



# Costco Addendum - Packing Facility

**Date Audited** 2015-06-25

**Company Name:** CONAG PACKAGING & STORAGE LLC

This audit is not a HACCP Certification or Accreditation Audit. Our HACCP Certification and Accreditation Programs are distinct. This audit does not assesses the adequacy of the HACCP plans used by this facility nor does its brief review of some aspects of the HACCP plan represent a complete verification of your HACCP Plan.

Since people, processes and equipment in a facility change hourly, the GFTC cannot and does not assume any responsibility for the programs audited or for events or actions occurring prior to or subsequent to the audit. Furthermore, corrective action from the report is the responsibility of your company and GFTC does not accept any responsibility or liability as to whether or not your company carries out the recommendations, if any, as contained in the audit report.

88 McGilvray St.  
Guelph, ON, N1G 2W1, Canada

## Facility Profile

Company/Contact Information		Audit Information	
<b>Facility# - Name</b>	C0155581 - CONAG PACKAGING & STORAGE LLC	<b>Audit# - Visit#</b>	1198147 - 912144
<b>Address</b>	6130 YAKIMA VALLEY HWY WAPATO, Washington, United States, 98907	<b>Audit Type</b>	COSADPK
<b>Facility Contact</b>	Dani Young	<b>Template Version</b>	1.3
<b>Phone</b>	509-945-7914	<b>Audit Category</b>	REGULAR
<b>Fax</b>		<b>Audit Year</b>	2015
<b>Email</b>	dyoung@congdonorchards.com	<b>Auditor</b>	Richard Dougherty
		<b>Audit Start Time</b>	25-JUN-2015 07:55:00 AM
		<b>Audit End Time</b>	26-JUN-2015 04:00:00 PM

**Product Produced:** Fruits, vegetables and nuts - cherries

## Audit Review

Company Contacts at exit interview:

### Audit Contact

GFTC's auditor will have presented and discussed these audit findings at the exit interview. If the report was not delivered at the exit interview, then an Exit Interview Summary Sheet was prepared and reflects the findings listed in this audit report. A plant representative and the auditor must sign the exit interview sheet to indicate acceptance of findings presented.

## Audit Scoring Definitions

<b>Descriptor</b>	<b>Score</b>	<b>Observation Compliance</b>	<b>Documentation Compliance</b>
Complete	5	The requirements have been fully implemented.	Written procedures exist and sufficient documentation/records are up to date, accurate and support procedures.
Minor Non-conformance	4	Requirements are only partially implemented and no contamination is likely due to the minor non-compliance	Procedures are inadequate to define compliance to requirements. Records are incomplete, inaccurate, or of insufficient quantity to show compliance to requirements
Major Non-conformance	3	Requirements are only partially implemented and potential hazards are observed.	Procedures are absent or missing. Records are absent or missing.
Unsatisfactory	1, 2	Requirements are not being followed and resource and corrective actions needed to prevent product contamination.	Procedures do not exist. Records do not exist
Failure	0	Product contamination and food safety hazards are observed. Immediately corrective actions needed.	No programs exist. No records or documents exist.

If non-compliances are repeated on future audits the rating will be reduced by 1 and an "R" applied indicating a repeated non-compliance.

The definitions & points are meant to provide objective guidelines that ensure consistency in auditing. The scoring is in combination with a weighting system that puts more emphasis on some of the more important requirements of the audit. Any scoring of an element below 5 is provided with a comment explaining this. All elements scored below 5 require a corrective action response from the vendor/supplier. Requirements not applicable to the facility will be scored N/A.

<b>Rating</b>	<b>Numerical Score</b>
<b>Gold</b>	<b>95% or higher</b>
<b>Silver</b>	<b>90 – 94.99%</b>
<b>Bronze</b>	<b>85 – 89.99%</b>
<b>Unsatisfactory</b>	<b>80 – 84.99%</b>
<b>Failure</b>	<b>&lt;79.99%</b>

Summary			
Category/Section	Earned Points	Possible Points	Section Score
<b>Packinghouse Addendum</b>			
Packinghouse Addendum	320	320	100.0%
<b>Sub-Total</b>	<b>320</b>	<b>320</b>	<b>100.0%</b>
<b>Overall Score</b>	<b>320</b>	<b>320</b>	<b>100.0%</b>

