



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

FINAL AUDIT REPORT

CB Registration No. WQS-PGFS-6227-1

PrimusGFS Version 3.2


Operation Type: Cooling/Cold Storage
Audit Report Summary

PrimusGFS ID #356006

Audited by WQS, LLC.

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:	Alfonso Thayne Alonso (WQS, LLC.)
Preliminary Audit Score:	96%
Final Audit Score:	98%
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"	

FSMA Summary Report

View Certificate

Corrective Action Activity

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:	100000 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	Canada,United States
Avocados	Observed on the day of audit	Year round	Canada,United States
Blackberries	Observed on the day of audit	Year round	Canada,United States
Blueberries	Observed on the day of audit	Year round	United States,Canada
Broccoli	Observed on the day of audit	Year round	United States,Canada
Carambola / Star Fruit	Observed on the day of audit	Year round	Canada,United States
Carrots	Observed on the day of audit	Year round	Canada,United States
Cauliflower	Observed on the day of audit	Year round	Canada,United States
Celery	Observed on the day of audit	Year round	United States,Canada
Cucumbers	Observed on the day of audit	Year round	Canada,United States
Dragon Fruit / Pitahaya	Observed on the day of audit	Year round	United States,Canada
Figs	Observed on the day of audit	Year round	Canada,United States
Green Bean	Observed on the day of audit	Year round	Canada,United States
Guavas	Observed on the day of audit	Year round	Canada,United States
Lemons	Observed on the day of audit	Year round	United States,Canada
Lettuce	Observed on the day of audit	Year round	Canada,United States
Limes	Observed on the day of audit	Year round	Canada,United States
Litchis / Lychees	Observed on the day of audit	Year round	United States,Canada
Mangoes	Observed on the day of audit	Year round	United States,Canada
Melons	Observed on the day of audit	Year round	Canada,United States
Cactus Leaves	Observed on the day of audit	Year round	United States,Canada
Capsicums (Peppers / Chillies)	Observed on the day of audit	Year round	Canada,United States
Pineapples	Observed on the day of audit	Year round	Canada,United States
Rambutan	Observed on the day of audit	Year round	Canada,United States
Raspberries	Observed on the day of audit	Year round	Canada,United States
Squashes	Observed on the day of audit	Year round	Canada,United States
Strawberries	Observed on the day of audit	Year round	Canada,United States
Grapes (Table)	Observed on the day of audit	Year round	Canada,United States
Thai Eggplant	Observed on the day of audit	Year round	Canada,United States
Tomatoes	Observed on the day of audit	Year round	Canada,United States
Watermelons	Observed on the day of audit	Year round	Canada,United States

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

SECTIONS:

Food Safety Management System Requirements	Module 5 - Good Manufacturing Practices Requirements	Module 6 - HACCP System Requirements
Management System	General GMP	Preliminary Steps
Control of Documents and Records	Pest Control	Development of the HACCP Plan
Procedures and Corrective Actions	Storage Areas & Packaging Materials	Execution of the HACCP Plan on the Plant Floor
Internal and External Inspections	Operational Practices	
Release of Items/Product	Worker Practices	
Supplier Monitoring/Control	Equipment	
Traceability and Recall	Equipment Cleaning	
Food Defense	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	

FSMS	Management System	
1.01.01	<p>Question: Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p>Auditor Comments: Fully Compliant: 1.01.01 There is a safety policy in the company that complies with all the essential requirements indicated, Mission, vision and objectives, Published visibly in the warehouse access area and in the main office, signed by the safety manager. 07-09-2024. signed by SILVIA ROQUE.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>
1.01.02	<p>Question: 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>Auditor Comments: Fully Compliant: 1.01.02 On the day of the audit, an organizational chart was observed that shows us the entire company chain, from the company president to the cleaning staff, well defined and described by position. Signed by SILVIA ROQUE 09-07-2024.</p>	<p>Possible Points: 10 Points Scored: 10 Score: Total Compliance</p>
1.01.03	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p> <p>Auditor Comments: 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 SILVIA ROQUE 07-09-2024.</p>	<p>Possible Points: 5 Points Scored: 5 Score: Total Compliance</p>

1.01.04	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: 1.01.04 A training program was presented that shows the types of specific training 07-09-2024 Signed and verified by SILVIA ROQUE. Includes all food safety positions.	
1.01.05	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 1.01.05 A verification of the entire food safety management system was observed (Verification of the administrative system). 07-09-2024. Signed by SILVIA ROQUE. Personnel changes adapted to the new program were observed.	
1.01.06	Question: Where specific industry guidelines or best practices exist for the crop and/or product, does the operation have a current copy of the document?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No specific or defined guidelines are required for the audited product.	

FSMS Control of Documents and Records		
1.02.01	Question: Is there a written document control procedure (including document control register/record) describing how documents will be maintained, updated and replaced?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 01 The company has a document control procedure that shows us the conservation, updating and records. (Document control). 07-09-2024 Signed by SILVIA ROQUE.	
1.02.02	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 01 The company has a document control procedure that shows us the conservation, updating and records. (Document control). It indicates a minimum period of 24 months. Its update date 09-17-2024 Signed by SILVIA ROQUE.	
1.02.03	Question: Are both paper and electronic food safety related documents and records created, edited, stored and handled in a secure manner?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Documents are created, edited, stored and managed securely in folders, electronically and as a backup on a USB.	
1.02.04	Question: Are records maintained in an organized and retrievable manner?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: All records are kept in an organized manner and easy to retrieve, stored in folders and electronically, have an identification code, and are kept by SILVIA ROQUE.	
1.02.05	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: 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 SILVIA ROQUE. SOP AND SAFETY RECORDS.	

