



Score Summary

Section Title	Minor	Major	Critical	Best Practice
HACCP: Section 23	6	0	0	0
Good Manufacturing Practices: Sections 1-8	0	0	0	0
Traceability: Section 9	0	0	0	0
Allergen Control: Section 10	0	0	0	0
Training: Section 11	3	0	0	0
Food Contact Materials: Section 12	0	0	0	0
Vendor Assurance Program: Section 13	0	0	0	0
Customer Complaints: Section 14	0	0	0	0
Product Recall and Incident Management: Section 15	0	0	0	0
Internal Audits: Section 16	0	0	0	0
Equipment Calibration: Section 17	0	0	0	0
Environmental Monitoring for Pathogens: Section 18	0	0	0	0
Water and Wastewater Management: Section 19	0	0	0	0
Food Defense: Section 22	0	0	0	0

Total Score	
Food Safety Plan	97%
Facility Review	100%