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CORRECTIVE ACTION REPORT

PrimusGFS Version 3.2

Operation Type: Packinghouse
Audit Report Summary

CB Registration No. PA-PGFS-1381-1
PrimusGFS ID #332730 - Cert: 13
Audited by Primus Auditing Operations

[Ver en Español](#)

Organization:	Sun Glo of Idaho, Inc. Contact(s): Melissa Coles Address: 755 W 3rd 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 Executive Summary:	Sun Glo of Idaho is potato packinghouse with approximately 110,000 Sq. Ft. that runs year round with an average of 80 workers (one shift), only conventional product is received at this facility. Product is received mostly in bulk trucks, store in bays (5), offloaded, flume system (recirculated water with no anti-microbial), single pass of PAA 100 ppm - 390 ppm, sprout inhibitor, sized with "Smart Vision" system, storage in holding bins, depending of the size are distributed to the different lines (10), packed in carton boxes or bags, storage in cold room and shipped to customers. Well water is used for cleaning activities, hand washing stations and product wash systems. Pest control is performed by Sprague Pest Control. Documentation for this audit was conducted via electronic desktop review.				
Date Documentation Review Started:	08 Jul 2024 16:00				
Date Documentation Review Finished:	10 Jul 2024 11:15				
Total Amount of Time on the Documentation Review:	6.75 Hours				
Date Visual Inspection Started:	10 Jul 2024 08:00				
Date Visual Inspection Finished:	10 Jul 2024 09:30				
Total Amount of Time on Visual Inspection:	1.50 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:	Hilda Melo (Primus Auditing Operations)				
Preliminary Audit Score:	96%				
Final Audit Score:	99%				
Certificate Valid From:	01 Aug 2024 To 31 Jul 2025				
GPS Coordinates:	<table border="1"> <thead> <tr> <th>Latitude</th> <th>Longitude</th> </tr> </thead> <tbody> <tr> <td>43° 52' 6"</td> <td>111° 45' 32"</td> </tr> </tbody> </table>  Click here to see map	Latitude	Longitude	43° 52' 6"	111° 45' 32"
Latitude	Longitude				
43° 52' 6"	111° 45' 32"				

Information related to the audited operation

Total number of workers for the operation:	80	What is the maximum number of workers during peak season?	90
Number of lines for the operation:	10	Number of lines being used during the audit:	10
Facility Size:	110000 Square feet	Facility Environment Conditions:	Wet- Single Pass Water Use with Product contact, Wet- Recycled Water Use with Product Contact
Are allergens present in the facility?	No		
Is temperature control storage used?	Yes	Was an anti-microbial used in the water/ice?	Yes
Water Source:	Well	Antimicrobial Used:	Peroxyacetic acid
Is cooling equipment used?	Yes	Cooling Equipment:	Evaporator/Condensing Unit
Are production areas completely enclosed?	Yes	Production Area:	
Are storage areas completely enclosed?	Yes	Storage Areas:	

Product information for each product

Product Group/Product Name	Seasonality
Potatoes	Year round

AUDIT SCORING SUMMARY	Pre-Corrective Action Review		Post-Corrective Action Review	
Food Safety Management System Requirements	Score:	248	Score:	251
	Possible Points:	253	Possible Points:	253
	Percent Score:	98	Percent Score:	99
Module 5 - Good Manufacturing Practices Requirements	Score:	1017	Score:	1042
	Possible Points:	1050	Possible Points:	1050
	Percent Score:	96	Percent Score:	99
Module 6 - HACCP System Requirements	Score:	85	Score:	95
	Possible Points:	95	Possible Points:	95
	Percent Score:	89	Percent Score:	100
TOTAL	Score:	1350	Score:	1388
	Possible Points:	1398	Possible Points:	1398
	Percent Score:	96	Percent Score:	99

Non-Conformance Summary By Count	Pre-Corrective Action Non-Conformances	Post-Corrective Action Non-Conformances
Food Safety Management System Requirements	2	1
Module 5 - Good Manufacturing Practices Requirements	6	3
Module 6 - HACCP System Requirements	1	0
TOTAL	9	4

