

NSF International

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**DETAILED REPORT ON
AUDIT OF
EAST COAST SHIP SUPPLY LLC
AGAINST NSF STORAGE AND DISTRIBUTION DUE DILIGENCE GARRETS
AUDIT
ON
10 FEBRUARY 2022**

NSF International TECHNICAL SERVICES

STANDARD USED	NSF Storage and Distribution Due Diligence Garrets Audit
AUDITOR	Siwen (Marvin) Cai
AUDIT DATE	10/02/22
SITE REFERENCE	C0364725
COMPANY NAME	East Coast Ship Supply LLC
ADDRESS	755 Central Avenue, Unit 1, New Providence,, New Jersey 07974
TELEPHONE	1-510-444-7200
FAX	
E MAIL	anli@wrist.com
SCOPE OF AUDIT	Audit of the warehouse operation from receiving food items, storage including cooler and freezer to shipping, there is no repack operation.
EXCLUSIONS	No exclusions
SITE REPRESENTATIVES	
Director of Sales and Operations	Al Hickey
Sales Manager	Firozsham Ramlaili
Logistics Supervisor	John Cabral
Inventory Manager	Daniela Colletti
Warehouse Supervisor	Fernando Guerrero
Vice President	Andrew Licht

OUTCOME OF EVALUATION

No Critical Deficiencies were identified: 0
 Number of Major Deficiencies: 0
 Number of Minor Deficiencies: 0

Status of Site:

Gold 2 Year Frequency	✓
Silver 1 Year Frequency	
Bronze 1 Year Frequency	
Not Approved	

PROFILE

Wrist NWY was established in, New Jersey in February 2010. Wrist NWY is a subsidiary of Wrist North America, part of the Wrist Group A/S located in Aalborg, Denmark. In October 2012. Wrist moved to the current facility of approximately 37,000 ft² warehouse area (34800 ft² dry storage 825 ft² cooler, 1375 ft² freezer) and a parking area. The Receiving / Shipping area is located at the back of the building (3 bays). Wrist NWY, strategically located in the Greater New Jersey / New York area, is capable of daily supply operations to the North East Coast region servicing vessels from Portland Maine To Norfolk VA. Deliveries are made utilizing Wrist's fleet of delivery vehicles including

temperature controlled, refrigerated trucks.

Overview of Performance against Standard

1. HACCP

There is a HACCP plan for the warehouse operation, it follows the general principle of Codex Alimentarius, there is a HACCP team and VP is the HACCP Coordinator, there is no CCP in the operation according to the risk assessment, control points are in place for temperature checks for receiving, storage and shipping. There is a Food Safety Plan in place last revised 1/4/21, it is a storage facility without any repack operation. There is a HACCP team in place includes the General Manager; Operations Manager; Senior Purchaser-Food; Warehouse Supervisor; Receiving Supervisor; Sales Manager and Inventory Clerk and VP Food Safety, VP Food safety is the HACCP coordinator, HACCP training certificate is on file for the HACCP Coordinator and all other HACCP team members have been trained internally , monthly HACCP meetings are in place, meeting notes were reviewed for Jan 2022. There are product descriptions for dry goods, chilled product and freezer product, process flows are also following those three main categories, There is a detailed hazard analysis done on all the food products handled. A risk matrix was used for hazard analysis. A documented Hazard Analysis for all the steps identified on the process flow diagram has been completed. Based on the hazard analysis, there were no CCP identified, control points are in place for temperature checks for receiving chilled/freezer items, storage of chilled/freezer items and shipping of chilled/freezer items.

2. QUALITY MANAGEMENT SYSTEM

There is a Quality Manual in place last reviewed on 4/1/21.

Approved supplier program is in place, an approve vendor form was used to document the food safety controls. The complete supplier list is stored in the company ERP system, 3rd party audit certificates are available for food suppliers.

The facility has a documented receiving program that monitors the cleanliness of the vehicle, seal check, and temperature checks. The records are signed by the employee and the Supervisor. There is a temperature check and trailer inspection for all the product coming in, records were reviewed for Jan 2022 and Nov 2021.

The specifications are in the company format, it is in the ERP system with the shelf life information. There are no CCP, temperature checks are all properly recorded. Records were reviewed for Dec 2021 to Feb 2022.

Thermometers are calibrated weekly. Records were reviewed for Oct 2021 to Jan 2022. The Records Retention program was reviewed on 4/1/2021. All records are stored for 3 years.

The site use ERP system to trace all the product movements. Lot code and expiry date was recorded during receiving. There has been no real recall, mock recalls are conducted twice a year, most recent one was conducted in Feb 8, 22, records were reviewed. The facility has a documented, current and implemented Recall Program in place. The facility uses ERP software(Microsoft AXAPTA) to perform the tracking of recalled product during the recall process.

The program calls for mock recalls to be performed twice annually with 99.5%-105% recovery in 4 hours from initiation. There is also a recall team in place and VP food safety is the recall coordinator. Recall responsibilities are assigned. The Recall program was last reviewed on 4/1/2021. All non-conforming products are disposed of right away, there is a section in the warehouse to hold the product.