FSMS Procedures and Corrective Actions		
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1.03.01	Question: Is there a written and standardized procedure for creating Standard Operating Procedures (SOPs) and their content?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 02 A procedure was observed that shows us how each of the company's SOPs are carried out, prepared on 07-09-2024 and reviewed and verified by SILVIA ROQUE. with the parameters of version 3.2 of Primus GFS.	
1.03.02	Question: Are the written procedures available to relevant users and is a master copy maintained in a central file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: 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 at head office.	
1.03.03	Question: Is there a documented corrective action procedure that describes the basic requirements for handling all non-conformances affecting food safety?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: 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 07-09-2024. Signed and verified by SILVIA ROQUE.	
1.03.04	Question: Is there an incident reporting system, also known as a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: A form was observed that shows us how to make a notification of unusual accidents (NUOCA) and no accidents have been observed in a 12-month period.	
FSMS Internal and External Inspections		
1.04.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 04 There is a documented procedure (internal audits) on how internal audits will be carried out and how often, which is signed and verified by SILVIA ROQUE 07-09-2024.	
1.04.02	Question: Are there written procedures for handling regulatory inspections?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: 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 SILVIA ROQUE 07-09-2024.	
1.04.03	Question: Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: Pre-operational regulatory inspections are not handled, it is a new company.	
1.04.04	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 06 A procedure was observed that shows the calibration and verification of accuracy to measure and monitor all operations performed every 15 days (Calibration and verification). A control is required, signed by SILVIA ROQUE. (calibration of thermometers in ice).	
1.04.05	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Cold thermometer calibration records were observed, last record 11-30-2024. Carried out every 15 days by SILVIA ROQUE food safety manager.	

FSMS Release of Items/Product		
1.05.01	Question: Is there a documented product release procedure available?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 07 The company has a product release procedure with a release code, signed and verified by SILVIA ROQUE 07-09-2024.	
1.05.02	Question: Are there records of product releases kept on file?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Records of product release applied in the bill of lading filed in the sales offices for at least 3 years were observed.	
1.05.03	Question: Is there a documented procedure for handling on hold and rejected items?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 08 A written procedure was observed for the handling of pending and rejected products (Waiting and rejected procedure). Reviewed and verified by SILVIA ROQUE 07-09-2024.	
1.05.04	Question: Are there records of the handling of on hold and rejected items kept on file?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No pending or rejected product records were observed.	
1.05.05	Question: Is there a documented procedure for dealing with customer and buyer food safety complaints/feedback along with records and company responses, including corrective actions?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 09 A procedure was observed for handling complaints and comments about food safety from customers that shows the policy, purpose, scope and responsibility. Signed by SILVIA ROQUE 07-09-2024.	
FSMS Supplier Monitoring/Control		
1.06.01	Question: 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.	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 10 written specifications related to food safety were observed for all incoming products including packaging materials and subcontracts showing the policy, scope and responsibility signed by SILVIA ROQUE 07-09-2024.	
1.06.02	Question: Is there a list of approved suppliers and service providers including justification for use of any emergency (temporary) suppliers or providers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has a list of approved suppliers and services. Ex: VENIBRA, IEH LABS, WQS, ETC.	
1.06.03	Question: Are there current written food safety related specifications for all incoming products, ingredients, materials (including primary packaging), services provided on-site, and outsourced services?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 1.06.03 A written procedure was observed that shows how all product and service providers are approved, evaluated, and monitored. (Approved Supplier Program). It shows the scope, purpose, and responsibility of each activity, reviewed and verified by SILVIA ROQUE 07-09-2024.	

1.06.04	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: 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	Question: 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.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The accreditations of the laboratory used for microbiological studies were observed, as well as its methods and quality system with a current date. 03-03-2025 IEH LABS	

FSMS	Traceability and Recall
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1.07.01	Question: Is there 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 1.07.01 A document was observed that indicates the procedure for how the follow-up is carried out backwards and forwards, with the policy, scope, purpose and responsibility signed by SILVIA ROQUE. EX: Order number 0038587, bill 155980.	
1.07.02	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: A documented product recovery program was observed that shows us the different types of recovery class I, II, III and IV, reviewed by SILVIA ROQUE 07-09-2024.	
1.07.03	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: A product recall program was observed and an exercise was carried out with the company, Order Number 0033687 251 boxes of AVOCADOS for Salmonella, bill of lading 1527330. Carried out within the allowed time 0.55 Min 2 exercises per year. No recalls were observed in the market in 12 months. 10-22-2024.	

FSMS	Food Defense
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1.08.01	Question: Is there a written food fraud vulnerability assessment (FFVA) and protection plan for all types of fraud, including all incoming and outgoing products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 1.08.01 A food fraud vulnerability assessment and a well-defined point-by-point protection plan with a preparation date were observed. Ex: adulteration, forgery, economic motivation, theft, diversion, verified by SILVIA ROQUE 07-09-2024. FOOD FRAUD MITIGATION.	
1.08.02	Question: Is there a written food defense vulnerability assessment and food defense plan based on the risks associated with the operation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 1.08.02 A documented biosafety plan was observed that shows the risks associated with the operation and its management procedures, includes personnel, facilities, visitors, suppliers and consists of purpose, scope, policy and responsibility, signed by SILVIA ROQUE 07-09-2024.	
1.08.03	Question: Are records associated with the food defense plan and its procedures being maintained, including monitoring, corrective action and verification records (where appropriate)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Records associated with the company's biosafety plan were observed: Ex. Manuel Cadena food safety control visit.	

