



AIB International GMP Inspection Results Report

Consolidated Standards for Inspection: Food Distribution Centers

Contacts	US Office:
	1213 Bakers Way PO Box 3999, Manhattan, KS 66502-3999 (785) 537-4750 • (800) 633-5137 • Fax (785) 537-0106
	UK Office:
	AIB International UK-LTD Riverbridge House Fetcham Grove Guildford Rd Leatherhead, Surrey, KT22 9AD, UK Phone: +44 (0) 1372 365 788 Fax: +44 (0) 1372 365 789
Website	http://www.aibonline.org



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"> x Description of the facility x Number of findings and related risks x Category scores and total score x Rating
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	Leonard's Express, Inc.
Facility Address	300 Pigeon Pt Rd New Castle, Delaware 19720 United States
Products Produced	Fresh produce (grapes, pineapples, bananas, mangoes, etc.), baby food, and non-food chemicals.
Account #	19814

Standard Used	Food Distribution Centers
Date(s) of Inspection	06-Dec-2017
Audit Type	GMP
Inspection Type	Scored
Announcement Type	Announced

Expected Scope	
Variations From Expected Scope	The roof was not examined due to limited access.

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	1	0	0	0	195
Maintenance for Food Safety	0	2	0	0	160
Cleaning Practices	0	1	0	0	175
Integrated Pest Management	0	0	0	0	200
Adequacy of Prerequisite and Food Safety Programs	2	1	0	0	175
Total Score					905

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

Name	Role	Inspection	Closing Meeting
Dan Litz	Warehouse Manager	Yes	Yes
Donald Brewer	Auditor	Yes	Yes

Facility-Specific Questions

#	Question	Comments
1.1	The Facility Specific Questions have been removed from this section of the report. The information that was previously provided here is now included in the body of the report.	See report

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	3	3
Finished Product Storage	1	1	0	0	0	2
Outside Grounds and Roof	0	1	0	0	0	1
Support Areas	0	0	1	0	0	1
Totals by Category	1	2	1	0	3	7

Findings by Location and Risk

Locations	Minor Issues Noted	Improvement Needed	Serious	Unsatisfactory	Totals by Location
Facility Overview	2	1	0	0	3
Finished Product Storage	1	1	0	0	2
Outside Grounds and Roof	0	1	0	0	1
Support Areas	0	1	0	0	1
Totals by Risk	3	4	0	0	7

Findings with Risk

#	Risk	Standard	Standard #	Requirement #	Location
1	Improvement Needed (IN) Finding: Recommendation:	Outside Grounds and Roof At least five holes and/or ruts were observed on the road surface that surrounds the Shipping Area of the facility. Several of the holes/ruts were approximately three or four inches deep which could allow water to accumulate on the outside grounds. It was recommended that the road surface in the Shipping Area is repaired as soon as possible to prevent water from potentially accumulating on the property in addition to eliminating the potential for pest and insect development should water begin to accumulate.	2.2	2.2.1.4	Outside Grounds and Roof
2	Improvement Needed (IN) Finding: Recommendation:	Ceilings and Overhead Structures Multiple droplets of condensation were present on the underside of the air blowing units in two out of the six coolers. Additionally, droplets of condensation were present along the seams of the ceiling panels in five out of the six coolers in the facility. It appeared that the condensation in the seams of the ceiling panels were isolated to an area that was approximately two or three feet from the perimeter walls. Although no damage to the walls or ceilings were observed in any of the coolers, it seems that warm air is entering the cooler, thus creating the condensation that is currently present. There were at least three locations where condensation was present above pallets of finished products; however, none of the condensation was observed to be dripping onto any of the products. It was recommended that the condensation is removed as soon as possible to prevent the condensation from dripping onto the products in addition to preventing additional condensation from forming. It was also recommended that facility personnel consider utilizing roof leak kits or other means of controlling the condensation until the conditions that allow the condensation to form are eliminated.	2.7	2.7.1.6	Finished Product Storage
3	Improvement Needed (IN) Finding: Recommendation:	Non-Product Zone and Support Area Cleaning At least 25 or more spider webs covered in a thin layer of dust were observed on the ceiling above Cooler #6 and along the perimeter walls of the facility. The webs were at least three to four inches in diameter, and appeared to be isolated to these areas of the facility. It was recommended that the webs are removed as soon as possible to improve the overall cleanliness of the facility in addition to preventing additional accumulation from occurring.	3.9	3.9.1.4	Support Areas
4	Improvement Needed (IN) Finding: Recommendation:	Cleaning Program The facility has a written cleaning procedure in place for the cleaning of the coolers; however, no additional cleaning procedures have been developed. By having detailed cleaning procedures in place for all areas of the facility, findings, such as, the spider webs covered in a thin layer of dust on the ceilings and walls that are mentioned elsewhere in this report can be accomplished utilizing the appropriate tools and procedures. It was recommended that detailed cleaning procedures are in place for all equipment, structures, and grounds that impact the storage of products to ensure that all areas of the facility are cleaned utilizing the appropriate tools, chemicals (when applicable), and materials. This will ensure that all areas are properly cleaned.	5.11	5.11.1.4	Facility Overview

