



# SQF Food Safety Audit Edition 9

## CHOCOLATE CHOCOLATE CHOCOLATE - Chocolate Chocolate Chocolate Company

### Summary

**AUDIT DECISION**  
**CERTIFIED**

**CERTIFICATION NUMBER**  
**22380 | 138031**

**AUDIT RATING**



**Excellent**

**DECISION DATE**  
**08/25/2021**

**AUDIT TYPE**  
**RECERTIFICATION**

**RECERTIFICATION DATE**  
**08/17/2022**

**AUDIT DATES**  
**07/19/2021 - 07/20/2021**

**EXPIRATION DATE**  
**10/31/2022**

**ISSUE DATE**  
**08/25/2021**

### Facility & Scope

**CHOCOLATE CHOCOLATE CHOCOLATE (50014)**

Chocolate Chocolate Chocolate Company  
5025 Pattison Ave  
Saint Louis, MO 63110  
United States

**Food Sector Categories:**

17. Confectionery Manufacturing

**Products:**

17: Confectionery Manufacturing; candy bars, caramels, chocolate bars with inclusions, chocolate melt-aways, cordial cherries, filled chocolate shapes, mint melt-away, mixed nuts chocolate bars, Barks, Candies, candy coated nuts, caramel apples, chocolate bars, chocolate candy, chocolate coated pretzels, chocolate confectionery, chocolate covered dried fruit, chocolate enrobed candy bars, chocolate enroled cremes, chocolate mint cremes, chocolate peanut butter cups, chocolates with inclusions, coconut products, cremes, chocolate and nut candies, creams, enrobed confectionery bars, enrobed chocolate products, fudge and toffees

**Scope of Certification:**

Manufacturer of Chocolate.

### Certification Body & Audit Team

**ASI Food Safety**



500 Northwest Plaza  
St. Ann, MO 63074  
United States

**Email:** info@asifood.com

**Web Site:** <http://www.asifood.com>

**CB#:** CB-1-ASI

**Accreditation Body:** ANSI

**Accreditation Number:** 1222

**Lead Auditor:** Kinney, Douglas (200997)

**Technical Reviewer:** Pallaske, Gregory (205257)

**Hours Spent on Site:** 16

**Hours of ICT Activities:** 0

**Hours Spent Writing Report:** 8

### Non-Conforming

## 2.6.4 Crisis Management Planning

(MINOR) The facility conducted a mock crisis test for a tornado, the mock crisis did not address the facility or food or ingredients. The crisis policy is dated 04/02/2021. The facility has a generator on site that supplies electricity for the entire facility, the generator is tested every week. The facility has a crisis team on file. The facility addresses weather events, civil unrest and pandemic. The facility has a customer contact list. The facility has a back up facility in the event of an issue with the facility. The facility conducted a mock crisis test for a tornado, the mock crisis did not address the facility or food or ingredients.

**2.6.4.2** The crisis management plan shall be reviewed, tested, and verified at least annually with gaps and appropriate corrective actions documented. Records of reviews of the crisis management plan shall be maintained.

**RESPONSE:** MINOR

**EVIDENCE:** (MINOR) The facility conducted a mock crisis test for a tornado, the mock crisis did not address the facility or food or ingredients.

**ROOT CAUSE:** Overlooked stating that equipment, ingredients, finished product, packaging and building structures were checked because it was thought that the last paragraph in the report stating "If the event were real, the Crisis Management Team members would follow the instructions in (Policy 130)" would suffice. The policy does state that the above items would be checked. Going forward, we will include the specifics regarding checked items/areas in the report summary.

**CORRECTIVE ACTION:** added to the report summary a paragraph stating that the equipment, ingredients, finished product, packaging and building structure were examined with no damage found.



CrisisMgmtDrillPattison  
2.1.52021.pdf

**VERIFICATION OF CLOSEOUT:** Greg Pallaske has reviewed and approved the root causes, corrective actions and supporting documentation, which includes the attached updated report

**COMPLETION DATE:** 07/29/2021    **CLOSEOUT DATE:** 08/05/2021

## 11.2.4 Pest Prevention

(MINOR) 2 exterior bait stations observed that were opened (no bait observed in the exterior stations) .The facility uses a 3rd party PCO that conducts a monthly service for both buildings. The COI expires on 1/1/2022. The pesticide applicators license expires on 06/30/2022. T The main facility has Interior- 34 Exterior-8 IFL-3 Pheromone-1 The warehouse has Interior- 20 Exterior-11 IFL-2 Pheromone-2 The IFL light bulbs were changed July 06, 2021. The business license on file expires on 06/30/2022

