



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

Date & Time Created 14-Dec-2021 (UTC -5:00) Eastern Time (US & Canada), Detroit, Montreal, New York, Toronto

Audit Trucking & Warehouse Food Safety Program Compliance Audit

Site Erb Transport

Address 1473 Gingerich Road  
Baden  
Ontario  
N3A 1A2  
Canada

Auditor Tim Moffatt

Rating **A+ Superior**

Score 99.12%

### Number of Compliances/Non-Compliances

| Compliancy    | Total | Percentage |
|---------------|-------|------------|
| Compliant     | 265   | 98.51      |
| Non-Compliant | 4     | 1.49       |

### Rating Scheme Applied to this Audit

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



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

## Section Summary Scores

| Title   | Value  |
|---|--------|
| 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  | 98.96  |
| 2.1.1 Sanitation  | 100.00 |
| 2.2.1 Conveyances   | 100.00 |
| 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  | 80.00  |
| 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 |
| 10.2.3.1 Sufficient Ventilation   | 100.00 |
| 10.2.4.1 Waste Procedures   | 100.00 |
| 10.3.1.1 Washroom Requirements  | 100.00 |
| 10.3.1.2 Employee Facilities Floor Drainage   | 100.00 |
| 10.3.2.1 Hand-washing Stations and Sanitizing Installations   | 100.00 |
| 10.3.2.2 Equipment Cleaning Facilities  | 100.00 |
| 10.4.1 Water Testing for Potability   | 100.00 |
| 10.4.2 Hoses, Taps  | 100.00 |



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|   |        |
|---|--------|
| 10.4.3 Filters  | 100.00 |
| 10.4.4 Water Volume, Temperature, Pressure                | 100.00 |
| Terminals: 9.2 Building Interior                          | N/A    |
| Terminals: 9.3 Sanitation                                 | N/A    |
| Terminals: 9.5 Cross-docking                              | N/A    |
| Terminals: 9.6 Breakdown                                  | N/A    |
| Terminals: 9.7 HACCP/Preventive Control Forms             | N/A    |
| 9 - Terminals   | N/A    |
| 10.9.1 Recall Plan  | 100.00 |
| 10.5 Food Conveyance                                      | 100.00 |
| 10.5.2.1 Purchasing procedures                            | 100.00 |
| 10.5.2.2 Returned, defective or suspect product           | 100.00 |
| 10.5.2.3 Receiving Approvals                              | 100.00 |
| 10.5.2.4 Finished Product Shipping Requirements           | 100.00 |
| 10.5.3.1 Storage Temperatures                             | 100.00 |
| 10.5.3.2 Products & Packaging Materials Handling/Storage  | 100.00 |
| 10.5.3.3 Non-food chemicals Receipt and Storage           | 100.00 |
| 10.6.1 Design & Installation                              | 87.50  |
| 10.4 Water/Ice/Steam Quality, Protection and Supply       | 100.00 |
| 10.7.1 Training   | 100.00 |
| 10.8.1 Sanitation Program                                 | 97.78  |
| 10.3 Sanitary Facilities                                  | 100.00 |
| 10.2.4 Waste and Inedible /Food Waste Disposal            | 100.00 |
| 10.2.1.2 Building Maintenance                             | 100.00 |
| 10.2.2.1 Appropriate Lighting                             | 100.00 |
| 10.2.2.2 Light Bulbs                                      | 100.00 |
| 10.2.3 Ventilation  | 100.00 |
| 10 - Storage / Warehousing                                | 96.89  |
| 10.1.1 Outside Property: Exterior Building & Surroundings | 100.00 |
| 10.10 Allergen Control                                    | 100.00 |
| 10.6.2.1 Preventive Maintenance Program                   | 100.00 |
| 10.6.2.2 Equipment Calibration Program                    | 100.00 |
| 11 - Premises   | 100.00 |
| 11.1 Building and Surroundings                            | 100.00 |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|   |        |
|---|--------|
| 11.1 Building Interior                      | 100.00 |
| 11.2 Sanitation                             | 100.00 |
| 11.3 Pest Control                           | 100.00 |
| 10.7.2.1 Technical Training Program         | 100.00 |
| 10.7.3 General Food Hygiene Program         | 100.00 |
| 10.8.1.1 Documented Sanitation Program      | 96.92  |
| 10.8.2.1 Documented Pest Control Program    | 100.00 |
| 10.9.1.1 Documented Recall Program          | 100.00 |
| 10.10.1 Allergen Control Procedures         | 100.00 |
| 10.11 HACCP / Preventive Control Forms      | 100.00 |
| 10.12.1 Documentation / Record Verification | 100.00 |
| 10.12.2 Task / Function Verification        | 100.00 |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

| Executive Summary |  |
|-------------------|--|
| Section           | Introduction   |
| Question          | Audit start time   |
| Answer            | 9:30 am  |
| Report Categories | <i>Intro, Intro</i>  |
| Question          | Audit end time   |
| Answer            | 2:30 pm  |
| Report Categories | <i>Intro, Intro</i>  |
| Question          | Have there been any significant changes to the facility since the previous audit? If yes, please describe.   |
| Answers           | No   |
| Report Categories | <i>Intro, Intro</i>  |
| Question          | Have there been significant changes in personnel since the previous audit? If yes, please describe.  |
| Answers           | No   |
| Report Categories | <i>Intro, Intro</i>  |
| Section           | Summary/Additional Auditor Comments  |
| Question          | Summary/Additional Auditor Comments  |
| Answer            | The site was found to be very well maintained and clean. Documentation met Iron Apple requirements, with the exception of the identified non-conformances. |
| Report Categories | <i>Intro, Intro</i>  |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|  |                          |                          |
|--|--------------------------|--------------------------|
| <b>Non-Compliances Identified During the Audit</b> |                          |                          |
| <b>Section</b>                                     | 2 - Prerequisite Program |                          |
| <b>Section</b>                                     | 2.4.1 Program Elements   | 20 out of 25<br>(80.00%) |

|          |  |                    |
|----------|--|--------------------|
| Question | Procedures are in place for the segregation of recalled products during transportation (depending upon recall classification)  | 0 out of 5 (0.00%) |
| Answers  | Unsatisfactory   |                    |
| Notes    | DEDUCTION: There is no documented policy regarding segregation of recalled product during transport.   |                    |
| Policy   | <p>A written Recall Policy and/or Recall SOP shall be in place to participate in a recall (if required) and shall include but is not limited to:</p> <ul style="list-style-type: none"> <li>a) Control measures for the return of recalled product. [Reference: Food and Consumer Products Manufacturers of Canada (FCPMC) Supply Chain Food Product Recall Manual]</li> <li>b) Properly identified/documented recalled product being picked up from clients and if required, segregated from other product during transport.</li> <li>c) Records maintained documenting food safety complaints</li> <li>d) Performing Mock Recalls at least once yearly to evaluate “Conveyance Operator’s” responsibilities</li> </ul> |                    |

|                |                            |                            |
|----------------|----------------------------|----------------------------|
| <b>Section</b> | 10 - Storage / Warehousing |                            |
| <b>Section</b> | 10.2.1.1 Building Design   | 108 out of 110<br>(98.18%) |

|          |   |                        |
|----------|---|------------------------|
| Question | Ceilings and walls are smooth, and free from rust, cracks and peeling or flaking paint.               | 3 out of 5<br>(60.00%) |
| Answers  | Improvement Needed  |                        |
| Notes    | DEDUCTION: The interior trailer entrance doors in the wash bay were found in an unsanitary condition. |                        |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

Policy

Building Design - The building is designed and constructed:

- to meet regulatory and CFIA program requirements;
- so its access is secure;
- so the roof, air intakes, foundation, walls, doors and windows prevent leakage and entry of contaminants and pests;
- to effectively separate incompatible operations;
- to provide hygienic operations by means of a regulated flow from point of entry to the premises to the final product;
- to effectively prevent cross-contamination due to employee traffic pattern, food product flow and equipment;
- so incoming materials (food, non-food, packaging) are received in an area separate from food processing areas;
- washrooms, lunchrooms and change rooms are separated from and do not open directly into food processing areas;
- so separate and adequate facilities are provided for:
  - the storage of waste and inedible products,
  - the cleaning and sanitizing of waste/inedible equipment,
  - the cleaning of equipment;
- to prevent cross-connection between:
  - the effluent of human wastes and production drainage wastes in the establishments,
  - potable water lines and non-potable water supply systems;
  - non-potable re-circulated/reused/recycled water has a separate distribution system which is readily identifiable in the facility
- so the sewage and the waste effluent system do not pass directly over or through production unless they are controlled to prevent contamination;
- so drainage and sewage systems are equipped with functional traps and vents;
- so floors permit liquids to drain to trapped outlets;
- so floors, walls, doors, windows, ceilings, overheads and other structures in rooms or areas where food is manufactured, stored, packaged, received or shipped are cleanable, prevent contamination, prohibit deterioration, are suitable for the activities in each area and are free of any noxious constituents.

|                |   |                                  |
|----------------|---|----------------------------------|
| <b>Section</b> | <b>10.6.1 Design &amp; Installation</b> | <b>15 out of 20<br/>(75.00%)</b> |
|----------------|---|----------------------------------|

|          |   |                    |
|----------|---|--------------------|
| Question | Equipment meets the requirements of the operation | 0 out of 5 (0.00%) |
|----------|---|--------------------|

|         |                |
|---------|----------------|
| Answers | Unsatisfactory |
|---------|----------------|

|       |  |
|-------|--|
| Notes | DEDUCTION: All exterior dock door seals examined were ripped and torn. |
|-------|--|



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

Policy                      Equipment Design & Construction – Equipment is designed, constructed and installed to ensure that:

- it meets regulatory and CFIA program requirements;
- it is capable of delivering the requirements of the process and the sanitation program;
- it is accessible for cleaning, sanitizing, maintenance and inspection and is easily disassembled for those purposes;
- contamination of the product and food contact surfaces is prevented during operations;
- it permits proper drainage and where appropriate, it is connected directly to drains;
- it is smooth, non-corrosive, non-absorbent, non-toxic, free from pitting, cracks and crevices where there are food contact surfaces;
- it is, where necessary, exhausted to the outside to prevent condensation.

