RBI Whole Produce Packers Audit

Supplier Information

Facility Name	NV Square Express Limited	Facility ID	67020
Facility Address	Kilometer 3, Lagos Ikorodu Road, Itowolo Village Ikorodu Lagos, Nigeria	RBI Region	Nigeria
Facility Contact	Accounts General Manager		
Corporate Name	NV Square Express Limited	Corporate ID	81368
RBI Approved Specifications	ONIONS-WHOLE, UNPEELED, UNWASHED (50-70 MM), FRESH, BK (174499.R00.V00) TOMATOES-WHOLE, RED LEVEL 5 (57-67 MM), UNWASHED, FRESH, BK (200989.R12.V00) LETTUCE-ICEBERG, WHOLE HEAD (200-500 G), BK (173960.R00.V00)		

Audit Score

Total Points	1315	Percent Deduction	0%	Maximum Points	1425
Reasons for Percent Deduction		NA			
Score (%)	92.28	Audit Grade	Needs Major Improvement	Pass/Fail	Pass
# of Criticals	0				

Audit Details

Audit Start Date	15-JUL-2026 09:50:00 AM	Audit End Date	15-JUL-2026 05:40:00 PM	Date of Last Audit	
Announced/ Unannounced	ANNOUNCED				
Auditor Name	Adeola Eniola Ayano			Audit reference #	4646597
Key Facility Members present during the audit	1. Charbel Saade, Managing Director 2. Elooghene Osah, Finance/HR Manager				
What is the number of (farms) used to supply RBI products, on an annual base.	One own farm for Iceberg. One produce supplier (farm) for onions. One farm for temporary supply of tomatoes.				

Audit Summary

A Restaurant Brands International (RBI) Supplier Quality Assurance Whole Packer Audit was conducted at your facility on the above date, the audit was part of your ongoing obligation to meet RBI SQA requirements and maintain Approved Supplier Status to the RBI system. I would like to thank everyone for their time and participation during my visit. The scope of the audit was the products listed in the RBI Approved Specifications section, from receipt to product dispatch, including the common areas and the exterior of the facility. The audit findings were reviewed during the audit and discussed with you in the closing meeting and are detailed in this RBI SQA Whole Packer Audit Report. Please review the audit report findings and be aware that all non-conformances set out in this report must be corrected in order to maintain the facility's Approved Supplier Status with Restaurant Brands International (RBI). Please put

your Corrective Action Plan onto NSF Online within 5 business days of receiving this RBI SQA Whole Packer Audit Report. I again thank you for your time and hospitality during my visit and for your commitment to Restaurant Brands International. If you have any questions on this RBI SQA Whole Packer Audit Report, please do not hesitate to email the auditor.			
Was the supplier able to provide the volume of product supplied, per brand, in lbs. or kgs?	Yes	Burger King Volume per Year (Numerical Value Only)	24,695.99
Units for BK volume	Kg	Tim Hortons Volume per Year (Numerical Value Only)	0
Units for TH volume	Does Not Supply	Popeyes Volume per Year (Numerical Value Only)	0
What is the number of (farms) used to supply RBI products, on an annual base.			
One own farm for Iceberg. One produce supplier (farm) for onions. One farm for temporary supply of tomatoes.			
What is the percentage of product volume sold to RBI, supplier from farms with a pass audit for Good Agricultural Practices.			
Tomatoes - 50 Iceberg - 100 Onion - 0 (purchase from produce supplier)			

