

Supplier Assurance Audit - Distribution

Company Information	Audit Information
<p>Facility: C0052656 - Keele Warehousing & Logistics</p> <p>Address: 90 Summerlea Road Brampton , Ontario Canada, L6T 4X3</p> <p>Contact: James Appelbe</p> <p>Title: President</p> <p>Phone: 416-244-8201</p> <p>Fax:</p> <p>Email: james@keelewarehousing.com</p>	<p>Audit# - Visit#: 4533606 - 3768728</p> <p>Audit Type: SADCPR - Supplier Assurance Audit - Distribution</p> <p>Template Version: 1.5</p> <p>Audit Category: REGULAR</p> <p>Auditor: Nadine Gardner</p> <p>Audit Start Time: 27-MAY-2026 09:35:00 AM</p> <p>Audit End Time: 27-MAY-2026 04:55:00 PM</p> <p>Prior Audit Date: 01-MAY-25</p>

Explanation of Section Scorings (below)

Section scorings in the below table are provided as a reference and are calculated on the following formula:

Non-Conformance	Deduction of 5% per finding
Major Non-Conformance	Deduction of 25% per finding
Critical	0%

Summary By Section				
Section Name	Non-Conformance	Major Non-Conformance	Critical	Score
Section A - Administration and Regulatory Compliance	1	0	0	95.00%
Section B - HACCP/Food Safety Plan	0	0	0	100.00%
Section C - Facilities and Equipment	0	0	0	100.00%
Section D - Cleaning, Sanitation, Housekeeping, Hygiene	0	0	0	100.00%
Section E - Rodent and Pest Control Management	0	0	0	100.00%
Section F - Approved Suppliers, Receiving and Inventory Control	0	0	0	100.00%
Section G - Training Requirements	0	0	0	100.00%
Section H - Food/Product Defense	0	0	0	100.00%

Explanation of Overall Audit Result (below)

The overall score result is based on the total number and level of non-conformances. The audit is allocated 100% and deductions made as follows:

- Non-Conformance = 1% deduction per finding off the total score
- Major Non-conformance = 10% deduction per finding off the total score
- Critical Non-conformance = 25% deduction per finding off the total score

Scoring Guide	
Final Audit Rating	Based on Score
Meets Expectations	100-95%
Needs Improvement	94.99-85%
Significant Improvement Needed	84.99-76%
Fail	≤ 75.99%

Overall Audit Result	
Grade Rule Result	% Score
Meets Expectations	99.00%

Present at Audit					
Name	Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Marricel Ballore-Esrella, James Appelbe, Dillon Appelbe, Umer-khalid	Office manager, President, Vice-president, Warehouse Supervisor	Yes	Yes	Yes	Yes

GENERAL INFORMATION	
No	Question/Notes
1.1	<p>Facility and Operations Description.</p> <p>Auditor's Notes: This privately owned is located in Brampton, ON. This is a Good Distribution Practices Audit (SA 26 – Food Storage and Distribution). The facility covers a warehouse of 100,000 square feet, a receiving/shipping dock area, support facilities, etc. The site operates one shift with a staff strength of 30 employees, five days a week. The facility documented one HACCP plan and no CCP. The facility engages in ambient storage and distribution of assorted food items.</p>
1.2	<p>Regulatory Inspection Type and Establishment #:</p> <p>N/A</p>
1.3	<p>Products warehoused/produced at this facility.</p> <p>Food, non food and personal hygiene, skin care, industrial, chemicals hazardous material products and consumer goods.</p>
1.4	<p>The following departments and individuals participated in the audit process:</p> <p>Quality, operation, owner.</p>
1.5	<p>Notes from Auditor</p> <p>N/A</p>

Non-Compliance Summary		
No	Question/Notes	Result
Section A/ A.5.2	<p>Management responsible for crisis management shall conduct mock crisis exercises at minimum annually.</p> <p>NC: The site performed a Crisis Management exercise on April 16, 2026 for a Fire Drill. The site did not have a documented evaluation for product involved in the crisis event.</p>	Non-Conformance*

