

CORRECTIVE ACTION REPORT


PrimusGFS Version 3.1

Operation Type: Packinghouse
Audit Report Summary

CB Registration No. PA-PGFS-1381-1
PrimusGFS ID #199467 - Cert:9
Audited by Primus Auditing Operations

Ver en Español

Organization:	Sun Glo of Idaho, Inc. Contact(s): Melissa Coles Address: 755 W3rd S PO Box 300 83448 Location: Sugar City, Idaho, United States Phone Number: 208-356-7346
Operation:	Sun Glo of Idaho, Inc. Contact(s): Melissa Coles Location: 378 S 7th W Sugar City, Idaho 83448, United States
Shipper:	Sun Glo of Idaho, Inc.
Operation Type:	Packinghouse
Audit Type:	Announced Audit
Audit Scope:	Sun Glo, Inc. is conventional potato grower, packer and shipper. They operate year round from 7 AM to 5 PM. Fresh potatoes are received (3 storage bays for fresh potatoes, stored in bays for maximum of 3 days). Flume (treated with Vanguard/free chlorine 25 ppm) Area the potatoes are rinsed in fresh water from private well. Rinse water is recirculated at 12 pm daily, the flume is flushed out and fresh water replaces (chlorine-tablets and granules added) ORP level is monitored hourly. Rock trap - potatoes are sent through a water filled conveyor to separate rocks and foreign material. Chemical application (2) chlorine spray bars and (1) harvest 6.0 spray bar. WYMA - potatoes are washed by (8) pressurized fresh water spray bars (2) Jet Ag spray bars and (2) harvest 6.0 spray bars PAA at 85 ppm. Agri-Star's computer system monitors Chlorine, EC Shield Biox, and Jet Ag 15 ppm's, pH levels and warehouse temperatures. If result is outside the Star's computer monitoring system monitors application and chemical concentration levels every hour and documentation is kept on file. HACCP has been established with no CCPs identified.
Date Documentation Review Started:	13 May 2020 11:00
Date Documentation Review Finished:	13 May 2020 13:00
Total Amount of Time on the Documentation Review:	2.00 Hours
Date Visual Inspection Started:	13 May 2020 08:00
Date Visual Inspection Finished:	13 May 2020 11:00
Total Amount of Time on Visual Inspection:	3.00 Hours
Addendum(s) included in the audit:	Not Applicable
Product(s) observed during audit:	Potatoes
Similar product(s)/process(es) not observed:	None
Product(s) applied for but not observed:	None
Auditor:	Joell Batista (Primus Auditing Operations)
Preliminary Audit Score:	98%
Final Audit Score:	98%
Certificate Valid From:	17 Jun 2020 To 16 Jun 2021

GPS Coordinates:	Latitude	Longitude	 Click here to see map
	43° 52' 6"	111° 45' 32"	
	43° 52' 6"	111° 45' 32"	

[View Certificate](#)

Information related to the audited operation

Total number of workers for the operation:	87	What is the maximum number of workers during peak season?	99
Number of lines for the operation:	7	Number of lines being used during the audit:	7
Facility Size:	69284 Square feet	Facility Environment Conditions:	Wet- Single Pass Water Use with Product contact
Are allergens present in the facility?	No		
Is temperature control storage used?	No	Was an anti-microbial used in the water/ice?	Yes
Water Source:	Well	Antimicrobial Used:	Chlorine dioxide
Is cooling equipment used?	No		

Product information for each product

Product Group/Product Name	Observed Product	Seasonality	Country of destination for product
Potatoes	Observed on the day of audit	From: September To: August	United States

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	219	Score:	219
	Possible Points:	219	Possible Points:	219
	Percent Score:	100	Percent Score:	100
Module 5 - Good Manufacturing Practices Requirements	Score:	1141	Score:	1144
	Possible Points:	1163	Possible Points:	1163
	Percent Score:	98	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:	1445	Score:	1448
	Possible Points:	1467	Possible Points:	1467
	Percent Score:	98	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	5
Module 6 - HACCP System Requirements	0	0
TOTAL	6	5

