



## AIB International GMP Inspection Results Report

### Consolidated Standards for Inspection: Food Distribution Centers

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The AIB International Consolidated Standards for Inspection are statements that represent key requirements that a facility must meet in order to keep products manufactured, processed or handled in a facility wholesome and safe. The Standards reflect what an inspector would expect to see in a facility that maintains a food-safe processing environment.

This report details the findings from an AIB International inspection against the Consolidated Standards. The document contains the following sections:

Document Section	Description
Score and Rating	<ul style="list-style-type: none"> <li>x Description of the facility</li> <li>x Number of findings and related risks</li> <li>x Category scores and total score</li> <li>x Rating</li> </ul>
Participant Names	Personnel from the facility who accompanied the inspector
Facility-Specific Questions	Technical information about a facility. For example: bulk materials used, temperature control equipment used.
Location Matrices	Two matrices which categorize findings by Category and Risk
Findings with Risk	Descriptions and recommendations related to all findings
Additional Comments	Comments made by the inspector that have no risk assessment
Standards without identified Risks or Findings	Standards that are applicable to the inspected facility, but based on random review and observation samplings at the time of the inspection, the facility appears to be meeting requirements
Standards Not Applicable	Standards that are not applicable to the inspected facility



## Score and Rating

### Inspection Information:

Facility Name	Taylor Warehouse Corp.
Facility Address	2875 E Sharon Road Cincinnati, Ohio 45241-1976 United States
Products Produced	Dry, cooler and frozen storage of food products.
Account #	12714

Standard Used	Food Distribution Centers
Date(s) of Inspection	14-Apr-2014
Audit Type	GMP
Inspection Type	Scored
Announcement Type	Announced

Expected Scope	
Variations From Expected Scope	The roof areas were not inspected due to weather conditions.

Reinspection	No
Terminated	No

### Score

Category	Minor Issues Noted (180-195)	Improvement Needed (160-175)	Serious (140-155)	Unsatisfactory <= 135	Scores
Operational Methods and Personnel Practices	0	0	0	0	200
Maintenance for Food Safety	1	0	0	0	195
Cleaning Practices	2	0	0	0	190
Integrated Pest Management	0	0	0	0	200
Adequacy of Prerequisite and Food Safety Programs	1	0	0	0	195
<b>Total Score</b>					<b>980</b>

Disclaimer: AIB International Inc. states that this report as dated and provided herein is to be construed as its findings and recommendations, category scores, total score, and rating. A passing score of 700 and above is not a certification of the facility, products, or programs. AIB International Inc. does not accept or assume responsibility for the Prerequisite and Food Safety Programs in effect with the customer named on the title page of this report (the customer). AIB International Inc. is only reporting the food safety conditions of the customer as of the date of this report and assumes no responsibility or liability as to whether the customer does or does not carry out the recommendations as contained in this report.

## Participant Names

<b>Name</b>	<b>Role</b>	<b>Inspection</b>	<b>Closing Meeting</b>
Andrew "AJ" Raaker	Warehouse Coordinator	Yes	Yes
Rex C. Taylor clp, ctb	President	Yes	Yes
Rick Johnson	Food Safety Manager-PCO	Yes	Yes
Timothy W. Paff	Facilities Manager	Yes	Yes
Mike Perry	Auditor	Yes	Yes

## Facility-Specific Questions

#	Question	Comments
1.22	Does the site have temperature controlled areas such as coolers and freezers?	Yes
1.22.a	State the temperatures noted at the time of the inspection. State if coolers are provided for quality or food safety purposes.	The cooler temperature was at 35 degrees F. The freezer was at 0 degrees F.
1.22.b	State the method of temperature monitoring (manual or continuous).	Continuous
1.22.c	State if an alarm system is present.	Yes
3.2	Does the facility use sanitizers on food contact surfaces?	N/A
3.2.a	Is sanitizing followed by a potable water rinse, where required by the sanitizer label?	N/A
3.2.b	Is the sanitizer concentration verified?	N/A
3.2.c	Are corrective actions documented when results are not in compliance with label directions?	N/A
4.3	Does the site manage their pest control program under other guidelines?	No
4.3.a	State the guideline used.	N/A
4.4	Are IPM services provided by a contractor?	Yes
4.4.a	State the name of the service provider.	Terminix
4.5	Does the site require the use of IPM professionals (i.e., use of restricted use pesticides and/or state or national government regulations)? If yes, please state the reason.	No
4.5.a	State the expiration date of the PCO license(s).	9/30/2015
4.5.b	If licensing of the PCO is not required, were training records current?	N/A
4.5.c	State the expiration date of the business license.	9/30/2014
4.5.d	State the expiration date of the certificate of insurance.	9/30/2014
4.6	Were pesticides used at this facility?	Yes
4.6.a	List the names of the pesticides used, at a minimum, in the last 6 months or since the last AIB Inspection.	Maki Mini Blocks
4.6.b	Were current labels provided for the pesticides reviewed?	Yes

