



19 Sep 2019 / Big Foods Corp / Jeffrey Morgan

FSMA Compliance Checklist

Complete

Inspection score	Failed items
59.32%	17
Company Name Big Foods Corp	
Conducted on 📅 19th Sep, 2019 ⌚ 12:44 PM +08	
Audited by Jeffrey Morgan	
Location 277 Memorial Dr SE, Atlanta, GA 30312, USA	

Inspection / Scope and Personnel

Established roles for qualified individuals and delegated responsibility for every step of safety plan's implementation, verification, validation, and correction	No
– Notes Delegation is still on going	
Determined which FSMA requirements are applicable to the facility	No
– Notes FSMA requirements are still being analyzed and understood by the management	

Inspection / Hazard Analysis

Are identified hazards likely to occur even with preventive measures taken?	Yes
Do identified hazards pose severe threat to consumers?	Yes

Inspection / Hazard Analysis / Labeling

Are raw ingredients containing allergens properly labeled?	No
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Inspection / Hazard Analysis / Storage

Are bulk storage containers and silos designated as allergen-free?	No
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Inspection / Hazard Analysis / Utensils

Are separate utensils used for preparing allergen-free foods?	No
– Notes Desired answer would be yes, but realistically, some staff use the same utensils but is washed before using to prepare other foods	
Are utensils for preparing allergen-free foods clearly marked?	No

Inspection / Hazard Analysis / Biological / Transportation

Are transportation containers routinely sterilized?	No
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– Notes
There are no records for transportation sterilization. Moving forward, let's have a documentation and schedule of cleaning for our transportation containers

Are containers designed to effectively seal out environmental contaminants?	No
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Inspection / Hazard Analysis / Facility / Grounds

Are pests, dirt, and other potential contaminants present on the facility's grounds?	No
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Inspection / Hazard Analysis / Supply Chain

Are suppliers of potentially-hazardous ingredients routinely audited?	No
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– Notes
Auditing supplier's have been found done inconsistently.

Does your Food Safety Plan require taking action if a supplier fails to conform to your standards?	No
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Inspection / Hazard Analysis / Supply Chain / Intentional Adulteration

Could a malicious employee or intruder intentionally contaminate products?	No
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Inspection / Preventive Controls / Monitoring

Does your food safety plan identify Critical Control Points where contamination can be stopped at its source (ie, handwashing stations, pasteurization baths)?	No
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Inspection / Preventive Controls / Re-analysis

Does the plan reflect the latest food safety research?	No
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Inspection / Preventive Controls / Recalls

Can all affected products be identified and located within four hours?	No
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Inspection

17 Failed 59.32%

Scope and Personnel

2 Failed

Designated an FSMA Qualified Individual, competent FSMA Auditor and competent Sanitation Manager	Yes
Established roles for qualified individuals and delegated responsibility for every step of safety plan's implementation, verification, validation, and correction	No
– Notes Delegation is still on going	
Qualified individuals have been trained in the application of risk-based preventive controls	Yes
Determined which FSMA requirements are applicable to the facility	No
– Notes FSMA requirements are still being analyzed and understood by the management	

Hazard Analysis

2 Failed

Are hazards evaluated based on the significance they pose?	Yes
Are identified hazards likely to occur even with preventive measures taken?	Yes
Do identified hazards pose severe threat to consumers?	Yes
Are allergens evaluated on points which cross-contamination hazards could emerge?	Yes

Labeling

1 Failed

Are raw ingredients containing allergens properly labeled?	No
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Storage

1 Failed

Are storage areas organized to minimize the chances of allergen contamination from a spill?	Yes
Can storage areas be effectively cleaned in the event of an allergen spill?	Yes
Are bulk storage containers and silos designated as allergen-free?	No

Staging

Do ingredients containing allergens share staging areas with allergen-free areas?	N/A
Are staging areas designed for thorough cleaning between production runs?	Yes

Utensils

2 Failed


Are separate utensils used for preparing allergen-free foods?	No
<p>– Notes</p> <p>Desired answer would be yes, but realistically, some staff use the same utensils but is washed before using to prepare other foods</p>	
Are utensils for preparing allergen-free foods clearly marked?	No
Do utensils share storage or cleaning areas?	N/A