GMP	Operational Practices	Rejected
5.04.10	<p>Question: Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage?</p> <p>Auditor Comments: Minor Deficiency: There is one sink on outside of restroom upstairs in packing area that is not easy access for monitoring for 99 workers. There are sinks in restrooms, and break rooms.</p> <p><i>Auditee Comments:</i> We have not installed more hand washing stations, but are working towards that</p>	<p>Possible Points: 15 Points Scored: 10 Score: Minor Deficiency</p>
	<p><i>CB/Auditor Review Comments:</i> Rejected: No correction submitted at this time.</p>	<p>Accept CA?</p> <p>No</p> <p>Possible Points: 15 Points Scored: 10</p>

GMP	Worker Practices	Rejected
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5.05.13	Question: Are workers issued non-reproducible identification (e.g., badges, company ID cards, etc.)?	Possible Points: 5 Points Scored: 0 Score: Non-Compliance
	Auditor Comments: Non-Compliance: No non-reproducible identification	
<i>Auditee Comments:</i> Currently we are not issuing ID badges		
		Accept CA?
CB/Auditor Review Comments: Rejected: No correction submitted at this time.		No Possible Points: 5 Points Scored: 0

GMP	Equipment	Rejected
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5.06.02	Question: Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency
	Auditor Comments: Minor Deficiency: Non-food contact equipment has rust/flaking paint.	
<i>Auditee Comments:</i> We are continuing to monitor rust throughout the warehouse		
		Accept CA?
CB/Auditor Review Comments: Rejected: No correction submitted at this time.		No Possible Points: 10 Points Scored: 7

GMP	Buildings and Grounds	Approved
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5.10.06	Question: Are floor surfaces in good condition, with no standing water, no debris trapping cracks and are they easy to clean?	Possible Points: 10 Points Scored: 7 Score: Minor Deficiency
	Auditor Comments: Minor Deficiency: Divots in cement floor.	
<i>Auditee Comments:</i> Floor cracks have been filled I added pictures.....I hope it worked		
		View Files
		Accept CA?
CB/Auditor Review Comments: Total Compliance: Emailed evidence of cracks filled.		Yes Possible Points: 10 Points Scored: 10 New Score: Total Compliance

GMP	Buildings and Grounds	Rejected
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5.10.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 3 Score: Minor Deficiency
	Auditor Comments: Minor Deficiency: Ceiling and walls in potato packing facility were made of foam, and had discoloration/ stains to allow for proper sanitation.	
<i>Auditee Comments:</i> Walls still made of foam		
		Accept CA?
CB/Auditor Review Comments: Rejected: No correction submitted at this time.		No Possible Points: 5 Points Scored: 3

GMP	Buildings and Grounds	Rejected
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5.10.13	<p>Question: Is an 18" (46 cm) internal wall perimeter being maintained within the facility, with adequate access to these wall perimeters, thereby allowing inspection and cleaning?</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>								
	<p>Auditor Comments: Minor Deficiency: Due to limited space no 18" internal wall perimeter is being maintained. in West cooler. All other areas are maintaining an 18" perimeter.</p>									
	<table border="1" style="width: 100%;"> <tr> <td colspan="3"> <p><i>Auditee Comments:</i>Racks will be moved away from wall while performing construction, but currently are still in the same place</p> </td> </tr> <tr> <td style="width: 60%;"></td> <td style="text-align: center; width: 10%;"><i>Accept CA?</i></td> <td style="width: 30%;"></td> </tr> <tr> <td> <p><i>CB/Auditor Review Comments:</i> Rejected: No correction submitted at this time.</p> </td> <td style="text-align: center; vertical-align: middle;">No</td> <td style="text-align: right;"> <p>Possible Points: 5 Points Scored: 1</p> </td> </tr> </table>		<p><i>Auditee Comments:</i>Racks will be moved away from wall while performing construction, but currently are still in the same place</p>				<i>Accept CA?</i>		<p><i>CB/Auditor Review Comments:</i> Rejected: No correction submitted at this time.</p>	No
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