1.08.04	Question: Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has a list of essential telephone numbers. From management, firefighters, emergency, civil protection, municipal police, etc. Located at the entrance of the facilities, updated by SILVIA ROQUE.	
1.08.05	Question: Are visitors and contractors to the company operations required to adhere to food defense procedures?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has a policy for visitors and contractors 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.	

GMP General GMP		
5.01.01	Question: Are all cleaning and maintenance chemicals (pesticides, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: All cleaning and maintenance chemicals were observed stored securely and properly labeled on the premises under lock and key.	
5.01.02	Question: Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: Non-food grade chemicals are handled appropriately and are clearly marked under lock and key. Located in an assigned area and away from the production process.	
5.01.03	Question: Are signs supporting GMPs posted appropriately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: All signs used for safety are posted appropriately for workers and in the areas designated for each situation.	
5.01.04	Question: Are the necessary food defense controls implemented in the operation?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, the company's biosecurity controls were implemented, as outlined in its biosecurity system, visitor policy, suppliers, food defense, etc.	

GMP Pest Control		
5.02.01	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: It was observed during the audit that all products or ingredients were free of pests (insects, rodents, birds, reptiles and mammals).	
5.02.02	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, all packaging supplies were observed to be completely pest-free (insects, rodents, birds, reptiles and mammals).	

5.02.03	Question: Are plant and storage areas free of pests (e.g., insects, rodents, birds, reptiles, mammals) or any evidence of them?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully compliant: No pests (insects, rodents, birds, reptiles and mammals) were observed in the storage area.	
5.02.04	Question: Is the area outside the facility free of evidence of pest activity?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: Observed free of evidence of pest activity outside the installation area.	
5.02.05	Question: Is there an effective pest control program in place? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has an effective pest control program carried out by Venibra Lic: 0566017 03-01-2025 weekly with 216 internal and 31 external traps.	
5.02.06	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: All pest control devices were observed away from raw materials, the production process, packaging and finished products and no type of bait is used within the facilities, 216 internal traps, 31 external to the packaging.	
5.02.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, the devices were observed to be clean and intact with their monitoring codes, and traps #13 and #22 internal and #7 and #14 external were inspected as of the last date 02-12-2024.	
5.02.08	Question: Are interior and exterior building perimeter pest control devices adequate in number and location?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: All building perimeter pest control devices were observed to be appropriate in quantity and location.	
5.02.09	Question: Are all pest control devices identified by a number or other code (e.g. barcode) ?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: All pest control devices were observed to be correctly identified by their number and barcode, as well as the map of the facilities.	
5.02.10	Question: Are all pest control devices effective and bait stations secured?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: All pest control devices and traps were observed to be well secured and consistent with the facility map.	

GMP Storage Areas & Packaging Materials		
5.03.01	Question: 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)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: The facilities were properly designed to ensure the separation of ingredients. Ice and distance are not used, which helps prevent cross contamination and any other contamination.	

5.03.02	Question: Is the facility's use restricted to the storage of food products?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Fully Compliant: During the audit, only the storage of food products was observed.				
5.03.03	Question: Are rejected or on hold materials clearly identified and separated from other materials?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A: This question does not affect scoring: No rejected or on-hold materials were observed on the day of the audit.				
5.03.04	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance			
	Auditor Comments: Fully Compliant: No adulterated products were observed during the audit.				
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?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency			
	Auditor Comments: Major Deficiency: All hard-to-reach areas in the storage area were observed dirty.				
	<div><div>Auditee Comments: All hard-to-reach areas have been cleaned and put on a schedule.</div><div>View Files</div></div> <table><tr><td></td><td>CA Accepted?</td></tr><tr><td>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.</td><td>Yes</td></tr></table>			CA Accepted?	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.
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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.	Yes				
5.03.06	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Fully Compliant: The materials marked with the purchase lot number from the supplier were observed and are used according to their arrival date.				
5.03.07	Question: Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Fully Compliant: The company has a materials rotation policy taking into account the batch number and arrival date, managing it according to the material inventory.				
5.03.08	Question: Are storage areas at the appropriate temperatures for the specific products being stored?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Fully Compliant: The temperature of the storage area is maintained appropriately according to the stored product, with ranges of 32 to 60 degrees Fahrenheit.				
5.03.09	Question: Is any packaging being stored outside, being stored protected?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A: This question does not affect scoring: No packaging was observed stored outside the facility.				

GMP

Operational Practices

5.04.01	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance			
	Auditor Comments: Fully Compliant: A process flow, facility design, utensil control, worker control, and use of the internal vehicle were observed to prevent product contamination.				
5.04.02	Question: Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance			
	Auditor Comments: Fully Compliant: All packaging materials and products are protected from contamination from the roof, stairs, motors, lubricants, panels and insulation.				
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?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency			
	Auditor Comments: Major Deficiency: Dirty, hard-to-reach areas were observed in the dirty and poorly maintained production area.				
	<div><div>Auditee Comments: All hard-to-reach areas have been cleaned and put on a schedule.</div><div>View Files</div></div> <table><tr><td></td><td>CA Accepted?</td></tr><tr><td>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.</td><td>Yes</td></tr></table>			CA Accepted?	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.
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5.04.04	Question: Where facilities are not completely enclosed, are there measures in place to mitigate potential hazards?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A: This question does not affect scoring: The facilities are completely closed.				
5.04.05	Question: Is all re-work / re-packaging handled correctly?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A: This question does not affect scoring: No repackaging work is performed.				
5.04.06	Question: Are raw ingredients examined before use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Fully Compliant: They are visibly examined during 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	Question: Are finished products coded (carton and unit packaging) for the day of production?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Fully Compliant: All finished products and cardboard are labeled with the information provided by the company regarding traceability.				
5.04.08	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Fully Compliant: They are visibly examined during the production process (reception). In addition, there is a quality area at the end of the process for examination.				
5.04.09	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A			
	Auditor Comments: N/A: This question does not affect the score: The company does not have a testing system for measuring antimicrobials.				

