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Revision 1



### FINAL AUDIT REPORT

Operation Type: Cooling/Cold Storage  
Audit Report Summary

CB Registration No. WQS-PGFS-2755-1

PrimusGFS ID #320095 - Cert:5

Audited by WQS, LLC.

PrimusGFS Version 3.2

Ver en Español

Organization:	<b>Evergreen Cold Storage</b> Contact(s): <a href="#">Manny Cadena</a> <a href="#">Itzel Frias</a> Address: 1400 W.Hi Line Rd 78577 Location: Pharr, Texas, United States Phone Number: 9567839797				
Operation:	<b>Evergreen Cold Storage</b> Contact(s): <a href="#">Itzel Frias</a> Location: 1400 W HI LINE RD Pharr, Texas 78577, United States				
Shipper:	Evergreen Cold Storage				
Operation Type:	<b>Cooling/Cold Storage</b>				
Audit Type:	<b>Announced Audit</b>				
Audit Executive Summary:	The EVERGREEN company is in charge of storing TOMATOES, MORRON CHILLIES, AVOCADOES, ETC. To sell it in the United States market, it has 45 employees in high season, with an 80,000 square foot storage area. It has 25 sinks. It provides product entry and exit service in the facilities. It is made up of different areas in the facility. Offices, Storage Area, Parking and Quality Area, consists of 20 bathrooms for workers. The product is loaded, an allergen program is not presented, there is a HACCP team, no CCPs were identified in the process.				
Date Documentation Review Started:	30 Oct 2023 13:00				
Date Documentation Review Finished:	30 Oct 2023 16:00				
Total Amount of Time on the Documentation Review:	3.00 Hours				
Date Visual Inspection Started:	30 Oct 2023 09:00				
Date Visual Inspection Finished:	30 Oct 2023 13:00				
Total Amount of Time on Visual Inspection:	4.00 Hours				
Addendum(s) included in the audit:	Not Applicable				
Product(s) observed during audit:	Lettuce, Broccoli, Celery, Tomatoes, Cucumbers, Squash, Asparagus, Avocados, Carrots, Lemons, Mangoes, Pineapples, Watermelons, Peppers, Chili Pepper, Berries, Limes, Eggplant / Aubergine				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	<a href="#">Alfonso Thayne Alonso</a> (WQS, LLC.)				
Preliminary Audit Score:	<b>97%</b>				
Final Audit Score:	<b>99%</b>				
Certificate Valid From:	06 Dec 2023 To 05 Dec 2024				
GPS Coordinates:	<table><thead><tr><th>Latitude</th><th>Longitude</th></tr></thead><tbody><tr><td>26° 6' 9"</td><td>98° 13' 10"</td></tr></tbody></table> <p> <a href="#">Click here to see map</a></p>	Latitude	Longitude	26° 6' 9"	98° 13' 10"
Latitude	Longitude				
26° 6' 9"	98° 13' 10"				

Information related to the audited operation			
Total number of workers for the operation:	40	Maximum worker number during peak season:	45
Number of lines in normal production:	0	Number of lines running during the audit:	0
Facility Size:	88000 Square feet	Facility Environment Conditions:	Dry Environment Only
Allergens:	No		
Temperature Controlled Storage:	Yes	Was an anti-microbial used in the water/ice?	No
Water Source:	Municipal/District		
Is cooling equipment used?	Yes	Cooling Equipment:	Forced Air
Are production areas completely enclosed?	Yes	Production Area:	
Are storage areas completely enclosed?	Yes	Storage Areas:	

### Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Asparagus	Observed on the day of audit	Year round	United States
Avocados	Observed on the day of audit	Year round	United States
Berries	Observed on the day of audit	Year round	United States
Broccoli	Observed on the day of audit	Year round	United States
Carrots	Observed on the day of audit	Year round	United States
Celery	Observed on the day of audit	Year round	United States
Chili Pepper	Observed on the day of audit	Year round	United States
Cucumbers	Observed on the day of audit	Year round	United States
Eggplant / Aubergine	Observed on the day of audit	Year round	United States
Lemons	Observed on the day of audit	Year round	United States
Lettuce	Observed on the day of audit	Year round	United States
Limes	Observed on the day of audit	Year round	United States
Mangoes	Observed on the day of audit	Year round	United States
Peppers	Observed on the day of audit	Year round	United States
Pineapples	Observed on the day of audit	Year round	United States
Squash	Observed on the day of audit	Year round	United States
Tomatoes	Observed on the day of audit	Year round	United States
Watermelons	Observed on the day of audit	Year round	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review	Post-Corrective Action Review
Food Safety Management System Requirements	<b>Score:</b> 245 <b>Possible Points:</b> 245 <b>Percent Score:</b> <b>100%</b>	<b>Score:</b> 245 <b>Possible Points:</b> 245 <b>Percent Score:</b> <b>100%</b>
Module 5 - Good Manufacturing Practices Requirements	<b>Score:</b> 1061 <b>Possible Points:</b> 1090 <b>Percent Score:</b> <b>97%</b>	<b>Score:</b> 1087 <b>Possible Points:</b> 1090 <b>Percent Score:</b> <b>99%</b>
Module 6 - HACCP System Requirements	<b>Score:</b> 95 <b>Possible Points:</b> 95 <b>Percent Score:</b> <b>100%</b>	<b>Score:</b> 95 <b>Possible Points:</b> 95 <b>Percent Score:</b> <b>100%</b>
<b>TOTAL</b>	<b>Score:</b> 1401 <b>Possible Points:</b> 1430 <b>Percent Score:</b> <b>97%</b>	<b>Score:</b> 1427 <b>Possible Points:</b> 1430 <b>Percent Score:</b> <b>99%</b>

Non-Conformance Summary By Court	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	5	1
Module 6 - HACCP System Requirements	0	0
<b>TOTAL</b>	<b>5</b>	<b>1</b>

### SECTIONS:

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

FSMS	Management System	Possible Points: 5 Points Scored: 5 Score: Total Compliance
1.01.01	<p><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p><b>Auditor Comments:</b> Fully Compliant: 1.01.01 There is a safety policy in the company. that meets all the essential requirements indicated, Mission, vision and objectives, Visibly published in the warehouse access area and in the main office, signed by the safety manager. 07-09-2023. signed by Itzel Frias.</p>	

1.01.02	<p><b>Question:</b> Is there an organizational chart showing all management and workers who are involved in food safety related activities and documentation (job descriptions) detailing their food safety responsibilities?</p> <p><b>Auditor Comments:</b> Completely Compliant: 1.01.02 On the day of the audit, an organizational chart was observed that shows us the entire chain of the company, from the president of the company to the cleaning staff, well defined and described by position. Signed by Itzel Frías 07-09-2023.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
1.01.03	<p><b>Question:</b> Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p> <p><b>Auditor Comments:</b> Fully Compliant: 1.01.03 The company has a safety committee and meetings were observed on the day of the audit at least every 3 months. signed and authorized by Itzel Frías 07-09-2023.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.01.04	<p><b>Question:</b> Is there a training management system in place that shows what types of training are required for various job roles of specific workers, including who has been trained, when they were trained, which trainings they still need to take, and a training schedule?</p> <p><b>Auditor Comments:</b> Fully Compliant: 1.01.04 A training program was presented that shows the types of specific training 07-09-2023 Signed and verified by Itzel Frías.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.01.05	<p><b>Question:</b> Is there documented management verification review of the entire food safety management system at least every 12 months, including an evaluation of resources, and are there records of changes made?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 1.01.05 A verification of the entire food safety management system was observed (Verification of the administrative system). 07-09-2023. Signed by Itzel Frías.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
1.01.06	<p><b>Question:</b> Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: No specific or defined guidelines are required for the audited product.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A

