

## Cooling & Cold Storage Audit Checklist

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Audited Facility Name	J.P. Produce Inc
Audited Facility Address (City, State/Province, Area/Region, Postal Code, Country)	1341 west fairway Dr. Nogales
Contact Person	John Puchi / Ronaldo Jimenez
Phone Number	5202818575
Fax Number	5202818575
Email Address	<a href="mailto:ronnie@jpproduceinc.com">ronnie@jpproduceinc.com</a>
Mailing Address of the Report	ronnie@jpproduceinc.com
Has the Facility Inspected by Government Authority? (e.g., Local County, State, FDA)	FDA
Does this facility audit their supplier either through a first/second/third party audit?	N/A
What other type of audit has been conducted at this facility (e.g., Organic, SQF, FPA, BRC)	N/A
Type of Primary Packaging (e.g., poly, cardboard boxes, etc)	cardboard boxes and plastic boxes
Type of Secondary Packaging (e.g., poly, cardboard boxes, etc)	N/A
Channels of Trade (Retail, Wholesale, International, etc.)	Wholesale
Hours of Operation	8
Months of Operation (e.g., January - December)	January - December
Number of Employees	8
Year Built	2013
Year(s) Updated	
Size of Facility	3000 m2 approximately
Property Size	8,000 m2 approximately
Neighboring Land Use	Cold storage facilities, and paved roads and unused properties
Building Material, Exterior Walls	Concrete
Building Material, Interior Walls	Concrete, laminated and wooden wall
Building Material, Floors	Concrete
Building Material, Exterior Roof	Concrete and paved
Building Material, Interior Ceiling	Concrete
Areas of the Facility Excluded from the Audit	None
Date of Audit Exit Meeting	October 24, 2014
Length of Audit	October 24, 2014
Facility Personnel	9 personnel
Date of Last Audit	
Product(s) Handled	Various products frutas y hortalizas (chiles, melons, lemons, etc)
Facility Construction and Design	Cold storage facility, conceto walls and ceilings. with loading and unloading platforms product.
Brief Description of the Process	Reception, inspection, re-packing, storage and shipping of fruits and vegetables
Food Safety Total Score (≥ 80% Satisfactory)	<a href="#">93.24%</a>
Rating	Excellent (Pass)
Food Security Total Score (≥ 80% Satisfactory)	95.73%
Rating	Excellent (Pass)

Category/Subcategory	Satisfactory	Needs Improvement	Unsatisfactory	Not Applicable	Automatic Failure
	Place a Checkmark ✓				
<b>SECTION A: GOOD MANUFACTURING PRACTICES AND PROCEDURES</b>					
Management Commitment and Review					
Management Commitment and Review					
Employee Practices					
Employee Practices					
Training and Education					
Training and Education					
Sanitary Facilities					
Toilet Facilities					
Hand Washing Facilities					
Water					
Water Source Test					
In-house Water Test					
Grounds					
Grounds					
Building Size, Construction and Design					
Building Size, Construction & Design					
Building Structures/Fixtures					
Plumbing					
Environmental Control					
Pest Control Program and Procedures					
Pest Control Program and Procedures					
General Operational Practices and Procedures					
Ice					
Wash Water					
Incoming Products					
Hold and Release Program					
Packaging Materials					
Foreign Material Control					
Calibration					
Recall/Traceability Program					

Category/Subcategory	Satisfactory	Needs Improvement	Unsatisfactory	Not Applicable	Automatic Failure
Facility Inspection/Food Safety Program Review					
Visitor and Contractor Access Control					
Cleaning Equipment and Chemicals					
Cleaning Equipment and Chemicals					
Cleaning, Sanitation and Housekeeping					
Cleaning, Sanitation and Housekeeping					
Verification (Env/Equipment Swabs)					
Equipment Construction, Design and Maintenance					
Equipment Construction, Design and Maintenance					
Preventive Maintenance					
Receiving, Storage and Distribution					
Receiving: In-bound Inspection					
Storage					
Transportation and Distribution					
<b>SECTION B: HACCP PLAN AND PROCESS PRACTICES</b>					
Sub Category					
Management Commitment and Review					
HACCP/Hazard Prevention Program					
Product Description(s), Process-Flow Diagram(s), Hazard Analysis Worksheet(s)					
HACCP Plan(s) and CCPs					
Monitoring Procedures					
Corrective Actions					
Verification Procedures					
Validation Procedures					
Record Keeping					
Allergens					
Training and Education					
<b>SECTION C: DOCUMENT CONTROL</b>					
Sub Category					
Document Control					

Category/Subcategory	Satisfactory	Needs Improvement	Unsatisfactory	Not Applicable	Automatic Failure
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**GMP FOOD SAFETY ASSESSMENT  
COOLING AND COLD STORAGE FACILITY PRACTICES  
FINAL SUMMARY**

Section/Subcategory	Food Safety Section			Other Section		
SECTION A: GOOD MANUFACTURING PRACTICES AND PROCEDURES	Points Scored	Points Possible	Percent (%)	Points Scored	Points Possible	Percent (%)
Management Commitment and Review	N/A	N/A	N/A	15	15	100.00%
Employee Practices	20	20	100.00%	36	39	92.31%
Training and Education	15	20	75.00%	17	22	77.27%
Sanitary Facilities	40	40	100.00%	49	49	100.00%
Water	0	10	0.00%	4	8	50.00%
Grounds	20	20	100.00%	18	18	100.00%
Building Size, Construction and Design	60	60	100.00%	43	47	91.49%
Pest Control Program and Procedures	60	60	100.00%	55	55	100.00%
General Operational Practices and Procedures	60	60	100.00%	98	101	97.03%
Cleaning Equipment and Chemicals	20	20	100.00%	18	18	100.00%
Cleaning, Sanitation and Housekeeping	10	20	50.00%	66	69	95.65%
Equipment Construction, Design and Maintenance	20	20	100.00%	18	18	100.00%
Receiving, Storage and Distribution	20	20	100.00%	32	32	100.00%
SECTION B: HACCP PLAN AND PROCESS PRACTICES						
Management Commitment and Review	N/A	N/A	N/A	0	0	#iDIV/0!
HACCP/Hazard Prevention Program	0	0	#iDIV/0!	0	0	#iDIV/0!
Allergens	0	0	#iDIV/0!	0	0	#iDIV/0!
Training and Education	0	0	#iDIV/0!	0	0	#iDIV/0!
SECTION C: DOCUMENT CONTROL						
Document Control	N/A	N/A	N/A	24	24	100.00%
<b>TOTAL SCORE</b>	<b>345</b>	<b>370</b>	<b>93.24%</b>	<b>493</b>	<b>515</b>	<b>95.73%</b>

**Food Safety (GMP) Final Summary**

Title	Points Scored	Points Possible	% Percentage
<b>Food Safety Section</b>	345	370	93.24%
<b>Other Section</b>	493	515	95.73%
<b>TOTAL SCORE</b>	<b>838</b>	<b>885</b>	<b>94.69%</b>

### AUDIT SCORING SYSTEM

SCORE			RATING	DESCRIPTION	DOCUMENTATION COMPLIANCE
<b>10 pts</b>	<b>7 pts</b>	<b>4 pts</b>	<b>AUTO</b>	<b>Automatic Unsatisfactory (Refer to Next Page)</b>	
<b>N/A</b>	<b>N/A</b>	<b>N/A</b>	<b>N/A</b>	<b>Not Applicable</b>	<b>Not Applicable</b>
				The particular question doesn't apply to the facility in question or are not controlled at the facility.	The particular question doesn't apply to the facility in question or are not controlled at the facility.
<b>0</b>	<b>0</b>	<b>0</b>	<b>US</b>	<b>Unsatisfactory</b>	<b>Unsatisfactory</b>
				Critical food safety hazards, which compromise the safety of the product, are observed.	A) No written Food Safety Program in place. B) Records Review: No records available.
<b>1</b>	<b>1</b>	<b>1</b>	<b>NI</b>	<b>Needs Improvement</b>	<b>Needs Improvement</b>
				Serious food safety hazards, which may eventually compromise the safety of the product, are observed. Significant improvements in operational practices and procedures are needed to avoid food safety hazards.	A) Written Food Safety Program in place and/or needs serious improvement. B) Records Review: Very few records may be available and/or current.
<b>3</b>	<b>2</b>	<b>2</b>	<b>NI</b>	<b>Needs Improvement</b>	<b>Needs Improvement</b>
				Major food safety hazards, which may not immediately compromise the safety of the product, are observed. Partial improvements in operational practices and procedures are needed to avoid food safety hazards.	A) Written Food Safety Program in place and/or needs major improvement. B) Records Review: Some records may be unavailable and/or current.
<b>5</b>	<b>4</b>	<b>3</b>	<b>NI</b>	<b>Needs Improvement</b>	<b>Needs Improvement</b>
				Minor food safety hazards, which may not immediately compromise the safety of the product, are observed. Minimum improvements in operational practices and procedures are needed to avoid food safety hazards.	A) Written Food Safety Program in place and/or needs minor improvement. B) Records Review: Very few records may be unavailable and/or not current.
<b>10</b>	<b>7</b>	<b>4</b>	<b>S</b>	<b>Satisfactory</b>	<b>Satisfactory</b>
				No food safety hazards are observed. Meets the intent of the checklist in design and execution.	A) A complete written Food Safety Program in place. B) Records Review: All records are available and kept current.

