GFSI Global Markets - Intermediate 2.0.1

Location Information		Form Information	
Location ID:	A375	**Form Name:**	GFSI Global Markets - Intermediate 2.0.1
Location:	OliveNation LLC	**Type:**	Inspections - Food Certification
Address:	13 Robbie Rd	**Start Date:**	04 Dec 2024
City/State/Zip:	Avon, MA 02322 US	**Auditor:**	Bedelia Nowak
Phone #:	617-580-3667	**Score:**	98.00%
Contact Name:	Anthony De Marco		
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Category Summary:

Category/Sub Category	Percent Deducted
Scope	**0**
A. Food Safety Management Systems	**0**
Specifications including product release	0
Traceability	0
Food Safety Incident Management	0
Control of non-conforming product	0
Corrective Action	0
Management Responsibility	0
Record Keeping Requirements	0
Control of Measuring & Monitoring Devices	0
Training	0
Procedures	0
Complaint Handling	0
Product Analysis	0
Purchasing	0
Supplier Approval and Performance Monitoring	0
B. Good Manufacturing Practices (GMPs)	**2**
Personal Hygiene	0
Facility Environment	2
Cleaning & Disinfection	0

Product Contamination Control	0
Pest Control	0
Water Quality	0
Staff Facilities	0
Waste Management	0
Storage and Transport	0
Facility and Equipment Maintenance	0

C. Control of Food Hazards	**0**
Preliminary Tasks	0
Control of Allergens	0
HACCP	0
Food Defense	0

Audit Time	**0**
Total	**2**

Scope

Question	Response	Percent Deducted
Scope of facility **Comments** • *Olive Nation, LLC is a repacking facility of a mixture of cooking and baking ingredients: such as extracts, flavors, oils, chocolate, snacks, grains, grains, spices, dried fruits, nuts, and vegetables which are sold to public, private sectors (wholesale, retail, and institutions). They have several different packages that they use for repacking, from pouches to resealable bags (1 lb, 2 lbs, 3 lbs, and 5 lbs, 10 lbs, 25 lbs, and 50 lbs) and plastic and glass bottles (2 oz, 4 oz, 8 oz, 16 oz, 32 oz, 1 gal, and 5 gals). The glass bottles are currently not being used. The products ship in various sizes of corrugated carboard boxes. The company adds their own label and logo to each package/product that they sell.*	See Note.	N/A
Totals		**0**

A. Food Safety Management Systems

Specifications including product release

Question	Response	Percent Deducted
Are specifications available for all product inputs (raw materials, ingredients, additives, packaging materials, rework) and finished products? **Comments** • *Reviewed product specifications for two products: Red Raspberry Extract and Strawberry Extract. All the above points are covered in the specification sheet. Also included are the third-party testing results.*	Compliant	0
Are the available specifications compliant with relevant safety, legislative and customer requirements?	Compliant	0

Are specifications up to date, unambiguous and available to relevant staff?	Compliant	0
Are changes to specifications clearly communicated both internally and externally? **Comments** • *The QA Manager is responsible for communicating any changes to the specifications with the Management Team (QA Manager, Warehouse Manager, Marketing, President, Product Manager, and Food Safety Consultant).*	Compliant	0
Is there a documented product release procedure in place? Does it effectively ensure that the final product meets the specification? **Comments** • *Program found in Doc 6.2 - Product Release Policy which designates who is able to release a product (HACCP Team Leader/QA Manager, Warehouse Manager/HACCP Backup), Product Manager, and a designated HACCP team member).*	Compliant	0
Is there a designated person with responsibility for controlling specifications? **Comments** • *The QA Manager/HACCP Team Leader is responsible for all specification reviews.*	Compliant	0
Totals		**0**