3. PREMISES

The facility is maintained in good condition, there are cameras on the building exterior and all doors are locked, waste removal is on a set schedule. The outside premises are clean and well maintained, dock doors are in good repair. No food items are stored outside. All the waste bins are properly covered. The bait stations are all in the right place. There are no equipment/utensils to be washed, the main tasks are cleaning the warehouse racks and floors. The buildings are in good condition, walls/floors/ceilings are in good repair. Walls are constructed of concrete block and painted in light color. They were observed to be made of easily cleanable materials. Walls are in good condition and maintained clean. Floors are in good repair and maintained clean, there was no standing water observed. Ceilings are in good repair. There is a cleaning schedule in place for the overhead structure. All external doors are sealed tight. All doors are closed during the inspection. All lights are shatter proof. There is adequate space from the racks to the wall. There is adequate lighting for the operation. City water is used, last city water report is on file from 2020, the water is only used for cleaning and washing hands. All racks are in good condition, there is a sanitation schedule in place. Forklifts are maintained by the outside contractor, service reports are on file. Service reports were reviewed for Nov 2021 to Jan 2022.

4. WAREHOUSE ENVIRONMENT

Cooler/freezer is in good condition, there is no sign of condensation or ice build up, there is a master cleaning schedule in place and maintained by the warehouse employee. Refrigeration units are maintained by the outside contractor, contract agreement was reviewed. Service report was reviewed from the annual PM in 2021. There are cleaning schedules in place for the warehouse including daily/weekly/monthly tasks. the cleaning tasks are performed by the warehouse employee and all employee are trained for general sanitation, records were reviewed for Nov 2021. Records were reviewed for the master cleaning from Nov 2021, supervisor and managers are verify the records. Monthly internal inspections are in place, records were reviewed for 2021-2022. The pest control program is handled by an outside contractor. Monitoring of the pest control devices is done by both the pest control company and the facility. The current contract agreement was reviewed, interior mechanical traps monitored 2 times per month and exterior bait stations monitored monthly. The facility also monitors the mechanical traps on the in between weeks. The pest control company has a current New Jersey applicator's license; a current general liability insurance policy and their PCO has a current New Jersey applicator's license. There is a current pest control devices site map and verified during the audit inspection, there were no signs of pest infestation, chemical application log on the activity reports; SDS sheets for all the chemicals used and activity reports available for review. Documented Glass Policy in the Quality Manual, it is also part of the monthly inspection to check the conditions of all glass.

5. PRODUCT CONTROLS

There are temperature controls in place for all the cooler/freezer items. Temperatures are monitored twice daily for the cooler and freezer, records were reviewed for Jan 2022. All the chilled products are moved to the storage within 15 mins as per company policy. Thermometer calibration is performed weekly, a certified reference thermometer is used as well, records were reviewed for Dec 2021. All the shelf life information are maintained in the ERP system, the ERP system also controls the proper stock rotation. Temperatures are checked before loading and at the delivery, records were reviewed for Jan 2022.

6. PERSONNEL

A comprehensive employee food safety training program is in place. It covers GMPs and Personal Hygiene. Documented training is done for all employee. Employees were observed to be complying with the food safety requirements during the plant walk. Hand washing stations are in the washrooms, there is no process area in the warehouse. Washrooms were inspected during the audit. No issues were noted. Food safety, HACCP training is provided for all employee. Proof of understanding is shown by a documented quiz used at the end of the trainings. Training is refreshed on an annual basis. Training records were reviewed for 2021. There was no sign of eating or drinking in the warehouse area observed during the facility inspection. Smoking area is outside the facility. All employees are trained and made aware of the personal hygiene requirements. It is a box-in/box-out operation. Job training is provided for all the positions, Auditor interviewed the receiver and warehouse employee, correct procedures were demonstrated.

7. SLAVERY ACT

There is a Modern Slavery Act Transparency Statement, signed by the CEO on 1/4/22. It is documented in the Modern Slavery Act Transparency Statement. Wrist Ship Supply supports and respects the protection of human rights as defined in the United Nation's Global Compact. Wrist Ship Supply supports basic labour rights as defined by the United Nation's Global Compact. Wrist Ship Supply upholds the freedom of association and the effective recognition of the right to collective bargaining. Wrist Ship Supply does not accept any form of forced or compulsory labour, or the use of child labour. It is documented in the Modern Slavery Act Transparency Statement. A written assessment of the parts of the facility business and supply chains in the risk of slavery and human trafficking is documented in the Modern Slavery Act Transparency Statement. All the suppliers are properly approved. Suppliers and business partners of Wrist Ship Supply are expected to conduct their business in compliance with the same high legal and ethical standards and business practices as Wrist Ship Supply. There is an Employee Policy and signed by all the employees.

Standard clause. No.	Details of Non Conformance CRITICAL	Corrective Action Timescale
	None	

Standard clause. No.	Details of Non Conformance MAJOR	Corrective Action Timescale
	None	

Standard clause. No.	Details of Non Conformance MINOR	Corrective Action Timescale
	None	