### Conditions for an Automatic Failure

#### A. General

1. An immediate food safety risk is present due to a violation of the Good Manufacturing Practices (Code of Federal Regulations Title 21, Part 110).
2. Product is washed, cooled, packed, or held under conditions that promote or cause the food to become contaminated, and thus rendered harmful to one's health.
3. Sanitation procedures are not in place.
4. Products are stored at improper conditions e.g., temperature, humidity).
5. Presence or evidence of contaminated food with foreign material or filth (e.g., flaking paint, rust, glass, wood, metal, jewelry, lubricants, etc.), during packing or storage.

#### B. Rodents, Insects, Birds, Animals, and other Pests

1. Absence of pest control program in the packing, product cooling areas including packaging material and product storage areas.
2. Presence or evidence of rodents, insects, or other pests in the product during packing, or storage (e.g., excreta, bird feathers, etc.)
3. Presence or evidence of decomposed rodent(s) in pest control traps.
4. Extensive infestation in packing, processing, storage and distribution areas, including infestation of the area overhead where food or packaging material is present (e.g., presence of birds' nests).
5. Any roach activity in food handling or storage areas.
6. Presence of animals inside the facility (e.g., dogs, cats, etc.)

#### C. Cleaning Chemicals, Pesticides and other Poisonous Materials

1. Food is adulterated as defined by the Food, Drug and Cosmetic Act, Section 402.
2. An imminent food safety risk is present due to violation of the Environmental Protection Agency (EPA) and/or State pesticide regulations.
3. Illegal use of pesticides (e.g., pesticides not meeting EPA or other regulatory standards).
4. Recommended guidelines for the preparation and handling of pesticides are not followed (i.e., not following label instructions).
5. Non-food grade cleaning agents (detergents and sanitizers) are used.
6. Presence or evidence of contaminated food with chemicals, pesticides or other poisonous materials.
7. Food products stored with toxic substances.

#### D. Employee Practices

1. Observation of employee practices that jeopardize or may jeopardize the safety of the product (e.g. open sores and boils on employees who have direct contact with product or product handling areas, employees not following hand washing requirements, etc.)
2. Gross negligence or actions, which render food unsafe or harmful to one's health.

#### E. Sanitary Facilities

Toilet facilities and hand washing stations not provided.

#### F. Water

1. Water known to be contaminated comes in contact with the product.
2. Ice known to be contaminated comes in contact with the product.

#### G. HACCP/Hazard Prevention Program

1. No HACCP program exists where legally mandated, and in the case of sprouted seeds, i.e., documented HACCP program, detailing 7 principles, is not established, is not up-to-date, and is not available for review.
2. Identified Critical Control Points not implemented and monitored and is not available for review.
3. Falsification of CCP (Critical Control Point(s)) records.

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## Food Safety Assessment Rating System

This rating system describes the status of processing, packing, storage operations in regards to food safety issues associated with the particular operations they perform. It should be noted that it is not possible to completely eliminate the risk of contamination associated with production (GMPs) / food environment. This fact remains true regardless of the practices employed or the rating level achieved as a result of an audit. The Good Manufacturing Practices (21 CFR, Part 110) are used as references to assess the levels of risk associated with these operations.

### Scientific Certification Systems (SCS) Rating System

Percentage	Assessment	Description
95.00 or more	Superior (Pass)	The food is produced in an exemplary environment.
90.00-94.99	Excellent (Pass)	The food is being produced in an environment that significantly reduces the likelihood of contamination.
80.00-89.99	Good (Pass)	Procedures and guidelines to protect the food product against contamination need some improvement. However, there is a low likelihood that current practices will lead to contamination of the food product.
Less than 79.99	Fair (Fail)	The food is being produced in an environment where critical deficiencies and/or serious potential or actual contamination were observed. Immediate improvements in procedures and operating practices should occur.



**SUMMARY OF DEFICIENCIES**

CATEGORY	FINDINGS	CORRECTIVE ACTIONS
<b>Employee Practices</b>	2.1.2 The employees have clean clothes. Administrative staff was observed in area of product handling, using shorts	
<b>Training &amp; Educ.</b>	2.2.1 The training program is not implemented	
<b>Training &amp; Educ.</b>	2.2.3 Training records are not available	
<b>Training &amp; Educ.</b>	2.2.4 Training records are not available	
<b>Water</b>	2.4.1 The analytical tests is Not available for review.	
<b>Water</b>	2.4.2 The analytical tests is Not available for review.	
<b>Access Control</b>	2.8.35 The policy is not posted	
<b>Sanitation</b>	2.10.2 The records of cleaning the packing table is not available. NO disinfectants are being used in the washing of the contact	
<b>Sanitation</b>	2.10.3 The environmental sampling is not performed	

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Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
<b>SECTION A: GOOD MANUFACTURING PRACTICES AND PROCEDURES</b>									
<b>1.0 MANAGEMENT RESPONSIBILITY</b>									
<b>Sub Category 1.1 Management Commitment and Review</b>									
Mgmt. Commitment	1.1.1	Is a Mission Statement and Product Safety Policy documented and communicated to all levels of the organization?	4		4				The policy product safety is documented. Director John Puchi
Mgmt. Commitment	1.1.2	Is an organizational chart in place that identifies positions responsible for Food Safety System compliance including descriptions of responsibilities?	4		4				The organizational chart is documented by J.P. Produce
Mgmt. Commitment	1.1.3	Is management following Current Good Manufacturing Practices (cGMPs) (21 CFR Part 110) and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables?	7		7				Yes, The management following current Good Manufacturing Practices
		Other Section Total Points	15		15	0	0	0	15
<b>2.0 FUNDAMENTALS</b>									
<b>Sub Category 2.1 Employee Practices (Assessed by Observation and Documentation)</b>									
<b>Employee Practices General Expectation: Compliance with 21 CFR 110.10 (a) and (b), 110.37 (e)(5), and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section IV.A.</b>									
Employee Practices	2.1.1*	1. Are employees with: a. open and/or infected wounds or cuts on their hands or face, or with symptoms of infectious illness (e.g., diarrhea, vomiting), prohibited from having direct contact with exposed product or production and/or storage areas? b. signs of communicable disease evaluated? (e.g., observations) 2. Are corrective actions taken if a worker is found to be infected?	10		10				The employees are not observed with open or wounds or cuts on their hands or face, or with symptoms of infectious illness.
Employee Practices	2.1.2	Are employees maintaining: a. clean clothing or uniforms? b. adequate personal cleanliness?	7			4			The employees have clean clothes. Administrative staff was observed in area of product handling, using shorts
Employee Practices	2.1.3	Are employees washing and/or sanitizing hands prior to beginning or returning to work, or whenever the hands may have become soiled or contaminated?	7		7				Yes. Employees wash their hands
Employee Practices	2.1.4	Are employees prohibited from eating food, drinking beverages, spitting, chewing gum, and using tobacco and/or toothpicks in product handling areas? NOTE: Food consumption should also be prohibited in locker rooms.	7		7				employees eat their food in dining area
Employee Practices	2.1.5*	Are all products, materials, and packaging that come in contact with blood destroyed, and any equipment, tools, and/or product contact surfaces that come in contact with blood cleaned and sanitized before use?	10		10				The policy product safety is documented.

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Employee Practices	2.1.6	Does the operation have a written policy, which addresses applicable worker health and hygiene issues?	7		7				The policy product safety is documented.
Employee Practices	2.1.7	Are readily understandable written signs and/or pictures in appropriate language(s) strategically located around the product handling areas? (e.g., reminding employees to wash and sanitize their hands, when necessary, cGMPs policy)	4		4				Yes, the signs is in english and spanish
Employee Practices	2.1.8	Are employees storing their clothing or personal belongings in appropriate designated areas away from the product handling areas? NOTE: Food storage should be prohibited in lockers.	7		7				Yes, The employees storing their clothing or personal belonging in dining area
		<b>*Food Safety Section Total Points</b>	<b>20</b>		20	0	0	0	20
		Other Section Total Points	39		32	4	0	0	36
<b>Sub Category</b>	<b>2.2</b>	<b>Training and Education (Assessed by Observation, Interview, and Documentation)</b>							
<b>Training &amp; Educ.</b>		<b>General Expectation: Compliance with 21 CFR 110.10 (c) and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section IV.2.0</b>							
Training & Educ.	2.2.1	Is there a documented employee training program, which includes initial and ongoing and/or refresher food safety training (e.g., cGMPs, personnel practices) for all employees, and training on cleaning and sanitation procedures for sanitation employees?	7			4			The training program is not implemented
Training & Educ.	2.2.2	Is there an assigned person or an outside agency responsible for conducting training on topics such as food safety, cGMPs, and sanitation and cleaning procedures?	4		4				The assigned person for conducting training is Ariel Fierro Navarro y Ronaldo Jimenez
Training & Educ.	2.2.3*	1. Is there an initial and ongoing and/or refresher employee training program that addresses food safety related issues (e.g., cGMPs, personnel practices, sanitation procedures) to all employees, including new employees? 2. Is the general content of the training sessions included? (e.g., topics covered, who was trained, who provided the training, date of training)	10			5			Training records are not available
Training & Educ.	2.2.4	Is worker participation in respective training programs (initial and ongoing and/or refresher, addressed in 2.2.3) documented, including the employee's signature, and available for review?	4			2			Training records are not available
Training & Educ.	2.2.5	Do employees appear to have received and understood training and are they practicing proper product handling procedures?	7		7				Yes, The employees practicing proper product handling procedures

