



Revision No.:	Revision Date:	Description of Change:	Originator / Author Name:	Title / Department:
0	20240125	Original	Arnel Ryan	PCQI / Compliance

Requirements:

- (1) The trainee (employee/visitor) has read or received a verbal translation of all or part of the policy, procedure, method, and/or SOP for which they are being trained.
- (2) The trainee has observed a demonstration of the task they are to perform or the procedure for which they are being trained as required.
- (3) The trainee has demonstrated the ability to perform the task with acceptable proficiency and minimal supervision.

TRAINEE (Print Name): <i>Douglas Gamez</i>	TRAINEE (Signature): <i>[Signature]</i>	Date: 1-26-24	Department: #60
Trainer / Supervisor (Print Name):	Trainer (Signature):	Date:	Department:

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NAME (Print):

DOUGLAS GAMER

Date:

1-26-24

Comprehension Quiz**Direction:** Choose the best answer and encircle the letter.

1. Who is responsible for monitoring calibrations, verifications, labeling equipment, and equipment out-of-service tags?
A. Preventative Control Qualified Individual (PCQI)
B. Supervisors or department heads
 C. Maintenance

2. Where can thermometers be calibrated?
A. Boiling water
B. Ice water
 C. Both A and B
D. None of the above

3. How often should metal detectors be checked for in-process calibration?
 A. Hourly
B. Every 12 hours
C. 24 hours

4. Any product that scans positive must be re-passed through the sensing head to confirm the result. Upon the second positive result, _____ the package and hold it so the Quality Assurance person can analyze it.
A. Accept
B. Check
 C. Reject

5. When performed in-house, pH meters are calibrated against reference buffer solutions according to the manufacturer's instructions.
 A. True
B. False

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TRAINEE (Print Name): <i>Douglas Damer</i>	TRAINEE (Signature): <i>[Handwritten signature]</i>	Date: <i>1-26-24</i>	Department: <i>#60</i>
Trainer / Supervisor (Print Name): <i></i>	Trainer (Signature): <i></i>	Date: <i></i>	Department: <i></i>

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NAME (Print):

DORAS RAMOS

Date:

1-26-24

Comprehension Quiz

Direction: Choose the best answer and encircle the letter.

1. Doors opening directly into processing areas are effectively _____ to prevent dust and/or entry of pests.
 A. Sealed
B. Covered
C. Open

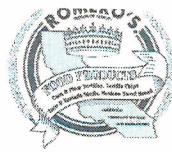
2. Which company conducts inspections and notifies the person responsible for any pests discovered or treatments required in this establishment?
 A. Law firms
 B. Compliance Company
 C. Licensed pest control