5.04.10	Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: The hand washing stations are adequate. There are 25 washing stations for 45 people during the high and regular season, located in the rest area, properly stocked with soap, paper, and disinfectant.	
5.04.11	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: All sinks were observed working correctly and with the ideal pressure and temperature, stocked with towels and unscented soap.	
5.04.12	Question: Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, unscented soap, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: The sanitary stations are adequate in number, consisting of 20 units for a total of 45 workers in the high and regular season. They were observed to be fully stocked with paper, water, a container for the paper, odorless soap, with easy-to-clean surfaces, located in the packaging rest area at a considerable distance to avoid product contamination.	
5.04.13	Question: Are secondary hand sanitation stations adequate in number and location, and are the stations maintained properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Hand stations are adequate in number and were well stocked and in specific locations for use.	
5.04.14	Question: Are foot baths, foamers or dry powdered sanitizing stations adequate in number and location, and are the stations maintained properly?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: The company does not use stations for cleaning and sanitizing footwear.	
5.04.15	Question: Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: The use of single-use containers was not observed.	
5.04.16	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: The use of single-use containers was not observed.	
5.04.17	Question: 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?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: All temperature devices were identified and verified to be functioning correctly. Digital devices do not require calibration and are changed every 24 months.	
GMP		
Worker Practices		
5.05.01	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, workers were observed washing and disinfecting their hands, following the company's policies for entering the facilities.	

5.05.02	Question: Are workers' fingernails clean, short and free of nail polish?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Staff were observed with clean, short nails and no polish.	
5.05.03	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, no workers were observed with burns, sores, open wounds or foodborne illness.	
5.05.04	Question: Are workers wearing effective hair restraints that contain all hair?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Effective hair nets containing all hair were observed in use, located in the office area and are required by company policy.	
5.05.05	Question: Is jewelry confined to a plain wedding band and watches, studs, false eyelashes, etc., are not worn?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: On the day of the audit, no use of jewelry by company personnel was observed. This is listed as restricted use in the company policy and reviewed in the customs area.	
5.05.06	Question: Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Company personnel wear clean, sleeved, protective clothing.	
5.05.07	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The worker removes protective clothing when going to the bathroom and at mealtimes, leaving the protective clothing in the break area.	
5.05.08	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: There is an area for workers to leave protective clothing, jackets or long-sleeved clothing.	
5.05.09	Question: Are worker personal items being stored appropriately (i.e. not in the production or material storage area)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has an area specifically designated for the storage of employees' personal items.	
5.05.10	Question: Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: A no smoking, no eating, no chewing, and no drinking policy was observed on the premises and posted in the customs area. Note: No one was observed smoking, eating, or drinking anything.	

5.05.11	Question: Is fresh potable drinking water readily accessible to workers?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Fully Compliant: A specific area was observed in the warehouse with containers of purified water and disposable paper cups. Easily accessible to workers.				
5.05.12	Question: 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.)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance			
	Auditor Comments: Fully Compliant: During the audit, no personnel were observed using unsafe items (pens, glasses, and Bluetooth devices) in their top pockets. A policy of not using anything in the pocket located in the office or dispatch area is established.				
5.05.13	Question: Are first aid kits adequately stocked and readily available in the facility, and are blue band aids used?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Fully Compliant: Complete and well-stocked first aid kits with blue strips and unexpired medication were observed, located in the dispatch area and main offices.				
GMP	Equipment				
5.06.01	Question: Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance			
	Auditor Comments: Fully 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.				
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.)?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency			
	Auditor Comments: Major Deficiency: All non-food contact surfaces of equipment were observed with peeling paint and rust and corrosion.				
	<div>Auditee Comments: Racking and non-food contact surface were cleaned and or painted.</div> <div><div><div></div><div>View Files</div></div><table><tr><td></td><td>CA Accepted?</td></tr><tr><td>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.</td><td>Yes</td></tr></table></div>			CA Accepted?	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.
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5.06.03	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance			
	Auditor Comments: Fully Compliant: All food contact equipment is smooth, seamless, non-toxic, corrosion-resistant and wood-free. They can be easily cleaned and maintained.				
5.06.04	Question: Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Fully Compliant: A thermometer independent of the cooling equipment was observed in the cold storage or freezer area to measure the external temperature of the equipment.				
5.06.05	Question: Are all thermometers non-glass and non-mercury?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Fully Compliant: During the audit, digital and plastic thermometers were observed, which do not represent a problem of contamination by foreign material.				

