



when food safety counts

# Audit Certificate

**JENSEN FARMS  
JENSEN FARMS**

**PACKINGHOUSE**

**96 %**

**GRANADA, COLORADO, UNITED STATES  
JULY 25, 2011**

This certifies that

has undergone a detailed audit\*

and, at that time, the auditee obtained

date & location

**President, PrimusLabs**

\* Please refer to the audit report to read scope, scoring and commentary details.

Corporate Headquarters:

**PrimusLabs**

2810 Industrial Parkway

Santa Maria, CA 93455 USA

**Audit # 150236**



## PrimusLabs Audit (150236) Packinghouse v08.06

<b>Facility(s)</b>	<b>Jensen Farms</b> Contact: Diane Vigil Address: 31 North Cline St Granada Colorado 81041 United States Phone Number: 719-537-0107 Fax Number: 719-537-0110 Email(s): <a href="mailto:dedulac@hotmail.com">dedulac@hotmail.com</a> ; <a href="mailto:devigil03@hotmail.com">devigil03@hotmail.com</a>
<b>Customer(s)</b>	<b>Jensen Farms</b> Contact: <a href="mailto:Diane Dulac">Diane Dulac</a> Address: 28948 County Rd. 30.5 Holly Colorado 81047 United States Phone Number: 719-537-0107 Ext: None Fax Number: 719-537-0110 Email(s): <a href="mailto:dedulac@hotmail.com">dedulac@hotmail.com</a>
<b>Audit Type:</b>	Packinghouse
<b>Foreman or Contact Person (and email):</b>	Diane Vigil ( <a href="mailto:devigil03@hotmail.com">devigil03@hotmail.com</a> )
<b>Location/City:</b>	Granada
<b>State:</b>	Colorado
<b>Country:</b>	United States
<b>Date Audit Started:</b>	07/25/2011 14:10
<b>Date Audit Finished:</b>	07/25/2011 18:30
<b>Commodity(ies):</b>	Cantaloupe
<b>Auditor:</b>	<a href="#">james diiorio</a> (Sub-Contract Auditors)
<b>Audit Percentage Score:</b>	96%
<b>Scoring Category:</b>	95-100 Superior
<b>Announced Audit?</b>	Yes
<b>FDA Registration Number Affidavit:</b>	No
<b>Audit Scope:</b>	This is a packing facility for cantaloupes which are washed by a spraybar roller system, graded, sorted by size, packed into cartons and stored in dry coolers. No anti-microbial solution is injected into



the water of the wash station. Product is home grown with a short seasonal operation from July to August. Audit scope consists of a tour of the facility operations and surrounding grounds and review of the food safety file requirements.

James DiIorio

**Audit Entered By:**  
**GPS Coordinates:**

**Latitude:** 38° 3' 49"  
**Length:** -103° 41' 34"

**Additional Report Links**

- [Report and Corrective Action Summary](#)
- [See The Result Comparison](#)
- [See The Audited Entity History](#)

**Corrective Actions Response**

Note: This link must be used in order to notify that you are taking action in the corrective measures for questions that were not in full compliance.

**Sections:**

- [Good Manufacturing Practices](#)
- [Food Safety File Requirements](#)
- [Food Security](#)
- [Miscellaneous Survey Questions](#)
- [New Questions \( Not part of overall Food Safety percentage\)](#)

**Good Manufacturing Practices**

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
1.1.1	Is there a designated person responsible for the food safety program?	<b>Total Compliance</b>	10	10		<b>Yes, Diane Vigil is the person responsible for the food safety program at this facility.</b>	
1.1.2	Are all chemicals (sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	<b>Total Compliance</b>	15	15		<b>Yes, all chemicals are stored securely and safely. All are labeled correctly as well.</b>	
1.1.3	Are "food grade" and "non-food grade" chemicals handled and stored in a controlled manner?	<b>Total Compliance</b>	10	10		<b>Yes.</b>	
1.1.4	Are signs supporting GMP's posted appropriately?	<b>Total Compliance</b>	10	10		<b>Yes.</b>	
1.2.1	Are products or ingredients free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE	<b>Total Compliance</b>	15	15		<b>Yes, all products are free from pests or any evidence of them.</b>	



AUDIT.						
1.2.2	Are packaging supplies free of insects/rodents/birds/reptiles/mammals or any evidence of them? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	<b>Total Compliance</b>	15	15		<b>Yes, all packaging supplies are free from pests or any evidence of them.</b>
1.2.3	Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	<b>Total Compliance</b>	10	10		<b>Yes, the plant and storage areas are free from pests or any evidence of them.</b>
1.2.4	Is the area outside the facility free of evidence of pest activity?	<b>Total Compliance</b>	10	10		<b>Yes.</b>
1.2.5	Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	<b>Total Compliance</b>	15	15		<b>Yes, this facility has an in-house pest control program.</b>
1.2.6	Are pest control devices (inc. rodent traps and electrical fly killers) located away from exposed food products? Poisonous rodent bait traps are not used within the facility?	<b>Total Compliance</b>	10	10		<b>Yes, all devices are located away from the product. Please note, the devices used inside and outside of the facility are live traps (no baited stations used).</b>
1.2.7	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	<b>Minor Deficiency</b>	3	5	All pest control devices should be maintained clean and replaced when damaged so they will accomplish their intended use. Date of inspections should be posted on the devices as well as kept on file (unless barcode scanned).	The devices are being marked as monitored by a sticker on the outside of each device and not inside the device as required by the audit standard. However, all were maintained clean and intact.
1.2.8	Are interior, exterior building perimeter and land perimeter pest control devices adequate in number and location?	<b>Total Compliance</b>	5	5		<b>Yes, all were adequate in number and location.</b>
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	<b>Total Compliance</b>	5	5		<b>Yes, a number identifies each device.</b>
1.2.10	Are all pest control devices properly installed and secured?	<b>Total Compliance</b>	5	5		<b>Yes.</b>
1.3.1	Are 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 any allergen cross contamination issues)?	<b>Total Compliance</b>	15	15		<b>Yes, all items were properly stored, and no issues were observed concerning cross contamination.</b>



