



# Audit Report

Global Standard for Food Safety Issue 6: July 2011

1. Audit Summary			
Company name	Rose-Shore/R.B.R. Meat/Rite-Way Meat Packers	BRC Site Code	1890515
Site name	Rose-Shore/R.B.R. Meat/Rite-Way Meat Packers		
Scope of audit	Boning, curing, cooking, slicing of meat; mixing, blending, cooking of ready to eat meals (i.e. macaroni and cheese, meat loaf, mashed potatoes) and RTE pizza. Packaged in bulk pack, vacuum packing, roll stock packaging and high speed packaging.		
Exclusions from scope	None		
Audit Finish Date	2012-04-25		

2. Results					
Audit result	Certificated	Audit grade	A	Audit type	Announced
Audit frequency	12months	Re-audit due date	2013-04-26		
Previous audit grade	A	Previous audit date	2011-04-25		

Number of Non-Conformities	Fundamental	0
	Critical	0
	Major	0
	Minor	4

3. Company Details			
Address	5151 Alcoa Avenue Vernon, CA 90058		
Country	United States	Telephone	323-826-2155
Commercial representative Name	John Perdue	Email	john@rose-shore.com

3. Company Details			
Technical representative Name	John Perdue	Email	john@rose-shore.com

4. Company Profile					
Plant size (metres square)	5574	No. of employees	250	No. of HACCP plans	3
Subcontracted processes	No				
Other certificates held	None				
Regions exported to	North America Choose a region Choose a region Choose a region Choose a region Choose a region				
Major changes since last BRC audit	None				
<p><b>Company Description</b></p> <p>The company was established in 1958. Rose &amp; Shore/Rite-Way/R.B.R. Meats built the current location in an industrial area of Vernon CA in 2000.</p> <p>The facility processes a wide range of items including but not limited to: raw beef boning (beef trim and primal), beef slicing, beef curing and marinating, beef cooking, and packaging, ready to eat meals, e.g. macaroni and cheese, meat loaf and mashed potatoes. They also process a broad range of ready to eat pizza products.</p> <p>There is a carcass receiving area, meat cutting room, pumping and curing room, smoke house room, ready to eat packaging room, preparation kitchen, pizza assembly room, 7 coolers or cooling rooms and a freezer. The facility is made of tilt up concrete panels. The facility runs on 3 shifts, with the 3rd shift devoted to sanitation. The facility is fenced with a 24/7 guard service. All exterior doors are locked and self-closing.</p>					

5. Product Characteristics	
Product categories	01 - Raw red meat 03 - Raw prepared products (meat and vegetarian) 08 - Cooked meat/fish products 10 - Ready meals and sandwiches; ready to eat desserts
Finished product safety rationale	manufactured under the most stringent HACCP programs to comply with all food regulations. Raw meat products kept under refrigeration (below 36 F) or freezing (0 to -10 F) conditions; all raw items cooked prior to consumption. RTE products receive a lethality step (cooking & chilling) then kept at refrigerated temperatures of 36 F or below and/or freezing temperatures of 0 d to -10 F.

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5.Product Characteristics			
High care	No	High risk	Yes
Allergens handled on site	Wheat, Soy, Dairy, Egg, Tree nuts		
Product claims made e.g. IP, organic	None		
Product recalls in last 12 Months	Yes		
Products in production at the time of the audit	The facility was processing five cheese pizza, cheese sandwiches and pastrami in the RTE rooms. They were processing pork butts and beef quarters. Sliced beef was being tempered. All areas of the facility were in operation.		



6. Audit Duration Details			
On-site duration	17 man hours	Duration of production facility inspection	8man hours
Reasons for deviation from typical or expected audit duration	None		
Next audit type selected	Announced		

Audit Duration per day			
Audit Days	Audit Dates	Audit Start Time	Audit Finish Time
1 (start date)	2012-04-24	5:45	17:00
2	2012-04-25	5:00	10:30

7. Key Personnel			
Auditor Number	240010	Auditor Names and roles	Thom Gilbert – Lead Auditor

Present at audit				
Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.9)				
Name / Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Irwin Miller, President/CEO	X			X
John Perdue, Executive Vice President	X	X	X	X
Lluvia Serrano, Quality Assurance Director	X	X	X	X
Frank Munoz, Quality Assurance Supervisor	X	X	X	X
Jose Moralis, Production Supervisor, Curing		X	X	
Jeff King, Laboratory Technician		X	X	
Gabriella Lopez, Quality Assurance		X	X	
Lluvia Comacho, Quality Assurance		X	X	

