

PrimusLabs.com Audit (113292) Packinghouse with HACCP v08.06

Facility(s)	New Limeco, LLC Contact: <u>Don Edgar</u> Address: 25251 SW 139th Ave. Princeton Florida 33022 United States Phone Number: 800-843-3508 Email(s): <u>don@newlimeco.com</u>
Customer(s)	New LimeCo LLC Contact: <u>Don Edgar</u> Address: 25251 SW 139th Avenue Princeton Florida 33022 United States Phone Number: 305-258-1611 Email(s): <u>don@newlimeco.com</u>
Audit Type:	Packinghouse
Foreman or Contact Person (and email):	Mr. Jorge Leon, Food Safety Coordinator & Mr. Don Edgar; <u>don@newlimeco.com</u>
Location/City:	Princeton
State:	Florida
Country:	United States
Date Audit Started:	12/03/2009 09:00
Date Audit Finished:	12/03/2009 19:15
Commodity(ies):	Fruit, Avocado, Vegetables
Auditor:	<u>Guillermo Ramirez Acedo</u> (Ramirez, Guillermo-Subcontractor)
Audit Percentage Score:	96%
Scoring Category:	95-100 Superior
Announced Audit?	Yes
FDA Registration Number:	XXXXXXXX3582
Audit Scope:	The avocados are received, inspected, buffed, selected, sized, packed by size & quality differences in ID coded boxes which are palletized & cooled in a dry Packinghouse with HACCP. Post-harvest fungicides are not applied to avocados, they are also not washed, waxed & are not subjected to a ripening regimen. The facility also handles, store & distributes

other domestic & imported produce products. Some of these products may be re-packed.

Audit Entered By:

Guillermo Ramirez Acedo

Additional Report Links

[See Severity Answers & Recommendations](#)

[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.

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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?	Total Compliance	10	10		Yes. Mr. John Leon, Food Safety Manager.	
1.1.2	Are all chemicals (sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	Total Compliance	15	15		Yes. The chemicals were found labeled correctly and stored securely, safely inside a locked enclosure.	
1.1.3	Are "food grade" and "non-food grade" chemicals handled and stored in a controlled manner?	Total Compliance	10	10		Yes.	
1.1.4	Are signs supporting GMP's posted appropriately?	Total Compliance	10	10		Yes.	
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 AUDIT.	Total Compliance	15	15		Yes. Products were noted free of insects, rodents, birds, reptiles, mammals or any evidence of them.	
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.	Total Compliance	15	15		Yes. Packaging supplies were noted free of insects, rodents, birds, reptiles, mammals or	

1.2.3	Are plant and storage areas free of insects/rodents/birds/reptiles/mammals or any evidence of them?	Total Compliance	10	10		any evidence of them. Yes. Plant and storage areas were noted free of insects, rodents, birds, reptiles, mammals or any evidence of them.
1.2.4	Is the area outside the facility free of evidence of pest activity?	Total Compliance	10	10		Yes.
1.2.5	Does the operation have a pest control program? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	Total Compliance	15	15		Yes. The facility has a pest control program contract with the ORKIN pest control company.
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?	Total Compliance	10	10		Yes.
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?	Total Compliance	5	5		Yes.
1.2.8	Are interior, exterior building perimeter and land perimeter pest control devices adequate in number and location?	Minor Deficiency	3	5	Inside pest control : mechanical traps every 20–40 feet. Outside building perimeter: mechanical traps and/or bait stations every 50–100 feet (exterior/ interior traps should be placed on both sides of doorways). Land Perimeter: secured stations every 100 to 200 feet.	Isolated instance of two pest control devices not found placed around some packaging materials stored on an open one wall roofed dock area.
1.2.9	Are all pest control devices identified by a number or other code (e.g. barcode) ?	Total Compliance	5	5		Yes.
1.2.10	Are all pest control devices properly installed and secured?	Minor Deficiency	3	5	All traps should be correctly orientated. Bait traps should be locked and tamper resistant in some way (e.g. locks, screws etc.). Bait traps should be secured to prevent removal. If mounted on slabs, then wall signs should be used to aid location.	Isolated instance of two pest control devices noted placed away from the wall side.
1.3.1	Are ingredients (including ice), products, and packaging stored to prevent cross	Total Compliance	15	15		Yes.

contamination (this includes iced product pallets stored above pallets of product without adequate protection as well any allergen cross contamination issues)?

1.3.2	Is the storage area completely enclosed?	Major Deficiency	3	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.	Several instances of packaging materials noted stored under a roofed area with two open sides missing located by a side of the lemons re-packing area.
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?	Total Compliance	10	10		Yes.
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.
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. All the racking structures, lights, ceilings, floor areas by the walls and other hard to reach storage areas were noted very clean.
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.
1.3.8	Are materials (commodities, packaging, ingredients, processing aids, work in progress, etc.) rotated using FIFO policy?	Minor Deficiency	3	5	Should be using First In First Out principal. Proper rotation of materials can prevent stock losses due to pest infestation, decomposition, mold and other problems associated with prolonged storage.	Isolated instance of two pallets with packaging materials noted without rotation codes tags.
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?	Major Deficiency	5	15	Packing and/or processing areas should	The product re-packing area was

be completely enclosed (walls or pest proof mesh) to minimize pest entry into the facility and to avoid contamination of products.