Utensils are constructed of non-toxic materials, do not present a foreign material hazard that could contaminate the food, and are easy to clean and sanitize.

|                |  |                                  |
|----------------|--|----------------------------------|
| <b>Section</b> | <b>10.8.1.1 Documented Sanitation Program</b>  | <b>63 out of 65<br/>(96.92%)</b> |
| Question       | Equipment meets sanitation standard  | 3 out of 5<br>(60.00%)           |
| Answers        | Improvement Needed   |                                  |
| Notes          | <p style="color: red;">DEDUCTION: Video site tours found the site to be well maintained and clean. However, there are no cleaning schedules for equipment requiring cleaning frequencies less than daily. In addition, there is no checklist used to verify sanitation (i.e. - monthly checklist).</p> |                                  |





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## Policy

### Documented Sanitation Program

The establishment has and implements a documented Sanitation Program which includes but is not limited to:

- The sanitation schedule/frequency for all equipment and for all rooms within the establishment including livestock holding facilities, utensils, waste and inedible/food waste equipment and facilities, work gear etc. that, if not kept in a clean/sanitary condition, would have a negative effect on food safety;
- Cleaning and sanitizing procedures including:
  - Details and specifics describing the method and procedures for equipment and room cleaning and sanitizing,
  - The chemicals required,
  - The chemical concentration level required,
  - Proper handling and application of chemicals (duration of application, etc.)
  - The chemical solution temperatures, where applicable,
  - Equipment disassembly and assembly instructions,
  - Methods to prevent cross-contamination, where necessary;
- Housekeeping and sanitation procedures required during operations;
- Pre-operational inspection procedures
- Environmental sampling procedures, if any;
- Corrective actions to be taken for non-compliant situations observed during pre-operational inspection activities and unsatisfactory environmental testing results;
- Records to be kept.



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

## Full Audit Results - Compliant and Non-Compliances

|          |   |                           |
|----------|---|---------------------------|
| Section  | Introduction  |                           |
| Question | Audit start time  |                           |
| Answer   | 9:30 am   |                           |
| Question | Audit end time  |                           |
| Answer   | 2:30 pm   |                           |
| Question | Have there been any significant changes to the facility since the previous audit? If yes, please describe.  |                           |
| Answers  | No  |                           |
| Question | Have there been significant changes in personnel since the previous audit? If yes, please describe.   |                           |
| Answers  | No  |                           |
| 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   |                           |
| Notes    | Corrective actions were documented and reviewed.  |                           |
| Question | Company representatives present during the audit:   |                           |
| Answer   | Jamie Sullivan  |                           |
| Section  | 1 - Program Management  |                           |
| Section  | 1.1.1 Food Safety Policy  | 20 out of 20<br>(100.00%) |
| Question | A food safety policy is in place stating objectives and goals and is regularly monitored and reviewed   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | A "Food Safety Policy", dated 7/14/21, is available and current. Food safety and quality objectives are documented, as well as the requirement for a food safety review whenever operational changes may affect food safety and quality objectives. |                           |
| 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<br>(100.00%)   |
| Answers  | Satisfactory  |                           |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |  |                                   |
|----------------|--|-----------------------------------|
| Notes          | Erb has a Corporate Security & Food Safety Manager, who is responsible for food safety at each terminal. There are approximately 600 employees at this terminal. The Corporate Security & Food Safety Manager visits each terminal at least annually to review food safety programs and conduct any required training. The warehouse is 25-years old and was found well maintained.  |                                   |
| Question       | A commitment letter is in place and communicated to customers and personnel  | <b>5 out of 5<br/>(100.00%)</b>   |
| Answers        | Satisfactory   |                                   |
| Notes          | Audit summaries, certificates, and Erb's commitment to food safety, is present on the companies website. If any customers request the full audit report, a copy is sent.   |                                   |
| Question       | Management demonstrates commitment to employees and customers by taking part in program reviews  | <b>5 out of 5<br/>(100.00%)</b>   |
| Answers        | Satisfactory   |                                   |
| Notes          | The food safety policy requires reviews to be conducted annually, or whenever processing changes may affect food safety. The last annual review was attended by senior management.   |                                   |
| <b>Section</b> | <b>1.1.2 Roles &amp; Authority</b>   | <b>15 out of 15<br/>(100.00%)</b> |
| Question       | A company organizational chart is in place showing the structure of the company's personnel  | <b>5 out of 5<br/>(100.00%)</b>   |
| Answers        | Satisfactory   |                                   |
| Notes          | Organizational charts are present for the company's corporate structure, operations reporting, and regional reporting structure.   |                                   |
| Question       | The organizational chart shows the positions and the reporting channels that make it possible for employees to converse with persons in responsible roles  | <b>5 out of 5<br/>(100.00%)</b>   |
| Answers        | Satisfactory   |                                   |
| Notes          | The terminal has a food safety team, consisting of the Terminal Manager, Dock Supervisor, Yard Supervisor, and the Corporate Security & Food Safety Manager. All food safety team members at the terminal have 20+ years in transportation and logistics. Food safety training is conducted annually by the Corporate Security & Food Safety Manager and includes food safety team members. The food safety policy requires reviews to be conducted annually, or whenever processing changes may affect food safety. |                                   |
| 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  | <b>5 out of 5<br/>(100.00%)</b>   |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |  |                           |
|----------|--|---------------------------|
| Answers  | Satisfactory   |                           |
| Notes    | The terminal has a food safety team, consisting of the Terminal Manager, Dock Supervisor, Yard Supervisor, and the Corporate Security & Food Safety Manager. All food safety team members at the terminal have 20+ years in transportation and logistics. Food safety training is conducted annually by the Corporate Security & Food Safety Manager and includes food safety team members. The food safety policy requires reviews to be conducted annually, or whenever processing changes may affect food safety. |                           |
| Section  | 1.1.3 Planning & Updates   | 5 out of 5<br>(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<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | The "Erb Enterprises Food Safety Meeting Minutes - Baden 2021" is used to document program review findings and follow-up actions. The last meeting occurred on 12/10/21.   |                           |
| Section  | 1.1.4 Food Safety Plan / Manual  | 25 out of 25<br>(100.00%) |
| Question | Documentation is in place and implemented that outlines requirements set forth in the program  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Food safety programs and procedures are stored in the Iron Apple portal. Apart from the non-conformances identified within this audit report, the terminal was found to be in compliance to Iron Apple requirements. The terminal was found to be clean and organized, as were the trailers examined. Documentation and records were complete, and employees knew and understood food safety concepts as they are applied to their responsibilities.   |                           |
| Question | Activities are established, implement, and documented to operate and evaluate Prerequisite Programs, and/or the HACCP plan   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | One HACCP plan has been developed and implemented. It was last reviewed on 7/14/21. Based on the risk analysis, there are no CCP's required. Temperature control is maintained through the pre-requisite program.  |                           |
| Question | Monitoring procedures are documented to monitor compliance to the program  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                           |
|----------|---|---------------------------|
| Notes    | Temperature control and monitoring are documented. All refrigerated temperatures are maintained between 0°C and 4°C, unless a customer has specific temperature requirements. The refrigerated dock, used for overnight storage of refrigerated products is also set between 0°C and 4°C. As per CFIA, frozen product temperatures are not defined, but require frozen products to be hard frozen. A review of temperature records found frozen storage temperatures between -17°C and -18°C.   |                           |
| Question | Procedures are in place to manage non-compliant product and processes   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Corrective and verification activities are documented. The OS&D department addresses all service-related customer complaints, and the Corporate Security & Food Safety Manager is responsible for any food safety related issues. No food safety related corrective actions are present. A completed "Corrective Action Report" was reviewed for an issue with a trailer seal, documented on 11/12/21. Root-cause, corrective actions, and preventative actions were documented. The CAR was created by the "Corporate Security & Food Safety Manager" and closed by the "Director of Safety and Compliance". Verifications of completed checklists is conducted by the Terminal Manager. |                           |
| Question | Corrective action and verification procedures are in place and properly documented  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Corrective and verification activities are documented. The OS&D department addresses all service-related customer complaints, and the Corporate Security & Food Safety Manager is responsible for any food safety related issues. No food safety related corrective actions are present. A completed "Corrective Action Report" was reviewed for an issue with a trailer seal, documented on 11/12/21. Root-cause, corrective actions, and preventative actions were documented. The CAR was created by the "Corporate Security & Food Safety Manager" and closed by the "Director of Safety and Compliance".   |                           |
| Section  | 1.1.5 Documentation Approval  | 10 out of 10<br>(100.00%) |
| Question | Documentation control and approval is established   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | All documents reviewed were signed by the Corporate Security & Food Safety Manager. The Director of Safety and Compliance signs documents if required.  |                           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                           |
|----------|---|---------------------------|
| Question | Documentation is reviewed and updated to ensure current activities and processes are reflected. All documents are signed and dated  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | All documents reviewed were signed by the Corporate Security & Food Safety Manager. The Director of Safety and Compliance signs documents if required. The "Erb Enterprises Food Safety Meeting Minutes - Baden 2021" is used to document program review findings and follow-up actions. The last meeting occurred on 12/10/21. |                           |
| Section  | 2 - Prerequisite Program  |                           |
| Section  | 2.1.1 Sanitation  | 65 out of 65<br>(100.00%) |
| Question | A documented sanitation program is available for all conveyances  | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory  |                           |
| Notes    | Sanitation is addressed in the "Equipment Sanitation", "Trailer (Reefer) Sanitation", "Trailer Sanitation and Pest Inspection", and "Trailer Sanitation - Third Party".   |                           |
| 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<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Site tours found the cleaning equipment was well maintained. Trailers are cleaned every 3-weeks at either the onsite wash bay's or through third-party wash companies while on the road. Satellite messages communicate to the driver when trailers require cleaning and service.   |                           |
| 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<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | The "Zep FS Amine Z" chemical, used to clean trailers, had a "Letter of No Objection" letter of no objection, dated 4/18/07.  |                           |
| Question | Conveyance cleaning and sanitation procedures, schedules and checklists are available & current   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |  |                                   |
|----------------|--|-----------------------------------|
| Notes          | Trailer cleaning is addressed in the "Trailer (Reefer) Sanitation (All Loads)" SOP. Trailers are required to be washed at a minimum once every 3-weeks. "Unit/Dock Washings Logs" from 11/17/21 records were reviewed. Cleaning procedures are addressed in the "AS-400" program.                                |                                   |
| Question       | Sanitation of conveyances is carried out with potable water, verified by water testing records that are available  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative. |                                   |
| Question       | Conveyance sanitation contract available (if 3rd party)  | 15 out of 15<br>(100.00%)         |
| Answers        | Satisfactory   |                                   |
| Notes          | Off-site trailer cleaning is addressed in the "Trailer Sanitation - Third Party" sanitation policy. A corporate contract with "Blue Beacon" is present.  |                                   |
| Question       | Visual inspection of a number of conveyances exterior & interior verifies sanitation is properly carried out   | 15 out of 15<br>(100.00%)         |
| Answers        | Satisfactory   |                                   |
| Notes          | Video site tours met Iron Apple requirements.  |                                   |
| <b>Section</b> | <b>2.1.2 Pest Control</b>  | <b>30 out of 30<br/>(100.00%)</b> |
| Question       | All pest activity is reported to the supervisor. Corrective actions are documented   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | The "Pest Sightings / Evidence" SOP addresses reporting pest sightings, and is a component of training.  |                                   |
| Question       | No evidence of rodents/rodent droppings inside conveyances upon inspection   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Video site tours met Iron Apple requirements.  |                                   |
| Question       | Exterior vents screened, door gaskets and seals in good repair   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |



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|          |  |                           |
|----------|--|---------------------------|
| Notes    | Video site tours met Iron Apple requirements.  |                           |
| Question | Company has a documented Pest Control Program  | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Notes    | The site utilizes Abell Pest Control for monthly interior and exterior service. This is documented in the sites "Pest Control Program", dated 7/16/21. In addition a signed "Erb Corporate Policy", dated 5/6/19 is signed by Abell.                                       |                           |
| Section  | 2.2.1 Conveyances  | 60 out of 60<br>(100.00%) |
| Question | Conveyance(s) meets the requirements of the operation  | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Notes    | All trailers have reefer units to maintain frozen and refrigerated temperatures.   |                           |
| Question | Conveyance(s) construction facilitate cleaning and sanitation requirements   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Video site tours met Iron Apple requirements.  |                           |
| Question | Conveyance(s) are equipped to maintain appropriate temperatures as needed  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | All trailers have reefer units to maintain frozen and refrigerated temperatures.   |                           |
| Question | Temperature monitoring devices are easily accessible to monitor temperature  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | 90% of Erb trailers are equipped with real-time temperature monitoring via satellite. For trailers that do not have satellite capabilities, the reefers have indicator lights available to the driver, and an in-cab monitoring unit which can be downloaded after a trip. |                           |
| Question | Interior surfaces are constructed of smooth, non-corrosive, are cleanable and free from pitting cracks and crevices  | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Notes    | Video site tours met Iron Apple requirements.  |                           |
| Question | Door seals are intact and effective-   | 5 out of 5<br>(100.00%)   |





## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                           |
|----------|---|---------------------------|
| Answers  | Satisfactory  |                           |
| Notes    | Video site tours met Iron Apple requirements.   |                           |
| Question | Trailer interior appears clean, no spills, no odours  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Video site tours met Iron Apple requirements.   |                           |
| Question | No evidence of Rodent or droppings  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Section  | 2.2.2 Pre-conditioning (Tempering)  | 10 out of 10<br>(100.00%) |
| Question | Procedures that addresses pre-conditioning/ tempering of conveyances are available  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Trailer pre-chilling is addressed under the "Trailer Pre-Cooling" SOP, dated 5/8/21. Refrigerated load pre-chilling is documented at 0°C to 4°C (32.0°F to 40.0°F). Frozen load pre-chilling is <-18°C (0°F). |                           |
| Question | Conveyance Driver inspection and trip log is available and documented with pre-conditioning temperature   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Driver inspections are captured on the satellite monitoring program. Records were reviewed for the previous 3-months.   |                           |
| Section  | 2.2.3 Conveyance Loading  | 25 out of 25<br>(100.00%) |
| Question | Pallets are loaded to prevent damage and cross-contamination of products  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Loading procedures are addressed under the "Loading Procedures" policy, dated 7/1/21, for refrigerated, and frozen loads. Video site tours confirmed proper loading procedures were followed.                 |                           |
| Question | Conveyances are loaded as quickly as possible to prevent temperature abuse  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Cross-docking occurs on a refrigerated dock set to <4°C.  |                           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |  |                                   |
|----------------|--|-----------------------------------|
| Question       | SOPs for Shipping/Loading product are available.   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Loading procedures are addressed under the "Loading Procedures" policy, dated 7/1/21, the "Trailer Pre-Cooling" procedure, dated 5/8/21, and the "Trailer Sanitation & Pest Inspection" SOP, dated 7/1/21. Trailer pre-chilling is addressed under the "Trailer Pre-Cooling" SOP, dated 5/8/21. Refrigerated load pre-chilling is documented at 0°C to 4°C. Frozen load pre-chilling is <-18°C. Completed "Straight/Trailer - Pre Loading Inspection" forms from 12/12/21, 12/13/21, and 12/11/21 were reviewed. |                                   |
| Question       | Damaged product is not loaded into conveyances   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Damaged product is addressed in the "Loading Procedures" policy, dated 7/1/21.   |                                   |
| Question       | Conveyance preloading inspection is performed and records are available  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Completed "Straight/Trailer - Pre Loading Inspection" forms from 12/12/21, 12/13/21, and 12/11/21 were reviewed.   |                                   |
| <b>Section</b> | <b>2.2.4 Transporting</b>  | <b>20 out of 20<br/>(100.00%)</b> |
| Question       | SOP for monitoring temperatures during transport is available  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | The "Temperature Monitoring" policy, dated 7/1/21, is used for driver monitoring during transport.   |                                   |
| Question       | Conveyances temperature log sheets (records) or trip envelop are available and current   | 15 out of 15<br>(100.00%)         |
| Answers        | Satisfactory   |                                   |
| Notes          | Temperatures are automatically captured on the satellite monitoring program. Records were reviewed for the previous 3-months.  |                                   |
| <b>Section</b> | <b>2.2.5 Conveyance Unloading</b>  | <b>25 out of 25<br/>(100.00%)</b> |
| Question       | Pallets or products are unloaded to prevent damage and cross-contamination of products   | 5 out of 5<br>(100.00%)           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |  |                                   |
|----------------|--|-----------------------------------|
| Answers        | Satisfactory   |                                   |
| Notes          | Unloading procedures are addressed under the "Unloading Procedures" policy, dated 7/1/21. Video site tours met Iron Apple requirements.  |                                   |
| Question       | SOPs for Receiving/Unloading product are available   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Unloading procedures are addressed under the "Unloading Procedures" policy, dated 7/1/21.  |                                   |
| Question       | Transported products are inspected and temperatures are checked and recorded   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Driver inspections are captured on the satellite monitoring program. Records were reviewed for the previous 3-months.  |                                   |
| Question       | Products that are deemed unacceptable are rejected   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Driver and loader training addresses damaged product expectations. OS&D receives satellite communication for damage found during a trip. Records reviewed found no product is currently on "Hold" and there have been no "Holds' within at least the last year.          |                                   |
| Question       | Product rejection records at receiving when available  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Driver and loader/receiver training addresses damaged product expectations. OS&D receives satellite communication for damage found during a trip. Records reviewed found no product is currently on "Hold" and there have been no "Holds' within at least the last year. |                                   |
| <b>Section</b> | <b>2.3.1 Equipment Designed/Constructed/Installed</b>  | <b>35 out of 35<br/>(100.00%)</b> |
| Question       | Equipment's designed and construction is suitable and capable of delivering the operations' requirements   | 15 out of 15<br>(100.00%)         |
| Answers        | Satisfactory   |                                   |
| Notes          | Equipment reviewed during site tours met Iron Apple requirements.  |                                   |
| Question       | Equipment is capable of being cleaned and sanitized –  | 5 out of 5<br>(100.00%)           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                           |
|----------|---|---------------------------|
| Answers  | Satisfactory  |                           |
| Notes    | Equipment reviewed during site tours met the terminals requirements and were capable of being cleaned and sanitized.  |                           |
| Question | Where applicable, equipment is installed to permit drainage –   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Fan units on the cooler dock are plumbed to floor drains.   |                           |
| Question | Where applicable is capable of achieving and maintaining the required temperatures for the products being transported   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Receiving and transportation records found required temperatures were maintained for both frozen and refrigerated loads.  |                           |
| 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<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | No painted surfaces were found within the terminal during video site tours and all trailers examined consisted of FRP walls and ceilings, with aluminum floors present. |                           |
| Section  | 2.3.2 Equipment Maintenance/Calibration   | 40 out of 40<br>(100.00%) |
| Question | A documented equipment maintenance and calibration program is in place and lists all equipment –  | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory  |                           |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

