


CORRECTIVE ACTION REPORT

CB Registration No.PA-PGFS-8608-1
PrimusGFS ID #145201 - Cert:3
Audited by Primus Auditing Operations

PrimusGFS Version 2.1-2c

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Operation Type:Packinghouse
Audit Report Summary

Organization:	JAB Produce Contact(s): Mke Smietana Address: 2404 S. Wolcott Ave. #23 60608 Location: Chicago, Illinois, United States Phone Number: 7732267805				
Operation:	J.A.B. Produce Contact(s): Mke Smietana Location: 2404 S Wolcott Ave Chicago, Illinois 60608, United States				
Shipper:	JAB Produce, Inc.				
Operation Type:	Packinghouse				
Audit Type:	Announced Audit				
Audit Scope:	The facility includes approximately 20000 square feet of cooler space located in the Chicago Produce Terminal Market. There are 3 cooler areas owned by the auditee, 2 rented coolers, and 4 packing tables located in another rented cooler. Iced product can be received and is stored in 2 coolers. No ice machines or topping of product conducted on site. Re-packing includes breaking down of cases into smaller units. Product sold mainly to retail, groceries, and food service. The facility operates 12 months with 30 employees. Most product is picked up by customers and the facility ships on 2 trucks. Observed peppers and grapes being re-packed on the day of the audit. Observed the following commodities in coolers: onions, herbs, berries, broccoli, cabbage, carrots, cucumbers, citrus, apples, peppers, spinach, tomatoes, potatoes and various other fruits and vegetables. Pest control as follows: Terminal market(exterior)-Anderson, Company owned space-Ecolab, rented coolers and packing area- As Good As Dead, and PrestoX. There are no critical control points associated with the HACCP Program.				
Date FSMS started:	06 Jun 2018 06:30				
Date FSMS finished:	06 Jun 2018 08:30				
Total Amount of Time in FSMS	2.00 Hours				
Date Operation Started:	06 Jun 2018 08:30				
Date Operation Finished:	06 Jun 2018 12:00				
Total Amount of Time in Operation	3.50 Hours				
Product(s) observed during audit:	Asparagus, Basil, Blueberries, Broccoli, Cabbage, Carrots, Cilantro, Cucumbers, Fruits, Green Onions/Salad Onions/Scallions, Lettuce, Onions, Peppers, Raspberries, Spinach, Strawberries, Table Grapes, Tomatoes, Vegetables				
Similar product(s)/process(es) not observed:	None				
Product(s) applied for but not observed:	None				
Auditor:	Ceri Barone (Primus Auditing Operations)				
Preliminary Audit Score:	98%				
Final Audit Score:	99%				
Certificate Valid From:	09 Jul 2018 To 08 Jul 2019				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>41° 50' 47"</td> <td>87° 40' 15"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	41° 50' 47"	87° 40' 15"
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41° 50' 47"	87° 40' 15"				

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review			
Food Safety Management System Requirements	Score: 207	Possible Points: 209	Percent Score: 99	Score: 207	Possible Points: 209	Percent Score: 99
Good Manufacturing Practices Requirements	Score: 963	Possible Points: 979	Percent Score: 98	Score: 969	Possible Points: 979	Percent Score: 98
HACCP System Requirements	Score: 60	Possible Points: 60	Percent Score: 100	Score: 60	Possible Points: 60	Percent Score: 100
TOTAL	Score: 1230	Possible Points: 1248	Percent Score: 98	Score: 1236	Possible Points: 1248	Percent Score: 99

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	1	1
Good Manufacturing Practices Requirements	5	3
HACCP System Requirements	0	0
TOTAL	6	4

FSMS	Management System	Rejected			
1.01.04	<p>Question: Is there a food safety committee and are there logs of food safety meetings with topics covered and attendees?</p> <p>Auditor Comments: Minor. Food Safety Committee includes Mike Smietana, Hector Espinoza, Miguel Espinoza, Blanca Coronel, Steve Serck, Steve Argires, elfin Aros, and Jose Martinez. Meetings not conducted quarterly as per guideline. Two meetings on file for the past 12 month cycle dated 9/13/17 and 2/25/18. Topics included updating of documents, worker training, addition of hand sink in the re-pack area.</p> <p><i>Auditee Comments:</i> Will be more diligent in scheduling meetings.</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>			
<p><i>CB/Auditor Review Comments:</i> Rejected. Lack of quarterly records on file for full compliance.</p>		<table border="1"> <tr> <td>Accept CA?</td> <td>No</td> <td> Possible Points: 5 Points Scored: 3 </td> </tr> </table>	Accept CA?	No	Possible Points: 5 Points Scored: 3
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GMP	Equipment	Approved
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2.21.02	<p>Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g. tape, string, cardboard, etc.)?</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>				
	<p>Auditor Comments: Minor. There is a single unit, wheeled rack in cooler 2 used to store herbs. Each of the racks was covered with film and cardboard, not considered to be an easily cleanable surface. Also observed corrosion on legs of unit.</p>					
<p>Auditee Comments: Wire rack has been removed from cooler #2. Attached is photo where rack used to be. View Files</p>						
<p>CB/Auditor Review Comments:</p>		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> </td> </tr> </table>	Accept CA?		Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>
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Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>					