FSMS	Control of Documents and Records	
1.02.01	<p><b>Question:</b> Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 01 The company has a document control procedure that shows us the conservation, updating and records. ( Documents control ). 07-09-2023 Signed by Itzel Frías.</p>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
1.02.02	<p><b>Question:</b> Is there a documented and implemented procedure that requires all records to be stored for a minimum period of 24 months (or greater if legally required) or for at least the shelf life of the product if it is greater than 24 months?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 01 The company has a document control procedure that shows us the conservation, updating and records. ( Documents control ). It indicates a minimum period of 24 months. Its update date 09-17-2023 Signed by Itzel Frías.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.02.03	<p><b>Question:</b> Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?</p> <p><b>Auditor Comments:</b> Fully Compliant: Documents are created, edited, stored and managed securely in folders, electronically and as a USB backup.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.02.04	<p><b>Question:</b> Are records maintained in an organized and retrievable manner?</p> <p><b>Auditor Comments:</b> Completely Compliant: All records are kept in an organized and easily retrieved manner, stored in folders and electronically, they have an identification code, and are maintained by Itzel Frías.</p>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance

1.02.05	<p><b>Question:</b> Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?</p> <p><b>Auditor Comments:</b> Fully Compliant: It was observed on the day of the audit that all documents and records that have an impact on safety are reviewed and signed by Itzel Fries. SOP AND SAFETY RECORDS.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
FSMS	<h3>Procedures and Corrective Actions</h3>	
1.03.01	<p><b>Question:</b> Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?</p> <p><b>Auditor Comments:</b> Completely Complies: SOP 02 A procedure was observed that shows us how each of the company's SOPs are carried out, prepared on 07-09-2023 and reviewed and verified by Itzel Fries. with the parameters of version 3.2 of Primus GFS.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.03.02	<p><b>Question:</b> Are the written procedures available to relevant users and is a master copy maintained in a central file?</p> <p><b>Auditor Comments:</b> Fully Compliant: A written procedure is displayed to relevant users and a master copy has been verified and a copy of the procedures is maintained in the head office.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.03.03	<p><b>Question:</b> Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 1.03.03 A documented corrective action procedure was observed that shows and describes the required processes for the company's nonconformities (corrective actions). With review date 07-09-2023. Signed and verified by Itzel Fries.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.03.04	<p><b>Question:</b> Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?</p> <p><b>Auditor Comments:</b> Completely complies: a form was observed that shows us how to make a notification of unusual accidents (NUOCA) and no accidents have been observed in a period of 12 months.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
FSMS	<h3>Internal and External Inspections</h3>	
1.04.01	<p><b>Question:</b> Is there a documented procedure for how internal audits are to be performed at the operations, including frequency and covering all processes impacting food safety and the related documents and records?</p> <p><b>Auditor Comments:</b> Fully Compliant: SOP 04 There is a documented procedure (internal audits). About how the internal audits will be carried out and with what frequency, which is signed and verified by Itzel Fries 07-09-2023.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
1.04.02	<p><b>Question:</b> Are there written procedures for handling regulatory inspections?</p> <p><b>Auditor Comments:</b> Fully Compliant: SOP 03 A written procedure was observed on the day of the audit that shows how regulatory inspections should be handled, signed and verified by Itzel Fries 07-09-2023.</p>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
1.04.03	<p><b>Question:</b> Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?</p> <p><b>Auditor Comments:</b> Fully Compliant: Regulatory inspection records were observed by the company QIIMA/WQS by the auditor Alfonso Thayne, corrective actions were documented and carried out on 11-16-2023.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance

1.04.04	<p><b>Question:</b> Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 06 A procedure was observed that shows the calibration and verification of precision to measure and monitor all operations carried out every 15 days (Calibration and verification). That a control is required, signed by Itzel Frías. (calibration of thermometers in ice).</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<p><b>Question:</b> Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?</p> <p><b>Auditor Comments:</b> Fully Compliant: Calibration records of cold thermometers were observed, last record 10-30-2023. Carried out every 15 days by Itzel Frias food safety manager.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance

FSMS	Release of Items/Product	
1.05.01	<p><b>Question:</b> Is there a documented product release procedure available?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 07 The company has a product release procedure with a release code, signed and verified by Itzel Frías 07-09-2023.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.05.02	<p><b>Question:</b> Are there records of product releases kept on file?</p> <p><b>Auditor Comments:</b> Fully Compliant: Product release records applied to the bill of lading were observed on file in the sales offices for at least 3 years.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.05.03	<p><b>Question:</b> Is there a documented procedure for handling on hold and rejected items?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 08 A written procedure was observed for the handling of waiting and rejected products (Waiting and Rejected Procedure). Reviewed and verified by Itzel Frías 07-09-2023.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.05.04	<p><b>Question:</b> Are there records of the handling of on hold and rejected items kept on file?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect scoring: No backordered or rejected product records were observed.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
1.05.05	<p><b>Question:</b> Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?</p> <p><b>Auditor Comments:</b> Fully Compliant: SOP 09 A procedure for handling customer food safety complaints and comments was observed that shows the policy, purpose, scope and responsibility. Signed by Itzel Frías 07-09-2023.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance

FSMS	Supplier Monitoring/Control	
1.06.01	<p><b>Question:</b> Is there a written procedure detailing how suppliers and service providers are evaluated, approved, and include the ongoing verification activities including monitoring? Note that supply chain preventive controls and supply-chain-applied controls are also mentioned in Module 7.</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 10 written specifications related to food safety were observed for all incoming products including packaging materials and subcontractors showing the policy, scope and responsibility signed by Itzel Frías 07-09-2023.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance

1.06.02	<b>Question:</b> Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: The company has a list of approved suppliers and services. Ex: VENIBRA, IEH LABS, WQS, ETC.	
1.06.03	<b>Question:</b> Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Complies: SOP 1.06.03 A written procedure was observed that shows how all suppliers of products and services are approved, evaluated and monitored. (Approved Provider Program). It shows us the scope, purpose and responsibility of each activity, reviewed and verified by Itzel Frías 07-09-2023.	
1.06.04	<b>Question:</b> Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: Guarantee letters and certification documents were shown on the day of the audit for each requested supplier. EX IEH LABS, WQS, VENIBRA, ETC.	
1.06.05	<b>Question:</b> Where food safety related testing is being performed by laboratory service providers, are these licensed and/or accredited laboratories (e.g., ISO 17025 or equivalent, national and local regulations, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: The accreditations of the laboratory used for microbiological studies were observed, as well as their methods and quality systems with a current date. 03-03-2024 IEH LABS	
FSMS	<h2>Traceability and Recall</h2>	
1.07.01	<b>Question:</b> Is there is a document that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Complies: SOP 1.07.01 A document was observed that indicates the procedure of how the backward and forward monitoring is carried out, with the policy, scope, purpose and responsibility signed by Itzel Frias. EX Order number 0038587, bill 155980.	
1.07.02	<b>Question:</b> Does the organization have a documented recall program including procedures, recall team roles and contact details, external contact listings, requirement for recall effectiveness checks, explanation of different recall classes and handling of recalled product?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: A documented product recovery program was observed that shows the different recovery classes class I, II.III and IV, reviewed by Itzel Frias 07-09-2023.	
1.07.03	<b>Question:</b> Is testing of recall procedures (including traceback) performed and documented at least every six months, and the company can demonstrate the ability to trace materials (one step forward, one step back) effectively?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: A product recovery program was observed and an exercise carried out with the company, Order Number 0033687 251 boxes of CUCUMBERS due to Salmonella, bill of lading 1527330. Carried out in the time allowed 0.35 Min 2 exercises per year. No recalls were observed in the market in 12 months. 10-22-2023.	
FSMS	<h2>Food Defense</h2>	
1.08.01	<b>Question:</b> Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: SOP 1.08.01 A food fraud vulnerability assessment and a well-defined point-by-point protection plan with a date of preparation were observed. Ex: adulteration, falsification, economic motivation, theft, diversion, verified by Itzel Frías 07-09-2023. FOOD FRAUD MITIGATION.	

