



International Bottled Water Association

Company/Contact Information		Audit Information	
Facility# - Name	C0242293 - DAKS Enterprises, Inc.	Audit# - Visit#	2314186 - 1844430
Address	1414 South Story, Boone, Iowa, United States, 50036	Audit Type	IBWA
Store#		Template Version	1.6
Facility Contact	Mr. Aaron Gillett	Audit Category	RECURRING
Phone	515-432-6382	Audit Year	2019
Fax		Period	
Email	aaron@culliganiowa.com	Auditor	Stuart Zeilstra
Audit Contact	Aaron Gillett	Audit Start Time	29-AUG-2019 08:00:00 AM
Client# - Name	C0038869 - Culligan International Company	Audit End Time	30-AUG-2019 01:30:00 PM
Client Contact	Ms. Brenda Kougias		

Facility Performance	
Number of Major Non-conformances	0
Number of Minor Non-conformances	0
Number of Membership Major Non-conformances	0

Visit Information		
No	Question/Notes	Answer
1	The following departments and individuals participated in the audit process: <i>Aaron Gillett</i>	See Notes
2	Scope of the audit (areas inspected): <i>Production, warehouse, records</i>	See Notes
3	Products made at the facility: <i>Drinking water</i>	See Notes
4	Audit Notes:	See Notes
Section Note:		

Disease Control		
No	Question/Notes	Answer
G1	Any person who, by medical examination or supervisory observation, is shown to have, or appears to have, an illness, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination by which there is a reasonable possibility of food, food-contact surfaces, or food packaging materials becoming contaminated, must be excluded from any operations which may be expected to result in such contamination until the condition is corrected. Personnel must be instructed to report such health conditions to their supervisors.	Yes
Section Note:		

Cleanliness		
No	Question/Notes	Answer
G2	Outer Garments: The methods for maintaining cleanliness include wearing outer garments suitable to the operation in a manner that protects against the contamination of food, food-contact surfaces, or food-packaging materials and to protect against the cross-contact of food.	Yes



Cleanliness		
G3	Unsecured Jewelry and Other Objects: The methods for maintaining cleanliness include removing all unsecured jewelry and other objects that might fall into food, equipment, or containers, and removing hand jewelry that cannot be adequately sanitized during periods in which food is manipulated by hand. If such hand jewelry cannot be removed, it may be covered by material which can be maintained in an intact, clean, and sanitary condition and which effectively protects against the contamination by these objects of the food, food-contact surfaces, or food packaging materials.	Yes
G4	Gloves: The methods for maintaining cleanliness include maintaining gloves, if they are used in food handling, in an intact, clean, and sanitary condition.	Yes
G5	Clothing and Other Personal Belongings: The methods for maintaining cleanliness include storing clothing or other personal belongings in areas other than where food is exposed or where equipment or utensils are washed.	Yes
G6	Eating Food, Chewing Gum, Drinking Beverages, and Using Tobacco: The methods for maintaining cleanliness include confining the following to areas other than where food may be exposed or where equipment or utensils are washed: eating food, chewing gum, drinking beverages, or using tobacco.	Yes
G7	Any Other Necessary Precautions: The methods for maintaining cleanliness include taking any other necessary precautions to protect against contamination of food, food-contact surfaces, or food packaging materials with microorganisms or foreign substances (including perspiration, hair, cosmetics, tobacco, chemicals, and medicines applied to the skin) and to protect against cross-contact of food.	Yes
Section Note:		