1.3.2	Is the storage area completely enclosed?	Minor Deficiency	7	10	All raw material and finished goods should be stored inside. Food contact packaging should be stored inside. Non food contact packaging should be stored inside but if stored outside, should be shroud protected.	There are three doors open during operating hours at this facility for ventilation purposes.
1.3.3	Is the facility's use restricted to the storage of food products?	Total Compliance	5	5		Yes.
1.3.4	Are rejected or on hold materials clearly identified and separated from other materials?	N/A	0	0		N/A. Score not affected. There was no rejected or on-hold product during the time of audit.
1.3.5	Are products, ingredients (including ice) and food contact packaging within accepted tolerances for spoilage or adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes, all products and food contact packaging were within acceptable tolerances for spoilage or adulteration.
1.3.6	Are all storage areas clean, especially the racking structures, lights, ceilings, floor areas by the walls and other hard to reach areas?	Total Compliance	10	10		Yes.
1.3.7	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) properly marked with rotation codes (receipt dates, manufacture dates, etc.)?	Total Compliance	5	5		Yes, all are tagged with the original receipts.
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Total Compliance	5	5		Yes, all materials at this facility are rotated using a FIFO policy.
1.4.1	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g. ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	Total Compliance	15	15		Yes.
1.4.2	Are packing and/or processing areas completely enclosed?	N/A	0	0		N/A. Score not affected. The packing area is under the same roof as the storage area.
1.4.3	Are production areas clean and well maintained; especially lights, floor areas by the wall and equipment, and other hard to reach areas?	Total Compliance	15	15		Yes.
1.4.4		N/A	0	0		



	Is all re-work / re-packaging handled correctly?					N/A. Score not affected. There was no re-work being conducted at the time of the audit.
1.4.5	Are raw ingredients examined before use?	<b>Total Compliance</b>	5	5		Yes, by visual inspection.
1.4.6	Are finished products coded (carton and unit packaging) for the day of production?	<b>Total Compliance</b>	10	10		Yes.
1.4.7	Are foreign material control methods (e.g. metal detectors, metal traps, visual inspection, etc.) in place? Are these systems regularly tested (where relevant) to ensure proper operation?	<b>Total Compliance</b>	10	10		Yes, there is a foreign material control method in place at this facility by a continuous visual inspection. This inspection is performed by the graders.
1.4.8	Does the facility have the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product washing water, terminal sanitizers, dip stations, etc) being used and are they in operational condition?	N/A	0	0		N/A. Score not affected. The terminal cleaner is Simple Green Pro 5 which requires no anti-microbial strength testing. Please note, product is washed with water only at this facility and there is no anti-microbial solution injected.
1.4.9	Are hand washing stations adequate in number, appropriate in location, in working order, have warm water and adequately stocked (e.g. disposable towels, soap, etc.)?	<b>Major Deficiency</b>	5	15	Enough stations, in working order should be provided to ensure efficient staff flow (1 per 10 people on site). Hands free is an optimum system for food establishments. Operations packing items should have hand washing locations that are situated in such a way that the hand washing discipline can be observed. Stations should have warm water, soap and paper towels.	There is no hot water available at the hand wash stations, only cold water. However, they were adequate in number, located inside and outside, in working order and stocked with paper towels and soap.
1.4.10	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	<b>Total Compliance</b>	15	15		Yes, the toilet facilities are adequate in number, properly located and well stocked.
1.4.11		N/A	0	0		



	Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?				<b>N/A. Score not affected. There are none used at this facility.</b>
1.4.12	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	<b>Total Compliance</b>	5	5	<b>Yes.</b>
1.4.13	Are re-usable containers clearly designated for the specific purpose (trash, raw product, finished product, re-work, ice, etc.) such that cross contamination is prevented?	<b>Total Compliance</b>	5	5	<b>Yes.</b>
1.4.14	Are food safety measuring devices working properly?	<b>Total Compliance</b>	3	3	<b>Yes, the thermometers were working properly.</b>
1.5.1	Are employees washing and sanitizing their hands before starting work each day, after using the restroom, after breaks and whenever hands may be contaminated?	<b>Total Compliance</b>	15	15	<b>Yes, the auditor observed employees washing their hands before returning to the packing area from the restroom.</b>
1.5.2	Are employees fingernails clean, short and if gloves are not used, free of nail polish?	<b>Total Compliance</b>	5	5	<b>Yes.</b>
1.5.3	Are employees with boils, sores, open wounds or exhibiting signs of foodborne illness excluded from operations involving direct and indirect food contact?	<b>Total Compliance</b>	10	10	<b>Yes.</b>
1.5.4	Are employees wearing hair nets (or similar hair restraints) and beard-nets?	<b>Total Compliance</b>	5	5	<b>Yes, employees handling product at this facility are required to wear baseball caps as hair restraints.</b>
1.5.5	Is jewelry confined to a plain wedding band?	<b>Total Compliance</b>	3	3	<b>Yes.</b>
1.5.6	Are all employees wearing outer garments suitable for the operation (e.g. smocks, aprons, sleeves and gloves)?	<b>N/A</b>	0	0	<b>N/A. Score not affected. Protective outer garments are not required at this facility; however, the street clothes worn by the employees are appropriate for the operation.</b>
1.5.7	Do employees remove protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets and when going home at the end of their shift?	<b>N/A</b>	0	0	<b>N/A. Score not affected. See question #1.5.6.</b>
1.5.8	Is there a designated area for employees to leave protective outer garments e.g. smocks, aprons, sleeves and gloves when on break and before using the toilets?	<b>N/A</b>	0	0	<b>N/A. Score not affected. See question #1.5.6.</b>



1.5.9	Is smoking, eating, chewing and drinking confined to designated areas?	N/A	0	0	N/A. Score not affected. Employees leave the premises for lunch and there is no designated area on-site for smoking, eating, chewing or drinking.
1.5.10	Are all items removed from shirt or blouse top pockets?	<b>Total Compliance</b>	3	3	Yes.
1.6.1	Are food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	<b>Total Compliance</b>	15	15	Yes, all food contact surfaces were free from unhygienic materials.
1.6.2	Are non-food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	<b>Total Compliance</b>	10	10	Yes, all non-food contact surfaces were free from unhygienic materials.
1.6.3	Does equipment design and condition (e.g. smooth surfaces, smooth weld seams, non-toxic materials, no wood) facilitate effective cleaning and maintenance?	<b>Total Compliance</b>	15	15	Yes.
1.6.4	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	<b>Total Compliance</b>	5	5	Yes, thermometers are present in all coolers.
1.6.5	Are all thermometers non-glass and non-mercury?	<b>Total Compliance</b>	10	10	Yes.
1.7.1	Are food contact surfaces clean?	<b>Total Compliance</b>	15	15	Yes, all food contact surfaces are clean.
1.7.2	Are non-food contact surfaces clean?	<b>Total Compliance</b>	10	10	Yes, all non-food contact surfaces are clean.
1.7.3	Are items (barrels, bins, etc.) that are used to hold or store product clean?	N/A	0	0	N/A. Score not affected. There are no items used to hold or store product. When product arrives from the fields it is unloaded and packed into cartons within the same day.
1.7.4	During cleaning are foods and packaging protected?	<b>Total Compliance</b>	15	15	Yes.
1.7.5	Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	<b>Total Compliance</b>	5	5	Yes.
1.7.6	Are all fan guards dust-free and the ceiling in front of the fans free of excessive black deposits?	<b>Total Compliance</b>	5	5	Yes, fan guards are very clean and no black deposits were observed.





1.7.7	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?	N/A	0	0	N/A. Score not affected. All equipment was being used during the time of audit.
1.7.8	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	<b>Total Compliance</b>	10	10	Yes, all items were properly stored off the ground in a clean manner.
1.7.9	Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	<b>Total Compliance</b>	3	3	Yes.
1.7.10	Are excess lubricants and grease removed from the equipment?	<b>Total Compliance</b>	5	5	Yes, equipment was clean and free from excess lubricants and grease buildup.
1.8.1	Are spills cleaned up immediately?	<b>Total Compliance</b>	10	10	Yes, all spills are cleaned up in a timely manner.
1.8.2	Are waste and garbage frequently removed from packing and storage areas?	<b>Total Compliance</b>	5	5	Yes, all trash cans were empty at the packing and storage areas.
1.8.3	Do floor drains appear clean, free from odors and well maintained?	<b>Total Compliance</b>	5	5	Yes.
1.8.4	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	<b>Total Compliance</b>	10	10	Yes.
1.8.5	Are plastic strip curtains maintained in a good condition, kept clean and mounted so that the tips are not touching the floor?	<b>Total Compliance</b>	5	5	Yes, the plastic curtains were in good condition, and the tips did not touch the ground.
1.8.6	Is safety equipment for the sanitation crew adequate, in good condition and stored to prevent cross contamination to ingredients, packaging or product?	<b>Total Compliance</b>	3	3	Yes.
1.8.7	Is cleaning equipment available and stored properly?	<b>Total Compliance</b>	5	5	Yes, all cleaning equipment is available and stored off the ground.
1.8.8	Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	<b>Total Compliance</b>	5	5	Yes, they are identified by a color code system.
1.8.9	Are all items used for sanitation appropriate for their designated purpose? (no steel wool, metal bristles, etc.)	<b>Total Compliance</b>	5	5	Yes.
1.8.10	Are toilet facilities and hand-wash stations clean?	<b>Total Compliance</b>	15	15	Yes, they were very clean.
1.8.11	Are employee locker and lunchroom facilities clean, including microwaves and refrigerators? No rotting or out of date	N/A	0	0	N/A. Score not affected. There is no such area provided