## Non-Conformity Summary Sheet

Critical or Major Non Conformities Against Fundamental Requirements				
No.	Requirement ref.	Details of non-conformity	Critical or Major?	Anticipated re-audit date

Critical			
No.	Requirement ref.	Details of non-conformity	Anticipated re-audit date

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Major							
No.	Requirement ref.	Details of non-conformity	Corrective action taken	Root cause analysis and proposed action plan	Evidence provided document, photograph, visit/other	Date reviewed	Reviewed by

Minor							
No.	Requirement ref.	Details of non-conformity	Corrective action taken	Root cause analysis and proposed action plan	Evidence provided document, photograph, visit/other	Date reviewed	Reviewed by
1	3.9.1	Raw materials, food contact packaging, and finished product, was clearly identified throughout the operation, to enable traceability. ISSUE: A stainless container of "liquid margarine" was noted in the RTE room. The container was not labeled. There were labeled original containers of the liquid margarine on a second	The container was properly labeled.	Employee in charge of labeling containers misunderstood our internal labeling procedure We conducted a refresh training class on labeling procedures.  Date: May 11, 2012	The auditor observed the proper labeling of the container during the course of the Global Standard for Food Safety	2012 MAY 27	tgg

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Minor							
		shelf of the table.		Training dates noted in Evidence Provided.	audit. The facility also submitted scanned copies of training records for "Labeling Procedures for Containers (Issue 3.9.1) dated 2012 May 4 at 9:00 AM and 2012 MAY 7 at 10:30 AM		
2	4.5.1	Testing results were available for microbiological. ISSUE: There were no results for chemical testing. The facility had a letter from Certified Laboratories noting that the samples had been submitted on 2012 APR 19.	The report with the chemical results was received by the facility the day after the audit on 2012 APR 26.	<p>Since this was the first time that we submitted samples for chemical testing, we requested the wrong containers. After noticing our mistake, we request the right ones. Test results take about a week.</p> <p>Samples for chemical testing will be sent to a third party lab on the first quarter of the year. Therefore, lab results will be available prior to BRC audit.</p>	The facility submitted a scanned copy of the laboratory report from Certified Laboratories Incorporated dated 2012 APR 26. The report noted lead and mercury testing results. They	2012 MAY 27	tgg

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Minor							
				Date: May 11, 2012 Report dates noted in Evidence Provided.	also submitted a scanned copy of their calendar indicating the date for the next sample to be sent on 2013 JAN 7,8 or 9. They also submitted scanned copies of training records for "Microbial profile and Chemical Analysis for Potable water (Issue 4.5.1) dated 2012 MAY 1 at 10:00 AM.		
3	4.7.3	There is a temporary policy that incorporates all requirements for temporary repairs. There is a noted timescale for permanent repair. ISSUE: Plastic and tape with a blue inside container liner was noted on the infrared oven on	The temporary measure was properly dated.	New Mechanic forgot to follow procedure for temporary repairs.  All Mechanics were retrained on the temporary repair procedure (see attached	The auditor observed the proper labeling of the container during the course of the	2012 MAY 27	tgg

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Minor							
		the line processing cheese sandwiches. The temporary structure was not dated.		logs).  Date: May 11, 2012  Training dates noted in Evidence Provided.	Global Standard for Food Safety audit. The facility also submitted scanned copies of training records for "Temporary repair procedures (Issue 4.7.3) dated 2012 MAY 02 at 9:00 AM; 2012 MAY 7 at 9:35 AM; 2012 MAY 8 at 8:05 AM; and 2012 MAY 11 at 2:30 PM.		
4	5.2.4	Based upon their risk assessment, the facility uses scheduling, dedicated storage, identified utensils, cleaning and sanitizing and training as control methods. ISSUE: One pallet of raw materials containing dairy and soy allergens was noted stored over a pallet of dairy only allergen	The pallet of material was moved to an appropriate location.	A shipping and receiving employee by accident placed the dairy only allergen in the wrong location.  All shipping and receiving employees were retrained in our allergen procedures	The facility submitted scanned copies of training records for "Allergens Storage Procedures	2012 MAY 27	tgg

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Minor							
		containing materials.		program (see attached logs). Date: May 11, 2012 Training dates noted in Evidence Provided.	(Issue 5.2.4) dated 2012 MAY 02 at 9:35 AM; 2012 MAY 3 at 11:00 AM; and 2012 MAY 11 at 1:45 PM;		

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