4.6.c	Were current chemical safety data sheets provided for the pesticides reviewed?	Yes
5.2	Who was assigned responsibility for food safety at the facility?	The company President.
5.2.a	Does the facility have a current license to produce, manufacture, or store food products (local health department, state, or other agency)?	Yes, the Ohio Department of Agriculture licenses.
5.2.b	Has the site implemented procedures to meet regulatory requirements (i.e., allergen labeling and control, Reportable Food Registry, Food Safety Modernization Act, etc.)?	Yes
5.10	Does the site have a documented Microbiological Control Program in place?	No
5.10.a	State if testing is for sanitation, environmental, raw materials/finished product.	N/A
5.10.b	State the microorganisms tested for.	N/A
5.10.c	If the facility is testing for pathogens, indicate if the testing is environmental only or if testing is done for raw materials, finished products, or food contact surfaces.	N/A
5.10.d	If the site tests for pathogens, is the product or raw material placed on hold and not released until results indicating the food safety of the product have been obtained?	N/A
5.10.e	Are documented disposition procedures and records in place for materials that test positive for pathogens?	N/A
5.10.f	State if an in-house or outside lab is used.	N/A
5.10.g	If an outside lab is used, are they accredited? List the accreditation body.	N/A
5.11	Does this country have allergen regulations or does the site ship to countries with allergen regulations?	Yes
5.11.a	State the allergens handled at this facility.	Peanut, Soy, Tree Nuts, Egg, Wheat and Dairy.
5.16	Has the site been inspected by a regulatory agency in the past year?	Yes
5.16.a	State the name of the agency and the date of the inspection.	The Ohio Department of Agriculture last inspected the facility on 3/20/14.
5.16.b	State if the facility addressed findings identified in the regulatory inspection.	There were no issues noted.
5.25	Is there a HACCP program in place?	Yes

5.25.a	List the CCP's.	None
5.25.b	State if the plan has been validated and who did the validation.	Plant personnel validated the program.
5.25.c	State the date of the most recent assessment.	The plan last validated on April 1, 2014.
5.25.d	State the names of the products falling under regulatory HACCP produced or stored at this facility.	None
5.29	How does the facility use potable water, ice, or steam for product contact?	N/A
5.29.a	State the source of the potable water supply (well, city, etc.).	The facility uses city water.
5.29.b	State the source of the records indicating potability.	City water quality reports.
5.29.c	Is ice made in-house or purchased?	N/A
5.29.d	List the source of testing records for ice and if they indicated that it was potable.	N/A
5.29.e	Is food approval documentation provided for chemicals used for the generation of steam for food contact?	N/A
5.29.f	List the source of testing records for steam used for product contact.	N/A
5.29.g	State if the back flow prevention devices are checked for function and provide the last date of testing.	The device was last checked on 11/20/13.

## Findings by Location and Category

Locations	Operational Methods and Personnel Practices	Maintenance for Food Safety	Cleaning Practices	Integrated Pest Management	Adequacy of Prerequisite and Food Safety Programs	Totals by Location
Facility Overview	0	0	0	0	1	1
Maintenance Shop	0	1	0	0	0	1
Raw Material Storage	0	0	2	0	0	2
<b>Totals by Category</b>	0	1	2	0	1	4

## Findings by Location and Risk

Locations	Minor Issues Noted	Improvement Needed	Serious	Unsatisfactory	Totals by Location
Facility Overview	1	0	0	0	1
Maintenance Shop	1	0	0	0	1
Raw Material Storage	2	0	0	0	2
<b>Totals by Risk</b>	4	0	0	0	4



