

CORRECTIVE ACTION REPORT


Operation Type: Packinghouse
Audit Report Summary

CB Registration No. PA-PGFS-8608-1
PrimusGFS ID #203309 - Cert:5
Audited by Primus Auditing Operations

PrimusGFS Version 3.1

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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 5 coolers along with a rented cooler used for re-packing of assorted fruits/vegetables. Iced product can be received and is stored in Cooler #2. No ice machines or topping of product conducted on site. During re-packing, commodities are removed from original containers and re-packed into smaller units, corrugated or waxed corrugated boxes. Root vegetables were on product tables during the audit. Traceability coding is then applied to master boxes after packing. Product sold mainly to retail, groceries, and food service. The facility operates 12 months with 50 employees(10 in repack/40 in storage/distribution). Most product is picked up by customers and the facility ships on 2 trucks. Observed the following commodities in coolers: onions, herbs, berries, broccoli, cabbage, carrots, cucumbers, citrus, apples, peppers, spinach, tomatoes, potatoes, melons, mangoes. Pest control as follows: Terminal market(exterior)-Anderson, Company owned space-Ecolab, rented coolers and packing area- PrestoX. There are no critical control points associated with the HACCP Program.
Date Documentation Review Started:	08 Aug 2020 08:00
Date Documentation Review Finished:	08 Aug 2020 11:30
Total Amount of Time on the Documentation Review:	3.50 Hours
Date Visual Inspection Started:	12 Aug 2020 07:00
Date Visual Inspection Finished:	12 Aug 2020 11:00
Total Amount of Time on Visual Inspection:	4.00 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Asparagus, Basil, Berries, Blueberries, Broccoli, Cabbage, Carrots, Cilantro, Cucumbers, Dasheen / Taro, Fruits, Green Onions/Salad Onions/Scallions, Lettuce, Mangoes, Melons, Peppers, Potatoes, Raspberries, Spinach, Strawberries, Tomatoes, Vegetables
Similar product(s)/process(es) not observed:	None
Product(s) applied for but not observed:	None
Auditor:	Geri Barone (Primus Auditing Operations)
Preliminary Audit Score:	98%
Final Audit Score:	99%
Certificate Valid From:	16 Sep 2020 To 15 Sep 2021

GPS Coordinates:	Latitude	Longitude	 Click here to see map
	41° 50' 47"	87° 40' 15"	

View Certificate

Information related to the audited operation

Total number of workers for the operation:	30	What is the maximum number of workers during peak season?	50
Number of lines for the operation:	1	Number of lines being used during the audit:	1
Facility Size:	20000 Square feet	Facility Environment Conditions:	Dry Environment Only
Are allergens present in the facility?	No		
Is temperature control storage used?	Yes	Was an anti-microbial used in the water/ice?	No
Water Source:	Municipal/District		
Is cooling equipment used?	No		

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Asparagus	Observed on the day of audit	Year round	United States
Basil	Observed on the day of audit	Year round	United States
Berries	Observed on the day of audit	Year round	United States
Blueberries	Observed on the day of audit	Year round	United States
Broccoli	Observed on the day of audit	Year round	United States
Cabbage	Observed on the day of audit	Year round	United States
Carrots	Observed on the day of audit	Year round	United States
Cilantro	Observed on the day of audit	Year round	United States
Cucumbers	Observed on the day of audit	Year round	United States
Dasheen / Taro	Observed on the day of audit	Year round	United States
Fruits	Observed on the day of audit	Year round	United States
Green Onions/Salad Onions/Scallions	Observed on the day of audit	Year round	United States
Lettuce	Observed on the day of audit	Year round	United States
Mangoes	Observed on the day of audit	Year round	United States
Melons	Observed on the day of audit	Year round	United States
Peppers	Observed on the day of audit	Year round	United States
Potatoes	Observed on the day of audit	Year round	United States
Raspberries	Observed on the day of audit	Year round	United States
Spinach	Observed on the day of audit	Year round	United States
Strawberries	Observed on the day of audit	Year round	United States
Tomatoes	Observed on the day of audit	Year round	United States
Vegetables	Observed on the day of audit	Year round	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	224	Score:	229
	Possible Points:	229	Possible Points:	229
	Percent Score:	97	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1061	Score:	1071
	Possible Points:	1083	Possible Points:	1083
	Percent Score:	97	Percent Score:	98
Module 6 - HACCP System Requirements	Score:	85	Score:	85
	Possible Points:	85	Possible Points:	85
	Percent Score:	100	Percent Score:	100
TOTAL	Score:	1370	Score:	1385
	Possible Points:	1397	Possible Points:	1397
	Percent Score:	98	Percent Score:	99

