

**CORRECTIVE ACTION REPORT**


Operation Type: Packinghouse  
Audit Report Summary

CB Registration No. PA-PGFS-8608-1  
PrimusGFS ID #276525 - Cert:7  
Audited by Primus Auditing Operations

PrimusGFS Version 3.2

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 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(split case and quality inspections). Iced product can be received and is stored in cooler #2. No making of ice or topping of product occurs on site. During re-packing, commodities are removed from original containers and re-packed into smaller bags, or corrugated boxes for splitting of cases. Assorted vegetables are inspected for quality where rots are removed, and items are placed back into original boxes. Garlic re-packing was observed on the day of the audit. Products are removed from original containers, weighed where needed and placed into new containers(boxes, bags). Master boxes are labeled for traceability. Product is sold mainly to retail, groceries, and food service. The facility operates 12 months with 30 workers(10-repack, 20 in storage/distribution). Most product is picked up by customers and the facility ships on 7 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, Anderson. 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>	07 Sep 2022 07:30
<b>Date Documentation Review Finished:</b>	07 Sep 2022 11:00
<b>Total Amount of Time on the Documentation Review:</b>	3.50 Hours
<b>Date Visual Inspection Started:</b>	07 Sep 2022 11:00
<b>Date Visual Inspection Finished:</b>	07 Sep 2022 13:00
<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, Carrots, Beans, Garlic, Onions, Melons, Vegetables, Peppers, 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>	Asparagus, Peas, Leeks, Mangoes, Microgreens
<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>94%</b>
<b>Final Audit Score:</b>	<b>99%</b>
<b>Certificate Valid From:</b>	13 Oct 2022 To 12 Oct 2023

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>	26	<b>What is the maximum number of workers during peak season?</b>	30
<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>	Yes	<b>Cooling Equipment:</b>	Evaporator/Condensing Unit
<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:	234	Score:	253
	Possible Points:	253	Possible Points:	253
	Percent Score:	92	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1036	Score:	1076
	Possible Points:	1090	Possible Points:	1090
	Percent Score:	95	Percent Score:	98
Module 6 - HACCP System Requirements	Score:	95	Score:	95
	Possible Points:	95	Possible Points:	95
	Percent Score:	100	Percent Score:	100
TOTAL	Score:	1365	Score:	1424
	Possible Points:	1438	Possible Points:	1438
	Percent Score:	94	Percent Score:	99

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	4	0
Module 5 - Good Manufacturing Practices Requirements	8	3
Module 6 - HACCP System Requirements	0	0
TOTAL	12	3

FSMS	Management System	Closed				
1.01.01	<p><b>Question:</b> Is there a documented food safety policy detailing the company's commitment to food safety?</p> <p><b>Auditor Comments:</b> Minor. Documented policy on file titled "Food Safety Policy" signed by Steve Serck(owner) dated 8/1/22. The policy lacks provisions for providing a food safety culture with employees. The policy is posted at the main entrance to the facility, near production area, as well as employee break area. Policy includes objectives of providing high quality foods and a exceeding regulatory requirements.</p>	<p>Possible Points: 5 Points Scored: 3 Score: Minor Deficiency</p>				
<p><i>Auditee Comments:</i> See attached updated Food Safety Policy in both Spanish and English. <a href="#">View Files</a></p> <table border="1"> <thead> <tr> <th colspan="2">Accept CA?</th> </tr> </thead> <tbody> <tr> <td>Yes</td> <td> <p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p> </td> </tr> </tbody> </table> <p>CB/Auditor Review Comments:</p>			Accept CA?		Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>
Accept CA?						
Yes	<p>Possible Points: 5 Points Scored: 5 New Score: Total Compliance</p>					

