

**CORRECTIVE ACTION REPORT**


PrimusGFS Version 3.1

Operation Type: Packinghouse  
Audit Report Summary

CB Registration No. PA-PGFS-8608-1  
PrimusGFS ID #237227 - Cert:6  
Audited by Primus Auditing Operations

Ver en Español

<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 Remote Audit</b>
<b>Audit Executive Summary:</b>	The facility includes approximately 20000 square feet of cooler space located in the Chicago Produce Terminal Market. There are 6 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 bags, or corrugated boxes. Tarot roof was observed on the day of the audit. Products are removed from original containers, weighed where needed and placed into new containers. Master boxes are labeled for traceability. Product is sold mainly to retail, groceries, and food service. The facility operates 12 months with 50 workers(10-repack, 40 in storage/distribution/sales). Most product is picked up by customers and the facility ships on 3 company-owned trucks. Observed multiple stored commodities while on site such as onions, potatoes, herbs, berries, citrus, broccoli, greens, cabbage, carrots, cucumbers, peppers. Pest control as follows: Terminal market-exterior-Anderson, company owned space-Ecolab, Re-pack rented space, Rentokil. There is no washing or processing of product and there are no critical control points associated with the HACCP program.
<b>Date Documentation Review Started:</b>	18 Aug 2021 08:00
<b>Date Documentation Review Finished:</b>	18 Aug 2021 10:15
<b>Total Amount of Time on the Documentation Review:</b>	2.25 Hours
<b>Date Visual Inspection Started:</b>	18 Aug 2021 10:15
<b>Date Visual Inspection Finished:</b>	18 Aug 2021 12:30
<b>Total Amount of Time on Visual Inspection:</b>	2.25 Hours
<b>Addendum(s) included in the audit:</b>	Not Applicable
<b>Product(s) observed during audit:</b>	Asparagus, Beans, Berries, Brassica Vegetables, Carrots, Cucumbers, Culinary Herbs, Eggplant / Aubergine, Fruits, Garlic, Green Onions/Salad Onions/Scallions, Leafy Greens, Mangoes, Melons, Onions, Peppers, Potatoes, Roots, Shallots, Vegetables
<b>Similar product(s)/process(es) not observed:</b>	Leeks, Microgreens, Peas
<b>Product(s) applied for but not observed:</b>	None
<b>Auditor:</b>	<a href="#">Ceri Barone</a> (Primus Auditing Operations)
<b>Preliminary Audit Score:</b>	<b>97%</b>
<b>Final Audit Score:</b>	<b>98%</b>
<b>Certificate Valid From:</b>	14 Sep 2021 To 13 Sep 2022

GPS Coordinates:	<b>Latitude</b>	<b>Longitude</b>	 <a href="#">Click here to see map</a>
	41° 50' 47"	87° 40' 15"	

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>	20000 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>	NA
<b>Water Source:</b>	Municipal/District		
<b>Is cooling equipment used?</b>	No		

**Product information for each product**

<b>Product Group/Product Name</b>	<b>Observed Product</b>	<b>Seasonality</b>	<b>Country of destination for product</b>
Asparagus	Observed on the day of audit	Year round	United States
Beans	Observed on the day of audit	Year round	United States
Berries	Observed on the day of audit	Year round	United States
Brassica Vegetables	Observed on the day of audit	Year round	United States
Carrots	Observed on the day of audit	Year round	United States
Cucumbers	Observed on the day of audit	Year round	United States
Culinary Herbs	Observed on the day of audit	Year round	United States
Eggplant / Aubergine	Observed on the day of audit	Year round	United States
Fruits	Observed on the day of audit	Year round	United States
Garlic	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
Leafy Greens	Observed on the day of audit	Year round	United States
Leeks	Not observed but of a similar risk type to what was observed*	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
Microgreens	Not observed but of a similar risk type to what was observed*	Year round	United States
Onions	Observed on the day of audit	Year round	United States
Peas	Not observed but of a similar risk type to what was observed*	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
Roots	Observed on the day of audit	Year round	United States
Shallots	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:	229	Score:	229
	Possible Points:	229	Possible Points:	229
	Percent Score:	100	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1072	Score:	1089
	Possible Points:	1113	Possible Points:	1113
	Percent Score:	96	Percent Score:	97
Module 6 - HACCP System Requirements	Score:	85	Score:	85
	Possible Points:	85	Possible Points:	85
	Percent Score:	100	Percent Score:	100
TOTAL	Score:	1386	Score:	1403
	Possible Points:	1427	Possible Points:	1427
	Percent Score:	97	Percent Score:	98

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	6	4
Module 6 - HACCP System Requirements	0	0
TOTAL	6	4

GMP	Operational Practices	Rejected				
5.04.07	<p><b>Question:</b> Are finished products coded (carton and unit packaging) for the day of production?</p> <p><b>Auditor Comments:</b> Minor. Most product is re-packed into boxes. During the audit, tarot root was being packed into pouch bags which are not coded for the day of production. Master boxes include traceability code and can link to the date of packing, origin, etc.</p> <p><i>Auditee Comments:</i> This is customer driven. We have reached out to the customer to try to correct it.</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>				
<p><i>CB/Auditor Review Comments:</i> Rejected. Final unit package not coded.</p>		<table border="1"> <tr> <td>Accept CA?</td> <td></td> </tr> <tr> <td>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>
Accept CA?						
No	<p>Possible Points: 5 Points Scored: 3</p>					