5	Minor Issues Noted (MI) Finding:	Personal Items and Jewelry Control A candy and gum wrapper were observed on the floor in the dry storage warehouse. Additionally, an empty soda can and a coffee container were observed on the floor behind a pallet of 55 gallon drums in the dry warehouse.	1.31	1.31.1.3	Finished Product Storage
	Recommendation:	It was recommended that all personnel are reminded of the requirements that are outlined in the GMP policy for the consumption of food, candy, and the usage of tobacco within the facility to ensure that all personnel are compliant with the policy. It was also recommended that all personnel are provided additional training on the GMP's that are practiced at the facility.			
6	Minor Issues Noted (MI) Finding:	Training and Education Facility personnel are provided annual refresher training across all required topics; however, additional training opportunities exist as evidenced by findings, such as, the candy and gum wrappers in addition to the drink containers that are mentioned elsewhere in this report.	5.3	5.3.1.5	Facility Overview
	Recommendation:	It was recommended that all personnel are provided additional GMP training on the authorized areas within the facility for the consumption of food and drinks to ensure that all personnel are compliant with the GMP policy.			
7	Minor Issues Noted (MI) Finding:	Preventive Maintenance Program The facility has a written Preventive Maintenance Program and work order system in place; however, additional emphasis can be placed on the program as evidenced by findings, such as, the holes and ruts in the Shipping Area and the condensation on the air units and ceilings in the coolers that are mentioned elsewhere in this report.	5.12	5.12.1.1	Facility Overview
	Recommendation:	It was recommended that the written procedures are reviewed and updated as necessary to ensure that all maintenance problems are identified, addressed, and corrected in a timely manner.			

Additional Comments

#	Risk	Standard	Standard #	Requirement #	Location
1	Finding:	Trend Analysis The pest-sighting logs were reviewed on a quarterly basis to identify trends in pest activity. Detailed reports were compiled by pest management personnel that outlined the overall levels of pest activity at the facility.	4.8	4.8.1.6	
2	Finding:	Identified Pest Activity No evidence of pest activity was noted. All areas of the facility were free from pest activity. Additionally, the trend reports and service reports demonstrated a consistent lack of pest activity at the facility.	4.16	4.16.1.2	

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.
Ingredient Containers, Utensils, and Tools	1.17	Ingredient containers, utensils and tools were managed to prevent product contamination.
Controlled Temperature for Food Safety	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	1.25	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	1.26	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	1.27	Employee welfare areas examined were maintained in good condition.
Personal Hygiene	1.28	No personal hygiene practices issues were identified during the inspection.

