



Costco Produce Addendum | Costco Produce Facility Addendum v06-01-2017 rev080817

Auditing Company: NSF Food Safety Certification LLC
Audit ID: 2701 | 2
Application ID: 1633

Final Audit
Report

Organization: **Congdon Packing LLC**

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Facility: **Congdon Packing LLC**

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Parent Audit Number: 0

Announced Audit: Yes

Preassessment Audit: No

Audit Scope: Washing & grading of apples & pears, packed into poly bags, pulp trays, clam shells, paper wraps and in cardboard cartons

Date Started: Aug 22, 2018 8:00

Date Finished: Aug 22, 2018 14:00

Observed on day of audit: Pears

Not Observed and not of a similar risk type to what was observed:

Not Observed but of a Similar risk type to what was observed: Apples

[Parmjit Dhillon](#)

Auditor:

GPS Coordinates:

QUESTION RESPONSE SUMMARY

# of Question Responses	N/A	Full	Minor	Major	Non-Compliance
31	2	28	1	0	0

NC Summary Report

Audit Score Summary**AUDIT SCORE SUMMARY**

Costco Wholesale Addendum to Food Safety Audit	Possible Points:	290
	Score:	287
	Percent Score:	98%
TOTAL	Possible Points:	290
	Score:	287
	Percent Score:	98%

Sections

Costco Wholesale Addendum to Food Safety Audit

Questions

Costco Wholesale Addendum to Food Safety Audit |

1 If the facility is supplying product to the U.S., is there a Preventive Controls Program in place? If the facility is supplying product to Costco in countries other than the U.S., is there a HACCP Program in place? Does the facility have a Food Safety Plan in place? Has the facility done a Risk Assessment?	
Auditor Comments: Facility had developed Preventive Control program and HACCP program. Risk assessment was completed on July 18, 2018.	Possible Points: 10 Score: 10 Answer: Full
2 Does the person responsible for the Preventive Controls Program (PCQI) and/or HACCP have a certificate of formal training, preferably in a classroom setting, that is current within the past 5 years?	
Auditor Comments: Edgar Pacheco is designated PCQI, had completed PCQI training on Oct 28, 2016 & also HACCP trained.	Possible Points: 10 Score: 10 Answer: Full
3 Is there a written food safety training program for all personnel, that includes new, temporary and existing employees? Does the program include refresher training? Are records kept?	
Auditor Comments: Facility had developed and implemented training program "Training Needs QP-7.1.1Y Rev 5 dated Aug 09, 2017. All employees are trained on hiring and refresher training is provided minimum annually.	Possible Points: 10 Score: 10 Answer: Full
4 Does the facility have a Supply Chain Program to monitor the food safety audits and corrective actions for all who supply product to them?	
Auditor Comments: The supplier approval procedure Supplier Evaluation and Management QP-3.5.1Y, dated Aug 04, 2015 is on site. All the suppliers of fruits and packaging having third party food safety certificate to ensure suppliers effective manage safety and quality risks of raw materials, and are operating effective traceability process.	Possible Points: 10 Score: 10 Answer: Full
5 Are hand sinks available inside restroom facilities, for use after using the restroom and also inside the facility, for secondary hand washing, for use prior to starting work, after a break or at any other time hands become contaminated? Larger facilities may require additional hand sinks. Are hand wash stations in working order and supplied with unscented soap, warm water, disposable towels and a trash receptacle?	
Auditor Comments: Hand washing sinks are available at the main entrance to the facility and provided with liquid soap (antibacterial), paper towel, warm water and trash can and found satisfactory.	Possible Points: 10 Score: 10 Answer: Full
6 Are hygiene rules posted in the appropriate locations and in the language of the employees to remind them that hand-washing is required before starting work, after breaks, after using restrooms and at any time hands become contaminated?	