	<b>Question:</b> Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.08.02	<b>Auditor Comments:</b> Fully Complies: SOP 1.08.02 A documented biosafety plan was observed that shows the risks associated with the operation and management procedures, includes personnel, facilities, visitors, suppliers and consists of purpose, scope, policy and responsibility, signed by Itzel Frias 07-09-2023.	
1.08.03	<b>Question:</b> Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?  <b>Auditor Comments:</b> Fully Compliant: Records associated with the company's biosafety plan were observed: Ex. Manuel Cadena food safety control visit.	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
1.08.04	<b>Question:</b> Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?  <b>Auditor Comments:</b> Completely Compliant: The company has a list of essential telephone numbers. From management, firefighters, emergency, civil protection, municipal police, etc. Located at the entrance to the facilities, updated by Itzel Frías.	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
1.08.05	<b>Question:</b> Are visitors and contractors to the company operations required to adhere to food defense procedures?  <b>Auditor Comments:</b> Completely Complies: The company has a visitor and contractor policy that indicates that they must comply with all the rules and conditions established by the company. The auditor's signature protocol was carried out in the format established by the company.	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
GMP	General GMP	
5.01.01	<b>Question:</b> Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?  <b>Auditor Comments:</b> Fully Compliant: Observed all cleaning and maintenance chemicals stored securely and properly labeled on premises, under lock and key.	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.01.02	<b>Question:</b> Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?  <b>Auditor Comments:</b> Fully Compliant: Non-food grade chemicals are handled appropriately and clearly marked under lock and key. Located in an assigned area and away from the production process.	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.01.03	<b>Question:</b> Are signs supporting GMPs posted appropriately?  <b>Auditor Comments:</b> Fully Compliant: All posters used for safety are posted in an appropriate manner for workers and in the areas designated for each situation.	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.01.04	<b>Question:</b> Are the necessary food defense controls implemented in the operation?  <b>Auditor Comments:</b> Fully Compliant: During the audit, the company's biosafety controls were implemented, as indicated in its biosafety system, visitor policy, suppliers, food defense, etc.	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
GMP	Pest Control	

5.02.01	<p><b>Question:</b> Are products or ingredients free of pests (e.g. insects, rodents, birds, reptiles, mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p><b>Auditor Comments:</b> Completely Complies: It was observed during the audit that all products or ingredients were free of pests (insects, rodents, birds, reptiles and mammals.)</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.02.02	<p><b>Question:</b> Are packaging supplies free of pests (e.g., insects, rodents,birds,reptiles,mammals) or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p><b>Auditor Comments:</b> Fully Compliant: During the audit, all packaging supplies were observed to be completely free of pests. (insects, rodents, birds, reptiles and mammals.)</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.02.03	<p><b>Question:</b> Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?</p> <p><b>Auditor Comments:</b> Completely complies: No pests (insects, rodents, birds, reptiles and mammals) were observed in the storage area.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.02.04	<p><b>Question:</b> Is the area outside the facility free of evidence of pest activity?</p> <p><b>Auditor Comments:</b> Fully Compliant: Observed free of evidence of pest activity outside the installation area.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.02.05	<p><b>Question:</b> Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p><b>Auditor Comments:</b> Fully Compliant: The company has an effective pest control program carried out by Venibra Lic: 0566017 03-01-2024 weekly with 216 internal and 31 external traps.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.02.06	<p><b>Question:</b> Are pest control devices located away from exposed raw materials, work-in-progress, ingredients (including water and ice), finished goods and packaging, and poisonous bait stations are not used within the facility?</p> <p><b>Auditor Comments:</b> Fully Compliant: All pest control devices were observed away from the raw materials, production process, packaging and finished products and no type of bait is used within the facilities, 216 internal traps, 31 external packing.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.02.07	<p><b>Question:</b> Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?</p> <p><b>Auditor Comments:</b> Fully Compliant: During the audit, the devices were observed clean and intact with their monitoring codes, and traps #13 and #22 internally and traps #7 and #14 externally were also monitored with the last date 10-25-2023.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.02.08	<p><b>Question:</b> Are interior and exterior building perimeter pest control devices adequate in number and location?</p> <p><b>Auditor Comments:</b> Fully Compliant: All building perimeter pest control devices adequate in quantity and location were observed.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.02.09	<p><b>Question:</b> Are all pest control devices identified by a number or other code (e.g. barcode) ?</p> <p><b>Auditor Comments:</b> Fully Compliant: All pest control devices were observed, correctly identified by their number and barcode, as well as the facility map.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance

5.02.10	<p><b>Question:</b> Are all pest control devices effective and bait stations secured?</p> <p><b>Auditor Comments:</b> Fully Compliant: All pest control devices and traps were observed to be well secured and consistent with the facility map.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
GMP	Storage Areas & Packaging Materials	
5.03.01	<p><b>Question:</b> Does the facility layout ensure separation of ingredients (including ice), products, and packaging stored to prevent cross contamination (this includes iced product pallets stored above pallets of product without adequate protection as well as any allergen cross contamination issues)?</p> <p><b>Auditor Comments:</b> Completely complies: The design of the facilities was observed in an adequate manner that guarantees the separation of the ingredients, ice is not used, nor distances away, which allows cross contamination as well as any contamination to be avoided.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.03.02	<p><b>Question:</b> Is the facility's use restricted to the storage of food products?</p> <p><b>Auditor Comments:</b> Completely Compliant: During the audit, only the storage of food products was observed.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.03.03	<p><b>Question:</b> Are rejected or on hold materials clearly identified and separated from other materials?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect scoring: No rejected or backordered materials were observed on the day of the audit.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.03.04	<p><b>Question:</b> Are raw products, work in progress, ingredients (including water and ice), finished goods and food contact packaging within accepted tolerances for spoilage and free from adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.</p> <p><b>Auditor Comments:</b> Fully Compliant: During the audit, no adulterated products were observed.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.03.05	<p><b>Question:</b> Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?</p> <p><b>Auditor Comments:</b> Major Deficiency: Observed all hard to reach areas dirty in storage area.</p> <p><b>Auditee Comments:</b> CLEANING OF ALL DIFFICULT ACCESS AREAS WAS CARRIED OUT</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 3 <b>Score:</b> Major Deficiency
5.03.06	<p><b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?</p> <p><b>Auditor Comments:</b> Completely Complies: The materials marked with the purchase lot number were observed with the supplier and are used according to their arrival date.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<p><b>Question:</b> Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?</p> <p><b>Auditor Comments:</b> Completely Complies: The company has a materials rotation policy taking into account the batch number and arrival date, managing it according to the material inventory.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance

5.03.08	<b>Question:</b> Are storage areas at the appropriate temperatures for the specific products being stored?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: The temperature of the storage area is maintained appropriately according to the stored product, ranges from 32 to 60 degrees Fahrenheit are handled.	
5.03.09	<b>Question:</b> Is any packaging being stored outside, being stored protected?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect the score: No packaging was observed stored outside the facilities.	
GMP	<b>Operational Practices</b>	
5.04.01	<b>Question:</b> Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished (processed) products are not contaminated by raw (unprocessed) products?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Compliant: A well-established process flow, facility design, utensil control, worker control and use of the internal vehicle were observed to avoid product contamination.	
5.04.02	<b>Question:</b> Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: All packaging materials and products are protected from contamination from the roof, stairs, motors, lubricants, panels and insulation.	
5.04.03	<b>Question:</b> Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: All production areas were observed clean and well maintained.	
5.04.04	<b>Question:</b> Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect the score: The facilities are completely closed.	
5.04.05	<b>Question:</b> Is all re-work / re-packaging handled correctly?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> A/N: This question does not affect scoring: No repackaging work is performed.	
5.04.06	<b>Question:</b> Are raw ingredients examined before use?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: They are visibly inspected in the production process. (reception, selection and packaging) In addition, there is a quality area at the end of the process for examination.	
5.04.07	<b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: All finished products and cardboard are labeled with the information provided by the company regarding its traceability.	