Traceability

Question	Response	Percent Deducted
Is a documented traceability system in place for every product that meets regulatory and customer requirements? **Comments** • *A written program is found in Document 9.1 Traceability System SOP. The facility has established a physical and computer-based coding system that tracks incoming materials through receiving, raw material storage, products, finished goods, storage and shipping. The traceability system is maintained for tracking all products in the software program called TOPS.*	Compliant	0
Is the traceability system, including work in progress, post-treatment and rework, fully operational and effective?	Compliant	0
Are records enabling product identification available through all production stages: stock / inventory, work in progress, post processing, rework. Are records available from purchase through production and to immediate destination for all raw materials and packaging materials (primary and final product)?	Compliant	0
Are there clear labelling procedures that ensure continuous identification of the product through all stages of production and delivery? **Comments** • *The facility uses the manufacture's lot number to identify the product from receiving to packaging and shipping.*	Compliant	0
Is the traceability system tested at least annually? Is the system updated as necessary and records maintained? **Comments** • *A written program is found in Document 9.1 Traceability System SOP. The program is tested bi-annually during the mock recall. The last mock traceability/recall exercises were completed 05/06/2024 (Lavendar Flavor Extract/46 minutes/100% recovery) and 11/13/2024 (Apple Flavor Extract/52 minutes/100% recovery).*	Compliant	0
Totals		**0**

Food Safety Incident Management

Question	Response	Percent Deducted
Can the business withdraw and recall affected product? **Comments**	Compliant	0

• *A written program is found in Document 9.1 Traceability System SOP and Document 9.3 Product Recall Plan SOP. The program is tested bi-annually. Records were reviewed for the last mock traceability/recall exercises which were completed on 05/06/2024 (Lavendar Flavor Extract/46 minutes/100% recovery) and 11/13/2024 (Apple Flavor Extract/41 minutes/100% recovery).*		
Are records of incidents maintained? **Comments** • *Records are maintained on the Recall Summary Log and electronically. All supporting documentation is attached to each Mock Traceability/Recall Exercise.*	Compliant	0
Is a documented incident management system in place that addresses incident reporting, product withdrawal and product recall?	Compliant	0
Is an effective communication plan in place with a designated, responsible person identified to provide information to customers, consumers and regulatory authorities?	Compliant	0
Is the incident management system reviewed, tested and verified at least once a year?	Compliant	0
Are all incidents recorded and assessed to establish their severity and consumer risk?	Compliant	0
Totals		**0**

Control of non-conforming product

Question	Response	Percent Deducted
Is a documented procedure in place to identify and manage all non-conforming raw materials, product inputs, semi-finished and finished products, processing equipment and packaging materials? **Comments** • *Program found in Document 6.1 Material On-Hold and Rejected SOP. The on-hold product details are logged in the Material On-Hold & Rejected Log. All products on hold receive a Hold Tag and are placed in a designated hold area. Reviewed Doc 6.4 On-Hold & Rejected Material Log which had 4 products placed on hold: 02/07/2024 Orange Sprinkles; 02/07/2024 Rainbow Sprinkles; 03/06/2024 Diced Ginger; and 08/12/2024 Cheddar Ale Snack Mix. There were no food safety issues - holds were noted to have various issues: incorrect label, incorrect product received, and defective product. All issues were resolved: three (3) products were rejected and one (1) was released.*	Compliant	0
Is the control of non-conforming product managed by competent people? **Comments** • *Any staff member can place a product on hold but can only be released from hold by the QA Manager, Warehouse Manager, and/or Product Manager.*	Compliant	0
Totals		**0**

Corrective Action

Question	Response	Percent Deducted
Is a documented corrective action procedure in place to analyse any complaints and investigate non-conformities to prevent reccurrence? **Comments** • *Program found in Document 6.3 Corrective Action Policy. When a corrective action is needed it is recorded on Document 6.5 Notice of Unusual Occurrences & Corrective Actions Log (NUOCA Log). The identification of the problem, root cause and the steps taken to ensure that the problem will not re-occur is documented on the NUOCA Log. Reviewed the NUOCA Log Form from 02/07/2024 through 11/22/2024 for various occurrences: wrong product received, labeling issues, and defective products received. Corrective action was taken as needed by Olive Nation.*	Compliant	0
Are corrective actions (i.e. release, rework, quarantine, rejection/disposal) identified and effectively implemented? **Comments**	Compliant	0

• *Reviewed the NUOCA Log (which identified the issues/root cause and the corrective action taken to resolve the issue and provides the resolution to the issue so that it does not occur again). Reviewed from 02/07/2024 through 11/22/2024 for various occurrences: wrong product received, labeling issues, and defective products received. Corrective action was taken as needed by Olive Nation.*		
Totals		**0**

