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FINAL AUDIT REPORT

Operation Type: Packinghouse
Audit Report Summary

CB Registration No. WQS-PGFS-7542-1

PrimusGFS ID #401937

Audited by QIMA Food Certification, LLC

PrimusGFS Version 3.2

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Organization:	Coosemans L.A. Shipping, Inc Contact(s): Bob Pollack Laila Humaran Jade Nunes Ulises Escobedo Jennifer Garcia Address: 2820 E. 44th Street Vernon, CA90058 90058 Location: Vernon, California, United States Phone Number: 9514542598
Operation:	Coosemans L.A. Shipping, Inc Contact(s): Jennifer Garcia Location: 2820 E. 44th Street Vernon, CA90058 Vernon, California 90058, United States
GFSI Audit Scope(s):	Bill: Pre-process handling of plant products, nuts and grains
Operation Type:	Packinghouse
Audit Type:	Announced Audit
Audit Executive Summary:	Coosemans L.A. Shipping, Inc is a packinghouse operation that includes cold storage facilities, occupying approximately 18,000 square feet. There were 20 employees at the time of the audit. This facility has 2 flow charts for the following: In and Out Product: 1) Reception, 2) Document Control, 3) Is the product and allergen, 4) Cold Storage (30-52 F) - allergen is segregated. 5) Order Staging and 56) Product Shipping. Re-Packing: 1) Product receiving, 2) Document Control, 3) Cold Storage (30 to 52 F), 4) Order Pulling, 5) Manual Re-pack, 6) Cold Storage (30 - 52F), 7) Order Staging and 8) Product shipping. Pest control is managed by the operation and a third party, water is city water, this facility manages allergens (Egg, milk, tree nuts and wheat) those were observed separately and storage in adequate allergen areas. Re-packing activities were observed during the audit.
Date Documentation Review Started:	10 Jul 2026 11:00
Date Documentation Review Finished:	10 Jul 2026 15:00
Total Amount of Time on the Documentation Review:	4.00 Hours
Date Visual Inspection Started:	10 Jul 2026 09:00
Date Visual Inspection Finished:	10 Jul 2026 11:00
Total Amount of Time on Visual Inspection:	2.00 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Spinach, Cucumbers, Almonds, Carrots, Lemons, Melons, Pineapples, Capsicums (Peppers / Chillies), Mixed Nuts, Ginger, Kumquat, Peanuts, Walnuts, Potatoes
Similar product(s)/process(es) not observed:	Lettuce, Bananas, Broccoli, Strawberries, Cabbages, Fruits, Peaches, Tomatoes, Bell Peppers, Raspberries (Dehydrated), Squashes, Kale, Cauliflower, Parsley (Herb), Blackberries, Radishes, Apples, Asparagus, Avocados, Beans, Sprouts, Chard, Peas, Cranberries, Figs, Garlic, Grapefruit, Onions, Guavas, Jicama, Mangoes, Mushrooms, Turnips, Okras, Olives, Papayas, Pears, Plums, Pomegranates, Pumpkins, Nectarines, Blueberries, Broad Beans / Fava Beans, Citrus, Fennel, Lemongrass, Fruits & Vegetables, Microgreens, Parsnips, Coconuts, Sugar Cane, Yams, Rhubarb, Tomatillos, Shallots, Gourds (Edible), Horseradish, Cactus Leaves, Macadamia Nuts, Artichokes, Dragon Fruit / Pitahaya, Kiwis, Tamarind, Turmeric, Pea Shoots, Flowers, Bamboo Shoots, Hazelnuts, Pecan Nuts, Tamarillos, Nettle (Herb), Taro Leaves, Limes, Brussels Sprouts, Herbs - Misc, Pistachio, Chicory, Beetroots, Cassava Root / Manioc / Yucca, Carambola, Litchis / Lychees, Passion Fruit / Granadilla / Maracuya, Banana Leaves, Chia, Cardamom, Hemp Seeds, Rice, Flaxseeds, Yu Choy, Quinoa, Sesame Seeds, Huitlacoche, Yellow Dragon Fruit / Pitahaya, Tofu, Stonefruit Hybrids, American Persimmon, Truffles, Chinese Flowering Cabbages / False Pak Choi, Sapote (Black), Sapote (White), Paprika, Pumpkin Seeds, Sunchoke, Grapes, Vanilla Beans, Wild Garlic, Carrot Juice, Honey, Chayotes, Puntarelle, Mixed Fruits Juice, Salad Kit, Annato, Eggs, Sapote (Yellow)
Product(s) applied for but not observed:	None
Auditor:	Rocio Jackelyn Carrion Rabanal (QIMA Food Certification, LLC)

Preliminary Audit Score:	98%				
Final Audit Score:	99%				
Certificate Valid From:	13 Aug 2026 To 12 Aug 2027				
GPS Coordinates:	<table> <tr> <th>Latitude</th><th>Longitude</th></tr> <tr> <td>N: 34° 0' 13"</td><td>W: 118° 13' 9"</td></tr> </table>  Click here to see map	Latitude	Longitude	N: 34° 0' 13"	W: 118° 13' 9"
Latitude	Longitude				
N: 34° 0' 13"	W: 118° 13' 9"				

[FSMA Summary Report](#)
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Information related to the audited operation

Total number of workers for the operation:	20	Maximum worker number during peak season:	25
Number of lines in normal production:	4	Number of lines running during the audit:	3
Facility Size:	18000 Square feet	Facility Environment Conditions:	Dry Environment Only, Wet- High Humidity Storage
Allergens:	Yes	Allergen type(s):	Wheat, Egg, Peanut, Walnuts, Milk, Tree Nuts
Temperature Controlled Storage:	Yes	Was an anti-microbial used in the water/ice?	No
Water Source:	Municipal/District		
Is cooling equipment used?	No		
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
Almonds	Observed on the day of audit	Year round	United States
American Persimmon	Not observed but of a similar risk type to what was observed*	Year round	United States
Annato	Not observed but of a similar risk type to what was observed*	Year round	United States
Apples	Not observed but of a similar risk type to what was observed*	Year round	United States
Asparagus	Not observed but of a similar risk type to what was observed*	Year round	United States
Avocados	Not observed but of a similar risk type to what was observed*	Year round	United States
Bamboo Shoots	Not observed but of a similar risk type to what was observed*	Year round	United States
Banana Leaves	Not observed but of a similar risk type to what was observed*	Year round	United States
Bananas	Not observed but of a similar risk type to what was observed*	Year round	United States