	foodstuffs?						<b>at this facility.</b>
1.8.12	Is the maintenance shop organized – i.e. equipment and spares stored in a neat and tidy fashion?	<b>Total Compliance</b>	5	5			<b>Yes.</b>
1.8.13	Are internal transport vehicles (e.g. forklifts, bobcats, pallet jacks, trolleys, floor cleaners, etc.), clean, do not emit toxic fumes and being used in a sanitary manner?	<b>Total Compliance</b>	5	5			<b>Yes, all vehicles were clean and operating properly.</b>
1.8.14	Are shipping trucks clean and in good condition?	<b>Total Compliance</b>	5	5			<b>Yes.</b>
1.9.1	Are all lights in the production, product storage areas, packaging storage areas and maintenance shops intact and protected?	<b>Total Compliance</b>	15	15			<b>Yes, all lights were intact and protected.</b>
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	<b>Total Compliance</b>	15	15			<b>Yes.</b>
1.9.3	Has the facility eliminated the use of wooden items or surfaces?	<b>Major Deficiency</b>	1	5	Wood is a porous material and can harbor bacteria. It cannot be cleaned or sanitized effectively. Wooden materials can also splinter and pose a risk of physical contamination.		<b>There are wooden dividers and running boards used at the unloading table and packing table.</b>
1.9.4	Is there adequate lighting in the packing and storage areas?	<b>Total Compliance</b>	5	5			<b>Yes.</b>
1.9.5	Is ventilation adequate to remove dust, steam, and odors?	<b>Total Compliance</b>	3	3			<b>Yes.</b>
1.9.6	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	<b>Total Compliance</b>	10	10			<b>Yes, the floor surfaces were in good condition with no standing water and free from debris trapping cracks.</b>
1.9.7	Are the floor drains where they are needed for drainage and cleanup?	<b>Total Compliance</b>	5	5			<b>Yes.</b>
1.9.8	Are doors to the outside pest proof?	<b>Major Deficiency</b>	1	5	All exterior doors should fit tightly with a maximum allowable gap of 1/8 inch. Special attention should be given to the maintenance of weather strips. Air curtains where used, should be operating properly.		<b>There were three doors that remained open during operating hours without additional protective screening installed.</b>
1.9.9	Are dock doors fitted with buffers to seal against trucks (where dock doors have been installed)?	<b>Total Compliance</b>	3	3			<b>Yes.</b>
1.9.10	Are dock load levelers and shelters maintained in a good condition, pest proof and debris free (where dock doors have been	<b>Total Compliance</b>	3	3			<b>Yes, there are load levelers installed.</b>



	installed)?					
1.9.11	Are exterior walls free of holes to exclude pests? Are pipes, vents, air ducts designed and protected in order to prevent pest entry e.g. by using fine mesh?	<b>Total Compliance</b>	5	5		Yes.
1.9.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	<b>Total Compliance</b>	5	5		Yes.
1.9.13	Employees personal items are not being stored in the production and material storage areas?	<b>Total Compliance</b>	5	5		Yes.
1.9.14	Is an 18" internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters thereby allowing inspection and cleaning ?	<b>Total Compliance</b>	5	5		Yes.
1.9.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	<b>Total Compliance</b>	5	5		Yes, the area was very clean.
1.9.16	Are control measures being implemented for the storage of pallets, equipment, tires etc. (i.e. out of the mud, stacked to prevent pest harborage, away from building perimeter)?	<b>Total Compliance</b>	5	5		Yes.
1.9.17	Are pallets inspected to separate and replace dirty or broken pallets?	<b>Total Compliance</b>	5	5		Yes, by visual inspection.
1.9.18	Is the area around the dumpster/cull truck/trash area clean?	<b>Total Compliance</b>	3	3		Yes, very clean.
1.9.19	Are outside garbage receptacles and dumpsters kept covered or closed?	<b>Total Compliance</b>	5	5		Yes.
1.9.20	Are all water lines protected against back siphonage?	<b>Total Compliance</b>	5	5		Yes.

### Food Safety File Requirements

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
2.1.1	Are there written procedures for handling regulatory inspections?	<b>Total Compliance</b>	3	3		Yes, there are written procedures in place for handling regulatory inspections.	
2.1.2	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	<b>Total Compliance</b>	5	5		Yes, there is a written policy and procedure in place for the management of glass breakage within the facility. No glass register is on file because there is no glass in the production area.	
2.1.3	Are there written Standard Operating Procedures (SOPs) that detail work instructions for activities ensuring food safety and Good Manufacturing Practices?	<b>Total Compliance</b>	5	5		Yes, there are SOPs that detail work instructions that can be found in the GMP manual.	