5.04.08	<p><b>Question:</b> Are foreign material control methods (e.g. metal detectors, metal traps, magnets, visual inspection, x-ray machines, etc.) in place and regularly tested (where relevant) to ensure proper operation?</p> <p><b>Auditor Comments:</b> Fully Compliant: They are visibly inspected in the production process. (reception) In addition, there is a quality area at the end of the process for the examination.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.04.09	<p><b>Question:</b> Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: The company does not have a testing system for measuring antimicrobials.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.04.10	<p><b>Question:</b> Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p> <p><b>Auditor Comments:</b> Fully Compliant: Hand washing stations are adequate, there are 25 washing stations for 45 people, located in the rest area, correctly supplied with soap, paper and disinfectant.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.04.11	<p><b>Question:</b> Are hand washing stations in working order, have water of suitable temperature and pressure, adequately stocked (e.g. disposable towels, unscented soap, etc.) and restricted to hand washing purposes only?</p> <p><b>Auditor Comments:</b> Fully Compliant: All sinks were observed working correctly and with the ideal pressure and temperature, stocked with towels, and unscented soap.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.04.12	<p><b>Question:</b> Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?</p> <p><b>Auditor Comments:</b> Completely Compliant: The sanitary stations are adequate in number, consisting of 20 units with a total of 45 workers, they were observed fully supplied with paper, water, a container for paper, odorless soap, with easy-to-clean surfaces, located in the area of rest of the packaging at a considerable distance to avoid contamination of the product.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.04.13	<p><b>Question:</b> Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?</p> <p><b>Auditor Comments:</b> Completely Complies: The hand stations are adequate in number and were well stocked and in specific places for their use.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.04.14	<p><b>Question:</b> Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: The company does not use footwear cleaning and sanitizing stations.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.04.15	<p><b>Question:</b> Are single service containers used for their intended purpose only so that potential cross contamination is prevented?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: The use of single-use containers was not observed.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.04.16	<p><b>Question:</b> Are re-usable containers cleanable and clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: The use of single-use containers was not observed.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A

5.04.17	<p><b>Question:</b> Are devices used to measure, regulate or control temperature, pH, acidity, water activity, and other conditions that affect food safety, working properly and adequately maintained?</p> <p><b>Auditor Comments:</b> Fully Compliant: All temperature devices were identified and verified to be working correctly, digital devices which do not require calibration and are changed every 24 months.</p>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
GMP	Worker Practices	
5.05.01	<p><b>Question:</b> Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?</p> <p><b>Auditor Comments:</b> Fully Compliant: During the audit, workers were observed washing their hands and disinfecting, following the company's policies for entering the facilities.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.05.02	<p><b>Question:</b> Are workers' fingernails clean, short and free of nail polish?</p> <p><b>Auditor Comments:</b> Completely Complies: Staff were observed with their nails clean, short and without polish.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.05.03	<p><b>Question:</b> Are workers who are working directly or indirectly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?</p> <p><b>Auditor Comments:</b> Fully Compliant: During the audit, no workers were observed with burns, sores, open wounds, or those with a foodborne illness.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.05.04	<p><b>Question:</b> Are workers wearing effective hair restraints that contain all hair?</p> <p><b>Auditor Comments:</b> Completely complies: The use of effective nets that contain all the hair was observed. located in the office area and are required for use by company policy.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.05.05	<p><b>Question:</b> Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?</p> <p><b>Auditor Comments:</b> Completely Complies: The use of jewelry by company personnel was not observed on the day of the audit; it is considered restricted use in the company policy and reviewed in the customs area.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.05.06	<p><b>Question:</b> Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?</p> <p><b>Auditor Comments:</b> Fully Compliant: Company personnel use protective clothing, clean clothing with sleeves.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.05.07	<p><b>Question:</b> Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?</p> <p><b>Auditor Comments:</b> Completely Complies: The worker removes protective clothing when going to the bathroom and at mealtime, leaving the protective clothing in the rest area.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.05.08	<p><b>Question:</b> Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?</p> <p><b>Auditor Comments:</b> Completely Compliant: There is an area for workers to leave their protective clothing, jackets or long-sleeved clothing.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance

5.05.09	<p><b>Question:</b> Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?</p> <p><b>Auditor Comments:</b> Fully Complies: The company has an area specially designated for the storage of workers' personal items.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
5.05.10	<p><b>Question:</b> Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?</p> <p><b>Auditor Comments:</b> Fully Compliant: A policy of no smoking, no eating, no chewing and no drinking was observed within the facilities, presented in the customs area. Note. No one was observed smoking, eating or drinking anything.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
5.05.11	<p><b>Question:</b> Is fresh potable drinking water readily accessible to workers?</p> <p><b>Auditor Comments:</b> Fully Compliant: A specific area was observed in the warehouse with purified water containers and disposable paper cups. Easily accessible to workers.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance								
5.05.12	<p><b>Question:</b> Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of the head, Bluetooth devices, etc.)?</p> <p><b>Auditor Comments:</b> Fully Compliant: During the audit, staff were not observed using unsafe items (pens, glasses, and Bluetooth devices) in their breast pockets. The policy is established of not using anything in the pocket located in the office or office area.</p>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance								
5.05.13	<p><b>Question:</b> Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?</p> <p><b>Auditor Comments:</b> Completely Compliant: Complete and well-stocked first aid kits with blue strips and unexpired medications were observed, located in the dispatch area and main offices.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance								
GMP	Equipment									
5.06.01	<p><b>Question:</b> Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?</p> <p><b>Auditor Comments:</b> Completely Compliant: On the day of the audit, the surfaces of the equipment were observed to be free of paint, peeling, corrosion, rust and any unhygienic material.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance								
5.06.02	<p><b>Question:</b> Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?</p> <p><b>Auditor Comments:</b> Major Deficiency: All surfaces of the equipment that are not in contact with food were observed with peeling paint and rust and corrosion.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 3 <b>Score:</b> Major Deficiency								
	<p><b>Auditee Comments:</b> AREAS OF SKINNING AND OXIDATION WERE CORRECTED</p> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td><b>CB/Auditor Review Comments:</b> ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.</td> <td><b>Yes</b></td> <td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance       </td> </tr> </table>		CA Accepted?					<b>CB/Auditor Review Comments:</b> ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.	<b>Yes</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance
	CA Accepted?									
<b>CB/Auditor Review Comments:</b> ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.	<b>Yes</b>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance								

5.06.03	<b>Question:</b> Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, no wood or other absorbent materials) facilitate effective cleaning and maintenance?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: All food contact equipment was smooth, without welding seams, non-toxic, corrosion-resistant and wood-free materials. They can easily be cleaned and maintained.	
5.06.04	<b>Question:</b> Are thermometers (independent of thermostat probes) present in all coolers and freezers?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: A thermometer independent of the cooling equipment was observed in the cold storage area or freezer to measure the external temperature of the equipment.	
5.06.05	<b>Question:</b> Are all thermometers non-glass and non-mercury?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: During the audit, digital and plastic thermometers were observed, which do not represent a contamination problem due to foreign material.	
GMP	Equipment Cleaning	
5.07.01	<b>Question:</b> Are food contact equipment surfaces clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Compliant: All surfaces of the equipment in contact with food were clean and easy to clean.	
5.07.02	<b>Question:</b> Are non-food contact equipment surfaces clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: All non-food contact surfaces of the equipment were observed clean.	
5.07.03	<b>Question:</b> Are items (totes, bins, etc.) that are used to hold or store product clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: All items used to store or store products were observed clean and in good condition included in the cleaning program.	
5.07.04	<b>Question:</b> During cleaning, are food products and packaging materials protected from contamination?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect scoring: No cleaning activities were observed in the audit where product protection would have been required to prevent contamination.	
5.07.05	<b>Question:</b> Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Compliant: On the day of the audits, clean units free of dirty and aged ice were observed.	