Auditor Comments: Handwashing signs are posted at the main entrance, at the sink and in the washrooms, in Spanish and English.	Possible Points: 10
	Score: 10
	Answer: Full

7 Does the operation have a written policy stating that employees are prohibited from wearing and/or bringing items such as, but not limited to the following, which could be a source of product contamination: jewelry, (with the exception of a plain wedding band) ear gages, watches, clothing with sequins or studs, bobby pins, false eyelashes and eyelash extensions, long nails, false nails, and nail polish?	
Auditor Comments: Facility had written procedure in place to follow good manufacturing practices "Personal Hygiene Requirements QP-7.2.1Y Rev 10, dated Aug 01, 2018.	Possible Points: 10
	Score: 10
	Answer: Full

8 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?	
Auditor Comments: All the employees in open product area are required to wear hairnets, beard nets etc. Observed employees were following GMP's.	Possible Points: 10
	Score: 10
	Answer: Full

9 If a processing 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 provided by the facility and non-Latex/powder-free? Cotton gloves may be worn under non-Latex/powder-free gloves.	
Auditor Comments: Although whole fruit is not considered ready to eat, employees are required to wear gloves when handle product.	Possible Points: N/A
	Score: N/A
	Answer: N/A

10 Are employees personal items stored in lockers or another designated area, away from the production and storage areas, so they are not a source of contamination? Are employee lunches stored in a suitable area? Are locker inspections occurring on a regular basis, to confirm that no food or drink is being stored in employees' lockers?	
Auditor Comments: Lockers are provided to all the employees, lockers are located away from the production area near lunch room.	Possible Points: 10
	Score: 10
	Answer: Full

11 Are employees wearing outer garments suitable for the operation? Are outer garments removed each time the employee uses the restroom, has lunch or breaks and when going home at the end of the day? Is there a designated area for employees to hang their outer garments, when not in use?	
Auditor Comments: Employees are required to remove aprons before entering washrooms and lunchroom.	Possible Points: 10
	Score: 10
	Answer: Full

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?	
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<p>Auditor Comments: Personal Hygiene Requirements QP-7.2.1Y Rev 10, dated Aug 01, 2018 does not allow employees with obvious, sores or wounds to work in open product area.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>13 Are primary (food contact) packaging suppliers required to have documented monitoring programs in place that check compliance to specifications, legal requirements and lot coding? Is there a requirement for a third-party audit? Do primary packaging suppliers perform a trace forward and trace back exercise at least twice per year? Primary packaging suppliers can either be overseen by the Grower or the Packinghouse, depending on which is most appropriate for the operation. If product is field-packed, it makes more sense for the grower or ranch to have the oversight.</p>	
<p>Auditor Comments: Facility had third party food safety certificate from all primary packaging suppliers reviewed Peninsula Packaging Co and found satisfactory. There was no evidence available that primary packaging suppliers perform a trace forward and trace backward twice a year.</p>	<p>Possible Points: 10 Score: 7 Answer: Minor</p>
<p>14 Does the operation have a written pest control program to cover the entire facility, including both inside and outside areas?</p>	
<p>Auditor Comments: Facility had written pest control program Internal Pest Control QP-4.14.1Y dated Aug 07, 2017. Third party PCO manage pest control program of the facility and performs monthly inspections.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>15 Are packaging, product and inside the facility free of infestation of insects, rodents, birds, reptiles and mammals and evidence of them? (this includes decomposed pests, including in pest control devices) Are records kept?</p>	
<p>Auditor Comments: There was no evidence of pest infestation observed during audit.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>16 Is all packaging stored and maintained in a clean and sanitary manner, including off the floor?</p>	
<p>Auditor Comments: All packaging material is maintained in clean and hygienic condition and stored off the floor.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>17 Are finished product sell units marked with a use-by, sell-by packed-on or other type of code that can be used for traceability / recall purposes?</p>	
<p>Auditor Comments: All finished product are marked with Pack on date on each unit and traceability is maintained throughout the process.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>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?</p>	