GMP	Operation Monitoring Records	Rejected
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5.13.11	<b>Question:</b> Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5 <b>Score:</b> Major Deficiency						
	<b>Auditor Comments:</b> Major. Quarterly facility/GMP inspections to be performed as per Internal Inspection Procedure and audit guidelines. Only one inspection on file for the past year dated 8/10/21.							
	<b>Auditee Comments:</b> Internal audits will be done at the prescribed frequency from now on.							
	<table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Rejected. Lack of quarterly inspections on file for the audit cycle.         </td> <td style="text-align: center;"><b>No</b></td> <td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 5         </td> </tr> </table>		Accept CA?		<b>CB/Auditor Review Comments:</b> Rejected. Lack of quarterly inspections on file for the audit cycle.	<b>No</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5	
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<b>GMP</b>	<b>Maintenance &amp; Sanitation Files</b>	<b>Rejected</b>
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5.14.07	<b>Question:</b> Are there records showing verification of cleaning and sanitizing chemical concentrations?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency						
	<b>Auditor Comments:</b> Minor. There are no records of sanitizer concentration checks for Geron IV quat sanitizer used for repack tables(mixed on site). Sani Quik utilizes a terminal system and is calibrated monthly by the chemical rep.							
	<b>Auditee Comments:</b> We have begun testing Geron IV concentration at the time of mixing. It is now recorded on our weekly sanitation log.							
	<table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Rejected. No records on file for sanitizer concentration checks.         </td> <td style="text-align: center;"><b>No</b></td> <td> <b>Possible Points:</b> 5  <b>Points Scored:</b> 3         </td> </tr> </table>		Accept CA?		<b>CB/Auditor Review Comments:</b> Rejected. No records on file for sanitizer concentration checks.	<b>No</b>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3	
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<b>CB/Auditor Review Comments:</b> Rejected. No records on file for sanitizer concentration checks.	<b>No</b>	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3						

<b>GMP</b>	<b>Maintenance &amp; Sanitation Files</b>	<b>Rejected</b>
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5.14.09	<b>Question:</b> Is there a routine program and written procedure to verify sanitation effectiveness using rapid post sanitation checks (e.g., ATP measurements, allergen specific proteins)?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5 <b>Score:</b> Major Deficiency						
	<b>Auditor Comments:</b> Major. While an SOP is on file, 18.1, the operation was missing records from November, 2020 through July 2021. 6 areas are to be tested weekly using the Hygenia System (limit is 60). Program includes 6 areas per week(4 tables, and 2 scales). Records available for review showed the results and where required, re cleaning and retesting.							
	<b>Auditee Comments:</b> ATP testing is being done weekly from now on.							
	<table border="1"> <tr> <td></td> <td>Accept CA?</td> <td></td> </tr> <tr> <td> <b>CB/Auditor Review Comments:</b> Rejected. Lack of records on file from November, 2020 through July, 2021.         </td> <td style="text-align: center;"><b>No</b></td> <td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 5         </td> </tr> </table>		Accept CA?		<b>CB/Auditor Review Comments:</b> Rejected. Lack of records on file from November, 2020 through July, 2021.	<b>No</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5	
	Accept CA?							
<b>CB/Auditor Review Comments:</b> Rejected. Lack of records on file from November, 2020 through July, 2021.	<b>No</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 5						

<b>GMP</b>	<b>Testing</b>	<b>Approved</b>
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5.16.03	<b>Question:</b> Are there records of microbiological tests on water used in the facility (sampled from within the facility) and does the testing meet the program requirements?	<b>Possible Points:</b> 15 <b>Points Scored:</b> 0 <b>Score:</b> Non-Compliance						
	<b>Auditor Comments:</b> No. There is no current water test on file within the past 12 months.							
	<b>Auditee Comments:</b> See attached water test and potability certificate.							
	<table border="1"> <tr> <td></td> <td>Accept CA?</td> <td style="text-align: right;"><a href="#">View Files</a></td> </tr> <tr> <td> <b>CB/Auditor Review Comments:</b> </td> <td style="text-align: center;"><b>Yes</b></td> <td> <b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance         </td> </tr> </table>		Accept CA?	<a href="#">View Files</a>	<b>CB/Auditor Review Comments:</b>	<b>Yes</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> Total Compliance	
	Accept CA?	<a href="#">View Files</a>						
<b>CB/Auditor Review Comments:</b>	<b>Yes</b>	<b>Possible Points:</b> 15 <b>Points Scored:</b> 15 <b>New Score:</b> Total Compliance						

5.17.03	<p><b>Question:</b> Are there temperature logs for storage rooms?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 3  <b>Score:</b> <span style="color: red;">Minor Deficiency</span></p>
	<p><b>Auditor Comments:</b> Minor. Temperatures are recorded once per day with records on the Daily Pre Operation Log. Parameters are listed under each cooler category on the log and the range for some areas are not consistent with actual set temperatures within the automatic system. Actual temperatures recorded on log were consistent with set points.</p>	

<p><i>Auditee Comments:</i> We have updated our daily pre-op form.</p>		<input type="button" value="View Files"/>
	Accept CA?	
<p><i>CB/Auditor Review Comments:</i></p>	Yes	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> <span style="color: green;">Total Compliance</span></p>