Auditor's Note

Section A. Packinghouse Addendum			
No	Question/Notes	Answer	Earned Points/ Possible points
1	Is the processing, packinghouse, cooler or cold storage facility operating under a HACCP program?	Full	10/10
1a	When critical limits in the HACCP program are not met, are corrective actions taken?	Full	10/10
2	Has a Food Safety Plan been established? Is this a written program?	Full	10/10
3	Is there a copy of the Costco product specification on-site? This is available from your Costco buyer. If supplying Costco indirectly, a copy can be acquired from whomever you ship Costco product to.	Full	10/10
4	Is there a written food safety training program for all personnel, that includes new, temporary and existing employees? Are records kept?	Full	10/10
5	Is there an adequate number of toilets, a minimum of 1 for each group of 15 workers?	Full	10/10
6	Are hand sinks available inside restroom facilities, for use after using the restroom and also near the workers facility entrance, for use prior to starting work, after a break or at any other time hands become contaminated? Larger facilities may require additional hand sinks.	Full	10/10
7	Is hand washing required before starting work, after breaks, after using restrooms and at any time hands become contaminated?	Full	10/10
8	Are employees' nails clean, short and free of nail polish and false nails? Is this a written policy?	Full	10/10
8a	Does the operation have a written policy stating that employees are prohibited from wearing false eyelashes and eyelash extensions? Revised 09/12/14	Full	10/10
9	Are employees prohibited from wearing jewelry or any type of clothing that could be a source of contamination, including, but not limited to bobby pins, studs and sequins?	Full	10/10
10	In facilities that handle exposed product, are all employees wearing hair nets? If workers have facial hair, are beard nets and moustache covers worn? Is this a written policy?	Full	10/10
11	If a facility is supplying Costco a RTE (ready-to-eat) product, is there a written policy indicating that gloves are to be worn? If employees are wearing gloves, are they non-Latex? Cotton gloves may be worn under non-Latex gloves.	Full	10/10
12	Are employees with obvious sores, infected wounds or infectious illnesses prohibited from having direct contact with exposed food products or food contact packaging? Is this a written policy?	Full	10/10
13	Is there a raw material supplier (product and primary packaging) approval and monitoring program in place which includes a requirement for annual third-party audits? Revised 09/12/14	Full	10/10
14	Does the operation have a written pest control program to cover storage areas for product and packaging?	Full	10/10

Section A. Packinghouse Addendum			
No	Question/Notes	Answer	Earned Points/ Possible points
15	Are packaging, product and the inside facility free of insects, rodents, birds, reptiles and mammals and any evidence of them? (this includes decomposed pests, including in pest control devices) Are records kept? Revised 09/12/14	Full	10/10
16	Is all packaging stored and maintained in a clean and sanitary manner, including off the floor?	Full	10/10
17	Are finished product sell units marked with a use-by, sell-by or packed-on code, including the year, that can be used for traceability / recall purposes? Julian dates are not acceptable. Auditors must review the item specifications, provided by Costco buyers, which are to be available on-site, to determine compliance. Revised 09/12/14	Full	10/10
18	Do facilities adequately perform product trace back/trace forward (mock recall) exercises at a minimum of twice a year, within a two-hour time frame? Operations with less than six consecutive months of operation must have at least one trace back/trace forward (mock recall) per season. Are records kept?	Full	10/10
18a	Does a trace back/trace forward exercise conducted during the third-party food safety audit account for all product within a two-hour time frame?	Full	10/10
19	If reusable containers are used in the operation, are they made of food grade materials? Please refer to 21CFR Part 174-178, for a list of approved materials. (US only) Revised 09/12/14	Full	10/10
20	If reusable containers are used in the operation, are they on a written cleaning program? Are records kept?	Full	10/10
21	If possible, efforts must be made to reduce the use of wood bins. For commodities where using wood bins is the industry standard, are written cleaning and repair programs in place?	Full	10/10
22	Is product free from contamination / adulteration?	Full	10/10
23	Is product free from mishandling by workers, such as, but not limited to, using cloths or towels to remove dirt and/or debris from product? Revised 09/12/14	Full	10/10
24	Is there a foreign material control program written and implemented? For processing facilities only, is the site using metal detection or X-Ray? Is the system tested at least once per hour, to insure proper operation? Is there a rejection device to divert objectionable product? Are records kept?	Full	10/10
25	If allergens are present or stored on site, is there an effective and written allergen control program in place? Are records kept? Revised 09/12/14	Full	10/10
26	Is an SSOP (Standard Sanitation Operating Procedures) program documented and established?	Full	10/10
27	Are all surfaces that produce comes in contact with accessible and cleanable? Please refer to 21CFR Part 174-178, for a list of approved materials. (US only) Revised 09/12/14	Full	10/10
28	Is there a written and implemented program in place to verify sanitation effectiveness for food contact and nonfood contact surfaces (Examples are ATP and TPC) Revised 09/12/14	Full	10/10
29	For production and storage facilities that have a wash step or involve high humidity storage, are there records of routine microbiological testing of the environment and/or equipment? Frequency and location of testing must be based on the operation's risk assessment.	Full	10/10
30	U.S. and Canada only - If supplying a ready-to-eat produce item to Costco, is finished product testing being conducted for each lot of product to be sent to Costco? Is this a written policy? Are records kept? Revised 09/12/14 <i>The cherries are expected to be washed by the end user before being consumed.</i>	N/A	0/0

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