

Audit Details

Site Details

Supplier Name: Alara Wholefoods Ltd.
Supplier Code: 1050
Site Name: Alara Wholefoods Ltd.
Site Code: 1050/0001

Audit Details

Record Type: Audit
Template: Technical Audit Existing Supplier
Status: Completed
Audit Type: Internal
Announced: No
Lead Technologist: Pam Davidson

Dates & Costs

Booked Date: 13/06/18
Audit Date: From Date: 13/06/18
To Date: 13/06/18
Due Date: 13/06/18
Time Spent (hours): 4
Cost Recovery: No

People Present

Name	Job Title	Company	Auditor
Georgios Margaritis	Technical Manager	Alara	-
Phil Penny	Lead Technical Manager	Co-op	Yes
Sarah Dickinson	Technical Manager	Co-op	Yes

Details

Issue Details

Supplier Name: Alara Wholefoods Ltd. (1050)
Site Name: Alara Wholefoods Ltd. (1050/0001)
Audit Type: Technical Audit Existing Supplier
Status: Completed
Issue Type: Major
Reference: 01
Description:

Pest control

- a) Since 2018, there have been 4 instances of rodent activity internally identified in the bait station checks (4th Jan 5 reports of droppings and a dead rat and a dead mouse, later in Jan (date not legible) 9 reports of droppings and 3 dead mice, 20th April 2 reports of droppings and a dead mouse and 18th May 9 reports of droppings).
- b) Doors to warehouse were open before we visited with no personnel movement for several minutes.
- c) One rapid roller door had an error message and needs to be repaired.
- d) Multiple spillages were seen in the warehouse and production areas. E.g. damaged toasted spelt flakes, sticky spillage on organic sultana raisins and oat spillage from production into warehouse.
- e) Bait box in the upstairs packaging store was upside down and not attached to the wall. (no 26).
- f) External bait box at the front of unit 2 was covered up with leaves and plastic rubbish and some weeds. The remainder of the perimeter was well maintained.
- g) In the warehouses several pallets were pushed against the walls. It's good practice to leave minimum 0.5m between pallets and walls to facilitate cleaning and prevent pest ingress to product.

Corrective Action

Required Action:

- a) Ensure follow up visits are carried out in a timely manor and this is agreed with the pest control contractor, in April the follow up was on the 25th which is too late). Carry out investigation and root cause analysis to identify why these issues are occurring, for example is this an issue with doors being left open, spillages on the ground attracting pests in, proofing issues etc). Implement corrective action plans in full and train out to ensure a rodent free status internally.
- b) Ensure doors remain closed at all times when not in use.
- c) Rapid roller door showing the error message to be repaired.
- d) Spillages to be cleared away immediately.
- e) Bait box needs repairing.
- f) Perimeter needs sweeping up and maintain rubbish and weed free.
- g) It's good practice to leave minimum 0.5m between pallets and walls to facilitate cleaning and prevent pest ingress to product. Please move pallets away from the walls. Review whether external storage is required to assist the overcrowding which will allow improved storage.

Loading...

Action Taken:

- a. Pest control procedure has been amended to have external pest controller call out time frame to act on pest incidents.

Pest control Route cause Analysis. -

The route cause analysis has been completed and effective corrective actions are implemented for the NCRs. There is a risk assessment done on the rodent bait boxes to inspect the key points on a daily basis in addition to the weekly inspection.

- b. All the warehouse staff including the forklift operators are briefed the importance of keeping the doors closed when it is not in use. They have also re-briefed on the site pest control procedures and for the 'clean as you go' policy. The QA Technicians are briefed to be vigilant on doors that are left open.
- c. The rapid roller door that was faulty on the day of the audit has been fixed now.
- d. Root cause analysis was carried out for ingredient spillages. As a result, staff in the ingredients receiving area, and the other ingredient handlers including the forklift operators are briefed on safe handling. They have also briefed to be more vigilant on visual checking on raw material delivery for any pack damage.