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. The production areas, especially the lights, floor areas by the wall and around and under equipment and all other hard to reach areas were noted clean and well maintained and take care off.
1.4.4	Is all re-work / re-packaging handled correctly?	Total Compliance	10	10	Yes. Product handling issues were not noted with the lemon re-packing operation found.
1.4.5	Are raw ingredients examined before use?	Total Compliance	5	5	Yes. The avocado product packing activities have several product visual inspection stations along the line.
1.4.6	Are finished products coded (carton and unit packaging) for the day of production?	Total Compliance	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?	Total Compliance	10	10	Yes. Please see 1.4.5. The avocado product packing activities have several product visual inspection stations located along the line.
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?	Total Compliance	10	10	Yes.
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.)?	Total Compliance	15	15	Yes.
1.4.10	Are toilet facilities adequate in number and location and are they adequately stocked (e.g. toilet paper, disposable towels, soap, etc.)?	Total Compliance	15	15	Yes. The toilet facilities are adequate in number and location and were found

1.4.11	Are secondary hand sanitation stations e.g. hand dip, gel or spray stations adequate in number and location? Are the stations maintained properly?	Total Compliance	5	5	satisfactorily stocked with toilet paper, disposable towels, soap and garbage containers. Yes.
1.4.12	Are single services containers used for their intended purpose only so that potential cross contamination is prevented?	Total Compliance	5	5	Yes.
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?	Total Compliance	5	5	Yes.
1.4.14	Are food safety measuring devices working properly?	Total Compliance	3	3	Yes. The thermometers used for the CCPs packed product cold storage temperature controls were noted working properly.
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?	Total Compliance	15	15	Yes. The avocado packing line workers were noted washing their hands before going back to the line after having lunch.
1.5.2	Are employees fingernails clean, short and if gloves are not used, free of nail polish?	Total Compliance	5	5	Yes.
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?	Total Compliance	10	10	Yes. The Food Safety Coordinator informed the auditor that employees with boils, sores, open wounds or exhibiting signs of food borne illness are excluded from operations involving direct and indirect food contact.
1.5.4	Are employees wearing hair nets (or similar hair restraints) and beard–nets?	Total Compliance	5	5	Yes.
1.5.5	Is jewelry confined to a plain wedding band?	Total Compliance	3	3	Yes.
1.5.6	Are all employees wearing outer garments suitable for the operation (e.g. smocks, aprons , sleeves and gloves)?	Total Compliance	5	5	Yes.
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	Total Compliance	5	5	Yes.

	their shift?				
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?	Total Compliance	5	5	Yes. All employees, when on break and before using the toilets, leave their protective outer garments in their lockers.
1.5.9	Is smoking, eating, chewing and drinking confined to designated areas?	Total Compliance	10	10	Yes.
1.5.10	Are all items removed from shirt or blouse top pockets?	Total Compliance	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.)?	Total Compliance	15	15	Yes.
1.6.2	Are non–food contact surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?	Minor Deficiency	7	10	Flaking paint, corrosion, rust and/or unhygienic materials should not be present on any surfaces. One instance was observed by the lemon re–packing section, of rust and corrosion noted on a floor area horizontal support metal beam.
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?	Total Compliance	15	15	Yes.
1.6.4	Are thermometers (independent of thermostat probes) present in all coolers and freezers?	Total Compliance	5	5	Yes.
1.6.5	Are all thermometers non–glass and non–mercury?	Total Compliance	10	10	Yes.
1.7.1	Are food contact surfaces clean?	Total Compliance	15	15	Yes.
1.7.2	Are non–food contact surfaces clean?	Total Compliance	10	10	Yes.
1.7.3	Are items (barrels, bins, etc.) that are used to hold or store product clean?	Total Compliance	10	10	Yes.
1.7.4	During cleaning are foods and packaging protected?	Total Compliance	15	15	Yes. The auditor was informed that during cleaning all products and packaging materials are protected and the facility uses a floor scrubbing machine and hand mops to clean the facility floors.
1.7.5	Are cooling units including coils in coolers and freezers clean and free of aged, dirty ice?	Total Compliance	5	5	Yes.
1.7.6	Are all fan guards dust–free and the ceiling in front of the fans free of excessive black	Total Compliance	5	5	Yes.

