



Iron Apple: Trucking Food Safety Program Compliance Audit Summary

Date & Time Created 11-Jan-2019 (UTC -5:00) Eastern Time (US & Canada), Detroit, Montreal, New York, Toronto

Audit Trucking Food Safety Audit

Site K-Dac Enterprises

Address 3025 Sandhills Road
Baden
Ontario
N3A 3B8
Canada

Auditor Gerald Libunao

Rating **A+ Superior**

Score 97.31%

Number of Compliances/Non-Compliances

Compliancy	Total	Percentage
Compliant	137	97.86
Non-Compliant	3	2.14

Rating Scheme Applied to this Audit

Rating	Start	End
A+ Superior	95	100
A Good	90	94.99
B Pass	85	89.99
C Below Standard	80	84.99
D Poor	75	79.99
F Critical	0	74.99



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Section Summary Scores

Title	Value
Commodity: 7.1 Conveyances	N/A
Dry (Non-perishable) Grocery: 7.2 Conveyance Loading and Unloading	N/A
Dry (Non-perishable) Grocery: 7.3 Transporting	N/A
Dry (Non-perishable) Grocery: 7.4 HACCP/Preventive Control Forms	N/A
7 -Commodity: Dry (Non-perishable) Grocery	N/A
1 - Program Management	100.00
1.1.1 Food Safety Policy	100.00
1.1.4 Food Safety Plan / Manual	100.00
1.1.5 Documentation Approval	100.00
2 - Prerequisite Program	96.77
2.1.1 Sanitation	100.00
2.2.1 Conveyances	75.00
2.2.3 Conveyance Loading	100.00
2.2.4 Transporting	100.00
2.2.5 Conveyance Unloading	100.00
2.3.1 Equipment Designed/Constructed/Installed	100.00
2.3.2 Equipment Maintenance/Calibration	100.00
2.4.1 Program Elements	100.00
2.4.2 Traceability	100.00
2.4.3 Allergen Control Procedures	100.00
2.5.1 Health and Hygiene Requirements	100.00
2.5.2 Employee Training	100.00
2.6.1 Documentation / record verification	100.00
2.6.2 Task / Function Verification	100.00
3 - Commodity: Refrigerated/Frozen/Mixed Loads (Processed Produce, Dairy, Seafood including Mollusc	100.00
Refrigerated/Frozen/Mixed Loads: 3.1 Conveyances	100.00
Refrigerated/Frozen/Mixed Loads: 3.2 Conveyance Loading and Unloading	100.00
Refrigerated/Frozen/Mixed Loads: 3.3 Product Requirements	100.00
Refrigerated/Frozen/Mixed Loads: 3.4 HACCP/Preventive Control Forms	100.00
Terminals: 9.2 Building Interior	83.33
Terminals: 9.3 Sanitation	100.00
Terminals: 9.5 Cross-docking	100.00
Terminals: 9.6 Breakdown	100.00



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Terminals: 9.7 HACCP/Preventive Control Forms	100.00
9 - Terminals	94.29
11 - Premises	100.00
11.1 Building and Surroundings	100.00
11.1 Building Interior	100.00
11.2 Sanitation	100.00
11.3 Pest Control	100.00



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Executive Summary

Section Introduction

Question Audit start time
Answer The audit started at 8:30 am.

Report Categories *Intro, Intro*

Question Audit end time
Answer The audit concluded at 2:30 pm

Report Categories *Intro, Intro*

Question Have there been any significant changes to the facility since the previous audit? If yes, please describe.

Answers Yes

Notes [97% of cross-docking activities were moved to ERB Baden Terminal.](#)

Report Categories *Intro, Intro*

Question Have there been significant changes in personnel since the previous audit? If yes, please describe.

Answers No

Notes [None.](#)

Report Categories *Intro, Intro*

Section Summary/Additional Auditor Comments

Question Summary/Additional Auditor Comments

Answer See notes.

Notes [Although there is a storage of chemicals in the cross-dock area, there is a control and separation of food vs. non-food products to prevent cross-contact. There is a written SOP to separate food products and non-food products \(chemicals\) in terms of handling and storage.](#)

Report Categories *Intro, Intro*



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Non-Compliances Identified During the Audit		
Section	2 - Prerequisite Program	
Section	2.2.1 Conveyances	45 out of 60 (75.00%)
Question	Interior surfaces are contracted of smooth, non-corrosive, are cleanable and free from pitting cracks and crevices	0 out of 15 (0.00%)
Answers	Unsatisfactory	
Notes	<p>The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401.</p> <p>Non-conformance: Visual inspection showed that conveyances are smooth and free of pitting, cracks and crevices, except trailer #53578 and 53401. These conveyances were observed to have cracked walls.</p>	
Policy	<p>All conveyances used for transport of food:</p> <ul style="list-style-type: none"> • are constructed to facilitate cleaning, effective separation of different foods or food from non-foods where necessary; • are constructed, insulated and equipped with adequate temperature control capacity and air delivery system to continuously maintain the appropriate temperatures for the goods being transported; • are equipped with temperature monitoring devices that can be easily checked and recorded at appropriate intervals; • have tight fitting doors and suitable closures for drain holes • are clean and free from dirt, debris, odours, or any substances that could contaminate the food products. Where the same conveyance or container is used for transporting different perishable foods, or non-foods, effective cleaning and, where necessary, sanitizing should take place between loads. 	
Section	9 - Terminals	20 out of 20 (100.00%)
Section	Terminals: 9.2 Building Interior	50 out of 60 (83.33%)
Question	All interior walls and ceilings are sound and free from cracks, flaking paint and holes	0 out of 5 (0.00%)
Answers	Unsatisfactory	
Notes	<p>During the terminal verification, peeling ceiling insulation was observed at the maintenance area.</p>	