Section A. Administration and Regulatory Compliance		
No	Question/Notes	Result
A.1.1	There shall be a facility management organization chart indicating the reporting structure of the facility operating departments. <i>KWL organizational chart was dated Mar 30, 2026. The President heads the company. Each role has a backup. The site has an Allocation of Responsibilities SOP that shows the description for each role.</i>	Acceptable
A.1.2	There shall be implemented and documented policies and procedures that address relevant food safety, quality and security requirements for the receiving, handling, STORAGE and shipping of product. <i>The site has a documented Quality policy dated April 17, 2026. The auditor reviewed documented procedures for shipping and receiving, storage and handling, pest control, allergen control, food defense. The procedures and other related documents are current and met the operational requirements of the facility.</i>	Acceptable
A.1.3	There shall be management commitment and active support of the facility's food safety, quality and security systems.**	Acceptable
A.2.1	A file of regulatory audit visits and reports shall be maintained.** <i>The DC has dry storage of sealed products. The DC does not have regulatory visits.</i>	N/A
A.2.2	The facility shall have a documented process for the identification of regulations that are applicable to their specific ACTIVITIES. This process shall include identification of regulations for products in countries in which the facility's products are exported.** <i>The site keeps users updated about changes in relevant legislation, technical developments, and industry codes of practice in their specific industry through web sites, NSF food standard, and Health Canada. The owner/ president sits on the board of Toronto Trucking Association and the International Warehouse Logistics Association (IWLA). This keeps the company updated and relevant with best practices within the Distribution and Logistics. business.</i>	Acceptable
A.3.1	There shall be a documented, current and implemented facility specific Recall Plan.** <i>The site has a Traceability and Mock Recall Manual GMP-09/ 01 dated April 2, 2025, defining the methods and responsibilities for withdrawing and recalling product if necessary. Responsibilities are assigned to the management team. The recall team contact list was dated April 12, 2024. The team comprises of the owner, the controller, warehouse manager and representative.</i>	Acceptable
A.3.2	Recall management responsibility shall be assigned. <i>Responsibilities were assigned to each recall team member. Each role had a backup. The Controller is the coordinator of the recall team. The recall team's 24/ hr contact number and emails were listed. Contact information was available for regulatory bodies including Health Canada, the CFIA, Public Health Agency, and customers and regional offices.</i>	Acceptable
A.3.3	Traceability Exercises shall be conducted at a minimum of twice annually. <i>The site performed 2 trace exercises on Nov 27, 2025 and May 13, 2026. May 13, 2026 item # CH 0117 RSS -2526-246. 740 bags were received, 60 bags were in house and 680 bags were shipped to Buchanan. The efficiency was 100 % within 5 minutes. The exercise on Feb 6, 2026 was conducted between 5:56 pm to 6: 12 pm (off-hours) for item JU 512oz Cup. 448 cups were received , 96 cups were shipped, 352 cups were inhouse. The efficiency was 100 % within 16 minutes.</i>	Acceptable
A.3.4	A documented management assessment shall be completed after each traceability exercise to evaluate the exercise for needed improvements and any corrective actions taken. <i>Assessments were completed for each trace exercise.</i>	Acceptable
A.3.5	Essential There shall be evidence of traceability for all FOOD, and food contact packaging materials. shipping records shall be available.** <i>The site performs 7 mock exercise annually. Reviewed exercises performed on May 13, 2026, Mar 19, 2026, Feb 6, 2026 Nov. 27, 2025 and Oct 7, 2025.</i>	Acceptable
A.3.6	The facility shall be able to successfully demonstrate the traceability system during the audit.** <i>The auditor initiated a trace of AK 478 PLD 40594. Received 860 cases, in house 3 cases, shipped 860 cases, effectiveness was 103% within 20 minutes. Further to the exercise, the DC opened a CAPA dated May 27, 2026 to identify the discrepancy (extra 3%). The DC was aware of a potential mix up in the lot numbers when items were being picked for an order with mixed lots. Investigation is in process.</i> <i>The backward trace showed that performed for AK 478 PLD 40594. 806 cases were received on May 13, 2026 in a container from Calkins & Burke Ltd .</i>	Acceptable
A.4.1	The facility shall have a record retention and storage policy. <i>Control of Documents GMP 08/01. Records are kept for 6 years. The procedure include the</i>	Acceptable