Plant Grounds, Construction, and Design		
No	Question/Notes	Answer
G8.1	The methods for adequate maintenance of grounds must include: Properly storing equipment, removing litter and waste, and cutting weeds or grass within the immediate vicinity of the plant that may constitute an attractant, breeding place, or harborage for pests.	Yes
G8.2	The methods for adequate maintenance of grounds must include: Maintaining roads, yards, and parking lots so that they do not constitute a source of contamination in areas where food is exposed.	Yes
G8.3	The methods for adequate maintenance of grounds must include: Adequately draining areas that may contribute contamination to food by seepage, foot-borne filth, or providing a breeding place for pests.	Yes
G8.4	The methods for adequate maintenance of grounds must include: Operating systems for waste treatment and disposal in an adequate manner so that they do not constitute a source of contamination in areas where food is exposed.	Yes
G8.5	The methods for adequate maintenance of grounds must include: If the plant grounds are bordered by grounds not under the operator's control and not maintained in the manner described in the rule, care must be exercised in the plant by inspection, extermination, or other means to exclude pests, dirt, and filth that may be a source of food contamination.	Yes
G9	Suitability of Plant Construction and Design: The plant buildings and structure must be suitable in size, construction, and design to facilitate maintenance and sanitary operations for food- production purposes (i.e., manufacturing, processing, packing, and holding).	Yes
G10	Placement of Equipment and Storage of Materials: The plant must provide adequate space for such placement of equipment and storage of materials as is necessary for maintenance, sanitary operations, and the production of safe food. No storage issues noted.	Yes
G11	Reduce Potential for Contamination and Allergen Cross-Contact Through Adequate Food Safety Controls and Operating Practices or Effective Design: Adequate precautions must be taken to reduce the potential for allergen cross-contact and for contamination of food, food-contact surfaces, or food-packaging materials with microorganisms, chemicals, filth, and other extraneous material. The potential for allergen cross-contact and for contamination may be reduced by adequate food safety controls and operating practices or effective design, including the separation of operations in which allergen cross-contact and contamination are likely to occur, by one or more of the following means: location, time, partition, air flow systems, dust control systems, enclosed systems, or other effective means.	Yes



Plant Grounds, Construction, and Design		
G12	Food in Outdoor Bulk Vessels (including storage tanks and silos): Adequate precautions must be taken to protect food in installed outdoor bulk vessels by any effective means, including using protective coverings, controlling areas over and around the vessels to eliminate harborages for pests, checking on a regular basis for pests and pest infestation, and skimming fermentation vessels, as necessary.	Yes
G13	Lighting: Provide adequate lighting in hand-washing areas, dressing and locker rooms, and toilet rooms and in all areas where food is examined, manufactured, processed, packed, or held and where equipment or utensils are cleaned; and provide shatter-resistant light bulbs, fixtures, skylights, or other glass suspended over exposed food in any step of preparation or otherwise protect against food contamination in case of glass breakage. <i>All lighting meets or exceeds the minimum for the area that it is in.</i>	Yes
G14	Ventilation: Provide adequate ventilation or control equipment to minimize dust, odors and vapors (including steam and noxious fumes) in areas where they may cause allergen cross-contact or contaminate food; and locate and operate fans and other air- blowing equipment in a manner that minimizes the potential for allergen cross-contact and for contaminating food, food- packaging materials, and food-contact surfaces.	Yes
G15	Adequate ventilation provided to minimize odors, noxious fumes, or vapors and condensate in processing, bottling, container washing and sanitizing rooms; ventilation equipment clean.	Yes
G16	Screening: The plant must provide, where necessary, adequate screening or other protection against pests.	Yes
G17	Bottle washing/sanitizing in an enclosed room; positioned to minimize post-sanitization contamination.	Yes
G18	Processing, washing, other rooms not directly connected to room(s) used for domestic household purposes.	Yes
Section Note:		