Health Conditions	1.32	Health policies were defined for the facility. No issues that were inconsistent with these policies were identified.
Non-Facility Personnel	1.33	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.
Layout	2.3	No issues with placement of equipment and structures were identified. Appropriate access for cleaning, inspection, and maintenance activities was noted.
Floors	2.4	Floor surfaces observed during the inspection were found to be in good condition.
Drains	2.5	Drains examined during the inspection were found to be in good condition.
Walls	2.6	Walls examined during the inspection were found to be in good condition.
Glass, Brittle Plastics, and Ceramics Control	2.8	No issues with glass, brittle plastics, or ceramics were identified during the inspection.
Pest Prevention	2.10	No identified issues with building maintenance were observed that would allow pest harborage or entry into the facility.
Leaks and Lubrication	2.11	Catch pans or other devices were provided to protect product from contamination from lubrication or leaks.
Cross Contamination Prevention	2.13	Segregation of operations based on process flow appeared to be practiced as observed during the inspection.
Equipment and Utensil Construction	2.14	Equipment and utensils observed during the inspection were designed and made of materials to allow easy cleaning and maintenance.
Temporary Repair Materials	2.15	Temporary repairs noted during the inspection were consistent with the facility defined program.
Equipment Calibration	2.16	Equipment critical to food safety were routinely calibrated and monitored to ensure efficiency. Records randomly reviewed indicated that calibrations were current.
Transporting Equipment	2.18	Transporting equipment appeared to be well maintained at the time of the inspection.
Parts Storage	2.19	Parts were found to be clean and properly stored at the time of the inspection.
Hand Washing Facilities Design	2.20	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.
Cleaning Compounds and Sanitizers	3.2	Approval and verification procedures were in place for cleaning compounds and sanitizers used at the facility for food contact cleaning. Approval documentation was provided for the

		chemicals that were selected and reviewed.
Cleaning Tools and Utensils	3.3	Cleaning tools and utensils appeared to be managed and maintained to prevent product contamination. No issues were identified.
Cleaning Equipment	3.4	Cleaning equipment appeared to be managed and maintained to prevent product contamination. No issues were identified.
Daily (Housekeeping) Cleaning	3.5	No issues were identified with daily housekeeping practices observed during the inspection.
Periodic Cleaning Tasks / Product Zone Cleaning	3.7	Review of cleaning of product zone areas observed during the inspection indicated that these processes appeared to be effective. No issues were identified.
Maintenance Cleaning	3.8	Maintenance cleaning tasks were efficiently completed in a way that would not compromise product safety. This included removal of debris after maintenance work was complete, and accounting for small items such as nuts, bolts, washers, wire pieces, tape, welding rods and other.
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.
Scope of Service	4.3	The scope of service was clearly defined and included all applicable pest management activities for this facility.
Credentials and Competencies	4.4	Qualifications examined for selected IPM service providers were documented and current.
Pesticide Documentation	4.5	Pesticide labels and other applicable technical information were provided for the pesticides randomly examined during the inspection.
Pesticide Application Documentation	4.6	Pesticide application documentation was current and provided records to identify, document, and verify use of pesticides randomly examined during the inspection.
Trend Analysis	4.8	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	4.9	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	4.10	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	4.11	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	4.12	Insect light traps were provided and those reviewed were maintained to identify and monitor flying insects in the facility.

Bird Control	4.14	Bird control activities were addressed and the lack of activity noted during the inspection indicated that the program was effective.
Wildlife Control	4.15	No issues with identification or elimination of wildlife habitat were noted.
Identified Pest Activity	4.16	No evidence of rodent, bird, insect, or other pest issues were identified during the inspection.
Accountability	5.1	Management authorization and support of supervisory compliance to programs, laws, and regulations was defined for this site and appeared to be implemented.
Support	5.2	Human and financial resources were provided to support implementation of the Food Safety and Prerequisite Programs.
Self-Inspections	5.4	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	5.5	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	5.6	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	5.7	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	5.9	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.
Glass, Brittle Plastics, and Ceramics Program	5.10	A documented Glass, Brittle Plastics, and Ceramics Program was provided to identify processes that prevent contamination of product. There were no identified deficiencies noted during the inspection to indicate that the program was ineffective.
Receiving Program	5.13	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	5.14	A documented Regulatory Affairs and Inspections Program provided instructions for handling of regulatory, third party, and customer inspections.
Food Defense Program	5.15	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	5.16	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	5.17	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	5.18	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.
Design Standards	5.26	Structural and equipment design standards were implemented to aid in maintenance of food safety programs.
Water Quality	5.27	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	Carry-over and Rework
1.10	Sampling Procedures
1.20	Single-Service Containers
2.9	Air Makeup Units
2.22	Ammonia Control
4.7	Pesticide Control
4.13	Pheromone Monitoring Devices
5.8	Microbial Control Program
5.23	Food Safety Plan
5.25	Release Procedures