2.1.4	Are the SOPs available to relevant users and is a master copy maintained in a central file (SOP Manual)?	<b>Total Compliance</b>	5	5	Yes.
2.2.1	Is there is a documented account that indicates how the company product tracking system works, thereby enabling trace back and trace forward to occur in the event of a potential recall issue?	<b>Total Compliance</b>	10	10	Yes, the company has a written program (on file) that shows how the facility can trace its product from the field from which it was harvested to the buyer. This process can be reversed and track the product from the buyer to the field from which it was harvested.
2.2.2	Does the facility have a documented recall program including: procedures, recall team roles and contact details, external contact listings, explanation of different types (classes) of recalls?	<b>Total Compliance</b>	15	15	Yes, the written recall program includes procedures, the team members and roles, contact details and an explanation of the different types of classes.
2.2.3	Is testing of recall procedures (including trace back) performed and documented annually? Can the company identify where affected product was sent?	<b>Total Compliance</b>	10	10	Yes, there is an annual mock recall on file that consists of a scenario letter and documentation that verifies the results. The letter shows the date, product involved, where it was sent, the amount affected (100%), duration of time it took to conduct (75 minutes) and lessons learned.
2.2.4	Is there a written procedure for handling on hold or rejected products?	<b>Total Compliance</b>	10	10	Yes, there is a written SOP on file for handling on-hold or rejected products that can be found in the GMP manual.
2.3.1	Are copies of all Materials Safety Data Sheets (detergents, sanitizers, pesticides, etc.) on file and fully accessible at all times with clear indexes?	<b>Total Compliance</b>	5	5	Yes, there is a binder that contains an MSDS for each chemical used in the facility and it is clearly indexed.
2.3.2	Are there copies of specimen labels for chemicals used, where the full label is not immediately accessible e.g. rodent chemicals, product sanitizers?	N/A	0	0	N/A. Score not affected. All chemicals used have the full label attached to its container.
2.3.3	Is there a chemical inventory and/ or usage log?	<b>Total Compliance</b>	3	3	Yes.
2.3.4		N/A	0	0	



Are there specific Standard Operating Procedures (SOPs) for the changing and testing of water and ice systems e.g. washing flumes, hydrovacuums, hydrocoolers, ice making machines, ice injectors, etc?

N/A. Score not affected. The spraybar roller wash station does not have an anti-microbial solution injected or a dump tank installed. All used water drains continuously into a drain pipe which is installed into the facility drainage system. There is no changing and testing of the water required at this station.

2.4.1	Is there a documented pest control program, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s) (if baits are used) and insurance documents?	<b>Total Compliance</b>	15	15		Yes, there is a documented in-house pest control program in the GMP manual. Please note, there is no license documented due to no baited stations being used and no insurance document because the program is handled in-house.
2.4.2	Is there a schematic drawing of the plant showing numbered locations of all traps and bait stations, both inside and outside the plant?	<b>Total Compliance</b>	10	10		Yes.
2.4.3	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	<b>Total Compliance</b>	10	10		Yes.
2.5.1	Is there a documented system for dealing with customer and buyer food safety complaints and are rejections on file, along with company responses, including corrective actions?	<b>Total Compliance</b>	5	5		Yes, there is a written policy on file.
2.5.2	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Minor Deficiency	3	5	It is important to keep these records on file to show that the company fixed deficiencies and it also verifies good practices. Corrective actions should be recorded.	There are no documented corrective actions for their Primus Labs audit report on file.
2.5.3	Are there records for the necessary process monitoring activities (e.g. pH, water temperature, metal detection, labeling, heating processes, etc.) showing the monitoring frequencies, results and	N/A	0	0		N/A. Score not affected. There are no necessary process monitoring activities at this facility because the product is washed with water only.



	where necessary the corrective actions?					There is no sanitizing agent used.
2.5.4	Are there records (with corrective actions) that show anti-microbial (e.g. free chlorine, ORP, peracetic acid) strength testing of wash water and ice solutions prior to start up and throughout the production runs?	N/A	0	0		N/A. Score not affected. The product is washed with water only. There is no sanitizing agent being used.
2.5.5	Is there a hand/foot/tool dip station log?	N/A	0	0		N/A. Score not affected. There are no dips used at this facility.
2.5.6	Is there a daily pre-operation inspection log?	<b>Total Compliance</b>	5	5		Yes.
2.5.7	Is there a program for periodic facility/GMP internal (self) inspections and are records maintained detailing corrective actions?	<b>Total Compliance</b>	10	10		Yes, there was a written GMP internal self inspection program on file and records are maintained once a year at the start of its crop's season. No issues were noted.
2.5.8	Are there equipment calibration procedures and records for pH meters, ORP meters, thermometers and other measuring equipment related to the safety of the product?	Non-Compliance	0	10	Records of calibration demonstrate the accuracy of equipment used.	No, there is no documented procedure for the calibration of the thermometers in the coolers. There are no records on file, either.
2.5.9	Is there a program for periodic inspections of food safety system records e.g. pest control records, temperature control records, sanitation records, maintenance records, etc?	<b>Total Compliance</b>	5	5		Yes, there was a written program on file and records are maintained once a year at the start of its crop's season. No issues were noted.
2.5.10	Does the facility have incoming goods (products, ingredients and packing materials) inspection data?	<b>Total Compliance</b>	5	5		Yes, for inbound packaging loads only. Product arrives in open bulk wagons.
2.5.11	Does the facility have relevant supplier third party audit certifications, third party audit reports and/or letters of guarantee for product raw material, processing aids and other ingredients?	N/A	0	0		N/A. Score not affected. The cantaloupes being packed at this facility are grown in-house and are not required to be certified.
2.5.12	Does the facility have relevant supplier third party audit certifications, third party audit reports and/or supplier letters of guarantee for packaging items?	<b>Total Compliance</b>	15	15		Yes, all packaging suppliers have issued their letters of guarantee and are kept on file.
2.5.13	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	N/A	0	0		N/A. Score not affected. Product arrives to the facility in open bulk wagons to be packed.
2.5.14			5	5		Yes.