Management Responsibility

Question	Response	Percent Deducted
Is there evidence that management is committed to provide the resources to implement and comply with their food safety programme? **Comments** • *Management's commitment to their Food Safety Program is stated in Document 1.1 Mission Statement. The Mission Statement is posted at the main entrance. The Mission Statement has been signed by the owner and dated 01/02/2024.*	Compliant	0
Is an up-to-date organizational chart outlining the business' structure available? **Comments** • *There is an up-to-date organizational chart which identifies the personnel with Food Safety responsibilities. The chart is dated 11/01/2024 and signed by the President. Job descriptions were also made available and reviewed.*	Compliant	0
Are documented, clearly defined responsibilities regarding product safety and legality available and communicated to staff?	Compliant	0
Totals		**0**

Record Keeping Requirements

Question	Response	Percent Deducted
Are records available to support the compliance of the business with the food safety system which includes all regulatory and customer food safety requirements that apply? **Comments** • *All documents and procedures within the Food Safety Program have been reviewed as of 11/01/2024.*	Compliant	0
Has the business set timescales for record retention which comply with regulatory or customer requirements? **Comments** • *Records are maintained at a minimum of two years both physically and electronically.*	Compliant	0
Is a written documentation procedure in place and effectively implemented? **Comments** • *A written program is in place and found in Document 2.1 Control of Documents Statement.*	Compliant	0
Totals		**0**

Control of Measuring & Monitoring Devices

Question	Response	Percent Deducted
Are measuring and monitoring devices critical to food safety and regulatory requrements reliable? **Comments** • *Program found in Document 11.1 Calibration of Equipment. The program includes all equipment needing calibration, frequency, and calibration instructions. Calibration is completed in-house by a trained employee for all scales (12) using standard weights. The four (4) fill machines have been placed out-of-service. All machines are calibrated annually and were last calibrated on 11/05/2024. Training records reviewed for the QA Manager and Warehouse Manager and verified refresher training on calibration were completed on 10/30/2024.*	Compliant	0

Are measuring and monitoring devices critical to food safety identified, calibrated and traceable to recognised standards and are they effectively controlled?	Compliant	0
Are actions taken and recorded when measuring and monitoring devices are found to be outside of specified limits?	Compliant	0
Totals		**0**

Training

Question	Response	Percent Deducted
Have all new people been effectively trained? **Comments** • *All new employees (2) receive training upon hire.*	Compliant	0
Have all relevant people received refresher training? **Comments** • *Training records are maintained in Document 13.2 Employee Food Safety Training Log. Training is provided in both English and Spanish. Refresher training was completed on 10/30/2024, GMPs, Illness & Injury, Blood Borne Pathogens, Food Defense, Sanitation, Receiving/Shipping/Storage Procedures, Recall, and Foreign Material Control). Materials used for training: PowerPoint for HACCP (to include Sanitation and Allergen Awareness), PowerPoint for Blood Borne Pathogens, and SOPs/Procedures.*	Compliant	0
Is a people training programme in place and effectively implemented? **Comments** • *Program is found in Document 13.1 Employee Food Safety Training SOP. Training records are maintained by the QA Department. Training records are maintained in Document 13.2 Employee Food Safety Training Log.*	Compliant	0
Is a HACCP training programme in place? **Comments** • *QA Manager, Product Manager, Warehouse Manager are HACCP certified and provide training on the HACCP program.*	Compliant	0
Are adequate training records available?	Compliant	0
Is a refresher training programme documented and implemented?	Compliant	0
Totals		**0**

Procedures

Question	Response	Percent Deducted
Are detailed procedures developed and effectively implemented for all processes and operations that affect food safety? **Comments** • *Program was implemented and included in Document 4.4 Product Processing SOP under Manual Filling.*	Compliant	0
Are procedures clearly communicated to relevant people?	Compliant	0
Totals		**0**

Complaint Handling

Question	Response	Percent Deducted
Is a documented complaint management programme in place and effectively implemented? **Comments** • *Written program in place and found in Document 6.6 Customer Complaint SOP.*	Compliant	0

Are records of all customer and consumer complaints, investigations and corrective actions maintained? **Comments** • *Customer complaints are maintained on Document 6.8 Customer Complaint Form. There have been no customer complaints received for food safety issues since the last audit review in 11/10/2024.*	Compliant	0
Totals		**0**

