	0		
3.02.08	**Have Corrective Action procedures for the CCPs been established, including a detailed action plan for operators to follow if the limits are not met and plans to adjust the process back into control?**	**N/A**	0	0		
3.02.09	**Have recording templates (recording forms) been developed for monitoring the CCPs?**	**N/A**	0	0		
3.02.10	**Have verification plans and schedules been developed for each CCP?**	**N/A**	0	0		
3.02.11	**Are changes in the process, equipment, ingredients etc., causing timely reviews of HACCP systems, including hazard analysis, CCP decisions, CCP records and staff training?**	**N/A**	0	0		
3.02.12	**Is there evidence recorded for HACCP training to all plant employees, including training for CCP operators?**	**N/A**	0	0		

HACCP – Execution of the HACCP plan on the Plant Floor

Question No.	Question Name	Given Answer	Given Score	Possible Score	Auditor Comments	Files
3.03.01	**Are all of the documents noted in the HACCP plan in place for real time monitoring of the CCPs?**	**N/A**	0	0		
3.03.02	**Are the CCP monitoring activities and frequencies in compliance with the plan?**	**N/A**	0	0		
3.03.03	**Do CCP operators understand basic HACCP principles and their role in monitoring CCPs? (Interview operators to verify).**	**N/A**	0	0		
3.03.04	**Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?**	**N/A**	0	0		
3.03.05	**Are corrective actions detailed in writing when the failure of a CCP occurs?**	**N/A**	0	0		
3.03.06	**Are the CCP records reviewed and signed off daily by the quality control supervisor and/or management?**	**N/A**	0	0		
3.03.07	**Is any other CCP verification performed (apart from daily record verification) according to the HACCP Plan?**	**N/A**	0	0		