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Policy	<p>The building is designed and constructed:</p> <ul style="list-style-type: none">• To make cleaning easy to facilitate proper supervision of food safety;• To prevent the entrance and harbouring of pests;• To facilitate hygienic operations by means of a regulated flow of product and personnel traffic;• To facilitate an efficient effluent and waste disposal system that shall be maintained in good repair. Potable water lines and non-potable water supply systems have a separate distribution system which is readily identifiable in the facility;• To provide storage of waste and inedible materials prior to their removal from the establishment. These facilities are designed to prevent access to wastes or inedible materials by pests and avoid contamination of incoming and/or outbound products.• To provide appropriate and adequate lighting;• To provide washroom facilities designed to ensure hygienic removal of all waste matter and are provided with:<ul style="list-style-type: none">a) hot and cold running water, single service hand towels and waste receptacles;b) notices posted directing personnel to wash their hands after using the washroom.• Waste receptacles are labelled and receptacles for organic wastes shall be fitted with covers.• Potable water is used by the facility for cleaning and sanitizing purposes and personnel use in accordance with the Guidelines for Canadian Drinking Water Quality and provincial regulations should be reviewed.
Question	Lighting is adequate for the operations being carried out and are of the safety type or covered with guards 0 out of 5 (0.00%)
Answers	Unsatisfactory
Notes	The shipping / receiving docks did not conform to lighting requirements. All of the light bulbs were made-up of non-shatterproof type.



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Policy

The building is designed and constructed:

- To make cleaning easy to facilitate proper supervision of food safety;
- To prevent the entrance and harbouring of pests;
- To facilitate hygienic operations by means of a regulated flow of product and personnel traffic;
- To facilitate an efficient effluent and waste disposal system that shall be maintained in good repair. Potable water lines and non-potable water supply systems have a separate distribution system which is readily identifiable in the facility;
- To provide storage of waste and inedible materials prior to their removal from the establishment. These facilities are designed to prevent access to wastes or inedible materials by pests and avoid contamination of incoming and/or outbound products.
- To provide appropriate and adequate lighting;
- To provide washroom facilities designed to ensure hygienic removal of all waste matter and are provided with:
 - a) hot and cold running water, single service hand towels and waste receptacles;
 - b) notices posted directing personnel to wash their hands after using the washroom.
- Waste receptacles are labelled and receptacles for organic wastes shall be fitted with covers.
- Potable water is used by the facility for cleaning and sanitizing purposes and personnel use in accordance with the Guidelines for Canadian Drinking Water Quality and provincial regulations should be reviewed.



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Full Audit Results - Compliant and Non-Compliances

Section	Introduction	
Question	Audit start time	
Answer	The audit started at 8:30 am.	
Question	Audit end time	
Answer	The audit concluded at 2:30 pm	
Question	Have there been any significant changes to the facility since the previous audit? If yes, please describe.	
Answers	Yes	
Notes	97% of cross-docking activities were moved to ERB Baden Terminal.	
Question	Have there been significant changes in personnel since the previous audit? If yes, please describe.	
Answers	No	
Notes	None.	
Question	If this is a re-certification audit, have all outstanding Corrective Actions been properly implemented? If the answer is no, the audit cannot continue.	
Answers	Yes	
Question	Company representatives present during the audit:	
Answer	Jamie Sullivan - Corporate Security and Food Safety Manager	
Section	1 - Program Management	
Section	1.1.1 Food Safety Policy	20 out of 20 (100.00%)
Question	A food safety policy is in place stating objectives and goals and is regularly monitored and reviewed	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The Food Safety Policy (DOC #MG-PO-102) outlines the company's total commitment to develop and implement the Trucking Food Safety Program and responsibility to employees and customers. The policy was signed and dated on 11-27-2018 by the Corporate Security and Food Safety Manager.	
Question	Management demonstrates commitment to the company's TFSP by making available the human and financial resources to implement and continually improve the processes of the program	5 out of 5 (100.00%)
Answers	Satisfactory	



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Question	A commitment letter is in place and communicated to customers and personnel	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The commitment letter to customer and personnel was signed on 11-27-2018.	
Question	Management demonstrates commitment to employees and customers by taking part in program reviews	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The company is committed to achieving customer satisfaction as well as providing support and communication to its employees.	
Section	1.1.2 Roles & Authority	15 out of 15 (100.00%)
Question	A company organizational chart is in place showing the structure of the company's personnel	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The company's Organizational Chart MG-RC-103 (K-DAC Org Chart 2018) outlines the structure of the company including clearly defined responsibilities. The organizational chart was signed on 10-27-2018.	
Question	The organizational chart shows the positions and the reporting channels that make it possible for employees to converse with persons in responsible roles	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The up-to-date organizational chart outlines the structure of the company and clearly defines responsibilities and job functions.	
Question	A food safety team and coordinator is in place and exhibits knowledge of food safety (PCPs) and relevant knowledge of all products handled transported by the company	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	A food safety team is in place headed by Jamie Sullivan as the Corporate Food Safety and Security Manager.	
Section	1.1.3 Planning & Updates	5 out of 5 (100.00%)
Question	Management and personnel attends regular meetings of the food safety team to ensure the company's operation coincides with any updates made to meet the objects of the TFSP program	5 out of 5 (100.00%)
Answers	Satisfactory	



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Notes The site's senior management meets annually, at minimum, to discuss continuous improvement to the TFSP program. The senior management met on 11-27-2018. Minutes discussed includes OS & D, temperatures delivery, consignee calibration issues.