Notes Calibration and preventative maintenance programs are documented in the "Preventative Equipment Maintenance Program", dated 6/16/21. The program addresses trailer reefers, handheld thermometers, and electronic temperature monitoring probes used for the refrigerated dock. The "Preventative Equipment Maintenance" procedure, dated 6/16/21, and the "Interior Building Maintenance" policy, dated 6/16/21, addresses preventative maintenance for the buildings and equipment. If a contractor is used for preventative maintenance tasks within the buildings, the site uses the "Third-Party Equipment Maintenance" procedure, dated 6/16/21. If contractors are used for trailer and/or reefer maintenance, the site uses the "Third-Party Trailer & Reefer Maintenance" policy, dated 6/16/21, and the "Trailer & Reefer Maintenance" policy, dated 6/16/21. Exterior maintenance is addressed in the "Exterior Building and Surrounding Area Maintenance" policy, dated 6/16/21. The contractor contract lists equipment to be serviced and frequency.

|                 |   |                                   |
|-----------------|---|-----------------------------------|
| <b>Question</b> | Maintenance program specifies equipment servicing and frequency, responsible person, method of monitoring, verification activities and records kept-  | <b>5 out of 5<br/>(100.00%)</b>   |
| <b>Answers</b>  | Satisfactory  |                                   |
| <b>Notes</b>    | Calibration and preventative maintenance programs are documented in the "Preventative Equipment Maintenance Program", dated 6/16/21. The program addresses trailer reefers, handheld thermometers, and electronic temperature monitoring probes. Thermometers are calibrated using NIST thermometers. Documentation is on file that the electronic temperature monitoring probes do not require calibration for 3-years.  |                                   |
| <b>Question</b> | Maintenance contract (if 3rd party) is in place with records of work performed available and current-   | <b>15 out of 15<br/>(100.00%)</b> |
| <b>Answers</b>  | Satisfactory  |                                   |
| <b>Notes</b>    | If a contractor is used for preventative maintenance tasks within the buildings, the site uses the "Third-Party Equipment Maintenance" procedure, dated 6/16/21. If contractors are used for trailer and/or reefer maintenance, the site uses the "Third-Party Trailer & Reefer Maintenance" policy, dated 6/16/21, and the "Trailer & Reefer Maintenance" policy, dated 6/16/21. Exterior maintenance is addressed in the "Exterior Building and Surrounding Area Maintenance" policy, dated 6/16/21. "Penske" is used for truck maintenance and there is a corporate agreement present. |                                   |
| <b>Question</b> | Refrigeration maintenance and calibration records are available and current   | <b>5 out of 5<br/>(100.00%)</b>   |
| <b>Answers</b>  | Satisfactory  |                                   |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

Notes Calibration and preventative maintenance programs are documented in the "Preventative Equipment Maintenance Program", dated 6/16/21. The program addresses trailer reefers, handheld thermometers, and electronic temperature monitoring probes. Thermometers are calibrated using NIST thermometers. Documentation is on file that the electronic temperature monitoring probes do not require calibration for 3-years.

| Section  | 2.4.1 Program Elements  | 20 out of 25<br>(80.00%) |
|----------|---|--------------------------|
| Question | Conveyance operator has a written Recall Policy and/or Standard Operating Procedure for Recall –  | 5 out of 5<br>(100.00%)  |
| Answers  | Satisfactory  |                          |
| Notes    | The site has an "Initiate Product Recall" SOP, dated 12/7/21, for products required to be recalled by Erb. A recall team is documented, and lead by the Corporate Security & Food Safety Manager. Key contacts are listed with corresponding contact information.   |                          |
| Question | Procedures are in place for the segregation of recalled products during transportation (depending upon recall classification)   | 0 out of 5 (0.00%)       |
| Answers  | Unsatisfactory  |                          |
| Notes    | DEDUCTION: There is no documented policy regarding segregation of recalled product during transport.  |                          |
| Question | Shipment records are available and contain such information as customer's name, address, phone number and email address, etc.   | 5 out of 5<br>(100.00%)  |
| Answers  | Satisfactory  |                          |
| Notes    | Customer contact information is present.  |                          |
| Question | A customer complaint file is available and maintained.  | 5 out of 5<br>(100.00%)  |
| Answers  | Satisfactory  |                          |
| Notes    | The OS&D Department addresses all service-related customer complaints, and the Corporate Security & Food Safety Manager is responsible for any food safety related issues. No food safety issues have been documented. In the event of a food safety issue, the Corporate Security & Food Safety Manager would create a "Corrective Action Report" and the Terminal Manager would be responsible for completion, with the Corporate Security & Food Safety Manager having the final review. |                          |
| Question | Mock recall is performed at specified intervals (if applicable).  | 5 out of 5<br>(100.00%)  |
| Answers  | Satisfactory  |                          |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

Notes                      Mock recall procedures are addressed under the "Mock Recall" policy. A mock recall was last conducted on 11/18/21.

|                |                           |                                   |
|----------------|---------------------------|-----------------------------------|
| <b>Section</b> | <b>2.4.2 Traceability</b> | <b>15 out of 15<br/>(100.00%)</b> |
|----------------|---------------------------|-----------------------------------|

|          |   |                           |
|----------|---|---------------------------|
| Question | Products are recorded and maintained with Shipper and Receiver information. | 15 out of 15<br>(100.00%) |
|----------|---|---------------------------|

Answers                      Satisfactory

Notes                         Customer contact information is present.

|                |  |                                   |
|----------------|--|-----------------------------------|
| <b>Section</b> | <b>2.4.3 Allergen Control Procedures</b> | <b>20 out of 20<br/>(100.00%)</b> |
|----------------|--|-----------------------------------|

|          |  |                           |
|----------|--|---------------------------|
| 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<br>(100.00%) |
|----------|--|---------------------------|

Answers                      Satisfactory

Notes                         Allergen control is mandated by the sites customers. Special handling instructions would be listed on the BOL.

|          |  |                         |
|----------|--|-------------------------|
| Question | Where applicable, Shippers and/or Receivers specific requirements on the handling of products containing allergens are adhered to. | 5 out of 5<br>(100.00%) |
|----------|--|-------------------------|

Answers                      Satisfactory

Notes                         Allergen control is mandated by the sites customers. Special handling instructions would be listed on the BOL.

|                |  |                                   |
|----------------|--|-----------------------------------|
| <b>Section</b> | <b>2.5.1 Health and Hygiene Requirements</b> | <b>25 out of 25<br/>(100.00%)</b> |
|----------------|--|-----------------------------------|

|          |   |                         |
|----------|---|-------------------------|
| Question | Conveyance operator has a documented Health and Hygiene Policy Health in place and implemented. | 5 out of 5<br>(100.00%) |
|----------|---|-------------------------|

Answers                      Satisfactory

Notes                         Personal hygiene is addressed in the "Employee Health and Hygiene Policy".

|          |   |                         |
|----------|---|-------------------------|
| Question | Policy is accessible and communicated to all employees. | 5 out of 5<br>(100.00%) |
|----------|---|-------------------------|

Answers                      Satisfactory

Notes                         Personal hygiene is part of the onboarding training. The "Employee Health and Hygiene Policy" is posted in the breakroom.

|          |  |                         |
|----------|--|-------------------------|
| 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<br>(100.00%) |
|----------|--|-------------------------|



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                           |
|----------|---|---------------------------|
| Answers  | Satisfactory  |                           |
| Notes    | A "Visitor Policy", dated 6/16/21, addresses all visitors and contractors requiring access to the site.   |                           |
| Question | A sign-in log book or equivalent is implemented and maintained.   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | A "Visitor Sign-In" log is present and current.   |                           |
| Question | Necessary signage (i.e. restricted area, hand washing signs, etc.) is posted in the appropriate areas.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Appropriate signage was present in required areas during video site tours.  |                           |
| Section  | 2.5.2 Employee Training   | 45 out of 45<br>(100.00%) |
| Question | Employees are trained to perform the tasks assigned them.   | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory  |                           |
| Notes    | Training is conducted through the "Carriers Edge" remote training portal. All training was found to be current.   |                           |
| Question | Maintenance personnel are appropriately trained to maintain and (where applicable) calibrate equipment and temperature monitoring devices.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Training is conducted through the "Carriers Edge" remote training portal. All training was found to be current. Completed "Driver Orientation Packages" for new drivers were also reviewed. |                           |
| Question | Sanitation personnel are trained in appropriate procedures with understanding the principles of cleaning and sanitizing.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Training is conducted through the "Carriers Edge" remote training portal. Cleaning consists of sweeping and utilizing a floor scrubber.   |                           |
| Question | Employees are properly trained in handling food products (i.e. loading and unloading procedures).   | 5 out of 5<br>(100.00%)   |





# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                           |
|----------|---|---------------------------|
| Answers  | Satisfactory  |                           |
| Notes    | Refresher training occurs annually, or whenever a procedural change may affect food safety. All employees have been trained within the last year.   |                           |
| Question | Training is updated to enforce procedures and tasks are executed properly and provide new and changing technologies.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Refresher training occurs annually, or whenever a procedural change may affect food safety (i.e. - new tablet procedures for shipping/receiving). All employees have been trained within the last year.   |                           |
| Question | Employee training files are available and current.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Training is cloud-based, using "Carrier's Edge". The "Corporate Security & Food Safety Manager" or "Terminal Manager" can access reports for completion and for those past refresher training requirements. Training records for dock employees were found to be current. |                           |
| Question | Visitor policy and procedures are communicated to all employees.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | The Lead Hand and Dock Supervisor are responsible for employees to follow visitor policies. The "Corporate Security & Food Safety Manager" is onsite and at least annually validates proper procedures are followed by employees.   |                           |
| Section  | 2.6.1 Documentation / record verification   | 35 out of 35<br>(100.00%) |
| Question | Documentation control and approval is established   | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory  |                           |
| Notes    | The "Corporate Security & Food Safety Manager" has document control and issue authority.  |                           |
| Question | Documentation is reviewed and updated to ensure current activities and processes are reflected  | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory  |                           |
| Notes    | The "Food Safety Policy" requires reviews to be conducted annually, or whenever processing changes may affect food safety.  |                           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |  |                           |
|----------|--|---------------------------|
| Question | Minimum review frequency once annually   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | The "Food Safety Policy" requires reviews to be conducted annually, or whenever processing changes may affect food safety.   |                           |
| Section  | 2.6.2 Task / Function Verification   | 5 out of 5<br>(100.00%)   |
| Question | On-site inspection/observation of the monitoring person performance of their tasks is performed and documented   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | The Lead Hand and Dock Supervisor are responsible for employees to follow documented policies. The "Corporate Security & Food Safety Manager" is onsite and at least annually validates proper procedures are followed by employees. |                           |
| 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<br>(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<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Notes    | Video site tours met Iron Apple requirements.  |                           |
| Question | Procedures are in place and adequate for the cleaning and sanitizing of conveyances.   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Cleaning of trailers, both ambient and refrigerated, is addressed in the "Trailer (Reefer) Sanitation" policy, dated 7/1/21.   |                           |
| Question | Conveyances are equipped with refrigeration capacity capable of maintaining temperatures required for refrigerated, frozen and mixed food products.  | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Notes    | All trailers are equipped with reefers.  |                           |
| Question | Procedures are in place and implemented for the pre-conditioning of the conveyance prior to loading food product.  | 5 out of 5<br>(100.00%)   |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |   |                                   |
|----------------|---|-----------------------------------|
| Answers        | Satisfactory  |                                   |
| Notes          | Trailer pre-chilling is addressed under the "Trailer Pre-Cooling" SOP, dated 5/8/21.  |                                   |
| <b>Section</b> | <b>Refrigerated/Frozen/Mixed Loads: 3.2 Conveyance Loading and Unloading</b>  | <b>20 out of 20<br/>(100.00%)</b> |
| Question       | Conveyance preloading inspection is performed and records are available. Conveyance temperature is recorded.  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Completed "Straight/Trailer - Pre Loading Inspection" forms from 12/12/21, 12/13/21, and 12/11/21 were reviewed.  |                                   |
| Question       | Standard operating procedures are in place and adequate for the loading and unloading of product.   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Unloading procedures are addressed under the "Unloading Procedures" policy, dated 7/1/21. Loading procedures are addressed under the "Loading Procedures" policy, dated 7/1/21. |                                   |
| Question       | Product temperature and inspection is recorded at receiving.  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Electronic temperature monitoring records were reviewed.  |                                   |
| Question       | Damaged product is not loaded into conveyances.   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | The "Loading Procedures" policy, dated 7/1/21, states damaged product is not to be loaded.  |                                   |
| <b>Section</b> | <b>Refrigerated/Frozen/Mixed Loads: 3.3 Product Requirements</b>  | <b>10 out of 10<br/>(100.00%)</b> |
| Question       | SOP for monitoring temperatures during transport is available.  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | The "Temperature Monitoring" policy, dated 7/1/21, is used for driver monitoring during transport.  |                                   |
| Question       | Conveyances temperature log sheets (records) or trip envelopes are available and current.   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

Notes Driver inspections are captured on the satellite monitoring program. Records were reviewed for the previous 3-months.

|                |   |                                   |
|----------------|---|-----------------------------------|
| <b>Section</b> | Refrigerated/Frozen/Mixed Loads: 3.4 HACCP/Preventive Control Forms | <b>20 out of 20<br/>(100.00%)</b> |
|----------------|---|-----------------------------------|

|          |   |                           |
|----------|---|---------------------------|
| Question | PCP- HACCP forms for commodity products (Refrigerated/ Frozen/ Mixed Loads) are complete. | 15 out of 15<br>(100.00%) |
|----------|---|---------------------------|

Answers Satisfactory

Notes A fully implemented HACCP plan, last reviewed on 7/14/21, is present for refrigerated/frozen loads.

|          |  |                         |
|----------|--|-------------------------|
| Question | Forms are reviewed yearly and/or as any changes occur in Company's equipment, products transported or processes. | 5 out of 5<br>(100.00%) |
|----------|--|-------------------------|

Answers Satisfactory

Notes A fully implemented HACCP plan, last reviewed on 7/14/21, is present for refrigerated/frozen loads.

|                |   |                                   |
|----------------|---|-----------------------------------|
| <b>Section</b> | 10 - Storage / Warehousing                                |                                   |
| <b>Section</b> | 10.1.1 Outside Property: Exterior Building & Surroundings | <b>45 out of 45<br/>(100.00%)</b> |

|          |  |                         |
|----------|--|-------------------------|
| Question | No environmental contaminants in close proximity to facility | 5 out of 5<br>(100.00%) |
|----------|--|-------------------------|

Answers Satisfactory

|          |   |                         |
|----------|---|-------------------------|
| Question | Roadways/parking lot graded, compacted, dust proofed and maintained | 5 out of 5<br>(100.00%) |
|----------|---|-------------------------|

Answers Satisfactory

Notes Video site tours met Iron Apple requirements.

|          |                           |                         |
|----------|---------------------------|-------------------------|
| Question | Grounds adequate drainage | 5 out of 5<br>(100.00%) |
|----------|---------------------------|-------------------------|

Answers Satisfactory

Notes Video site tours met Iron Apple requirements.

|          |  |                         |
|----------|--|-------------------------|
| Question | No debris, litter, etc., around building perimeter and surrounding grounds | 5 out of 5<br>(100.00%) |
|----------|--|-------------------------|

Answers Satisfactory

Notes Video site tours met Iron Apple requirements.



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                            |
|----------|---|----------------------------|
| Question | No equipment, pallets, excess racking/steel, etc., stored next to building exterior.                  | 5 out of 5<br>(100.00%)    |
| Answers  | Satisfactory  |                            |
| Question | No evidence of lubricants, oil, chemicals, garbage around dock area                                   | 5 out of 5<br>(100.00%)    |
| Answers  | Satisfactory  |                            |
| Question | Exterior vegetation pruned  | 5 out of 5<br>(100.00%)    |
| Answers  | Satisfactory  |                            |
| Notes    | Video site tours met Iron Apple requirements.   |                            |
| Question | Trash compactor area is clean, no debris (if applicable)  | 5 out of 5<br>(100.00%)    |
| Answers  | Satisfactory  |                            |
| Notes    | Dumpsters were found clean and well maintained.   |                            |
| Question | Exterior inspection checklists are available.   | 5 out of 5<br>(100.00%)    |
| Answers  | Satisfactory  |                            |
| Notes    | "Daily Exterior Inspections" are completed.   |                            |
| Section  | 10.2.1.1 Building Design  | 108 out of 110<br>(98.18%) |
| Question | Facility is of sound construction and its access is secure.   | 5 out of 5<br>(100.00%)    |
| Answers  | Satisfactory  |                            |
| Notes    | Video site tours met Iron Apple requirements.   |                            |
| Question | Floors, Walls and Ceiling constructed of suitable material for the operation and are well maintained. | 5 out of 5<br>(100.00%)    |
| Answers  | Satisfactory  |                            |
| Notes    | Video site tours met Iron Apple requirements.   |                            |
| Question | Ceilings and walls are smooth, and free from rust, cracks and peeling or flaking paint.               | 3 out of 5<br>(60.00%)     |
| Answers  | Improvement Needed  |                            |
| Notes    | DEDUCTION: The interior trailer entrance doors in the wash bay were found in an unsanitary condition. |                            |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                         |
|----------|---|-------------------------|
| Question | Floor joints and cracks are sealed to allow appropriate cleaning.     | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | Video site tours met Iron Apple requirements.                         |                         |
| Question | Washroom facilities do not open directly into food handling areas.    | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Freely running drains (if applicable)                                 | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Dock doors close tightly and seals are intact                         | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | Video site tours met Iron Apple requirements.                         |                         |
| Question | Door and dock levellers are maintained                                | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | Video site tours met Iron Apple requirements.                         |                         |
| Question | Dock doors not in use are kept closed                                 | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Designed to facilitate product flow to minimize cross-contamination   | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Sewage lines do not pass over food handling areas                     | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Man doors smooth, non-absorbent surfaces, self-closing and/or alarmed | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Designed to facilitate product flow to minimize cross-contamination   | 5 out of 5<br>(100.00%) |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                         |
|----------|---|-------------------------|
| Answers  | Satisfactory  |                         |
| Question | Walls, floors, ceiling and doors structures are such that allow appropriate cleaning to prevent contamination | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | Video site tours met Iron Apple requirements.   |                         |
| Question | Incoming product is receiving area is separate from food handling areas                                       | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Equipment cleaning facilities are separate from food handling areas and are well maintained                   | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | N/A: equipment cleaning areas are not present.  |                         |
| Question | Where possible all effluent and sewer lines are equipped with check valves                                    | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | N/A: All food handled is packaged. No food-contact surfaces are present.                                      |                         |
| Question | Windows, doors, vents, drainpipes, conduits are screened  | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Facility structure shows no evidence of leakage or openings that allow contamination or pests                 | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Drainage and sewage system appears adequate   | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | Video site tours met Iron Apple requirements.   |                         |
| Question | Roof, air intakes, foundation, walls, floors and windows are maintained and show no evidence of degradation   | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Facility structure shows no evidence of leakage or openings that allow contamination or pests                 | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                           |
|----------|---|---------------------------|
| Section  | 10.2.1.2 Building Maintenance   | 5 out of 5<br>(100.00%)   |
| Question | Facility structure shows no evidence of leakage or openings that allow contamination or pests | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Section  | 10.2.2.1 Appropriate Lighting   | 10 out of 10<br>(100.00%) |
| Question | Lighting is adequate for the operations being carried out                                     | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Video site tours met Iron Apple requirements.   |                           |
| Question | Lighting does not alter food products   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | N/A: All food handled is packaged. No food-contact surfaces are present.                      |                           |
| Section  | 10.2.2.2 Light Bulbs  | 5 out of 5<br>(100.00%)   |
| Question | Light bulbs and fixtures are of the safety type or covered with guards where needed           | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | All lights are LED's.   |                           |
| Section  | 10.2.3.1 Sufficient Ventilation   | 5 out of 5<br>(100.00%)   |
| Question | No buildup of condensation or excessive dust  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Section  | 10.2.4.1 Waste Procedures   | 25 out of 25<br>(100.00%) |
| Question | Waste utensils, containers used to collect or hold waste are identified                       | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |





## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |   |                                   |
|----------------|---|-----------------------------------|
| Question       | Waste containers are cleaned/sanitized and emptied regularly  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Video site tours met Iron Apple requirements.   |                                   |
| Question       | Area for storage of broken, damaged, returned/recalled product is separated and identified with signage     | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | A designated product segregation/hold area is present.  |                                   |
| Question       | Trash compactor and/or bin area is clean, no excess debris (where applicable)                               | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Interior inspection checklists are documented, current and signed/dated by person responsible and verifier. | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | "Dock Floor Cleaning Sanitizing Schedules" from 8/16/21 to 10/12/21 were reviewed.                          |                                   |
| <b>Section</b> | <b>10.3.1.1 Washroom Requirements</b>   | <b>30 out of 30<br/>(100.00%)</b> |
| Question       | Hot and cold running water  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Hand washing signage  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Adequate supplies and maintained  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Cleanable waste receptacle  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Washrooms, lunchrooms and locker rooms are in clean, tidy and maintained                                    | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |  |                           |
|----------|--|---------------------------|
| Question | Hand wash signage is posted  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Section  | 10.3.1.2 Employee Facilities Floor Drainage  | 5 out of 5<br>(100.00%)   |
| Question | Washrooms, lunchrooms, and locker rooms are maintained, no condensation and where applicable provided with floor drains. | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Section  | 10.3.2.1 Hand-washing Stations and Sanitizing Installations  | 10 out of 10<br>(100.00%) |
| Question | Where applicable hand-wash stations are in place and are supply with drainage.   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | N/A: Hand wash stations are not present.   |                           |
| Question | Stations are will maintained and hand wash signage is posted.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | N/A: Hand wash stations are not present.   |                           |
| Section  | 10.3.2.2 Equipment Cleaning Facilities   | 15 out of 15<br>(100.00%) |
| Question | Facilities for equipment cleaning/sanitizing is segregated from food handling areas.                                     | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Separate wash bays are present.  |                           |
| Question | Cleaning and sanitizing equipment is designed and appropriate for its intended use.                                      | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Question | Cleaning and sanitizing equipment and area is maintained.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Section  | 10 - Storage / Warehousing   |                           |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|         |   |                           |
|---------|---|---------------------------|
| Section | 10.4 Water/Ice/Steam Quality, Protection and Supply | 15 out of 15<br>(100.00%) |
|---------|---|---------------------------|

|          |                                     |                         |
|----------|-------------------------------------|-------------------------|
| Question | Water testing records are available | 5 out of 5<br>(100.00%) |
|----------|-------------------------------------|-------------------------|

Answers Satisfactory

Notes Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative.

|          |  |                         |
|----------|--|-------------------------|
| Question | Water is collected at scheduled intervals to be tested for potability. | 5 out of 5<br>(100.00%) |
|----------|--|-------------------------|

Answers Satisfactory

Notes Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative.

|          |   |                         |
|----------|---|-------------------------|
| Question | Procedures are in place for the collection of water for potability. | 5 out of 5<br>(100.00%) |
|----------|---|-------------------------|

Answers Satisfactory

Notes Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative.

|         |                                     |                           |
|---------|-------------------------------------|---------------------------|
| Section | 10.4.1 Water Testing for Potability | 15 out of 15<br>(100.00%) |
|---------|-------------------------------------|---------------------------|

|          |  |                         |
|----------|--|-------------------------|
| Question | Procedures are in place for the collection of water for potability | 5 out of 5<br>(100.00%) |
|----------|--|-------------------------|

Answers Satisfactory

Notes Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative.

|          |  |                         |
|----------|--|-------------------------|
| Question | Water is collected at scheduled intervals to be tested for potability. | 5 out of 5<br>(100.00%) |
|----------|--|-------------------------|

Answers Satisfactory



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |  |                           |
|----------|--|---------------------------|
| Notes    | Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative. |                           |
| Question | Water testing records are available  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative. |                           |
| Section  | 10.4.2 Hoses, Taps   | 10 out of 10<br>(100.00%) |
| Question | No cross-contamination between potable water and non-potable water sources (verified by water test).   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative. |                           |
| Question | Where possible/needed hoses and taps are equipped with backflow devices  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | N/A: All food handled is packaged. No food-contact surfaces are present.   |                           |
| Section  | 10.4.3 Filters   | 5 out of 5<br>(100.00%)   |
| Question | Potable water at suitable temperature for operations.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Section  | 10.4.4 Water Volume, Temperature, Pressure   | 5 out of 5<br>(100.00%)   |
| Question | Filters are inspected and cleaned and/or replaced according to schedule.   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |  |                           |
|----------|--|---------------------------|
| Notes    | N/A: All food handled is packaged. No food-contact surfaces are present.   |                           |
| Section  | 10.5.1.1 Conveyance Design, Construction   | 30 out of 30<br>(100.00%) |
| Question | Conveyances are inspected at time of receiving.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Unloading procedures are addressed under the "Unloading Procedures" policy, dated 7/1/21.  |                           |
| Question | Conveyances are inspected prior to loading for cleanliness.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Loading procedures are addressed under the "Loading Procedures" policy, dated 7/1/21.  |                           |
| Question | Carrier preloading inspection records are available and current  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Completed "Straight/Trailer - Pre Loading Inspection" forms from 12/12/21, 12/13/21, and 12/11/21 were reviewed.   |                           |
| Question | Facility has a sanitation program in place for transport vehicles.   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Trailer cleaning is addressed in the "Trailer (Reefer) Sanitation (All Loads)" SOP. Trailers are required to be washed at a minimum once every 3-weeks. Cleaning records were present and current. "Dock Floor Cleaning Sanitizing Schedules" from 8/16/21 to 10/12/21 were also reviewed. |                           |
| Question | 3rd Party conveyance sanitation (if applicable) is monitored and verified with documentation   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Off-site cleaning is monitored. Drivers receive satellite communications when trailers require regular cleaning service (3-weeks).   |                           |
| Question | Conveyance cleaning/sanitation schedules and checklists are available, current, signed and dated by person responsible and verifier  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |



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Notes                      Cleaning of trailers, both ambient and refrigerated, is addressed in the "Trailer (Reefer) Sanitation" policy, dated 7/1/21. Cleaning records were reviewed and were found to be current. Video site tours found trailers to be clean.

|                |   |                                   |
|----------------|---|-----------------------------------|
| <b>Section</b> | <b>10.5.1.2 Conveyance Loading and Unloading</b>  | <b>15 out of 15<br/>(100.00%)</b> |
| Question       | Order assembly is completed in a manner that prevents cross-contamination of products.  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Products are loaded/unloaded to prevent damage and cross-contamination of products.   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Damages and cross-contamination are addressed in the SOP's.   |                                   |
| Question       | Products are loaded/unloaded and put away as quickly as possible to prevent temperature abuse.  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Cross-docking occurs on a refrigerated dock set to <4'C.  |                                   |
| <b>Section</b> | <b>10.5.2.1 Purchasing procedures</b>   | <b>5 out of 5<br/>(100.00%)</b>   |
| Question       | Facility maintains purchasing information on materials used throughout the facility with materials being approved (where possible) for use in a food facility | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | N/A: All food handled is packaged. No food-contact surfaces are present.  |                                   |
| <b>Section</b> | <b>10.5.2.2 Returned, defective or suspect product</b>  | <b>5 out of 5<br/>(100.00%)</b>   |
| Question       | Broken, damaged, returned/recalled products are stored in a designated area. Area is identified with signage.   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | A designated product segregation/hold area is present.  |                                   |
| <b>Section</b> | <b>10.5.2.3 Receiving Approvals</b>   | <b>10 out of 10<br/>(100.00%)</b> |
| Question       | Product inspection is carried out on all incoming product ad materials  | 5 out of 5<br>(100.00%)           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                           |
|----------|---|---------------------------|
| Answers  | Satisfactory  |                           |
| Notes    | Unloading procedures are addressed under the "Unloading Procedures" policy, dated 7/1/21.   |                           |
| Question | Where possible all incoming materials are approved  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | N/A: Customers own all product.   |                           |
| Section  | 10.5.2.4 Finished Product Shipping Requirements   | 25 out of 25<br>(100.00%) |
| Question | Products are handled (throughout the process) to prevent possible contamination, cross-contamination and damage   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Question | Products are inspected at receiving for temperature abuse and damage.   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Unloading procedures are addressed under the "Unloading Procedures" policy, dated 7/1/21. Refrigerated products must be received at <4'C and frozen products must be maintained at <-18'C. Cross-docking occurs on a refrigerated dock. Site tours found temperature control was maintained. Receiving documents reviewed found trailer conditions were documented. |                           |
| Question | Products are stored off the floor and in such a manner as to prevent cross-contamination and damage   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Question | Prior to shipping, the product and conveyance is inspected for cleanliness and suitability  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Loading procedures are addressed under the "Loading Procedures" policy, dated 7/1/21, the "Trailer Pre-Cooling" procedure, dated 5/8/21, and the "Trailer Sanitation & Pest Inspection" SOP, dated 7/1/21.  |                           |
| Question | Product temperature and rejection records at receiving are available  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Section  | 10.5.3.1 Storage Temperatures   | 30 out of 30<br>(100.00%) |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |   |                                   |
|----------------|---|-----------------------------------|
| Question       | Products are put away and stored in their appropriate areas according to their temperature requirements | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | A freezer is present. Refrigerated product is stored on the refrigerated dock (<24-hours) if required.  |                                   |
| Question       | Freezer(s) is capable of maintaining temperatures of < -18°C (0°F)                                      | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Freezer temperature at time of audit  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | -18.6°C   |                                   |
| Question       | Cooler(s) is capable of maintaining temperatures < 4°C (40°F)   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Cooler temperature at time of audit   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | 3.75°C  |                                   |
| Question       | Visible temperature monitoring device or constant temperature monitoring at a remote station            | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Constant temperature monitoring occurs.   |                                   |
| <b>Section</b> | <b>10.5.3.2 Products &amp; Packaging Materials Handling/Storage</b>                                     | <b>20 out of 20<br/>(100.00%)</b> |
| Question       | Order assembly is completed in a manner that prevents cross-contamination of products                   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Products are rotated in a first in – first out (FIFO) basis   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | N/A: rotation is customer managed.  |                                   |





## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |  |                                   |
|----------------|--|-----------------------------------|
| Question       | Products are stored on racking or pallets  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Question       | Broken, damaged, returned/recalled products are stored in a designated area identified with signage                          | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | A designated product segregation/hold area is present.   |                                   |
| <b>Section</b> | <b>10.5.3.3 Non-food chemicals Receipt and Storage</b>   | <b>25 out of 25<br/>(100.00%)</b> |
| Question       | Chemicals and supplies are purchased according to SOP for the Purchase of New Materials and Supplies.                        | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | The "Zep FS Amine Z" chemical, used to clean trailers, had a "Letter of No Objection" letter of no objection, dated 4/18/07. |                                   |
| Question       | Non-food chemicals stored properly and segregated from food products   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Video site tours met Iron Apple requirements.  |                                   |
| Question       | SOP for receiving and storage of non-food chemicals is available and followed  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Question       | Chemicals are stored and mixed according to manufacturers' specifications  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | No dilution is required. Detergent is used only in the floor scrubber.   |                                   |
| Question       | Personnel using chemicals are trained  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Training is conducted through the "Carriers Edge" remote training portal. All training was found to be current.              |                                   |
| <b>Section</b> | <b>10 - Storage / Warehousing</b>  |                                   |
| <b>Section</b> | <b>10.6.1 Design &amp; Installation</b>  | <b>15 out of 20<br/>(75.00%)</b>  |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |  |                                   |
|----------------|--|-----------------------------------|
| Question       | Equipment meets the requirements of the operation  | 0 out of 5 (0.00%)                |
| Answers        | Unsatisfactory   |                                   |
| Notes          | DEDUCTION: All exterior dock door seals examined were ripped and torn.                                 |                                   |
| Question       | Equipment is accessible for cleaning, sanitizing, maintenance and inspection                           | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Video site tours met Iron Apple requirements.  |                                   |
| Question       | Food contact surfaces are smooth, non- corrosive, non-absorbent, free from pitting, cracks or crevices | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | N/A: All food handled is packaged. No food-contact surfaces are present.                               |                                   |
| Question       | Where applicable equipment is exhausted to the outside   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | N/A  |                                   |
| <b>Section</b> | <b>10.6.2.1 Preventive Maintenance Program</b>   | <b>10 out of 10<br/>(100.00%)</b> |
| Question       | Equipment maintenance is scheduled and performed in accordance with manufacturers' manuals             | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | All PM tasks were found to be current.   |                                   |
| Question       | A equipment list is available and maintained   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| <b>Section</b> | <b>10.6.2.2 Equipment Calibration Program</b>  | <b>10 out of 10<br/>(100.00%)</b> |
| Question       | Temperature monitoring equipment is calibrated at specified intervals                                  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |  |                           |
|----------|--|---------------------------|
| Notes    | Calibration and preventative maintenance programs are documented in the "Preventative Equipment Maintenance Program", dated 6/16/21. The program addresses trailer reefers, handheld thermometers, and electronic temperature monitoring probes. Thermometers are calibrated using NIST thermometers. Documentation is on file that the electronic temperature monitoring probes do not require calibration for 3-years. |                           |
| Question | A list of equipment monitoring and controlling devices (i.e. thermometers and temperature guns) that may impact on food safety requiring regular calibration is maintained   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Calibration and preventative maintenance programs are documented in the "Preventative Equipment Maintenance Program", dated 6/16/21. The program addresses trailer reefers, handheld thermometers, and electronic temperature monitoring probes. Thermometers are calibrated using NIST thermometers. Documentation is on file that the electronic temperature monitoring probes do not require calibration for 3-years. |                           |
| Section  | 10.7.1 Training  | 15 out of 15<br>(100.00%) |
| Question | Health and Hygiene policy is in place and communicated to all personnel  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Personal hygiene is part of the onboarding training. The "Employee Health and Hygiene Policy" is posted in the breakroom.  |                           |
| Question | Personnel signs off on H&H policy  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Question | H&H policy is monitored and reinforced at appropriate intervals  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | The Lead Hand and Dock Supervisor are responsible for employees to follow documented policies. The "Corporate Security & Food Safety Manager" is onsite and at least annually validates proper procedures are followed by employees.   |                           |
| Section  | 10.7.2.1 Technical Training Program  | 25 out of 25<br>(100.00%) |
| Question | Personnel are trained in the tasks assigned to them (i.e. operation of equipment, WHMIS, Inspection and Monitoring procedures, etc.)   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |   |                                   |
|----------------|---|-----------------------------------|
| Question       | Maintenance personnel are trained   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Where applicable maintenance work contracted by 3rd party is documented and overseen by company management  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | <p>Calibration and preventative maintenance programs are documented in the "Preventative Equipment Maintenance Program", dated 6/16/21. The program addresses trailer reefers, handheld thermometers, and electronic temperature monitoring probes used for the refrigerated dock. The "Preventative Equipment Maintenance" procedure, dated 6/16/21, and the "Interior Building Maintenance" policy, dated 6/16/21, addresses preventative maintenance for the buildings and equipment. If a contractor is used for preventative maintenance tasks within the buildings, the site uses the "Third-Party Equipment Maintenance" procedure, dated 6/16/21. If contractors are used for trailer and/or reefer maintenance, the site uses the "Third-Party Trailer &amp; Reefer Maintenance" policy, dated 6/16/21, and the "Trailer &amp; Reefer Maintenance" policy, dated 6/16/21. Exterior maintenance is addressed in the "Exterior Building and Surrounding Area Maintenance" policy, dated 6/16/21. The contractor contract lists equipment to be serviced and frequency.</p> |                                   |
| Question       | Sanitation personnel are trained to operate equipment   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Specific training is provided to personnel as needed and updated as necessary   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Annual refresher training occurs.   |                                   |
| <b>Section</b> | <b>10.7.3 General Food Hygiene Program</b>  | <b>45 out of 45<br/>(100.00%)</b> |
| Question       | Health and Hygiene policy is posted in appropriate areas in the facility  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | The "Employee Health and Hygiene Policy" is posted in the breakroom.  |                                   |
| Question       | Company has a visitor policy in place   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |   |                                  |
|----------------|---|----------------------------------|
| Notes          | A "Visitor Policy", dated 6/16/21, addresses all visitors and contractors requiring access to the site.                               |                                  |
| Question       | Visitor's Log Book is implemented and maintained  | 5 out of 5<br>(100.00%)          |
| Answers        | Satisfactory  |                                  |
| Notes          | A "Visitor Sign-In" log is present and current.   |                                  |
| Question       | Personnel known to be suffering from, or known to be carriers of a disease are resigned duties and do not work in food handling areas | 5 out of 5<br>(100.00%)          |
| Answers        | Satisfactory  |                                  |
| Question       | Requirements by management that personnel report communicable diseases are communicated to employees                                  | 5 out of 5<br>(100.00%)          |
| Answers        | Satisfactory  |                                  |
| Question       | Policy in place to require employees to cover cuts or wounds with a secure waterproof covering  | 5 out of 5<br>(100.00%)          |
| Answers        | Satisfactory  |                                  |
| Question       | Employees observed to have no visible wounds or cuts  | 5 out of 5<br>(100.00%)          |
| Answers        | Satisfactory  |                                  |
| Question       | Requirements by management that personnel report communicable diseases are communicated to employees                                  | 5 out of 5<br>(100.00%)          |
| Answers        | Satisfactory  |                                  |
| Question       | Company has a visitor policy in place   | 5 out of 5<br>(100.00%)          |
| Answers        | Satisfactory  |                                  |
| Notes          | A "Visitor Policy", dated 6/16/21, addresses all visitors and contractors requiring access to the site.                               |                                  |
| <b>Section</b> | <b>10.8.1.1 Documented Sanitation Program</b>   | <b>63 out of 65<br/>(96.92%)</b> |
| Question       | Equipment meets sanitation standard   | 3 out of 5<br>(60.00%)           |
| Answers        | Improvement Needed  |                                  |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                         |
|----------|---|-------------------------|
| Notes    | DEDUCTION: Video site tours found the site to be well maintained and clean. However, there are no cleaning schedules for equipment requiring cleaning frequencies less than daily. In addition, there is no checklist used to verify sanitation (i.e. - monthly checklist).       |                         |
| Question | Cleaning/sanitizing chemicals stored and used according to manufacturers' specifications  | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Question | Sanitation procedures carried out in accordance with appropriate SOP(s)   | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | Trailer cleaning is addressed in the "Trailer (Reefer) Sanitation (All Loads)" SOP. Trailers are required to be washed at a minimum once every 3-weeks. "Unit/Dock Washings Logs" from 11/17/21 records were reviewed. Cleaning procedures are addressed in the "AS-400" program. |                         |
| Question | Areas clean and well maintained<br>* Dock   | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | Video site tours met Iron Apple requirements.   |                         |
| Question | Areas clean and well maintained<br>* Dry Storage  | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | N/A   |                         |
| Question | Areas clean and well maintained<br>* Cooler   | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | N/A   |                         |
| Question | Areas clean and well maintained<br>* Freezer  | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |
| Notes    | Video site tours met Iron Apple requirements.   |                         |
| Question | Areas clean and well maintained<br>* Maintenance  | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory  |                         |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |  |                                   |
|----------------|--|-----------------------------------|
| Question       | Areas clean and well maintained<br>* Area designated for damage/<br>rejected product | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Question       | Areas clean and well maintained<br>* Equipment cleaning area                         | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | N/A  |                                   |
| Question       | Areas clean and well maintained<br>* Employee Lunchroom                              | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Video site tours met Iron Apple requirements.  |                                   |
| Question       | Areas clean and well maintained<br>* Employee washrooms/locker rooms                 | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | Video site tours met Iron Apple requirements.  |                                   |
| Question       | Areas clean and well maintained<br>* Area designated for damage/<br>rejected product | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| <b>Section</b> | <b>10.8.2.1 Documented Pest Control Program</b>                                      | <b>25 out of 25<br/>(100.00%)</b> |
| Question       | Pest control schematic with trap locations   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | A current pest schematic is present.   |                                   |
| Question       | Exterior bait stations   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |
| Notes          | 14   |                                   |
| Question       | Interior traps position  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory   |                                   |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |   |                                   |
|----------------|---|-----------------------------------|
| Notes          | 9   |                                   |
| Question       | Traps identified according to schematic   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Pest Control contract is available and current:<br>* Certificate of Insurance is current<br>* Operators License available and current<br>* Rodent capture log available<br>* Trap placement schematic available<br>* Pesticide usage log is current<br>* Pesticide Applicators' Certificate   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Insurance - 7/1/22<br>Business License - 12/31/22<br>Applicator License - 11/23/25<br><br>Trend reports available, pesticide application documented. SDS sheets are available.  |                                   |
| <b>Section</b> | <b>10.9.1.1 Documented Recall Program</b>   | <b>45 out of 45<br/>(100.00%)</b> |
| Question       | Facility is capable of tracking, analyzing and taking action concerning product complaints  | 15 out of 15<br>(100.00%)         |
| Answers        | Satisfactory  |                                   |
| Notes          | Corrective and verification activities are documented. The OS&D department addresses all service-related customer complaints, and the Corporate Security & Food Safety Manager is responsible for any food safety related issues. No food safety related corrective actions are present. A completed "Corrective Action Report" was reviewed for an issue with a trailer seal, documented on 11/12/21. Root-cause, corrective actions, and preventative actions were documented. The CAR was created by the "Corporate Security & Food Safety Manager" and closed by the "Director of Safety and Compliance". |                                   |
| Question       | A Recall policy/SOP is in place and updated in the event of a product recall  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Mock recall procedures are addressed under the "Mock Recall" policy.  |                                   |
| Question       | Policy /SOP procedures include necessary personnel names and duties as well as the regulating body contact information  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |





## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|                |   |                                   |
|----------------|---|-----------------------------------|
| Notes          | The site has an "Initiate Product Recall" SOP, dated 12/7/21, for products required to be recalled by Erb. A recall team is documented, and lead by the Corporate Security & Food Safety Manager. Key contacts are listed with corresponding contact information.         |                                   |
| Question       | Procedures are in place to assess the effectiveness a recall  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Mock recall procedures are addressed under the "Mock Recall" policy, dated 4/21/21. This is the sites Initial Iron Apple Certification Audit. The "Mock Recall" policy states that mock recalls will be conducted annually. A mock recall was last conducted on 11/18/21. |                                   |
| Question       | Designated area for recall, returned and /or damaged product  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | A designated product segregation/hold area is present.  |                                   |
| Question       | Proper signage for area   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Question       | Mock recall is performed at specified intervals   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Mock recall procedures are addressed under the "Mock Recall" policy. A mock recall was last conducted on 11/18/21.  |                                   |
| <b>Section</b> | <b>10.10.1 Allergen Control Procedures</b>  | <b>15 out of 15<br/>(100.00%)</b> |
| Question       | Products are purchased from approved supplier/vendor and a list of the suppliers is documented and maintained   | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | N/A: All product is owned by the customer.  |                                   |
| Question       | An SOP is in place for the handling of food products to prevent cross contamination.  | 5 out of 5<br>(100.00%)           |
| Answers        | Satisfactory  |                                   |
| Notes          | Allergen control is mandated by the sites customers. Special handling instructions would be listed on the BOL.  |                                   |
| Question       | Procedures are in place to address spills and breakage of product packaging.  | 5 out of 5<br>(100.00%)           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |  |                           |
|----------|--|---------------------------|
| Answers  | Satisfactory   |                           |
| Section  | 10.11 HACCP / Preventive Control Forms   | 20 out of 20<br>(100.00%) |
| Question | HACCP forms are developed and maintained   | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Question | Forms are reviewed yearly and/or as changes occur in the facility's equipment, products transported or processes.  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | One HACCP plan has been developed and implemented. It was last reviewed on 7/14/21. Based on the risk analysis, there are no CCP's required. Temperature control is maintained through the pre-requisite program.  |                           |
| Section  | 10.12.1 Documentation / Record Verification  | 45 out of 45<br>(100.00%) |
| Question | Procedures are in place for reviewing and updating procedures, policies, forms, checklists and records of the PCP program.   | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Notes    | One HACCP plan has been developed and implemented. It was last reviewed on 7/14/21. Based on the risk analysis, there are no CCP's required. Temperature control is maintained through the pre-requisite program.  |                           |
| Question | Procedures ensures person/position responsible, when and how each requirement is monitored and verified and reflects the current processes.  | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Notes    | One HACCP plan has been developed and implemented. It was last reviewed on 7/14/21. Based on the risk analysis, there are no CCP's required. Temperature control is maintained through the pre-requisite program. The food safety policy requires reviews to be conducted annually, or whenever processing changes may affect food safety. |                           |
| Question | All procedures are documented and maintained   | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Section  | 10.12.2 Task / Function Verification   | 5 out of 5<br>(100.00%)   |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |   |                           |
|----------|---|---------------------------|
| Question | On-site inspection/observation of the monitoring person performance of their tasks is performed and documented. | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Section  | 11 - Premises   |                           |
| Section  | 11.1 Building and Surroundings  | 20 out of 20<br>(100.00%) |
| Question | Grounds appears clean/tidy, no refuse and vegetation pruned   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Video site tours met Iron Apple requirements.   |                           |
| Question | Roadways are graded, compacted, drained and dust proofed  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Question | Parking lots, dock areas are free from lubricants, oil, chemicals and garbage                                   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Video site tours met Iron Apple requirements.   |                           |
| Question | Property allows for adequate drainage. No evidence of stagnant water around property                            | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Section  | 11.1 Building Interior  | 60 out of 60<br>(100.00%) |
| Question | All floor joints and cracks are sealed and levelled with an appropriate sealer                                  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Question | Floors are clean and free from garbage, refuse or spilled products  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |
| Notes    | Video site tours met Iron Apple requirements.   |                           |
| Question | All dock doors close tightly and seals are intact   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory  |                           |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |  |                         |
|----------|--|-------------------------|
| Notes    | Video site tours met Iron Apple requirements.  |                         |
| Question | All interior walls and ceilings are sound and free from cracks, flaking paint and holes  | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory   |                         |
| Notes    | Video site tours met Iron Apple requirements.  |                         |
| Question | No cross-contamination between potable water and non-potable water sources (verified by water test)  | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory   |                         |
| Notes    | Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative. |                         |
| Question | Facility water is tested for potability (minimum municipal -yearly, well- bi-annually). Water test results are available   | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory   |                         |
| Notes    | Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative. |                         |
| Question | Trash or waste area is provided and is maintained  | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory   |                         |
| Notes    | Video site tours met Iron Apple requirements.  |                         |
| Question | Organic waste receptacles have covers  | 5 out of 5<br>(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<br>(100.00%) |
| Answers  | Satisfactory   |                         |
| Question | Lighting is adequate for the operations being carried out and are of the safety type or covered with guards  | 5 out of 5<br>(100.00%) |
| Answers  | Satisfactory   |                         |



## Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

|          |  |                           |
|----------|--|---------------------------|
| Question | Exterior and interior checklists are performed and available   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Inspections are conducted daily.   |                           |
| Question | Water is tested for potability (minimum municipal -yearly, well- bi-annually) and test reports are available   | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | Water testing procedures are addressed under the "Water Test" SOP, dated 7/1/21. The terminal uses water sourced from the Town of Baden. Water testing is conducted annually, with the last water test occurring on 11/30/21 by "ALS Environmental". Test results for E. coli and Total Coliforms were negative. |                           |
| Section  | 11.2 Sanitation  | 35 out of 35<br>(100.00%) |
| Question | Sanitation program is documented and includes SOPs, schedules and checklists   | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Notes    | Trailer cleaning is addressed in the "Trailer (Reefer) Sanitation (All Loads)" SOP. Trailers are required to be washed at a minimum once every 3-weeks. Cleaning records were present and current. "Dock Floor Cleaning Sanitizing Schedules" from 8/16/21 to 10/12/21 were also reviewed.                       |                           |
| Question | Sanitation chemicals are approved  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |
| Notes    | SDS sheets are available.  |                           |
| Question | Facility is clean and exhibits the effectiveness of the sanitation program   | 15 out of 15<br>(100.00%) |
| Answers  | Satisfactory   |                           |
| Notes    | Video site tours met Iron Apple requirements.  |                           |
| Section  | 11.3 Pest Control  | 10 out of 10<br>(100.00%) |
| Question | Pest control schematic with trap identification and location is available  | 5 out of 5<br>(100.00%)   |
| Answers  | Satisfactory   |                           |



# Iron Apple: Trucking & Warehouse Food Safety Program Compliance Audit Summary

Question Where applicable 3rd party pest control contract is available 5 out of 5  
(100.00%)

Answers Satisfactory

Notes Abell Pest Control.

## Section Summary/Additional Auditor Comments

Question Summary/Additional Auditor Comments

Answer The site was found to be very well maintained and clean. Documentation met Iron Apple requirements, with the exception of the identified non-conformances.

### Site sign off

Sign Off

Jamie Sullivan