Product Analysis

Question	Response	Percent Deducted
Are analysis procedures in place to ensure that all specified product requirements are met, including legal requirements and customer specifications throughout the whole shelf life? **Comments** • *N/A: The facility does not process and/or modify any products. The facility repackages products only*	Exemption	N/A
Are methods, relevant for food safety, used to provide valid results (e.g. by procedures set forth in ISO 17025 and/or industry recognised methods)? **Comments** • *Suppliers provide the approved/certified third-party laboratory results with all products. Reviewed two product suppliers of Vanilla Extract and Cocoa Powder and both include the third-party testing results (COA). Facility does not process and/or modify any products. The facility repackages products only.*	Compliant	0
Totals		**0**

Purchasing

Question	Response	Percent Deducted
Do purchased products and services meet current specifications and contractual agreements?	Compliant	0
Totals		**0**

Supplier Approval and Performance Monitoring

Question	Response	Percent Deducted
Is a documented supplier approval programme in place and effectively implemented? **Comments** • *Program found in Document 3.1 Approved Supplier Program. Document 3.5 Approved Supplier List is in place and maintained and noted to be up to date as of 10/29/2024. Suppliers are reviewed on an annual basis. Associated form: Supplier Letter which includes documentation required for approval.*	Compliant	0
Is a documented supplier monitoring programme in place and effectively implemented? **Comments** • *Suppliers are reviewed annually.*	Compliant	0
Totals		**0**

B. Good Manufacturing Practices (GMPs)

Personal Hygiene

Question	Response	Percent Deducted
Are personal hygiene requirements in place and applicable to all relevant people, contractors and visitors? **Comments**	Compliant	0

• *Program found in Document 13.5 Good Manufacturing Practices. GMPs are signed by both the employee and QA Manager (who verifies). GMPs were reviewed and noted to have been signed and dated as of 10/30/2024.*		
Are personal hygiene requirements compliant with legal requirements, if applicable? **Comments** • *See above comment.*	Compliant	0
Are communication procedures in place for people, contractors and visitors addressing actions to be taken in the case of an infectious disease? **Comments** • *See above comment.*	Compliant	0
Is a qualified person responsible to decide if individuals with a suspect illness may enter food areas and how these individuals are controlled? **Comments** • *There is a Worker Health Policy (Document 13.3) in place. The QA Manager and/or Warehouse Manager are responsible for the decision on personnel suspected of being ill.*	Compliant	0
Are people, contractors and visitors aware of and complying with the personal hygiene requirements? **Comments** • *Document 8.4 Visitor Policy: GMPs for Visitors, Vendors, and Outside Contractors is in place. All visitors must sign in and read the GMPs.*	Compliant	0
Are people, contractors and visitors aware of and complying with the requirements for the wearing and changing of protective clothing in specified work areas? **Comments** • *All visitors must sign in and read the GMPs. GMPs for Visitors, Vendors, and Outside Contractors are in place.*	Compliant	0
Totals		**0**

Facility Environment

Question	Response	Percent Deducted
Is the facility located, designed, constructed and maintained to ensure product safety? **Comments** • *All areas in the Facility Environment are reviewed during the monthly internal audits. Associated form: 16.4 GMP Monthly Self-Audit. Records reviewed for: 08/19/2024, 09/13/2024, 10/25/2024, and 11/26/2024 - issues noted received corrective action which is documented using Form 6.5 NUOCA (Notice of Unusual Occurrences/Corrective Action). The form does include a section for issues found and the corrective action received.*	Compliant	0
Is the facility effectively maintained, cleaned and disinfected to prevent physical, chemical and microbiological product contamination? **Comments** • *NC: The warehouse glass exit door (between interrior traps 19 & 20) with a damaged sweep which may allow for pest entry.*	Minor	2
Is the lighting of the appropriate intensity and design to ensure that food safety practice is effective? **Comments** • *Lighting is at appropriate intensity to facilitate employees to effectively perform their duties.*	Compliant	0
Are structures, surfaces and materials that come in contact with food easy to maintain, clean and where appropriate disinfect?	Compliant	0
Is the equipment positioned to ensure that there is no compromise to food safety from waste water or drainage?	Compliant	0
Are the grounds and surrounding areas of the facility maintained and kept free of waste and accumulated debris?	Compliant	0