	deposits?				
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?	Total Compliance	10	10	Yes. An idle re-packing table was noted complete covered with plastic wrap material.
1.7.8	Are all utensils, hoses, and other items not being used stored clean and in a manner to prevent contamination?	Total Compliance	10	10	Yes.
1.7.9	Are maintenance tools that are used in the production and storage areas of the facility clean, sanitary and corrosion free?	Total Compliance	3	3	Yes.
1.7.10	Are excess lubricants and grease removed from the equipment?	Total Compliance	5	5	Yes. Excess lubricants and greases were not noted on any parts of the equipment of the facility.
1.8.1	Are spills cleaned up immediately?	Total Compliance	10	10	Yes.
1.8.2	Are waste and garbage frequently removed from packing and storage areas?	Total Compliance	5	5	Yes.
1.8.3	Do floor drains appear clean, free from odors and well maintained?	N/A	0	0	N/A. Score not affected. The facility does not have floor drains.
1.8.4	Do high level areas including overhead pipes, ducts, fans, etc. appear clean?	Total Compliance	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?	Total Compliance	5	5	Yes. All plastic strip curtains were noted in good condition, clean and were observed not touching the floor.
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?	Total Compliance	3	3	Yes.
1.8.7	Is cleaning equipment available and stored properly?	Total Compliance	5	5	Yes.
1.8.8	Is cleaning equipment identified in order to prevent potential cross contamination issues e.g. production, maintenance, outside, restroom equipment?	Total Compliance	5	5	Yes.
1.8.9	Are all items used for sanitation appropriate for their designated purpose? (no steel wool, metal bristles, etc.)	Total Compliance	5	5	Yes.
1.8.10	Are toilet facilities and hand-wash stations clean?	Total Compliance	15	15	Yes. All toilet facilities and hand-wash stations were noted clean.
1.8.11			5	5	

	Are employee locker and lunchroom facilities clean, including microwaves and refrigerators? No rotting or out of date foodstuffs?	Total Compliance				Yes. The newly build large lunch room and employee lockers areas were noted clean including the microwaves and refrigerators.
1.8.12	Is the maintenance shop organized – i.e. equipment and spares stored in a neat and tidy fashion?	Total Compliance	5	5		Yes.
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?	Total Compliance	5	5		Yes.
1.8.14	Are shipping trucks clean and in good condition?	Total Compliance	5	5		Yes.
1.9.1	Are all lights in the production, product storage areas, packaging storage areas and maintenance shops intact and protected?	Total Compliance	15	15		Yes. All lights in the production, product storage areas, packaging storage areas and maintenance shop were noted intact and protected.
1.9.2	Has the facility eliminated or controlled any potential metal, glass or plastic contamination issues?	Total Compliance	15	15		Yes.
1.9.3	Has the facility eliminated the use of wooden items or surfaces?	Minor Deficiency	3	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.	Isolated instances were noted of foot stools equipment made of wood.
1.9.4	Is there adequate lighting in the packing and storage areas?	Total Compliance	5	5		Yes.
1.9.5	Is ventilation adequate to remove dust, steam, and odors?	Total Compliance	3	3		Yes. Ventilation is adequate to remove dust, humidity and odors.
1.9.6	Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Major Deficiency	1	10	Building materials should be impervious to water, clean easily and resist wear and corrosion. Exposed aggregate is hard to clean and will get progressively worse. Floors should be free of wide and/or deep cracks.	Numerous instances were noted around the floors of the facility of slightly deep floor cracks and fissures that were found free of dirt, debris and standing dirty water.

1.9.7	Are the floor drains where they are needed for drainage and cleanup?	N/A	0	0		N/A. Score not affected. Please see 1.8.3. The facility does not have floor drains.
1.9.8	Are doors to the outside pest proof?	Minor Deficiency	3	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.	One isolated instance of a cold storage emergency pedestrian door to the outside noted not pest proof caused by a missing piece of the bottom rubber insulating seal.
1.9.9	Are dock doors fitted with buffers to seal against trucks (where dock doors have been installed)?	N/A	0	0		N/A. Score not affected. Dock doors have not been installed on this facility.
1.9.10	Are dock load levelers and shelters maintained in a good condition, pest proof and debris free (where dock doors have been installed)?	N/A	0	0		N/A. Score not affected. Please see 1.9.9. Dock doors have not been installed on this facility.
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?	Total Compliance	5	5		Yes.
1.9.12	Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Total Compliance	5	5		Yes.
1.9.13	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		Yes. The employees' personal items were not noted stored in the coolers, docks, material storage and packing areas.
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 ?	Total Compliance	5	5		Yes.
1.9.15	Is the exterior area immediately outside the facility free of litter, weeds and standing water?	Total Compliance	5	5		Yes.
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)?	Total Compliance	5	5		Yes. All the pallets were noted stored inside several metal truck boxes, out of the exposure to mud, rain, dust and