Hygiene staff are briefed to clear and notify on ingredient spillages on their respective areas. As a corrective action, we have now purchased dust bin and brush to be kept in the fork-lift to clear up any spillages then and there.
The bait box (No 26) is fixed.

- e. Perimeter was deep cleaned, all the leaves and weeds have been removed.
- f. All the pallets storage has been tidied up to have sufficient space behind pallets and wall.

Assigned To (Name): Georgios
 Assigned To (User): -
 Due Date: 13/07/18
 Completed By (Name): Georgios
 Completed By (User): -
 Completed Date: 13/07/18

Comments

Add a comment:

Previous Comments

Created On Created By Comment

Details

Issue Details

Supplier Name: Alara Wholefoods Ltd. (1050)
 Site Name: Alara Wholefoods Ltd. (1050/0001)
 Audit Type: Technical Audit Existing Supplier
 Status: Completed
 Issue Type: Major
 Reference: 02
 Description:

Wood control

- a) Several damaged wooden pallets were seen in both the warehouses and in production areas
- b) Wooden splinters were visible on the floor in several areas including the entrance to production and also on top of palletised packaging. The concern is risk to product contamination.
- c) The warehouse audits had raised damaged pallets several times but this issue has not yet been resolved.
- d) Wooden pallets are widely used in all areas including for picking bags from for mixing with no pallet liners. These wooden pallets were elevated and therefore in very close proximity to the hopper and exposed product areas.
- e) It is policy that pallet liners / layer pads are used when pallet are double stacked, or pallets re-used, but some examples were found where products were stored directly on the pallet including the bags next to the mixer and a pallet in the warehouse.
- f) In the warehouse there was a bin with planks of wood inside sticking out, these need to be removed from the warehouse.

Corrective Action

Required Action:

- a) Damaged pallets must be removed immediately and product transferred to good quality and intact pallets.
- b) All wooden splinters and damage on the floor should be removed immediately using clean as you go principles.
- c) Warehouse audits are correctly identifying damaged pallets as a concern, but as this is a repeated occurrence, please investigate to root cause analysis to understand why this is an issue and how this can be managed. Corrective actions to be fully implemented. A system for escalating

repeated non-conformances should be implemented.

d) A wood policy needs to be implemented, which will restrict wood in production areas wherever possible (it is normal practice to only allow wooden pallets for finished products). Use of wooden pallets in the mixing area must be stopped due to the proximity to the mixer, plastic pallets or another suitable alternative e.g. stainless steel trays should be used instead.

e) Pallet liners / layer pads to be used correctly to protect products from contamination.

f) Any waste wood should be removed from the warehouse or production areas immediately.

Action Taken:

a) All the damaged wooden pallets were removed immediately.

b) The wooden splinters were removed immediately.

c) The root cause analysis has been conducted and it revealed the causes are manual handling, nature of the wooden pallets and durability. The corrective actions would be to wrap the pallet with polythene film in order to keep it intact. Staff has been briefed on this and it has been included in the daily GMP inspection list too. We have now implemented a system of communicating repeated non-conformances.

d) Alara wood policy has been changed to restrict wooden pallet usage in the open food area.

e) Warehouse operatives have been briefed on the correct usage of pallet liner, polythene films and cardboards.

f) All the waste wood items have been removed from the warehouse immediately.