Beans	Not observed but of a similar risk type to what was observed*	Year round	United States
Beetroots	Not observed but of a similar risk type to what was observed*	Year round	United States
Bell Peppers	Not observed but of a similar risk type to what was observed*	Year round	United States
Blackberries	Not observed but of a similar risk type to what was observed*	Year round	United States
Blueberries	Not observed but of a similar risk type to what was observed*	Year round	United States
Broccoli	Not observed but of a similar risk type to what was observed*	Year round	United States
Brussels Sprouts	Not observed but of a similar risk type to what was observed*	Year round	United States
Cabbages	Not observed but of a similar risk type to what was observed*	Year round	United States
Carambola	Not observed but of a similar risk type to what was observed*	Year round	United States
Cardamom	Not observed but of a similar risk type to what was observed*	Year round	United States
Artichokes	Not observed but of a similar risk type to what was observed*	Year round	United States
Carrot Juice	Not observed but of a similar risk type to what was observed*	Year round	United States
Carrots	Observed on the day of audit	Year round	United States
Cassava Root / Manioc / Yucca	Not observed but of a similar risk type to what was observed*	Year round	United States
Cauliflower	Not observed but of a similar risk type to what was observed*	Year round	United States
Chard	Not observed but of a similar risk type to what was observed*	Year round	United States
Chayotes	Not observed but of a similar risk type to what was observed*	Year round	United States
Chia	Not observed but of a similar risk type to what was observed*	Year round	United States
Chicory	Not observed but of a similar risk type to what was observed*	Year round	United States
Chinese Flowering Cabbages / False Pak Choi	Not observed but of a similar risk type to what was observed*	Year round	United States
Citrus	Not observed but of a similar risk type to what was observed*	Year round	United States
Coconuts	Not observed but of a similar risk type to what was observed*	Year round	United States
Cranberries	Not observed but of a similar risk type to what was observed*	Year round	United States
Cucumbers	Observed on the day of audit	Year round	United States
Herbs - Misc	Not observed but of a similar risk type to what was observed*	Year round	United States
Dragon Fruit / Pitahaya	Not observed but of a similar risk type to what was observed*	Year round	United States
Eggs	Not observed but of a similar risk type to what was observed*	Year round	United States
Broad Beans / Fava Beans	Not observed but of a similar risk type to what was observed*	Year round	United States
Fennel	Not observed but of a similar risk type to what was observed*	Year round	United States
Figs	Not observed but of a similar risk type to what was observed*	Year round	United States
Flaxseeds	Not observed but of a similar risk type to what was observed*	Year round	United States
Fruits	Not observed but of a similar risk type to what was observed*	Year round	United States
Garlic	Not observed but of a similar risk type to what was observed*	Year round	United States
Ginger	Observed on the day of audit	Year round	United States
Gourds (Edible)	Not observed but of a similar risk type to what was observed*	Year round	United States

Grapefruit	Not observed but of a similar risk type to what was observed*	Year round	United States
Grapes	Not observed but of a similar risk type to what was observed*	Year round	United States
Guavas	Not observed but of a similar risk type to what was observed*	Year round	United States
Hazelnuts	Not observed but of a similar risk type to what was observed*	Year round	United States
Hemp Seeds	Not observed but of a similar risk type to what was observed*	Year round	United States
Honey	Not observed but of a similar risk type to what was observed*	Year round	United States
Horseradish	Not observed but of a similar risk type to what was observed*	Year round	United States
Huitlacoche	Not observed but of a similar risk type to what was observed*	Year round	United States
Jicama	Not observed but of a similar risk type to what was observed*	Year round	United States
Kale	Not observed but of a similar risk type to what was observed*	Year round	United States
Kiwis	Not observed but of a similar risk type to what was observed*	Year round	United States
Kumquat	Observed on the day of audit	Year round	United States
Lemongrass	Not observed but of a similar risk type to what was observed*	Year round	United States
Lemons	Observed on the day of audit	Year round	United States
Lettuce	Not observed but of a similar risk type to what was observed*	Year round	United States
Limes	Not observed but of a similar risk type to what was observed*	Year round	United States
Litchis / Lychees	Not observed but of a similar risk type to what was observed*	Year round	United States
Macadamia Nuts	Not observed but of a similar risk type to what was observed*	Year round	United States
Mangoes	Not observed but of a similar risk type to what was observed*	Year round	United States
Melons	Observed on the day of audit	Year round	United States
Microgreens	Not observed but of a similar risk type to what was observed*	Year round	United States
Mixed Fruits Juice	Not observed but of a similar risk type to what was observed*	Year round	United States
Mushrooms	Not observed but of a similar risk type to what was observed*	Year round	United States
Nectarines	Not observed but of a similar risk type to what was observed*	Year round	United States
Nettle (Herb)	Not observed but of a similar risk type to what was observed*	Year round	United States
Cactus Leaves	Not observed but of a similar risk type to what was observed*	Year round	United States
Mixed Nuts	Observed on the day of audit	Year round	United States
Okras	Not observed but of a similar risk type to what was observed*	Year round	United States
Olives	Not observed but of a similar risk type to what was observed*	Year round	United States
Onions	Not observed but of a similar risk type to what was observed*	Year round	United States
Papayas	Not observed but of a similar risk type to what was observed*	Year round	United States
Paprika	Not observed but of a similar risk type to what was observed*	Year round	United States
Parsley (Herb)	Not observed but of a similar risk type to what was observed*	Year round	United States
Parsnips	Not observed but of a similar risk type to what was observed*	Year round	United States
Passion Fruit / Granadilla / Maracuya	Not observed but of a similar risk type to what was observed*	Year round	United States

Pea Shoots	Not observed but of a similar risk type to what was observed*	Year round	United States
Peaches	Not observed but of a similar risk type to what was observed*	Year round	United States
Peanuts	Observed on the day of audit	Year round	United States
Pears	Not observed but of a similar risk type to what was observed*	Year round	United States
Peas	Not observed but of a similar risk type to what was observed*	Year round	United States
Pecan Nuts	Not observed but of a similar risk type to what was observed*	Year round	United States
Capsicums (Peppers / Chillies)	Observed on the day of audit	Year round	United States
Pineapples	Observed on the day of audit	Year round	United States
Pistachio	Not observed but of a similar risk type to what was observed*	Year round	United States
Yellow Dragon Fruit / Pitahaya	Not observed but of a similar risk type to what was observed*	Year round	United States
Plums	Not observed but of a similar risk type to what was observed*	Year round	United States
Pomegranates	Not observed but of a similar risk type to what was observed*	Year round	United States
Potatoes	Observed on the day of audit	Year round	United States
Pumpkin Seeds	Not observed but of a similar risk type to what was observed*	Year round	United States
Pumpkins	Not observed but of a similar risk type to what was observed*	Year round	United States
Puntarelle	Not observed but of a similar risk type to what was observed*	Year round	United States
Quinoa	Not observed but of a similar risk type to what was observed*	Year round	United States
Radishes	Not observed but of a similar risk type to what was observed*	Year round	United States
Raspberries (Dehydrated)	Not observed but of a similar risk type to what was observed*	Year round	United States
Rhubarb	Not observed but of a similar risk type to what was observed*	Year round	United States
Rice	Not observed but of a similar risk type to what was observed*	Year round	United States
Salad Kit	Not observed but of a similar risk type to what was observed*	Year round	United States
Sapote (Black)	Not observed but of a similar risk type to what was observed*	Year round	United States
Sapote (White)	Not observed but of a similar risk type to what was observed*	Year round	United States
Sapote (Yellow)	Not observed but of a similar risk type to what was observed*	Year round	United States
Sesame Seeds	Not observed but of a similar risk type to what was observed*	Year round	United States
Shallots	Not observed but of a similar risk type to what was observed*	Year round	United States
Spinach	Observed on the day of audit	Year round	United States
Sprouts	Not observed but of a similar risk type to what was observed*	Year round	United States
Squashes	Not observed but of a similar risk type to what was observed*	Year round	United States
Stonefruit Hybrids	Not observed but of a similar risk type to what was observed*	Year round	United States
Strawberries	Not observed but of a similar risk type to what was observed*	Year round	United States
Sugar Cane	Not observed but of a similar risk type to what was observed*	Year round	United States
Sunchoke	Not observed but of a similar risk type to what was observed*	Year round	United States
Flowers	Not observed but of a similar risk type to what was observed*	Year round	United States

