



Revision 1



This document is subject to changes. The current information and status of this operation is posted in the Certification Program website at PrimusGFS.com

CORRECTIVE ACTION REPORT

Operation Type: Cooling/Cold Storage
Audit Report Summary

CB Registration No. WQS-PGFS-6227-1


PrimusGFS ID #356006

Audited by WQS, LLC.

PrimusGFS Version 3.2

Ver en Español

Organization:	EVERGREEN COLD STORAGE DBA ENVISION COLD Contact(s): SYLVIA ROQUE TAYLOR WINGO SALLY GRANADOS Address: 1400 W. Hi Line 78577 Location: Pharr, Texas, United States Phone Number: (956) 783 9797
Operation:	TAYLOR WINGO Contact(s): TAYLOR WINGO Location: 1400 W. Hi Line Pharr, Texas 78577, United States
Operation Type:	Cooling/Cold Storage
Audit Type:	Announced Audit
Audit Executive Summary:	The EVERGREEN Company is a company that consists of 45 employees in high season and is responsible for the storage of finished product only CUCUMBERS, STRAWBERRIES, LETTUCE, LEMONS, ETC. Service of entry and exit of product in the facilities, to be sold in the United States market, has a storage area of 80,000 square feet. It is made up of different areas in the facility, Offices, Storage Area, Parking and Quality Area, packaging consists of 25 sinks and 20 bathrooms for workers. The product is stored in the cold room at 30 to 60 degrees Fahrenheit and is loaded, an allergen program is not presented, there is HACCP equipment, no CCPs were identified in the storage and distribution process and no water is used in the distribution process.
Date Documentation Review Started:	04 Dec 2024 14:00
Date Documentation Review Finished:	04 Dec 2024 18:00
Total Amount of Time on the Documentation Review:	4.00 Hours
Date Visual Inspection Started:	04 Dec 2024 09:00
Date Visual Inspection Finished:	04 Dec 2024 14:00
Total Amount of Time on Visual Inspection:	5.00 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Lettuce, Broccoli, Strawberries, Celery, Tomatoes, Cucumbers, Raspberries, Squashes, Cauliflower, Blackberries, Asparagus, Avocados, Carrots, Figs, Green Bean, Guavas, Lemons, Mangoes, Melons, Pineapples, Watermelons, Blueberries, Grapes (Table), Capsicums (Peppers / Chillies), Rambutan, Cactus Leaves, Dragon Fruit / Pitahaya, Limes, Litchis / Lychees, Carambola / Star Fruit, Thai Eggplant
Similar product(s)/process(es) not observed:	None
Product(s) applied for but not observed:	None
Auditor:	Afonso Thayne Alonso (WQS, LLC.)
Preliminary Audit Score:	96%
Final Audit Score:	
Certificate Valid From:	13 Jan 2025 To 12 Jan 2026

GPS Coordinates:	Latitude	Longitude	 Click here to see map
	26° 6' 9"	98° 13' 10"	

View Certificate

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:	100000 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
Blackberries	Year round
Blueberries	Year round
Broccoli	Year round
Carambola / Star Fruit	Year round
Carrots	Year round
Cauliflower	Year round
Celery	Year round
Cucumbers	Year round
Dragon Fruit / Pitahaya	Year round
Figs	Year round
Green Bean	Year round
Guavas	Year round
Lemons	Year round
Lettuce	Year round
Limes	Year round
Litchis / Lychees	Year round
Mangoes	Year round
Melons	Year round
Cactus Leaves	Year round
Capsicums (Peppers / Chillies)	Year round
Pineapples	Year round
Rambutan	Year round
Raspberries	Year round
Squashes	Year round
Strawberries	Year round
Grapes (Table)	Year round
Thai Eggplant	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:	240	Score:	240
	Possible Points:	240	Possible Points:	240
	Percent Score:	100	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1034	Score:	1065
	Possible Points:	1090	Possible Points:	1090
	Percent Score:	94	Percent Score:	97
Module 6 - HACCP System Requirements	Score:	95	Score:	95
	Possible Points:	95	Possible Points:	95
	Percent Score:	100	Percent Score:	100
TOTAL	Score:	1369	Score:	1400
	Possible Points:	1425	Possible Points:	1425
	Percent Score:	96	Percent Score:	98