Section	1.1.4 Food Safety Plan / Manual	25 out of 25 (100.00%)
Question	Documentation is in place and implemented that outlines requirements set forth in the program	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Activities are established, implement, and documented to operate and evaluate Prerequisite Programs, and/or the HACCP plan	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Monitoring procedures are documented to monitor compliance to the program	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Procedures are in place to manage non-compliant product and processes	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Managing of non-compliant products and processes is documented on the Corrective Action Report DOC# CA-RC-217.</p> <p>The root cause analysis were documented on the Corrective Action Report.</p>	
Question	Corrective action and verification procedures are in place and properly documented	5 out of 5 (100.00%)
Answers	Satisfactory	
Section	1.1.5 Documentation Approval	10 out of 10 (100.00%)
Question	Documentation control and approval is established	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Documents are controlled and signed by the Corporate Food Safety and Security Manager. TFSP Document Numbering and Codes defines the control of the TFSP documentation ensuring its development, implementation and updating is structured and managed to deliver compliance to the program requirements.</p>	
Question	Documentation is reviewed and updated to ensure current activities and processes are reflected. All documents are signed and dated	5 out of 5 (100.00%)



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Answers	Satisfactory	
Notes	TFSP documentation are reviewed annually, signed and dated by the Corporate Security and Food Safety Manager.	
Section	2 - Prerequisite Program	
Section	2.1.1 Sanitation	65 out of 65 (100.00%)
Question	A documented sanitation program is available for all conveyances	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	<p>The facility has a documented sanitation program, called SA-PR-203 SOP for Operating Procedure for Conveyance Cleaning and Sanitation, for all sanitation activities including conveyances and equipment. The SOP for Conveyance Cleaning and Sanitation includes cleaning and sanitizing procedures, frequency, chemicals used, etc.</p> <p>The cleaning of conveyances are documented in the Unit / Dock Washing Log which is part of the AS 400 system.</p> <p>The procedures were reviewed on 11-28-2018.</p>	
Question	Cleaning and sanitizing equipment meets the requirements of the operation and maintained /serviced in accordance with equipment Operators Manual and manufacturers' instructions/ specifications	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Cleaning and sanitizing equipment include Laferty Foamer and Laferty Sprayer.	
Question	All chemicals used must be CFIA approved for their application or the "letter of no objection " for the chemical is available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The plant uses AFCO 4312 Vigil Quat and AFCO 5261 Liquid Terg for cleaning and sanitation. All of the chemicals are CFIA approved and MSDS information are on file. SDS and Letter of No Objection from CFIA were on file.	
Question	Conveyance cleaning and sanitation procedures, schedules and checklists are available & current	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The SOP for cleaning and sanitation of conveyances is outlined on the DOC# SA-PR-203. Cleaning and sanitizing records for conveyances are stored electronically in AS400 system. A black seal is attached on the left hand door after cleaning and sanitizing the conveyance. This was observed during the audit.</p> <p>Cleaning and sanitation checklists are found in the AS 400 system.</p>	
Question	Sanitation of conveyances is carried out with potable water, verified by water testing records that are available	5 out of 5 (100.00%)



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Answers	Satisfactory	
Notes	<p>The plant uses well-water to clean and sanitize the interior and exterior of the conveyances. Water potability test is conducted bi-annually.</p> <p>Water were sampled on 7-16-2018 and 11-23-2018, and tested for E. coli, HPC and TC. Results from the accredited laboratory (ALS Laboratory) showed that water is safe and within the legal requirements.</p>	
Question	Conveyance sanitation contract available (if 3rd party)	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	Third party company is not used.	
Question	Visual inspection of a number of conveyances exterior & interior verifies sanitation is properly carried out	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	<p>The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401.</p> <p>Visual inspection of the interior and exterior of conveyances showed that they were thoroughly cleaned and sanitized.</p>	
Section	2.1.2 Pest Control	30 out of 30 (100.00%)
Question	All pest activity is reported to the supervisor. Corrective actions are documented	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Pest control inspection is provided by a contracted PCO - Abell Pest Control.</p> <p>If activities are encountered / found, they are reported to the Operations Manager, and Corporate Security and Food Safety Manager.</p>	
Question	No evidence of rodents/rodent droppings inside conveyances upon inspection	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401.</p> <p>During the audit, NO evidence of rodents and pest decomposition were observed.</p>	
Question	Exterior vents screened, door gaskets and seals in good repair	5 out of 5 (100.00%)
Answers	Satisfactory	



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Notes	The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401. Door gaskets, seals and vents were observed in good repair.	
Question	Company has a documented Pest Control Program	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	Pest control inspection is conducted monthly by Abell Pest Control. The Certificate of Insurance (07-01-2019) and Pesticide Operator License (12-31-2019) are on file. List of Approved Chemicals such as Contrac All-Weather Blox, Demand CS Insecticide, Resolv Soft Bait are on file including the MSDS information. Pest control inspections records were reviewed for 2018.	
Section	2.2.1 Conveyances	45 out of 60 (75.00%)
Question	Conveyance(s) meets the requirements of the operation	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401. Visual inspection showed that conveyances meet the TFSP requirements.	
Question	Conveyance(s) construction facilitate cleaning and sanitation requirements	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401. Visual inspection showed that conveyances are constructed to facilitate cleaning and sanitation.	
Question	Conveyance(s) are equipped to maintain appropriate temperatures as needed	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401. Conveyances are constructed to facilitate cleaning and separation of different foods as well as equipped with adequate temperature control and air delivery system to maintain appropriate temperatures for the goods being transported. Conveyances are equipped with Thermoking / Carrier reefers.to maintain the temperature of the products being transported.	