3. Pest control companies in _____ plants may only use EPA and CDFA-registered pesticides.
 A. USDA
 B. FDA
 C. Primus

4. How often should rodent traps be checked?
 A. Monthly
 B. Weekly
 C. Daily

5. Rodents should be destroyed and disposed of immediately.
 A. True
 B. False

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- 3.1.4. Monitor and take corrective action to ensure compliance with this policy.
 - 3.1.5. Validate training and adherence to policy and procedure.
 - 3.1.6. Monitor and document non-conformance observation, also known as discrepancy using the Corrective Action Preventive Action-CAPA Report.
 - 3.2. Supervisors or department heads and team leaders are responsible to;
 - 3.2.1. Ensure (inspect) and verify this policy and procedure is adhered to and
 - 3.2.2. Take corrective action to ensure compliance with this policy.
 - 3.3. Maintenance
 - 3.3.1. Ensure compliance with Ventilation standard requirements when designing and constructing ventilation equipment and installing appropriate positive air pressure.
 - 3.3.2. Performs preventive maintenance of Ventilation/Positive Air Pressure system.
4. Corrective Action
- 4.1. Train all personnel in this policy and reference SSOPs.
 - 4.2. Non-compliance will require re-training, dismissal from job duties, or termination of employment.
 - 4.3. When condensates build up in cooking areas or other areas where heat or steam is applied, check for the adequacy of ventilation. Install appropriate equipment to ensure proper ventilation.
 - 4.4. If contaminated air is sucked into a high-risk area, check for the effectiveness of the positive air system.
5. Review – Quality
- 5.1. Annual review of compliance with Ventilation requirements by observing the following:
 - 5.1.1. Food processing areas have adequate ventilation.
 - 5.1.2. Cooking areas are adequately exhausted.
 - 5.1.3. There is no condensation present over product or food contact surfaces in cooker areas.
 - 5.1.4. Exhaust vents are adequately fly-proofed.
 - 5.1.5. Positive air pressure exists in high-risk processing areas.
 - 5.1.6. Exhaust fans and compressors are cleaned.
 - 5.1.7. Condition of compressor filters
6. History
- | Revision No.: | Revision Date: | Description of Change: | Originator / Author Name: | Title / Department: |
|---------------|----------------|---|---------------------------|---------------------|
| 0 | 20220329 | Original | Arnel Ryan | PCQI / Compliance |
| 1 | 20230925 | 1. Aligned with the updated program.
2. Updated the Policy, Procedure, Responsibility, Corrective Action, Review-Quality, and Comprehension Quiz | Arnel Ryan | PCQI / Compliance |

Requirements:

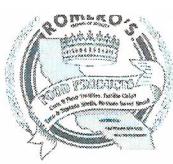
- (1) The trainee (employee/visitor) has read or received a verbal translation of all or part of the policy, procedure, method, and/or SOP for which they are being trained.
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- (3) The trainee has demonstrated the ability to perform the task with acceptable proficiency and minimal supervision.

TRINNEE (Print Name): <i>Douglas Damez</i>	TRINNEE (Signature): <i>[Signature]</i>	Date: <i>1-26-24</i>	Department: <i>FF 60</i>
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20230925.R1

Romero's Food Products Inc.
15155 Valley View Ave. Santa Fe Springs CA 90670

RFP-QMS-11.1.6.P0.L0



NAME (Print):

Douglas Gamez

Date:

1-26-24

Comprehension Quiz

Direction: Choose the best answer and encircle the letter.

1. Conduct a risk assessment to determine the requirement for airflow, filter grades, and the minimum air changes per hour required to maintain air quality.
 A. True
B. False
2. The risk assessment will determine the amount of filtration required to _____ the contamination risk.
 A. minimize
B. maximize
3. CAPA stands for?
A. Control Action Pest Action
 B. Corrective Action Preventive Action
C. Conduct Action Protecting Action
4. _____ can result in condensate build-up in cooking areas or other areas where heat or steam are applied and can result in contamination due to condensate dripping onto the product or food-contact surfaces.
A. Pest Control
B. Ventilation
 C. Poor ventilation
5. Provide and maintain positive air pressure in segregated rooms or areas where high-risk food processes are performed and require a _____ of hygienic practice to prevent contamination by pathogenic organisms.
A. lower level
 B. higher level
C. None of the above

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- 3.2.6. Monitor and document non-conformance observation, also known as discrepancy, using the Corrective Action Preventive Action-CAPA Report.
 - 3.2.7. Document control, records, and archive.
 - 3.3. Sanitation Personnel
 - 3.3.1. Perform SSOPs and quality validations to comply with food safety standards and avoid product contamination within the area.
4. Corrective Actions
- 4.1. Train all personnel on this policy and reference SSOPs
 - 4.2. In case of personnel non-compliance with this policy and reference SSOPs,
 - 4.2.1. Conduct investigation and root cause analysis
 - 4.2.2. Take corrective actions, including the re-training of the personnel.
 - 4.2.3. Implementation of the corrective action
 - 4.2.4. Monitoring and validation of the effectiveness of the corrective actions made.
5. Review - Quality
- 5.1. Annual review of compliance to Inspection/Quality Control Area requirements by observing the following:
 - 5.1.1. Online inspection is required.
 - 5.1.2. There is a suitable designated inspection control area.
 - 5.1.3. The inspection area is equipped with hand-washing facilities.
 - 5.1.4. The equipment used in the inspection station does not pose a product safety threat.
 - 5.1.5. Inspected material is suitably disposed of.
 - 5.1.6. Inspected material is not returned to production.
 - 5.1.7. The inspection station is kept clean.