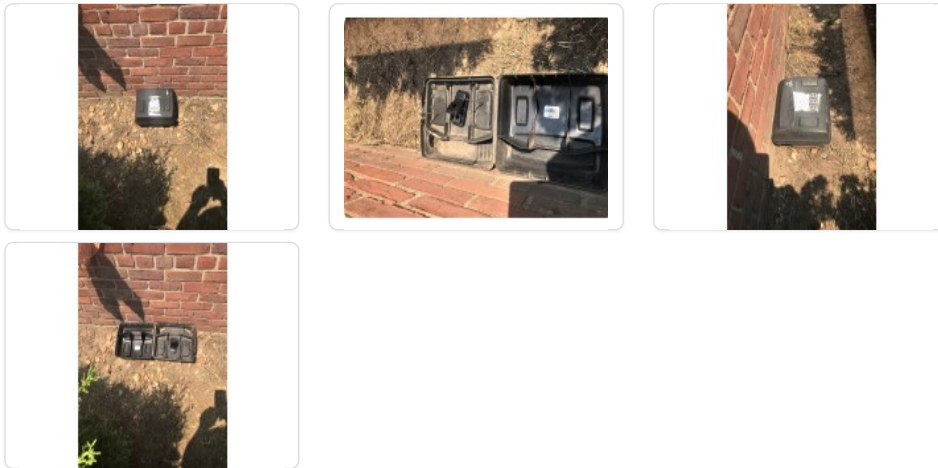
**11.2.4.1** A documented pest prevention program shall be effectively implemented. It shall: i. Describe the methods and responsibility for the development, implementation, and maintenance of the pest prevention program; ii. Record pest sightings and trend the frequency of pest activity to target pesticide applications; iii. Outline the methods used to prevent pest problems; iv. Outline the pest elimination methods and the appropriate documentation for each inspection; v. Outline the frequency with which pest status is to be checked; vi. Include the identification, location, number, and type of applied pest control/monitoring devices on a site map; vii. List the chemicals used. The chemicals are required to be approved by the relevant authority and their Safety Data Sheets (SDS) made available; viii. Outline the methods used to make staff aware of the bait control program and the measures to take when they come into contact with a bait station; ix. Outline the requirements for staff awareness and training in the use of pest and vermin control chemicals and baits; and x. Measure the effectiveness of the program to verify the elimination of applicable pests and to identify trends.

**RESPONSE:** MINOR

**EVIDENCE:** (MINOR) 2 exterior bait stations observed that were opened (no bait observed in the exterior stations)

**ROOT CAUSE:** Pest control visited the facility the morning of the audit and in their haste to finish prior to the audit, they forgot to replace the traps and close those two stations.

**CORRECTIVE ACTION:** Pest control added traps to the two outside stations, photos taken of the inserted traps and closed stations.



**VERIFICATION OF CLOSEOUT:** Greg Pallaske has reviewed and approved the root causes, corrective actions and supporting documentation, which includes the attached photo proof and compliance statement

**COMPLETION DATE:** 07/27/2021 **CLOSEOUT DATE:** 08/05/2021

## 11.6.1 Receipt, Storage and Handling of Goods

(MINOR) Observed ingredients in 5 gallon buckets in the hot room and the kitchen that were stored on the floor. The facility conducts inbound and outbound trailer inspections including – pest activity, seal, temperature, odors, and cleanliness. Shipping and receiving records reviewed for 10/15/20210, 12/15/2020 and 04/2021

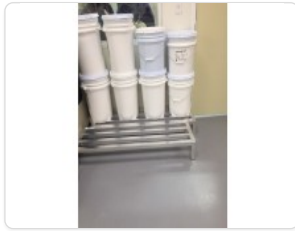
**11.6.1.1** The site shall document and implement an effective storage plan that allows for the safe, hygienic receipt and storage of raw materials (i.e., frozen, chilled, and ambient), ingredients, packaging, equipment, and chemicals.

**RESPONSE:** MINOR

**EVIDENCE:** (MINOR) Observed ingredients in 5 gallon buckets in the hot room and the kitchen that were stored on the floor.

**ROOT CAUSE:** overlooked the need to have buckets off the floor since they are plastic and the buckets securely sealed. Will be off the floor going forward

**CORRECTIVE ACTION:** dunnage racks were ordered and buckets place on racks in both the candy kitchen and hot room



**VERIFICATION OF CLOSEOUT:** Greg Pallaske has reviewed and approved the root causes, corrective actions and supporting documentation, which includes the attached photo proof and compliance statement

**COMPLETION DATE:** 07/29/2021    **CLOSEOUT DATE:** 08/05/2021