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Question	Temperature monitoring devices are easily accessible to monitor temperature	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Conveyances are equipped with adequate temperature-controlled and air delivery system to maintain the temperature of the goods being transported. Conveyances are equipped with ThermoKing / Carrier reefers.</p> <p>Reefers are also equipped with ORBCOMM satellite system to track temperatures on a real-time basis during transport.</p>	
Question	Interior surfaces are contracted of smooth, non-corrosive, are cleanable and free from pitting cracks and crevices	0 out of 15 (0.00%)
Answers	Unsatisfactory	
Notes	<p>The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401.</p> <p>Non-conformance: Visual inspection showed that conveyances are smooth and free of pitting, cracks and crevices, except trailer #53578 and 53401. These conveyances were observed to have cracked walls.</p>	
Question	Door seals are intact and effective-	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Trailer interior appears clean, no spills, no odours	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401.</p> <p>NO observed chemical spills and foul odour.</p>	
Question	No evidence of Rodent or droppings	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401.</p> <p>Visual inspection of conveyances showed that that was no evidence of pest activity.</p>	
Section	2.2.2 Pre-conditioning (Tempering)	10 out of 10 (100.00%)
Question	Procedures that addresses pre-conditioning/ tempering of conveyances are available	5 out of 5 (100.00%)



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Answers	Satisfactory	
Notes	The procedure for pre-conditioning of conveyances is outlined on DOC# TP-RP-210. Frozen products are maintained at <18 C and refrigerated products are maintained at <4C.	
Question	Conveyance Driver inspection and trip log is available and documented with pre-conditioning temperature	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Temperatures during transport are recorded in the Electronic Control Module Microprocessor (ECM). Temperature data can be downloaded and reviewed. Records were reviewed during the audit. The ORBCOMM satellite system is also used to monitor / track temperature in real time.	
Section	2.2.3 Conveyance Loading	25 out of 25 (100.00%)
Question	Pallets are loaded to prevent damage and cross-contamination of products	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	No issues observed during loading of products.	
Question	Conveyances are loaded as quickly as possible to prevent temperature abuse	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	No issues observed during the audit.	
Question	SOPs for Shipping/Loading product are available.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	SOPs for shipping / loading are outlined on DOC# RE-PR-303. SOPs were reviewed and signed-off in October 27, 2018.	
Question	Damaged product is not loaded into conveyances	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Conveyance preloading inspection is performed and records are available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Conveyance pre-loading inspection is recorded on the Security / HACCP Inspection Sheet. It includes date, terminal number, conveyance number, loader, inspection criteria, etc.. Records were available during the audit.	



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Section	2.2.4 Transporting	20 out of 20 (100.00%)
Question	SOP for monitoring temperatures during transport is available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The SOP for monitoring temperatures during transport is outlined in the driver's manual. Temperature is monitored through the reefer. The driver will pull over every 3-4 hours to conduct reefer / product condition.</p> <p>Temperature during transport can also be monitored in real-time using the ORBCOMM satellite system.</p>	
Question	Conveyances temperature log sheets (records) or trip envelop are available and current	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	<p>Temperatures during transport are recorded in the Electronic Control Module Microprocessor (ECM). Temperature data can be downloaded (using Servicewatch) and reviewed. Records were reviewed during the audit.</p>	
Section	2.2.5 Conveyance Unloading	25 out of 25 (100.00%)
Question	Pallets or products are unloaded to prevent damage and cross-contamination of products	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	SOPs for Receiving/Unloading product are available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>SOPs for receiving / unloading are outlined on DOC# RE-PR-303.</p>	
Question	Transported products are inspected and temperatures are checked and recorded	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Transported products are inspected and temperatures are checked and recorded. If products that are being shipped are unacceptable (damaged, contaminated, temp, abused) it will be recorded on the Corrective Action Report CA-RC-217 and OS & D.</p>	
Question	Products that are deemed unacceptable are rejected	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Unacceptable products are documented in the OS & D and AS 400 system.</p>	



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Question	Product rejection records at receiving when available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Unacceptable products are documented in the OS & D and AS 400 system.	
Section	2.3.1 Equipment Designed/Constructed/Installed	35 out of 35 (100.00%)
Question	Equipment's designed and construction is suitable and capable of delivering the operations' requirements	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401. Visual inspection showed that conveyances and refrigeration units are capable of delivering the TFSP requirements.	
Question	Equipment is capable of being cleaned and sanitized –	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401. Visual inspection showed that conveyances are constructed to facilitate cleaning and sanitation..	
Question	Where applicable, equipment is installed to permit drainage –	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Where applicable is capable of achieving and maintaining the required temperatures for the products being transported	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401. Conveyances are constructed to facilitate cleaning and separation of different foods as well as equipped with adequate temperature control and air delivery system to maintain appropriate temperatures for the goods being transported. Conveyances are equipped with Thermoking / Carrier reefers.	
Question	Where applicable, coatings, paints, chemicals, lubricants are other material are approved for their application with a letter of "No Objection" from their supplier	5 out of 5 (100.00%)
Answers	Satisfactory	



