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Operation: Packinghouse CB Registration No. PA-PGFS-3556-3 PrimusGFS
Corrective Action Report PrimusGFS ID #83020 – Cert:5 Version 2.1
 Audited by Primus Auditing Operations

Organization: **J & R BAKER PRODUCE INC.**
Contact(s): TINA LOWERY
Address: 561 ROUNDTREE BRIDGE RD
Location: Norman Park, Georgia 31771, United States
Phone: 229-324-8834

Packinghouse: **J & R BAKER PRODUCE INC.**
Contact: TINA LOWERY
Location: 561 Roundtree Bridge Road Norman Park, Georgia 31771, United States

Shipper: J & R Baker Produce, Inc
Operation Type: **Packinghouse**
Date FSMS Started: 05 Nov 2015 13:00
Date FSMS Finished: 05 Nov 2015 16:00
Date Operation Started: 05 Nov 2015 12:15
Date Operation Finished: 05 Nov 2015 15:00
Product(s) Observed During Audit: Cabbage, Cucumbers, Squash, Kale, Mustard Greens, Collard Greens, Sweet Corn
Similar Product(s) Not Observed: Turnip Greens / Turnip Tops
Product(s) Applied for but Not Observed:
Auditor: [Rolando Alvarado](#) (Primus Auditing Operations)
Audit Percentage Score: **94%**
Score after acceptance of corrective actions: **95%**
GPS Coordinates: **Latitude:** **Longitude:**
 31° 11' 18" 83° 34' 13"

Certificate Link: [View Certificate](#)

Audit Scoring Summary	Pre-Corrective Action Review	Post-Corrective Action Review
Food Safety Management System Requirements	Score: 199 Possible Points: 199 Percent Score: 100%	Score: 199 Possible Points: 199 Percent Score: 100%
Good Manufacturing Practices Requirements	Score: 969 Possible Points: 1052 Percent Score: 92%	Score: 986 Possible Points: 1052 Percent Score: 93%
HACCP System Requirements	Score: 245 Possible Points: 245 Percent Score: 100%	Score: 245 Possible Points: 245 Percent Score: 100%
Total:	Score: 1413 Possible Points: 1496 Percent Score: 94%	Score: 1430 Possible Points: 1496 Percent Score: 95%

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances (NC's without completed CA's)
Food Safety Management System Requirements	0	0
Good Manufacturing Practices Requirements	12	10
HACCP System Requirements	0	0
Total:	12	10

GMP – Storage Areas & Packaging Materials

2.18.02 Is the storage area completely enclosed?

Auditor Answer: Major Deficiency

Rejected

Auditor Comments: MAJOR. Storage area (main) open by the sides. 4 cardboard storage trailers enclosed.

Organization Corrective Action Response:

We will partially complete or not complete corrective action(s)

Organization Corrective Action Comments:

Have plans to enclose in future.

Decision for Corrective Action?

Rejected

CB Comments

Rejected. No evidence of corrective actions submitted at this time.

GMP – Operational Practices

2.19.02 Are all exposed materials (product, packaging etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?

Auditor Answer: Major Deficiency

Rejected

Auditor Comments: MAJOR. Drip panes of electric motors missing or in bad condition.

Organization Corrective Action Response:

We will partially complete or not complete corrective action(s)

Organization Corrective Action Comments:

Working with welders to have pans built

Decision for Corrective Action?

Rejected

CB Comments

Rejected. No evidence of corrective actions submitted at this time.

2.19.03 Are packing and/or processing areas completely enclosed?

Auditor Answer: Non-Compliance

Rejected

Auditor Comments: Non Compliance. Packing area open by the sides.

Organization Corrective Action Response:

We will partially complete or not complete corrective action(s)

Organization Corrective Action Comments:

Plans to enclose in the future

Decision for Corrective Action?

Rejected

CB Comments

Rejected. No evidence of corrective actions submitted at this time.

2.19.07 Are finished products coded (carton and unit packaging) for the day of production and displaying information to enable proper storage and use of the product within the food supply chain?

Auditor Answer: Major Deficiency

Approved

Auditor Comments: MAJOR. Most products (unit packaging) are not coded for the day of production. (Pallets are)

Organization Corrective Action Response:

The following Corrective Action has been performed

Organization Corrective Action Comments:

using GTIN coding

[File 1](#)

Decision for Corrective Action?