6. History

Revision No.:	Revision Date:	Description of Change:	Originator / Author Name:	Title / Department:
0	20220223	Original	Arnel Ryan	PCQI / Compliance
1	20230921	1. Aligned with the updated program. 2. Updated the Policy, Procedure, Corrective Action, Responsibility, Review-Quality, and Comprehension Quiz	Arnel Ryan	PCQI / Compliance

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TRINNEE (Print Name): <i>Douglas Gamez</i>	TRINNEE (Signature): <i>[Signature]</i>	Date: <i>1/26/24</i>	Department: <i>#60</i>
Trainer / Supervisor (Print Name): <i></i>	Trainer (Signature): <i></i>	Date: <i></i>	Department: <i></i>



- 3.3. Supervisors or department heads and team leaders are responsible to;
 - 3.3.1. Ensure (inspect) and verify this policy and procedure is adhered to and;
 - 3.3.2. Take corrective action to ensure compliance with this policy.
 - 3.4. Quality Department
 - 3.4.1. Validate training and adherence to policy and procedure.
 - 3.4.2. Monitor and document non-compliances or discrepancies using the *Corrective Action Preventive Action-CAPA Report*.
 - 3.4.3. Document control, records, and archive.
 - 3.5. Maintenance
 - 3.5.1. Ensures compliance with the required standards when installing light fixtures.
4. Corrective Action
 - 4.1. Train all personnel in this policy and reference SSOPs.
 - 4.2. In case of personnel non-compliance with this policy and reference SSOPs,
 - 4.2.1. Conduct investigation and root cause analysis.
 - 4.2.2. Take corrective actions, including the re-training of the personnel.
 - 4.2.3. Implementation of the corrective action
 - 4.2.4. Monitoring and validation of the effectiveness of the corrective actions made.
5. Review – Quality
 - 5.1. Annual review of compliance through observation of the following:
 - 5.1.1. Lighting intensity is sufficient in food processing areas.
 - 5.1.2. Lighting intensity is sufficient at inspection stations.
 - 5.1.3. Lighting intensity is sufficient in warehousing and storage areas.
 - 5.1.4. Light fixtures are shatterproof or protected and pose no threat to product safety.
 - 5.1.5. Light fittings are intact – there is no sign of breakage.
 - 5.1.6. Light fittings are clean and part of a regular cleaning regime.

6. History

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TRINNEE (Print Name):	TRINNEE (Signature):	Date:	Department:
DONALD AS AMEZ		1-26-24	FF60

20230921.R1

Romero's Food Products Inc.
15155 Valley View Ave. Santa Fe Springs CA 90670

RFP-QMS-11.1.3.P0.L0



NAME (Print):

Douglas Ramirez

Date:

1-16-24

Comprehension Quiz

Direction: Choose the best answer and encircle the letter.

1. When light fittings are suspended from cables, the top of the fitting is sloped at an angle that permits easy cleaning.
 A. True
B. False

2. Light fittings in food processing and handling areas are fitted with _____ installed.
A. protective covers
B. shatterproof lights
 C. Both A and B

3. All glass lighting is enclosed in shatterproof materials to prevent glass contamination of the product. This includes _____ and shipping areas.
A. operating and warehouse areas
B. packaging areas
C. receiving areas
 D. All the above

4. For the safety and comfort of employees, all general light is maintained at 30-foot candles. Inspection areas will be held at _____.
 A. 50-foot candles
B. 40-foot candles
C. 30-foot candles

5. Who ensures compliance with the required standards when installing light fixtures?
A. Quality Department
 B. Maintenance Department
C. HR Department

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