

AUDIT REPORT

Good Manufacturing Practices and Food Safety Systems Audit

for:

**Original Bagel Company: West
Caldwell, NJ**

**Report Date
February 01, 2013**

**Audit by
Grace Chiang**

Silliker, Inc.

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Audit Summary

Company Name: Parent Company:	Original Bagel Company	Audit Date: Start/End Time (# hrs on records/plant observatio	February 1, 2013 8:30 AM - 5:00 PM 5hrs records/3hrs observations
Plant Address:	2 Fairfield Crescent West Caldwell, NJ 07006	Plant phone, fax & email:	973-227-5777 973-227-5767 bill@originalbagel.com
Silliker Auditor:	Grace Chiang grace.chiang@silliker.com 732- 331-9289	Company Associate(s) accompanying auditor (Name & title):	William Lasek - Chief Operating Officer Richard Gibson - Consultant
Products produced by plant:	Fully baked bagels, shipped frozen	Audit Description:	Annual audit / Announced

USDA #:	N/A	Bioterrorism:	Yes
Audit Score:	97.2	Rating:	Meets audit expectations
Follow-up audit required:	N/A	Reason for follow-up:	N/A

Audit Review

Company associate(s) with whom audit findings were reviewed:	Dave Harris, Bruce Levenbrook, William Lasek, William Anzenberger, and Richard Gibson
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Auditor Signature: _____

Grace C. Chiang

Grace Chiang 732-331-9289; grace.chiang@silliker.com

Items in bold and caps are critical non-conformance questions if a "1" is scored by auditor.

Plant Description

The auditor verified by a copy of FDA Food Facility Registration form that the facility has registered and is in compliance with the Bioterrorism regulations under FSMA.

Original Bagel Company is privately owned since 1995. Located in an industrial park of West Caldwell, NJ, this facility is one story, approximately 30,000 square feet. The layout of the facility includes a production line, dry storage, a freezer, a cooler, a flour silo, shipping/receiving, and office space. Original Bagel employs 35 people working one staggered shift, seven days per week. Sanitation is conducted by production operators at the end of production.

The facility identified one HACCP Plan: Bagel Processing, one critical control point (CCP): Metal detection. Allergen ingredients uses are wheat (in all products), soy (in all products), egg (is baked in the egg bagels), and milk (is used as cheese topping for cheese bagels). All products are Kosher certified.

The company produces fully baked bagels, and shipped frozen to food services, whole sellers, and deli stores.

Summary of Audit Findings

Company: Original Bagel Company: West Caldwell, NJ

Audit Date: February 01, 2013

Critical / Major Areas (Questions scoring a 1 or 2):

Positive Comments

The audit participants were organized and proactive in responding to observations during the audit. Cooperation by the management was excellent and appreciated. Management demonstrated interest to meet all audit requirements. The documentation programs were set up and executed well. Any observation made as a "comment only" is not scored and is not reflected in the score.

Facility Management

Facility Management	Rating
1. Are corrective actions from all audits completed and reviewed by Senior management?	Yes
2. Does the business actively maintain the facility and prioritize repairs to the facility and equipment based on food safety risk to product or process?	Yes
3. Does the demonstrated food safety culture enable the facility's practices to comply with regulations and current good manufacturing practices?	Yes
4. Has the business implemented a system to ensure that all personnel are adequately trained, Instructed and supervised in food safety principles and practices commensurate with their activity?	Yes

Comments

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- | | |
|---|---|
| 1 | Yes: The senior management reviews corrective actions from all audits. |
| 2 | Yes: The company replaced maintenance shop, a sewer line, and a new dock door, also repaired the packing room floor in the last year. |
| 3 | Yes: Receiving clerk was familiar with the receiving procedures. All trainings were conducted. |
| 4 | Yes: All visitors will go through the GMP guidance training. All employees were trained and followed procedures. |

Good Manufacturing Practices and Food Safety Systems Audit Rating Analysis

Company: Original Bagel Company: West Caldwell, NJ

Audit Date: February 01, 2013

Category	# Points Received	# Possible Points	Percentage (%)
<i>I. Food Safety Systems</i>	140	140	100
<i>II. Quality Systems</i>	179	185	96.8
<i>III. Grounds, Building, & Equipment</i>	86	95	90.5
<i>IV. Pest Control</i>	35	35	100
<i>V. Employee Practices</i>	30	30	100
<i>VI. Receiving, Storage, & Shipping</i>	73	75	97.3
<i>VII. Plant Sanitation</i>	40	40	100
<i>VIII. Processing</i>	60	60	100
<i>IX. Food Defense</i>	52	55	94.5
Overall Score	695	715	97.2

Items in bold and caps are critical non-conformance questions if a "1" is scored by auditor.