RBI Whole Produce Packers Audit

Critical Failures

Question #	Finding

Audit Non Conformances Summary

Question #	Finding
Q3	i3.4 Does the facility require G.A.P. audits for all farms in the approved list of produce raw material suppliers (Farm List)? *The G.A.P audit record for African Greenhouse Manufacturing Company, Epe, listed on the approved Supplier (Farm) List as a temporary supply of tomatoes, was not available for review during the audit.* i3.6 Are ALL of the farms used for RBI, listed on SPEQ approved raw materials list for the facility? *The African Greenhouse Manufacturing Company, Epe, listed on the approved Supplier (Farm) List as a temporary supply of tomatoes, is not listed on SPEQ*
Q6	i6.2 Are there written hygiene practices for employees and visitors including but not limited to policies and procedures on proper handwashing, toilet use, first aid, and how to enter the production facility? *During the facility tour, a mobile phone was observed in the possession of a staff member involved in product packaging, while another mobile phone was found on top of a packaging table. This practice poses a potential risk of product contamination and does noes not comply with good manufacturing practices (GMP)*
Q7	i7.6 Are goods in all storage areas kept off the floor and away from walls to allow cleaning and inspection for pest activity? *Automatic Needs Major Improvement *During the facility tour, a basket of tomatoes was observed stored directly on the floor of the cold room. This practice increases the risk of product contamination and does not comply with good storage and hygiene practices*

Documentation and Standards **Max Possible Score: 1045**

Q1 Food Safety Plan & Management Responsibility			
Comments:		**Actual points:**	190

Standard: The Supplier must have a defined, documented, implemented, evaluated, and effective FOOD SAFETY program. This audit assumes that the Facility has a FOOD SAFETY program. The purpose of this question is to ensure the FOOD SAFETY program is correctly applied to RBI products, especially to new products. If the facility has a proper HACCP plan, that will be considered a FOOD SAFETY program.

Guide: The auditor must review all FOOD SAFETY documentation available and review documents addressed in this section.

i1.1 Is there a designated individual responsible for Food Safety? *Automatic Needs Major Improvement	Yes: 20 Points
i1.2 Further to i1.1, has the designated individual responsible for Food Safety been	Yes: 50 Points

properly trained relevant to the product?	
i1.3 Does the Food Safety plan include a proper product description, covering intended use?	Yes: 20 Points
i1.4 Does the Food Safety plan include a process flow chart outlining each step involved in the process? *Automatic Needs Major Improvement	Yes: 50 Points
i1.5 Is there a valid hazard analysis document that properly covers each product? *Automatic Needs Major Improvement	Yes: 50 points

Q2 Restaurant Brands International Specification and Standards.			
Comments:		**Actual points:**	125
Standard: All products supplied to RBI must meet specification requirements. The primary system for communicating with the Facility is through RBI Supplier and Product Enterprise Quality (SPEQ) system. The Facility must have access to SPEQ system, and to the latest version of the RBI specifications, and the supplier must update RBI of any intended change in their specifications, so the changes are captured in RBI records. **Guide: The auditor will review Facility access to SPEQ system, and to the commodities associated with the facility. It will also review the list of approved raw material suppliers approved for the facility in SPEQ system by RBI.**			
i2.1 Is the supplier able to access Restaurant Brands International Specification system? *Automatic Needs Major Improvement			Yes: 20 Points
i2.2 Is the supplier actively managing Action Items in RBI SPEQ?			Yes: 5 points
i2.3 Are all products supplied to Restaurant Brands International approved and captured in SPEQ? *Automatic Needs Major Improvement			Yes: 50 Points
i2.4 Is the supplier using the latest version of each RBI specification?			Yes: 50 Points

Q3 Product Traceability and Food Defense			
Comments:		**Actual points:**	260
Standard: Restaurant Brands International requires Produce farms to be Good Agricultural Practices (G.A.P.) audited, to ensure the products supplied to our restaurants are food safe. In order to ensure the farms are G.A.P. audited, facilities supplying RBI restaurants or distributors, are required to maintain a list of approved produce raw material suppliers, tracing up to the original farm where the product was grown and harvested. Farm list is defined as a list the facility maintains in print or on computer. SPEQ list is defined as the list found in the SPEQ system associated with the facility, "Raw Material Supplier utilized by this facility". **Guide: The auditor will review the Produce raw material program from the facility.**			
i3.1 Does the facility maintain a list of approved produce Raw Material farms (Farm list)? *Automatic Needs Major Improvement			Yes: 50 Points
i3.2 Does the facility use only farms listed in their approved produce raw material list (Farms list), to supply RBI products? *Automatic Needs Major Improvement			Yes
i3.3 Does the facility have written requirements for approving and managing produce raw material suppliers, up to the farm (when they are not buying directly from farms)? *Automatic Needs Major Improvement			Yes: 50 Points
i3.4 Does the facility require G.A.P. audits for all farms in the approved list of produce raw material suppliers (Farm List)? *The G.A.P audit record for African Greenhouse Manufacturing Company, Epe, listed on the approved Supplier (Farm) List as a temporary supply of tomatoes, was not*			No, 1 G.A.P. audit is missing for a farm listed on the "Farm List"

