



Revision 1



## CORRECTIVE ACTION 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 WHI LINE RD Pharr, Texas 78577, United States		
Shipper:	Evergreen Cold Storage		
Operation Type:	Cooling/Cold Storage		
Audit Type:	Announced Audit		
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:	97%		
Final Audit Score:			
Certificate Valid From:	06 Dec 2023 To 05 Dec 2024		
GPS Coordinates:	<div><div><div>Latitude</div><div>26° 6' 9"</div></div><div><div>Longitude</div><div>98° 13' 10"</div></div><div><div></div><div><a href="#">Click here to see map</a></div></div></div>		

## Information related to the audited operation

Total number of workers for the operation:	40	What is the maximum number of workers during peak season?	45
Number of lines for the operation:	0	Number of lines being used during the audit:	0
Facility Size:	88000 Square feet	Facility Environment Conditions:	Dry Environment Only
Are allergens present in the facility?	No		
Is temperature control storage used?	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	Seasonality
Asparagus	Year round
Avocados	Year round
Berries	Year round
Broccoli	Year round
Carrots	Year round
Celery	Year round
Chili Pepper	Year round
Cucumbers	Year round
Eggplant / Aubergine	Year round
Lemons	Year round
Lettuce	Year round
Limes	Year round
Mangoes	Year round
Peppers	Year round
Pineapples	Year round
Squash	Year round
Tomatoes	Year round
Watermelons	Year round

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

Non-Conformance Summary By Count	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>

<b>GMP</b>	<b>Storage Areas &amp; Packaging Materials</b>	<b>Closed</b>					
5.03.05	<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?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 3 <b>Score:</b> Major Deficiency					
	<b>Auditor Comments:</b> Major Deficiency: Observed all hard to reach areas dirty in storage area.						
	<div> <div> <b>Auditee Comments:</b> CLEANING OF ALL DIFFICULT TO ACCESS AREAS WAS CARRIED OUT </div> <div>View Files</div> </div> <table> <tr> <td></td><td>Accept CA?</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>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance </td></tr> </table>			Accept CA?		<b>CB/Auditor Review Comments:</b> ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.	Yes
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<b>GMP</b>	<b>Equipment</b>	<b>Closed</b>					
5.06.02	<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.)?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 3 <b>Score:</b> Major Deficiency					
	<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.						
	<div> <div> <b>Auditee Comments:</b> AREAS OF SKINNING AND OXIDATION WERE CORRECTED </div> <div>View Files</div> </div> <table> <tr> <td></td><td>Accept CA?</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>Yes</td><td> <b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance </td></tr> </table>			Accept CA?		<b>CB/Auditor Review Comments:</b> ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.	Yes
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<b>GMP</b>	<b>Equipment Cleaning</b>	<b>Closed</b>					

5.07.06	<b>Question:</b> Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency					
	<b>Auditor Comments:</b> Major Deficiency: Excessive black deposits were observed in front of the air in the storage area.						
	<div> <b>Auditee Comments:</b> THE CLEANING OF ALL AIR WAS CARRIED OUT           <a href="#">View Files</a> </div> <table border="1"> <tr> <td></td> <td>Accept CA?</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>Yes</td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance         </td> </tr> </table>			Accept CA?		<b>CB/Auditor Review Comments:</b> ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.	Yes
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GMP	Equipment Cleaning	Closed
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5.07.08	<b>Question:</b> Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 3 <b>Score:</b> Major Deficiency					
	<b>Auditor Comments:</b> Major Deficiency: Hoses were observed stored incorrectly in the facilities.						
	<div> <b>Auditee Comments:</b> THE STORAGE OF THE HOSES WAS CORRECTED           <a href="#">View Files</a> </div> <table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> <b>CB/Auditor Review Comments:</b> 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>			Accept CA?		<b>CB/Auditor Review Comments:</b> PARTIALLY ACCEPTED: Documentary and photographic evidence was shown, but no evidence of staff training was shown.	Yes
	Accept CA?						
<b>CB/Auditor Review Comments:</b> 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					

GMP	Buildings and Grounds	Closed
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5.09.14	<b>Question:</b> Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 1 <b>Score:</b> Major Deficiency					
	<b>Auditor Comments:</b> Major Deficiency: A dirty and poorly maintained exterior area was observed with tires and accumulated trash.						
	<div> <b>Auditee Comments:</b> EXTERIOR CLEANING WAS DONE           <a href="#">View Files</a> </div> <table border="1"> <tr> <td></td> <td>Accept CA?</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>Yes</td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance         </td> </tr> </table>			Accept CA?		<b>CB/Auditor Review Comments:</b> ACCEPTED: Documentary and photographic evidence of the corrective action carried out was shown.	Yes
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<b>CB/Auditor Review Comments:</b> 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					