Assigned To (Name):

Georgios

Assigned To (User):

-

Due Date:

13/07/18

Completed By (Name):

Georgios

Completed By (User):

-

Completed Date:

30/07/18

Comments

Add a

comment:

Previous Comments

Created On Created By Comment

Details

Issue Details

Supplier Name:

Alara Wholefoods Ltd. (1050)

Site Name:

Alara Wholefoods Ltd. (1050/0001)

Audit Type:

Technical Audit Existing Supplier

Status:

Completed

Issue Type:

Major

Reference:

03

Description:

Health and Safety

a) Fire door in the back of the warehouse was partially blocked with an old red heater – this was removed at the time of the visit. Fire door upstairs in the packaging warehouse was blocked with a red food waste tub – this was removed at the time of the visit.

b) In the warehouse, a fire exist sign at the back of the room had been removed and this exit was completely blocked with several pallets, but there was no other sign directing people either to the large roller shutter door, or outside via production.

c) In the mill room, there were several electrical cables on the floor presenting a trip hazard

d) In the warehouse a pallet of fairtrade rice crispies had been stacked on top of strawberries 4/12/17 and the pallet appeared to be unsafe.

e) The safety barrier at the edge of the packaging storage area over the production area had been removed. Signage was present to indicate the barrier had been removed which was positive, however, a temporary barrier should have been provided.

f) There was a significant level of fork lift truck movement in the warehouses and yard areas but there was no evidence of any safety measures having been implemented to protect colleagues e.g. high visibility jackets, pedestrian walk ways etc.

Corrective Action

Required Action:

- a) Fire exits must remain clear at all times to allow access for staff in the event of an evacuation.
- b) Review usage of fire exit signage and ensure each area has sufficient fire exits that are correctly signed. Please confirm status for the warehouse external door where the sign had been removed.
- c) Remove trip hazard for any cables on the floor by re-routing cables over or under flooring.
- d) Please make this pallet safe.
- e) Review H&S risk assessment in this area and provide a temporary barrier in addition to the signage.
- f) Review H&S risk assessment for fork lift truck movement and implement use of high visibility jackets as a minimum, plus other controls as identified by the H&S team.

Action Taken:

- a. Production, maintenance and QA team are briefed on the importance of keeping the fire exit door clear always. These fire exit points have been included in the daily GMP inspection list as well.
- b. Fire exit signage has been reviewed and warehouse external door signage is fixed.
- c. All those cables were re-routed safely.
- d. That particular pallet has been removed. All the warehouse staff have been briefed on the safe palleting procedures.
- e. The temporary barrier has been put in place in addition to the signage.
- f. All the warehouse staff are briefed to wear high visibility jackets all the time and to be very vigilant on moving the trucks.

Assigned To (Name):

Georgios

Assigned To (User):

-

Due Date:

13/07/18

Completed By (Name):

Georgios

Completed By (User):

-

Completed Date:

30/07/18

Comments

Add a

comment:

[Previous Comments](#)

[Created On](#) [Created By](#) [Comment](#)

Details

Issue Details

Supplier Name:

Alara Wholefoods Ltd. (1050)

Site Name:

Alara Wholefoods Ltd. (1050/0001)

Audit Type:

Technical Audit Existing Supplier

Status:

Completed

Issue Type:

Major

Reference:

04

Description:

Foreign body control

- a) The padlocks to both metal detector reject bins were present, but unlocked. The padlock to one weight check bin was also unlocked.
- b) The temporary solution made with black cable ties is a potential foreign body hazard and needs to be removed
- c) The cover to the mixer is made from white hard plastic and some fraying was seen at the edges with lots of scratches and scrapes, hard plastic is not a suitable material for a lid
- d) In the mixing area, a box of cinnamon was open inside, and the box was covered with loose red tape and the inside liner ripped, causing a potential for contamination
- e) The portion bagger had two types of temporary engineering, pallet wrap had been used to seal the infeed to the flow wrap, and clear tape had been used on the machine just behind this. Clear tape is a potential source of foreign body contamination to product.

Corrective Action

Required Action: a) All reject bins to be locked at all times as per BRC requirements and Alara procedure.
 b) Please remove and implement a permanent solution.
 c) Replace with a stainless steel cover which is a more appropriate material for a lid.
 d) Review cardboard policy, it's good practice to decant materials like this into food grade labelled containers prior to bringing to the mixing area to prevent contamination with plastic and cardboard.
 e) Temporary engineering needs to be removed, and permanent solutions implemented.