available for review during the audit.	
i3.5 Does the facility have written procedures on the corrective actions to be taken in case a farm fails a G.A.P. audit?	Yes: 30 Points
i3.6 Are ALL of the farms used for RBI, listed on SPEQ approved raw materials list for the facility? *The African Greenhouse Manufacturing Company, Epe, listed on the approved Supplier (Farm) List as a temporary supply of tomatoes, is not listed on SPEQ*	No
i3.7 Further to i3.6, are at least 50% of the farms used for RBI, listed on SPEQ approved raw materials list for the facility?	Yes: 30 Points
i3.8 Further to i3.7, is there at least one farm listed on SPEQ approved raw materials list for the facility, from those used for RBI products?	Yes: 20 Points

Q4 Product Traceability and Food Defense			
Comments:		**Actual points:**	150
Standard: The Supplier must have an established and implemented Product Recall and Recovery Program. **Guide: Early in the audit process, the auditor should select a production batch for a forward mock recovery exercise, and a finished product case for a backward mock traceability exercise. Each exercise must be done within two hours. If the supplier decides to do the mock recovery sequentially, the auditor will select first the production batch for the forward traceability, and only when completed, will select the case of finished product for the backward recovery exercise. In this case the total mock recovery exercise may last up to four hours, two for each phase. The auditor will start a timer once the batch/case have been identified. The mock recovery must start before the facility tour, and the auditor must plan the time so the recovery data review is done within 2 hours. It is recommended that a person (or group of people) different from the ones attending the audit is dedicated to the mock recall exercise, so it can be performed in parallel to the audit.**			
i4.1 Is there a lot identification system in the product label, so product can be uniquely identified at the batch level?		Yes: 40 Points	
i4.2 Further to i4.1, is there a lot identification system in the product label, so product can be uniquely identified at the Farm level? *Automatic Needs Major Improvement		Yes: 20 Points	
i4.3 Further to i4.2, is there a label in the product package/container identifying the supplier? *Automatic Needs Major Improvement		Yes: 20 Points	
i4.4 Is there an enforced policy that produce must not be comingled with produce from other farms and/or lots? *Automatic Needs Major Improvement		Yes: 10 Points	
i4.5 Are there written product tracing and recall procedures? *Automatic Needs Major Improvement		Yes: 30 Points	
i4.6 Does the operation routinely tests the product tracing procedures? *Automatic Needs Major Improvement		Yes: 20 Points	
i4.7 Are there procedures in place that readily identify employees from visitors?		Yes: 10 Points	

Q5 Temperature Controls			
Comments:		**Actual points:**	250
Standard: Produce handling requires controlled temperatures to guarantee the quality and safety of the product. Suppliers are required to maintain the product temperatures as per the corresponding RBI specification. They are also required to be able to demonstrate how they maintain the temperature control, through the use of temperature records.			

