

### Score Summary By Section

Section Name	Section Score
Section A - Administration and Regulatory Compliance	95.00%
Section B - HACCP Management	88.00%
Section C - Facilities and Equipment	92.00%
Section D - Sanitation, Housekeeping and Hygiene	95.00%
Section E - Rodent and Pest Control Management	95.00%
Section F - Receiving and Inventory Control	95.00%
Section G - Process and Product Evaluation	95.00%
Section H - Packaging and Labeling	95.00%
Section I - Storage and Shipping	90.00%
Section J - Analytical Records and Laboratory Support	95.00%
Section K - Food Defense	90.00%
<b>Food Safety, Quality and Food Defense Audit Average Score:</b>	<b>93.18%</b>

#### Category Scoring Guide

- 95-100 = Meet or Exceeds Audit Expectations (Acceptable - Excellent)
- 85-94 = Opportunity For Improvement (Minor)
- 75-84 = Needs Improvement (Major)
- <75 = Immediate Improvement Needed (Critical)

#### Automatic Audit Failure

- Direct Product Contamination.
- Adulterated or Misbranded product.
- Facility was not operating in sanitary condition.
- HACCP System Failure - Plant was producing product that did not meet critical limit(s); appropriate corrective action was not taken; or no HACCP Plan.
- Critical Deficiency in any one category.