GMP		Equipment Cleaning					
5.07.01	Question: Are food contact equipment surfaces clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance					
	Auditor Comments: Fully Compliant: All surfaces of the equipment in contact with food were observed to be clean and easy to clean.						
5.07.02	Question: Are non-food contact equipment surfaces clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance					
	Auditor Comments: Fully Compliant: All non-food contact surfaces of the equipment were observed to be clean.						
5.07.03	Question: Are items (totes, bins, etc.) that are used to hold or store product clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance					
	Auditor Comments: Fully Compliant: All items used to store or store products were observed to be clean and in good condition included in the cleaning program.						
5.07.04	Question: During cleaning, are food products and packaging materials protected from contamination?	Possible Points: 0 Points Scored: 0 Score: N/A					
	Auditor Comments: 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	Question: Are cooling units, including coils in coolers and freezers, clean and free of aged, dirty ice?	Possible Points: 5 Points Scored: 5 Score: Total Compliance					
	Auditor Comments: Fully Compliant: On the day of the audit, the units were observed to be clean and free of dirty and aged ice.						
5.07.06	Question: Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency					
	Auditor Comments: Major Deficiency: Excessive black deposits were observed in front of the fans in the storage area.						
	<div>Auditee Comments: ceilings were cleaned in front of air units and will be maintained on a schedule</div> <div><div><div></div><div>View Files</div></div><table><tr><td></td><td>CA Accepted?</td></tr><tr><td>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.</td><td>Yes</td></tr></table></div>				CA Accepted?	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.	Yes
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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?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency					
	Auditor Comments: Major Deficiency: Equipment that is not used daily was observed stored incorrectly on the premises.						
<div>Auditee Comments: Equipment not used was returned to proper storage locations and confirmed schedule.</div> <div><div><div></div><div>View Files</div></div><table><tr><td></td><td>CA Accepted?</td></tr><tr><td>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.</td><td>Yes</td></tr></table></div>					CA Accepted?	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.	Yes
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5.07.08	Question: Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency			
	Auditor Comments: Major Deficiency: Hoses were observed stored improperly on site.				
	<div>Auditee Comments: Hoses moved to proper storage areas</div> <div><div>View Files</div><table><tr><td></td><td>CA Accepted?</td></tr><tr><td>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.</td><td>Yes</td></tr></table></div>			CA Accepted?	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.
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5.07.09	Question: Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance			
	Auditor Comments: Fully Compliant: The equipment or tools used for maintenance in the production areas were observed to be clean and stored correctly to prevent corrosion.				
5.07.10	Question: Are excess lubricants and grease removed from the equipment and are lubricant catch pans fitted where needed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Fully Compliant: During the audit, no excess grease or lubricants were observed on the equipment.				
GMP General Cleaning					
5.08.01	Question: Are spills cleaned up immediately?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Fully Compliant: During the audit, no excess grease or lubricants were observed on the equipment.				
5.08.02	Question: Are waste and garbage frequently removed from production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance			
	Auditor Comments: Fully Compliant: It was observed that waste and garbage are removed daily or as necessary, as established in your master cleaning system.				
5.08.03	Question: 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)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance			
	Auditor Comments: Fully Compliant: Clean drains were observed, free of odors and flowing correctly to avoid contamination.				
5.08.04	Question: Do high level areas, including overhead pipes, ducts, fans, etc., appear clean?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency			
	Auditor Comments: Major Deficiency: High level areas including dirty and poorly maintained ceilings and plumbing were observed.				
	<div>Auditee Comments: Piping and ceilings have been cleaned and placed on a schedule</div> <div><div>View Files</div><table><tr><td></td><td>CA Accepted?</td></tr><tr><td>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.</td><td>Yes</td></tr></table></div>			CA Accepted?	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.
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5.08.05	Question: Are plastic strip curtains maintained in good condition, kept clean and mounted so that the tips are not touching the floor?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: All plastic curtains were observed to be clean and in good condition.	
5.08.06	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No personal protective equipment is used.	
5.08.07	Question: Is cleaning equipment maintained clean and stored properly?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Cleaning equipment was observed to be clean and stored correctly on the premises.	
5.08.08	Question: Is cleaning equipment identified in order to prevent potential cross contamination issues (e.g., production, maintenance, outside, restroom equipment)?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency
	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><div>View Files</div></div></div>	
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5.08.09	Question: Are all items used for sanitation appropriate for their designated purpose (e.g., no steel wool, metal bristles, etc.)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, it was observed that the sanitizing utensils were appropriate for their purpose. Free of steel wool, metal bristles and a color different from the product.	
5.08.10	Question: Are toilet facilities and hand washing stations clean?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, the sanitary facilities and hand washing stations were observed to be completely clean and in good condition.	
5.08.11	Question: Are worker break facilities clean, including microwaves and refrigerators, and no rotting or out of date foodstuffs?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, the workers' rest areas were observed to be clean, Note: electronic equipment (microwave, etc.) was observed to be clean and in good condition without rotten or expired food.	
5.08.12	Question: Is the maintenance shop organized, with equipment and spares stored in a neat and tidy fashion?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No maintenance workshop was observed on the premises.	
5.08.13	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The internal transport equipment (forklift) was observed to be clean and in good condition, used only in the packaging area.	

5.08.14	Question: Are shipping trucks clean and in good condition?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The shipment 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, sanitization and temperature).	
GMP Buildings and Grounds		
5.09.01	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, the lights in the facilities were observed to be clean and protected to prevent cross-contamination.	
5.09.02	Question: Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: No potential contamination risks or issues were found, from glass, metal or hard plastic. completely eliminated from the operation.	
5.09.03	Question: Has the facility eliminated the use of wooden items or surfaces?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: No wooden elements or surfaces were observed on the day of the audit.	
5.09.04	Question: Is there adequate lighting in the production and storage areas?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Adequate lighting was observed in the production and storage areas.	
5.09.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: On the day of the audit, proper ventilation was observed to control dust, condensation, odors and vapors.	
5.09.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: Floor surfaces were observed to be in good condition with no standing water and easy to clean.	
5.09.07	Question: Are the floor drains where they are needed for drainage and cleanup?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The drains were observed to be in good condition and in specific locations that help with drainage and cleaning of the facilities.	
5.09.08	Question: Are closed doors and windows to the outside pest-proof?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: All exterior facing doors and windows were found to be pest-proof and clean and well maintained	