1.9.17	Are pallets inspected to separate and replace dirty or broken pallets?	Total Compliance	5	5		stacked to prevent pest harborage. Yes. The auditor was informed that all pallets are inspected prior to their use to separate and replace any dirty, splintered or broken pallets.
1.9.18	Is the area around the dumpster/cull truck/trash area clean?	Total Compliance	3	3		Yes.
1.9.19	Are outside garbage receptacles and dumpsters kept covered or closed?	Total Compliance	5	5		Yes.
1.9.20	Are all water lines protected against back siphonage?	Total Compliance	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?	Total Compliance	3	3		Yes. A written procedure for handling regulatory inspections was noted in the facility GMP Manual.	
2.1.2	Is there a documented glass management policy and procedure (including company glass policy, glass breakage procedure and where necessary glass register)?	Total Compliance	5	5		Yes. The facility has in the GMP Manual a written documented glass management procedure and policy.	
2.1.3	Are there written Standard Operating Procedures (SOPs) that detail work instructions for activities ensuring food safety and Good Manufacturing Practices?	Total Compliance	5	5		Yes.	
2.1.4	Are the SOPs available to relevant users and is a master copy maintained in a central file (SOP Manual)?	Total Compliance	5	5		Yes. A three ring binder was noted with the SOPs that detail work instructions for activities ensuring food safety and GMP and this binder was noted available to relevant users and a master copy was noted maintained in a central file in the GMP Manual.	
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?	Total Compliance	10	10		Yes. The facility uses the PrimusLabs provided templates for the product tracking system that shows how it works and ensures that the finished product can be traced back through the production process to	

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?	Total Compliance	15	15	the farm production and harvesting origins and back to the original packed product shipping information.	Yes. The trace back and trace forward procedures (please see 2.2.1 above) are essential parts of the facility documented recall program. The program was taken from PrimusLabs and has all essential parts such as all hours contact information, designated duties and responsibilities for specific members of the Committee, check list for the execution of the sequential steps to carry out a recall program with an explanation of the shipments facility ID coding system.
2.2.3	Is testing of recall procedures (including trace back) performed and documented annually? Can the company identify where affected product was sent?	Minor Deficiency	7	10	Testing of recall procedures should be performed at least annually. Documentation should include time taken to carry out the mock recall, reconciliation of product, copies of relevant traceback paperwork and notes of any findings from the mock recall.	Test documents missing shipping information for recalled product and figures for product not shipped.
2.2.4	Is there a written procedure for handling on hold or rejected products?	Total Compliance	10	10	Yes. The facility has in the GMP Manual a written documented procedure for handling on hold or rejected products.	
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?	Total Compliance	5	5	Yes.	
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?	Total Compliance	5	5	Yes.	
2.3.3	Is there a chemical inventory and/or usage log?	Major Deficiency	1	3	Logs of use and/or inventory of sanitizers	There is a chemical inventory but cleaner and

					(product and cleaning) sanitizers chemicals usage are required in order to confirm that procedures are being followed.	was not periodically logged, only their periodic balance measurements are logged.
2.3.4	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	0	0		N/A. Score not affected. The facility presently does not use product wash water and product cooling ice systems such as washing flumes, hydrovacuums, hydrocoolers, ice making machines or ice injectors.
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?	Total Compliance	15	15		Yes.
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?	Total Compliance	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)?	Total Compliance	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?	Total Compliance	5	5		Yes.
2.5.2	Are there records of regulatory inspections and/or contracted inspections, company responses and corrective actions, if any?	Total Compliance	5	5		Yes. Copies of past PrimusLabs.com audits reports were noted together with a recent HOSHA audit report.
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 where necessary the corrective actions?	N/A	0	0		N/A. Score not affected. The avocado packing operation does not use washing steps, metal detection stations, product heating process or pH levels measurements in the handling steps involved on the packing of avocados.
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	N/A	0	0		N/A. Score not affected. The avocado packing operation does not use washing water with anti-microbial disinfectant chemicals that

	start up and throughout the production runs?					require testing of wash water prior to start up and throughout the production runs.
2.5.5	Is there a hand/foot/tool dip station log?	N/A	0	0		N/A. Score not affected. The types of unwashed avocado product with inedible "peels" handled in this facility do not require the use of hand and/or foot dip stations.
2.5.6	Is there a daily pre-operation inspection log?	Total Compliance	5	5		Yes.
2.5.7	Is there a program for periodic facility/GMP internal (self) inspections and are records maintained detailing corrective actions?	Total Compliance	10	10		Yes.
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?	Total Compliance	10	10		Yes. For cold storage rooms thermometers.
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?	Total Compliance	5	5		Yes.
2.5.10	Does the facility have incoming goods (products, ingredients and packing materials) inspection data?	Total Compliance	5	5		Yes.
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?	Total Compliance	15	15		Yes. The facility has third party audit certifications for its imported products and for its local sourced products.
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?	Total Compliance	15	15		Yes.
2.5.13	Are there inspection logs on incoming trailers for rodents and insects, cleanliness, holes and temperature control?	Major Deficiency	3	10	Incoming trailer checks should ensure that the trailer was clean, odor free, pest free and that the trailer was in an acceptable condition e.g. no	Several instances of missing incoming trailers inspections for rodents and insects, cleanliness, holes and temperature control reports were noted.