FSMS	Internal and External Inspections	Closed
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1.04.04	<p><b>Question:</b> Are there documented calibration and/or accuracy verification procedures for measuring and monitoring devices used in the operations that are related to the safety of the product?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 7  <b>Score:</b> Minor Deficiency</p>
	<p><b>Auditor Comments:</b> Minor. DOC 6.1 outlines calibration procedures for pulp thermometers and coolers used on site. The SOP lacks calibration procedures for the ATP meter. Thermometers and coolers are calibrated monthly. The facility places the pulp thermometer into an ice/water mix for calibrations. Results should read plus or minus 2 degrees F.</p>	
<p><i>Auditee Comments:</i> See attached updated calibration procedures. <span style="float: right;">View Files</span></p>		
<p><i>CB/Auditor Review Comments:</i></p>		<p><b>Accept CA?</b>  <b>Yes</b></p> <p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>

<b>FSMS</b>	<b>Internal and External Inspections</b>	<b>Closed</b>
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1.04.05	<p><b>Question:</b> Are calibration and/or accuracy verification records maintained and are they consistent with the requirements outlined in the SOP(s) for instruments and measuring devices requiring calibration?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 1  <b>Score:</b> Major Deficiency</p>
	<p><b>Auditor Comments:</b> Major. There are no records showing calibrations of the ATP meter. Reviewed calibration records on file for the season, Thermometer and Cooler Calibration Logs.</p>	
<p><i>Auditee Comments:</i> See attached yearly calibration conducted 9/12/2022. <span style="float: right;">View Files</span></p>		
<p><i>CB/Auditor Review Comments:</i></p>		<p><b>Accept CA?</b>  <b>Yes</b></p> <p><b>Possible Points:</b> 5  <b>Points Scored:</b> 5  <b>New Score:</b> Total Compliance</p>

<b>FSMS</b>	<b>Supplier Monitoring/Control</b>	<b>Closed</b>
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1.06.04	<p><b>Question:</b> 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><b>Possible Points:</b> 15  <b>Points Scored:</b> 5  <b>Score:</b> Major Deficiency</p>
	<p><b>Auditor Comments:</b> Major. There is no audit certificate or report on file for the manufacturer of the waxed food contact boxes used in re-pack operations. Reviewed audit report for PCA(FSSC 22000 through 10/24). Randomly reviewed the following commodity providers: Steinbeck, Gem Tomato, Christopher Ranch, all with current PGFS audits). Current insurance and licensing on file for pest control, and testing lab.</p>	
<p><i>Auditee Comments:</i> See attached audit for Monte Packaging supplier. <span style="float: right;">View Files</span></p>		
<p><i>CB/Auditor Review Comments:</i></p>		<p><b>Accept CA?</b>  <b>Yes</b></p> <p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance</p>

<b>GMP</b>	<b>Operational Practices</b>	<b>Closed</b>
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5.04.09	<p><b>Question:</b> Does the facility use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (product contact water, terminal sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 5  <b>Score:</b> Major Deficiency</p>
	<p><b>Auditor Comments:</b> Major. Titration kit and test strips were available for the testing of the quat sanitizer used. Each were expired.</p>	
<p><i>Auditee Comments:</i> See attached invoice for test strips. <span style="float: right;">View Files</span></p>		
		Accept CA?
<p><i>CB/Auditor Review Comments:</i> Accepted minor. Test strips will be reviewed upon next schedule audit. Corrective actions lack root cause and preventive measures.</p>		Yes
		<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 10  <b>New Score:</b> Minor Deficiency</p>

GMP	Worker Practices	Closed
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5.05.06	<p><b>Question:</b> Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves, non-latex gloves)?</p>	<p><b>Possible Points:</b> 5  <b>Points Scored:</b> 1  <b>Score:</b> Major Deficiency</p>
	<p><b>Auditor Comments:</b> Major. Workers were observed to be wearing hair restraints, along with gloves. The SOP for hygiene states that re-pack workers are to wear aprons and sleeves. SOP not in line with practice.</p>	
<p><i>Auditee Comments:</i> See attached revised SOP, specifically procedure 3.5. <span style="float: right;">View Files</span></p>		
		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> Total Compliance</p>