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Section	2.3.2 Equipment Maintenance/Calibration	25 out of 25 (100.00%)
Question	A documented equipment maintenance and calibration program is in place and lists all equipment –	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	The plant's preventative maintenance program, TMT - Shop Planner, outlines the list of equipment that requires regular maintenance and calibration.	
Question	Maintenance program specifies equipment servicing and frequency, responsible person, method of monitoring, verification activities and records kept–	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The plant's preventative maintenance program, TMT - Shop Planner, outlines the list of equipment that requires regular maintenance and calibration.</p> <p>Reefer units in trailers are serviced every 1500 hours. The microprocessor that is attached to the reefer unit monitors the sensor. If there is an issue with the sensor, the microprocessor will give a maintenance code.</p> <p>Straight trucks are serviced every 500 hours.</p>	
Question	Maintenance contract (if 3rd party) is in place with records of work performed available and current–	
Answers	N/A	
Notes	Maintenance of equipment are conducted in-house. Records of maintenance are stored in the TMT - Shop Planner program.	
Question	Refrigeration maintenance and calibration records are available and current	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Reefer units in trailers are serviced every 1500 hours. The microprocessor that is attached to the reefer unit monitors the sensor. If there is an issue with the sensor, the microprocessor will give a maintenance code.</p> <p>Records were reviewed during the audit.</p>	
Section	2.4.1 Program Elements	25 out of 25 (100.00%)
Question	Conveyance operator has a written Recall Policy and/or Standard Operating Procedure for Recall –	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The recall policy is outlined on NC-PR-214 Recall, Returned or Defective Suspect Product.	



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Question	Procedures are in place for the segregation of recalled products during transportation (depending upon recall classification)	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Shipment records are available and contain such information as customer's name, address, phone number and email address, etc.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Shipment records are documented on the bill of lading. The load information in AS 400 (Truckload Movement Inquiry) outlines the order number, customer name, address, phone number, etc. AS 400 system program also contains the Information of the load being transported.	
Question	A customer complaint file is available and maintained.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Customer complaints are logged and recorded in the Windtouch Program. Complaint files were readily available during the audit.	
Question	Mock recall is performed at specified intervals (if applicable).	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Mock recall is conducted once per year. It was conducted on November 18, 2018 using the product cheese (due to E. coli contamination). Record of mock recall was reviewed and found to be satisfactory.	
Section	2.4.2 Traceability	15 out of 15 (100.00%)
Question	Products are recorded and maintained with Shipper and Receiver information.	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	Product / customer information are recorded on Bill of Lading and AS400 system. Information include name of customer, address, telephone number, quantity of products being transported, destination, etc.	
Section	2.4.3 Allergen Control Procedures	20 out of 20 (100.00%)
Question	Procedures are in place and adhered to that prevents damage, deterioration and contamination of products that may have declared and/or undeclared allergens.	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	Allergen control is communicated to employees during training. Procedures are in place.	



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Question	Where applicable, Shippers and/or Receivers specific requirements on the handling of products containing allergens are adhered to.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Allergen control is communicated to employees during training. Training records were available and reviewed during the audit.	
Section	2.5.1 Health and Hygiene Requirements	25 out of 25 (100.00%)
Question	Conveyance operator has a documented Health and Hygiene Policy Health in place and implemented.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The Health and Hygiene Policy DOC# PE-PO-215 (reviewed and signed in 11-29-2019) are given to all personnel in the facility. Policy includes, but not limited to, hand washing, eating, drinking, smoking, etc,	
Question	Policy is accessible and communicated to all employees.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The policy is communicated during annual training, and was posted in the driver's area.	
Question	A Visitor Policy is in place to control visitor access and also applies to 3rd party and contracted service persons.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The Visitor Policy is outlined on PM-PO-202 Visitor Policy and Log. Visitors are given a guest tag number and must wear it at all times and accompanied by an authorized personnel. Visitors must sign-in before entering the facility and sign-out before leaving the facility. The policy was signed on 11-27-2018.	
Question	A sign-in log book or equivalent is implemented and maintained.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The log book is located at the reception desk. Visitors are required to sign-in and given a guest tag.	
Question	Necessary signage (i.e. restricted area, hand washing signs, etc.) is posted in the appropriate areas.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Hand washing signs are posted in washrooms and lunchrooms.	



