



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	701 N Main St Brighton, Colorado 80601-1555 United States Of America
Products Produced or Stored	Sucrose storage & shipping.
Location ID	6001

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-007363

Scope	The receiving, storage, and shipping of granulated sugar.
Variations From Expected Scope	N/A.

Score

Category	Minor Issues Noted (180-195)	Improvement Needed (160-175)	Serious (140-155)	Unsatisfactory ≤ 135	Score
Operational Methods and Personnel Practices	0	0	0	0	200
Maintenance for Food Safety	1	0	0	0	195
Cleaning Practices	1	0	0	0	195
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	1	0	0	2
Program Review	0	0	0	0	2	2
Totals by Category	0	1	1	0	2	4

Findings by Location and Risk

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

Findings with Risk

#	Risk	Standard	Standard #	Requirement #	Location	Finding	Recommendation
1	Minor Issues Noted	Equipment and Utensil Construction	2.14	2.14.1.1	Production	Not all equipment and utensils were observed as being well maintained during the inspection. For example, the gasket on exterior of head house in the old side of the facility was starting to deteriorate, and the white shovels that were hanging on the wall in the unload shed were starting to chip and peel on the shovel end. No product was being threatened at the time of the inspection. Equipment should be kept in good repair to prevent product safety issues.	It was recommended that the gasket and the product shovels be replaced to help prevent possible product safety issues. Equipment should be inspected during the monthly self-inspections to help identify future issues with equipment.
2	Minor Issues Noted	Daily (Housekeeping) Cleaning	3.5	3.5.1.1	Production	Excessive product spillage was observed on the floor next to the screen production area and next to Feed Scroll #5. There were not signs of pest activity in the area during the inspection. Product spillage should be cleaned to help maintain sanitary conditions within the facility.	It was recommended that the spills be cleaned in a timelier manner to help maintain sanitary conditions within the facility.
3	Minor Issues Noted	Cleaning Program	5.11	5.11.1.2	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 daily housekeeping activities be completed in a timelier manner to help maintain sanitary conditions.

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, maintenance findings were 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.
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Additional Comments

#	Standard	Standard #	Requirement #	Comment
1	Receipt/Rejection of Dry Goods	1.1	1.1.1.1	The facility met all of the requirements in the Operational Methods and Personnel Practices Category. All employees were following the established GMP's. Training Records were up to date. Storage conditions were satisfactory.
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. No pest activity was observed during the inspection. All service records, insurance, device map and licenses were up to date.

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
Storage Conditions	1.4
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
Allergen Handling	1.18
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
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
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
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
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
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
1.20	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
1.35	Filling, Capping, and Sealing
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
4.6	Pesticide Control
4.12	Pheromone Monitoring Devices
5.15	Food Defense Program
5.21	Regulated Processing Records
5.22	Hazard Analysis Critical Control Points (HACCP)