Sanitary Operations		
No	Question/Notes	Answer
G19	General Maintenance: Buildings, fixtures, and other physical facilities of the plant must be maintained in a clean and sanitary condition and must be kept in repair adequate to prevent food from becoming adulterated. Cleaning and sanitizing of utensils and equipment must be conducted in a manner that protects against allergen cross-contact and against contamination of food, food- contact surfaces, or food-packaging materials.	Yes
G20	Cleaning Compounds and Sanitizing Agents: Cleaning compounds and sanitizing agents used in cleaning and sanitizing procedures must be free from undesirable microorganisms and must be safe and adequate under the conditions of use. Only the following toxic materials may be used or stored in a plant where food is processed or exposed: <ul style="list-style-type: none"> • Those required to maintain clean and sanitary conditions; • Those necessary for use in laboratory testing procedures; • Those necessary for plant and equipment maintenance and operation; and • Those necessary for use in the plant's operations. 	Yes
G21	Identification and Storage of Toxic Materials: Toxic cleaning compounds, sanitizing agents, and pesticide chemicals must be identified, held, and stored in a manner that protects against contamination of food, food-contact surfaces, or food-packaging materials.	Yes
G22	Pest Control: Pests must not be allowed in any area of a food plant. Guard, guide, or pest detecting dogs may be allowed in some areas of a plant if the presence of the dogs is unlikely to result in contamination of food, food-contact surfaces, or food- packaging materials. Effective measures must be taken to exclude pests from the manufacturing, processing, packing, and holding areas and to protect against the contamination of food on the premises by pests. The use of pesticides to control pests in the plant is permitted only under precautions and restrictions that will protect against the contamination of food, food-contact surfaces, and food-packaging materials. <i>Presto-X Pest Control</i>	Yes



Sanitary Operations		
G23	Sanitation of Food-Contact Surfaces: All food-contact surfaces, including utensils and food-contact surfaces of equipment, must be cleaned as frequently as necessary to protect against cross- contact and contamination of food.	Yes
G24	Sanitation of Non-Food-Contact Surfaces: Non-food-contact surfaces of equipment used in the operation of a food plant must be cleaned in a manner and as frequently as necessary to protect against allergen cross-contact and against contamination of food, food-contact surfaces, and food-packaging materials.	Yes
G25	Storage and Handling of Cleaned Portable Equipment and Utensils: Cleaned and sanitized portable equipment with food- contact surfaces and utensils must be stored in a location and manner that protects food-contact surfaces from allergen cross- contact and from contamination.	Yes
Section Note:		

Sanitary Facilities and Control		
No	Question/Notes	Answer
G26	Water Supply: The water supply must be adequate for the operations intended and must be derived from an adequate source. Any water that contacts food, food-contact surfaces, or food packaging materials must be safe and of adequate sanitary quality. Running water at a suitable temperature, and under pressure as needed, must be provided in all areas where required for the processing of food, for the cleaning of equipment, utensils, and food-packaging materials, or for employee sanitary facilities.	Yes
G27	Plumbing must be of adequate size and design and adequately installed and maintained to: Carry adequate quantities of water to required locations throughout the plant.	Yes
G28	Plumbing must be of adequate size and design and adequately installed and maintained to: Properly convey sewage and liquid disposable waste from the plant.	Yes
G29	Plumbing must be of adequate size and design and adequately installed and maintained to: Avoid constituting a source of contamination to food, water supplies, equipment, or utensils or creating an unsanitary condition.	Yes
G30	Plumbing must be of adequate size and design and adequately installed and maintained to: Provide adequate floor drainage in all areas where floors are subject to flooding-type cleaning or where normal operations release or discharge water or other liquid waste on the floor.	Yes
G31	Plumbing must be of adequate size and design and adequately installed and maintained to: Provide that there is not backflow from, or cross-connection between, piping systems that discharge waste water or sewage and piping systems that carry water for food or food manufacturing.	Yes
G32	Toilet facilities: Each plant must provide employees with adequate, readily accessible toilet facilities. Toilet facilities must be kept clean and must not be a potential source of contamination of food, food-contact surfaces, or food-packaging materials.	Yes
G33	Hand-washing facilities: Each plant must provide hand-washing facilities designed to ensure that an employee's hands are not a source of contamination of food, food-contact surfaces, or food- packaging materials, by providing facilities that are adequate, convenient, and furnish running water at a suitable temperature.	Yes
G34	Rubbish and offal disposal: Rubbish and any offal must be so conveyed, stored, and disposed of as to minimize the development of odor, minimize the potential for the waste becoming an attractant and harborage or breeding place for pests, and protect against contamination of food, food-contact surfaces, food-packaging materials, water supplies, and ground surfaces.	Yes
G35	Operations water meets applicable regulatory standards and requirements.	Yes
G36	Source water approved by agency having jurisdiction or by certified or licensed professional geologist or hydrogeologist. <i>City of Boone water supply</i>	Yes
G37	Air under pressure directed at product water or contact surfaces free of oil, dust, rust, excessive moisture; does not affect bacteriological quality.	N/A
G38	Locker and lunch rooms separate from plant operations and storage areas; doors are self-closing; rooms are clean and sanitary; refuse container(s) provided; packaging, wrapping materials and processing supplies absent.	Yes
G39	Product water contact surfaces (utensils, pipes, equipment) clean and adequately sanitized daily; records maintained.	Yes



