

**CORRECTIVE ACTION REPORT**

PrimusGFS Version 3.2

Operation Type: Packinghouse  
Audit Report Summary

CB Registration No. PA-PGFS-8608-1  
PrimusGFS ID #314561 - Cert: 8  
Audited by Primus Auditing Operations

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<b>Organization:</b>	<b>JAB Produce</b> Contact(s): <a href="#">Adam Serck</a> <a href="#">Mke Smietana</a> Address: 2404 S. Wolcott Ave. #23 60608 Location: Chicago, Illinois, United States Phone Number: 7732267805
<b>Operation:</b>	<b>J.A.B. Produce</b> Contact(s): <a href="#">Mke Smietana</a> Location: 2404 S Wolcott Ave Chicago, Illinois 60608, United States
<b>Shipper:</b>	JAB Produce, Inc.
<b>Operation Type:</b>	<b>Packinghouse</b>
<b>Audit Type:</b>	<b>Announced Audit</b>
<b>Audit Executive Summary:</b>	JAB Produce located within the Chicago Produce Terminal at 2404 S. Wolcott Ave. Chicago Ill. services the Wholesale and Retail Fresh Produce Sector. Boxed, Palletized Product is received and identified in Produce Pro with the Supplier Lot Number and the Date Received for Traceability. Product is then Re-boxed and Re-palletized for customer specified orders. Operations are January thru December, Monday thru Saturday, 9:00 pm to 11:00 pm with 58 employees over two shifts. Produce Suppliers have Current, Acceptable 3rd Party Audits. A Food Safety HACCP Plan is in place with no Critical Control Points identified. Allergens are not Handled or Stored in this facility but an Allergen Control Program is in place. Mock Recalls including Packaging Material are completed twice a year using Product Pro Inventory Management Tracking Software. A licensed Pest Control Service provider Monitors and Maintains the weekly Interior Pest Control System using an Electronic Management System. The Produce Terminal is responsible for maintaining the exterior Pest Control System. The Terminals system is reviewed annually by JAB Produce.
<b>Date Documentation Review Started:</b>	13 Oct 2023 04:30
<b>Date Documentation Review Finished:</b>	13 Oct 2023 09:30
<b>Total Amount of Time on the Documentation Review:</b>	5.00 Hours
<b>Date Visual Inspection Started:</b>	13 Oct 2023 09:30
<b>Date Visual Inspection Finished:</b>	13 Oct 2023 11:30
<b>Total Amount of Time on Visual Inspection:</b>	2.00 Hours
<b>Addendum(s) included in the audit:</b>	Not Applicable
<b>Product(s) observed during audit:</b>	Fruits, Cucumbers, Asparagus, Carrots, Beans, Peas, Garlic, Onions, Leeks, Mangoes, Melons, Vegetables, Peppers, Microgreens, Berries, Shallots, Roots, Leafy Greens, Brassica Vegetables, Culinary Herbs, Green Onions/Salad Onions/Scallions, Eggplant / Aubergine, Potatoes
<b>Similar product(s)/process(es) not observed:</b>	None
<b>Product(s) applied for but not observed:</b>	None
<b>Auditor:</b>	<a href="#">Peter Nielsen</a> (Primus Auditing Operations)
<b>Preliminary Audit Score:</b>	<b>99%</b>
<b>Final Audit Score:</b>	<b>100%</b>
<b>Certificate Valid From:</b>	02 Nov 2023 To 01 Nov 2024

GPS Coordinates:	<b>Latitude</b>	<b>Longitude</b>	 <a href="#">Click here to see map</a>
	41° 50' 45"	87° 40' 23"	

View Certificate

**Information related to the audited operation**

<b>Total number of workers for the operation:</b>	50	<b>What is the maximum number of workers during peak season?</b>	50
<b>Number of lines for the operation:</b>	1	<b>Number of lines being used during the audit:</b>	1
<b>Facility Size:</b>	5000 Square feet	<b>Facility Environment Conditions:</b>	Dry Environment Only
<b>Are allergens present in the facility?</b>	No		
<b>Is temperature control storage used?</b>	Yes	<b>Was an anti-microbial used in the water/ice?</b>	No
<b>Water Source:</b>	Municipal/District		
<b>Is cooling equipment used?</b>	No		
<b>Are production areas completely enclosed?</b>	Yes	<b>Production Area:</b>	
<b>Are storage areas completely enclosed?</b>	Yes	<b>Storage Areas:</b>	

**Product information for each product**

<b>Product Group/Product Name</b>	<b>Seasonality</b>
Asparagus	Year round
Beans	Year round
Berries	Year round
Brassica Vegetables	Year round
Carrots	Year round
Cucumbers	Year round
Culinary Herbs	Year round
Eggplant / Aubergine	Year round
Fruits	Year round
Garlic	Year round
Green Onions/Salad Onions/Scallions	Year round
Leafy Greens	Year round
Leeks	Year round
Mangoes	Year round
Melons	Year round
Microgreens	Year round
Onions	Year round
Peas	Year round
Peppers	Year round
Potatoes	Year round
Roots	Year round
Shallots	Year round
Vegetables	Year round

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	253	Score:	253
	Possible Points:	253	Possible Points:	253
	Percent Score:	100	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1122	Score:	1125
	Possible Points:	1125	Possible Points:	1125
	Percent Score:	99	Percent Score:	100
Module 6 - HACCP System Requirements	Score:	95	Score:	95
	Possible Points:	95	Possible Points:	95
	Percent Score:	100	Percent Score:	100
TOTAL	Score:	1470	Score:	1473
	Possible Points:	1473	Possible Points:	1473
	Percent Score:	99	Percent Score:	100

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	0	0
Module 5 - Good Manufacturing Practices Requirements	1	0
Module 6 - HACCP System Requirements	0	0
TOTAL	1	0

GMP	General GMP	Closed
5.01.02	<p><b>Question:</b> Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?</p> <p><b>Auditor Comments:</b> Minor Deficiency, Hand Sprayer in the Re-pack room was not properly labeled with the contents. All other Food Grade Chemicals were observed to be labeled appropriately and stored in a controlled access area.</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>
	<p><i>Auditee Comments:</i> New labels were ordered from Anderson Chemical and applied to bottles missing labels. <a href="#">View Files</a></p>	
	<p><i>CB/Auditor Review Comments:</i> Accepted with Photographic Evidence of Corrective Actions. Hand Sprayers containing Cleaners/Sanitizer are properly identified and labeled with the contents.</p>	<p>Accept CA?</p> <p><b>Yes</b></p> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>