5.07.06	<p><b>Question:</b> Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?</p> <p><b>Auditor Comments:</b> Major Deficiency: Excessive black deposits were observed in front of the air in the storage area.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency						
	<p><b>Auditee Comments:</b> THE CLEANING OF ALL AIR WAS CARRIED OUT</p> <p><b>View Files</b></p> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.</td> <td>Yes</td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance           </td> </tr> </table>		CA Accepted?		CB/Auditor Review Comments: ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance	
	CA Accepted?							
CB/Auditor Review Comments: ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.	Yes	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance						
5.07.07	<p><b>Question:</b> Is stored equipment that is not used on a daily basis stored in a clean condition with food-contact surfaces protected and/or are they retained on cleaning schedules in some manner, even though they are not in use?</p> <p><b>Auditor Comments:</b> Fully Compliant: During the audit, all stored equipment that is not used daily is stored correctly.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
5.07.08	<p><b>Question:</b> Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?</p> <p><b>Auditor Comments:</b> Major Deficiency: Hoses were observed stored incorrectly in the facilities.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 3 <b>Score:</b> Major Deficiency						
	<p><b>Auditee Comments:</b> THE STORAGE OF THE HOSES WAS CORRECTED</p> <p><b>View Files</b></p> <table border="1"> <tr> <td></td> <td>CA Accepted?</td> <td></td> </tr> <tr> <td>CB/Auditor Review Comments: PARTIALLY ACCEPTED: Documentary and photographic evidence was shown, but no evidence of staff training was shown.</td> <td>Yes</td> <td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 7  <b>New Score:</b> Minor Deficiency           </td> </tr> </table>		CA Accepted?		CB/Auditor Review Comments: PARTIALLY ACCEPTED: Documentary and photographic evidence was shown, but no evidence of staff training was shown.	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>New Score:</b> Minor Deficiency	
	CA Accepted?							
CB/Auditor Review Comments: PARTIALLY ACCEPTED: Documentary and photographic evidence was shown, but no evidence of staff training was shown.	Yes	<b>Possible Points:</b> 10 <b>Points Scored:</b> 7 <b>New Score:</b> Minor Deficiency						
5.07.09	<p><b>Question:</b> Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?</p> <p><b>Auditor Comments:</b> Fully Compliant: The equipment or tools used for maintenance in production areas were clean and stored correctly to avoid corrosion.</p>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance						
5.07.10	<p><b>Question:</b> Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?</p> <p><b>Auditor Comments:</b> Completely Compliant: During the audit, no excess grease or lubricants were observed in the equipment.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
GMP	General Cleaning							
5.08.01	<p><b>Question:</b> Are spills cleaned up immediately?</p> <p><b>Auditor Comments:</b> Completely Compliant: During the audit, no excess grease or lubricants were observed in the equipment.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						

5.08.02	<b>Question:</b> Are waste and garbage frequently removed from production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Compliant: It was observed that waste and garbage are eliminated daily or as necessary, as established in their master cleaning system.	
5.08.03	<b>Question:</b> Are floor drains covered, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination (e.g., from high to low risk areas, from high risk directly to drain system)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: Clean drains were observed, free of odors and flowing correctly to avoid contamination.	
5.08.04	<b>Question:</b> Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: Clean and well maintained high standard areas were observed.	
5.08.05	<b>Question:</b> Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Compliant: All plastic curtains were observed to be clean and in good condition.	
5.08.06	<b>Question:</b> Is personal protection equipment (PPE) for the sanitation crew in good condition and stored to prevent cross contamination to raw products, work in progress, ingredients, finished goods or packaging?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect scoring: No personal protective equipment is used.	
5.08.07	<b>Question:</b> Is cleaning equipment maintained clean and stored properly?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Compliant: Cleaning equipment was observed to be clean and stored correctly in the facilities.	
5.08.08	<b>Question:</b> Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: A poster with colors to identify the cleaning team was observed on the day of the audit. Ex. Red (Bathrooms), blue (Exterior), Black (Office and Kitchen) and yellow (Inside).	
5.08.09	<b>Question:</b> Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: During the audit, the sanitation utensils were observed to be appropriate for their purpose. Free of steel wool, metal bristles and color different from the product.	
5.08.10	<b>Question:</b> Are toilet facilities and hand washing stations clean?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Compliant: During the audit, the sanitary facilities and handwashing stations were observed to be completely clean and in good condition.	
5.08.11	<b>Question:</b> Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: During the audit, the workers' rest areas were clean. Note: electronic equipment was observed (microwaves, etc.). clean and in good condition without rotten or expired food.	

5.08.12	<b>Question:</b> Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect the score: No maintenance workshop was observed in the facilities.	
5.08.13	<b>Question:</b> Are internal transport vehicles (e.g., forklifts, bobcats, pallet jacks, carts, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: The internal transport equipment (forklift) was observed clean and in good condition, used only in the packaging area.	
5.08.14	<b>Question:</b> Are shipping trucks clean and in good condition?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Compliant: The boarding of one of the shipping trucks was observed on the day of the audit and it was completely clean and in good condition. The company's shipping policy indicates the established procedure to be able to load the product (cleaning, sanitation and temperature ).	
GMP	<h3>Buildings and Grounds</h3>	
5.09.01	<b>Question:</b> Are all lights in the facility that could potentially contaminate raw materials, work in progress, ingredients (including ice), finished goods, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of breakage?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: During the audit, the lights of the facilities were clean and protected to avoid cross contamination.	
5.09.02	<b>Question:</b> Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: No risks or potential contamination problems were found, due to glass, metal or hard plastic. completely removed from operation.	
5.09.03	<b>Question:</b> Has the facility eliminated the use of wooden items or surfaces?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: No wooden elements or surfaces were observed on the day of the audit.	
5.09.04	<b>Question:</b> Is there adequate lighting in the production and storage areas?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: Adequate lighting was observed in the production and storage areas.	
5.09.05	<b>Question:</b> Is ventilation adequate to control dust, condensation, odors and vapors?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: Correct ventilation was observed on the day of the audit to control dust, condensation, odors and vapors.	
5.09.06	<b>Question:</b> Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: Floor surfaces were observed to be in good condition without standing water and easy to clean.	