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Section	2.5.2 Employee Training	45 out of 45 (100.00%)
Question	Employees are trained to perform the tasks assigned them.	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	Training is conducted (in-house) annually through the Digital North Admin System. Training includes departmental food safety training: dock & sanitation , drivers, yard, shop / maintenance, office & administration, etc.	
Question	Maintenance personnel are appropriately trained to maintain and (where applicable) calibrate equipment and temperature monitoring devices.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Trade certificates of maintenance personnel are on file.	
Question	Sanitation personnel are trained in appropriate procedures with understanding the principles of cleaning and sanitizing.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Sanitation personnel were trained on 7-9-2018 and 11-29-2018.	
Question	Employees are properly trained in handling food products (i.e. loading and unloading procedures).	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Personnel in the cross-dock area were trained in handling food products, e.g. loading and unloading procedures, handling of food vs. non-food (chemicals) products. Training were conducted on 7-9-2018 and 11-29-2018.	
Question	Training is updated to enforce procedures and tasks are executed properly and provide new and changing technologies.	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Employee training files are available and current.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Training records are stored in the Digital North Admin System. Records were reviewed during the audit.	
Question	Visitor policy and procedures are communicated to all employees.	5 out of 5 (100.00%)
Answers	Satisfactory	



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Notes The Visitor Policy is outlined on PM-PO-202 Visitor Policy and Log. The policy is communicated to employees during annual training.

Section	2.6.1 Documentation / record verification	35 out of 35 (100.00%)
Question	Documentation control and approval is established	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	TFSP documentation are approved by the Corporate Security and Food Safety Manager.	
Question	Documentation is reviewed and updated to ensure current activities and processes are reflected	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	TFSP documentation are reviewed / updated to ensure current activities and processes are up-to-date.	
Question	Minimum review frequency once annually	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	TFSP documents are reviewed annually.	
Section	2.6.2 Task / Function Verification	5 out of 5 (100.00%)
Question	On-site inspection/observation of the monitoring person performance of their tasks is performed and documented	5 out of 5 (100.00%)
Answers	Satisfactory	
Section	3 - Commodity: Refrigerated/Frozen/Mixed Loads (Processed Produce, Dairy, Seafood including Mollusc	
Section	Refrigerated/Frozen/Mixed Loads: 3.1 Conveyances	40 out of 40 (100.00%)
Question	Conveyances inspected appeared clean, free of dirt and debris, offensive or off odours and any substances that could contaminate food products.	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	The following conveyances were inspected during the audit: 53952, 53926, 53570, 53108, 53591, 53114, 53109, 53573, 53578 and 53401. Visual inspection of these conveyances showed that sanitation was satisfactory. Conveyances were clean, free of dirt and debris as well as free of foul odour.	



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Question	Procedures are in place and adequate for the cleaning and sanitizing of conveyances.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The facility has a documented sanitation program, called SA-PR-203 SOP for Operating Procedure for Conveyance Cleaning and Sanitation, for all sanitation activities including conveyances and equipment. The SOP for Conveyance Cleaning and Sanitation includes cleaning and sanitizing procedures, frequency, chemicals used, etc. The cleaning of conveyances are documented in the Unit / Dock Washing Log which is part of the AS 400 system.	
Question	Conveyances are equipped with refrigeration capacity capable of maintaining temperatures required for refrigerated, frozen and mixed food products.	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	Conveyances are equipped with reefers (some have dual-temperature) to maintain the temperature of the products being transported, e.g. fresh (<4C), frozen (<-18C). Reefers are also equipped with ORBCOMM satellite system to track temperatures on a real-time basis during transport.	
Question	Procedures are in place and implemented for the pre-conditioning of the conveyance prior to loading food product.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The procedure for pre-conditioning of conveyances is outlined on DOC# TP-RP-210. Frozen products are maintained at <18 C and refrigerated products are maintained at <4C.	
Section	Refrigerated/Frozen/Mixed Loads: 3.2 Conveyance Loading and Unloading	20 out of 20 (100.00%)
Question	Conveyance preloading inspection is performed and records are available. Conveyance temperature is recorded.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Conveyance pre-loading inspection is recorded on the Security / HACCP Inspection Sheet. It includes date, terminal number, conveyance number, loader, inspection criteria, etc. Records were available during the audit.	
Question	Standard operating procedures are in place and adequate for the loading and unloading of product.	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Product temperature and inspection is recorded at receiving.	5 out of 5 (100.00%)
Answers	Satisfactory	



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Question	Damaged product is not loaded into conveyances.	5 out of 5 (100.00%)
Answers	Satisfactory	
Section	Refrigerated/Frozen/Mixed Loads: 3.3 Product Requirements	10 out of 10 (100.00%)
Question	SOP for monitoring temperatures during transport is available.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The SOP for monitoring temperatures during transport is outlined in the driver's manual. Temperature is monitored through the reefer. The driver will pull over every 3-4 hours to conduct reefer and product condition.</p> <p>The ORBCOMM satellite system is also used to monitor temperatures in real-time.</p>	
Question	Conveyances temperature log sheets (records) or trip envelops are available and current.	5 out of 5 (100.00%)
Answers	Satisfactory	
Section	Refrigerated/Frozen/Mixed Loads: 3.4 HACCP/Preventive Control Forms	20 out of 20 (100.00%)
Question	PCP- HACCP forms for commodity products (Refrigerated/ Frozen/ Mixed Loads) are complete.	15 out of 15 (100.00%)
Answers	Satisfactory	
Notes	<p>HACCP forms for commodity products (refrigerated / frozen / mixed loads) are in place. Forms include, product description, list of incoming products, process flow, flow diagram, hazard identification, etc.</p> <p>They were reviewed on November 30, 2018.</p>	
Question	Forms are reviewed yearly and/or as any changes occur in Company's equipment, products transported or processes.	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	HACCP forms are reviewed / updated when there is a change to the TFSP program.	
Section	9 - Terminals	20 out of 20 (100.00%)
Question	Grounds appears clean/tidy, no refuse and vegetation pruned	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Grounds and parking lots were maintained in clean condition.	