Personnel

Are workers able to move between areas preparing allergen and allergen-free products?	Yes
Do personnel use PPE and sanitation procedures to prevent cross-contamination?	Yes
<p>Please specify what these are</p> <p>PPE such as rubber gloves, waterproof aprons, chef jackets and slipbuster footwear</p>	

Biological

Equipment

Is processing equipment designed for sanitation?	Yes
Are processing surfaces free of cracks that could harbor bacteria?	Yes
<p>– Photos</p>  <p>Photo 1</p>	

Transportation

2 Failed

Are transportation containers routinely sterilized?	No
<p>– Notes</p> <p>There are no records for transportation sterilization. Moving forward, let's have a documentation and schedule of cleaning for our transportation containers</p>	
Are ingredients transported at proper temperatures?	Yes
Are containers designed to effectively seal out environmental contaminants?	No

Sanitation

Are sanitation procedures in place to prevent cross-contamination from employees?	Yes
<p>Specify procedures</p> <p>wash and disinfect work surfaces and equipment thoroughly between different tasks after preparing raw meat, poultry and eggs clean and clear as you go, washing or wiping up spills as they happen use appropriate cleaning product</p>	
Are processing areas designed for routine sanitation?	Yes

Raw Materials

Are raw ingredients checked for spoilage and contamination prior to processing?	Yes
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Facility

Grounds

1 Failed

Are pests, dirt, and other potential contaminants present on the facility's grounds?	No
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Structure

Are roofs and walls effectively sealing out environmental contaminants?	Yes
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Non-contact surfaces

Are the facility's floors and fixtures free of cracks that could harbor bacteria or other contaminants?	Yes
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Plumbing and HVAC

Are drains and vents able to be sanitized?	Yes
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Non-food chemicals

Are potentially hazardous chemicals properly labeled and stored?	Yes
Do routine maintenance tasks require introducing non-food chemicals into the processing area?	Yes

Supply Chain

2 Failed

Are suppliers of potentially-hazardous ingredients routinely audited?	No
<p>– Notes</p> <p>Auditing supplier's have been found done inconsistently.</p>	
Have the preventive controls of suppliers been documented and reviewed?	Yes
Does your Food Safety Plan require taking action if a supplier fails to conform to your standards?	No

Intentional Adulteration

1 Failed

Could a malicious employee or intruder intentionally contaminate products?	No
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Preventive Controls

Monitoring

1 Failed

Does your food safety plan identify Critical Control Points where contamination can be stopped at its source (ie, handwashing stations, pasteurization baths)?	No
Do your food safety plan specify critical limits (e.g., temperature, or cooking time) which must not be exceeded?	Yes
Is product testing to verify the effectiveness of controls routinely scheduled?	Yes
Is the processing environment (e.g., condensation from pipes, accumulation of waste materials) constantly monitored to ensure conditions don't promote contamination?	Yes

Validation

Do verification processes follow a regular schedule?	Yes
Is verification performed by a designated Qualified Individual?	Yes
Are implementation records regularly audited for compliance?	Yes
Is testing equipment routinely calibrated to ensure accuracy corrections?	Yes

Re-analysis

1 Failed

Has your Food Safety Plan been reanalyzed in the past three years?	Yes
Is there a new process for revising the plan to mitigate new hazards?	Yes
Does the plan reflect the latest food safety research?	No

Recalls

1 Failed

Is there a documented plan in the event of a recall?	Yes
Has a recall team been designated? Are the team members' roles clear?	Yes
Can at least 98% of the affected product be removed from the supply chain?	Yes
Can all affected products be identified and located within four hours?	No
Can the supply chain be traced to locate the source of contamination?	Yes
Are disposal procedures followed to ensure the removal of contaminated products and ingredients?	Yes

Completion

Additional comments and recommendations

Take note of failed items, these items will be used as a guide on improving our food safety plan to comply with FSMA requirements.

Name & Signature of Assigned Auditor



Jeffrey Morgan

19th Sep, 2019 1:18 PM +08

Photos

1 Photos



Photo 1