Tamarillos	Not observed but of a similar risk type to what was observed*	Year round	United States
Tamarind	Not observed but of a similar risk type to what was observed*	Year round	United States
Taro Leaves	Not observed but of a similar risk type to what was observed*	Year round	United States
Tofu	Not observed but of a similar risk type to what was observed*	Year round	United States
Tomatillos	Not observed but of a similar risk type to what was observed*	Year round	United States
Tomatoes	Not observed but of a similar risk type to what was observed*	Year round	United States
Truffles	Not observed but of a similar risk type to what was observed*	Year round	United States
Tumeric	Not observed but of a similar risk type to what was observed*	Year round	United States
Tumips	Not observed but of a similar risk type to what was observed*	Year round	United States
Vanilla Beans	Not observed but of a similar risk type to what was observed*	Year round	United States
Fruits & Vegetables	Not observed but of a similar risk type to what was observed*	Year round	United States
Walnuts	Observed on the day of audit	Year round	United States
Wild Garlic	Not observed but of a similar risk type to what was observed*	Year round	United States
Yams	Not observed but of a similar risk type to what was observed*	Year round	United States
Yu Choy	Not observed but of a similar risk type to what was observed*	Year round	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	236	Score:	240
	Possible Points:	243	Possible Points:	243
	Percent Score:	97%	Percent Score:	98%
Module 5 - Good Manufacturing Practices Requirements	Score:	1090	Score:	1100
	Possible Points:	1105	Possible Points:	1105
	Percent Score:	98%	Percent Score:	99%
Module 6 - HACCP System Requirements	Score:	95	Score:	95
	Possible Points:	95	Possible Points:	95
	Percent Score:	100%	Percent Score:	100%
TOTAL	Score:	1421	Score:	1435
	Possible Points:	1443	Possible Points:	1443
	Percent Score:	98%	Percent Score:	99%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post Corrective Action Open Non-Conformances
Food Safety Management System Requirements	1	0
Module 5 - Good Manufacturing Practices Requirements	2	0
Module 6 - HACCP System Requirements	0	0
TOTAL	3	0

SECTIONS:

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

FSMS	Management System	
1.01.01	Question: Is there a documented food safety policy detailing the company's commitment to food safety? Auditor Comments: Yes, "Food Safety Policy" revised on 05/20/2026. "Our mission is to be the preferred fresh produce provider and provide freshness and quality in our distribution. We aim to consistently meet and/or exceed our customer's expectations and satisfy all regulatory and Primus GFS requirements". The Food Safety Policy Commitment is presented in English and Spanish the most predominant languages spoken in the facility and this was signed by Bob Pollack on 05/20/2026.	Possible Points: 5 Points Scored: 5 Score: Total Compliance
1.01.02	Question: Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities? Auditor Comments: Yes, Organizational Chart revised on 06/04/2026 stated that - Dale Firman (President), Antonio Ramirez (Sales Team), Bob Pollack (Food Safety Administrator), Daniella De Blasis (Food Safety and Bussiness Development Manager), Salvador Vargas (Dispatch Manager), Jose Luis Ochoa (Warehouse Manager), Juan Soto (Food Safety Team), Miguel Sandoval (Receiving and Shipping Team). Jose Luis acts as alternate for Bob Pollack Job Description for Food Safety and all the other positions are described in the job description SOP.	Possible Points: 10 Points Scored: 10 Score: Total Compliance

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, SOP document 03A "HACCP and Food Defense Team ". The HACCP team: Jennifer Garcia (HACCP Leader), Gigi Trancoso, Jose Luis Ochoa, Ulises Escobedo, Bob Pollack and MyAuditAppInc. Frequency: Quarterly. The most recent Committee Meeting was done on 07/07/2026. Attendees: Ulises Escobedo, Laila Humaran, Jose Luis, Jennifer Garcia and Bob Pollack. Topics in this meeting: Training, audit preparation, sanitation of the areas, pest control and bait stations. Other meeting records were: 04/17/2026, 01/06/2026, 10/28/2025, 06/20/2025.	
1.01.04	Question: Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Training Management System (Meets or exceeds 21 CFR 10.1.5 Committee Meeting) - HACCP, pest control, allergen, employees GMPs, cleaning and sanitation, chemical management, shipping and receiving, ATP, Organic handling, illness prevention, tool accountability. New hire: HACCP, GMP, Allergens. Records: Topic: GMPs, Cleaning and Sanitation, Allergens, Illness Prevention, Chemical Management, Preventive Controls. Trainer: Jennifer Garcia, done on 07/07/2026 signed by 20 employees. Topic: GMPs, Cleaning and Sanitation, Allergens, Illness Prevention, Chemical Management and Preventive Controls, Trainer: Jennifer Garcia, done on 05/07/2026 signed by 29 employees. Other: 01/15/2026, 01/13/2026, 09/02/2025.	
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, SOP 3C Management Food Safety verification documentation was done on 05/20/2026 by Jennifer Garcia, Bob Pollack, Ulises Escobedo. The management review included revision of the changes that were performed in the operation in the last year including supplier documentation and all aspects of food safety.	
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, traceability records for certain foods, hazard analysis and critical control points, final rule on foreign supplier verification programs, LGMA, FSMA Produce Rule Section, Hazard Analysis and Risk Based Preventive Controls for Human Food.	
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, SOP doc 4 "Document Development, management and implementation" revised on 05/20/2026. Each document has a header for each document that includes SOP no, issue date, revision date, approved by, each document is paired with the Primus GFS Ver 3.2. Outlined obsolete management documents. The consultants from MyAuditApp are responsible for document control with overseen and approval of the organization leadership.	
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, SOP doc 4 "Document Control a Creation" revised on 05/20/2026. Development outlined document storage requirements. The SOP mentioned how the operation maintained the records for 24 months.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, records were observed stored in digital and records of training (hand written) upload into the electronic record keeping (My audit app).	

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, all records were easily retrievable and observed organized.	
1.02.05	Question: Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Jennifer Garcia (Consultant) performs the verification of all documents within 7 days. This was observed through document review.	

FSMS	Procedures and Corrective Actions
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, SOP document No 4 "Documentation Development and Implementation" revised on 05/20/2026. This SOP explains how to create SOPs including written style, review and approval inspection.	
1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, there are written procedures available for employees, pertinent SOPs are posted in the facility area.	
1.03.03	Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, SOP document No 4A "Corrective Action Prevention Action" revised on 06/04/2026. Outlines the procedure to take corrective actions and using CAPA Log and NUOCA Log.	
1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, a NUOCA document No 5C. NO issues have been logged in NUOCA.	

FSMS	Internal and External Inspections
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1.04.01	Question: Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, SOP document 6b "Internal Inspection SOP " revised on 06/04/2026, this program stated that the Internal audit is done for: Daily: Pre-Operational and sanitation inspection. Weekly: Pest Control Internal Tin Cats Monthly: Glass and Plastic Inspections, cleaning and sanitation chemical inventory. Module 5 - Quarterly. Bi-annual: Food Defense and Crisis Management. Annual: Module 1 and 6. Records: Module 1- Done on 06/22/2026 by Jennifer Garcia. Module 5- Done on 05/05/2026 by Jennifer Garcia, 03/20/2026 by Jennifer Garcia. 12/16/2025 by Jennifer Garcia, 09/23/2025 by Jennifer Garcia. Module 6- Done on 06/22/2026 by Jennifer Garcia.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, SOP document 6c "Regulatory Inspection SOP " revised on 06/04/2026. It outlines how the inspection teams interact with the regulatory official.	

1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, this is the first certification for this facility.	
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, SOP document 07a "Calibration SOP" revised on 06/04/2026 was available for review. The document states that the operation calibrates Thermometer, Digital Temperature Gun, Scale and ATP. frequency: 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, date: 07/10/2026, location: Coosemans LA Shipping, equipment: Wire Thermometer 2, Calibration: Temperature, Calibration test: Cold, results: 32.7 F. Reference thermometer: 33 F Done by: Jose. Other dates: 06/19/2026, 05/18/2026, 04/24/2026.	