FSMS	Control of Documents and Records	Closed
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1.02.05	<p>Question: Are all records and test results that can have an impact on the food safety program verified by a qualified person independent of the individual(s) completing the records?</p> <p>Auditor Comments: Major. Some records were reviewed by the same person that performed the activity. Melissa Coles is the person responsible to review all food safety documentation.</p>	<p>Possible Points: 5 Points Scored: 1 Score: Major Deficiency</p>						
<p><i>Auditee Comments: Some logs were reviewed and approved by the same person that completed the log - Now Jared Davis another supervisor has to approve two logs I complete The Glass & Brittle Plastics Register & the Monthly Warehouse Inspection & Corrective Action Log are attached as examples with my completion of log and Jared's review and approval</i></p> <p style="text-align: right;">View Files</p>								
<p><i>CB/Auditor Review Comments: Corrective action accepted. Minor Deficiency. "Corrective Actions Procedures" and examples of records are accepted. 3 months of records are required for full compliance. This question will be evaluated next audit.</i></p>		<table border="1" style="width: 100%;"> <tr> <td style="width: 60%;"></td> <td style="width: 20%; text-align: center;">Accept CA?</td> <td style="width: 20%;"></td> </tr> <tr> <td style="text-align: center; vertical-align: middle;">Yes</td> <td></td> <td style="padding: 5px;"> <p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p> </td> </tr> </table>		Accept CA?		Yes		<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>
	Accept CA?							
Yes		<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>						

FSMS	Internal and External Inspections	Closed
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1.04.02	<p>Question: Are there written procedures for handling regulatory inspections?</p> <p>Auditor Comments: Minor. "Procedures for Handling Regulatory Inspections" did not include corrective actions requirements and/or follow up after an audit; procedure protocol for photography, sampling and shadowing of inspectors.</p>	<p>Possible Points: 3 Points Scored: 2 Score: Minor Deficiency</p>						
<p><i>Auditee Comments: SOP for External Audits was expanded upon to include Corrective Action Requirements.</i></p> <p style="text-align: right;">View Files</p>								
<p><i>CB/Auditor Review Comments: Corrective action accepted. "Corrective Actions Procedures" and "Procedures for Handling Regulatory Inspections" 7/22/24 are accepted.</i></p>		<table border="1" style="width: 100%;"> <tr> <td style="width: 60%;"></td> <td style="width: 20%; text-align: center;">Accept CA?</td> <td style="width: 20%;"></td> </tr> <tr> <td style="text-align: center; vertical-align: middle;">Yes</td> <td></td> <td style="padding: 5px;"> <p>Possible Points: 3 Points Scored: 3 New Score: Total Compliance</p> </td> </tr> </table>		Accept CA?		Yes		<p>Possible Points: 3 Points Scored: 3 New Score: Total Compliance</p>
	Accept CA?							
Yes		<p>Possible Points: 3 Points Scored: 3 New Score: Total Compliance</p>						

GMP	Buildings and Grounds	Closed
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5.09.05	Question: Is ventilation adequate to control dust, condensation, odors and vapors?	Possible Points: 10 Points Scored: 3 Score: Major Deficiency					
	Auditor Comments: Major. Condensation was observed at the main cooler (closest to the shipping doors), during this audit product was not observed been contaminated.						
	<p><i>Auditee Comments:</i>On the "Daily Preventative Maintenance Schedule" log, we added two new tasks. One task for Checking the Coolers for Condensation during the months of April to November. Another task for Checking the Heaters for Proper Ventilation during the months of December to March.</p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <thead> <tr> <th colspan="2"></th> <th style="text-align: center;">Accept CA?</th> </tr> </thead> <tbody> <tr> <td colspan="2"> CB/Auditor Review Comments: Corrective action accepted. Minor Deficiency. "Corrective Actions Procedures" and "Daily Preventative Maintenance Schedule" (new log) are accepted. 3 months of records are required for full compliance. This question will be evaluated next audit. </td> <td style="text-align: center; vertical-align: middle;">Yes</td> </tr> </tbody> </table>				Accept CA?	CB/Auditor Review Comments: Corrective action accepted. Minor Deficiency. "Corrective Actions Procedures" and "Daily Preventative Maintenance Schedule" (new log) are accepted. 3 months of records are required for full compliance. This question will be evaluated next audit.	
		Accept CA?					
CB/Auditor Review Comments: Corrective action accepted. Minor Deficiency. "Corrective Actions Procedures" and "Daily Preventative Maintenance Schedule" (new log) are accepted. 3 months of records are required for full compliance. This question will be evaluated next audit.		Yes					