Section A. Administration and Regulatory Compliance		
No	Question/Notes	Result
	<i>handling of obsolete records.</i>	
A.4.2	Essential Records relevant to FOOD SAFETY controls or evaluation of food safety, food quality and food defense shall be properly completed.** <i>The facility documented and implemented Control of Documents. Records were found to be Acceptable QMS -001 Quality Manual legibly and clearly recorded and in inks. Records are appropriately verified and kept.</i>	Acceptable
A.5.1	Crisis management policies and procedures shall be developed to address any critical situations that may occur (e.g., product recalls and business continuity interruptions, such as natural disasters, catastrophic events and other emergency situations including, but not limited to, power outage, tampering) <i>GMP 6/ 04 Continuity of Operation/ Crisis Response Program was dated Mar 21, 2022.</i>	Acceptable
A.5.2	Management responsible for crisis management shall conduct mock crisis exercises at minimum annually. <i>NC: The site performed a Crisis Management exercise on April 16, 2026 for a Fire Drill. The site did not have a documented evaluation for product involved in the crisis event.</i>	Non-Conformance*
A.6.1	The facility shall manage customer AND/or consumer complaints.** <i>GMP 12/ 01 Customer Communication and Feedback procedure was dated Mar 9, 2017. The site has a summary of complaints from Mar 3, 20205 to April 13, 2026. The list has 8 complaints in 2026 YTD and 2 in 2025.</i>	Acceptable

Section B. HACCP/Food Safety Plan		
No	Question/Notes	Result
B1.1	A HACCP/FOOD SAFETY team shall be assembled with individuals having the appropriate product, process, and sanitation specific knowledge and expertise necessary for the development of an effective HACCP plan. <i>The HACCP team is cross functional and consists of the president, controller, warehouse supervisor, customer service and designated representative. The President, James Applebe is the HACCP Coordinator for Warehousing and Distribution Operations. The HACCP Coordinator trained by NSF dated July 22, 2025. The warehouse supervisor is trained on HACCP for Warehousing and Distribution Operations trained by NSF dated July 15, 2025</i>	Acceptable
B.1.2	There shall be a written HACCP/FOOD SAFETY plan. The HACCP/FOOD SAFETY team shall participate in HACCP/FOOD SAFETY plan development and maintenance. <i>The documented Food safety plan was dated April 21, 2026.</i>	Acceptable
B.1.3	The HACCP Team shall construct a clear and easy to understand process flow diagram for each HACCP plan. <i>The Process Flow Diagram was dated April 21, 2026 and shows the steps for receiving, storage, handling and shipping. There is no produce, repacking or re-sizing of cases.</i>	Acceptable
B.1.4	The Process Flow shall include PREVENTIVE CONTROLS AND CCPs IF APPROPRIATE, shall be current and shall be verified. <i>There is no CCP.</i>	N/A
B.2.1	The HACCP team shall prepare a list of all of the hazards (chemical, physical, biological, radiological or other) for each type of product or product line that may be reasonably expected to occur at each step, from RECEIPT, storage, HANDLING and distribution until the point of consumption. Evaluation shall include all foods, food contact packaging materials, equipment and handling steps.** <i>Then team evaluated the processing steps and products in storage for biological, chemical and physical hazards that are likely to affect the products in the Hazard Analysis form 5,6,7 and 8 dated April 21, 2026.</i>	Acceptable
B.3.1	The HACCP team shall determine the Critical Control Points.** <i>teh team determined that there was no CCP.</i>	Acceptable
B.4.1	Critical limits shall be specified and validated for each CCP.** <i>There is no CCP.</i>	N/A
B.5.1	CCPs shall be monitored. <i>There is no CCP.</i>	N/A
B.5.2	CCP monitoring records shall be maintained. <i>There is no CCP.</i>	N/A
B.6.1	Essential Specific corrective actions to deal with deviations from established Critical Limits shall be in place for each CCP.** <i>Managed by pre-requisite programs. Deviations are managed training and trailer inspections are maintained.</i>	Acceptable