GMP	Buildings and Grounds	Closed
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5.09.02	<p><b>Question:</b> Has the operation eliminated or adequately controlled any potential metal, glass or brittle plastic contamination issues?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 3  <b>Score:</b> Major Deficiency</p>
	<p><b>Auditor Comments:</b> Major. Observed a cracked light shield on a forklift, exposing the bulb below.</p>	
<p><i>Auditee Comments:</i> See attached work order <span style="float: right;">View Files</span></p>		
		Accept CA?
<p><i>CB/Auditor Review Comments:</i></p>		Yes
		<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 10  <b>New Score:</b> Total Compliance</p>

GMP	Buildings and Grounds	Closed
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5.09.08	<b>Question:</b> Are closed doors and windows to the outside pest-proof?	<b>Possible Points:</b> 10 <b>Points Scored:</b> 3 <b>Score:</b> Major Deficiency
	<b>Auditor Comments:</b> Major. The pedestrian door at pest device 23 had gaps at the bottom with light present.	
<i>Auditee Comments:</i> Replaced door sweep under door. See attached photo. <span style="float: right;"><a href="#">View Files</a></span>		
		<i>Accept CA?</i>
<i>CB/Auditor Review Comments:</i>		<b>Yes</b>
		<b>Possible Points:</b> 10 <b>Points Scored:</b> 10 <b>New Score:</b> Total Compliance

<b>GMP</b>	Site	Closed
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5.10.02	<b>Question:</b> Is there a facility floor plan showing the layout of the building, production areas, storage areas, water sources and fixtures, layout of equipment and traffic flow patterns?	<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>Score:</b> Minor Deficiency
	<b>Auditor Comments:</b> Minor. Waste flow is not included on the production site plan dated 8/1/22.	
<i>Auditee Comments:</i> See attached revised floor plan <span style="float: right;"><a href="#">View Files</a></span>		
		<i>Accept CA?</i>
<i>CB/Auditor Review Comments:</i>		<b>Yes</b>
		<b>Possible Points:</b> 5 <b>Points Scored:</b> 5 <b>New Score:</b> Total Compliance

<b>GMP</b>	Maintenance & Sanitation Files	Closed
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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> 1 <b>Score:</b> Major Deficiency
	<b>Auditor Comments:</b> Major. 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.	
<i>Auditee Comments:</i> Weekly geron IV concentration tests have been added to daily repack pre-op log. See attached. <span style="float: right;"><a href="#">View Files</a></span>		
		<i>Accept CA?</i>
<i>CB/Auditor Review Comments:</i> Minor. Records will be reviewed upon next scheduled audit. Lack of records for full compliance.		<b>Yes</b>
		<b>Possible Points:</b> 5 <b>Points Scored:</b> 3 <b>New Score:</b> Minor Deficiency

<b>GMP</b>	Testing	Closed
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5.16.08	<p><b>Question:</b> Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?</p>	<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 5  <b>Score:</b> Major Deficiency</p>
	<p><b>Auditor Comments:</b> Major. Test dated 9/2/22 showed a positive for Listeria Monocytogenes for the cooler 3 floor. A NUOCA log was completed when the results were received(9/5/22) showing re-cleaning of the area, as well as 12 vector areas surrounding the spot. The labs has not yet sent re-test results to the auditee.</p>	
<p><i>Auditee Comments:</i> See attached NUOCA log. <span style="float: right;">View Files</span></p>		
		Accept CA?
<p><i>CB/Auditor Review Comments:</i></p>		Yes
		<p><b>Possible Points:</b> 15  <b>Points Scored:</b> 15  <b>New Score:</b> Total Compliance</p>

<b>GMP</b>	Testing	Closed
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5.16.09	<p><b>Question:</b> Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?</p>	<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 0  <b>Score:</b> Non-Compliance</p>
	<p><b>Auditor Comments:</b> No. There is no documented training programs and training records for personnel conducting ATP, Environmental, and water testing.</p>	
<p><i>Auditee Comments:</i> See attached updated training matrix, new SOP for sampling training, and documentation used for training. <span style="float: right;">View Files</span></p>		
		Accept CA?
<p><i>CB/Auditor Review Comments:</i> Accepted to major. There is no training log attached. Will be reviewed upon next scheduled audit.</p>		Yes
		<p><b>Possible Points:</b> 10  <b>Points Scored:</b> 3  <b>New Score:</b> Major Deficiency</p>