Totals		2

Cleaning & Disinfection

Question	Response	Percent Deducted
Are documented cleaning and disinfection procedures in place and effective, including verification activities, to ensure the cleanliness of the facility, utilities and equipment? **Comments** • *A written program is in place and found in Document 16.1 Facility Standard Sanitation Operating Procedures. A Master Cleaning Schedule (Document 16.2) is in place. Reviewed: Document 16.6 Daily Cleaning & Sanitation Form from 07/19/2024 through 11/22/2024; Document 16.7 Pre-Operation Log: 07/19/2024 through 11/22/2024; Document 16.8 Weekly Sanitation Form from 07/15/2024 through 11/25/2024; Document 16.9 Monthly Sanitation Form from 05/14/2024 to 11/18/2024; and Document 17.5 Weekly Pest Monitoring Log 07/22/2024 through 11/25/2024. No issues were noted. If any NCs were to be found corrective action would be initiated.*	Compliant	0
Are cleaning equipment, utensils and chemicals clearly marked, stored in a segregated area away from product, equipment, packaging and suitable for intended use?	Compliant	0
Are qualified, trained people used for cleaning and disinfection?	Compliant	0
Totals		**0**

Product Contamination Control

Question	Response	Percent Deducted
Are physical barriers or effective procedures in place to reduce and avoid the risk of any potential physical, chemical or microbiological contamination? **Comments** • *A written program is in place and found in Document 10.1 Foreign Material Control SOP, Document 10.3 Glass Material Management SOP, and Document. Associated forms: 10.2 Foreign Material Log and 10.4 Glass Material Log. Reviewed forms: 10.2 and 10.4 from: 06/03/2024 to 11/25/2024 - no issues were noted. Repacking, packaging, storage, and receiving/shipping area are all separate areas which avoid the possible risk of cross contamination. Products containing allergens are stored separately from the non-allergen products.*	Compliant	0
Totals		**0**

Pest Control

Question	Response	Percent Deducted
Is there evidence of pest infestation? **Comments** • *There was no evidence of any pest infestation. The facility has an adequate number of interior traps. The exterior traps were noted to be in place and the property management maintains the exterior rodent station*	Compliant	0
Is an effective pest control programme in place? **Comments** • *Program found in Document 17.1 Pest Control Management SOP. A commercial pest company handles the pest control program. Available documents: COLI expires 04/25/2025, Business License not required in the State of Massachusetts, Pest Applicator License is in place with expiration date of 12/31/2025. Service is provided monthly. The facility also does a weekly pest review and documents on Form 17.5 Weekly Pest Control.*	Compliant	0
Are the controls appropriate in relation to the product, raw material and facility?	Compliant	0

Is the inspection programme undertaken by a competent person at an appropriate frequency and are findings addressed? **Comments** • *The Pest Technician is accompanied by the Warehouse Manager and any concerns or suggestions are addressed. Upon completion of the inspection the Pest Tech meets with the QA Manager before leaving.*	Compliant	0
Totals		**0**

Water Quality

Question	Response	Percent Deducted
Are there processes in place to ensure that the quality of water, steam and ice does not compromise the food safety of the finished product? **Comments** • *The most current Town of Avon Annual Water Quality Report for 2023 was made available and reviewed. Water noted to be potable. Facility also has their water tested by an approved/certified third-party laboratory. Water tested for e-coli, total coliform, and HPC on 01/03/2024 for packing room sink. Water results were noted to be within specification.*	Compliant	0
Are documented procedures in place to prevent the cross-contamination of potable water by non-potable water?	Compliant	0
Totals		**0**

Staff Facilities

Question	Response	Percent Deducted
Are suitable changing rooms provided for staff? **Comments** • *N/A: The facility does not provide changing rooms as staff are not required to change their clothing before work.*	Exemption	N/A
Are toilets provided, operational, accessible and adequately segregated from processing and food handling areas?	Compliant	0
Are suitable and sufficient hand-washing facilities provided and accessible?	Compliant	0
Are separate lunch room facilities provided away from production, packaging and storage areas? **Comments** • *The lunchroom is noted to be very clean and well organized. Two refrigerators and five microwaves were noted to be very clean.*	Compliant	0
Totals		**0**