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

FSMS	Supplier Monitoring/Control	Approved
1.06.04	<p>Question: Does the organization have documented evidence to ensure that all incoming products, ingredients, materials, services provided on-site and outsourced service suppliers comply with the approval requirements and that all supplier verification activities (including monitoring) are being followed, as defined in the supplier approval procedure?</p> <p>Auditor Comments: Minor. There is no audit for Excell Packaging. Randomly reviewed the following commodity providers: Mucci(PGFS), Wiers(PGFS/Global Gap), and Coastline(PGFS). Also reviewed audit report for International Paper(Pac Sure). Current insurance and licensing on file for pest control, and testing labs.</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>
<p><i>Auditee Comments:</i> We received the audit from Excel Packaging. The audit lists Georgia-Pacific, but this is the Excel facility. The address listed is the address for Excel.</p> <p style="text-align: right;">View Files</p>		
		Accept CA?
<p>CB/Auditor Review Comments: Accepted. Auditor verified through Google that Excell address and audit report address are the same.</p>		Yes
		<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>

GMP	Pest Control	Rejected
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5.02.07	Question: Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency				
	Auditor Comments: Minor. Interior devices are not monitored on a weekly basis as per guidelines. Devices are clean and intact with no evidence of build up of dirt or organic matter. Interior devices consist of tin cats. Devices include a sticker or bar code inside of each unit showing the date of inspection.					
	Auditee Comments: We contacted our pest control service provider, ecolab, and changed our monitoring to weekly.					
	CB/Auditor Review Comments: Rejected. No evidence of corrective action completed.	<table border="1"> <tr> <td>Accept CA?</td> <td></td> </tr> <tr> <td>No</td> <td> Possible Points: 5 Points Scored: 3 </td> </tr> </table>	Accept CA?		No	Possible Points: 5 Points Scored: 3
Accept CA?						
No	Possible Points: 5 Points Scored: 3					

GMP	Operation Monitoring Records	Rejected
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5.13.11	Question: Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	Possible Points: 15 Points Scored: 10 Score: Minor Deficiency				
	Auditor Comments: Minor. Quarterly inspections to be performed. Records dated 1/19, 6/27 and 8/8. No inspection conducted between 1/19 and 6/27, where quarterly is the requirement. Inspections conducted using the PrimusGFS audit checklist with issues noted, closed out.					
	Auditee Comments: There was a misunderstanding on the definition of quarterly. Internal audits were performed at some point during every quarter, but were not spaced 3 months apart.					
	CB/Auditor Review Comments: Rejected. No evidence of corrective action completed.	<table border="1"> <tr> <td>Accept CA?</td> <td></td> </tr> <tr> <td>No</td> <td> Possible Points: 15 Points Scored: 10 </td> </tr> </table>	Accept CA?		No	Possible Points: 15 Points Scored: 10
Accept CA?						
No	Possible Points: 15 Points Scored: 10					

GMP	Maintenance & Sanitation Files	Approved
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5.14.09	Question: Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	Possible Points: 15 Points Scored: 0 Score: Non-Compliance				
	Auditor Comments: No. While an SOP is on file, 18.1, there program has been newly developed and records are on file for approximately one monthly only. Several results show out of limit numbers(limit is 60) with re-testing not always performed. Program includes 4 areas per week(2 tables, and 2 scales).					
	Auditee Comments: Our ATP machine arrived shortly before the audit. We were still training at the time of the audit but have since been testing weekly. Attached is a report of all test results					
	CB/Auditor Review Comments: Accepted to Minor. Testing submitted is acceptable. Lack of testing for the year for full compliance.	<table border="1"> <tr> <td>Accept CA?</td> <td></td> </tr> <tr> <td>Yes</td> <td> Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency </td> </tr> </table>	Accept CA?		Yes	Possible Points: 15 Points Scored: 10 New Score: Minor Deficiency
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