Section B. HACCP/Food Safety Plan		
No	Question/Notes	Result
B.7.1	There shall be written verification activities that confirm that the plan is being implemented as intended. <i>The HACCP plan has been developed and reviewed by the team dated April 28, 2025.</i>	Acceptable
B.7.2	There shall be documented validation of the effectiveness of the HACCP program. <i>The HACCP plan review was done on April 22, 2026.</i>	Acceptable
B.8.1	There shall be documentation and record keeping that is appropriate to the nature and size of the operation. <i>The HACCP plan has been completed and appropriate documentation and records have been developed which is suitable for the operation.</i>	Acceptable

Section C. Facilities and Equipment		
No	Question/Notes	Result
C.1.1	Essential The facility shall demonstrate that the water, ice and steam supply is potable and that potability is maintained at all times. Potability criteria for microbiological, chemical and physical parameters shall be used.** <i>The site uses water for cleaning , facility care and drinking. The site has from Health Canada dated December 2025. 2025 Water Quality Report from the City of Peel.</i>	Acceptable
C2.1	The exterior of the Facility is constructed and maintained to facilitate the HOLDING of wholesome product and that it at minimum meets the customer and regulatory food safety and quality requirements** <i>Building grounds, lawns and walkways are well maintained. Docks were clean and secured. Doors were locked and inaccessible from the exterior. All were observed to be in good condition. Truck yard and parking areas are adequately maintained. The exterior of the facility was adequately maintained. No concern was noted.</i>	Acceptable
C.2.2	Essential Facility construction and layout shall be such that product is adequately STORED, separated and protected from any operations that could cause contamination.** <i>The plant layout has three main areas; general merchandising (carton packed canned product), assorted general merchandise (household, consumable) and other non- food, non- hazardous item (chemical hazardous, chemical, detergents). There was no cross contact, allergen contain foods(canned fish) were stored above non allergens and chemicals were in a separate area.</i>	Acceptable
C.3.1	Facilities shall be designed and maintained in a suitable condition so as not to impede the ability to thoroughly clean all surfaces, provide pest harborage, or present opportunities for foreign material contamination.** <i>The storage areas were clean and had an 18" perimeter gap between the wall and the racks to facilitate cleaning and inspection.</i>	Acceptable
C.4.1	Employee facilities shall be adequate in size, readily accessible, separate from food holding areas, and properly maintained. <i>Employee areas were suitable for the size of the operation.</i>	Acceptable
C.5.1	Hand wash requirement signs, in appropriate languages and/or graphics, shall be clearly posted at required locations and contain instructions as provided below. <i>Hand washing signed were posted in the wash rooms in English.</i>	Acceptable
C.5.2	Hand washing stations shall be adequate in location, suitably designed, operational and properly stocked.** <i>Signs were posted in English and with graphics.</i>	Acceptable
C.6.1	Essential ALL equipment shall meet sanitary design requirements and be maintained in such a manner as to permit proper operation and access for cleaning and inspection.** <i>The forklifts were observed to be in good repair at the time of the audit. No additional equipment or utensils are utilized at the facility. A documented maintenance program is in place, and corresponding records are properly maintained.</i>	Acceptable
C.7.1	Utensils, tools and containers are clearly identified and maintained in suitable condition. <i>The DC cleans the facility with hot water and soap. Cleaning of tools observed stored in a locked room and were in good condition.</i>	Acceptable
C.8.1	FACILITY lighting shall be suitable. <i>The facility was brightly lit for employees to carry out their tasks efficiently. All lighting is shatter-proof and LED.</i>	Acceptable
C.9.1	Maintenance program and standards shall be in place. <i>GMP 01/03 Equipment Check and Preventative Maintenance. Warehouse Inspections Reports were used to document Temporary Repair. Reviewed temporary repair electrical outlet box that was not covered. The temporary repair was noted on Feb 26, 2026 and closed on Mar 30, 2026. Reviewed Forklift Operations Weekly Checklist dated May 20, 2026</i>	Acceptable