Guide: The auditor will check the temperature requirements in the specifications, and then will check the facility records to confirm the product is at all time within the temperature required. Electronic records are acceptable, as long as they can be reviewed in full detail by the auditor.	
i5.1 Does the facility have a policy that requires produce raw materials to be under temperature control after harvest as specified in the RBI specification?	Yes: 20 Points
i5.2 Does the facility require produce raw materials to be received under temperature control as specified in the RBI specification? *Automatic Needs Major Improvement	Yes: 30 Points
i5.3 Is there a program in place to maintain and monitor temperatures in all areas where produce temperature control is required, as per RBI specifications? *Automatic Needs Major Improvement	Yes: 50 Points
i5.4 Are temperature deviations in areas where produce temperature control is required immediately corrected, as per program and RBI specification range?	Yes: 50 Points
i5.5 Further to i5.4, is there evidence of only one non-compliant temperature in areas where produce temperature control is required, as per program and RBI specification range, without immediate correction?	Yes: 30 Points
i5.6 Further to i5.5, are there only two non-compliant temperatures in areas where produce temperature control is required, as per program and RBI specification range, without immediate correction? *Automatic Needs Major Improvement	Yes: 20 Points
i5.7 Is there a policy that distribution trucks have temperature controls within the range described in the RBI specification? *Automatic Needs Major Improvement	Yes: 50 Points

Facility GMP Standards **Max Possible Score: 405**

Q6 Employee Hygiene			
Comments:		**Actual points:**	70

Standard:The Supplier must have a food safety training and education program in place with respect to hygiene and sanitation practices. The Supplier must maintain documentation and monitoring of worker hygiene and sanitation practices and improve practices through training and education. **Guide: The auditor must review all training logs and policies addressed in this section.**	
i6.1 Is there a mandatory employee hygiene training provided at the time of hire and reinforced annually? *Automatic Needs Major Improvement	Yes: 30 Points
i6.2 Are there written hygiene practices for employees and visitors including but not limited to policies and procedures on proper handwashing, toilet use, first aid, and how to enter the production facility? *During the facility tour, a mobile phone was observed in the possession of a staff member involved in product packaging, while another mobile phone was found on top of a packaging table. This practice poses a potential risk of product contamination and does noes not comply with good manufacturing practices (GMP)*	No
i6.3 Are clean, easily accessible, properly stocked and sanitary toilet facilities made from cleanable materials provided for all employees and visitors (minimum 1 toilet and 1 sink per 100 employees)? *Automatic Needs Major Improvement	Yes: 20 Points
i6.4 Is there a written illness policy explaining that workers who show signs of illness (vomiting, jaundice, and diarrhea) or open or exposed sores or lesions on their hands are not permitted to perform job duties where they will come in direct contact with produce or food contact surfaces? *Automatic Needs Major Improvement	Yes: 20 Points
i6.5 If portable hand washing facilities are used, are they adequately set up and	N/A

managed? *Portable hand washing facilities were not in use in the facility at the time of the audit*	

Q7 Facility Condition and Equipment			
Comments:		**Actual points:**	70
Standard: The Supplier must maintain the production facilities and grounds in a clean and sanitary manner to prevent cross contamination of produce items. Food contact surfaces must be protected from contamination and only food grade lubricant used. **Guide: The auditor must observe the production facility and grounds and review policies addressed in this section.**			
i7.1 Are facility grounds reasonably free of litter and debris? *Automatic Needs Major Improvement		Yes: 10 Points	
i7.2 Is waste removed from product handling areas efficiently?		Yes: 10 Points	
i7.3 Are outside garbage receptacles/dumpsters reasonably clean, covered and located away from facilities entrances?		Yes: 10 Points	
i7.4 Is the facility roof properly maintained?		Yes: 10 Points	
i7.5 Are glass and brittle plastic items excluded to the extent practical from and/or protected in produce handling or packing areas? i.e. Lights have shatterproof bulbs or covers in all areas where produce or packaging are handled or held.		Yes: 10 Points	
i7.6 Are goods in all storage areas kept off the floor and away from walls to allow cleaning and inspection for pest activity? *Automatic Needs Major Improvement *During the facility tour, a basket of tomatoes was observed stored directly on the floor of the cold room. This practice increases the risk of product contamination and does not comply with good storage and hygiene practices*		No*	
i7.7 Are evaporators, cooling coils, drip pans, drains, drain lines and reservoirs cleaned and sanitized on a scheduled basis? *Automatic Needs Major Improvement		Yes: 20 Points	