Accepted

New Answer after Corrective Actions Acceptance:

Total Compliance

CB Comments

Accepted. Unit packaging are now coded for the day of production.

2.19.10	Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?	
Auditor Answer:	Minor Deficiency	Rejected
Auditor Comments:	MINOR. Hand washing stations located out of full sight of supervisors.	

Organization Corrective Action Response:

We will partially complete or not complete corrective action(s)

Organization Corrective Action Comments:

No way to have hand stations moved

Decision for Corrective Action?

Rejected

CB Comments

Rejected. No evidence of corrective actions submitted at this time.

GMP – Equipment

2.21.02	Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	
Auditor Answer:	Major Deficiency	Rejected
Auditor Comments:	MAJOR. Rust and flaking paint observed in some parts of the equipment and in the racks.	

Organization Corrective Action Response:

We will partially complete or not complete corrective action(s)

Organization Corrective Action Comments:

During slow season we will paint and remove rust

Decision for Corrective Action?

Rejected

CB Comments

Rejected. No evidence of corrective actions submitted at this time.

GMP – Buildings and Grounds

2.24.03	Has the facility eliminated the use of wooden items or surfaces?	
Auditor Answer:	Major Deficiency	Rejected
Auditor Comments:	MAJOR. Wood is used in platforms where employees stand. One electric wood panel observed.	

Organization Corrective Action Response:

We will partially complete or not complete corrective action(s)

Organization Corrective Action Comments:

Ladies on the line need elevated platforms to reach boxes

Decision for Corrective Action?

Rejected

CB Comments

Rejected. No evidence of corrective actions submitted at this time.

2.24.06	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	
Auditor Answer:	Minor Deficiency	Rejected
Auditor Comments:	MINOR. Minor cracks in the floor.	
Organization Corrective Action Response:		
We will partially complete or not complete corrective action(s)		
Organization Corrective Action Comments:		
During off season have cracks repaired		
Decision for Corrective Action?		
Rejected		
CB Comments		
Rejected. No evidence of corrective actions submitted at this time.		

GMP – Operation Monitoring Records

2.27.08	Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	
Auditor Answer:	Non-Compliance	Approved
Auditor Comments:	Non Compliance. There is not a risk assessment for the facility location.	
Organization Corrective Action Response:		
The following Corrective Action has been performed		
Organization Corrective Action Comments:		
Performed a risk assessment		
File 1		
Decision for Corrective Action?		
Accepted		
New Answer after Corrective Actions Acceptance:		
Total Compliance		
CB Comments		
Accepted. Risk assessment for the facility location conducted.		

2.27.09	Is there a current certificate of inspection for backflow prevention assemblies on water lines into the facility?	
Auditor Answer:	Non-Compliance	Rejected
Auditor Comments:	Non Compliance. There was not a certificate of inspection for the backflow prevention device of the packinghouse.	
Organization Corrective Action Response:		
We will partially complete or not complete corrective action(s)		
Organization Corrective Action Comments:		
Very costly and no one near our facility to do this		
Decision for Corrective Action?		
Rejected		
CB Comments		
Rejected. No evidence of corrective actions submitted at this time.		

GMP – Maintenance & Sanitation Files

2.28.08	Is there a routine program and written procedure to validate sanitation effectiveness using ATP bioluminescence?	
Auditor Answer:	Non-Compliance	Rejected
Auditor Comments:	Non Compliance. ATP bioluminescence not in use.	

Organization Corrective Action Response:

We will partially complete or not complete corrective action(s)

Organization Corrective Action Comments:

Very costly and not financially feasible

Decision for Corrective Action?

Rejected

CB Comments

Rejected. No evidence of corrective actions submitted at this time.

GMP – Employee Documentation

2.29.02 Are there logs of ongoing employee food safety education training with topics covered and attendees?

Auditor Answer: Major Deficiency

Rejected

Auditor Comments: MAJOR. On-going employees have not attended food safety training during the last year. Only Ms Tina Lowery attended a HACCP training.

Organization Corrective Action Response:

We will partially complete or not complete corrective action(s)

Organization Corrective Action Comments:

During off season Tina and Pam will attend training in Atlanta

Decision for Corrective Action?

Rejected

CB Comments

Rejected. No evidence of corrective actions submitted at this time.