5.09.07	<p><b>Question:</b> Are the floor drains where they are needed for drainage and cleanup?</p> <p><b>Auditor Comments:</b> Fully Compliant: The drains were observed in good condition and in specific places that help with the drainage and cleaning of the facilities.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
5.09.08	<p><b>Question:</b> Are closed doors and windows to the outside pest-proof?</p> <p><b>Auditor Comments:</b> Fully Compliant: All exterior doors and windows were pest-proof and clean and well maintained.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance						
5.09.09	<p><b>Question:</b> In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?</p> <p><b>Auditor Comments:</b> Fully Compliant: All entrance areas were observed to be completely sealed, they do not allow rodents and birds to enter the production, storage and sealed area for trucks.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
5.09.10	<p><b>Question:</b> Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?</p> <p><b>Auditor Comments:</b> Fully Compliant: Dampers and load silencers were observed to be in good pest-proof and debris-free condition.</p>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance						
5.09.11	<p><b>Question:</b> Are exterior walls free of holes to exclude pests, and are pipes, vents, and air ducts designed and protected in order to prevent pest entry (e.g., by using fine mesh)?</p> <p><b>Auditor Comments:</b> Fully Compliant: Exterior walls were observed free of holes to avoid pests. Pipes and ventilation ducts are designed and protected to prevent the entry of pests and proper cleaning and sanitation.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
5.09.12	<p><b>Question:</b> Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?</p> <p><b>Auditor Comments:</b> Completely Compliant: During the audit, all interior walls and ceilings were observed free of cracks and crevices, which prevent pest harborage and proper cleaning and sanitation.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
5.09.13	<p><b>Question:</b> Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?</p> <p><b>Auditor Comments:</b> Completely Compliant: The adequate perimeter was observed within the packaging and storage area, for inspection and cleaning of the area.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance						
5.09.14	<p><b>Question:</b> Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?</p> <p><b>Auditor Comments:</b> Major Deficiency: A dirty and poorly maintained exterior area was observed with tires and accumulated trash.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency						
<p><b>Auditee Comments:</b> EXTERIOR CLEANING WAS DONE</p> <p><b>CB/Auditor Review Comments:</b> ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.</p>		<a href="#">View Files</a> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; padding: 5px;"> </td> <td style="width: 10%; text-align: center; padding: 5px;">CA Accepted?</td> <td style="width: 40%; padding: 5px;"> </td> </tr> <tr> <td colspan="2" style="text-align: center; padding: 5px;">Yes</td> <td style="padding: 5px;"> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance         </td> </tr> </table>		CA Accepted?		Yes		<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance
	CA Accepted?							
Yes		<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance						

5.09.15	<b>Question:</b> Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e. out of the mud, pipe ends capped, stacked to prevent pest harborage, away from the building perimeter)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: No equipment, pallets, or tires were observed stored in the external area of the packaging, which prevents pest shelter.	
5.09.16	<b>Question:</b> Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: An inspection of dirty or broken pallets is carried out prior to their use in the company and broken or dirty pallets are eliminated.	
5.09.17	<b>Question:</b> Is the area around the dumpster/cull truck/trash area clean?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Compliant: During the audit, the area around the garbage container was observed to be completely clean.	
5.09.18	<b>Question:</b> Are outside garbage receptacles and dumpsters kept covered or closed?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: All trash receptacles and external containers were observed to be clean and closed.	
5.09.19	<b>Question:</b> Are all water lines protected against back siphonage?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: All water lines were found protected against backflow. Note: the city's drinking water network is used.	
5.09.20	<b>Question:</b> Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> A/N: This question does not affect scoring: The company does not have an on-site laboratory.	
GMP	Site	
5.10.01	<b>Question:</b> Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: The company has a site map showing the locations of facilities, adjacent sites, roads, water sources, waste stormwater, neighbors, etc. 07-09-2023, signed and verified by Itzel Fries.	
5.10.02	<b>Question:</b> Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: A map or plan of the installation floor was observed that shows the building, measurements, production area, storage, sanitary stations and offices. Signed by Itzel Fries.	
5.10.03	<b>Question:</b> Has a documented risk assessment been performed to ensure that any food safety hazards relevant to facility location and adjacent land use are identified and controlled?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: A documented risk assessment was observed that identifies and guarantees safety control, consisting of a scope, objective, generalities and responsibility. 07-09-2023. It consists of facilities, process and packaging. Signed by Itzel Fries.	

5.10.04	<b>Question:</b> Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: A certificate from the city of McAllen Texas of the backflow prevention system was observed: Ex: Lice:070602 receipt number: 1954 08-9-2023.	
5.10.05	<b>Question:</b> Is there a designated person responsible for the operation's food safety program?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: The company has a person designated or responsible for the safety program, Itzel Frias, who meets all the essential requirements for the safety program.	
GMP	Chemical Files	
5.11.01	<b>Question:</b> Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: The company has a copy of the chemical labels that you can easily access. Ex. Simple Green, Chlorine, etc.	
5.11.02	<b>Question:</b> Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: Chemical inventory records were observed carried out every 15 days by Itzel Frias each month, recording entries and exits, date and presentation. 10-29-2023. Ex. Simple Green, Chlоро, etc.	
5.11.03	<b>Question:</b> Are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters in single pass and/or recirculated/batch water systems, changing of recirculated/batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.) and for monitoring pH and water temperature (if applicable)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect the score: The company does not have a product washing system (no water is used in the process)	
GMP	Pest Control Documentation	
5.12.01	<b>Question:</b> Is the pest control program properly documented, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: The company has an effective pest control program carried out by Venibra Lic: 0566017 03-01-2023 weekly with 216 internal and 31 external traps.	
5.12.02	<b>Question:</b> Is there a schematic drawing/plan of the facility showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the facility?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: There is a schematic plan or map of the installation and the number of traps by area, 31 external and 216 internal rubber traps.	
5.12.03	<b>Question:</b> Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: The company has pest control verification records and corrective actions, as well as observed problems, formats, including status, season, date and frequency. (weekly). VENIBRA.	
GMP	Operation Monitoring Records	

5.13.01	<b>Question:</b> Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: Incoming product inspection records observed. Includes Supplier, quantity, lot, plates, quality condition and sanitation. Ex: GONZALES AGUACATES Transport.	
5.13.02	<b>Question:</b> Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and temperature control of the trailer (for food requiring temperature control for safety and/or as required per buyer specifications)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: Observed incoming trailer inspection records for rodents and insects, cleanliness, holes, and temperature control. Format established by the company, date, cleaning, temperature and sanitation. EX. TRANSMEX R3056TH 10/29/2023.	
5.13.03	<b>Question:</b> Are there records for the necessary process monitoring activities (e.g., pH, water temperature vs. product temperature, metal detection, X-ray, labeling, heating processes, reduction/kill step processes, postharvest pesticides (e.g. fungicides), control of water activity, drying, etc.), showing, for example, monitoring frequencies, results and where necessary the corrective actions?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect the score: There are no processes that require monitoring or control. (Water is not handled in the facilities).	
5.13.04	<b>Question:</b> Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect scoring: A washing process is not managed on site. (Water is not handled in the facilities).	
5.13.05	<b>Question:</b> Are there records of monitoring for build-up of organic material (turbidity) and changing of recirculated and batch water systems (e.g., dump tanks, flumes, hydro vacuums, hydro coolers, etc.)?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect scoring: A washing process is not managed on site. (Water is not handled in the facilities)	
5.13.06	<b>Question:</b> Are there records (with corrective actions) that show anti-microbial strength testing of hand/foot/tool dip stations, and are there stock check and replenishment records for gel and spray stations?	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: Records of the hand-held stations were observed, with inventory and a control with the replenishment of the gel stations (inventory of gel stations).	
5.13.07	<b>Question:</b> Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
	<b>Auditor Comments:</b> N/A: This question does not affect the score: A tool program for knives or cutting tools was not observed on the day of the audit because they are not used in the process.	
5.13.08	<b>Question:</b> Is there a pre-operation inspection log?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Completely Complies: A record of daily operations was observed, which includes ceilings, clean floors, garbage, external objects, clean, dust-free meshes, empty and clean garbage cans (daily operations record).	
5.13.09	<b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
	<b>Auditor Comments:</b> Fully Compliant: Documented evidence of internal audits carried out 4 times per season or every 3 months was observed, 05-10-2023 carried out by Itzel Frías and Manuel Cadena	