		<b>Total Compliance</b>			
	Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	<b>Total Compliance</b>			
2.6.1	Does the facility have a preventative maintenance program and schedule?	<b>Total Compliance</b>	10	10	<b>Yes, there is a written program and schedule in place at this facility and it can be found in the GMP Manual.</b>
2.6.2	Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	<b>Total Compliance</b>	10	10	<b>Yes.</b>
2.6.3	Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	<b>Total Compliance</b>	5	5	<b>Yes.</b>
2.6.4	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	<b>Total Compliance</b>	10	10	<b>Yes, there is a written master sanitation schedule in place that includes what is to be cleaned, where and when it is done.</b>
2.6.5	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	<b>Total Compliance</b>	10	10	<b>Yes, SSOP's are on file in the GMP manual for the facility and all equipment.</b>
2.6.6	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	<b>Total Compliance</b>	5	5	<b>Yes.</b>
2.6.7	Is there a log indicating that floor drains are cleaned on a regular basis (minimum daily in wet and fresh-cut production areas)?	<b>Total Compliance</b>	5	5	<b>Yes.</b>
2.6.8	Are there records showing cooling units are serviced and cleaned at least on an annual basis or more frequently as required?	<b>Total Compliance</b>	10	10	<b>Yes, they are serviced by Industrial Ventilation and service reports are kept on file.</b>
2.7.1	Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	<b>Total Compliance</b>	5	5	<b>Yes, there is a food safety committee and logs of the meetings are on file that list each topic covered and attendance.</b>
2.7.2	Are there logs of new employee food safety (GMP) orientation training with topics covered and attendees?	<b>Total Compliance</b>	5	5	<b>Yes, there are logs on file showing each topic covered and attendance. Training is provided when a new employee is hired.</b>
2.7.3	Are there logs of ongoing employee food safety education training with topics covered and attendees?	<b>Total Compliance</b>	10	10	<b>Yes, there are logs on file showing each topic covered and attendance.</b>
2.7.4	Is there a documented training program with training logs for the	<b>Total Compliance</b>	5	5	<b>Yes.</b>



2.7.5	sanitation employees including best practices and chemical use details? Is there an employee non-compliance/disciplinary action procedure (verbal confirmation accepted)?	<b>Total Compliance</b>	3	3	Yes.
2.8.1	Are there records of routine equipment microbiological testing?	N/A	0	0	N/A. Score not affected. Equipment microbiological testing is not required at this facility.
2.8.2	Are there records of routine environmental microbiological testing?	N/A	0	0	N/A. Score not affected. Environmental microbiological testing is not required at this facility.
2.8.3	Is there at least an annual microbiological test on water used in the facility (sampled from within the facility)?	<b>Total Compliance</b>	10	10	Yes, a microbiological test on the water within the facility was provided by the Colorado Department of Public Health and Environment for total coliform and E-coli. Results were negative and tests are conducted annually. This test was dated on 07/14/2011.
2.8.4	Is there (at least) an annual microbiological test for in-house produced ice or a letter of guarantee from external suppliers of ice?	N/A	0	0	N/A. Score not affected. There is no ice being used on the product at this facility.
2.9.1	Are there temperature logs for the packing room (if refrigerated)?	N/A	0	0	N/A. Score not affected. The packing room is not refrigerated.
2.9.2	Are there temperature logs for storage rooms?	<b>Total Compliance</b>	5	5	Yes.
2.9.3	Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	<b>Total Compliance</b>	5	5	Yes, this is recorded on the bill of lading.
2.9.4	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	<b>Total Compliance</b>	10	10	Yes, this is stamped on the bill of lading.

### Food Security

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/Picture
3.1.1	Are the facility external areas and vulnerable entry points (i.e. those that are not permanently locked) surrounded by security fencing?	N/A	0	0		N/A. Score not affected. This facility is locked after hours with no vulnerable entry	





3.1.2	Is access to the facility controlled by, locks, swipe cards, alarms or other devices?	<b>Total Compliance</b>	10	10		points. <b>Yes, the access to the facility is controlled by locks.</b>
3.1.3	Are inbound food product storage areas (fruits, vegetables, etc.) secure i.e. within the secure compound?	<b>Total Compliance</b>	5	5		<b>Yes.</b>
3.1.4	Are chemicals such as chlorine, citric acid, fungicides and sanitation chemicals stored within secured areas with controlled access?	<b>Total Compliance</b>	5	5		<b>Yes.</b>
3.1.5	Are packaging material (cartons, wrap film etc.) storage areas secure i.e. within the secure compound?	<b>Total Compliance</b>	5	5		<b>Yes.</b>
3.2.1	Are background checks conducted on all personnel with special attention to employees who have access to sensitive areas and/or control of sensitive processes (verbal confirmation accepted)?	Non-Compliance	0	5	Where practical checks such as social security numbers, INS details, address and telephone confirmations previous job references etc. should be carried out. Felony crime checks would be an ideal.	<b>No, background checks are not conducted on personnel.</b>
3.2.2	Employees personal items are not being stored in the production and material storage areas?	<b>Total Compliance</b>	5	5		<b>Yes.</b>
3.2.3	Are employees issued non-reproducible identification badges?	<b>Total Compliance</b>	5	5		<b>Yes.</b>
3.2.4	Are visitors (including contractors) also required to be issued with identification e.g. badges, high visibility visitor apparel, etc?	<b>Total Compliance</b>	5	5		<b>Yes, the auditor was provided a identification badge during the time of audit.</b>
3.2.5	Are visitors (including contractors) required to "sign in" and sign out" in a visitors log book?	<b>Total Compliance</b>	5	5		<b>Yes, the auditor was required to sign in and sign out in a visitor log book.</b>
3.3.1	Does the company make use of sealed and/or locked trailers on inbound loads (excluding open flatbed trucks)?	N/A	0	0		<b>N/A. Score not affected. The product arrives in open bulk wagons to the facility.</b>
3.3.2	Does the company make use of sealed and/or locked trailers on outbound loads?	<b>Total Compliance</b>	3	3		<b>Yes, seals are used to secure outbound loads, and the seal number is recorded on the bill of lading.</b>
NEW 3.3.3	Are transportation vehicles (trucks, trailers, rail cars, etc.) equipped with a communication	<b>Total Compliance</b>	3	3		<b>Yes, using cell phones.</b>