FSMS Release of Items/Product		
1.05.01	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, SOP document 08A "Shipping-Receiveing storage, SOP" revised 06/04/2026. Only the receiving and shipping manager or designated employees are permitted to conduct shipping activities. Before the load begins, all products to be shipped after checked for correctness, lot code, labelling, and product date.	
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, Invoice 12301, PO:213043, Description: Baby Peeled Carrots 40 Lb, 280 bags, truck inspection: Clean: Yes, Temp: 37, Time: 7:00 am, date: 07/10/2026 signed by JF.	
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, SOP document 9a "Non-Conforming Material and Product (Hold and Release)" revised on 06/04/2026. Section: "Placing a non- conforming product on hold. Product is tagged with a Hold Sign" and moved to the designated hold area. There should be One hold sign per pallet. Product is counted, product lot is recorded, and the hold signs is completed.	
1.05.04	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, no records have been generated	
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, SOP No 10a "Costumer Complaints Program", revised on 06/04/2026. It stated how the company manage complaints. The complaints are logged into the Complaint Form. No complaints have been recorded in the last year.	

FSMS Supplier Monitoring/Control		
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1.06.01	Question: Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, SOP 11a "Approved Supplier Program" revised on 06/04/2026 procedures include: - Agreed specifications. - Letter of guarantee or letter of analysis (will be from the supplier, source, or product) - Methods of approving suppliers, including third-party audits, second -party audits, and food safety audits for products and packaging. - Methods for approving emergency (temporary) suppliers providers - Methods and frequency Of monitoring approved suppliers and service providers. - Methods of reviewing approved suppliers and service provider performance and status, including removal and approved status.	
1.06.02	Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, "Produce Supplier List" Produce Supplier: AGA produce company, Aldays produce, inc. Packaging: Del - Tho industries, inc. Service Providers: A-A Backflow Testing and Maintenance, Mechanic Refrigeration Company INC.	
1.06.03	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, DOC 11e "Supplier Related Specification"	
1.06.04	Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, AGA produce company, Letter of guarantee dated 01/27/2026 certificate Primus cert valid 04/14/2027. Alday's Produce INC: Letter of guarantee dated 07/14/2025, certificate Primus cert valid 09/15/2025. Del - Tho industries, inc.: Letter of guarantee dated 04/15/2024 and certificate AIB valid to 06/23/2025.	
1.06.05	Question: Where food safety related testing is being performed by laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Michelson Laboratories INC is used by this operation for microbial testing. Laboratory accreditation ISO/IEC 17025:2017 was reviewed under number 2074.02, valid to 05/31/27. The Scope of this accreditation is for foods, foods products, beverages, feeds, environmental samples, dietary supplements and pet foods.	

FSMS	Traceability and Recall
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1.07.01	Question: Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency			
	Auditor Comments: Major, 10 lb Kumquat case packed date of 07/28/2026 was observed on the sorting line being packed into the same box and lot. The traceability lot code printed on the case was weak and faded, making it illegible. The auditee provided the receiving documentation for the product, PO: 211807, Product: Kumquats, Qty: 96 cases, Supplier: McDaniel Fruit Company, Receiving Date: 06/30/2026. Watermelons were observed in the warehouse bearing the ID number 2.793.01. During the documentation review, this number could not be linked to the available records. The auditee provided the following documents: Shipping Manifest – PO No. 212930.590, listing: Watermelon Mini 6-count (12 boxes) Seedless Watermelon 5-count (14 boxes), Coosemans Receiving Ticket – PO No. 00212930. The warehouse identification number 2.793.01 could not be correlated with the receiving paperwork, preventing verification of product traceability. SOP Doc 12B "Tracking System-Trace Back and Forward" this document was revised on 06/04/2026. The company uses "Produce Pro" for trace and inventory. the SOP does not define the facility's product coding system for example, during the walkthrough the lemon meyer was coded with 7 211477 where 7 = July and 211477 (Produce Pro number which is a consecutive number, this was explained by the auditee). There were several other items that have a different format for example: Red Fresno coded as 12.911.01 this format was not defined in the SOP.				
	Auditee Comments: Employees were retrained on the traceability procedure and proper product labeling requirements. SOP Doc. 12B was revised to clearly define the facility's coding system and its relationship to Produce Pro. Adequate ink and labeling supplies were also provided and will be maintained to prevent faded or missing labels. View Files <table><tr><td></td><td>CA Accepted?</td></tr><tr><td>CB/Auditor Review Comments: Minor, a CA was submitted with corrections made to the SOP and re-training. Effective traceability has to be evaluated in the next inspection.</td><td>Yes</td></tr></table>			CA Accepted?	CB/Auditor Review Comments: Minor, a CA was submitted with corrections made to the SOP and re-training. Effective traceability has to be evaluated in the next inspection.
	CA Accepted?				
CB/Auditor Review Comments: Minor, a CA was submitted with corrections made to the SOP and re-training. Effective traceability has to be evaluated in the next inspection.	Yes				
1.07.02	Question: Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	Possible Points: 15 Points Scored: 15 Score: Total Compliance			
	Auditor Comments: Yes, SOP document 12A "Recall Program" revised on 06/04/2026 includes the recall team and a recall flow chart. SOP 12G "24 hr Recall team contact List" includes my audit team Recall Coordinator: Jennifer Garcia, Guillemina Trancoso, Jose Luis Ochoa, Laila Humaran, Ulises Escobedo.				
1.07.03	Question: Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Yes, a mock recall was done on 07/09/2026. Turmeric Root Conventional 30 lbs, Supplier: DP Produce, total recalled: 900 lbs, lot 211471-01. Ship to 900 lbs. Recovery: 100% and was performed in less than start time: 9:00 am, end time: 10:48 am. Another recall was done on 01/05/2026.				
FSMS					
Food Defense					
1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Yes, SOP Document No 13b "Food Fraud Vulnerability Assessment" revised on 06/04/2026. Risk was done using vulnerability Probability VS Severity. Assessment was done on 06/04/2026 by Jennifer Garcia.				
1.08.02	Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Yes, "Vulnerability Assessment and Mitigation Logs" it outlines all areas in the facility have monitor and control access this assessment was done on 06/19/2026 by Jennifer Garcia.				
1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Yes, records include logs for receiving, shipping and visitor sign in sheet.				

1.08.04	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, emergency contact was reviewed and includes appropriate contacts such as crisis management contact information, police department.	
1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, all visitors are asked to read and understand their food safety and security policies and sign the visitor log.	

GMP	General GMP
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5.01.01	Question: Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, all cleaning and maintenance chemicals (Domolish HD, Domolish CB and SB Chlorine III) were observed stored in a secure, locked manner at the time of the audit and all of them were labelled correctly.	
5.01.02	Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, no issues were observed at the time of the audit. This facility does not have Food Grade Chemicals.	
5.01.03	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, GMP signs are posted around the facility.	
5.01.04	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, the facility has limited access through the main entrance. Visitors and contractors are required to sign in at the visitor log located in the reception area before entering the building.	

GMP	Pest Control
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5.02.01	Question: Are products or ingredients free of pests (e.g. insects, rodents, birds, reptiles, mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, products were observed free of pests, including insects/rodents/birds/reptiles/mammals at the time of the audit.	
5.02.02	Question: Are packaging supplies free of pests (e.g., insects, rodents,birds,reptiles,mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, packaging supplies were observed free of pests or evidence of pests at the time of the audit.	
5.02.03	Question: Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the cold storage areas were observed free of pest or evidence of pests at the time of the audit.	