5.14.01	<p><b>Question:</b> Does the facility have a preventative maintenance program that includes a schedule and completion records?</p> <p><b>Auditor Comments:</b> Completely Compliant: There is a maintenance program for all areas of the company, including the schedule and completion record, forklifts, motors, cooling machines, etc. Signed and verified by Itzel Fries.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.14.02	<p><b>Question:</b> Are there logs of maintenance work and repairs and are they signed off when work is completed?</p> <p><b>Auditor Comments:</b> Completely Compliant: Maintenance and repair records signed by the maintenance person were observed, consisting of activity, date, cleaning and sanitation. 10-28-2023 signed and verified by Itzel Fries.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.14.03	<p><b>Question:</b> Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?</p> <p><b>Auditor Comments:</b> Fully Compliant: Cleaning and disinfection records observed after maintenance and repair work. 10-21-2023, signed and verified by Itzel Fries.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.14.04	<p><b>Question:</b> Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?</p> <p><b>Auditor Comments:</b> Completely Complies: A documented master cleaning schedule or program is observed that shows each procedure to be performed and its frequency. Signed and verified by Itzel Fries, 10-21-2023.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.14.05	<p><b>Question:</b> Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p> <p><b>Auditor Comments:</b> Fully complies with: SOP 5.14.05 There is a documented cleaning and sanitation procedure for facilities and equipment. It shows us each of the activities (belts, forklifts, packaging material, etc.). Signed and verified by Itzel Fries.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.14.06	<p><b>Question:</b> Are cleaning and sanitation logs on file that show what was done, when and by who?</p> <p><b>Auditor Comments:</b> Completely Compliant: Cleaning and sanitation records were observed showing the person responsible, the date and the activity carried out. The records include, cold room, material warehouse, non-contact equipment, shipping area, offices, etc.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.14.07	<p><b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?</p> <p><b>Auditor Comments:</b> Fully Compliant: Verification records of cleaning and disinfection chemical concentrations were observed using test strips. Chlorine tests were carried out at 200 upm to clean the quality tables.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.14.08	<p><b>Question:</b> Are there documented procedures and completion records for clean-in-place (CIP) activities (e.g., cleaning re-circulating water systems such as washing flumes, ice injectors, hydrocoolers, chilled water systems, ice makers, etc.), where applicable?</p> <p><b>Auditor Comments:</b> A/N: This question does not affect scoring. CIP cleaning is not performed.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.14.09	<p><b>Question:</b> Are there sanitation logs on file indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?</p> <p><b>Auditor Comments:</b> Completely Complies: The records observed on the day of the audit show the cleaning of drains, they were observed in good condition and with correct maintenance, carried out daily in the case of humid areas and monthly in dry areas.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance

5.14.10	<p><b>Question:</b> Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect scoring: There are no air filtration units.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.14.11	<p><b>Question:</b> Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?</p> <p><b>Auditor Comments:</b> Fully Compliant: Maintenance and repair records included in the facilities' maintenance programs were observed: there are work orders that show the procedure and the date of completion 01-10-2023, Below zero.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.14.12	<p><b>Question:</b> Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: There are no programs or use of ATP in the operation.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.14.13	<p><b>Question:</b> Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?</p> <p><b>Auditor Comments:</b> Fully Compliant: SOP 18 A documented procedure for handling glass and brittle plastic was observed. (Foreign Material Handling). With scope, objective, responsible. Signed by Itzel Frías 07-09-2023. It is done once a year.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
GMP	Worker Documentation	
5.15.01	<p><b>Question:</b> Are there records of new worker food safety (GMP) orientation training (with topics covered and attendees) and are all workers required to sign the company's food safety hygiene and health policy?</p> <p><b>Auditor Comments:</b> Fully Compliant: There are training records for new workers (entry training format). With important topics in good practices and company policy. Training records were observed available with name and signature of the staff, topic, date and time carried out every 3 months. 09-30-2023. last record.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.15.02	<p><b>Question:</b> Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?</p> <p><b>Auditor Comments:</b> Fully Compliant: REG 5.15 Records of continuous training in good manufacturing practices, internal regulations, and symptoms of illness were observed, carried out at least every 3 months. 35 attendees. EX Continuous training in the use of Pallet jack and BPM 9-30-2023</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.15.03	<p><b>Question:</b> Are there training logs for the sanitation workers, including best practices and chemical use details?</p> <p><b>Auditor Comments:</b> Fully Complies: REG 5.15 There is a documented program and training records for workers on sanitation and cleaning processes with objective, scope and responsible parties, Signed by Itzel Frías 9-30-2023 Sanitation and cleaning last record.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.15.04	<p><b>Question:</b> Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering any illnesses that might be a contamination risk to the products being produced, and include return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors should check procedure/policy but not the actual records).</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 19 A documented procedure was observed (Procedure and work discipline). For workers who handle food to report cuts or scrapes and any illness that may cause a risk of contamination to food. It has an objective, policy, scope and those responsible. format: indicates type of accident, date, time, etc.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance

5.15.05	<p><b>Question:</b> Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 11 A food safety policy was observed for non-compliance by workers and their corrective actions, indicating the norms or rules, sanctions and corrective actions. Note: no non-compliance has been observed in the last 12 months.</p>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance
5.15.06	<p><b>Question:</b> Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?</p> <p><b>Auditor Comments:</b> Completely Complies: When entering the facility, the visitor registration is required to be signed, which includes name, subject, date, company, etc. and it is established that we must adhere to the company policies and comply with the established rules.</p>	<b>Possible Points:</b> 3 <b>Points Scored:</b> 3 <b>Score:</b> Total Compliance

GMP	Testing	
5.16.01	<p><b>Question:</b> Is there a written risk-based, scientifically valid microbiological testing program that may include pathogen testing, and details program design (zonal approach, food contact/non-food contact surfaces, spent sprout irrigation water, test &amp; hold, water, ice, etc.), rationale for organisms tested for, procedures for sampling and testing (surfaces, water, product, ingredients, etc.), timing and frequency of testing, the testing methodology, the lab that performs the tests, and acceptable results/threshold levels for each organism?</p> <p><b>Auditor Comments:</b> Fully Compliant: SOP 5.16.01 A scientifically valid microbiological testing program was observed, based on risks, with objective, scope, generalities and responsible, showing the different zones (MONTHLY NON-CONTACT ZONES AND ANNUALLY WATER) I,II,III And IV for taking microbiological studies as well as frequency, includes water for human consumption. Signed by Itzel Frías, 07-09-2023. MADE BY IEH LABS.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.16.02	<p><b>Question:</b> Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 5.16.07 A documented procedure of corrective actions based on risks was observed and when negative results are received, it consists of a purpose, scope, objective, generalities and responsible parties, signed by Itzel Frías, 07-09-2023</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.16.03	<p><b>Question:</b> Are there records of environmental microbiological test results and does testing meet the program requirements?</p> <p><b>Auditor Comments:</b> Completely Compliant: Records of the results of the microbiological studies carried out were observed, indicating the date, time, surface or area, and the result. Ex: IEH LABS 10-25-2023, Listeria Negative, salmonella Negative and Ecoli &lt; 1 CFU. Signed by Jessica Green.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.16.04	<p><b>Question:</b> Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?</p> <p><b>Auditor Comments:</b> Completely Compliant: Packaging water records were observed with annual frequency: Fecal Coliforms 1 CFU/100 ml, Total Coliforms &lt; 1 and Negative Ecoli CFU/100ml. Signed by Jessica Green 10-25-2023.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
5.16.05	<p><b>Question:</b> Are there records of microbiological tests on ice used in the facility (either produced in-house or purchased) and does testing meet the program requirements?</p> <p><b>Auditor Comments:</b> A/N: This question does not affect scoring: Ice is not used in any production process or facility.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.16.06	<p><b>Question:</b> Are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect scoring: Compressed air or other mechanically introduced gases are not used in any production process or facility.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A