Section C. Facilities and Equipment		
No	Question/Notes	Result
C.9.2	Essential Equipment or control devices that impact on food safety and/or product compliance to quality and regulatory requirements are effectively calibrated.** <i>This is an ambient storage and distribution facility. No equipment requires calibration.</i>	N/A
C.10.1	Wood, where used, shall be controlled and inspected. <i>Wooden pallets were clean and in good condition during the audit assessment. Records of monthly inspection on file were reviewed. Wood is inspected at receiving. If damaged, the issue is reported to the customer. The owner of the product. The DC will repalletize the products with the customer's approval. Reviewed Tally sheet report reference T010282 on Mar 4, 2026. 4 broken skids needed repalletize. Photos were taken sent to the customer. Wood stored inside the facility were observed to be in good repair.</i>	Acceptable
C.11.1	There shall be a program to manage glass and brittle plastic. <i>Glass and Brittle Plastic Inspections are done monthly on the Warehouse Inspection report. Reviewed records dated (April 29, Mar 30, Feb 26 and Jan. 30), 2026</i>	Acceptable

Section D. Cleaning, Sanitation, Housekeeping, Hygiene		
No	Question/Notes	Result
D.1.1	There shall be a master cleaning and/or sanitation schedule and monitoring and recording of cleaning.** <i>GMP 03/01 Cleaning and Sanitation Program dated April 6, 2026. The frequency is daily, bi-weekly, weekly and semi-annually. Reviewed weekly, monthly and semi-annual cleaning records for office cleaning dated December 2025 to Feb 2025 and March 2026 to May 2026.</i>	Acceptable
D.1.2	There shall be standardized cleaning procedures (e.g., Standard Sanitation Operating Procedures or SSOPs).** <i>The SSOP is for Daily housekeeping, periodic cleaning of roof , floors, overhead, dock lever, beams, light etc. including emergency cleaning is included in GMP 03/01 Cleaning and Sanitation Program.</i>	Acceptable
D.1.3	There shall be a documented pre-operational Inspection. <i>No processing / manufacturing /repackaging is done at the facility. There is a weekly check on forklifts for functionality and defects. Reviewed Forklift Operator Weekly Checklist dated May (20, 19, 11,8,5,4) , 2026</i>	Acceptable
D.1.4	Operational Housekeeping shall be effective. <i>Reviewed daily, bi-weekly and weekly cleaning records for January to March 2026 for dumping garbage and cleaning of wash rooms and other facility areas. There was no accumulation of garbage in the facility or external.</i>	Acceptable
D.2.1	The facility has a documented program for GDP and Personal Hygiene practices to which compliance is monitored and recorded. <i>GMP 01/04 Employee Facilities SOP was documented and dated Mar 7, 2014. Eating or drinking in the warehouse or food in lockers, was not allowed. Uniforms, safety shoes and hand washing were required. Communicable infections must be reported. All GMP was observed as compliant.</i>	Acceptable
D.3.1	GDP Self Inspections shall be completed. <i>The Warehouse Inspection Report has GDP requirements listed under sections for housekeeping for locker checks, no smoking under fire and electrical protection and proper dress code under safety work practices. Reviewed records from January 2026 to May 2026.</i>	Acceptable
D.4.1	ALL chemicals (including, but not limited to, those used for sanitation, maintenance, and pest control) shall be approved for use, securely stored, clearly identified and used only by trained persons. <i>The site has a SDS for cleaning chemical. There is no maintenance activity the requires the use of chemicals. Chemicals were observed in their original containers. All employees are trained in Transportation of Dangerous Goods and WHMIS through E- workplace. Certificates were reviewed for Satish K on Feb 13, 2026 and Jesse K on April 25, 2026. Reviewed SDS for Mr Clean Floor Cleaner and consumer hand soap. Chemicals are kept in a storage section of the man change room. The products in the facility are closed and secured, reducing the risk of cross contact.</i>	Acceptable