GMP	Buildings and Grounds	Closed					
5.09.12	Question: Are interior walls and ceilings free of cracks and crevices to prevent pest harborage and allow proper sanitation?	Possible Points: 5 Points Scored: 1 Score: Major Deficiency					
	Auditor Comments: Major. Foam ceiling was observed at the main production area, surface does not allow proper cleaning and/or sanitation. There was no risk assessment in place.						
	<p><i>Auditee Comments:</i>A risk assessment was conducted on the foam ceiling in the production area.</p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <thead> <tr> <th colspan="2"></th> <th style="text-align: center;">Accept CA?</th> </tr> </thead> <tbody> <tr> <td colspan="2"> CB/Auditor Review Comments: Corrective action accepted. "Corrective Actions Procedures" and "Risk Assessment" 7/23/24 are accepted. </td> <td style="text-align: center; vertical-align: middle;">Yes</td> </tr> </tbody> </table>				Accept CA?	CB/Auditor Review Comments: Corrective action accepted. "Corrective Actions Procedures" and "Risk Assessment" 7/23/24 are accepted.	
		Accept CA?					
CB/Auditor Review Comments: Corrective action accepted. "Corrective Actions Procedures" and "Risk Assessment" 7/23/24 are accepted.		Yes					

GMP	Operation Monitoring Records	Closed					
5.13.04	Question: Are there records (with corrective actions) that show anti-microbial (e.g., free chlorine, peroxyacetic acid) strength testing of product contact water and ice solutions prior to start up and throughout the production runs?	Possible Points: 10 Points Scored: 3 Score: Major Deficiency					
	Auditor Comments: Major. There was not a manual verification of single pass (only visual verification of electronic machine). Recirculated water system does not have any antimicrobial and water is change once - "Pre-Op Flume / Wash System Checklist & Changing of Water".						
	<p><i>Auditee Comments:</i>On the "Pre-Op Flume/Wash System Checklist & Changing of Water" log, a question was added stating "Was a test strip used to verify chemical concentration in spray bars?" A dropdown list answer of YES or NO was also added.</p> <p style="text-align: right;">View Files</p> <table border="1" style="width: 100%;"> <thead> <tr> <th colspan="2"></th> <th style="text-align: center;">Accept CA?</th> </tr> </thead> <tbody> <tr> <td colspan="2"> CB/Auditor Review Comments: Corrective action accepted. Minor Deficiency. New log "Pre-Op Flume/Wash System Checklist & Changing of Water"(new log) included the question for the spray bar. However, did not detailed the the readings (ppm). This question will be evaluated next audit. </td> <td style="text-align: center; vertical-align: middle;">Yes</td> </tr> </tbody> </table>				Accept CA?	CB/Auditor Review Comments: Corrective action accepted. Minor Deficiency. New log "Pre-Op Flume/Wash System Checklist & Changing of Water"(new log) included the question for the spray bar. However, did not detailed the the readings (ppm). This question will be evaluated next audit.	
		Accept CA?					
CB/Auditor Review Comments: Corrective action accepted. Minor Deficiency. New log "Pre-Op Flume/Wash System Checklist & Changing of Water"(new log) included the question for the spray bar. However, did not detailed the the readings (ppm). This question will be evaluated next audit.		Yes					

GMP	Maintenance & Sanitation Files	Closed
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5.14.05	<p>Question: Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the facility and all equipment?</p>	<p>Possible Points: 10 Points Scored: 7 Score: Minor Deficiency</p>
	<p>Auditor Comments: Minor. "Cleaning & Sanitation Procedures for Equipment" mentioned there is a steam clean, however there was no specific steps (water temperature, procedures, responsibilities) for this activity. Food contact surfaces are clean on daily basis using Dawn Dish Soap and then Fight Bac.</p>	
<p>Auditee Comments: A scrub brush and water hose will be used instead of a steam cleaner throughout all areas of the warehouse. "Steam clean" was removed from the Monthly Plant Master Cleaning Schedule from the Equipment Cleaning Procedures SOP. After discussing the steam cleaning of a few things in the warehouse with the plant manager and the maintenance manager, it was decided that we do away with the steam cleaning duties and instead use a scrub brush and water hose for cleaning purposes.</p> <p style="text-align: right;">View Files</p>		
		Accept CA?
<p>CB/Auditor Review Comments: Corrective action accepted. "Corrective Actions Procedures" and "Equipment Cleaning Procedures" are accepted.</p>		Yes
		<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>