2.5.14	Is there a daily incidents report, sometimes called a Notice(s) of Unusual Occurrence and Corrective Actions Log (NUOCA) ?	Non-Compliance	0	5	damaged insulation. This documentation records unusual and infrequent events, remedial actions and preventive actions. These might include foreign object findings, chemical spills, power outs, packaging issues, glass breakage etc.	No. This report was not available.
2.6.1	Does the facility have a preventative maintenance program and schedule?	Total Compliance	10	10		Yes.
2.6.2	Is there a log of maintenance work or repairs ordered and is it signed off on work completed?	Total Compliance	10	10		Yes.
2.6.3	Are there logs showing that equipment is cleaned and sanitized after maintenance work has been completed?	Total Compliance	5	5		Yes.
2.6.4	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	Total Compliance	10	10		Yes.
2.6.5	Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?	Total Compliance	10	10		Yes. There are written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all its equipment.
2.6.6	Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?	Total Compliance	5	5		Yes.
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)?	Total Compliance	5	5		N/A. Score not affected. "Please see 1.8.3 & 1.9.7". This facility does not have floor drains.
2.6.8	Are there records showing cooling units are serviced and cleaned at least on an annual basis or more frequently as required?	Total Compliance	10	10		Yes.
2.7.1	Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?	Total Compliance	5	5		Yes.
2.7.2	Are there logs of new employee food safety (GMP) orientation training with topics covered and attendees?	Total Compliance	5	5		Yes.

2.7.3	Are there logs of ongoing employee food safety education training with topics covered and attendees?	Total Compliance	10	10	Yes. Logs were noted of the ongoing employee food safety education training with topics covered and with the attendees names and signatures.
2.7.4	Is there a documented training program with training logs for the sanitation employees including best practices and chemical use details?	Total Compliance	5	5	Yes.
2.7.5	Is there an employee non-compliance/disciplinary action procedure (verbal confirmation accepted)?	Total Compliance	3	3	Yes.
2.8.1	Are there records of routine equipment microbiological testing?	N/A	0	0	N/A. Score not affected. The type of unwashed avocado product with inedible "peels" handled in this facility do not require routine equipment microbiological testing.
2.8.2	Are there records of routine environmental microbiological testing?	N/A	0	0	N/A. Score not affected. The types of unwashed avocado product with inedible "peels" handled in this facility do not require routine environmental microbiological testing.
2.8.3	Is there at least an annual microbiological test on water used in the facility (sampled from within the facility)?	Total Compliance	10	10	Yes.
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. Ice is not produced and/or used in 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?	Total Compliance	5	5	Yes.
2.9.3	Are there records of shipping truck temperature checks, indicating that the truck was pre-cooled prior to loading?	Total Compliance	5	5	Yes.
2.9.4	Are there sanitary condition logs for shipping trucks (cleanliness, trailer condition, odor, etc.)?	Total Compliance	10	10	Yes.

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
3.1.1	Is there a team responsible for HACCP development, implementation and on-going maintenance which is chaired by the site HACCP coordinator?	Total Compliance	15	15		Yes. The auditor was informed that the HACCP team responsible for participation on the development of the HACCP program, its implementation and on-going maintenance is conformed by the packing house supervisors, the facility Food Safety Coordinator and is chaired by Mr. Don Edgar, the Food Safety Coordinator supervisor.	
3.1.2	Does the plant have formal recorded HACCP training for all employees (especially CCP operators and management)?	Total Compliance	10	10		Yes. The Food Safety Coordinator and the HACCP Coordinator Mr. Edgar, informed the auditor of the existence of this formal recorded HACCP employees training mechanism. The auditor reviewed the log of this training.	
3.1.3	Are changes in the process, equipment, ingredients, etc., causing timely reviews of HACCP systems including hazard analysis, CCP decisions, CCP records and staff training?	Total Compliance	10	10		Yes. Yearly reviews of the HACCP system by the HACCP team together with the facility HACCP advisor, were noted documented.	
3.1.4	Is the plant conducting self audits of the HACCP program?	Total Compliance	10	10		Yes. The packinghouse facility self audits records of the HACCP program were noted.	
3.1.5	Have standard operating procedures (SOPs) been created for the CCP monitoring processes which would include how to carry out the monitoring	Total Compliance	10	10		Yes.	
3.1.6	Is there a person or group responsible for the CCP records?	Total Compliance	5	5		Yes. The auditor was informed that Mr. Jorge Leon, the packinghouse Food Safety Coordinator is also responsible of the CCP records.	
3.1.7	Are the CCP records maintained in an organized and retrievable manner?	Total Compliance	5	5		Yes. These records are maintained in file system in jackets and are organized on an easily retrievable manner.	
3.1.8	Are there security measures to insure against CCP record loss?	Total Compliance	5	5		Yes. All the records are kept in the locked office of the Food Safety Coordinator. Also HACCP records information is kept in a computer protected by a password only access protection system.	
3.1.9	Are records held for a	Total	5	5		Yes. The records reviewed are from the	