Action Taken: a. The bins were locked immediately and the team leaders and the QA are briefed on this. Additional keys have been issued to the team leaders as well. –
 b. Those black cables were removed immediately.
 c. The white mixer cover (frayed) has been ordered.
 d. Bag re-opening procedures to be reviewed.
 e. Pallet wrap and clear tapes are removed.

Assigned To (Name): Georgios
 Assigned To (User): -
 Due Date: 13/07/18
 Completed By (Name): Georgios
 Completed By (User): -
 Completed Date: 30/07/18

Comments

Add a comment: Previous Comments

Created On Created By Comment

Details

Issue Details

Supplier Name: Alara Wholefoods Ltd. (1050)
 Site Name: Alara Wholefoods Ltd. (1050/0001)
 Audit Type: Technical Audit Existing Supplier

Status: Completed
Issue Type: Minor
Reference: 05
Description: A pallet of unlabelled boxes were found at the entrance to the warehouse and the bags / boxes or pallet contained no batch codes or labels. It was explained that these were rejected.

Corrective Action

Required Action: All stock needs to be labelled correctly, including any rejected stock.
Action Taken: This is a human error.
The warehouse staff should have placed rejected label on those pallet and quarantine sticker should have been placed on the wall as well.
The warehouse staff who is responsible was re-trained on storage of non-conforming materials.
The rejected sticker was placed.
Assigned To (Name): Georgios
Assigned To (User): -
Due Date: 13/07/18
Completed By (Name): Georgios
Completed By (User): -
Completed Date: 30/07/18

Comments

Add a comment: [Previous Comments](#)

Created On	Created By	Comment
------------	------------	---------

Details

Issue Details

Supplier Name: Alara Wholefoods Ltd. (1050)
Site Name: Alara Wholefoods Ltd. (1050/0001)
Audit Type: Technical Audit Existing Supplier
Status: Completed
Issue Type: Minor
Reference: 06
Description: Two examples of product with expired BBE dates were found in the warehouse, date syrup which had expired in May 2018, and had been opened on 29/6/17 with an instruction to use within 6 months of opening. Also, organic golden berries Lot 21128451 had a BB of 30/6/17 and was understood to have been extended but was not labelled as such.

Corrective Action

Required Action: Stock in the warehouse should be correctly labelled, for example rejected if BBE has expired, or with new shelf lives when this has been extended.
Action Taken: This is a human error.

Assigned To (Name): Georgios
Assigned To (User): -
Due Date: 13/07/18
Completed By (Name): Georgios
Completed By (User): -
Completed Date: 30/07/18

There should be a shelf life extension label placed on those two ingredients.

Comments

Add a comment:

Previous Comments
Created On Created By Comment

Details

Issue Details

Supplier Name: Alara Wholefoods Ltd. (1050)
Site Name: Alara Wholefoods Ltd. (1050/0001)
Audit Type: Technical Audit Existing Supplier
Status: Completed
Issue Type: Minor
Reference: 07
Description: Colour coded scoops in the wash room, and by the mixer were stored touching each other which is a potential cross contamination risk. Scoops touching each other were red organic, white maintenance, green nut, blue gluten free and in production yellow and red scoops were scored touching on the table.

Corrective Action

Required Action: - Scoops should be segregated to prevent cross-contamination, if this is OK in the wash room, please provide evidence the cleaning will remove nuts, gluten etc.
- Suitable storage should be provided in all production areas

Action Taken: This is a human error.
As part of the Factory colour coding and allergen control procedure, the scoops are to be stored separately at all times.
The production operatives who involved in this case were re-trained on Factory colour coding procedure.
Please find attached a photo with segregated clean scoops.
Please also find attached micro results of food contact surfaces and results from our allergen validation.