## Findings with Risk

#	Risk	Standard	Standard #	Requirement #	Location
1	Minor Issues Noted (MI) Finding:  Recommendation:	Glass, Brittle Plastics, and Ceramics Control Not all unprotected glass was managed as part of the glass, brittle plastics or ceramics program. There were two rough service bulbs used in the maintenance area that were not protected against accidental breakage. Provide where possible protection for exposed glass to eliminate glass dispersion should a bulb be accidentally broken. Any unprotected glass should be listed on the glass inventory list for frequent inspection.	2.9	2.9.1.6	Maintenance Shop
2	Minor Issues Noted (MI) Finding:  Recommendation:	Daily (Housekeeping) Cleaning The floor area under the file cabinet outside the main office entrance from the warehouse should be cleaned more frequently. Mount the cabinet off the floor to facilitate cleaning and pest control activities.	3.4	3.4.1.2	Raw Material Storage
3	Minor Issues Noted (MI) Finding:  Recommendation:	Non-Product Zone and Support Area Cleaning Product residues were observed in nonfood contact areas. There was noted to be a small amount of dried spillage under a stored product in one aisle in the south warehouse area. Clean up the spillage to remove it as a potential pest attractant.	3.6	3.6.2.1	Raw Material Storage
4	Minor Issues Noted (MI) Finding:  Recommendation:	Glass, Brittle Plastics, and Ceramics Program Included in the policy was a procedure to handle any breakage in the facility. A list of all essential glass, brittle plastics, and ceramics was developed but did not include all materials, and scheduled inspections were consistently completed and documented. It was noted that unprotected bulbs were present in the maintenance shop area. Provide protection to ensure that the bulbs are provided protection or add the bulbs to the essential glass list for frequent inspections.	5.12	5.12.1.3	Facility Overview

## Additional Comments

#	Risk	Standard	Standard #	Requirement #	Location
1	Finding:	Security Equipment Some measures were taken to maintain facility security. Security strategies included locked doors, surveillance cameras, security patrols, truck seals, employee screening, and awareness and training programs.	2.3	2.3.2.1	
2	Comments Finding:	Pheromone Monitoring Devices It was recommended that the pheromone lures be dated so that findings could be easily evaluated by facility personnel.	4.14	4.14.1.3	Facility Overview

## Standards without identified Risks or Findings

Based on random review and observation samplings at the time of the inspection, the facility appears to be meeting the requirements of the following Standards:

Standard	Standard #	Standard Goal
Rejection of Shipments/Receipt of Dry Goods	1.1	Random review of records and programs related to safeguarding of food products by identifying and barring entry to potentially contaminated raw materials indicate they met the requirements of the standard as applicable to this site.
Rejection of Shipments/Receipt of Perishables	1.2	Random review of the records and programs related to receipt of perishable products by identifying and barring entry to potentially contaminated raw materials indicate they met the requirements of the standard as applicable to this site.
Storage Practices	1.3	Materials appeared to be stored in a way that met the program requirements as defined by this site, as well as the applicable requirements in the standard.
Storage Conditions	1.4	Raw materials and finished products appeared to be stored in a clean storage area and were protected from contamination as observed during the inspection.
Raw Material/Finished Product Inventory	1.5	Raw material and finished product inventories appeared to be maintained at a reasonable volume. Random review of materials did not identify aged or infested materials during the inspection.
Pallets	1.6	Pallets examined were found to be clean and well maintained.
Waste Material Disposal	1.16	Waste material and waste material removal were managed to avoid product contamination.
Temperature-Sensitive Materials	1.22	Appropriate storage temperatures were noted during the inspection to prevent microbial growth in susceptible food products.
Cross Contamination Prevention	1.23	Incompatible or hazardous materials observed during the inspection appeared to be segregated and handled to prevent product contamination.
Finished Product Transportation	1.26	Transportation and finished product coding randomly reviewed during the inspection was provided in a manner to allow traceability of materials. Transports examined during the inspection were found to be clean and in good condition.
Hand Washing Facilities	1.27	Hand washing facilities examined during the inspection appeared to be appropriately located, functional, and stocked to allow hand washing to occur.
Washrooms, Showers, and Locker Rooms	1.28	Employee welfare areas examined were maintained in good condition.
Personal Hygiene	1.29	No personal hygiene practices issues were identified during the inspection.
Personal Items and Jewelry Control	1.32	No issues with the control of jewelry or personal items were identified during the inspection.