5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, areas outside of the facility were observed to be free of pest activity at the time of the audit.	
5.02.05	Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, pest control is handled by Ecolab Pest Control. The program includes tin cats and bait stations.	
5.02.06	Question: Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait stations are not used within the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, pest control devices were located away from product and bait stations are located in the external areas only. All devices were observed appropriately placed.	
5.02.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, pest control devices were maintained clean and in good condition. No damaged devices were observed during the audit.	
5.02.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, traps were adequate in number and location. Pest control program consisted of (17) bait stations and (28) Tin cats.	
5.02.09	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, all pest control devices were observed numbered and with wall signs for identification and physical placement matched the map.	
5.02.10	Question: Are all pest control devices effective and bait stations secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no issues were observed. All bait stations were locked and could only be opened with a key.	
GMP		
Storage Areas & Packaging Materials		
5.03.01	Question: Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, facility layout is designed in such a way to allow separation of ingredients, products and packaging to prevent cross contamination.	
5.03.02	Question: Is the facility's use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, only food and food related products were observed.	

5.03.03	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. On-hold or rejected products or materials were not observed at the time of the audit.	
5.03.04	Question: Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, products were free from spoilage or adulteration at the time of the audit.	
5.03.05	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, all storage areas were clean and with appropriate distance between pallets to allow inspection.	
5.03.06	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no issues were observed during the audit. Receiving stage (Room temperature) - Lot 032182. The essential mixologist - Lot 060303 Cooler 4: Lemon Meyer - Lot 7211477 Cooler 1: Marble Mixed Potatoes - Lot 159.01, Sunrise Medley Potatoes - Lot 32.609.01, Red Fresno - Lot 12.911.01, Watermelon - Lot 2.793.01	
5.03.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, FIFO is managed by sales according to order.	
5.03.08	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, all storage areas are maintained to the appropriate temperature. Cooler 1: - Set temperature: < 36 to 38 F and temperature during the visit: 38 F. Cooler 2: - Set temperature: < 36 to 38 F and temperature during the visit: 38 F. Cooler 3: - Set temperature: < 36 F and temperature during the visit: 39 F. Cooler 4: - Set temperature: < 37 F and temperature during the visit: 40 F.	
5.03.09	Question: Is any packaging being stored outside, being stored protected?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, packaging material is stored in the building.	
GMP		
Operational Practices		
5.04.01	Question: Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, process flow was observed to be adequate. No potential cross-contamination or cross-contact was observed at the time of the audit.	
5.04.02	Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, no overhead issues were observed at the time of the audit.	

5.04.03	Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, production (re-packing area) areas were observed clean at the time of the audit.	
5.04.04	Question: Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Facility is fully enclosed.	
5.04.05	Question: Is all re-work / re-packaging handled correctly?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, re-packaging activities are performed in this operation. Some observed during the audit: Line 1: Raw Material, Product: Dried Pineapple Slices, COO = Vietnam, Lot = 262804HC, 12 Lbs (24 X 8 oz per case), re-packed into 8 onz - 60 slices. Lot = 18060304 2 X60 Count Bags best by 04/07/2027. Line 2: Sorting activities are only done in this line. Kumquat 10 Lb 07/28/26 lot is not visible. This non-conformance was down-score in 1.7.1 traceability. Line 3: Semi Long Shallots 8 X5 lbs sack lot = L3022250618.	
5.04.06	Question: Are raw ingredients examined before use?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No processing activities are performed in this operation.	
5.04.07	Question: Are finished products coded (carton and unit packaging) for the day of production?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No processing activities are performed in this operation.	
5.04.08	Question: Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. The operation does not control foreign material.	
5.04.09	Question: Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. All sanitizers and cleaners are ready to use.	
5.04.10	Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there are 3 hand washing stations, 2 sinks in the men restroom and 1 sink in the female restroom. The number of hand-washing stations is enough for 20 employees that work in this facility and 25 employees that work during the high season.	
5.04.11	Question: Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the hand-washing stations were observed in good working order during the audit. All hand-washing stations were observed adequately stocked and the stations are restricted to only washing hands.	

5.04.12	Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the facility has 2 restrooms (1 female and 1 male). The female restroom has 1 stalls and the men's restroom has 1 stall and 1 urinal. All restrooms were adequately stocked with unscented soap, toilet paper and single use towels. The number of toilets is enough for 20 employees that work in this facility and 25 employees that work during the high season.	
5.04.13	Question: Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no issues were observed at the time of the audit.	
5.04.14	Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. no foot baths, foamers or dry powdered sanitizing stations in this facility.	
5.04.15	Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, no issues were observed.	
5.04.16	Question: Are re-usable containers cleanable and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, trash and garbage containers were observed and used for the intended purpose, these were clearly designated to prevent cross contamination.	
5.04.17	Question: Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, control temperature devices were working properly.	
GMP		
Worker Practices		
5.05.01	Question: Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, the employees escorting the auditor were observed washing their hands. All hand washing stations had proper signage with hand washing rules posted.	
5.05.02	Question: Are workers' fingernails clean, short and free of nail polish?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, worker fingernails were observed to be clean and free of nail polish.	
5.05.03	Question: Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, no signs of workers with boils, sores, open wounds or exhibiting any signs of foodborne illness were observed at the time of the audit.	

5.05.04	Question: Are workers wearing effective hair restraints that contain all hair?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, employees were observed wearing hair nets and beard nets at the time of the audit.	
5.05.05	Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, auditor did not observe anybody wearing jewelry, including watches at the time of the audit.	
5.05.06	Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, employees performing the re-packing activity were seeing wearing hair restraints and aprons. The rest of the operation is not required to wear protective outer garments.	
5.05.07	Question: Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, employees performing the re-packing activity remove their hair restraints are disposed of.	
5.05.08	Question: Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, employees performing the re-packing activity were seeing wearing hair restraints. The rest of the operation is not required to wear protective outer garments.	
5.05.09	Question: Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no issues were observed at the time of the audit.	
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, there is a designated eating area outside for smoking. Chewing and drinking was confined to breakroom areas.	
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, fresh potable drinking water was available for workers in the breakroom areas.	
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, workers were not observed with items in top pockets at the time of the audit.	
5.05.13	Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, first aid kit was observed during the audit, and it was adequately stocked.	

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 equipment was observed free of flaking paint, corrosion, rust and 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: Yes, non-food contact surfaces were observed free of unhygienic materials during the audit.	
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, food contact equipment is design and condition that facilitate cleaning and maintenance.	
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, sensors and thermometers are present in the cooler storage areas.	
5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, non-glass and non-mercury thermometers were observed in the facility.	

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 observed clean.	
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 equipment surfaces (racks and forklifts) were observed 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, no issues have been observed.	
5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Cleaning was not observed at the time of the audit.	
5.07.05	Question: Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, cooling units were observed clean and in good condition at the time of the audit.	

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, all fans were observed clean at the time of the audit.	
5.07.07	Question: Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Utensils and hoses were not observed at the time of the audit.	
5.07.08	Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Utensils and hoses were not observed at the time of the audit.	
5.07.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, no issues were observed at the time of the audit.	
5.07.10	Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no issues were observed at the time of the audit.	
GMP General Cleaning		
5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Spills were not observed at the time of the audit.	
5.08.02	Question: Are waste and garbage frequently removed from production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, excess buildup of garbage in the receptacles was not observed at the time of the audit.	
5.08.03	Question: Are floor drains covered, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, drains were observed covered, clean, and in good condition.	
5.08.04	Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, overhead areas were observed clean at the time of the audit.	
5.08.05	Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, strips curtains were observed well maintained in this facility.	