Sanitary Facilities and Control		
G40	Product water contact surfaces maintained free of scale, oxidation, and other residues. Presence of any unsanitary conditions corrected immediately.	Yes
G41	Cleaned multi-service containers, utensils, disassembled piping, and equipment transported and stored in a sanitary manner.	Yes
G42	Containers, closures, or seals purchased and stored in original containers in clean, dry place; examined before use; handled, dispensed in a sanitary manner. Washed, rinsed, and sanitized as needed.	Yes
G43	Filling, capping, closing, sealing, and packaging done in a sanitary manner.	Yes
Section Note:		

Equipment and Procedures		
No	Question/Notes	Answer
G44	Equipment suitable for intended use, designated, and of materials to be cleanable and properly maintained.	Yes
G45	Storage tanks can be closed to exclude all foreign matter; filtered vents provided; filters readily cleanable or replacement elements.	Yes
G46	Product water separate from operations water to preclude contamination of product; either separate piping systems or suitable backflow prevention.	Yes
Section Note:		

Processes and Controls		
No	Question/Notes	Answer
G47	All operations in the manufacturing, processing, packing, and holding of food (including operations directed to receiving, inspecting, transporting, and segregating) must be conducted in accordance with adequate sanitation principles.	Yes
G48	Quality Control Operations: Appropriate quality control operations must be employed to ensure that food is suitable for human consumption and that food-packaging materials are safe and suitable.	Yes
G49	Supervising Overall Sanitation: Overall sanitation of the plant must be under the supervision of one or more competent individuals assigned responsibility for this function.	Yes
G50	Production Procedures: Adequate precautions must be taken to ensure that production procedures do not contribute to cross- contact and contamination from any source.	Yes
G51	Chemical, Microbial, or Extraneous-Material Testing Procedures: Chemical, microbial, or extraneous-material testing procedures must be used where necessary to identify sanitation failures or possible cross-contact and food contamination.	Yes
G52	Contaminated Food: All food that has become contaminated to the extent that it is adulterated be rejected, or if appropriate, treated or processed to eliminate the contamination.	Yes
G53	Inspection, Segregation and Handling of Raw Materials and Other Ingredients: Raw materials and other ingredients must be inspected and segregated or otherwise handled as necessary to ascertain that they are clean and suitable for processing into food and must be stored under conditions that will protect against allergen cross-contact and against contamination and minimize deterioration. Raw materials must be washed or cleaned as necessary to remove soil or other contamination. Water used for washing, rinsing, or conveying food must be safe and of adequate sanitary quality. Water may be reused for washing, rinsing, or conveying food if it does not cause allergen cross- contact or increase the level of contamination of the food.	Yes
G54	Levels of Microorganisms in Raw Materials and Other Ingredients: Raw materials and other ingredients must either not contain levels of microorganisms that may render the food injurious to the health of humans, or they must be pasteurized or otherwise treated during manufacturing operations so that they no longer contain levels that would cause the product to be adulterated.	Yes
G55	Holding Raw Materials, Other Ingredients, and Rework in Bulk: Raw materials, other ingredients, and rework must be held in bulk, or in containers designed and constructed so as to protect against allergen cross-contact and against contamination and must be held at such temperature and relative humidity and in such a manner as to prevent the food from becoming adulterated. Material scheduled for rework must be identified as such.	Yes