5.09.09	Question: In temperature controlled environments, are docks enclosed and dock doors fitted with buffers/shelters to seal against trucks?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: All entrance areas were observed to be completely sealed, not allowing the entry of rodents and birds into the production and storage area and sealed for trucks.	
5.09.10	Question: Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: Shock absorbers and load mufflers were observed to be in good condition, pest-proof and free of debris.	
5.09.11	Question: 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)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The exterior walls were observed to be free of holes to prevent pests. The pipes and ventilation ducts were designed and protected to prevent the entry of pests and were properly cleaned and sanitized.	
5.09.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, all interior walls and ceilings were observed to be free of cracks and crevices, which prevent pests from harboring and ensure proper cleaning and sanitation.	
5.09.13	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The appropriate perimeter was observed within the packaging and storage area for inspection and cleaning of the area.	
5.09.14	Question: Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The external area was observed to be clean and well maintained, free of trash.	
5.09.15	Question: 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)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: No equipment, pallets, or tires were observed stored in the external packaging area, which prevents pests from harboring.	
5.09.16	Question: Are pallets inspected to separate and replace dirty or broken pallets, and broken or dirty pallets are not in use?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Dirty or broken pallets are inspected prior to their use in the company and broken or dirty pallets are removed.	
5.09.17	Question: Is the area around the dumpster/cull truck/trash area clean?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: During the audit, the area around the garbage container was observed to be completely clean.	

5.09.18	Question: Are outside garbage receptacles and dumpsters kept covered or closed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: All trash receptacles and external containers were observed to be clean and closed.	
5.09.19	Question: Are all water lines protected against back siphonage?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: All water lines were found to be backflow protected. Note: City potable water supply is used.	
5.09.20	Question: Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: The company does not have a laboratory on site.	

GMP Site		
5.10.01	Question: Is there a site plan showing the facility location, adjacent sites, roads, water sources, storm water, wastewater and other relevant features?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has a site map showing the locations of facilities, adjacent sites, roads, water sources, stormwater waste, neighbors, etc. 07-09-2024, signed and verified by SILVIA ROQUE.	
5.10.02	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: A map or plan of the installation plant was observed showing the building, measurements, production area, storage, sanitary stations and offices. Signed by SILVIA ROQUE.	
5.10.03	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: A documented risk assessment was observed that identifies and guarantees safety control, consisting of a scope, objective, generalities and responsible party. 07-09-2024. It consists of facilities, process and packaging. Signed by SILVIA ROQUE.	
5.10.04	Question: Is there a current certificate of inspection (or similar record) for backflow prevention assemblies on water lines into the facility?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: A certificate from the city of McAllen Texas for the backflow prevention system was observed: Ex: License: 070602 receipt number: 02115 9-20-2024.	
5.10.05	Question: Is there a designated person responsible for the operation's food safety program?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has a person designated or responsible for the safety program, SILVIA ROQUE, who complies with all the essential requirements for the safety program.	

GMP Chemical Files		
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5.11.01	Question: Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible (e.g., rodent chemicals, product sanitizers)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has a copy of the chemical labels that can be easily accessed. Ex. Simple Green, Chlorine, etc.	
5.11.02	Question: Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: Chemical inventory records were observed every 15 days by SILVIA ROQUE every month, recording entries and exits, date and presentation. 11-29-2024. Ex. Simple Green, Chlorine, etc.	
5.11.03	Question: 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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: The company does not have a product washing system (water is not used in the process)	
GMP Pest Control Documentation		
5.12.01	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has an effective pest control program carried out by Venibra Lic: 0566017 03-01-2025 weekly with 216 internal and 31 external traps.	
5.12.02	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: There is a schematic plan or map of the facilities and the number of traps per area, 31 external and 216 internal rubber traps. It matches the facilities.	
5.12.03	Question: Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has records of pest control verification and corrective actions, as well as observed problems, formats, including status, season, date and frequency. (weekly). VENIBRA.	
GMP Operation Monitoring Records		
5.13.01	Question: Are there inspection records for incoming goods (e.g., raw materials, ingredients and packing materials)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Inspection records of incoming products were observed. Includes Supplier, quantity, batch, plates, quality and sanitation condition. Ex: GONZALES AVUACATES Transport.	
5.13.02	Question: 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)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: Inspection records of incoming trailers, for rodents and insects, cleaning, holes, and temperature control were observed. Format established by the company, date, cleaning, temperature, and sanitization. Ex. TRANSMEX R3056TH 11/29/2024.	

5.13.03	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: 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	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: There is no washing process at the facility. (No water is handled at the facility).	
5.13.05	Question: 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.)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: There is no washing process at the facility. (No water is handled at the facility)	
5.13.06	Question: 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?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: Records of the hand stations were observed, with inventory and a control with the replenishment of the gel stations (inventory of gel stations).	
5.13.07	Question: Is there a tool accountability program for knives and similar cutting hand tools used in the production area?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: A tooling program for knives or cutting tools was not observed on the audit day because they are not used in the process.	
5.13.08	Question: Is there a pre-operation inspection log?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: A daily operations log was observed, including ceilings, clean floors, trash, external objects, clean, dust-free mesh, empty and clean trash cans (daily operations log).	
5.13.09	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: Documented evidence was observed of internal audits carried out 4 times per season or every 3 months, 10-25-2024 carried out by SILVIA ROQUE and Manuel Cadena	
GMP Maintenance & Sanitation Files		
5.14.01	Question: Does the facility have a preventative maintenance program that includes a schedule and completion records?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully 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 SILVIA ROQUE.	
5.14.02	Question: Are there a logs of maintenance work and repairs and are they signed off when work is completed?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: Maintenance and repair records signed by the maintenance person were observed, consisting of activity, date, cleaning and sanitization. 10-28-2024 signed and verified by SILVIA ROQUE.	