Waste Management

Question	Response	Percent Deducted
Are suitable provisions in place for the storage and removal of waste? **Comments** • *A written program is in place (outside of the facility) and found in Document 16.10 Additional Cleaning & Sanitation Information.*	Compliant	0
Are containers designated for inedible products, waste or by-products clearly marked and properly utilised? **Comments** • *N/A: The facility does not produce any waste or by-products that need to be separated.*	Exemption	N/A
Totals		**0**

Storage and Transport

Question	Response	Percent Deducted

Are there adequate facilities for the storage of food and ingredients? **Comments** • *A written program is in place and found in Document 4.1 Product Receiving SOP. The storage area noted to be adequate for storage of all incoming and/or outgoing products.*	Compliant	0
Are the food storage facilities constructed to effectively protect materials and finished product from contamination during storage?	Compliant	0
Is the food transport appropriate to minimize deterioration of food (e.g., by temperature and humidity control).	Compliant	0
Is there a product transport procedure and is it effectively implemented? **Comments** • *Program in place and found in Document 8.6 Transportation Defense Plan. Receiving and shipping employees visually inspect the vehicle from the outside as Olive Nation employees are not permitted to board, enter, or operate any carrier or supplier vehicle. Employees visually inspect for damage, cleanliness, pest infestation, etc. If any issues are noted the Warehouse or QA Manager is notified and a NOUCA form will be completed detailing the event.*	Compliant	0
Is there a transport vehicle procedure and is it effectively implemented?	Compliant	0
Are there maintenance and hygiene processes for vehicles and equipment used for loading and unloading? Are they effectively implemented? **Comments** • *Facility uses a pallet jack for moving products which is included in a monthly cleaning program per Document 16.2 Master Cleaning Schedule.*	Compliant	0
Totals		**0**

Facility and Equipment Maintenance

Question	Response	Percent Deducted
Is a documented maintenance programme established? **Comments** • *Program found in Document 12.4 Preventative Maintenance SOP and Document 12.1 Work Order/Maintenance SOP.*	Compliant	0
Is an effective maintenance programme implemented? **Comments** • *Program found in Document 12.4 Preventative Maintenance SOP and Document 12.1 Work Order/Maintenance SOP.*	Compliant	0
Is a documented hygiene and clearance procedure in place for all maintenance activities? **Comments** • *Program found in Document 12.1 Work Order/Maintenance SOP, Bullet 3.3. Associated form: 12.3 Maintenance Work Log and Post Maintenance Cleaning Details. No new work orders noted since the last review on 11/10/2024. There are no open work orders at this time.*	Compliant	0
Are effective hygiene procedures for maintenance activities?	Compliant	0
Are all materials used for maintenance and repair appropriate for their intended use?	Compliant	0
Totals		**0**

C. Control of Food Hazards

Preliminary Tasks

Question	Response	Percent Deducted
Has the business identified and complied with regulatory and customer requirements related to the product and product categories?	Compliant	0
Has a team with different responsibilities for food safety undertaken the tasks described in this section of the checklist (Tasks 2-5)? **Comments** • *HACCP team consist of a team of three: QA Manager, President, and Warehouse Manager. All members are HACCP qualified.*	Compliant	0
Is there a complete product description available of the product/product category including all ingredients including raw materials, packaging, finished product and conditions for stage and distribution?	Compliant	0
Has the intended use of the product been decribed and the target consumer been been identified?	Compliant	0
Have all of the process steps taken to produce the product been described in a process flow diagram?	Compliant	0
Has the process flow diagram(s) been compared to assure it accurately reflects the process?	Compliant	0
Totals		**0**