	minimum of one year (longer if legally required or for long shelf-life products)?	Compliance			beginning, two years ago, of the packinghouse HACCP Program.
3.2.1	Does a product description exist for each product produced? Do they contain the products intended use, materials and raw ingredients, and who the intended consumer is?	Total Compliance	10	10	Yes. A description of the avocado product packed by the facility and covered by the HACCP program exist and contains information of the product intended use, product characteristics and who the intended consumer is.
3.2.2	Has the process been flow charted? Is the flow chart in sufficient detail to completely describe the process or product manufacturing steps?	Total Compliance	15	15	Yes. A flow chart with sufficient detail that completely describes the avocado packing process, was noted.
3.2.3	Has a documented hazard analysis for the process been conducted, showing the various types of hazard and their associated severity?	Total Compliance	15	15	Yes. A hazard analysis for the avocado packing and handling processes has been conducted, showing the types of hazards and their associated severity.
3.2.4	Have CCPs been developed to control the hazards identified in the hazard analysis step?	Total Compliance	15	15	Yes. The packing processes have been analyzed and CCP's for the after pack avocado cooling schedule has been determined and a time limit has been established to lower the temperature to the designated level. The other CCP is to ship the properly CCP cooled avocados on pre-cooled refrigerated trucks. The risk severity of these CCPs has been determined and the developed CCPs were determined that they will control the hazards found.
3.2.5	Have monitoring requirements and frequencies been determined for the CCPs?	Total Compliance	15	15	Yes. The avocados after packing cooling schedule is electronically monitored every few seconds until the product has achieved between 42 to 48 degrees Fahrenheit on 12 to 24 hours from the time the packed loads been placed in the coolers. The other avocado after cooling monitoring requirement is to load the satisfactorily and properly HACCP CCPs cooled product only into pre-cooled refrigerated truck trailer boxes that are at 42 to 48 Fahrenheit degrees.
3.2.6	Is there a clear detailed action plan for operators to follow if the limits are exceeded? Does it	Total Compliance	15	15	Yes. There is a clear detailed action plan for operators to follow if the CCPs limits are exceeded. It describes any necessary plans to adjust the processes

	describe plans to adjust the process back into control and withhold out of compliance products if necessary?				back into control and withhold out the out of compliance products, if necessary.
3.2.7	Have recording templates (recording forms) been developed for monitoring the CCPs?	Total Compliance	10	10	Yes. Recording forms templates have been developed for monitoring the CCPs.
3.2.8	Have specific responsibilities been assigned for the monitoring, recording and corrective action management of each CCP?	Total Compliance	10	10	Yes.
3.2.9	Have verification plans and schedules been developed for each CCP?	Total Compliance	10	10	Yes.
3.3.1	Are all of the documents noted in the HACCP plan in place for real time monitoring of the CCPs?	Total Compliance	15	15	Yes. All the documents noted in the HACCP plan are in place for real time monitoring of the CCPs.
3.3.2	Are the CCP monitoring activities and frequencies in compliance with the plan?	Total Compliance	15	15	Yes.
3.3.3	Do CCP operators understand basic HACCP principles and their role in monitoring CCPs ? (Interview operators to verify).	Total Compliance	15	15	Yes. The facility has an CCPs operator that has been HACCP trained since the beginning and implementation of the HACCP program in this operation and he fully understands the principles involved and his role in monitoring the CCPs found. This CCPs operator showed, during an interview, understanding of the basic HACCP principles and his role in monitoring the CCPs.
3.3.4	Are CCP records free of "correction fluid" (white out), pencil text and erasable ink text? If using computerized records, is there a system that shows CCP records amendments (data history) if the records are changed after initial entry?	Total Compliance	5	5	Yes.
3.3.5			10	10	

	Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	Total Compliance				Yes. All CCPs records are written on ink and maintained and initialed by the CCPs operator.
3.3.6	Are corrective actions detailed in writing when the failure of a CCP occurs?	N/A	0	0		N/A. Score not affected. Failures of the CCPs were not noted during the CCPs records review.
3.3.7	Are the CCP records reviewed and signed off daily by the quality control supervisor and/or management?	Minor Deficiency	7	10	The records should to be signed off by the designated person responsible for internal verification of the company's HACCP plan. The sign off should not be done by the same person who carried out the monitoring.	Isolated instances of some CCPs records noted not reviewed and signed off daily by the quality control supervisor and HACCP Manager/Coordinator.
3.4.1	Are monitoring and verification information reviewed and discussed at management level meetings?	Total Compliance	10	10		Yes. The Food Safety Coordinator and the HACCP Coordinator informed the auditor that monitoring and verification information is presently reviewed and discussed at a management level meetings.
3.4.2	Are there independent audits e.g. third party audits, of the plant's HACCP program (at least annually)?	Total Compliance	10	10		Yes. The auditor was informed that the HACCP plan is independently quality audited by the outside Consultant that originally established the facility HACCP program, at least twice a year. The plan is also independently audited by PrimusLabs.com auditors once a year.