	<p><b>Question:</b> Are there records of other tests (e.g., spent sprout irrigation water, product, raw ingredients, etc.) that are performed for any reason (e.g., customer requirements, best practice, regulatory requirements) and does testing meet program requirements?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: There will be no records of other microbiological tests performed.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.16.08	<p><b>Question:</b> Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect scoring: No negative microbiological test results were observed.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.16.09	<p><b>Question:</b> Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?</p> <p><b>Auditor Comments:</b> Completely Compliant: A training program was observed with training records for sampling carried out by Itzel Frias.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.16.10	<p><b>Question:</b> Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: There is no internal laboratory.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A

GMP	Temperature Controlled Storage & Distribution Logs	
5.17.01	<p><b>Question:</b> Are there records of final product temperature checks for temperature sensitive product?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: Temperature-sensitive products are not handled.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.17.02	<p><b>Question:</b> Are there temperature logs for the production area (if refrigerated)?</p> <p><b>Auditor Comments:</b> N/A: This question does not affect the score: The company does not have controlled temperatures in the production area.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.17.03	<p><b>Question:</b> Are there temperature logs for storage rooms?</p> <p><b>Auditor Comments:</b> Fully Compliant: There are cold room temperature records, signed and verified once per day by Itzel Frias (TEMPERATURE RECORDS) Note: Temperatures of 32 to 60 degrees Fahrenheit are handled.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.17.04	<p><b>Question:</b> Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading?</p> <p><b>Auditor Comments:</b> Fully Complies: SOP 21 A documented procedure was observed to control transport temperatures before shipping, it consists of a scope, objectives, generalities and responsible parties. Signed by Itzel Frias 07-09-2023.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
5.17.05	<p><b>Question:</b> Are there records of shipping truck trailer (or other transportation systems) temperature checks, indicating the truck trailer temperature settings and that the truck trailer was pre-cooled prior to loading?</p> <p><b>Auditor Comments:</b> Completely Compliant: There are records of review of transport temperatures, which include temperature, cleanliness, pest freedom and are signed by the shipping person.</p>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance

	<b>Question:</b> Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>Score:</b> Total Compliance
5.17.06	<b>Auditor Comments:</b> Fully Compliant: Records of sanitary conditions were observed prior to shipment, including cleaning, sanitation, pest freedom and temperature. 10-29-2023.	
<b>GMP</b>	<b>Allergen Control</b>	
5.18.01	<b>Question:</b> Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)??  <b>Auditor Comments:</b> Yes: The handling or storage of allergens was not observed in the production and storage area.	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> Yes
5.18.02	<b>Question:</b> Has a documented allergen management plan been developed?  <b>Auditor Comments:</b>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.18.03	<b>Question:</b> Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?  <b>Auditor Comments:</b>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.18.04	<b>Question:</b> Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?  <b>Auditor Comments:</b>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.18.05	<b>Question:</b> Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?  <b>Auditor Comments:</b>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.18.06	<b>Question:</b> Does re-work handling take into account the issues associated with allergen containing products?  <b>Auditor Comments:</b>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.18.07	<b>Question:</b> Are workers trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there records of this allergen training?  <b>Auditor Comments:</b>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.18.08	<b>Question:</b> Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?  <b>Auditor Comments:</b>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
5.18.09	<b>Question:</b> Are all products manufactured on site labeled correctly with respect to allergens?  <b>Auditor Comments:</b>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A

HACCP	Preliminary Steps	
6.01.01	<p><b>Question:</b> Is there a team responsible for the HACCP program at the operation, with an assigned leader for the development, implementation and on-going maintenance of the HACCP system?</p> <p><b>Auditor Comments:</b> Fully Compliant: The company has a HACCP team, the training and activities essential to the program and a HACCP leader, Manuel Cadena, meets all the essential requirements for the safety program. It is made up of 4 people.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
6.01.02	<p><b>Question:</b> Is there documented evidence that the HACCP team members have been trained on HACCP principles?</p> <p><b>Auditor Comments:</b> Fully Compliant: HACCP team meeting records were observed at least every 3 months, 10-09-2023 HACCP risk analysis, HACCP history and its application in the process. Signed by Manuel Cadena formal HACCP training with gold seal.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
6.01.03	<p><b>Question:</b> Does a product description exist for the products produced?</p> <p><b>Auditor Comments:</b> Completely Complies: There is a clear and precise description of the product being handled. 10-09-2023 Reviewed by Manuel Cadena.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
6.01.04	<p><b>Question:</b> Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?</p> <p><b>Auditor Comments:</b> Completely Compliant: A flow diagram of the process was observed from receipt of the product to shipment. 09-10-2023 signed by Manuel Cadena.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
6.01.05	<p><b>Question:</b> Is there documented evidence that the flow chart(s) has been verified on-site?</p> <p><b>Auditor Comments:</b> Fully Compliant: Verified documented evidence of the flow diagram was observed on the site in each of its stages, signed by Manuel Cadena 09-10-2023.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance
HACCP	Development of the HACCP Plan	
6.02.01	<p><b>Question:</b> Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p> <p><b>Auditor Comments:</b> Fully Compliant: There is a documented hazard analysis for each of the steps in the process and shows the 3 different hazards. (biological, physical and chemical) shows the stages of the flow chart and prevention methods, 09-10-2023, signed by Manuel Cadena.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
6.02.02	<p><b>Question:</b> Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)?</p> <p><b>Auditor Comments:</b> Fully compliant; A program was observed for decision-making on CCPs and their justifications for the identified dangers. Signed by Manuel Cadena.</p>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>Score:</b> Total Compliance
6.02.03	<p><b>Question:</b> Is the HACCP system reviewed when significant changes are made and at least once every 12 months?</p> <p><b>Auditor Comments:</b> Fully Compliant: The HACCP system has been reviewed when any changes are made or at least every 12 months.</p>	<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>Score:</b> Total Compliance

6.02.04	<p><b>Question:</b> Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Informational gathering. If answer is YES, continue with next question. If answer is NO, the rest of "Module 6 HACCP" is not applicable.</p> <p><b>Auditor Comments:</b> NO. No CCPs occur in the production process.</p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> No
6.02.05	<p><b>Question:</b> Have CCP critical control limits been established and are they supported by relevant validation documentation?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.02.06	<p><b>Question:</b> Have monitoring requirements and frequencies been determined and documented for the CCPs?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.02.07	<p><b>Question:</b> Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.02.08	<p><b>Question:</b> Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.02.09	<p><b>Question:</b> Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limits are not met (loss of control/deviation) and plans to adjust the process back into control?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.02.10	<p><b>Question:</b> Have recording forms been developed for monitoring the CCPs?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.02.11	<p><b>Question:</b> Have verification plans and schedules been developed for each CCP?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
HACCP	Execution of the HACCP Plan on the Plant Floor	
6.03.01	<p><b>Question:</b> Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.03.02	<p><b>Question:</b> Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A

6.03.03	<p><b>Question:</b> Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.03.04	<p><b>Question:</b> Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.03.05	<p><b>Question:</b> Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A
6.03.06	<p><b>Question:</b> Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?</p> <p><b>Auditor Comments:</b></p>	<b>Possible Points:</b> 0 <b>Points Scored:</b> 0 <b>Score:</b> N/A