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Training & Educ.	2.2.6*	Is there a supervisor with relevant educational background and/or experience, who oversees the food safety practices? (e.g., sanitation, cGMPs)	10		10				the supervisor is Ariel Fierro
		*Food Safety Section Total Points	20		10	5	0	0	15
		Other Section Total Points	22		11	6	0	0	17
<b>Sub Category</b>	<b>2.3</b>	<b>Sanitary Facilities (Assessed by Observation and Documentation)</b>							
<b>Sanitary Facilities</b>		<b>General Expectation: Compliance with 21 CFR 110.37 (d) and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section V.</b>							
<b>Toilet Facilities</b>	<b>(a)</b>	<b>Toilet Facilities</b>							
Toilet Facilities		<b>General Expectation: Each facility shall provide its employees with adequate, readily accessible toilet facilities.</b>							
Toilet Facilities	2.3.1*	1. Is a minimum of one toilet facility provided for every 20 people? 2. Are separate toilet facilities provided if there are 5 or more employees of each gender? 3. Are toilet facilities located within a 5-minute walk or 1/4 mile for all workers?	10		10				Yes, there are toilet facility for avery 20 people, separate for each gender and located close of employees
Toilet Facilities	2.3.2*	1. Are toilet facilities located and/or designed so as to reduce the possibility of contamination to water sources or product in the event of a malfunction? (e.g., adequate drainage). 2. Are doors to toilet facilities situated so they do not open into areas where product is exposed to air-borne contamination, except where alternate means have been taken to protect against such contamination? (e.g., double doors or positive air-flow systems)	10		10				the toilet facilities is designed to reduce the possibility of contamination.
Toilet Facilities	2.3.3	Do toilet facilities have: a. self-closing doors? b. ventilation systems to eliminate odors? c. floors, walls, ceilings and toilets built in such a way that they can be cleaned and sanitized properly? d. floors, walls and ceilings in good repair? e. functional toilets and urinals? f. trash receptacles?	7		7				The toilet facilities is designed to reduce the possibility of contamination.
Toilet Facilities	2.3.4	Are toilet facilities maintained in clean condition?	7		7				the toilet facilities is maintained in clean condition.
Toilet Facilities	2.3.5	Are toilet supplies monitored and/or stocked throughout the day?	7		7				Yes, is in compliance
Toilet Facilities	2.3.6	1. Are toilet facilities maintained in clean condition? 2. Are the cleaning procedures described in a document that details how and when to clean (at least daily)? 3. Is cleaning documented and are records legible?	7		7				Sanitary records have daily cleaning

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Hand washing	(b)	<b>Hand washing facilities</b>							
Hand washing		<b>General Expectation: Compliance with 21 CFR 110.37 (e) and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section V.</b>							
Hand washing	2.3.7*	Are hand washing stations provided next to the toilet facilities to facilitate their use?	10		10				The han washing stations is providad next to the toilet facilities
Hand washing	2.3.8	Are additional hand washing stations and, where appropriate, hand sanitizer stations (e.g., hand dips, wall units) provided in the facility where good sanitary practices require employees to wash and/or sanitize their hands? (e.g., at entries to product washing, sorting, and/or packing areas)	0	X					No hay estaciones de sanitizacion de manos secundarias
Hand washing	2.3.9*	Are hand washing stations located and/or designed: a. to prevent contamination of the product (e.g., water is not splashed near product or product contact surfaces) and to protect against recontamination of clean, sanitized hands? (e.g., installation of devices and/or fixtures such as water control valves) b. to facilitate hands-free operations?	10		10				The hand washing stations is designed to prevent contamination of the product
Hand washing	2.3.10	1. Are single-use paper towels or air drying devices used at hand washing stations? 2. Are hand washing stations functional (e.g., not leaking) and equipped with warm running water, bacteriostatic soap, and/or an appropriate hand sanitizer? 3. Are written signs and/or pictures in appropriate language(s) located next to the hand washing stations reminding employees to wash and sanitize their hands, when necessary?	7		7				Yes, is in compliance
Hand washing	2.3.11	1. Are hand washing stations and/or hand sanitizing stations (e.g., hand-dips, wall units) monitored and/or stocked throughout the day? 2. Is the chemical concentration in hand-dips maintained at appropriate concentration at all times, documented, and available for review?	7		7				Yes, the hand washing stations and hand sanitizing stations is monitored and stocked throughout the day
Hand washing	2.3.12	1. Are hand washing and/or hand sanitizing stations maintained in clean condition? 2. Are hand washing and/or hand sanitizing stations cleaned on a scheduled basis and as needed?	7		7				The hand washing and sanitizing stations is maintained in clean condition
		*Food Safety Section Total Points	40		40	0	0	0	40
		Other Section Total Points	49		49	0	0	0	49
<b>Sub Category</b>	<b>2.4</b>	<b>Water (Assessed by Observation and Documentation)</b>							

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
<b>Water</b>									
<b>General Expectation: Compliance with 21 CFR 110.37 (a) and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section II.</b>									
<b>Water Source</b>	<b>(a)</b>	<b>Water Source Testing</b>							
Water	2.4.1	1. Is water with adequate quality provided in sufficient quantities and locations in the facility? 2. Are analytical tests for water kept on file? 3. If results are out of specification, are corrective actions documented and legible?	4				0		The analytical tests is Not available for review.
<b>Water Test</b>	<b>(b)</b>	<b>In-house Water Testing</b>							
Water	2.4.2*	1. Is the water supply checked for microbial quality from several different locations in the facility on a periodic basis? 2. Are analytical tests for water kept on file? 3. If results are out of specification, are corrective actions documented and legible?	10				0		The analytical tests is Not available for review.
Water	2.4.3	Are drinking water supply delivery points, fountains or containers maintained in a clean and sanitary manner, with single use paper cups provided where appropriate?	4		4				Yes, is in compliance
		<i>*Food Safety Section Total Points</i>	10		0	0	0	0	0
		Other Section Total Points	8		4	0	0	0	4
<b>Sub Category</b>	<b>2.5</b>	<b>Grounds (Assessed by Observation and Documentation)</b>							
<b>Grounds</b>									
<b>General Expectation: Compliance with 21 CFR 110.20 (a) and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section VII.B.3.0</b>									
Grounds	2.5.1*	1. Is there a written policy, which describes the required maintenance of grounds and is it being followed? 2. Are roads, yards, and parking lots maintained in a condition so that they do not constitute a source of contamination in areas where product is exposed? (e.g., keeping weeds or grass cut, no pot holes and adequate surface drainage to prevent foot-borne filth and breeding places for pests)	10		10				Yes, the grounds is maintenance clean.
Grounds	2.5.2.	Is 16-18 inches of clearance maintained around the outside perimeter of the building?	7		7				Yes, observed in compliance
Grounds	2.5.3	Is equipment and/or materials, which is stored on the grounds, stored in a manner so as to prevent harborage of pests? (e.g., idle equipment and/or material is at least 20 feet away from any buildings and 6 inches off the ground (pallets are acceptable), pipes must have sealed ends)	7		7				Yes, the grounds is maintenance clean.

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Grounds	2.5.4	Do all trash receptacles have closed lids?	4		4				Yes, observed in compliance
Grounds	2.5.5*	Is litter collected and waste stored and/or disposed of in a manner adequate to minimize the odor, prevent contamination of product and/or become an attractant to vermin?	10		10				Yes, the grounds is maintenance clean. Is used a big container to collect waste
		*Food Safety Section Total Points	20		20	0	0	0	20
		Other Section Total Points	18		18	0	0	0	18
<b>Sub Category</b>	<b>2.6</b>	<b>Building Size, Construction and Design</b> (Assessed by Observation and Documentation)							
<b>Size, Construction &amp; Design</b>		<b>General Expectation: Compliance with 21 CFR 110.20 (b), 21 CFR 110.37 (b), and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section VII.B.2.0</b>							
<b>Size, Construction &amp; Design</b>	<b>(a)</b>	<b>Building Size, Construction and Design</b>							
Size, Construction & Design	2.6.1*	1. Is the facility constructed and/or arranged so to allow complete separation of incoming, in-process, and finished products, to reduce potential for cross-contamination? (e.g., incoming product washing/cooling areas separate from storage and distribution areas). 2. Are packaging material and product storage areas completely enclosed?	10		10				The facility is constructed to reduce potential for cross - contamination. The packaging material and product storage areas completely enclosed.
Size, Construction & Design	2.6.2	Are employee break and/or locker areas separate from the product handling areas?	7		7				Yes, the employee break and locker areas is separate from the product handling areas.
Size, Construction & Design	2.6.3.	Is adequate lighting available in all areas where the product is received, examined, or stored, and in all employee areas? (e.g., to allow for product to be properly fabricated, stored, rotated)	4		4				Yes, There are adequate lighting available in all areas.
Size, Construction & Design	2.6.4*	Does the system for removing waste materials from product handling area work efficiently? (e.g., litter and waste stored and/or disposed of in a manner adequate to prevent contamination of product and/or become an attractant to vermin)	10		10				Yes, The product handling area is clean.
<b>Structures/ Fixtures</b>	<b>(b)</b>	<b>Building Structures/Fixtures</b>							
Structures/ Fixtures	2.6.5.	Is the roof properly maintained? (e.g., no leaks)	7		7				Yes, the roof is properly maintained



Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Structures/ Fixtures	2.6.6.	Is the facility and its structures, such as walls, floors, windows, vents, and drains, designed and constructed of materials to be adequately cleaned and maintained in good repair, to protect product from cross-contamination? (e.g., using appropriate construction materials)	7		7				The Facility is designed and constructed of materials to be adequately cleaned and maintained in good repair, to protect product from cross-contamination
Structures/ Fixtures	2.6.7*	Are overhead fixtures, ducts, and pipes located over packaging materials and products, maintained in clean and good condition? (e.g., no cracks, rust, breakage, missing parts, or drips)	10		10				Yes, observed in compliance
Structures/ Fixtures	2.6.9	1. Does the facility have properly constructed walls, ceilings, windows, doors, floors, and overheads (e.g., pipes, air vents, and lights)? 2. Are these areas kept in good repair? (e.g., no deep holes or cracks, exposed foam materials, and broken windows and lights)	7		7				Yes, observed in compliance
<b>Plumbing</b>	<b>(c)</b>	<b>Plumbing</b>							
Plumbing	2.6.10	Is water used for cleaning of equipment and for employee sanitary facilities maintained at a suitable pressure?	4		4				Yes, the water is maintained at a suitable pressure
Plumbing	2.6.11*	Are sewer pipes and water pipes placed to avoid possible contamination of product or equipment in the event of a leak or dripping from condensation, and are preventative measures in place?	10		10				Condensation was observed cold room. No product was observed exposed.
Plumbing	2.6.12*	Are the water lines for product handling and/or employee use protected against back-flow or cross-connections from the wastewater and sewage plumbing system? (e.g., there is a main water back-flow device as well as devices at points where there is potential for back-flow into potable water lines)	10		10				not exist potential for back-flow into potable water lines
Plumbing	2.6.13	Is there adequate floor drainage in areas where floors are subject to flood-type cleaning, or where normal operations release or discharge water or other liquid waste on the floor, and is there a procedure in place to remove discharge?	7		7				Yes, there is adequate floor drainage.
Plumbing	2.6.14*	If potable and non-potable water is provided at the facility, is the water source and plumbing system identified potable vs. non potable, and are they separate?	10		10				only is used potable water
<b>Env. Control</b>	<b>(d)</b>	<b>Environmental Control</b>							

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Env. Control	2.6.15	Is proper ventilation or control equipment in place to minimize odors?	4						The ventilation is proper
Env. Control	2.6.16	1. Are disinfectant foot foamers or foot sprayers provided at entries to product handling areas if appropriate? 2. Are sanitizer concentrations monitored regularly, documented, and available for review?	0	X					Do not used disinfectant foot
		<i>*Food Safety Section Total Points</i>	60		60	0	0	0	60
		Other Section Total Points	47		43	0	0	0	43
<b>Sub Category</b>	<b>2.7</b>	<b>Pest Control Program and Procedures (Assessed by Observation and Documentation)</b>							
<b>Pest Control</b>		<b>General Expectation: Compliance with 21 CFR 110.20 (b)(7), 21 CFR 110.35 (c) and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section VII.B.2.0</b>							
Pest Control	2.7.1	Is there a written pest control program and is it available for review?	7		7				Yes, there is a written pest control program available for review. Conducted by external company "Aztech Pest Control".
Pest Control	2.7.2	1. Are pesticide applications performed by trained and licensed/certified personnel? 2. Are the service agreement, license and certificate of insurance (if service is provided by an outside company) current and available for review? 3. Does the facility have an assigned person responsible for overseeing the pest control program and is this responsibility documented?	4		4				The pest applications performed by external company "Aztech Pest Control", the records is available for review.
Pest Control	2.7.3*	1. Do pesticides, chemicals, or other pest control measures meet applicable regulations (e.g., USDA, EPA, OSHA)? 2. Are MSDSs and copies of labels for all chemicals and compounds used available for review?	10		10				The pesticides and chemicals of pest control, is in compliance with the applicable regulations. There are MSDSs and copies of labels is
Pest Control	2.7.4	1. Are locations of all traps (e.g., glue boards, bait stations, light traps, pheromone traps or any other device in use) indicated on a facility map, which is cross-referenced to a list or a key on the map showing the descriptions and/or types of traps at each station? 2. Is the facility map signed and dated (verified as accurate) within last year?	4		4				The locations of all traps is indicated on a facility map. The map is verified as accurate
Pest Control	2.7.5	Are pest control stations properly coded (e.g. ID #, bar code) to correspond with the master identification map?	4		4				The pest controls stations is properly coded

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Pest Control	2.7.6*	1. Is there an adequate number of interior pest control devices, spaced at intervals (typically 25-30 feet) along the interior perimeter of the facility, including on both interior sides of overhead doors? 2. Is there an adequate number of secured (to the ground, building or some type of block), tamper resistant (lid must be secured and require some type of "key" or other device to open) exterior pest control devices, spaced at intervals (typically 30-50 feet) around the building perimeter? 3. Are pest control stations set-up or constructed to avoid product, packaging, or equipment contamination?	10		10				Yes. There are an adequate number of pest control devices.
Pest Control	2.7.8	Are live catch devices and glue boards checked at least bi-weekly, insect traps checked at least monthly, and bait stations checked for fresh bait at least monthly?	7		7				The catch devices are checked daily
Pest Control	2.7.9	1. Are pest control devices functioning properly? 2. Are pest control exclusion devices (e.g., light traps, mechanical traps) cleaned and maintained on a scheduled basis?	4		4				The pest control devices are functioning properly
Pest Control	2.7.10*	Is there no evidence of decomposed rodents in the interior or exterior pest control devices?	10		10				There is no evidence.
Pest Control	2.7.11	Does the inside of the facility appear to be free from insects, rodents, birds, and domestic animals?	7		7				Yes, the inside of the facility is free of insects
Pest Control	2.7.12*	Is there no evidence of insect, rodent, or bird activity on or in product, packaging, and product-contact surfaces (e.g., excreta, feathers)?	10		10				There is no evidence of insect activity
Pest Control	2.7.13	1. Are insect-exclusion devices used appropriately at exterior entrances (e.g., air curtains, light traps)? 2. Are insect exclusion devices cleaned and maintained on a scheduled basis?	0	X					There are no insect-exclusion devices
Pest Control	2.7.14	Are destructive type traps located at least 30 feet from exposed product or packaging and 5 feet away from covered product or packaging?	0	X					There are no light traps
Pest Control	2.7.15	Are all light traps positioned so that they will not attract insects from outside, into the building?	0	X					There are no light traps
Pest Control	2.7.16	Are birds controlled by netting, screens, traps, or other exclusion methods? (Application of avicides is prohibited in the facility.)	7		7				The facility is closed. An inspection was conducted visually
Pest Control	2.7.17*	Is toxic bait used only in exterior bait stations?	10		10				Toxic bait is used only in exterior bait stations

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Pest Control	2.7.18	Are inspection records from the past twelve months available for review? (e.g., findings, corrective actions, trap observations, pesticide application, equipment used)	7		7				the inspections records is available for review
Pest Control	2.7.19*	1. Have cracks or crevices been sealed to prevent entrance or harborage of pests? 2. Are outside drains protruding from exterior building walls screened? 3. Are doors and windows sealed to prevent gaps greater than 1 inch? 4. Are windows and exterior doors, vents, fans, and other similar features screened, and rodent-proofed to protect against insect and rodent entry and infestation? 5. Do dock door levelers have intact seals?	10		10				the facility is closed
Pest Control	2.7.20	Are exterior doors and entrances closed when not in use?	4		4				Yes, the exterior doors and entrances closed when not in used
Pest Control	2.7.21	If pest control chemicals are stored on site for pest control, are they properly labeled and kept in secure, locked areas, away from any product handling and packaging material storage areas?	0	X					The pest control chemicals are not stored on the facility
		*Food Safety Section Total Points	60		60	0	0	0	60
		Other Section Total Points	55		55	0	0	0	55
<b>Sub Category</b>	<b>2.8</b>	<b>General Operational Practices and Procedures</b> (Assessed by Observation and Documentation)							
<b>General Operational Practices</b>		<b>General Expectation: Compliance with 110.80 (a) and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section II, Section VII.B.2.0</b>							
<b>Washing &amp; Cooling</b>	<b>(i)</b>	<b>Product Washing and Cooling</b>							
<b>Ice</b>	<b>(i.a)</b>	<b>Ice</b>							
Ice	2.8.1*	Is ice in direct contact with product or product contact surfaces periodically checked for adequate microbial quality, and are results available for review? (If ice is purchased from an outside source, is it checked for microbial quality, and are analytical results requested and available for review?)	0	X					Not use ice.
Ice	2.8.2*	In the event of adverse analytical findings, are corrective actions documented, legible, and available for review?	0	X					Not use ice.