Food Security

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
4.1.1	Are the facility external areas and vulnerable entry points (i.e. those that are not permanently locked) surrounded by security fencing?	Total Compliance	5	5		Yes.	
4.1.2	Is access to the facility controlled by, locks, swipe cards, alarms or other devices?	Minor Deficiency	7	10	Access points to the facility should be controlled by locks, sensors and other devices.	One single isolated instance of a truck yard exit door noted open without a lock control.	
4.1.3	Are inbound food product storage areas (fruits, vegetables, etc.) secure i.e.	Total Compliance	5	5		Yes. Products are downloaded on the open dock and brought into the facility and securely stored in any of	

	within the secure compound?					the cold storage rooms.
4.1.4	Are chemicals such as chlorine, citric acid, fungicides and sanitation chemicals stored within secured areas with controlled access?	Total Compliance	5	5		Yes. All the cleaning and sanitation chemicals were noted stored within a secured cage and in lockers with padlocks and controlled and restricted access.
4.1.5	Are packaging material (cartons, wrap film etc.) storage areas secure i.e. within the secure compound?	Minor Deficiency	3	5	All packaging items should be stored inside or within a secure compound.	Please see 1.2.8. Isolated instance of some packaging materials stored on an open one wall roofed dock area.
4.2.1	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)?	Total Compliance	5	5		Yes. The auditor was informed that basic background checks such as social security #s and INS ID's #s. are done to the regular workers.
4.2.2	Employees personal items are not being stored in the production and material storage areas?	Total Compliance	5	5		Yes. Employees personal items were not noted stored in the production and material storage areas. The workers are required to store their personal items their assigned lockers.
4.2.3	Are employees issued non-reproducible identification badges?	Total Compliance	5	5		Yes.
4.2.4	Are visitors (including contractors) also required to be issued with identification e.g. badges, high visibility visitor apparel, etc?	Total Compliance	5	5		Yes.
4.2.5	Are visitors (including contractors) required to "sign in" and sign out" in a visitors log book?	Total Compliance	5	5		Yes. The facility is issuing non-reproducible identification badges to its visitors including contractors and the PrimusLabs auditor.
4.3.1	Does the company make use of sealed and/or locked trailers on inbound loads (excluding open flatbed trucks)?	Total Compliance	3	3		Yes.
4.3.2	Does the company make use of sealed and/or locked trailers on outbound loads?	Total Compliance	3	3		Yes. The auditor was informed that the company policy is that all trucks carrying facility's products, are locked at their departure with a company issued numbered seal for all outbound loads.
			3	3		

NEW 4.3.3	Are transportation vehicles (trucks, trailers, rail cars, etc.) equipped with a communication device e.g. cell phones, two-way radio?	Total Compliance			Yes. The Food Safety Coordinator informed the auditor that the drivers of most transportation vehicles such as trucks and/or trailers are usually equipped with either a communication device such as a cell phones, two-way radio, Nextel phones and even GPS devices.
4.4.1	Are potable and non-potable water supply clearly identified?	N/A	0	0	N/A. Score not affected. The auditor was informed by Management that the facility only uses in its operations the potable water supplied by Miami Dade County.
4.4.2	Are tamper evident systems (e.g. tamper tags) in place where appropriate?	Total Compliance	3	3	Yes.
4.4.3	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. Please see 2.3.4. The facility does not have restricted access sensitive areas or processes that are out of bounds to non-authorized employees.
4.5.1	Does the company have documented food security policies based on the risks associated with the operation?	Total Compliance	10	10	Yes. This policy is in the GMP Manual.
NEW 4.5.2	Is there a current list of emergency contact phone numbers for management, law enforcement and appropriate regulatory agencies?	Total Compliance	3	3	Yes.
4.5.3	Are all personnel required to undergo training on food security issues and are training records kept?	Total Compliance	10	10	Yes.
4.5.4	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?	Total Compliance	3	3	Yes. There is a log listing the holders of keys that allows them access to restricted and locked areas like chemical storage facilities.
4.5.5	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)?	Total Compliance	3	3	Yes. The Food Safety Coordinator informed the auditor that there is a system to protect the security of food safety documentation and computer systems access only by authorized personnel passwords and that all the facility food safety information uses a computer back-up system and the office where the logs and written

4.5.6	Is there a chemical inventory and/or usage log?	Major Deficiency	1	3	Chemical usage logs or chemical inventories should be on file. Chemicals include cleaners and sanitizers, and chemical such as chlorine for water flumes, hydrocoolers, etc.	documentation are kept, is closed after operation hours. Please see 2.3.3. There is a chemical inventory but cleaner and sanitizers chemicals usage was not periodically logged, only their periodic balance measurements are logged.
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Miscellaneous Survey Questions

