



Walnut Huller Food Safety
& GMP Audit Report
September 2013

Danna Farms, Inc. - Plumas Lake, CA



DFA of California
 710 Striker Avenue
 Sacramento, CA 95834
 916-561-5900

Food Safety GMP Audit Report
 Walnut Hullers and Dryers

Company Name	Danna Farms, Inc.
Plant Address	1001 Feather River Blvd Plumas Lake, CA 95961
Principal	Joe Danna
Auditor(s)	Jeremiah Szabo
Personnel on Exit Review	Joe Danna, Bernabe Perez, Tim Danna
Personnel on Tour	Bernabe Perez, Tim Danna
Goods in production at time of audit	Huller was not running. Walnuts were in drying bins.
Audit Date	9/17/2013 Date of Report 9/25/2013
Facility Description	The huller line is located in a partially enclosed metal building along the east side of the property. The facility uses metal drying bins which are located in a separate adjacent room, but under the same roof, just north of the huller building. The facility sits on approximately 5 acres of property and is completely security fenced. The firm also has prune drying tunnels and ag operations buildings on site. There is a private residence towards the front road-side of the property, just outside the fence line near the main entrance.
Executive Summary	The overall sanitary conditions of the facility have earned the firm an "Excellent" Walnut Huller Food Safety Standard rating. Non-conformities found during the current audit are outlined under Areas Needing Improvement. Please refer to the report body for further details.
Highlights	Water Quality, Waste Management, Traceability, Storage, Chemical Control, Sanitary Facilities
Areas Needing Improvement	Facility & Equipment Maintenance, Cleaning, Pest Management, Personnel Practices, Food Defense
Score Summary	1840

The following is a Food Safety & GMP audit checklist which will be used for the audit and inspection of the walnut huller and dryer facility. This inspection is based on current Good Manufacturing Practices as published in 21 CFR, Chapter 1, Part 110, the Food Safety Modernization Act and the DFA of California Walnut Huller and Dryer Food Safety Manual.

	Does Not Meet	N/A
A. Facility & Equipment Maintenance	9	0
B. Cleaning and Sanitation	12	0
C. Personnel Practices	2	9
D. Integrated Pest Management	13	2
E. Chemical Control	10	0
F. Water Quality	5	5
G. Waste Management	8	0
H. Food Defense	7	0
I. Traceability	5	0
J. Product Storage & Transport	4	0
K. Sanitary Facilities	6	0

Score 81 8 16 1840

Excellent 1800 – 2000
 Good 1400 – 1799
 Marginal 1200 – 1399
 Unsatisfactory Below 1200