Assigned To (Name): Georgios
Assigned To (User): -
Due Date: 13/07/18
Completed By (Name): Georgios
Completed By (User): -
Completed Date: 30/07/18

Comments

Add a comment: [Previous Comments](#)

[Created On](#) [Created By](#) [Comment](#)

Details

Issue Details

Supplier Name: Alara Wholefoods Ltd. (1050)
Site Name: Alara Wholefoods Ltd. (1050/0001)
Audit Type: Technical Audit Existing Supplier
Status: Completed
Issue Type: Minor
Reference: 08
Description: The red food waste bin upstairs was contaminated by wood and plastic as well as what appeared to be floor sweepings.

Corrective Action

Required Action: Please confirm what happens to food waste and re-train to ensure food waste is just food and not general waste.
Action Taken: This is a human error.
As per the 'Waste Disposal Procedure', food and recyclable wastes are to be collected in dedicated containers for both items. Cawleys, who is our food waste collector, use our food waste to produce energy throughout the anaerobic digestion. Staff those who involved in this case were re-trained on waste disposal procedure.

Assigned To (Name): Georgios
Assigned To (User): -
Due Date: 13/07/18
Completed By (Name): Georgios
Completed By (User): -
Completed Date: 30/07/18

Comments

Add a comment: [Previous Comments](#)

[Created On](#) [Created By](#) [Comment](#)

Details

Issue Details

Supplier Name: Alara Wholefoods Ltd. (1050)
Site Name: Alara Wholefoods Ltd. (1050/0001)

Audit Type: Technical Audit Existing Supplier
Status: Completed
Issue Type: Minor
Reference: 09
Description: The "mailbox" in production used for labels and cable ties was dirty inside.

Corrective Action

Required Action: Please clean and ensure this is on a cleaning schedule.
Action Taken: This is a human error. This has been cleaned well. Lack of attention to details in cleaning. Mailboxes added into the weekly cleaning schedule. The hygiene team are briefed to be vigilant on equipment cleaning and to provide extra attention to details when they clean inner parts of equipments.
Assigned To (Name): Georgios
Assigned To (User): -
Due Date: 13/07/18
Completed By (Name): Georgios
Completed By (User): -
Completed Date: 30/07/18

Comments

Add a comment: [Previous Comments](#)

Created On	Created By	Comment
------------	------------	---------

Details

Issue Details

Supplier Name: Alara Wholefoods Ltd. (1050)
Site Name: Alara Wholefoods Ltd. (1050/0001)
Audit Type: Technical Audit Existing Supplier
Status: Completed
Issue Type: Minor
Reference: 10
Description: A plug with a broken wire (appeared to be from a balance)

Corrective Action

Required Action: This was removed at the time of the visit.
Action Taken: This is an electrical equipment fault. This was removed immediately. Production team leaders, QA Technicians and Managers are briefed on picking up such issues on time and to register in the maintenance register to fix it then and there
Assigned To (Name): Georgios

Assigned To (User): -
Due Date: 13/07/18
Completed By (Name): Georgios
Completed By (User): -
Completed Date: 30/07/18

Comments

Add a comment: [Previous Comments](#)

[Created On](#) [Created By](#) [Comment](#)

Summary & Comments

Summary

Scope: The aim of the visit was to carry out a review of traceability of part used bags following the last unannounced audit at site. The visit also included a review of warehouse operations, manufacturing, pest control and a traceability exercise.

Introduction: -

Score: Green

Summary: A large number of individual non-conformances were identified and these have been grouped together into 4 major non-conformances (wood control, pest control, foreign body control and health and safety), please see issues section for further details. A follow up to this visit and detail of required actions was provided by Phil Penny separately on 18th June 2018 and this is saved in the attachments. Whilst use of the double sticker system appeared improved, the use of part used bags for Co-op production remains unapproved, due to the potential for pest ingress or foreign body contamination of material stored in part used bags.