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
5.1.1	Minors (children) are not employed below the National and/or State Legal Minimum Age (verbal confirmation accepted)?	Yes	0	0		Yes. The Food Safety Coordinator informed the auditor that all employed staff are all older than the National and/or State Legal Minimum Age work requirements.	
5.1.2	If Minors are employed, do the records of hours of employment meet National and/or State Laws (both in and out of school time)?	N/A	0	0		N/A. Score not affected. Please see 5.1.1. All employed staff are all older than the National and/or State Legal Minimum Age.	
5.1.3	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. Please see 5.1.1. All employed staff are all older than the National and/or State Legal Minimum Age.	
5.2.1	There are no allergen risks handled or stored on site?	Yes	0	0		Yes. There are no allergen risks on site.	
5.2.2	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. Please see 5.2.1. Allergenic products were not noted within the facility areas.	
5.2.3	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. Please see 5.2.1. Allergenic products were not noted within the facility areas.	
5.2.4	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. Please see 5.2.1. Allergenic products were not noted within the facility areas.	
5.2.5	Does re-work handling take into account the issue associated with allergen containing products?	N/A	0	0		N/A. Score not affected. Please see 5.2.1. Allergenic products were not noted within the facility areas.	
5.2.6	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. Please see 5.2.1. Allergenic products were not noted within the facility areas.	
5.2.7	Are all products manufactured on site, labeled correctly with respect to	N/A	0	0		N/A. Score not affected. Please see 5.2.1. Allergenic products were not	

	allergens?					noted within the facility areas.
5.3.1	Is the company labeling retail packaging with the correct country of origin? N/A for food service.	Yes	0	0		Yes.
5.3.2	Is the company labeling the finished goods carton with the correct country of origin? N/A for food service.	Yes	0	0		Yes.
5.3.3	Are there records that support the country of origin labeling e.g. bill of lading, production records, etc.?	Yes	0	0		Yes. The auditor noted product Bill of Lading documentation.
5.3.4	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)?	Yes	0	0		Yes.

New Questions (Not part of overall Food Safety percentage)

Question No.	Audit Question	Given Answer	Given Score	Possible Score	Recommendation	Auditor Comments	Audio/ Picture
6.1.1	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. Please see 2.3.4, 2.5.3 and 2.5.4. The packinghouse does not or use clean-in-place activities or cleaning re-circulating water systems such as washing flumes or ice injectors.	
6.1.2	Is there a tool accountability program for knives and similar hand tools used in the production area?	N/A	0	0		N/A. Score not affected. Tools such as knives or scissors were not noted been used in the product packinghouse or in the product re-packing area.	
6.1.3	Is there a list of approved commodity/ingredient suppliers?	Total Compliance	5	5		Yes.	
6.1.4	Is there an annual certificate of inspection for the backflow prevention systems on water lines into and within the facility?	Total Compliance	3	3		Yes. This inspection and corresponding annual certification document was done and extended by the city of Princeton, Florida.	
6.1.5	Where gloves are used, are they latex-free (e.g. vinyl, nitrile) or powder-free latex?	Total Compliance	3	3		Yes.	
6.1.6	Are employees required to sign a document stating that they will comply with the operation's personal hygiene, health and occupational safety policies?	Total Compliance	5	5		Yes.	
6.1.7	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?	Total Compliance	3	3		Yes. The visitors and contractors are required to sign a document stating that they will comply with the operations personal hygiene, health and occupational	

6.1.8	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).	Total Compliance	3	3	safety policies. Yes.
6.1.9	Are all cuts and wounds covered with waterproof detectable blue bandages (Band Aids) that contain a metal strip?	N/A	0	0	N/A. Score no affected. Employees with cuts and wounds covered with waterproof detectable blue Band Aid type of bandages that contain a metal strip were not noted on any worker during the audit.
6.1.10	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. Waste water treatments such as settling ponds or land applications systems were not noted around the facility grounds.
6.1.11	Are all records free of correction fluid (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?	Total Compliance	3	3	Yes.
6.1.12	Are identified CCP critical control limits supported by validation documentation?	Total Compliance	5	5	Yes. The identified CCPs critical control limits are supported by validation documentation.

Audit Scoring Summary			
	Good Manufacturing Practices	Score	712
		Possible Points	751
		Percent Score	95%
	Food Safety File Requirements	Score	307
		Possible Points	324
		Percent Score	95%
	HACCP Program Audit	Score	277
		Possible Points	280
		Percent Score	99%
	Miscellaneous Survey Questions	Score	0
		Possible Points	0
		Percent Score	0%
	Total	Score	1296
		Possible Points	1355
		Points	

Percent Score 96%

Food Security Scoring Summary			
✓	Food Security	Score	92
		Possible Points	99
		Percent Score	93%
✓	Total	Score	92
		Possible Points	99
		Percent Score	93%

New Questions Scoring Summary (Not Part Of Overall Food Safety Percentage)			
✓	New Questions (Not part of overall Food Safety percentage)	Score	30
		Possible Points	30
		Percent Score	100%
✓	Total	Score	30
		Possible Points	30
		Percent Score	100%

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

Point System For Individual Questions				
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

Compliance Categories	
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

	<p>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.</p>
<p>Non-Compliance:</p>	<p>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).</p>