



AIB International GMP Inspection Results Report

Consolidated Standards for Inspection: Prerequisite & Food Safety Programs

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The AIB International Consolidated Standards for Inspection are statements that represent key requirements that a facility must meet in order to keep products manufactured, processed or handled in a facility wholesome and safe. The Standards reflect what an inspector would expect to see in a facility that maintains a food-safe processing environment.

This report details the findings from an AIB International inspection against the Consolidated Standards. The document contains the following sections:

Document Section	Description
Score and Rating	<ul style="list-style-type: none"> • Description of the facility • Category scores and total score • Rating
Participant Names	Personnel from the facility who accompanied the inspector
Location Matrices	Two matrices which categorize findings by Category and Risk
Findings with Risk	Descriptions and recommendations related to all findings
Additional Comments	Comments made by the inspector that have no risk assessment
Standards without identified Risks or Findings	Standards that are applicable to the inspected facility, but based on random review and observation samplings at the time of the inspection, the facility appears to be meeting requirements
Standards Not Applicable	Standards that are not applicable to the inspected facility

Score and Rating

Inspection Information:

Facility Name	Amalgamated Sugar Company
Facility Address	1139 Madison Ave Loveland, Colorado 80537-5078 United States Of America
Products Produced or Stored	Sucrose Storage.
Location ID	5949

Standard Used	Prerequisite & Food Safety Programs
Date(s) of Inspection	09-Aug-2023
Audit Type	Scored GMP Inspection
Announcement Type	Announced
Terminated	No
Audit Number	AO-007364

Scope	Receiving, storage and shipping of sugar.
Variations From Expected Scope	NA

Score

Category	Minor Issues Noted (180-195)	Improvement Needed (160-175)	Serious (140-155)	Unsatisfactory ≤ 135	Score
Operational Methods and Personnel Practices	1	0	0	0	195
Maintenance for Food Safety	1	0	0	0	195
Cleaning Practices	0	0	0	0	200
Integrated Pest Management (IPM)	0	0	0	0	200
Adequacy of the Prerequisite and Food Safety Programs	2	0	0	0	190
Total Score					980

Disclaimer: AIB International Inc. states that this report as dated and provided herein is to be construed as its findings and recommendations, category scores, total score, and rating. A passing score of 700 and above is not a certification of the facility, products, or programs. AIB International Inc. does not accept or assume responsibility for the Prerequisite and Food Safety Programs in effect with the customer named on the title page of this report (the customer). AIB International Inc. is only reporting the food safety conditions of the customer as of the date of this report and assumes no responsibility or liability as to whether the customer does or does not carry out the recommendations as contained in this report.

Participant Names

Name	Role	Opening Meeting	Inspection	Closing Meeting
Kelly Malone	Operations	Yes	Yes	Yes
Mark Farner	Auditor	Yes	Yes	Yes

Findings by Location and Category

Locations	Operational Methods and Personnel Practices	Maintenance for Food Safety	Cleaning Practices	Integrated Pest Management	Adequacy of Prerequisite and Food Safety Programs	Totals by Location
Production	0	1	0	0	0	1
Program Review	0	0	0	0	2	2
Warehouse	1	0	0	0	0	1
Totals by Category	1	1	0	0	2	4

Findings by Location and Risk

Locations	Minor Issues Noted	Improvement Needed	Serious	Unsatisfactory	Totals by Location
Production	1	0	0	0	1
Program Review	2	0	0	0	2
Warehouse	1	0	0	0	1
Totals by Category	4	0	0	0	4

Findings with Risk

#	Risk	Standard	Standard #	Requirement #	Location	Finding	Recommendation
1	Minor Issues Noted	Storage Conditions	1.4	1.4.1.1	Warehouse	Product buildup was observed on the pallets of super sacks of remelt sugar. No insect activity was noted in the area during the inspection.	It was recommended that the product buildup be removed and the area cleaned to help prevent possible insect activity. The management/supervisors should conduct thorough post cleaning evaluations to ensure storage areas are clean.
2	Minor Issues Noted	Equipment and Utensil Construction	2.14	2.14.1.1	Production	Flaking paint was observed on feed scroll in old silo 1. Product was not being threatened at the time of the inspection.	it was recommended that the flaking paint be removed to prevent possible product safety issues. During the monthly self-inspections, equipment should be inspected for maintenance issues to prevent future issues.
3	Minor Issues Noted	Cleaning Program	5.11	5.11.1.3	Program Review	The facility has a Master Cleaning Schedule that addresses all equipment, structures and grounds that impact food products. The MCS is current and accurate. However, a cleaning deficiency was noted at the time of the inspection.	It was recommended that the Food Safety Committee consider conducting thorough post cleaning inspections to help ensure that cleaning has taken place in a satisfactory manner.
4	Minor Issues Noted	Preventive Maintenance Program	5.12	5.12.1.1	Program Review	A formal Preventive Maintenance Program and work order system was used to prioritize problems in structural, equipment or utensil maintenance. However, a maintenance issue was identified at the time of the survey which would indicate that the program become more intensified.	It was recommended that efforts be made to ensure that maintenance observations that are written in the text of this report be addressed in a timelier manner to help prevent any product safety risks.