Q8 Pest Control			
Comments:		**Actual points:**	85
Standard: The Supplier must have a defined and documented Pest Control Program for the control of insects, rodents, and birds **Guide: This question assumes the Supplier has in place a proper pest control program. The purpose of this section is to cover any pest activity identified during the audit, rather than a deep check of the program itself. If during the audit, the conclusion is reached that the program is substandard, it must be highlighted in the comments to this failed question, and the corresponding corrective actions required.**			
i8.1 Is there a written pest control program in place, performed by a trained pest control operator or personnel? Pest control operators are licensed where required by prevailing regulation or law.		Yes: 20 Points	
i8.2 Is there a clear area surrounding the facility to deter pest infestation?		Yes: 10 Points	
i8.3 Is there no evidence of significant pest populations (birds, rodents, and insects) reasonably likely to contaminate produce? *Automatic Needs Major Improvement		Yes: 20 Points	
i8.4 Are pest traps strategically placed in the facility, properly labeled with a number and their location is documented on a map?		Yes: 10 Points	
i8.5 Are bug zappers and insect attractant devices, if used, placed in a location where produce, food handling equipment and food packaging materials may not become		Yes: 5 Points	

adulterated?	
i8.6 Is there a written policy prohibiting domestic animals in the facility? *Automatic Needs Major Improvement	Yes: 20 Points

Q9 Packaging Materials, Produce Containers and Shipping			
Comments:		**Actual points:**	115
Standard: The Supplier must maintain a supplier list for all incoming materials and packaging items other than produce raw materials (which should also be listed, but are covered under Q3 in section I). The supplier must maintain and store properly all containers that come in contact with produce to prevent cross contamination of produce items. All transportation vehicles and containers must be clean and free from odors before loading and maintained to prevent contamination of produce. **Guide: The auditor must observe the storage of packaging containers and review policies and records addressed in this section.**			

i9.1 Is there a supplier list maintained for all non-produce incoming materials, including packaging?	Yes: 10 Points
i9.2 Is there a policy that requires bins, trays, and boxes made of corrugated cardboard used for single use only? *No corrugated cardboard materials were observed in use within the facility during the audit*	N/A
i9.3 Is there a policy that produce undergoing repackaging must be in a new final boxed (if not a reusable container) or a new food grade box liner used? *Automatic Needs Major Improvement	Yes: 10 Points
i9.4 Are produce contact bulk bins, gondolas, totes and trays constructed of impervious material that can be easily cleaned and sanitized?	Yes: 5 Points
i9.5 Are bulk bins, gondolas, totes and trays stored in designated locations to prevent contamination?	Yes: 5 Points
i9.6 Are bins, totes and cartons intended for product not used for any other purposes? *Automatic Needs Major Improvement	Yes: 10 Points
i9.7 Are packaging materials and finished product containers stored in a clean manner off the floor on pallets, slip sheets and supports that are clean and maintained in good condition?	Yes: 20 Points
i9.8 Is there a written sanitation procedure for reusable product contact containers, requiring they are cleaned and sanitized after use with documentation?	Yes: 5 Points
i9.9 Are materials placed on hold, quarantined or rejected clearly identified and segregated from other products and packaging materials?	Yes: 10 Points
i9.10 Is there an enforced policy that shipping units are clean, functional and free of objectionable odors before loading? Is there a responsible individual? *Automatic Needs Major Improvement	Yes: 20 Points
i9.11 Is there an enforced policy that vehicles and containers used to transport produce must not be used to transport trash, animal carcasses or raw animal products that may be a source of microbial contamination unless cleaned and sanitized by a procedure sufficient to ensure that microbial contamination of produce does not occur? *Automatic Needs Major Improvement	Yes: 20 Points

Produce Cleaning (if applicable) **Max Possible Score: 515**

Q10 Additional Employee Hygiene for Cleaning activities

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N/A

Q11 Processing Area and Equipment Condition

N/A

Q12 Sanitation

N/A

Q13 Produce Processing and Water Management

N/A