GMP	Testing	Closed
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5.16.02	<p>Question: Are there written risk-based corrective action procedures for when unacceptable test results are received, that describe the steps to be taken, assign responsibility for taking those steps, and steps to ensure the cause is identified (e.g., root cause analysis) and corrected to minimize the potential for product contamination?</p>	<p>Possible Points: 10 Points Scored: 3 Score: Major Deficiency</p>
	<p>Auditor Comments: Major. "Microbiological Testing On Water" did not detailed specific steps and procedures in case of abnormal results in water.</p>	
<p>Auditee Comments: Sun Glo's SOP on Microbiological Testing On Water was expanded to include Mountain West Environmental LLC SOP. Sun Glo would work directly with Dustin at Mountain West Environmental LLC in identifying and addressing any abnormal / positive test result.</p> <p style="text-align: right;">View Files</p>		
		Accept CA?
<p>CB/Auditor Review Comments: Corrective action accepted. "Corrective Actions Procedures" and "Microbiological Testing On Water" are accepted.</p>		Yes
		<p>Possible Points: 10 Points Scored: 10 New Score: Total Compliance</p>

GMP	Temperature Controlled Storage & Distribution Logs	Closed
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5.17.03	<p>Question: Are there temperature logs for storage rooms?</p>	<p>Possible Points: 5 Points Scored: 0 Score: Non-Compliance</p>
	<p>Auditor Comments: Non-compliance. There was no temperature records for cooler.</p>	
<p>Auditee Comments: On the "Daily Preventative Maintenance Schedule" log, we added a new task. A check box was added for "Temperature in Cold Room." A box called "Degrees" was added below the Temperature in Cold Room Task. The cold room temperature will now be documented daily.</p> <p style="text-align: right;">View Files</p>		
		Accept CA?
<p>CB/Auditor Review Comments: Corrective action accepted. Minor Deficiency. "Corrective Actions Procedures" and "Daily Preventative Maintenance Schedule" (new log) are accepted. 3 months of records are required for full compliance. This question will be evaluated next audit.</p>		Yes
		<p>Possible Points: 5 Points Scored: 3 New Score: Minor Deficiency</p>

HACCP	Development of the HACCP Plan	Closed
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6.02.01	<p>Question: Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.</p>	<p>Possible Points: 15 Points Scored: 5 Score: Major Deficiency</p>					
	<p>Auditor Comments: Major. Severity was not properly evaluated in "Hazard-Analysis Worksheet".</p>						
	<table border="1"> <tr> <td colspan="2" data-bbox="233 302 1175 344"> <p>Auditee Comments: On the Hazard Analysis Worksheet, a column was added to address the "Severity" of potential food safety hazards. The "Severity" levels used were: Insignificant, Low, Medium, and High.</p> </td> <td data-bbox="1175 302 1533 344" style="text-align: right;"> View Files </td> </tr> <tr> <td data-bbox="233 344 1073 495" rowspan="2"> <p>CB/Auditor Review Comments: Corrective action accepted. "Corrective Actions Procedures" and "Hazard Analysis Worksheet" are accepted.</p> </td> <td data-bbox="1073 344 1175 495" style="text-align: center;"> <p>Accept CA?</p> <p>Yes</p> </td> <td data-bbox="1175 344 1533 495"> <p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p> </td> </tr> </table>		<p>Auditee Comments: On the Hazard Analysis Worksheet, a column was added to address the "Severity" of potential food safety hazards. The "Severity" levels used were: Insignificant, Low, Medium, and High.</p>		View Files	<p>CB/Auditor Review Comments: Corrective action accepted. "Corrective Actions Procedures" and "Hazard Analysis Worksheet" are accepted.</p>	<p>Accept CA?</p> <p>Yes</p>
<p>Auditee Comments: On the Hazard Analysis Worksheet, a column was added to address the "Severity" of potential food safety hazards. The "Severity" levels used were: Insignificant, Low, Medium, and High.</p>		View Files					
<p>CB/Auditor Review Comments: Corrective action accepted. "Corrective Actions Procedures" and "Hazard Analysis Worksheet" are accepted.</p>	<p>Accept CA?</p> <p>Yes</p>	<p>Possible Points: 15 Points Scored: 15 New Score: Total Compliance</p>					