Section E. Rodent and Pest Control Management		
No	Question/Notes	Result
E.1.1	There shall be a documented and specific pest control program. <i>Pest control is management by Abel. Inspections are done bi-monthly by the contractor. The site map was updated Jan 1, 2026. In addition, the DC performs four random traps. The site has 37 mechanical traps 8 ILT, 20 external bait station and 12 IMM. The scope includes rodents, cock roaches and other insects. Certificate of insurance expiry date was July 1, 2026, technician license</i>	Acceptable

Section E. Rodent and Pest Control Management		
No	Question/Notes	Result
	<i>expiry date was May 20, 2026 and business license expiry date was Dec 31, 2026. Business license #: L-240-7034656781. Pest control trend are kept on file and reviewed for the period Dec 12, 2025 to May 2026 and shows a slight increase in outdoor night flying insects from approximately 10 in Feb 2026 to 100 in May 2026.</i>	
E.1.2	Outside Premises Management shall minimize opportunity for pests. <i>The DC exterior was paved. Grassed areas were cut low. There was no harborage of waste on the premises. No gaps were observed.</i>	Acceptable
E.1.3	Essential There shall be no evidence of infestation.** <i>There was no sighting of insects observed.</i>	Acceptable
E.1.4	Pest Control Devices shall be properly managed. <i>Devices were in their appropriate locations, matched the locations on the map, and in good repair.</i>	Acceptable
E.1.5	Doors and windows shall be tight fitting and closed with openings sealed to prevent pest entry into the building. <i>No gaps were observed.</i>	Acceptable
E.1.6	Pest control reports shall be maintained. <i>Pest service reports were maintained on file.</i>	Acceptable

Section F. Approved Suppliers, Receiving and Inventory Control		
No	Question/Notes	Result
F.1.1	There shall be a documented approved supplier program. The program shall be based on risk assessment of the suppliers.** <i>The DC does not buy and sell. It only stores items for their customers. No supplies are bought other than mats, plastic shrink wraps and hand soap. SDS for hand wash stations with on file.</i>	N/A
F.1.2	Suppliers shall be required to provide relevant documentation to support their status as an approved supplier.** <i>No supplies are bought other than , mats, plastic shrink wraps, hand soap for hand wash stations. No buying and selling takes place.</i>	N/A
F.2.1	There shall be a written procedure for the inspection of delivery vehicles. This shall apply to receiving and shipping. Procedures shall define when carriers are to be rejected.** <i>GMP 02/ 01 Receiving and shipping outlines trailer and container inspection describes observations for loose boards, nails, holes in the floors, glass particles, chemical spills, walls and ceiling conditions, damages, absence of odours, excess moisture, rotten material or foreign matter and additional customer requirements/ specifications that need attention.</i>	Acceptable
F.2.2	There shall be a written procedure for the inspection and receipt of incoming materials.** <i>Trailer / Container Inspection process was documented and dated April 15, 2026. The DC does not own the products and stores only dry storage.</i>	Acceptable
F.3.1	Products shall be secure and protected in storage.** <i>Products were secured in their outer packaging, shrink wrapped and palletized.</i>	Acceptable
F.3.2	Storage temperatures shall be controlled and monitored.** <i>No temperature controlled storage. No temperature measurement. Ambient storage only.</i>	N/A
F.3.3	Inventory control shall be in place. <i>Inventory followed First in First Out or based on the customer's request.</i>	Acceptable
F.4.1	Essential All restricted or sensitive ingredients and potentially toxic chemicals shall be maintained under strict control and stored separately from food and food contact packaging to minimize the potential for accidental product contamination.** <i>Hazardous materials and chemicals were stored in a physically separated area.</i>	Acceptable
F.5.1	There shall be policies and practices for the control of Retained and Returned Products. <i>The DC uses a Hold procedure or process.</i>	Acceptable