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post Corrective Action Open Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	8	0
Module 6 - HACCP System Requirements	0	0
TOTAL	8	0

GMP	Storage Areas & Packaging Materials	Closed
5.03.05	Question: Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas? Auditor Comments: Major Deficiency: All hard-to-reach areas in the storage area were observed dirty.	
	Auditee Comments: All hard-to-reach areas have been cleaned and put on a schedule. View Files	
	CB/Auditor Review Comments: PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.	Accept CA? Yes

GMP	Operational Practices	Closed
5.04.03	Question: Are production areas clean and well maintained; especially lights, ducts, fans, floor areas by the walls and equipment, and other hard to reach areas? Auditor Comments: Major Deficiency: Dirty, hard-to-reach areas were observed in the dirty and poorly maintained production area.	
	Auditee Comments: All hard-to-reach areas have been cleaned and put on a schedule. View Files	
	CB/Auditor Review Comments: PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.	Accept CA? Yes

GMP	Equipment	Closed			
5.06.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?				
	Auditor Comments: Major Deficiency: All non-food contact surfaces of equipment were observed with peeling paint and rust and corrosion.				
	<div><div>Auditee Comments:<i>Racking and non-food contact surface were cleaned and or painted.</i></div><div>View Files</div></div> <table><tr><td></td><td>Accept CA?</td></tr><tr><td>CB/Auditor Review Comments: <i>PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</i></td><td>Yes</td></tr></table>			Accept CA?	CB/Auditor Review Comments: <i>PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</i>
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CB/Auditor Review Comments: <i>PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</i>	Yes				
GMP	Equipment Cleaning	Closed			
5.07.06	Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?				
	Auditor Comments: Major Deficiency: Excessive black deposits were observed in front of the fans in the storage area.				
	<div><div>Auditee Comments:<i>ceilings were cleaned in front of air units and will be maintained on a schedule</i></div><div>View Files</div></div> <table><tr><td></td><td>Accept CA?</td></tr><tr><td>CB/Auditor Review Comments: <i>PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</i></td><td>Yes</td></tr></table>			Accept CA?	CB/Auditor Review Comments: <i>PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</i>
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GMP	Equipment Cleaning	Closed			
5.07.07	Question: 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?				
	Auditor Comments: Major Deficiency: Equipment that is not used daily was observed stored incorrectly on the premises.				
	<div><div>Auditee Comments:<i>Equipment not used was returned to proper storage locations and confirmed schedule.</i></div><div>View Files</div></div> <table><tr><td></td><td>Accept CA?</td></tr><tr><td>CB/Auditor Review Comments: <i>PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</i></td><td>Yes</td></tr></table>			Accept CA?	CB/Auditor Review Comments: <i>PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</i>
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GMP	Equipment Cleaning	Closed			
5.07.08	Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?				
	Auditor Comments: Major Deficiency: Hoses were observed stored improperly on site.				
	<div><div>Auditee Comments:<i>Hoses moved to proper storage areas</i></div><div>View Files</div></div> <table><tr><td></td><td>Accept CA?</td></tr><tr><td>CB/Auditor Review Comments: <i>PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</i></td><td>Yes</td></tr></table>			Accept CA?	CB/Auditor Review Comments: <i>PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</i>
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GMP	General Cleaning	Closed			

5.08.04	Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	
	Auditor Comments: Major Deficiency: High level areas including dirty and poorly maintained ceilings and plumbing were observed.	
	<div><div>Auditee Comments:Piping and ceilings have been cleaned and placed on a schedule</div><div>View Files</div></div>	
	<div><div></div><div>Accept CA?</div></div> <div><div>CB/Auditor Review Comments: PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</div><div>Yes</div></div>	

GMP	General Cleaning	Closed
5.08.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	
	Auditor Comments: Major Deficiency: Cleaning equipment was observed without color coding in the facility.	
	<div><div>Auditee Comments:color coding added to all cleaning equipment.</div><div>View Files</div></div>	
	<div><div></div><div>Accept CA?</div></div> <div><div>CB/Auditor Review Comments: PARTIALLY ACCEPTED: Photographic evidence of the corrective action taken was shown but documentary evidence of the corrective action taken was not shown.</div><div>Yes</div></div>	