GMP	Maintenance & Sanitation Files	Approved
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2.28.05	<p>Question: Are there written cleaning procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>				
	<p>Auditor Comments: Minor. There is no SSOP for the floor scrubber. DOC 19.1 is the overall sanitation procedure. There are approximately 14 SSOP's on file for specific areas and equipment. Included are chemicals to be used and procedures for each area.</p>					
<p>Auditee Comments: SSOP for floor scrubber has been installed in sanitation binder. Attached is copy of SSOP. View Files</p>						
<p>CB/Auditor Review Comments:</p>		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">Yes</td> <td> <p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p> </td> </tr> </table>	Accept CA?		Yes	<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>
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GMP	Maintenance & Sanitation Files	Rejected
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2.28.06	<p>Question: Are sanitation logs on file that show what cleaning was done, when and who carried out the cleaning?</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>				
	<p>Auditor Comments: Minor. Reviewed MSS Logs for daily, weekly, monthly, and quarterly cleaning. Quarterly logs for 2018 were not available.</p>					
<p>Auditee Comments: Will be more diligent with quarterly meetings.</p>						
<p>CB/Auditor Review Comments: Rejected. Missing logs for full compliance.</p>		<table border="1"> <tr> <td style="text-align: center;">Accept CA?</td> <td></td> </tr> <tr> <td style="text-align: center;">No</td> <td> <p>Possible Points: 5 Points Scored: 3</p> </td> </tr> </table>	Accept CA?		No	<p>Possible Points: 5 Points Scored: 3</p>
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GMP	Maintenance & Sanitation Files	Rejected
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2.28.08	Question: Is there a routine program and written procedure to validate sanitation effectiveness using rapid post sanitation checks, e.g., ATP measurements?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance							
	Auditor Comments: No. There is no ATP testing program in place with food contact surfaces used.								
	<table border="1"> <tr> <td colspan="2"><i>Auditee Comments:</i>No ATP tests are performed at JAB.</td> </tr> <tr> <td></td> <td style="text-align: center;"><i>Accept CA?</i></td> </tr> <tr> <td><i>CB/Auditor Review Comments:</i> Rejected. No evidence of corrective action submitted.</td> <td style="text-align: center;">No</td> </tr> <tr> <td></td> <td> Possible Points: 5 Points Scored: 0 </td> </tr> </table>		<i>Auditee Comments:</i> No ATP tests are performed at JAB.			<i>Accept CA?</i>	<i>CB/Auditor Review Comments:</i> Rejected. No evidence of corrective action submitted.	No	
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	<i>Accept CA?</i>								
<i>CB/Auditor Review Comments:</i> Rejected. No evidence of corrective action submitted.	No								
	Possible Points: 5 Points Scored: 0								

GMP	Worker Documentation	Rejected
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2.29.02	Question: Are there logs of ongoing worker food safety education training with topics covered and attendees?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency							
	Auditor Comments: Minor. Training not performed quarterly as per guidelines. Gap in training from 9/17-2/18. Training include 3/6/18(GMP), 3/27/18(Sanitation), 5/19/17(Handwashing), 9/17(cleaning/sanitation).								
	<table border="1"> <tr> <td colspan="2"><i>Auditee Comments:</i>Will be more diligent in future with worker training.</td> </tr> <tr> <td></td> <td style="text-align: center;"><i>Accept CA?</i></td> </tr> <tr> <td><i>CB/Auditor Review Comments:</i> Rejected. Lack of records on file for full compliance.</td> <td style="text-align: center;">No</td> </tr> <tr> <td></td> <td> Possible Points: 10 Points Scored: 7 </td> </tr> </table>		<i>Auditee Comments:</i> Will be more diligent in future with worker training.			<i>Accept CA?</i>	<i>CB/Auditor Review Comments:</i> Rejected. Lack of records on file for full compliance.	No	
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