Section G. Training Requirements		
No	Question/Notes	Result
G.1.1	New employee and temporary employees shall be trained in appropriate policies and procedures.** <i>GMP 07/ 01 Training and Human Resource Development . Employees receive orientation and annual refresher and technical training. Employee are trained on allergens, shipping and receiving, HACCP, WHMIS and customer service.</i>	Acceptable
G.1.2	Training shall be conducted in the appropriate language(s). <i>All training is done in English</i>	Acceptable

Section G. Training Requirements		
No	Question/Notes	Result
G.1.3	Refresher Training shall be conducted. <i>Refresher is done annually.</i>	Acceptable
G.1.4	There shall be a method of assessment to determine proof of learning following training. <i>The staff receives a quiz to measure competency. The pass score is . The site also performs observations, hand-out</i>	Acceptable
G.1.5	Training Records shall be maintained. <i>Reviewed records dated (Feb 12, April, 24, Mar 15 and May 6), 2026</i>	Acceptable

Section H. Food/Product Defense		
No	Question/Notes	Result
H.1.1	There shall be a written program which describes assigned responsibility for food/PRODUCT security and how it is maintained. <i>GMP 06/01 Food Defense Program was dated April 6, 2026. The food defense team is the same as the HACCP and Crisis Management team. The contact information is the same. Food Defense is monitored through the Internal Audit Checklist completed by the DC on Feb 26, 2026.</i>	Acceptable
H.1.2	Each facility shall conduct and document a food/PRODUCT defense risk evaluation to eliminate or significantly reduce the risk of external and internal intentional adulteration of food/PRODUCT (including food fraud). <i>Food Defense and Vulnerability assessments were completed on April 21, 2026 and includes quality assurance programs, grounds, roof employee and visitor programs, shipping and receiving, building and operations. A HACCP and Food Defense Log is maintained of any changes to the system.</i>	Acceptable
H.1.3	A comprehensive food/product defense plan shall be implemented to manage the risks identified in the evaluation. <i>The food defense pan was documented. The DC has locked door, cameras, visitor/ contractor sign in and out. The perimeter is fenced and the gate is locked during non -operational hours.</i>	Acceptable
H.1.4	Employees shall be screened, trained in food/PRODUCT defense awareness and access to the facility shall be controlled. <i>Screening is done at on boarding and food defense training is performed at on boarding and annually.</i>	Acceptable
H.1.5	Incoming and outgoing materials shall be protected and inspected. <i>Products were protected from damage.</i>	Acceptable
H.1.6	Facilitys shall be registered with the appropriate regulatory authority. <i>The site is not required to have regulatory registration.</i>	N/A

This report (and its content) is confidential and shall not be: (a) disseminated or reproduced in any form or fashion, except in its entirety and then only to persons authorized by contract to receive this report; or (b) posted or reproduced in any form or fashion, in whole or part, on any website, brochure, product, packaging, or other document except with the express written permission of NSF International Food Safety, LLC. Copyright 2014, NSF International Food Safety, LLC.