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Ice	2.8.3*	Is ice handled or stored in a manner that prevents or minimizes the possibility of contamination?	0	X					Not use ice.
<b>Wash Water</b>	<b>(i.b)</b>	<b>Wash Water</b>							
Wash Water	2.8.4	Is the wash water source: 1) municipal (city/town) 2) well(s) 3) an irrigation district 4) a pond or reservoir 5) from a source other than municipal, well, irrigation or pond/reservoir?			Unscored Question				the wash water source is municipal (city/town)
Wash Water	2.8.4.a	Is the water re-circulated or uncirculated?			Unscored Question				the water is uncirculated
Wash Water	2.8.4.b*	Is water that is used for conveyance, rinsing, or washing of adequate quality, and/or is it subjected to a treatment process (e.g., chlorine, ozone, UV light or other means) adequate to ensure it is safe and of adequate sanitary quality? NOTE: Must be treated if water is recycled.	0	X					the product is not washed
Wash Water	2.8.4.c.	Is concentration of antimicrobial chemicals and are parameters of the treatment process such as pH, temperature, and oxidation reduction potential (ORP), specified in a written document, monitored adequately, documented, legible, and available for review?	0	X					the product is not washed
Wash Water	2.8.4.d*	1. If water is recirculated, is water changed as necessary to maintain sanitary conditions? 2. Is there a written procedure that includes water change schedules for all processes that use water?	0	X					the product is not washed
Wash Water	2.8.4.e*	Are adequate corrective actions taken when monitoring results indicate water supply and/or treatment parameters are out of specification, and are corrective actions documented, legible, and available for review?	0	X					the product is not washed
<b>Product Type</b>	<b>(i.c)</b>	<b>Product Type</b>							
Product Type	2.8.5	Does the product type present a risk of absorbing water due to a temperature differential?			Unscored Question				the product is not washed
Product Type	2.8.5.a	For product, which poses a risk of water absorption: 1. Is water temperature monitored to ensure that the pressure differential will not result in water being absorbed into the product? 2. Are water temperature records maintained/current and available for review?	0	X					the product is not washed
<b>Handling Practices</b>	<b>(ii)</b>	<b>Handling Practices: Incoming, In-Process and Finished Products, Packaging Materials, Containers</b>							

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Handling Practices		<b>General Expectation: Compliance with 21 CFR 110.80: Raw materials shall be inspected and segregated or otherwise handled as necessary to ascertain that they are clean and suitable for processing into product and shall be stored under conditions that will protect against contamination and minimize deterioration.</b>							
Incoming Products	(ii.a)	<b>Incoming Products</b>							
Incoming Products	2.8.6	(Applicable to incoming washed products only.) Are incoming products stored or located in a place separate from in-process and finished products, to prevent cross-contamination?	0	x					the product is not washed
Incoming & Finished Products	2.8.7	Are first-in/first-out (FIFO) rotation practices used and documented for all stored products (raw incoming and finished)?	4		4				Yes. The first-in/first-out (FIFO) rotation practices is used and documented
Incoming or in-house containers	2.8.8	Are incoming or in-house product holding containers (e.g., totes, empty containers) appropriate for use?	7		7				Yes, the containers is appropriate for use
In-house containers	2.8.9	(Applicable to incoming products transferred to in-house bins.) 1. Does the facility prohibit the reuse of in-house containers for holding products, unless they are adequately sanitized or (if applicable) have protective liners? 2. Are containers properly labeled and/or color coded?	0	x					The products is not transferred to bins .The company implements new equipment and systems re-packaging in which the containers are not reused. New cardboard containers and RPC are used. are encoded by barcode.
Hold and Release Program	(ii.b)	<b>Hold and Release Program</b>							
Hold and Release Program		<b>General Expectation: Products shall be inspected and segregated or otherwise handled as necessary to ascertain that they are clean and suitable for packing and shall be stored under conditions that will protect against contamination and minimize deterioration.</b>							
Hold & Release Program	2.8.10	Is there a documented Hold and Release Program that includes: a. who is responsible for putting items on hold and releasing them? b. how products are marked and controlled? c. how "hold" product is monitored, how often it is reconciled and by whom?	7		7				The Hold and Release Program is available. The responsible is Ariel Fierro

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Hold & Release Program	2.8.11*	1. Are non-conforming products, which are rejected or on hold, properly identified (e.g., clearly tagged), adequately segregated and controlled against inadvertent shipment, and protected from contamination? 2. Are adulterated products disposed of in a manner that protects against the contamination of other products? 3. Are findings from inspections and corrective actions (if any) documented and are these documents available for review?	10		10				The non-conforming products is adequately segregated.
<b>Pkaging Materials</b>	<b>(ii.c)</b>	<b>Packaging Materials</b>							
<b>Pkaging Materials</b>		<b>General Expectation: Compliance with 21 CFR 110.80 and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section VII.B.1.0</b>							
Packaging Materials	2.8.12*	1. Are packaging material storage areas maintained under conditions that prevent or minimize the likelihood of contamination? 2. Are the areas monitored for pest activities on a continuous basis?	10		10				The packaging material is stored into closed area
Packaging Materials	2.8.13	Is a sanitation program in place for the packaging materials storage area, and is the area cleaned on a regular basis and inspected from a sanitation standpoint?	7		7				The packaging material area is clean.
Packaging Materials	2.8.14	Is FIFO (First In First Out) practiced (i.e., stock rotated on packaging materials)?	4		4				Yes, the FIFO is practiced
Packaging Materials	2.8.15*	Are packaging materials inspected for evidence of contamination prior to use? (e.g., a. packaging materials, which are damaged, dirty, wet, or which have evidence of pest activity, foreign materials, and/or chemicals, must be prohibited from reuse, b. inspected and released into inventory)	10		10				Yes, the packaging materials is inspected for evidence of contamination prior to use.
Packaging Materials	2.8.16	Are packaging materials handled in a manner that eliminates contamination from the ground or from inappropriate employee handling?	7		7				Yes, is observed in compliance
Packaging Materials	2.8.17*	Are damaged cases or packages segregated immediately and products repacked or properly disposed of?	10		10				Yes, The damage cases is segregated
Packaging Materials	2.8.18	Are packaging materials used only for their intended purpose and not used to store other things?	7		7				Yes, is observed in compliance
<b>Foreign Material Control</b>	<b>(iii)</b>	<b>Foreign Material Control</b>							
<b>Foreign Material Control</b>		<b>General Expectation: Compliance with the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section VII.B.</b>							

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Foreign Material Control	2.8.19	1. Is there a documented glass and/or brittle plastic management policy? (e.g., no unprotected glass or brittle plastic will be allowed in the facility) 2. Does it include procedures for: a. work stoppage?, b. segregation of suspect materials? c. clean-up? d. re-inspection?	7		7				Yes, the glass and brittle plastic management policy is available for review in POES 11 "GLASS POLICY"
Foreign Material Control	2.8.20*	Is exposed glass and/or brittle plastic prohibited, and is a highly audited "glass free zone" maintained in the product handling and storage areas? (e.g., a. shatter-proof light bulbs and/or light bulbs covered with protective covers, including insectocutors, dock lights; b. windows coated or made of tempered glass or of plastic; c. no exposed glass thermometers; d. no storage or use of food and drinks in glass containers in product handling areas)	10		10				Yes, The lighth bulbs is covered with protective covers, windows coated or made of tempered glass
Foreign Material Control	2.8.21*	Is the packaging material made of glass? If so, are proper control measures in place to prevent breakage, and is there a written policy for handling glass packaging in product storage and handling areas?	0	x					The packaging material made of glass is not used
Foreign Material Control	2.8.22	Is compressed air used to clean product contact surfaces or equipment, handled in such a way as not to contaminate the products with unlawful indirect product additives?	0	x					Not used compressed air or other gases.
Foreign Material Control	2.8.23	1. Are food grade lubricants approved for use in appropriate areas and are they properly stored? 2. Are Material Safety Data Sheet(s) and label(s) maintained on file? 3. Are excess grease or lubricants removed from the equipment located over or close to product contact surfaces?	0	x					Not used any lubricants.
<b>Calibration</b>	<b>(iv)</b>	<b>Calibration</b>							
Calibration	2.8.24	Are temperature measuring devices (e.g., pulp thermometers, cooler thermometers and units) calibrated on a specified schedule and are records available for review?	4		4				Yes, the termometer is calibrated.
<b>Recall /Traceability</b>	<b>(v)</b>	<b>Recall/Traceability Program</b>							
<b>Recall /Traceability</b>		<b>General Expectation: A written recall procedure, which identifies the steps required to retrieve product.</b>							
Recall/Traceability	2.8.25	Is there a formal, written Product Recall Program that includes: b. a recall coordinator, b. a 24 hour recall team contact list, c. a description of categories (e.g., class 1, class II, class III), d. regulatory contacts and procedures to notify regulatory agency?	7		7				The written product Recall Program is documented in POES 2 PRODUCT RECALL PLAN, Recall coordinator Ariel Fierro and Ronaldo J. Jiménez
Recall/Traceability	2.8.26*	Is there a product coding system that can identify products and can the system track products back to their source? (e.g., date of receipt, lot and/or date codes for incoming products; identification, lot codes on outer case and/or inner packages for finished products such as MM DD YY, YYYY or YYDDD).	10		10				Describe product coding system. The control coding is The supplier (producer and distributor), process date, delivery date, transportation, etc. is recorded.



Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Recall/Traceability	2.8.27	Are mock recalls for lot code backwards and lot code forward performed at least annually and are results (e.g., % product recovery, elapsed time) documented and maintained on file?	7		7				The mock recalls is not performed at least annually. It has documented tracking simulation of the Day November 3, 2011, in cucumber product, made by Charles Sandoval, A review was conducted back through archival documentation. Information of all the products you have purchased there are not an actual recall.
Recall/Traceability	2.8.28	In the event of an actual recall, is the associated documentation available for review?	0	x					
Recall/Traceability	2.8.29	1. Is a food-safety-related customer complaint program in place? 2. Are records of food-safety-related customer complaints and company responses kept on file and available for review? (e.g., tracking of customer feedback, including notification of QA of issues reported, assignment of responsibilities, and follow ups)	4		4				Yes, the records is available for review, the reports is documented on format of sales order number, documented by Ronaldo Jimenez
<b>Facility Inspection / Program Review</b>	<b>(vi)</b>	<b>Facility Inspection/Food Safety Program Review</b>							
<b>Facility Inspection</b>		<b>General Expectation: Periodic facility inspections will assist in assessing effectiveness of product safety practices and periodic reviews of written procedures will assure that product safety practices will continue to control hazards.</b>							
Self-Inspection	2.8.30	Are good manufacturing practices or facility inspections conducted periodically, and are findings, corrective actions, and follow ups documented and available for review?	7		7				Yes, The good manufacturing practices and facility inspections are conducted periodically
Regulatory Inspection	2.8.31	Are regulatory inspection procedures documented and are inspection records available for review?	0	x					Have not been conducted regulatory inspections
Food Safety Program Internal Review	2.8.32	Are reviews of the written product safety management plan and associated procedures conducted periodically and are periodic reviews documented and available for review?	7		7				The reviews of the written product safety management plan is available for review.
<b>Access Control</b>	<b>(vii)</b>	<b>Visitor and Contractor Access Control</b>							
Access Control	2.8.33	Are truck drivers restricted from production and warehouse areas?	4		4				truck drivers have restricted access

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Access Control	2.8.34	Is facility access limited to authorized personnel?	4		4				Yes, The facility have access limited to authorized personnel
Access Control	2.8.35	1. Is there a policy requiring inspectors, visitors, and contractors to comply with good manufacturing practices? 2. Are they required to read or are they briefed on cGMPs policy upon entry to the facility?	7			4			The policy to comply with good manufacturing (GMPs) is not posted
		<b>*Food Safety Section Total Points</b>	<b>60</b>		60	0	0	0	60
		Other Section Total Points	101		94	4	0	0	98
<b>Sub Category</b>	<b>2.9</b>	<b>Cleaning Equipment and Chemicals</b>							
<b>Cleaning Equip &amp; Chemicals</b>		<b>General Expectation: Compliance with 21 CFR 110.35 (d)(e). Cleaning compounds and sanitizing agents used in cleaning and sanitizing procedures shall be free from undesirable microorganisms and shall be safe and adequate under the conditions of the use.</b>							
Equip & Chemicals	2.9.1*	1. Are cleaning compounds and sanitizing agents appropriate (anti-microbial, food grade approved) for product and non-product contact surfaces? 2. Are MSDSs and copies of specimen labels maintained for cleaning and sanitizing chemicals?	10		10				the cleaning compounds and sanitizing agents is appropriate
Equip & Chemicals	2.9.2	Are cleaning compounds and sanitizing agents used by the sanitation crew or for production clearly identified with chemical name, when in original container and when not in original container? (e.g., chemical barrels, spray bottles, spray containers, buckets)	7		7				The cleaning compounds and sanitizing agents used by the sanitation crew or for production is clearly identified
Equip & Chemicals	2.9.3	1. Are cleaning compounds and sanitizing agents stored in secure, locked areas away from any product handling or storage areas? 2. Do chemical storage areas have clean floors (no excessive or old spills)?	7		7				Yes, is stored in secure
Equip & Chemicals	2.9.4	Are first-in/first-out (FIFO) rotation practices used for all cleaning and sanitizing chemicals?	4		4				Yes, FIFO is practices used.
Equip & Chemicals	2.9.5*	1. Are containers, brushes, and applicators, which are used for cleaning and/or sanitizing, color coded or labeled to properly identify them for their intended use? (e.g., cleaning items used in restrooms should not be used elsewhere) 2. If a color coding system is used, is appropriate signage posted regarding use of the containers and equipment?	10		10				The cleaning items are stored separately, we have color-coded by area
		<b>*Food Safety Section Total Points</b>	<b>20</b>		20	0	0	0	20
		Other Section Total Points	18		18	0	0	0	18

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
<b>Sub Category</b>	<b>2.10</b>	<b>Cleaning, Sanitation, and Housekeeping Procedures</b>							
<b>Sanitation</b>		<b>General Expectation: Compliance with 21 CFR 110.35 and with the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section VII.B.1.0, VII.B.2.0</b>							
Sanitation	2.10.1	1. Is there a written sanitation program that describes how sanitation in and around the facility is managed, who is responsible for managing it, and policies related to sanitation? (Internal or external contract). 2. Are the cleaning procedures (for product contact and non-product contact equipment surfaces, including other product handling areas) described in a document that details frequency of cleaning, type(s) of cleaning chemicals used (with concentrations), cleaning items used, and how and when to clean?	7		7				Yes, the written sanitation program is available for review. The responsive is Ariel Fierro
Sanitation	2.10.2*	1. Are non-product contact surfaces and areas throughout the facility, including dry and cold storage areas, cleaned on a scheduled basis and as needed? (e.g., daily and/or weekly housekeeping, master sanitation schedule) 2. Is cleaning documented (initialed by sanitation person and/or supervisor), reviewed (dated and initialed by reviewer), and are records legible and available for review?	10				0		The records of cleaning the packing table is not available. NO disinfectants are being used in the washing of the contact surfaces.
Sanitation	2.10.3	Is environmental sampling performed on a periodic basis to monitor the effectiveness of cleaning and sanitizing procedures and are results maintained on file?	7			4			The environmental sampling is not performed
Sanitation	2.10.3.a	Does the environmental testing program document corrective actions in response to isolated positive results (to eliminate harborage sites)?	0	x					The environmental sampling is not performed
Sanitation	2.10.3.b	Have trends or recurring environmental positives been identified through periodic in-house record reviews and are corrective actions taken to eliminate recurring positive results?	0	x					The environmental sampling is not performed
Sanitation	2.10.4	Is safety equipment provided to sanitation crew?	4		4				The safety equipment is available
Sanitation	2.10.5	Are water hoses stored off the floor? (e.g., on wall-mounted hangers)	4		4				The water hoses are stored off the floor
Sanitation	2.10.6	Are adequate staffing and time allocated to ensure complete cleaning of all areas?	4		4				The facility area is maintained clean
Sanitation	2.10.7*	Are product and packaging materials protected during cleaning procedures?	10		10				Yes.

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Sanitation	2.10.8	Is there a written SOP to ensure that equipment is cleaned, sanitized and inspected after having been worked on and/or repaired? (This includes equipment that has stopped functioning during production and has been repaired on the line, or equipment that has been moved out of the production area and repaired in another area.)	7		7				The written SOP is available for review
Sanitation	2.10.9	Are floors kept free of standing water and/or ice? (e.g., floors sloped towards drains)	7		7				Yes, The floors kept free of standing water
Sanitation	2.10.10	Are product handling and storage areas maintained in clean condition?	7		7				Yes, The product handling and storage area is clean.
Sanitation	2.10.11	Is there a pallet inspection program? (4 points)	4		4				The pallets are inspected on arrival at the facility
Sanitation	2.10.12	Is storage of wooden pallets in product handling or storage areas prohibited? (e.g., pallets are brought to these areas only as needed)	4		4				Pallets are not stored in the product handling area
Sanitation	2.10.13	Are employee break and/or locker rooms, and all other employee welfare areas maintained in sanitary conditions?	7		7				Yes, the employee break and/or locker rooms is clean
Sanitation	2.10.14	1. Is sufficient aisle space (typically 12-18 inches) maintained along walls to permit cleaning and inspection for pest activity? 2. Are materials stored at an adequate height (typically the height of a pallet) above the floor?	7		7				Yes, is in compliance
		<b>*Food Safety Section Total Points</b>	20		10	0	0	0	10
		Other Section Total Points	69		62	4	0	0	66
<b>Sub Category</b>	<b>2.11</b>	<b>Equipment Construction, Design, and Maintenance</b>							
<b>Equipment Construction, Design, and Maintenance</b>		<b>General Expectation: Compliance with 21CFR 110.40: All facility equipment and utensils shall be so designed and of such material and workmanship as to be adequately cleanable, and shall be properly maintained; 21 CFR 110.80 (7): Equipment, containers, and utensils used to convey, hold, or store raw materials, work-in-process, rework, or product shall be constructed, handled, and maintained during manufacturing or storage in a manner that protects against contamination; the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section VII.B.2.0</b>							
		Is the equipment, which is assessed 1) a hydrocooler 2) a vacuum-cooler 3) a forced air system, 4) an ice-maker or ice injector, etc.		Describe					
<b>Equipment/Containers/</b>	<b>(a)</b>	<b>Equipment/Containers</b>							
Equipment	2.11.1*	Is equipment designed to: a. prevent adulteration of product with lubricants, oil, or other similar contaminants?, b. prevent water collection?	10		10				The motors are below the line process