	device e.g. cell phones, two-way radio?					
3.4.1	Are potable and non-potable water supply clearly identified?	N/A	0	0		N/A. Score not affected. Only potable water is used at this facility.
3.4.2	Are tamper evident systems (e.g. tamper tags) in place where appropriate?	<b>Total Compliance</b>	3	3		Yes.
3.4.3	Is there restricted access to sensitive water systems, e.g. anti-microbial addition systems (like chlorine injection pumps), that helps ensure that only authorized personnel are able to adjust these systems?	N/A	0	0		N/A. Score not affected. There are no sensitive water systems at this facility.
3.5.1	Does the company have documented food security policies based on the risks associated with the operation?	<b>Total Compliance</b>	10	10		Yes.
NEW 3.5.2	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	<b>Total Compliance</b>	3	3		Yes.
3.5.3	Are all personnel required to undergo training on food security issues and are training records kept?	Non-Compliance	0	10	Staff should attend either external or in-house training regarding food security requirements. Records should be kept (showing topics and attendance).	No, there was no documented record of training being provided to employees for food security issues.
3.5.4	Is there is a log of who has access to sensitive areas e.g. a listing of key holders for access to areas like chemical storage?	<b>Total Compliance</b>	3	3		Yes.
3.5.5	Is there a system to protect the security of food safety documentation and computer systems (including a back-up system for computer food safety data)?	<b>Total Compliance</b>	3	3		Yes.
3.5.6	Is there a chemical inventory and/or usage log?	<b>Total Compliance</b>	3	3		Yes.

### Miscellaneous Survey Questions

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/Picture
4.1.1	Minors (children) are not employed below the National and/or State Legal Minimum Age (verbal confirmation accepted)?	Yes	0	0		Yes, there are no minors being employed.	
4.1.2	If Minors are employed, do the records of hours of employment meet National and/or State Laws	N/A	0	0		N/A. Score not affected. See question #4.1.1.	



	(both in and out of school time)?					
4.1.3	If Minors are employed, are they prohibited from doing certain jobs which are restricted by law?	N/A	0	0		N/A. Score not affected. See question #4.1.1.
4.2.1	There are no allergen risks handled or stored on site?	Yes	0	0		Yes, there is no allergen risk handled or stored on site.
4.2.2	Are there adequate storage controls (separation, identification etc.) that ensure that allergens are not contaminating other raw materials ?	N/A	0	0		N/A. Score not affected. See question #4.2.1.
4.2.3	Is there a dedicated production line or adequate clean down and production procedures that prevent allergen cross contamination?	N/A	0	0		N/A. Score not affected. See question #4.2.1.
4.2.4	Are utensils and work in progress storage containers identified in order to prevent allergen cross contamination?	N/A	0	0		N/A. Score not affected. See question #4.2.1.
4.2.5	Does re-work handling take into account the issue associated with allergen containing products?	N/A	0	0		N/A. Score not affected. See question #4.2.1.
4.2.6	Are employees trained with respect to allergen risks and the facility allergen cross contamination controls (including hand washing between production runs) and are there allergen training records?	N/A	0	0		N/A. Score not affected. See question #4.2.1.
4.2.7	Are all products manufactured on site, labeled correctly with respect to allergens?	N/A	0	0		N/A. Score not affected. See question #4.2.1.
4.3.1	Is the company labeling retail packaging with the correct country of origin? N/A for food service.	Yes	0	0		Yes.
4.3.2	Is the company labeling the finished goods carton with the correct country of origin? N/A for food service.	Yes	0	0		Yes.
4.3.3	Are there records that support the country of origin labeling e.g. bill of lading, production records, etc.?	Yes	0	0		Yes.
4.3.4	Are steps taken in the storage and production process to ensure that there is no commingling of materials from different countries (unless product will be labeled as such)?	N/A	0	0		N/A. Score not affected. All product packed at this facility is grown in-house in the USA.