Processes and Controls		
G56	Liquid and dry raw materials and other ingredients: Liquid or dry raw materials and other ingredients received and stored in bulk form must be held in a manner that protects against allergen cross-contact and against contamination. <i>Verified caps kept in original containers</i>	Yes
G57	Treatment equipment processes and substances used preclude contamination or adulteration of product. Bottled water product shall not be transported, stored or processed through non-food equipment. If equipment is used for other foods, a documented cleaning/sanitizing procedure shall be made available.	Yes
G58	Multi-service shipping cases maintained to assure they will not contaminate primary container or product.	Yes
G59	Records maintained of kind of product, volume produced, date produced, lot code used, and distribution to wholesale and retail outlets.	Yes
Section Note:		

Manufacturing Operations		
No	Question/Notes	Answer
G60	Condition of equipment, utensils, and finished food containers: Equipment and utensils and food containers must be maintained in an adequate condition through appropriate cleaning and sanitizing, as necessary. Insofar as necessary, equipment must be taken apart for thorough cleaning.	Yes
G61	Conditions and controls for food manufacturing, processing, packing, and holding: All food manufacturing, processing, packing, and holding must be conducted under such conditions and controls as are necessary to minimize the potential for the growth of microorganisms, allergen cross-contact, contamination of food, and deterioration of food.	Yes
G62	Measures to destroy or prevent the growth of undesirable microorganisms: Measures such as sterilizing, irradiating, pasteurizing, cooking, freezing, refrigerating, controlling pH, or controlling aw that are taken to destroy or prevent the growth of undesirable microorganisms must be adequate under the conditions of manufacture, handling, and distribution to prevent food from being adulterated.	Yes
G63	Work-in-Process and Rework: Work-in-process and rework must be handled in a manner that protects against allergen cross- contact, contamination, and growth of undesirable microorganisms. <i>No rework of product.</i>	N/A
G64	Equipment, containers, and utensils: Equipment, containers, and utensils used to convey, hold, or store raw materials and other ingredients, work-in-process, rework, or other food must be constructed, handled, and maintained during manufacturing, processing, packing, and holding in a manner that protects against allergen cross- contact and against contamination.	Yes
G65	Metal and other extraneous material: Adequate measures must be taken to protect against the inclusion of metal or other extraneous material in food.	Yes
G66	Disposal of adulterated food, raw materials, and other ingredients: Food, raw materials, and other ingredients that are adulterated must be disposed of in a manner that protects against the contamination of other food; or if the adulterated food is capable of being reconditioned, it must be: 1.Reconditioned (if appropriate) using a method that has been proven to be effective; or 2.Reconditioned (if appropriate) and reexamined and subsequently found not to be adulterated within the meaning of the Federal Food, Drug, and Cosmetic Act before being incorporated into other food.	Yes
G67	Filling, Assembling, Packaging and Other Operations: Filling, assembling, packaging, and other operations must be performed in such a way that the food is protected against allergen cross-contact, contamination and growth of undesirable microorganisms.	Yes
Section Note:		

Warehousing and Distribution/Defect Action Levels		
No	Question/Notes	Answer
G68	Storage and transportation of food must be under conditions that will protect against allergen cross-contact and against biological, chemical (including radiological), and physical contamination of food, as well as against deterioration of the food and the container.	Yes