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Equipment/ Containers	2.11.2*	1. Are equipment, containers (if used): a. in good repair? (e.g., no rust and/or peeling paint present) and being used for their intended purpose(s). 2. Are surfaces made of non-absorbent, sealed, durable, non-corrosive, nontoxic materials, easily cleanable surfaces? (i.e., wooden equipment, and/or wooden product surfaces are prohibited)	10		10				The equipment in good condition
Temporary Repairs	2.11.3	Are materials such as string, tape, wire, and/or cardboard that might have potential to contaminate the product or that cannot be properly cleaned and sanitized, being used for temporary repairs on product contact equipment?	7		7				Yes. Is in compliance
Vehicles	2.11.4	Are vehicles and/or equipment, which are used for moving raw materials, finished products, and packaging throughout the facility, cleaned and maintained in good condition?	4		4				Yes, the equipment is new.
<b>P.M. Program</b>	<b>(b)</b>	<b>Preventive Maintenance Program</b>							
P.M. Program	2.11.5	Does the facility have a preventative maintenance program for its equipment, and are logs kept for ordered maintenance work or repairs, which are signed off when the work is completed? (e.g., wash tanks, hydrocoolers, chlorine injectors, water filtration systems, backflow devices)	7		7				Yes, the equipment is new.
		*Food Safety Section Total Points	20		20	0	0	0	20
		Other Section Total Points	18		18	0	0	0	18
<b>Sub Category</b>	<b>2.12</b>	<b>Receiving, Storage and Distribution</b>							
<b>Receiving, Storage &amp; Distribution</b>		<b>General Expectation: Compliance with 21CFR 110.93 and the Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Section VIII.</b>							
<b>Receiving</b>	<b>(a)</b>	<b>Receiving: In-bound Inspection</b>							
Receiving	2.12.1	Are temperatures of refrigerated and frozen products documented at the time of receiving?	7		7				Is documented in format "Receiving from"
Receiving	2.12.2*	1. Does the company have practices for the inspections of incoming trucks and are inspections (e.g., cleanliness, temperature) documented, and available for review? 2. Do incoming trucks, trailers, or transport containers that are used for transporting product appear to be clean and in good condition?	10		10				Yes, an inspection visual is performed
<b>Storage</b>	<b>(b)</b>	<b>Storage</b>							

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Storage	2.12.3	1. Are storage room temperatures maintained within a defined acceptable range? 2. Is storage room humidity maintained within a defined acceptable range? (Applicable only if humidity control is in place)	7		7				Yes. is observed in compliance
Storage	2.12.4	1. Is temperature and/or humidity monitored regularly via continuous recording device or manually? 2. Are records and corrective actions available for review?	7		7				Yes. is observed in compliance
<b>Transp &amp; Distrib</b>	<b>(c)</b>	<b>Transportation and Distribution</b>							
Transp. & Distrib.	2.12.5	Does the facility use an outside carrier company for transportation? If yes, go to 2.12.5.a. If no, go to 2.12.6.			Unscored Question				No.
Transp. & Distrib.	2.12.5.a	Is protocol on safe transportation and proper product handling procedures provided to the carrier companies?	0	x					The protocol is posted in of shipment area
Transp. & Distrib.	2.12.5.b	Is the protocol briefed to the drivers when they are at the site as a reminder?	0	x					The protocol is posted in of shipment area
Transp. & Distrib.	2.12.6	Is there a cleaning procedure on trucks that requires adequate cleaning and inspection (incoming and outgoing)?	4		4				The protocol is posted in of shipment area
Transp. & Distrib.	2.12.6.a	1. Does the company have practices for the inspections of outgoing trucks? 2. Do outgoing trucks, trailers, or transport containers that are used for transporting product appear to be clean and in good condition? 3. Are inspections (e.g., cleanliness, temperature) documented, and are inspection records and corrective actions available for review?	10		10				Yes, an inspection visual is performed
Transp. & Distrib.	2.12.7	Are perishable products maintained in their appropriate temperature range if staged and/or stored in shipping areas (outside the coolers) to prevent temperature degradation of products?	7		7				Yes, the perishable products is maintained in appropriate temperatura
		<b>*Food Safety Section Total Points</b>	<b>20</b>		20	0	0	0	20
		Other Section Total Points	32		32	0	0	0	32
<b>HACCP PLAN</b>		<b>SECTION B: HACCP PLAN AND PROCESS PRACTICES</b>							
<b>HACCP PLAN</b>		<b>General Expectation: An accurate and documented Hazard Analysis Critical Control Points (HACCP) Plan is developed and implemented. The HACCP Plan complies with Codex Alimentarius Commission and National Advisory Committee for Microbiological Criteria for Foods' definitions for HACCP. The plan addresses physical, chemical, and biological hazards. Frequency of checks and required record keeping are documented. Verification procedures document that the HACCP Plan is working and is continuously effective.</b>							
<b>1.0</b>		<b>MANAGEMENT RESPONSIBILITY</b>							

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
<b>Sub Category</b>	<b>1.1</b>	<b>Management Commitment and Review</b>							
Mgmt. Commitment	1.1.1*	Does management appear to be committed to executing an adequate HACCP/Hazard Prevention food safety management program?	0	x					HACCP Plan is not used
		Other Section Total Points	0		0	0	0	0	
	<b>2.0</b>	<b>FUNDAMENTALS</b>							
<b>Sub Category</b>	<b>2.1</b>	<b>HACCP/Hazard Prevention Program</b>							
HACCP	2.1.1	Does the facility have a documented Hazard Prevention program?	0	x					HACCP Plan is not used
HACCP	2.1.2	Is the facility Hazard Prevention program HACCP-based?	0	x					HACCP Plan is not used
HACCP	2.1.3	Does the facility operate under a government regulated HACCP or Hazard Prevention program?			Describe				HACCP Plan is not used
HACCP	2.1.4	1. Is there a food safety management (HACCP) team identified and documented? 2. Is the HACCP team comprised of employees with diverse responsibilities and does it include a person trained in HACCP?	0	x					HACCP Plan is not used
HACCP	2.1.5	1. Does the HACCP team meet periodically to address food safety issues and/or review the HACCP program? 2. Are records of the meetings kept on file and available for review?	0	x					HACCP Plan is not used
HACCP		<b>General Expectation: Are there documented HACCP program(s), detailing the 7 principles, and is it established, up-to-date, and available for review? The HACCP Plan must be developed following the required steps: 1) Conduct a hazard analysis. 2) Determine the critical control points (yes/no). 3) Establish critical limits (if any CCPs). 4) Establish monitoring procedures (if any CCPs). 5) Establish corrective actions (if any CCPs). 6) Establish verification procedures (if any CCPs). 7) Establish record-keeping, documentation, and validation procedures (if any CCPs).</b>							
HACCP	<b>(a)</b>	<b>Product Description(s), Process-Flow Diagram(s), Hazard Analysis Worksheet(s)</b>							
Product Description(s)	2.1.6	Do HACCP/Hazard Prevention plan(s) include product descriptions, distribution, intended uses, and target customers (channels of trades), and are they accurate?	0	x					HACCP Plan is not used