**New Questions ( Not part of overall Food Safety percentage)**

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
5.1.1	Are there documented procedures and completion records for clean-in-place (CIP) activities, where applicable (e.g. cleaning re-circulating water systems such as washing flumes, ice injectors, etc.)?	N/A	0	0		N/A. Score not affected. There are no CIP systems at this facility.	
5.1.2	Is there a tool accountability program for knives and similar hand tools used in the production	N/A	0	0		N/A. Score not affected. There are no tools used	



	area?					because the product is not processed.
5.1.3	Is there a list of approved commodity/ingredient suppliers?	<b>Total Compliance</b>	5	5		<b>Yes.</b>
5.1.4	Is there an annual certificate of inspection for the backflow prevention systems on water lines into and within the facility?	Non-Compliance	0	3	There should be a backflow prevention device on main water lines entering the facility and have backflow prevention devices on individual water lines within production areas. A trained inspector must verify the principle backflow prevention system annually.	No, there is not an annual certificate of inspection on file for the backflow prevention system.
5.1.5	Where gloves are used, are they latex-free (e.g. vinyl, nitrile) or powder-free latex?	N/A	0	0		N/A. Score not affected. Gloves are not used at this facility.
5.1.6	Are employees required to sign a document stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Non-Compliance	0	5	All employees should sign to say that they will abide by the company rules regarding personal hygiene/GMPs, health requirements and occupational safety rules.	No, employees are not required to sign a document stating that they will comply with the operation's personal hygiene, health and occupational safety policies.
5.1.7	Are visitors and contractors required to sign a log stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	<b>Total Compliance</b>	3	3		<b>Yes.</b>
5.1.8	Are there written 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? (In the US, auditors can check procedure/policy but not actual records).	<b>Total Compliance</b>	3	3		<b>Yes, there are written procedures kept in the GMP manual.</b>
5.1.9	Are all cuts and wounds covered with waterproof detectable blue bandages (Band Aids) that contain a metal strip?	<b>Total Compliance</b>	5	5		<b>Yes.</b>
5.1.10	Does the facility have documented evidence to ensure that any food safety hazards relevant to waste water treatments (e.g. settling ponds, land applications, etc.) are controlled?	N/A	0	0		N/A. Score not affected. The facility does not have waste water treatments on-site.
5.1.11	Are all records free of	<b>Total</b>	3	3		<b>Yes.</b>



â€œcorrection fluidâ€ (white out), pencil text and erasable ink text? If using computerized records, is there a system that shows record amendments (data history) if the records are changed after initial entry?

**Compliance**

**Audit Scoring Summary**

<input checked="" type="checkbox"/>	Good Manufacturing Practices	Score	644
		Possible Points	667
		Percent Score	97%
<input checked="" type="checkbox"/>	Food Safety File Requirements	Score	282
		Possible Points	294
		Percent Score	96%
<input checked="" type="checkbox"/>	Miscellaneous Survey Questions	Score	0
		Possible Points	0
		Percent Score	0%
<input checked="" type="checkbox"/>	<b>Total</b>	<b>Score</b>	<b>926</b>
		<b>Possible Points</b>	<b>961</b>
		<b>Percent Score</b>	<b>96%</b>

**Food Security Scoring Summary**

<input checked="" type="checkbox"/>	Food Security	Score	76
		Possible Points	91
		Percent Score	84%
<input checked="" type="checkbox"/>	<b>Total</b>	<b>Score</b>	<b>76</b>
		<b>Possible Points</b>	<b>91</b>
		<b>Percent Score</b>	<b>84%</b>

**New Questions Scoring Summary (Not Part Of Overall Food Safety Percentage)**

<input checked="" type="checkbox"/>	New Questions ( Not part of overall Food Safety percentage)	Score	19
		Possible Points	27
		Percent Score	70%
<input checked="" type="checkbox"/>	<b>Total</b>	<b>Score</b>	<b>19</b>
		<b>Possible Points</b>	<b>27</b>
		<b>Percent Score</b>	<b>70%</b>



<b>Score System For Entire Audit</b>	
Percentage/Category	
<b>95–100</b>	<b>Superior</b>
<b>90–94</b>	<b>Excellent</b>
<b>85–89</b>	<b>Good</b>
<b>80–84</b>	<b>Standard</b>
<b>&lt;80</b>	<b>Unsatisfactory</b>

<b>Point System For Individual Questions</b>				
Question Points	Total Compliance	Minor Deficiency	Major Deficiency	Non Compliance
15 Point Question	15 points	10 points	5 points	0 points
10 Point Question	10 points	7 points	3 points	0 points
5 Point Question	5 points	3 points	1 point	0 points
3 Point Question	3 points	2 points	1 point	0 points

<b>Compliance Categories</b>	
Full Compliance:	To meet the question and/or compliance criteria in full.
Minor Deficiency:	To have minor deficiencies against the question and/or compliance criteria. To have single or isolated non–severe deficiencies (usually up to three) against the question and/or compliance criteria. To have covered most of the question compliance criteria, but not all.
Major Deficiency:	To have major deficiencies against the question and/or compliance criteria. To have numerous non–severe deficiencies (usually more than three) against the question and/or compliance criteria. To have single or isolated severe deficiencies against the question and/or compliance criteria. To have covered some of the question compliance criteria, but not most of it.
Non–Compliance:	To have not met the question and/or compliance criteria requirements at all. Having systematic deficiencies against the question and/or compliance criteria (severe or non–severe issues).