

AUDIT REPORT

Good Manufacturing Practices and Food Safety Systems Audit

for:

Cebro Frozen Foods: Newman, CA

**Report Date
March 29, 2011**

**Audit by
Lauren Sandberg**

Silliker, Inc.

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Audit Summary

| | | | |
|--------------------------------------|---|--|--|
| Company Name: Parent Company: | Cebro Frozen Foods | Audit Date: Start/End Time (# hrs on records/plant observatio | March 29, 2011 8:00 AM - PM 3.5 hours record review/3.5 hours observations |
| Plant Address: | 2100 Orestimba Road Newman, CA 95360 | Plant phone, fax & email: | 209-862-4390 209-862-4395 cffbertha@sbcglobal.net |
| Silliker Auditor: | Lauren Sandberg 702-467-3835 | Company Associate(s) accompanying auditor (Name & title): | Richard Brown - General Manager, Bertha Cerutti - Quality Assurance Manager, Adela Maldonado - SFQ Practioner |
| Products produced by plant: | Produce - IQF vegetables | Audit Description: | Announced |

| | | | |
|----------------------------------|------|------------------------------|--------------------------|
| USDA #: | N/A | Bioterrorism: | Yes |
| Audit Score: | 98.4 | Rating: | Meets audit expectations |
| Follow-up audit required: | N/A | Reason for follow-up: | N/A |
| | | | |

Audit Review

| | |
|---|---|
| Company associate(s) with whom audit findings were reviewed: | Richard Brown - General Manager, Bertha Cerutti - Quality Assurance Manager, Adela Maldonado - SFQ Practioner |
|---|---|

Auditor Signature: 
Lauren Sandberg 702-467-3858;

Items in bold and caps are critical non-conformance questions if a "1" is scored by auditor.

Plant Description

Cebro / White Oak Frozen Foods is located in an agricultural area on a 600 acre ranch. The company grows all the produce that is processed at the plant. There is a 6.5 acre solar array installed in September of 2010 that provides much of the electricity consumed at the plant. The facility and consists of several buildings and has approximately 53,000 square feet of processing, storage and employee welfare areas. Building one houses the shipping/receiving and main office. The employee lunchroom is located in a trailer on the grounds. The layout of the processing plant includes an exterior agricultural product handling area, a dry goods warehouse, one processing line, an IQF freezer, a repack area and one freezer. A new cold storage building, installed in 2009 includes a cold room with a shipping/receiving area and one freezer. An 8,000 square foot dry storage warehouse is currently under construction with a June 1, 2011 targeted occupancy date. The company employs 60 full time employees with additional seasonal employees during the processing season which generally runs for March to December.

Cebro/ White Oak Frozen Foods processes IQF vegetables packaged in bulk totes for further processing.

Summary of Audit Findings

Company: Cebro Frozen Foods: Newman, CA Audit Date: March 29, 2011

Critical / Major Areas (Questions scoring a 1 or 2):

IV. Pest Control

- IV.A.6** * The site is not controlling internal pest activity, based on the pest control reports indicating one or more mice caught in tin cats on numerous months during the past 12 months.

Positive Comments

The audit participants were organized and well prepared to facilitate the audit. Cooperation by the management team was excellent and appreciated. There was a demonstrated interest by members of management to meet all audit requirements. It is urged to view the audit comments as examples of non-compliances, not as an all-inclusive list of all variances.

Good Manufacturing Practices and Food Safety Systems Audit Rating Analysis

Company: Cebro Frozen Foods: Newman, CA Audit Date: March 29, 2011

| Category | # Points Received | # Possible Points | Percentage (%) |
|--|--------------------------|--------------------------|-----------------------|
| <i>I. Food Safety Systems</i> | 120 | 120 | 100 |
| <i>II. Quality Systems</i> | 188 | 190 | 98.9 |
| <i>III. Grounds, Building, & Equipment</i> | 97 | 100 | 97 |
| <i>IV. Pest Control</i> | 40 | 45 | 88.9 |
| <i>V. Employee Practices</i> | 29 | 30 | 96.7 |
| <i>VI. Receiving, Storage, & Shipping</i> | 79 | 80 | 98.8 |
| <i>VII. Plant Sanitation</i> | 45 | 45 | 100 |
| <i>VIII. Processing</i> | 70 | 70 | 100 |
| <i>IX. Food Defense</i> | 55 | 55 | 100 |
| Overall Score | 723 | 735 | 98.4 |

Items in bold and caps are critical non-conformance questions if a "1" is scored by auditor.