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Process-Flow Diagram(s)	2.1.7	1. Are process-flow diagram(s) current for all HACCP/Hazard prevention plan(s), and are they accurate? 2. Are critical control point(s) identified on the process-flow diagram(s)?	0	x					HACCP Plan is not used
Hazard Analysis Worksheet(s)	2.1.8*	Do Hazard Analysis Worksheet(s) exist and do they identify the hazards (biological, chemical, and physical), and consider the severity and likelihood of occurrence?	0	x					HACCP Plan is not used
<b>HACCP Plan(s) &amp; CCPs</b>	<b>(b)</b>	<b>HACCP Plan(s) and CCPs</b>							
HACCP Plan(s) CCPs	2.1.9*	Do HACCP plan(s) exist, which if necessary, adequately summarize the key elements of HACCP: a. name of CCPs that control hazards; b. critical limits; c. monitoring procedures and frequency; d. corrective actions taken if critical limits are violated; e. plan verification procedures; f. record keeping and documentation procedures.	0	x					HACCP Plan is not used
<b>Monitoring</b>	<b>(c)</b>	<b>Monitoring Procedures</b>							
Monitoring	2.1.10*	1. Is each critical control point as specified in HACCP/Hazard Prevention plan, monitored at scheduled intervals, documented, and reviewed? 2. Are HACCP records signed and/or initialed by the individual performing the task? 3. Are HACCP records signed and/or initialed by the individual reviewing the records? 4. Are records accurate and legible?	0	x					HACCP Plan is not used
Monitoring	2.1.11*	Are CCPs in compliance with the critical limits stated?	0	x					HACCP Plan is not used
<b>Corrective Actions</b>	<b>(d)</b>	<b>Corrective Actions</b>							
Corrective Actions	2.1.12*	1. When critical limit(s) are not met, are identified corrective actions as specified on the HACCP Plan(s) implemented to bring critical control point(s) under control? 2. Are deviation and corrective actions properly documented and reviewed (initialed and dated)? 3. Are records accurate and legible?	0	x					HACCP Plan is not used
Corrective Actions	2.1.13*	Is disposition of non-compliant product documented?	0	x					HACCP Plan is not used
<b>Verification</b>	<b>(e)</b>	<b>Verification Procedures</b>							
Verification	2.1.14*	Is the HACCP plan signed and/or initialed and dated by the food safety manager or another member of management?	0	x					HACCP Plan is not used



Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Verification	2.1.15*	Are verification procedures (e.g., calibration, testing), which determine the validity of the HACCP plan and food safety management practices, defined in a written document?	0	x					HACCP Plan is not used
Verification	2.1.16*	1. Is calibration and/or testing conducted and documented as required in the verification procedures? 2. Are records accurate and legible?	0	x					HACCP Plan is not used
Verification	2.1.17*	Were all CCPs verified by the auditor during inspection and were all CCPs in compliance with the HACCP Plan(s)?	0	x					HACCP Plan is not used
<b>Validation</b>	<b>(f)</b>	<b>Validation Procedures</b>							
Validation	2.1.18*	1. Are audits or reviews of HACCP/Hazard Prevention procedures conducted on a regular basis to ensure they are executed according to the facility's plan? 2. Are records available for review?	0	x					HACCP Plan is not used
Validation	2.1.19*	Has the facility validated all critical limits or key elements, and is support documentation maintained and available for review? (e.g., cite number and dates of in-house study, scientific reference, regulatory requirements)	0	x					HACCP Plan is not used
Validation	2.1.20*	1. Were copies of the HACCP/Hazard Prevention plan(s) in use during the audit current and up-to-date? 2. Do these documents provide the date of last assessment?	0	x					HACCP Plan is not used
Validation	2.1.21*	Are all copies of HACCP/Hazard Prevention plan(s) signed by authorized individuals?	0	x					HACCP Plan is not used
Validation	2.1.22*	Are targeted sampling and testing conducted on products, and is it documented as required in the verification procedures?	0	x					HACCP Plan is not used
Validation	2.1.23*	Are audits of the HACCP plan conducted on a regular basis and records of results maintained?	0	x					HACCP Plan is not used

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
<b>Record Keeping</b>	<b>(g)</b>	<b>Record Keeping</b>							
Record Keeping	2.1.24*	1. Are all records associated with the food safety management program maintained for a specified number of years (at least 1 year)? 2. Are all records accurate and legible?	0	x					HACCP Plan is not used
		*Food Safety Section Total Points	0		0	0	0	0	
		Other Section Total Points	0		0	0	0	0	
<b>Sub Category</b>	<b>2.2</b>	<b>Allergens</b>							
<b>Allergens</b>		<b>General Expectation: Develop food allergen program based on a. the eight food groups, b. food additives, c. color additives, d. allergens used in the products (refer to 21 CFR)</b>							
Allergens	2.2.1*	Are allergens and/or sensitizing chemicals stored in the facility and used in the products? If yes go to 2.2.2.			Unscored question Yes/No				No
Allergens	2.2.2	Is there a list indicating all allergens and/or sensitizing chemicals stored in the facility? (e.g., eight major allergens recognized by the USDA and Codex include: proteins from peanuts, tree nuts, dairy, egg, soy, milk, wheat, fin fish, and crustacea. Sensitizing chemicals include: sulfites, and some food colorings such as Yellow 5)	0	x					Not have allergens.
Allergens	2.2.3	Are there written procedures on management of allergen-containing products?	0	x					Not have allergens.
Allergens	2.2.4*	Are allergens stored in a manner that protects other non-allergenic materials from inadvertent contamination?	0	x					Not have allergens.
Allergens	2.2.5*	Does the operation repack and/or co pack allergen-containing product? If yes go to 2.2.5.a.			Unscored question Yes/No				Not have allergens.
Allergens	2.2.5.a*	Are containers, equipment, and/or utensils used in handling allergens identified to prevent cross contamination from allergens to non-allergen containing products?	0	x					Not have allergens.
Allergens	2.2.5.b*	Are proper product handling procedures in place to prevent cross contamination from allergens to non-allergen containing products? (e.g., production sequencing and equipment sanitation [i.e., nonallergen-containing product is produced first], or sanitation protocols are followed to ensure that equipment used for the production of allergen-containing products is strictly used for its purpose)	0	x					Not have allergens.

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Allergens	2.2.5.c *	1. Are effective sanitation procedures practiced to prevent cross contamination from allergen to non-allergen containing products or during change-overs? 2. Is cleaning documented when switching from allergen to non-allergen containing products and are the equipment, containers, and/or utensils checked for removal of potential allergenic-product residue?	0	x					Not have allergens.
Allergens	2.2.5.d*	Rework or Work in Progress (WIP): Are there written procedures on proper handling of rework or WIP material (if applicable)?	0	x					Not have allergens.
Allergens	2.2.5.d1*	Is the policy enforced to prevent cross contamination from allergens to non-allergen containing products and also to ensure that rework or WIP is only incorporated into similar products?	0	x					Not have allergens.
Allergens	2.2.6	Are there written labeling and packaging procedures for products containing allergens?	0	x					Not have allergens.
Allergens	2.2.7*	1. Are labels reviewed for accuracy upon receipt or printing and upon use? 2. Are all allergens declared on the label using common terms as dictated by the FDA Food Allergen Labeling and Protection Act of 2004 (effective Jan 2006)?	0	x					Not have allergens.
Allergens	2.2.8*	Is there an established verification program to ensure allergen control procedures are in compliance?	0	x					Not have allergens.
		*Food Safety Section Total Points	0		0	0	0	0	0
		Other Section Total Points	0		0	0	0	0	0
<b>Sub Category</b>	<b>2.3</b>	<b>Training and Education</b>							
<b>Training &amp; Education</b>		<b>General Expectation: (21 CFR 110.10). Food handlers and supervisors should receive appropriate training in proper food handling techniques and food-protection principles.</b>							
Training & Educ.	2.3.1*	Is there an ongoing (refresher) HACCP training for employees who monitor HACCP parameters?	0	x					HACCP Plan is not used
Training & Educ.	2.3.2	Is there an assigned person responsible for conducting HACCP training?	0	x					HACCP Plan is not used
Training & Educ.	2.3.3	Is the general content of the training sessions described in a document maintained by the company?	0	x					HACCP Plan is not used
Training & Educ.	2.3.4	Does the HACCP training include evaluation criteria for knowledge learned?	0	x					HACCP Plan is not used

Section/Subcategory	#	CATEGORY/REQUIREMENTS	Possible Points	N/A	S	NI	US	Auto	Auditor's Note
Training & Educ.	2.3.5	Is worker participation in the HACCP training program documented and available for review, and does the training documentation include the employee's signature?	0	x					HACCP Plan is not used
Training & Educ.	2.3.6*	Are employees who are monitoring CCPs aware of critical limits, monitoring requirements, corrective actions, and other HACCP-related activities in their immediate work areas?	0	x					HACCP Plan is not used
Training & Educ.	2.3.7*	Is there a supervisor with relevant educational background and/or experience, who oversees the HACCP program?	0	x					HACCP Plan is not used
		*Food Safety Section Total Points	0		0	0	0	0	0
		Other Section Total Points	0		0	0	0	0	0
<b>Doc. Control</b>	<b>3.0</b>	<b>SECTION C: DOCUMENT CONTROL</b>							
Document Control	3.1.1.	Does the facility employ a formal system to manage and control all food safety related documentation, data and records?	4		4				The formal systems to manage and control all food safety documentation is available,
Document Control	3.1.2	Are procedures in place to control document transmission, changes and removal of obsolete documents?	4		4				The person responsible to control documents is Ronaldo Jimenez
Document Control	3.1.3	Is there an authorized person to issue food safety documents?	4		4				The person responsible to control documents is Ronaldo Jimenez and John
Document Control	3.1.4	Do document control procedures ensure customer confidentiality?	4		4				Yes, the document control systems ensure the customer confidentiality
Document Control	3.1.5	Does a document control system protect physical and electronic documents against loss and unauthorized access?	4		4				The person responsible to control documents is Ronaldo Jimenez
Document Control	3.1.6	Is there a records retention policy for food safety related documentation, data and records?	4		4				The person responsible to control documents is Ronaldo Jimenez and Ariel
		Other Section Total Points	24		24	0	0	0	24