Control of Allergens

Question	Response	Percent Deducted
Is a documented programme in place to control allergens and prevent cross-contamination of product through all stages of production? **Comments** • *A written program is in place and found in Document 5.1 Allergen Management SOP.*	Compliant	0
Were regulations and appropriate customer requirements addressed in the development of the allergen control programme?	Compliant	0
Are potential causes of cross contamination identified and procedures established for the handling of raw materials, intermediate and finished products to avoid cross contamination?	Compliant	0
Are procedures relating to the cleaning and sanitation of product contact surfaces in place and effective to remove all potential allergens from food contact surfaces? **Comments** • *A written program is in place and found in Document 5.1 Allergen Management SOP. Specific procedures have been implemented that addressed cleaning and sanitation of product contact surfaces to remove all potential allergens. ATP testing is completed monthly. Results reviewed for five (5) locations for 09/16/2024, 10/21/2024, and 11/26/2024 - all results were < 10 RLU. Facility does reclean and retest if any results > 0 RLUs (example: 2 RLU or 3 RLU) as a precaution.*	Compliant	0
Is a clear labelling system in place ensuring continuous identification of the product through all stages of production and delivery? **Comments** • *The facility verifies labels and documents in Form 16.7 Pre-Operational Log which was reviewed from: 07/19/2024 through 11/22/2024 with no issues noted.*	Compliant	0
Totals		**0**

HACCP

Question	Response	Percent Deducted
Principle 1: Is a hazard analysis conducted for each process step in the manufacturing of the food item? **Comments** • *The hazard analysis was reviewed on 11/01/2024 with no changes to the HACCP plan.*	Compliant	0
Was the hazard analysis conducted by a competent team?	Compliant	0

Principle 2: If the hazard analysis indicates any significant hazards not minimised or eliminated by Good Manufacturing Practices (GMPs) that are present within the food manufacturing process, are they identified as Critical Control Points (CCPs)?	Compliant	0
Principle 3: Are Critical Limits established for each CCP? **Comments** • *N/A: No CCPs were identified during the hazard analysis review on 11/01/2024.*	Exemption	N/A
Principle 4: Are monitoring procedures established for each CCP? **Comments** • *N/A: No CCPs were identified during the hazard analysis review on 11/01/2024.*	Exemption	N/A
Are CCPs effectively implemented? **Comments** • *N/A: No CCPs were identified during the hazard analysis review on 11/01/2024.*	Exemption	N/A
Principle 5: Are corrective actions established for each CCP in the event critical limits are exceeded? **Comments** • *N/A: No CCPs were identified during the hazard analysis review on 11/01/2024.*	Exemption	N/A
Principle 6: Are verification procedures established ? **Comments** • *Verification procedures are in place to monitor all pre-requisites. No CCPs were identified during the hazard analysis review on 11/01/2024.*	Compliant	0
Are verification procedures effectively implemented?	Compliant	0
Principle 7: Are record keeping and documentation for HACCP procedures established?	Compliant	0
Are all HACCP-related record-keeping and documentation procedures effectively implemented?	Compliant	0
Has the business implemented specific control measures for all relevant steps not identified as CCPs? **Comments** • *Procedures are in place to monitor all pre-requisites control measures. There were no CCPs identified during the hazard analysis.*	Compliant	0
Totals		**0**

Food Defense

Question	Response	Percent Deducted
Have the threats to the product as a result of intentional product tampering or intentional contamination been assessed? **Comments** • *Programs found in Document 8.2 Food Defense SOP and Document 8.6 Transportation Defense Plan. A vulnerability assessment was completed on 11/04/2024 using Document 8.8 Food Defense Vulnerability Assessment).*	Compliant	0
Have those points in the process which are vulnerable to intentional product tampering/intentional contamination been identified and subjected to additional access control?	Compliant	0
Are measures in place to address what to do with the product, if prohibited access took place and the product may have been tampered with or intentionally contaminated? **Comments** • *This is addressed in Document 1.6 Emergency Plan under Assessing the Damage & Cleanup. Facility completed a Food Defense Challenge on 07/08/2024. Scenario: System Security tested to ensure that employees are willing to report co-workers' infractions. The QA Manager asked a warehouse specialist to attempt to login to the system using the warehouse manager's credentials in the presence of another specialist. On specialist stayed with the employee, while another went to inform the warehouse manager. The reporting warehouse specialist confirmed that she saw what she saw in the presence of the other warehouse specialist and the warehouse manager. The Warehouse and QA Managers praised the*	Compliant	0

employee for being watchful and for being willing to report any incident immediately.		
Totals		**0**

Audit Time

Question	Response	Percent Deducted
How many days was the audit?	1	N/A
Day 1 Total Hours:	8	N/A
Totals		**0**