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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. PPE for sanitation crew was not observed in this audit.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, no issues were observed at the time of the audit.	
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, cleaning equipment was color coded according to the area of use. EX: Yellow= Packing House, Blue = Cooler, Green = Warehouse, Pink = Office, Orange = Organic, Black = Lunchroom, Red = Restroom, Gray = Outside Warehouse, Brown = Drain, Purple = Allergen.	
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 issues were observed at the time of the audit.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, toilet facilities and hand washing stations were observed clean at the time of the audit.	
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, workers break area was observed clean, with no rotting items in the microwave or refrigerators at the time of the audit.	
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, there is no maintenance shop at this facility.	
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, no issue was observed at the time of the audit.	
5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, shipping trucks were observed clean and in good condition.	
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 were protected with shatter proof materials at the time of the audit.	

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, glass and hard plastic items were protected and did not pose a risk of contamination for the product at the time of the audit.	
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 areas have been observed in this facility.	
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, no issues were observed at the time of the audit.	
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, facility is maintained with adequate ventilation, no issues of condensation, odors and vapors were observed.	
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, the floor was observed to be in good condition, with no standing water. The surfaces are made of easy to clean materials.	
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, drains are adequately located in the front of the cold rooms.	
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, no issue was observed at the time of the audit.	
5.09.09	Question: In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. no issues were observed at the time of the audit.	
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: Yes, dock load levelers were observed in good condition and no gaps between the door and the seal were observed.	
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 free of holes at the time of the audit.	

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 were free of holes at the time of the audit.	
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, an 18-inch clearance was maintained for access to the internal wall perimeters at the time of the audit.	
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, exterior areas were observed free of litter and weeds at the time of the audit.	
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: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No outside storage in this facility.	
5.09.16	Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. this activity was not observed 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, areas around the trash area were observed clean at the time of the audit.	
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, exterior garbage was kept closed and covered at the time of the audit.	
5.09.19	Question: Are all water lines protected against back siphonage?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Auditor did not observe water lines to verify this condition.	
5.09.20	Question: Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. There is not laboratory at this facility.	
GMP		
Site		
5.10.01	Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, SOP document 15 "Site Plan of Facility Location" revised on 05/20/2026. A site map was developed that shows the location of the facility, with adjacent land, water source, facility sites (offices, parking lot, etc.)	

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, "Facility Floor Plant - Traffic Patterns for Equipment and People, Drain and Watersources" revised 05/20/2026. a facility layout was developed with the building layout, cold storage, shipping docks, restroom and break areas. Machine and equipment, Pedestrian pathways, Emergency exits and evacuation assembly area, water source, drains, main electrical panels and forklifts and pallet Jack charging area.	
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, document 17a "Location Risk Assessment" some risk identified were: Possible bacterial exposure. Rodents or insects, risk: Low, Time: Ongoing inspection of premises and premises quarterly and daily supervision. Also, an active pest control plan in the outside and inside facility. Risk assessment was done on 06/04/2026 by Jennifer Garcia.	
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, Back flow certificate dated 11/25/2025 was reviewed. This was done by A-A Backflow Testing and Maintenance, device testing; INC. Technician signed this certificate was Jacos Coyle. Address 2820 E 44th street Vernon. manufacturer: Wilkins, model: 350XL, Size: 1", serial number: AJAU1265. The tester used was 19594, initial test = PASS.	
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, Jennifer Garcia (Consultant) is the responsible person for the food safety program of the operation. Bon Pollack (Food Safety Personnel) "Advanced HACCP certification done using the company Alison Empower yourself dated on 07/07/2026"	

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, chemicals have full label on the containers. They were also available for review in the	
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, Monthly Inventory date: 06/07/2026. Done by: Jennifer Garcia, Some products logged were: - 409 Cleaner Degreaser Disinfectant - 1 units - 409 Disinfectant Degreaser Cleaner - 0.5 units - CLR Pro-Calcium, alike & rust Remover - 0.7 units 06/05/2026, 05/05/2026, 04/13/2026.	
5.11.03	Question: Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Company does not use single-pass or recirculated water system.	

GMP Pest Control Documentation		
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5.12.01	Question: Is the pest control program properly documented, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, pest control program is managed by Ecolab and the operation. There is an agreement between the service provider and the operation that describes the scope of the program as maintenance of external and internal devices on a bi-weekly basis. The operation checks internal devices 2 times per week. certificate of liability insurance is valid to 12/01/2026, Structural Pest Control Board registration FR 53507, valid from 06/30/2028. and pest control License for Cristian Castillo Hernandez FR 53507 valid to 06/30/2028.	
5.12.02	Question: Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, there are 1 map on file, that map outlines the layout of (16) bait stations and (28) Tin cats. The devices are numbered and clearly identified, and their placement matched the physical location.	
5.12.03	Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Frequency is weekly for interior pest control and monthly for external. service reports were reviewed from western exterminator from 07/09/2026, 06/29/2026, 05/26/2026, 05/12/2026, 04/24/2026, 04/15/2026, 03/26/2026, 02/28/2026, signed by Sergio Ceja. No issues were logged in any of the reports. Operation logs: 07/08/2026, 07/02/2026, 06/25/2026, 06/12/2026, 06/05/2026, 05/22/2026, 05/15/2026.	

GMP Operation Monitoring Records		
5.13.01	Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, receiving invoice 12301, PO 213043, description: Baby peeled carrots 40 lbs, 280 bags, truck inspection: Clean: Yes, Temp: 37F, time: 7:00 am date: 07/10/2026, signed by JF.	
5.13.02	Question: Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, receiving invoice 12301, PO 213043, description: Baby peeled carrots 40 lbs, 280 bags, truck inspection: Clean: Yes, Temp: 37F, time: 7:00 am date: 07/10/2026, signed by JF.	
5.13.03	Question: Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. operation does not perform any processing steps.	
5.13.04	Question: Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Company does not perform anti-microbial activities.	
5.13.05	Question: Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. Company does not perform water recirculation activities.	
5.13.06	Question: Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. This facility does not have hand/foot/tool dip stations.	