5.14.03	Question: Are there logs showing that equipment is properly cleaned and sanitized after maintenance and repair work has been completed?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Cleaning and disinfection records were observed after maintenance and repair work. 10-21-2024, signed and verified by SILVIA ROQUE.	
5.14.04	Question: Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: A documented master cleaning schedule or program is observed that shows each procedure to be performed and its frequency. Signed and verified by SILVIA ROQUE, 10-21-2024.	
5.14.05	Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully complies with: SOP 5.14.05 There is a documented cleaning and sanitation procedure for the facilities and equipment. It shows us each of the activities (belts, forklifts, packaging material, etc.). Signed and verified by SILVIA ROQUE.	
5.14.06	Question: Are cleaning and sanitation logs on file that show what was done, when and by who?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: Cleaning and sanitation records were observed showing the person responsible, the date and the activity carried out. The records include the cold room, material warehouse, non-contact equipment, shipping area, offices, etc.	
5.14.07	Question: Are there records showing verification of cleaning and sanitizing chemical concentrations?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Records of verification of chemical concentrations for cleaning and disinfection using test strips were observed. Chlorine tests were performed at 200 upm for cleaning quality tables.	
5.14.08	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring. CIP cleaning is not performed.	
5.14.09	Question: 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)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: The records observed on the day of the audit show the cleaning of drains, which were observed to be in good condition and with proper maintenance, carried out daily in the case of wet areas and monthly in dry areas.	
5.14.10	Question: Are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: Air filtration units are not available.	
5.14.11	Question: Are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: Maintenance and repair records included in the facility maintenance programs were observed: there are work orders that show the procedure and the date of completion 10-25-2024, Below Zero.	

5.14.12	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No ATP programs or use are performed in the operation.	
5.14.13	Question: 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)?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 18 A documented procedure for handling glass and brittle plastic was observed. (Handling of Foreign Material). With scope, objective, responsible. Signed by SILVIA ROQUE 07-09-2024. It is done once a month.	
GMP Worker Documentation		
5.15.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: There are training records for new workers (training format for entry). With the important topics in good practices and company policy. Training records were observed available with the name and signature of the staff, subject, date and time carried out every 3 months. 09-30-2024. Last record.	
5.15.02	Question: Are there logs of ongoing worker food safety education training, including topics covered, attendees, etc.?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: 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. 38 attendees. EX Continuous training in the use of Pallet jack and GMP 10-30-2024	
5.15.03	Question: Are there training logs for the sanitation workers, including best practices and chemical use details?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: REG 5.15 There is a documented program and records of worker training on sanitization and cleaning processes with objective, scope and those responsible, Signed by SILVIA ROQUE 10-30-2024 Sanitation and cleaning last record.	
5.15.04	Question: 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).	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 19 A documented procedure was observed (Work Procedure and Discipline) so that workers who handle food can 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.	
5.15.05	Question: Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 11 A food safety policy was observed for non-compliance by workers and their corrective actions, indicating the standards or rules, sanctions and corrective actions. Note: no non-compliances have been observed in the last 12 months.	
5.15.06	Question: Are visitors and contractors required to sign a log stating that they will comply with the operations' personal hygiene and health requirements?	Possible Points: 3 Points Scored: 3 Score: Total Compliance
	Auditor Comments: Fully Compliant: Upon entering the facility, you are required to sign the visitor registration that includes name, subject, date, company, etc. and it is established that we must adhere to the company policies and comply with the established rules.	

GMP		Testing
5.16.01	Question: 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 & 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully complies with: SOP 5.16.01 A scientifically valid microbiological testing program was observed, based on the risks, with objective, scope, generalities and responsibility, showing the different zones (MONTHLY NO-CONTACT ZONES AND ANNUAL WATER) I, II, III AND IV for taking the microbiological studies as well as the frequency, includes water for human consumption. Signed by SILVIA ROQUE, 07-09-2024. MADE BY IEH LABS.	
5.16.02	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 5.16.07 A documented procedure for corrective actions based on risks was observed and for when negative results are received, consisting of a purpose, scope, objective, generalities and responsibilities, signed by SILVIA ROQUE, 07-09-2024	
5.16.03	Question: Are there records of environmental microbiological test results and does testing meet the program requirements?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: Records of the results of the microbiological studies performed were observed, indicating the date, time, surface or area, and result. Ex: IEH LABS 11-25-2024, Listeria Negative, Salmonella Negative, and Ecoli < 1 CFU. Signed by Jessica Green.	
5.16.04	Question: 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?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: Packaging water records were observed annually for Fecal Coliforms 1 CFU/100 ml, Total Coliforms < 1 and Negative Ecstatic Coliforms CFU/100ml. Signed by Jessica Green 10-25-2024.	
5.16.05	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: Ice is not used in any production process or facility.	
5.16.06	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: Compressed air or other mechanically introduced gases are not used in any production process or facility.	
5.16.07	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No records of other microbiological tests performed were observed.	
5.16.08	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No negative microbiological test results were observed.	

5.16.09	Question: Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: A training program was observed with training records for sample taking carried out by SILVIA ROQUE.	
5.16.10	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: There is no internal laboratory.	