<p>Auditor Comments: Facility performs 2 trace exercise annually, performed trace exercise on Aug 15, 2018 and May 11, 2018. Both exercise was completed within 2 hours.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>19 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? This should be in addition to the minimum of two trace back/trace forward (mock recall) exercises done by the operation.</p>	
<p>Auditor Comments: During the audit a vertical traceability challenge was set involving , manufactured on Aug 09, 2018, batch code 18G109221, and 314 cases manufactured. Dispatch details of the product manufactured were that 40 cases were shipped on Aug 13, 2017 to Vancouver BC shipment number 140699-8, 12 cases were shipped on Aug 10, 2017 to Vancouver BC shipment number 1406899-8, 12 cases were shipped on Aug 16, 2018 to Chesterfield OR shipment number 141713-8, 12 cases were shipped on Aug 13, 2018 to Hammonton, NJ on shipment number 140866 and 205 cases are still sitting in the inventory. Traceability involved raw materials and packaging materials usage. The exercise performed on 1 hour and 59 minutes, achieved a number 100% forward traceability and a satisfactory mass balance check.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>20 If reusable containers are used in the operation, are they made of food grade materials and does the operation have a written specification?</p>	
<p>Auditor Comments: White fruit bins are made up of food grade materials, and washed after every use before shipped to the farmer.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>21 If reusable containers are used in the operation, are they on a written cleaning program? Are records kept?</p>	
<p>Auditor Comments: Facility had written program (Harmonization Policy QP-7.2.1. Y dated Aug 01, 2018) for cleaning white bins and cleaning records are kept on Bin Wash/Inspection Log, reviewed records for Aug 15 and found satisfactory.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>22 For commodities where using wood bins is the industry standard, are written cleaning and repair programs in place? If possible, efforts must be made to reduce the use of wood bins.</p>	
<p>Auditor Comments: Facility had policy in place to maintain the wooden bins, facility purchase plastic bins going forward.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>23 Is product free from contamination / adulteration?</p>	
<p>Auditor Comments: Product was observed free of any contaminants during the audit.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>24 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?</p>	

Auditor Comments: Workers observed following GMP1s during the audit.	Possible Points: 10
	Score: 10
	Answer: Full

25 Is a foreign material control program written and implemented? For processing facilities only, is the site is using metal detection or X-Ray? Is the system tested at least once every two hours, to insure proper operation? Is there a rejection device to divert objectionable product? Are records kept?	
Auditor Comments: Visual inspections are in place to eliminate foreign materials. Hard Plastic/ Glass Inspections are performed weekly.	Possible Points: 10
	Score: 10
	Answer: Full

26 If allergens are present or stored on site, is there an effective and written allergen control program in place? Are records kept?	
Auditor Comments: No Allergens present in the facility.	Possible Points: N/A
	Score: N/A
	Answer: N/A

27 Is an SSOP (Standard Sanitation Operating Procedures) program documented and established? Does it list all areas and equipment to be cleaned (including processing and non-processing areas and equipment) and frequency of cleaning? Are there records available showing that tasks were completed and by whom?	
Auditor Comments: Facility had documented Equipment/Facility Sanitation Procedures Q_4.111Y Rev 5 dated Aug 07, 2017 which meets requirements.	Possible Points: 10
	Score: 10
	Answer: Full

28 Are all surfaces that produce comes in contact with accessible and cleanable?	
Auditor Comments: All food contact surface are made up of stainless steel and food grade plastic and were in good condition.	Possible Points: 10
	Score: 10
	Answer: Full

29 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)	
Auditor Comments: Facility performs visual inspections, ATP swabs after cleaning to verify effective and found satisfactory.	Possible Points: 10
	Score: 10
	Answer: Full

30 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.	
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<p>Auditor Comments: Facility had written Environmental Program and monthly testing is done on E coli and Listeria and quarterly testing is done for Salmonella. Reviewed results of Aug 2018 and found satisfactory.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>
<p>31 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?</p>	
<p>Auditor Comments: Facility ships whole fruit to Costco, which is not considered as ready to eat as per Costco expectations manual.</p>	<p>Possible Points: 10 Score: 10 Answer: Full</p>

Points system for individual questions

Question Point	Full	Minor	Major	Non-Compliance
10	10	7	3	0