5.13.07	Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Yes, Tool Accountability Log, date: 07/09/2026. Location: Coosemans, Tools: large knives (3), Regular scissor (3), small knives (4) and snip, time out = 8:51 PM, time in = 10:11 pm. Damaged/ tear: No, Status: closed. checked out by: Nancy Velazquez, Verified by: Jose Luis Ochoa.	
5.13.08	Question: Is there a pre-operation inspection log?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, 2 forms, Packing room and Pre-Operational Warehouse. Pre-Operational Warehouse: Inspections are done daily by operation. Records of 07/10/2026 and includes the inspection for receiving coolers and external areas. Dates of 07/09/2026, 07/08/2026, 07/07/2026, 07/06/2026, 07/03/2026, 07/02/2026 were reviewed and no issues were noted in the records. Truck 1 and 2: Inspections are done daily by operation. Tire properly inflated and in good condition, all light are working in order interior and exterior, interior clean, truck box clean, doors, floors, walls in good condition, product in good condition and proper coding, CA reporting, is the vehicle pre-cooled between 40 to 50F? Is the vehicle free of mechanical issues? 07/10/2026, 07/09/2026, 07/08/2026, 07/07/2026, 07/06/2026, 07/04/2026, 07/03/2026.	
5.13.09	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, SOP document 6b "Internal Inspection SOP " revised on 06/04/2026, this program stated that the Internal audit is done for: Daily: Pre-Operational and sanitation inspection. Weekly: Pest Control Internal Tin Cats Monthly: Glass and Plastic Inspections, cleaning and sanitation chemical inventory. Module 5 - Quarterly. Bi-annual: Food Defense and Crisis Management. Annual: Module 1 and 6. Records: Module 1- Done on 06/22/2026 by Jennifer Garcia. Module 5- Done on 05/05/2026 by Jennifer Garcia, 03/20/2026 by Jennifer Garcia. 12/16/2025 by Jennifer Garcia, 09/23/2025 by Jennifer Garcia. Module 6- Done on 06/22/2026 by Jennifer Garcia.	
GMP		
Maintenance & Sanitation Files		
5.14.01	Question: Does the facility have a preventative maintenance program that includes a schedule and completion records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, SOP document 17a "Maintenance and Sanitation" revised on 05/20/2026 and "Maintenance Schedule" Annually: Floors, Backflow, doors, Doors, windows, lights, walls. Quarterly: Forklifts, pallet jack.	
5.14.02	Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Maintenance Logs: 06/17/26, Equipment: Forklift 1, Description: Fill cells with distilled water, clean sanitized: Yes, Tools Reconciliated: Yes, Done by Jose Luis Ochoa. Work orders: 07/09/2026, location: Coosemans LA Shipping, Type: Maintenance, Description: Remove white foam from bottom of refrigerator. Reported by: Jennifer Garcia.	
5.14.03	Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, all cleaning and sanitation activities are commented in the maintenance logs.	
5.14.04	Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Daily Sanitation- Packing Room: Floor, Drains, Tables and Trash cans. Daily Sanitation -Warehouse: 1 Floor, trash cans, warehouse grounds, drains, floors cleaning scrubber, machine floor scrubber. Monthly Sanitation Warehouse: Electrical boxes, Fans, Lockers, Plastic curtains, windows, Trash cans. Quarterly Sanitation Warehouse: Lights, racks, doors, walls, roll up doors and fans. Weekly Sanitation Warehouse: Pallet Jack, forklift, Ice machine, tools ice machine, Sink and mop Sink. Records from 07/09/2026 to 06/01/2026 have been review.	

5.14.05	Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Yes, Sanitation standard Operating Procedures: SSOP 2: Procedure for cleaning and sanitation - Processing, Warehouse and Packing floor. SSOP3- Walls and doors. SSOP4- Restroom. SSOP5- Forklifts and Pallet Jacks.				
5.14.06	Question: Are cleaning and sanitation logs on file that show what was done, when and by who?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Yes, Logs for sanitation were reviewed for: Daily Sanitation- Packing Room: Floor, Drains, Tables and Trash cans. Daily Sanitation -Warehouse: 1 Floor, trash cans, warehouse grounds, drains, floors cleaning scrubber, machine floor scrubber. Monthly Sanitation Warehouse: Electrical boxes, Fans, Lockers, Plastic curtains, windows, Trash cans. Quarterly Sanitation Warehouse: Lights, racks, doors, walls, rollup doors and fans. Weekly Sanitation Warehouse: Pallet Jack, forklift, Ice machine, tools ice machine, Sink and mop Sink. Records from 07/09/2026 to 06/01/2026 have been review.				
5.14.07	Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Yes, "Calibration Dilution Logs" Date: 06/15/26 Product: Domolish, dilution: 10 ml, Verification: Titration 12000 ppm (3000 to 12000 PPM), by: Manuel de Jesus Melgar Date: 06/15/26 Product: PAA, dilution: 10 ml, Verification: Titration 150 ppm (82 to 500 PPM), by: Manuel de Jesus Melgar (Food Contact Areas).				
5.14.08	Question: Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A. No CIP procedures are carried out in this facility.				
5.14.09	Question: Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A. No CIP procedures are carried out in this facility.				
5.14.10	Question: Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A. There are no ventilation units in this facility.				
5.14.11	Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Non-compliance, no records have been available for review.				
	Auditee Comments: The cooling system maintenance was performed on June 26, 2026. However, the service receipt and cooling report were not properly received internally by the Food Safety Team. The link containing the documentation was corrupted, and as a result, the records were not reviewed prior to the audit. Cooling service Invoice and information was requested again and received properly We will review the information provided by the cooling supplier over a longer period prior to the audit. View Files <table><tr><td></td><td>CA Accepted?</td></tr><tr><td>CB/Auditor Review Comments: Yes, invoice from Mechanic Refrigeration Company was submitted to be reviewed and this was performed on June.</td><td>Yes</td></tr></table>			CA Accepted?	CB/Auditor Review Comments: Yes, invoice from Mechanic Refrigeration Company was submitted to be reviewed and this was performed on June.
	CA Accepted?				
CB/Auditor Review Comments: Yes, invoice from Mechanic Refrigeration Company was submitted to be reviewed and this was performed on June.	Yes				

5.14.12	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, "ATP Monitoring" Hygiena ultra snap limits has been establish as below 25 RLU. Operational limit: 12 RLU. Frequency: Weekly Date: 07/03/26, Table 3 tested 0 RLU and Scale 1 tested 28 RLU by Nancy Velazquez other dates: 06/26/2026, 06/19/2026, 06/12/2026, 06/09/2026, 06/04/2026, 05/28/2026.	
5.14.13	Question: Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, 18a "Glass Plastic Program - Control of Foreign Matter Contamination" revision 05/20/2026. "Glass Plastic Facility". Frequency: Monthly. The most recent was done on 07/08/2026. by Jennifer Garcia. Log included inventory of each item. other dates reviewed: 06/05/2026, 05/05/2026, 04/13/2026, 03/06/2026.	

GMP Worker Documentation		
5.15.01	Question: Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, New hire: HACCP, GMP, Allergens. No new employees have been hired in the last year.	
5.15.02	Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, Training Management System (Meets or exceeds 21 CFR 10.1.5 Committee Meeting) - HACCP, pest control, allergen, employees GMPs, cleaning and sanitation, chemical management, shipping and receiving, ATP, Organic handling, illness prevention, tool accountability. New hire: HACCP, GMP, Allergens. Records: Topic: GMPs, Cleaning and Sanitation, Allergens, Illness Prevention, Chemical Management, Preventive Controls. Trainer: Jennifer Garcia, done on 07/07/2026 signed by 20 employees. Topic: GMPs, Cleaning and Sanitation, Allergens, Illness Prevention, Chemical Management and Preventive Controls, Trainer: Jennifer Garcia, done on 05/07/2026 signed by 29 employees. Other: 01/15/2026, 01/13/2026, 09/02/2025.	
5.15.03	Question: Are there training logs for the sanitation workers, including best practices and chemical use details?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, Topic: GMPs, Cleaning and Sanitation, Allergens, Illness Prevention, Chemical Management, Preventive Controls. Trainer: Jennifer Garcia, done on 07/07/2026 signed by 20 employees.	
5.15.04	Question: Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and include return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors should check procedure/policy but not the actual records).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, SOP documentation 21 "Illness Prevention Program -Employee Hygiene Program" the entire document explains the procedure	
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, some records have been observed that company performs trainings.	
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, all visitors and contractors are required to sign a log after reading the GMP and Food Defense policies. Log is located in the reception area.	