Additional Comments

#	Standard	Standard #	Requirement #	Comment
1	Cleaning	3.1	3.1.1.1	The facility met all of the requirements in the Cleaning Practices category. All cleaning records were up to date. No cleaning issues were noted during the inspection.
2	Facility Assessment	4.1	4.1.1.1	The facility and the pest control provider met all of the requirements in the Integrated Pest Management category. All service records, insurance and licenses were up to date. No pest activity was reported over the past year.

Standards Without Identified Risks or Findings

Based on random review and observation samplings at the time of the inspection, the facility appears to be meeting the requirements of the following Standards:

Standard	Standard #
Receipt/Rejection of Dry Goods	1.1
Storage Practices	1.3
Raw Material/Packaging/Finished Product Inventory	1.5
Pallets	1.6
Carry-over and Rework	1.7
Dust Collection and Filtering Devices	1.8
Bulk Material Handling	1.9
Sampling Procedures	1.10
Material Transfer	1.12
Foreign Material Control Devices	1.15
Waste Material Disposal	1.16
Ingredient Containers, Utensils, and Tools	1.17
Workspace Arrangement	1.19
Hand Contact	1.21
Cross-Contamination Prevention	1.23
Finished Product Transportation	1.25
Hand Washing Facilities	1.26
Washrooms, Showers, Locker Rooms, and Other Welfare Areas	1.27
Personal Hygiene	1.28
Work Clothes, Changing Facilities, and Personnel Areas	1.29
Personal Items and Jewelry Control	1.31
Health Conditions	1.32
Non-Facility Personnel	1.33
Filling, Capping, and Sealing	1.35
Examination of Materials	1.36
Facility Location	2.1
Outside Grounds and Roof	2.2
Layout	2.3
Floors	2.4

Drains	2.5
Walls	2.6
Ceilings and Overhead Structures	2.7
Glass, Brittle Plastics, and Ceramics Control	2.8
Air Makeup Units	2.9
Pest Prevention	2.10
Lubrication Management	2.11
Lubricants	2.12
Cross-Contamination Prevention	2.13
Temporary Repair Materials	2.15
Equipment Calibration	2.16
Compressed Air/Product Contact Gases	2.17
Transporting Equipment	2.18
Maintenance Shop/Parts Storage	2.19
Hand Washing Facilities Design	2.20
Bulk Systems, Unloading Areas, and Loading Areas	2.21
Cleaning	3.1
Cleaning Compounds and Sanitizers	3.2
Cleaning Tools and Utensils	3.3
Cleaning Methods/Equipment	3.4
Daily (Housekeeping) Cleaning	3.5
Operational Cleaning	3.6
Periodic Cleaning Tasks/Product Zone Cleaning	3.7
Maintenance Cleaning	3.8
Non-Product Zone and Support Area Cleaning	3.9
Facility Assessment	4.1
Scope of Service	4.2
Credentials and Competencies	4.3
Pesticide Documentation	4.4
Pesticide Application Documentation	4.5
Pesticide Control	4.6
Trend Analysis	4.7
Monitoring Device Documentation	4.8
Exterior Rodent Monitoring Devices	4.9

Interior Rodent Monitoring Devices	4.10
Insect Light Traps	4.11
Bird Management	4.13
Wildlife Management	4.14
Identified Pest Activity	4.15
Accountability	5.1
Support	5.2
Training and Education	5.3
Self-Inspections	5.4
Integrated Pest Management (IPM) Program	5.5
Customer Complaint Program	5.6
Chemical Control Program	5.7
Microbial Control Program	5.8
Allergen Control Program	5.9
Glass, Brittle Plastics, and Ceramics Program	5.10
Receiving and Shipping Program	5.13
Regulatory Affairs and Inspections Program	5.14
Food Defense Program	5.15
Regulated Food Defense Program	5.16
Traceability Program	5.17
Recall/Withdrawal Program	5.18
Non-Conforming Product Program	5.19
Approved Supplier Program	5.20
Regulated Processing Records	5.21
Hazard Analysis Critical Control Points (HACCP)	5.22
Hazard Analysis Risk-Based Preventive Controls (HARPC)	5.23
Positive Hold and Release Procedures	5.24
Water Quality	5.25

Standards Not Applicable

Standard #	Standard
1.2	Receipt/Rejection of Perishables
1.11	Processing Aids
1.13	Material Sifting
1.14	Receiving Filters and Strainers
1.18	Allergen Handling
1.20	Single-Service Containers
1.22	Controlled Temperature for Food Safety
1.24	Cans, Bottles, and Rigid Packaging
1.30	High-Risk Clothing Management
1.34	Glass Container Breakage
2.22	Ammonia Control
2.23	Wastewater Treatment and Sewage Disposal
3.10	Clean-In-Place (CIP) Systems
3.11	Clean-Out-Of-Place (COP) Systems
4.12	Pheromone Monitoring Devices