Health Conditions	1.33	Health policies were defined for the facility. No issues that were inconsistent with these policies were identified.
Non-Facility Personnel	1.34	Non-facility personnel were observed to be in compliance with the facility defined GMP Programs.
Facility Location	2.1	No evidence of issues from local activities or the facility location were identified during the inspection.
Outside Grounds and Roof	2.2	Facility grounds appeared to be well maintained. No issues were identified.
Security Equipment	2.3	Physical security measures were implemented at this facility.
Layout	2.4	No issues with placement of equipment and structures were identified. Appropriate access for cleaning, inspection, and maintenance activities was noted.
Floors	2.5	Floor surfaces observed during the inspection were found to be in good condition.
Drains	2.6	Drains examined during the inspection were found to be in good condition.
Walls	2.7	Walls examined during the inspection were found to be in good condition.
Overhead Structures	2.8	Overhead structures that could be examined were found to be clean and in good condition.
Pest Prevention	2.11	No identified issues with building maintenance were observed that would allow pest harborage or entry into the facility.
Leaks and Lubrication	2.12	Catch pans or other devices were provided to protect product from contamination from lubrication or leaks.
Cross Contamination Prevention	2.14	Segregation of operations based on process flow appeared to be practiced as observed during the inspection.
Temperature Measuring Devices	2.17	Temperature measuring devices were routinely calibrated and monitored to ensure product safety. Records randomly reviewed indicated that calibrations were current.
Transporting Equipment	2.19	Transporting equipment appeared to be well maintained at the time of the inspection.
Parts Storage	2.20	Parts were found to be clean and properly stored at the time of the inspection.
Hand Washing Facilities Design	2.21	Hand washing facilities were provided and were observed to be operational during the inspection.
Cleaning	3.1	Cleaning appeared to be completed in a way to prevent contamination of raw materials, products, and equipment.
Equipment and Tools	3.3	Cleaning tools and equipment appeared to be managed and maintained to prevent product contamination. No issues were identified.
Integrated Pest Management (IPM) Program	4.1	A written IPM Program outlining controls and processes to minimize pest activity were defined.

Facility Assessment	4.2	An annual assessment of the IPM Program was documented and current.
Signed Contracts	4.4	Signed contracts between the facility and the external service provider defined the requirements for pest management activities for this facility.
Credentials and Competencies	4.5	Qualifications examined for selected IPM service providers were documented and current.
Pesticide Documentation	4.6	Pesticide labels and chemical safety data sheets were provided for the pesticides randomly examined during the inspection.
Pesticide Application Documentation	4.7	Pesticide application documentation was current and provided records to identify, document, and verify use of pesticides randomly examined during the inspection.
Trend Analysis	4.9	Service records of monitoring devices and pest sightings reviewed appeared to be used to identify and eliminate areas of pest activity as noted by the lack of significant activity observed during the inspection.
Monitoring Device Documentation	4.10	Monitoring devices were mapped and maintained to ensure proper placement and monitoring for pest activity and trending. The map appeared to be current based on observation during the inspection.
Exterior Rodent Monitoring Devices	4.11	Exterior rodent control devices were placed and those randomly reviewed were maintained to provide rodent monitoring and to deter entry into the facility.
Interior Rodent Monitoring Devices	4.12	Interior rodent monitoring devices were placed and those randomly reviewed were maintained to identify and capture rodents that have gained access to the facility.
Insect Light Traps	4.13	Insect light traps were provided and those reviewed were maintained to identify and monitor flying insects in the facility.
Pheromone Monitoring Devices	4.14	Pheromone monitoring devices were installed and those reviewed were maintained to assist in identification of stored product insect pests.
Bird Control	4.15	Bird control activities were addressed and the lack of activity noted during the inspection indicated that the program was effective.
Wildlife Control	4.16	No issues with identification or elimination of wildlife habitat were noted.
Pest Habitat	4.17	No evidence of rodent, bird, insect, or other pest issues were identified during the inspection.
Written Policy	5.1	A written policy emphasizing the facility's commitment to provide safe and legal food products was documented for this facility.
Accountability	5.2	Management authorization and support of supervisory compliance to programs, laws, and regulations was defined for this site and appeared to be implemented.
Support	5.3	Human and financial resources were provided to support implementation of the Food Safety and Prerequisite Programs.
Written Procedures	5.4	Written procedures randomly reviewed for food safety activities at the facility defined owners,