GMP Testing	
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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, SOP document 20a "Environmental Monitoring" revised on 06/04/2026. Environmental: Zone 1: Aerobic plate count < 200 CFU per gram. Zone 2: Salmonella = Negative and Listeria = Negative (Monthly) Zone 3: E Coli < 10 CFU /cm3. Salmonella = Negative and Listeria = Negative. Zone 4: Salmonella = Negative and Listeria = Negative. Water: E. Coli < 1.1 MPN/100 ml. Total Coliforms < 1.1 MPN/100 ml.	
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, SOP document 20a "Environmental Monitoring" revised 06/04/2026 Positive testing samples procedures describe procedures for all zones and micros that are tested in this operation.	
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, Michelson Laboratories report dated 06/18/2026, lab 061626-M962431. Scale 2 Plate APC 20 CFU/ ml. Michelson Laboratories report dated 06/17/2026, lab 061626-M962432. Zone 2 Packing Table 2 Side Salmonella Negative. Michelson Laboratories report dated 06/17/2026, lab 061626-M962433. Zone 3 Floor Cooler 1 Listeria Negative. Zone 4 Lunchroom Floor Listeria Negative. Michelson Laboratories report dated 05/31/2026, lab 052926-M959381. Zone 1 - Knives 2 APC 5000 CFU/ ml. Res test was done on Michelson Laboratories report dated 06/18/2026, lab 061626-M962430. Zone 1 - Zone 1 - Knives 2 APC < 10 CFU/ ml Other testing: 05/29/2026, 04/14/2026.	
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, Michelson Laboratories report date 05/31/2026 lab 052926-M959386 water Packing hand sink water - total coliform < 1.1 MPN/100ml and E.coli < 1.1 MPN/100 ml.	
5.16.05	Question: Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, ice is not used at this facility.	
5.16.06	Question: Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, compressed air is not used at this facility.	
5.16.07	Question: Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A. No other tests were conducted at this facility.	

5.16.08	Question: Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency			
	Auditor Comments: Minor, corrective action was done after 2 weeks. Michelson Laboratories report dated 05/31/2026, lab 052926-M959381. Zone 1 - Knives 2 APC 5000 CFU/ ml. Retest was done on Michelson Laboratories report dated 06/18/2026, lab 061626-M962430. Zone 1 - Zone 1 - Knives 2 APC < 10 CFU/ ml				
	Auditee Comments: The Environmental Monitoring/Swab SOP did not fully meet PrimusGFS requirements regarding the timeframe for addressing microbiological findings. Although the required corrective actions and follow-up activities were completed, they were not performed within the appropriate timeframe. The Environmental Monitoring/Swab SOP was revised/updated to require corrective action follow-up to be completed within the same week or no later than the week following the microbiological finding. View Files <table><tr><td></td><td>CA Accepted?</td></tr><tr><td>CB/Auditor Review Comments: Minor, SOP was reviewed but verification of implementation need to be done in the next inspection.</td><td>Yes</td></tr></table>			CA Accepted?	CB/Auditor Review Comments: Minor, SOP was reviewed but verification of implementation need to be done in the next inspection.
	CA Accepted?				
CB/Auditor Review Comments: Minor, SOP was reviewed but verification of implementation need to be done in the next inspection.	Yes				
5.16.09	Question: Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Yes, Training was done by Michelson laboratories on 06/10/2022 for Jennifer Garcia and Guillermina Trancoso.				
5.16.10	Question: Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A. There is no laboratory on this facility.				
GMP					
Temperature Controlled Storage & Distribution Logs					
5.17.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A, no temperature sensitive products in this location.				
5.17.02	Question: Are there temperature logs for the production area (if refrigerated)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Yes, this was reviewed on Temperature Log. Date:07/09/2026 time: 11:45 pm, Cooler: Receiving Area, temperature: 40 F by Mocreo System.				
5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Yes, date: 07/09/2026, time: 11:45 pm, Cooler: Receiving Area, Range temperature: min 40F, max: 60F. Taken by: Mocreo System.				
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, SOP document 08A "Shipping-Receiving storage, SOP" revised 06/04/2026. Only the receiving and shipping manager or designated employees are permitted to conduct shipping activities. Before the load begins, all products to be shipped after checked for correctness, lot code, labelling, and product date.				

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, Coosemans LA Shipping, invoice: 326761, date: 07/09/2026, PO: 147647, Product: Dehydrated Pineapples slices 10 cases. Loaded by JR, Trailer temp prior to load: 34F, received by: SM, date out: 7/10/26, time out: 10:35 pm, trailer clean: Yes, Truck name: Sierra, Door: 1, License: 056335391, refer operating: Yes.	
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, Coosemans LA Shipping, invoice: 326761, date: 07/09/2026, PO: 147647, Product: Dehydrated Pineapples slices 10 cases. Loaded by JR, Trailer temp prior to load: 34F, received by: SM, date out: 7/10/26, time out: 10:35 pm, trailer clean: Yes, Truck name: Sierra, Door: 1, License: 056335391, refer operating: Yes.	
GMP Allergen Control		
5.18.01	Question: Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)??	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, allergens are managed in this operation.	
5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, SOP 21a "Allergen Control Program" revised on 06/04/2026, stated that operation maintains an allergen registry. The areas are segregated accordingly to prevent cross-contact. Products containing allergen are identified.	
5.18.03	Question: Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, SOP describe activities for receiving and storage of allergens. Facility does not perform re-pack of allergen products.	
5.18.04	Question: Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, facility does not perform re-pack of allergen products.	
5.18.05	Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, facility does not perform re-pack of allergen products.	
5.18.06	Question: Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A, facility does not perform re-pack of allergen products.	
5.18.07	Question: Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, topic: Allergens, storage allergens and GMPs, trainer: Jennifer Garcia done on 07/07/26 signed by 20 employees.	

5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, practices were observed during the audit as: Product segregated correctly and hand washing.	
5.18.09	Question: Are all products manufactured on site labeled correctly with respect to allergens?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Yes, all products were labelled correctly with their allergen designation.	

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 HACCP team is composed of Jennifer Garcia, Gigi Trancoso, Jose Luis Ochoa, Ulises Escobedo and MyAuditAppInc. The HACCP leader has been established as Jennifer Garcia.	
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, Jennifer Garcia holds a HACCP certificate date 11/19/24, this certificate was issued by Intertek Alchemy. Bob Pollack holds an Advanced HACCP certificate dated 07/07/2026 by was issued by Alison Empower Yourself. Guillermina Trancoso holds a Basic HACCP certification dated 09/26/2023 was issued by Intertek Alchemy. Ulises Basic HACCP certification dated 02/11/2026 by Intertek Alchemy. The rest of the team was trained by Jennifer Garcia on 01/13/2023 for Jose Luis Ochoa.	
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 for each product was presented (Vegetables, allergen products and fruits). The product description includes Product Shelf life and handling characteristics such as temperature, storage time.	
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, process flow was reviewed in document - 02 flow charts. This facility has 2 flow charts for the following: In and Out Product: 1) Reception, 2) Document Control, 3) Is the product and allergen, 4) Cold Storage (30-52 F) - allergen is segregated. 5) Order Staging and 6) Product Shipping. Re-Packing: 1) Product receiving, 2) Document Control, 3) Cold Storage (30 to 52 F), 4) Order Pulling, 5) Manual Re-pack, 6) Cold Storage (30 - 52F), 7) Order Staging and 8) Product shipping.	
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, the flow chart has been verified by Jennifer on 06/04/2026.	

HACCP	Development of the HACCP Plan
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6.02.01	Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, there is a hazard analysis for each flow chart has been reviewed: 1) In and Out Hazard Analysis. 2) Packing/Sorting Hazard Analysis.	

6.02.02	Question: Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Yes, decisions were made using likelihood vs occurrence as a method of determining hazards.	
6.02.03	Question: Is the HACCP system reviewed when significant changes are made and at least once every 12 months?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Yes, HACCP plan was reviewed by Jennifer Garcia on 06/04/2026.	
6.02.04	Question: Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: No, critical control points have not been identified.	
6.02.05	Question: Have CCP critical control limits been established and are they supported by relevant validation documentation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.06	Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.07	Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.08	Question: Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.09	Question: Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limits are not met (loss of control/deviation) and plans to adjust the process back into control?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
6.02.10	Question: Have recording forms been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments:	
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:	

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:	
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:	
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:	
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:	
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:	
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:	