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Question	Roadways are graded, compacted, drained and dust proofed	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Roadways were graded, drained and dust-proofed	
Question	Parking lots, dock areas are free from lubricants, oil, chemicals and garbage	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Lubricants and oils spills were not observed during the audit.	
Question	Property allows for adequate drainage. No evidence of stagnant water around property	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Stagnant water was not observed during the site verification.	
Section	Terminals: 9.2 Building Interior	50 out of 60 (83.33%)
Question	All floor joints and cracks are sealed and levelled with an appropriate sealer	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	No issues observed during the audit.	
Question	Floors are clean and free from garbage, refuse or spilled products	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	All dock doors close tightly and seals are intact	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Dock doors were observed to be in good repair, and they closed tightly.	
Question	All interior walls and ceilings are sound and free from cracks, flaking paint and holes	0 out of 5 (0.00%)
Answers	Unsatisfactory	
Notes	During the terminal verification, peeling ceiling insulation was observed at the maintenance area.	
Question	No cross-contamination between potable water and non-potable water sources (verified by water test)	5 out of 5 (100.00%)
Answers	Satisfactory	



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Notes	<p>The plant uses well-water to clean and sanitize the interior and exterior of the conveyances, and the building interior of the terminal. Water potability test is conducted bi-annually. Water were sampled on 7-16-2018 and 11-23-2018, and tested for E. coli, HPC and TC.</p> <p>Results from the accredited laboratory (ALS Laboratory) showed that water is safe and within the legal requirements.</p>	
Question	Facility water is tested for potability (minimum municipal -yearly, well- bi-annually). Water test results are available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The plant uses well-water to clean and sanitize the interior and exterior of the conveyances, and the building interior of the terminal. Water potability test is conducted bi-annually. Water were sampled on 7-16-2018 and 11-23-2018, and tested for E. coli, HPC and TC.</p> <p>Results from the accredited laboratory (ALS Laboratory) showed that water is safe and within the legal requirements.</p>	
Question	Trash or waste area is provided and is maintained	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Organic waste receptacles have covers	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Washrooms are clean, tidy with hot and cold running water and adequately supplied and maintained. Hand washing signage is posted	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Washrooms are well-maintained and furnished with self-closing doors. Handwashing signs are posted and waste receptacles are provided. There is a supply of hot / cold running water.</p>	
Question	Lighting is adequate for the operations being carried out and are of the safety type or covered with guards	0 out of 5 (0.00%)
Answers	Unsatisfactory	
Notes	<p>The shipping / receiving docks did not conform to lighting requirements. All of the light bulbs were made-up of non-shatterproof type.</p>	
Question	Exterior and interior checklists are performed and available	5 out of 5 (100.00%)



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Answers	Satisfactory	
Notes	Interior and Exterior checklist are documented on the Daily Security Report. The report includes inspection for the dock lights, freezer / cooler, gates, fences, surveillance, etc. Records were available and reviewed during the audit.	
Question	Water is tested for potability (minimum municipal -yearly, well- bi-annually) and test reports are available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The plant uses well-water to clean and sanitize the interior and exterior of the conveyances, and the building interior of the terminal. Water potability test is conducted bi-annually. Water were sampled on 7-16-2018 and 11-23-2018, and tested for E. coli, HPC and TC. Results from the accredited laboratory (ALS Laboratory) showed that water is safe and within the legal requirements.	
Section	Terminals: 9.3 Sanitation	35 out of 35 (100.00%)
Question	Sanitation program is documented and includes SOPs, schedules and checklists	15 out of 15 (100.00%)
Answers	Satisfactory	
Question	Sanitation chemicals are approved	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Facility is clean and exhibits the effectiveness of the sanitation program	15 out of 15 (100.00%)
Answers	Satisfactory	
Section	Terminals: 9.4 Pest Control	10 out of 10 (100.00%)
Question	Pest control schematic with trap identification and location is available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The pest control map outlines the location of all the pet control devices in the facility. The interior and exterior pest control devices are kept clean, free of damaged and well positioned.	
Question	Where applicable 3rd party pest control contract is available	5 out of 5 (100.00%)
Answers	Satisfactory	



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Notes A contracted pest control company (Abell Pest control) has a current contract on file. Pest control inspection is conducted monthly by Abell Pest Control. The Certificate of Insurance (07-01-2019) and Pesticide Operator License (12-31-2019) are on file. List of Approved Chemicals such as Contrac All-Weather Blox, Demand CS Insecticide, Resolv Soft Bait are on file including the MSDS information. Pest control inspections records were reviewed for 2018.