GMP	Temperature Controlled Storage & Distribution Logs
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5.17.01	Question: Are there records of final product temperature checks for temperature sensitive product?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: Temperature-sensitive products are not handled.	
5.17.02	Question: Are there temperature logs for the production area (if refrigerated)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: The company does not have controlled temperatures in the production area.	
5.17.03	Question: Are there temperature logs for storage rooms?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: There are records of the cold room temperature, signed and verified once a day by SILVIA ROQUE (TEMPERATURE RECORDS) Note: Temperatures of 32 to 60 degrees Fahrenheit are handled.	
5.17.04	Question: Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: SOP 21 A documented procedure was observed to control transport temperatures before shipment, consisting of a scope, objectives, generalities and responsibilities. Signed by SILVIA ROQUE 07-09-2024.	
5.17.05	Question: 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?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: There are records of transport temperature reviews, which include temperature, cleanliness, pest-free status, and it is signed by the shipping person.	
5.17.06	Question: Are there sanitary condition logs for shipping truck trailers (or other transportation systems)?	Possible Points: 5 Points Scored: 5 Score: Total Compliance
	Auditor Comments: Fully Compliant: Records of pre-boarding sanitary conditions were observed, including cleaning, sanitization, pest-free, and temperature. 10-29-2024.	

GMP	Allergen Control
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5.18.01	Question: Are production and storage areas free of allergen risks (i.e. allergens are not stored or handled)??	Possible Points: 0 Points Scored: 0 Score: Yes
	Auditor Comments: Yes: No handling or storage of allergens was observed in the production and storage area	
5.18.02	Question: Has a documented allergen management plan been developed?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No allergens are handled in the operation.	
5.18.03	Question: Are there adequate storage controls (e.g., separation, identification, etc.) that ensure that allergens are not contaminating other materials?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No allergens are handled in the operation.	
5.18.04	Question: Is there a dedicated allergen production line or adequate clean down and production procedures that prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No allergens are handled in the operation.	
5.18.05	Question: Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No allergens are handled in the operation.	
5.18.06	Question: Does re-work handling take into account the issues associated with allergen containing products?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No allergens are handled in the operation.	
5.18.07	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No allergens are handled in the operation.	
5.18.08	Question: Are worker practices adequate and being followed to protect against allergen cross-contact and against contamination of food?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No allergens are handled in the operation.	
5.18.09	Question: Are all products manufactured on site labeled correctly with respect to allergens?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect scoring: No allergens are handled in the operation.	

HACCP Preliminary Steps		
6.01.01	Question: 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?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: The company has a HACCP team, the essential training and activities of the program and a HACCP leader, Manuel Cadena, who complies with all the essential requirements for the food safety program. It is made up of 4 people.	

6.01.02	Question: Is there documented evidence that the HACCP team members have been trained on HACCP principles?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: Records of HACCP team meetings were observed at least every 3 months, 09-10-2024 HACCP risk analysis, HACCP history and its application in the process. Signed by Manuel Cadena formal HACCP training with serka solutions gold seal 09-2021.	
6.01.03	Question: Does a product description exist for the products produced?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: There is a clear and precise description of the product being handled. 09-10-2024 Reviewed by Manuel Cadena.	
6.01.04	Question: Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: A flow chart of the process from receipt of the product to shipment was observed. 09-10-2024 signed by Manuel Cadena.	
6.01.05	Question: Is there documented evidence that the flow chart(s) has been verified on-site?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: Verified documented evidence of the flow diagram on site was observed at each of its stages, signed by Manuel Cadena 09-10-2024.	
HACCP Development of the HACCP Plan		
6.02.01	Question: 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.	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant: There is a documented hazard analysis for each of the process steps and it shows the 3 different hazards. (biological, physical and chemical) shows the stages of the flow chart and prevention methods, 09-10-2024, signed by Manuel Cadena.	
6.02.02	Question: 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)?	Possible Points: 15 Points Scored: 15 Score: Total Compliance
	Auditor Comments: Fully Compliant; A program for decision-making on the CCPs and their justifications for the identified hazards was observed. Signed by Manuel Cadena.	
6.02.03	Question: Is the HACCP system reviewed when significant changes are made and at least once every 12 months?	Possible Points: 10 Points Scored: 10 Score: Total Compliance
	Auditor Comments: Fully Compliant: The HACCP system has been reviewed whenever any changes are made or at least every 12 months.	
6.02.04	Question: 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.	Possible Points: 0 Points Scored: 0 Score: No
	Auditor Comments: NO. No CCPs are present in the production process.	
6.02.05	Question: Have CCP critical control limits been established and are they supported by relevant validation documentation?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	

6.02.06	Question: Have monitoring requirements and frequencies been determined and documented for the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
6.02.07	Question: Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
6.02.08	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
6.02.09	Question: 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?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
6.02.10	Question: Have recording forms been developed for monitoring the CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
6.02.11	Question: Have verification plans and schedules been developed for each CCP?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
HACCP Execution of the HACCP Plan on the Plant Floor		
6.03.01	Question: Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
6.03.02	Question: Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
6.03.03	Question: Are the CCP monitoring activities and frequencies in compliance with the HACCP Plan and CCP SOPs?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
6.03.04	Question: Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	

6.03.05	Question: Are the CCP records reviewed and signed off by the quality control supervisor and/or management (second signatory)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	
6.03.06	Question: 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)?	Possible Points: 0 Points Scored: 0 Score: N/A
	Auditor Comments: N/A: This question does not affect the score: No PCCs are handled in the operation.	