

Audit Report

1. Audit Summary			
Company name	Fortress Nutrition LLC	Site Code	9166900
Site name	Fortress Nutrition LLC		
Scope of audit	Custom blending and packaging of nutritional and functional food and dietary supplement powder products including teas, cocoa, and grain products, and proteins, co-packed for further processors and customers serving retail markets in multi-walled bags, (MWB), pre-formed foil pouches, and canisters.		
Exclusions from scope	Christopher Morgan DC.		
Justification for exclusion	Christopher Morgan Distribution Center is in the same building but segregated from the production and storage of Fortress Nutrition.		
Audit Start Date	2021-08-10	Audit Finish Date	2021-08-12
Re-audit due date	2021-08-28	Head Office	No

Additional modules included			
Modules	Result	Scope	Exclusions from Scope
Choose a module	Choose an item		
Choose a module	Choose an item		

2. Audit Results					
Audit result	Certificated	Audit grade	AA	Audit type	Announced
Previous audit grade	A	Previous audit date	2020-08-06		
Certificate issue date	2021-09-17	Certificate expiry date	2022-10-09		
Number of non-conformities			Fundamental	0	
			Critical	0	
			Major	0	

Certification Body name and address

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2. Audit Results

	Minor	5
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3. Company Details

Address	16595 West Stratton Drive, Suite 1, NEW BERLIN, WI 53151		
Country	USA	Site Telephone Number	262-780-7292
Commercial representative Name	Christopher Rebholz	Email	crebholz@fortressllc.com
Technical representative Name	Jon Rykwaldner	Email	jrykwaldner@fortressllc.com

4. Company Profile

Plant size (metres square)	<10K sq.m	No. of employees	1-50	No. of HACCP plans	1-3
Shift Pattern	1 shift: 6:00 am to 2:30 pm (5 days/week)				
Subcontracted processes	No				
Other certificates held	Organic, Kosher				
Regions exported to	None Choose a region Choose a region Choose a region Choose a region Choose a region				
Company registration number	XXXXXXXX3798				
Major changes since last BRCGS audit	None				

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4. Company Profile

Fortress Nutrition LLC is a privately held company established in 1989 and located in an industrial park of New Berlin WI. The facility is in the same building as the sister company, Christopher Morgan which is a distribution and fulfilment center and media company. All functions of the operations are segregated, and entrances into respective areas are by key card access. This is the only location and Head Office for Fortress Nutrition LLC. The company does custom blending and packaging of nutritional and functional food and dietary supplement powder products including teas, cocoa, and grain products, and proteins, co-packed for further processors and customers serving retail markets in multi-walled bags, (MWB), pre-formed foil pouches, and canisters. The company spans over 27,000 square feet (2508 square meters), with 10 separate rooms. There are two blending rooms, and four packing lines; 2 pre-weighing rooms; chemical/sanitation room and clean parts room. There are approximately 40 employees, that work shift from 6:00 am -2:30 pm, 5 days a week. Volume is confidential.

5. Product Characteristics

Product categories		15 - Dried food and ingredients Category Category Category			
Finished product safety rationale		Water activity (Aw) for ingredient blends is <0.60. Finished goods are held under dry ambient conditions.			
High care	No	High risk	No	Ambient high care	No
Justification for area		All areas are low risk based upon Appendix 2 of the BRC Issue 8 Standard.			
Allergens handled on site		Egg Soya Milk Choose an allergen Choose an allergen Choose an allergen Choose an allergen			
Product claims made e.g. IP, organic		Organic, Kosher			
Product recalls in last 12 Months		No			

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5. Product Characteristics

Products in production at the time of the audit

Plated Lactose, packed in multiwalled kraft bags with liners- 30 lbs bags; Nutritional Yeast, packed in metalized pouches/8 oz/24 /box; Erythritol, packed in 1 lb polypropylene Pouches 12 /box.

6. Audit Duration Details

On-site duration	21 man hours	Duration of production facility inspection	9 man hours
Reasons for deviation from typical or expected audit duration	None		
Next audit type selected	Announced		

Audit Duration per day

Audit Day	Date	Start Time	Finish time
1	2021-08-10	08:30	17:30
2	2021-08-11	08:30	17:30
3	2021-08-12	08:30	12:30

	Auditor number	Name	Role
Auditor Number	21447	Sandip Parikh	Lead Auditor
Second Auditor Number	N/A		Please select

Present at audit

Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.11)

Name/Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Ben McGuire/Director of Operations	X			X
Jon Rykwlder/QA Director	X	X	X	X
Alec Buccanero/QA Supervisor	X	X	X	X

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Brian Wargula/Purchasing Director	X			X
Christopher Rebholz/CEO				X
Victor Jaranillo/Production Supervisor	X			X
Charles Kay/Maintenance Manager	X			X
Jayson Ramos/Production Supervisor	X			X
Lynn Schwartz/Customer Service	X			X

GFSI Audit History

Date	Scheme/Standard	Announced/Unannounced

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Non-Conformity Summary Sheet

Critical or Major Non Conformities Against Fundamental Requirements				
No	Clause	Detail	Critical or Major	Ant. re-audit date

Critical				
No.	Clause	Detail		Ant. Re-audit date



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Major						
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed

Minor						
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed
1	4.8.4	Water in employees hand wash sinks in restrooms and at employee entrance was cold.	Replaced water heater (WO-158)	Add water heater as an annual PM	Water heater was not on PM schedule	09/11/2021
2	4.9.1.1	Observed unlabelled chemical spray bottle stored in the food grade lubricant cabinet.	Removed and disposed of unlabeled chemical spray bottle.	Create weekly check sheet to verify chemicals are labelled and in appropriate storage location to be completed by Maintenance.	9/3/21 CK - Periodic verification by Maintenance not established	09/11/2021

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Minor							
3	4.11.1	Blending mixer and other equipment in Blending Room # 4 was left uncleaned after production.	Cleaned Room 4. See attached cleaning log.	Conduct & document risk assessment to determine idle time for rooms prior to cleaning.	Management unaware of requirement. Room idle time prior to cleaning based on historical pest & environmental trending, not formally risk assessed.	09/11/2021	Sandip Parikh
4	4.15.2	Partially used packaging material and WIP ingredient (pea protein) stored on the same pallet in the storage warehouse.	Separated materials and corrected storage locations	Update Material Storage & Warehouse Management SOP QP-11 to add clarification for storage requirements. Re-train personnel on revised procedure.	Requirements for materials separation in the storage process need clarification.	09/11/2021	Sandip Parikh
5	5.3.4	Observed wrong colored allergen utensils used in the blending operation in Room # 4- Orange brushes (Allocated for only egg allergens) were used	Disposed of orange brushes immediately after finding issue during audit	Implement sign-out log for implements including color code instructions and review requirement by Production Lead.	Insufficient instructions for use of color-coded implements and oversight by Production Lead.	09/11/2021	Sandip Parikh

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Minor					
		during blending of milk allergen product.			

Comments on non-conformities
Comments



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