

2008 FOOD SAFETY AUDIT

MAJOR NON-CONFORMANCES, UNSATISFACTORY OR FAILURE ITEMS:

1. LIGHTS

All lights found in the loading dock area now have protective covers over the glass bulb to ensure glass does not fall on the product if the bulb were to break. This was put into place by August of 2008.

MINOR NON-CONFORMANCES AND OTHER ISSUES:

1. DUMP TANK/CHLORINE LEVEL VERIFICATION

The water itself is first tested at the beginning of the year. Then it is brought to a lab on a monthly basis to ensure the quality has not dropped. The chlorine strips that were once used are no longer. New chlorine strips with accurate number readings are used on a daily basis before grading to verify that the injectors that are set to the optimal level for the pH and chlorine always keep the water at that optimal level. We now have a chlorine verification record with record of all corrective actions. The temperature of the water is also checked on a daily basis to ensure optimal water temperature for the products graded.

2. SANITARY FACILITY

Portable washrooms are rented for every field that we harvest in. Inside there is a list of supplies that should be found in the unit with a name verification signature beside done by an employee of Nightingale Farms. Also, the owners of the portable washrooms visit the farms to clean the units on a daily basis. Their cleaning records are found on the side on the unit and a record from Nightingale Farms is also there for verification purposes that the company is actually servicing these units.

3. PACKAGING MATERIALS

A mezzanine has been built inside the packing house facility that allows all cartons to be off of the floor (on a second level) and pushed through their respective shoots to the proper grading line. Any packaging used does not touch the ground.

4. PERSONAL HYGIENE POLICY

Employees are trained more vigorously on hygiene and proper wear for grading. A check is done by the grading line manager before the employees approach their respective lines to ensure any hair clips, etc and other hazards are caught and corrected before reaching the packaging areas.

No food or drink is allowed in the packaging plant at any time. This is now in our written procedures.

5. CALIBRATION PROGRAM

Calibration SOPs were made for all equipment

6. RECORDS

No white-out is used for any records. If a mistake is made, it is crossed out and initialled, then corrected.

7. CLEANING EQUIPMENT

Knives are dipped into sanitizer prior to cutting any product while in harvest. There are now records that are made and signed to verify that this is being done.

ALL MAJOR AND MINOR NON-CONFORMANCES HAVE BEEN ADDRESSED.