Warehousing and Distribution/Defect Action Levels		
G69	The manufacturer, processor, packer, and holder of food must at all times utilize quality control operations that reduce natural or unavoidable defects to the lowest level currently feasible.	Yes
Section Note:		

Bottled Water-Specific GMPs		
No	Question/Notes	Answer
BG1	Product water from approved source; complies with applicable laws and regulations; documented; complies with GMPs and SOQs; source integrity verified; source free of surface water influence. <i>City of Boone water supply</i>	Yes
BG2	Source waters analyzed annually for chemical/physical parameters; every four years for radiological parameters. Non-PWS source waters analyzed weekly for microbiological contaminants.	Yes
BG3	Product water contact surfaces comply with FDA, Codex, or other applicable standards; are of nonabsorbent, nontoxic materials; can be adequately cleaned and sanitized.	Yes
BG4	Treatment process achieves intended purpose; inspection records maintained and reviewed. <i>This plant uses softening, carbon filtration, reverse osmosis, ultraviolet light, and ozone treatment.</i>	Yes
BG5	Product water samples taken after processing prior to bottling to verify effectiveness of treatment process; approved analysis methods.	Yes
BG6	Unsanitary or defective containers reprocessed or discarded; multi- service containers cleaned, sanitized prior to filling and capping; records maintained.	Yes
BG7	Mechanical washers inspected and records maintained for maintenance and performance.	Yes
BG8	Sanitizing operations comply with applicable regulations and manufacturer's directions; records maintained.	Yes
BG9	Containers and closures nontoxic; comply with applicable regulations.	Yes
BG10	Filling, capping, and sealing monitored; filled containers inspected; records maintained.	Yes
BG11	Containers and closures tested for microbiological contaminants at least quarterly; records maintained.	Yes
BG12	Samples taken at least once per week for each product type; analyzed at an approved laboratory for microbiological contaminants; records maintained.	Yes
BG13	Bottled water products tested daily for total coliform by an in- house laboratory or an approved laboratory.	Yes
BG14	Samples analyzed at least once per year for each product type for chemical and physical parameters by an approved laboratory. <i>Culligan</i>	Yes
BG15	All records of certifications and approvals of source and operations water on file.	Yes
BG16	All records retained for a minimum of five years.	Yes
Section Note:		

Facility Registration		
No	Question/Notes	Answer
FR1	The facility is registered with FDA under the facility registration rule. <i>Expires 12/31/20</i>	Yes
Section Note:		

Food Safety Plan		
No	Question/Notes	Answer
FP1	The facility has a written food safety plan (FSP).	Yes
PC1	The FSP addresses the following: The facility has a written hazard analysis (HA).	Yes
PC2	The FSP addresses the following: The facility has a risk-based preventive controls (RPC)	Yes
PC3	The FSP addresses the following: Written procedures for monitoring the implementation of the preventive controls.	Yes



Food Safety Plan		
PC4	The FSP addresses the following: The written corrective action procedures.	Yes
PC5	The FSP addresses the following: Written verification procedures.	Yes
PC6	The FSP addresses the following: A written supply-chain program as required by subpart G of the Preventive Controls Rule. <i>Suppliers are specified, deliveries are inspected.</i>	Yes
PC7	The FSP addresses the following: A written recall plan.	Yes
Section Note:		

Hazard Analysis		
No	Question/Notes	Answer
PC8	Biological Hazards Identified.	Yes
PC9	Chemical (including Radiological) Hazards Identified.	Yes
PC10	Physical Hazards Identified.	Yes
PC11	Hazard Analysis Revisions: Hazard analysis is evaluated when changes to the facility or food safety plan occur, or at a minimum, every 3 years.	Yes
Section Note:		