		actions, and timelines.
Training and Education	5.5	Regularly scheduled training activities were documented and consistently carried out to ensure appropriate implementation of Food Safety and Prerequisite Programs at this facility. Records of training that were randomly reviewed were current.
Self-Inspections	5.6	Monthly documented self-inspections were carried out to assess how well the facility was implementing and monitoring Prerequisite and Food Safety Programs. Random review of the self-inspections indicated that they were current and Corrective Actions were defined and carried out.
Written Procedure Audits	5.7	Written procedure audits were documented to validate the appropriateness and implementation of procedures defined for this site. Records randomly reviewed indicated that audits were conducted and current.
Customer Complaint Program	5.8	A Customer Complaint Program was implemented to respond to customer concerns. Protocols were in place to ensure that food safety issues were responded to in a prompt and effective manner, whether it be at the facility level or as managed by corporate.
Chemical Control Program	5.9	A documented Chemical Control Program was implemented to provide a centralized approach to manage and control purchase and use of nonfood chemicals. Random review of chemicals and program requirements indicated that this program had been implemented as applicable for this facility.
Allergen Control Program	5.11	Allergen controls were implemented to identify allergen control throughout the process from receiving to distribution of product. Random review of the program, records, and observations during the inspection indicated that the program was implemented.
Cleaning Program	5.13	A Cleaning Program with schedules and procedures for accomplishing cleaning tasks critical to maintenance of the food processing environment was documented. Random review of schedules and cleaning procedures, in addition to observations, indicated that the program appeared to be effective.
Preventive Maintenance Program	5.14	A Preventive Maintenance Program that addressed building, utensil, and equipment construction and maintenance to ensure safe food production was implemented. Observations noted during the inspection indicated that this program appeared to be effectively carried out.
Receiving Program	5.15	The Receiving Program implemented at the facility outlined and identified requirements for the raw materials received at this site. Random review of the program and documentation of receipt of materials indicated that materials receipts were consistent with the defined program requirements.
Regulatory Affairs and Inspections Program	5.16	A documented Regulatory Affairs and Inspections Program provided instructions for handling of regulatory, third party, and customer inspections.
Food Defense Program	5.17	A Vulnerability Assessment was performed to identify and reduce the risk of intentional harm to the facility, its personnel, and food products. No inconsistencies with the Food Defense

		Program, as defined for the facility, were identified during the inspection.
Traceability Program	5.18	The written Traceability Program defined the methodology to allow quick location of suspect raw materials, food contact packaging materials, rework, and related finished products.
Recall-Withdrawal Program	5.19	The written Recall/Withdrawal Program documented the procedures for quick and controlled recovery of product from the market. Random review of the records and mock recovery exercises indicated that the program was implemented as defined for this facility.
Nonconforming Product Program	5.20	The Nonconforming Products Program defined the guidelines for isolation, investigation, and disposition of raw materials, packaging materials, work-in-progress, returned goods, and finished products as applicable to the facility. Random review of records and observations during the inspection did not identify any current deficiencies with this program.
HACCP Program	5.25	A HACCP Plan that evaluated the hazards associated with the raw materials and processes related to product or food category was defined and implemented for the facility. This included the hazard analysis and identification of critical control points, as applicable, to prevent, eliminate, or reduce these hazards to an acceptable level. Random review of records indicated that the facility met the CCPs requirements or that appropriate deviation procedures were implemented as identified by the program.
Release Procedures	5.27	Release procedures as defined for this facility were implemented to ensure that materials were checked for food safety hazards prior to release and shipment to the customer.
Water Quality	5.29	Water, water sources, and water management strategies were implemented to ensure safe water for product contact and use. Random reviews of the records indicated that programs were implemented.

## Standards Not Applicable

Standard #	Standard Name
1.7	Designated Rework Areas
1.10	Sampling Procedures
1.20	Single-Service Containers
1.24	Containers and Utensils
2.10	Air Makeup Units
2.15	Equipment and Utensil Construction
2.16	Temporary Repair Materials
2.23	Ammonia Control
3.2	Food Contact Cleaning Compounds and Sanitizers
3.5	Product Zone Cleaning
4.3	Other Guidelines
4.8	Pesticide Control
5.10	Microbial Control Program