Section	Terminals: 9.5 Cross-docking	25 out of 25 (100.00%)
Question	Upon receiving, conveyance and product inspection is performed and documented.	15 out of 15 (100.00%)
Answers	Satisfactory	
Question	Products are unloaded /loaded to prevent damage, cross contamination or adulteration.	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	No damaged product are loaded into conveyance	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	No issues observed during the audit.	
Section	Terminals: 9.6 Breakdown	5 out of 5 (100.00%)
Question	Personnel are trained in breakdown procedures (re-casing, re-palleting, etc.)	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Order assembly operations carried out in temperatures suitable for products being handled	
Answers	N/A	
Notes	No order assembly conducted at the terminal.	
Question	Order assembly operations carried out as not to cause cross-contamination of products	
Answers	N/A	
Notes	No order assembly conducted at the terminal.	
Section	Terminals: 9.7 HACCP/Preventive Control Forms	20 out of 20 (100.00%)



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Question	HACCP forms for Terminals are developed	15 out of 15 (100.00%)
Answers	Satisfactory	
Question	Forms are reviewed yearly and/or as changes occur in Company's equipment, products transported or processes	5 out of 5 (100.00%)
Answers	Satisfactory	
Section	11 - Premises	
Section	11.1 Building and Surroundings	20 out of 20 (100.00%)
Question	Grounds appears clean/tidy, no refuse and vegetation pruned	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Roadways are graded, compacted, drained and dust proofed	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Parking lots, dock areas are free from lubricants, oil, chemicals and garbage	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Property allows for adequate drainage. No evidence of stagnant water around property	5 out of 5 (100.00%)
Answers	Satisfactory	
Section	11.1 Building Interior	60 out of 60 (100.00%)
Question	All floor joints and cracks are sealed and levelled with an appropriate sealer	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Floors are clean and free from garbage, refuse or spilled products	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	All dock doors close tightly and seals are intact	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	All interior walls and ceilings are sound and free from cracks, flaking paint and holes	5 out of 5 (100.00%)



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Answers	Satisfactory	
Question	No cross-contamination between potable water and non-potable water sources (verified by water test)	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The plant uses well-water to clean and sanitize the interior and exterior of the conveyances, and the building interior of the terminal. Water potability test is conducted bi-annually. Water were sampled on 7-16-2018 and 11-23-2018, and tested for E. coli, HPC and TC.</p> <p>Results from the accredited laboratory (ALS Laboratory) showed that water is safe and within the legal requirements.</p>	
Question	Facility water is tested for potability (minimum municipal -yearly, well- bi-annually). Water test results are available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>The plant uses well-water to clean and sanitize the interior and exterior of the conveyances, and the building interior of the terminal. Water potability test is conducted bi-annually. Water were sampled on 7-16-2018 and 11-23-2018, and tested for E. coli, HPC and TC.</p> <p>Results from the accredited laboratory (ALS Laboratory) showed that water is safe and within the legal requirements.</p>	
Question	Trash or waste area is provided and is maintained	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Organic waste receptacles have covers	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Washrooms are clean, tidy with hot and cold running water and adequately supplied and maintained. Hand washing signage is posted	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Washrooms are well-maintained and equipped with self-closing doors. Handwashing signs are posted and waste receptacles are provided. There is a supply of hot / cold running water as well as adequately filled paper towel and soap dispensers.</p>	
Question	Lighting is adequate for the operations being carried out and are of the safety type or covered with guards	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	<p>Lighting intensity was adequate throughout the terminal.</p>	



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Question	Exterior and interior checklists are performed and available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	Interior and Exterior checklist are documented on the Daily Security Report. The report includes inspection for the dock lights, freezer / cooler, gates, fences, surveillance, etc. Records were available and reviewed during the audit.	
Question	Water is tested for potability (minimum municipal -yearly, well- bi-annually) and test reports are available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The plant uses well-water to clean and sanitize the interior and exterior of the conveyances, and the building interior of the terminal. Water potability test is conducted bi-annually. Water were sampled on 7-16-2018 and 11-23-2018, and tested for E. coli, HPC and TC. Results from the accredited laboratory (ALS Laboratory) showed that water is safe and within the legal requirements.	
Section	11.2 Sanitation	35 out of 35 (100.00%)
Question	Sanitation program is documented and includes SOPs, schedules and checklists	15 out of 15 (100.00%)
Answers	Satisfactory	
Question	Sanitation chemicals are approved	5 out of 5 (100.00%)
Answers	Satisfactory	
Question	Facility is clean and exhibits the effectiveness of the sanitation program	15 out of 15 (100.00%)
Answers	Satisfactory	
Section	11.3 Pest Control	10 out of 10 (100.00%)
Question	Pest control schematic with trap identification and location is available	5 out of 5 (100.00%)
Answers	Satisfactory	
Notes	The pest control map outlines the location of all the pet control devices in the facility. The interior and exterior pest control devices are kept clean, free of damaged and well positioned.	
Question	Where applicable 3rd party pest control contract is available	5 out of 5 (100.00%)

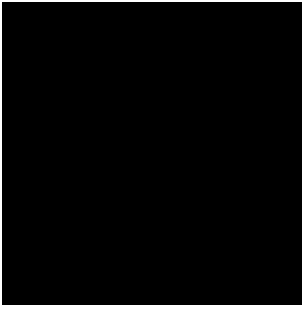


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Answers Satisfactory

Notes A contracted pest control company (Abell Pest control) has a current contract on file. Pest control inspection is conducted monthly by Abell Pest Control. The Certificate of Insurance (07-01-2019) and Pesticide Operator License (12-31-2019) are on file. List of Approved Chemicals such as Contrac All-Weather Blox, Demand CS Insecticide, Resolv Soft Bait are on file including the MSDS information. Pest control inspections records were reviewed for 2018.

Section	Summary/Additional Auditor Comments
Question	Summary/Additional Auditor Comments
Answer	See notes.
Notes	Although there is a storage of chemicals in the cross-dock area, there is a control and separation of food vs. non-food products to prevent cross-contact. There is a written SOP to separate food products and non-food products (chemicals) in terms of handling and storage.

Site sign off	
Sign Off	 Jamie Sullivan