Preventive Controls		
No	Question/Notes	Answer
PC12	The written FSP addresses the following preventive controls: Process controls (e.g., operational controls for filters, UV units, ozone, RO). Note that as appropriate to the nature of the control and its role in the facility's food safety system, process controls must include parameters and the min/max value to which the parameter must be controlled. <i>This plant has two process control</i>	Yes
PC13	The written FSP addresses the following preventive controls: Food allergen controls (e.g., protecting food from allergen cross contact during storage, handling and use; ensuring proper labeling).	Yes
PC14	The written FSP addresses the following preventive controls: Sanitation controls (e.g., cleanliness of food contact surfaces; prevention of cross contamination).	Yes
PC15	The written FSP addresses the following preventive controls: Any other controls employed by the facility. (including supply chain, recall plan, other controls).	Yes
Section Note:		

Monitoring Requirements		
No	Question/Notes	Answer
PC16	The bottling facility must establish and implement written procedures for monitoring preventive controls, including frequency. Monitoring must be performed at adequate frequency to ensure that the preventive controls are being performed consistently. Monitoring activities must be documented, but exception records are permitted. Monitoring records are also subject to verification, including records reviews. <i>Monitoring tests are documented on the Operations Log Sheet</i>	Yes
Section Note:		

Corrective Actions		
No	Question/Notes	Answer
PC17	The bottling facility must establish and implement written corrective action procedures to be used if the preventive controls are not properly implemented. Corrective actions are, as FDA states, as appropriate to the nature of the hazard and the nature of the preventive control. Corrective action procedures must address product testing and environmental monitoring results.	Yes
Section Note:		

Verification		
No	Question/Notes	Answer



Verification		
PC18	Verification activities must include "as appropriate to the preventive control and its role in the facility's food safety system.": The food safety plan has been validated; signatures document validation with date.	Yes
PC19	Verification activities must include "as appropriate to the preventive control and its role in the facility's food safety system.": Verification that monitoring is being conducted.	Yes
PC20	Verification activities must include "as appropriate to the preventive control and its role in the facility's food safety system.": Where applicable, verification that appropriate decisions about corrective actions are being made.	Yes
PC21	Verification activities must include "as appropriate to the preventive control and its role in the facility's food safety system.": Where applicable, verification of implementation and effectiveness of corrective actions and corrections.	Yes
PC22	Verification activities must include "as appropriate to the preventive control and its role in the facility's food safety system.": Reanalysis of portions of the food safety plan, or the entire food safety plan are being completed at least once every three years.	Yes
PC23	Verification activities must include "as appropriate to the preventive control and its role in the facility's food safety system.": All verification activities are documented and records maintained for 2 years. <i>Retention policy is five years.</i>	Yes
PC24	Preventive controls are consistently implemented and are effectively and significantly minimizing or preventing the significant hazards via: Calibration of process monitoring instruments and verification instruments (or checking them for accuracy).	Yes
PC25	Preventive controls are consistently implemented and are effectively and significantly minimizing or preventing the significant hazards via: Product testing (daily/weekly/qtrly/annually). <i>Keystone Labs, Iowa NDR licence number 95, all samples tested.</i>	Yes
PC26	Preventive controls are consistently implemented and are effectively and significantly minimizing or preventing the significant hazards via: Environmental monitoring (containers and closures).	Yes
PC27	Records of monitoring and corrective actions must be reviewed within 7 working days after the records are created, or within a reasonable timeframe provided that the preventive controls qualified individual prepares (or oversees preparation of) a written justification for a timeframe that exceeds 7 working days. <i>Verified sign off within 7 days.</i>	Yes
PC28	Records of calibration, testing (e.g., product testing; environmental monitoring), supplier verification activities, and other verification activities must be reviewed within a reasonable time after the records are created.	Yes
Section Note:		

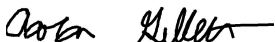
IBWA Security Plan		
No	Question/Notes	Answer
FD1	Does the company and facility have a documented food defense plan? Is there a designated person to oversee it?	Yes
FD2	Is access to the facility limited? Is entry controlled? Is access to critical areas of the facility limited and restricted to authorized personnel? Are restricted areas clearly marked? Is staff access in the facility limited to the area of their job function and unrestricted areas? <i>All doors locked. Visitors must enter through office door.</i>	Yes
FD3	Are exit doors that are designated for emergency use only and not routinely use by personnel equipped with alarms?	Yes
FD4	Is management aware of which employees should be on the premises and the area they are assigned to?	Yes
FD5	Are all employees screened prior to hiring (e.g. reference checks, criminal background check, etc.), including temporary employees?	Yes
FD6	Has food defense training been provided to all employees?	Yes
FD7	Is the security team for each facility identified and the member list current? Do they meet at least quarterly?	Yes
FD8	Are employees aware of whom in management they should contact about potential security problems/issues?	Yes
FD9	Does the company keep a current roster of employees, full time and temporary?	Yes



IBWA Security Plan		
FD10	Is there an employee identification system in place? Are uniforms, name tags or identification badges collected from employees prior to the termination of employment? <i>All employees</i>	Yes
FD11	Is there a system of traceability of computer transactions, and is computer access restricted?	Yes
FD12	Does the facility have a documented policy to prevent storage or holding of finished product in unsecured areas? <i>In Food Defense Plan</i>	Yes
FD13	Are routine security checks of the premises performed to identify signs of tampering, criminal or terrorist act?	Yes
FD14	Is the perimeter of the facility secured by fencing or other deterrent?	Yes
FD15	Is the security of doors, windows and other points of entry monitored and documented?	Yes
FD16	Are keys to the facility monitored or tracked? <i>Only members of Food Safety Team have keys.</i>	Yes
FD17	Does the facility have an emergency lighting system?	Yes
FD18	Is the delivery and off-loading of incoming materials supervised?	Yes
FD19	Does the facility have a program in place to inspect product returned to the facility for tampering?	Yes
FD20	Are floor plans, product flow charts and/or segregation charts in a secure location?	Yes
FD21	Is there a documented contractor and visitor policy <i>In Food Safety Plan</i>	Yes
FD22	Are visitors required to show ID? Is the purpose of the visitation verified before entry into the factory? Is there evidence the policy is being followed?	Yes
FD23	Are visitors prohibited from sensitive areas in the plant (production, treatment etc.), unless accompanied by an authorized employee?	Yes
FD24	Are incoming and outgoing employee and visitor vehicles part of a regular inspection program?	N/A
FD25	Are parked vehicles belonging to employees and visitors identified by a marker, card or decal, provided by the plant or company? <i>All employee vehicles are tracked by license plate number.</i>	Yes
FD26	Is there a policy in place stating where personal items are allowed and not allowed in the facility?	Yes
Section Note:		

IBWA Membership Requirements		
No	Question/Notes	Answer
M1	Plant is operated under the supervision of a competent person qualified by experience, education, and training to operate and maintain the plant's facilities. Said person holds a certificate from IBWA or an applicable state agency. <i>Aaron Gillett</i>	Yes
M2	IBWA member proprietary brands include on the label a telephone number of the bottler, distributor, or brand owner as a means of contact for consumers who wish to obtain additional product information.	Yes
M3	Written document containing analytical test results and any other pertinent water quality information for bottler's proprietary brands available for inspection during audit. Document is made available by company to consumers upon request.	Yes
M4	Annual audit completed each year.	Yes
M5	Written policies and procedures designed to protect the integrity and security of their operations and products (bottled water facility security plan). Facility registered with the U.S. Food and Drug Administration. <i>Expires 12/31/20</i>	Yes
Section Note:		



Audit Contact	Signature	Date Signed
Aaron Gillett		29-Aug-2019 02:10:22 PM

* Represents Non-conformances

For questions regarding this report, please contact your program manager, Kayla Ancia, at KANCTIL@NSF.ORG.