Comments

General Comments: A traceability exercise was completed within 4 hours on Irresistible fairtrade muesli BBe 30/5/19 and this verified country of origin and fairtrade status of all ingredients.

Photographs of some of the non-conformances (not all) were taken on the day and are attached to the main audit report attachments (not per individual non-conformance).

Further Comments Following Audit: -

Project Links

[Project Title](#) [Activity Name](#) [Project Status](#) [Date Link Created](#)

Change History

Status Change History

[Status Before](#) [Status After](#) [Changed On](#) [Changed By](#) [Comments](#)

Awaiting Sign-Off	Completed	06/09/18 15:35	Jo Porter	-
Awaiting Corrective Action	Awaiting Sign-Off	30/07/18 16:28	Omowunmi Olunloyo 1050	-
In Progress	Awaiting Corrective Action	18/06/18 09:52	Sarah Dickinson	-
Scheduled	In Progress	14/06/18 07:26	Sarah Dickinson	-

Change History

Created On:	14/06/18 07:26	Created By:	Sarah Dickinson (sarah.dickinson1@co-operative.coop)
Changed On:	06/09/18 15:35	Changed By:	Jo Porter (Joanne.Porter@co-operative.coop)

Off-Line Audit History



















Action Actioned On Actioned By

Changed On	Changed By	No. Changed Fields
14/06/18 07:26	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	1
14/06/18 09:19	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	1
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
14/06/18 10:02	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
18/06/18 09:32	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	1
18/06/18 09:43	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	2
18/06/18 09:52	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	1
18/06/18 09:52	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	0
18/06/18 09:52	Sarah Dickinson (sarah.dickinson1@co-operative.coop)	1

30/07/18 16:28 Omowunmi Olunloyo 1050 (toks@alara.co.uk) 1
 06/09/18 15:35 Jo Porter (Joanne.Porter@co-operative.coop) 2

Attachments

Attachments

Download	File Name / URL	Description	Bytes	Attached By Id	Attached On
	Blocked fire exit.jpg	Blocked fire exit	353 KB	Sarah Dickinson	14/06/18
	Broken pallet.jpg	Broken pallet	421 KB	Sarah Dickinson	14/06/18
	Broken wood in bin in warehouse.jpg	Broken wood in warehouse	357 KB	Sarah Dickinson	14/06/18
	Colour coding explanation.jpg	Colour coding explanation	359 KB	Sarah Dickinson	14/06/18
	Damaged pallet.jpg	Damaged pallet	366 KB	Sarah Dickinson	14/06/18
	Damaged pallet 1.jpg	damaged pallet 1	353 KB	Sarah Dickinson	14/06/18
	Expired date syrup side 2.jpg	Expired date code 2	277 KB	Sarah Dickinson	14/06/18
	Expired date syrup side.jpg	Expired date syrup	317 KB	Sarah Dickinson	14/06/18
	Expired date syrup.jpg	Expired date syrup1	335 KB	Sarah Dickinson	14/06/18
	External bait box.jpg	External bait box	821 KB	Sarah Dickinson	14/06/18
	Alara Letter (1).pdf	Letter	51 KB	Sarah Dickinson	18/06/18
	New label system.jpg	New label system	315 KB	Sarah Dickinson	14/06/18
	New label system 2.jpg	new label system 2	367 KB	Sarah Dickinson	14/06/18
	Pallets.jpg	Pallets	384 KB	Sarah Dickinson	14/06/18
	Removed safety barrier.jpg	Removed safety barrier	306 KB	Sarah Dickinson	14/06/18
	Temporary engineering.jpg	Temporary engineering	302 KB	Sarah Dickinson	14/06/18
	Temporary engineering 2.jpg	Temporary engineering 2	285 KB	Sarah Dickinson	14/06/18
	Temporary repair with cable ties.jpg	Temporary repair with cable ties	403 KB	Sarah Dickinson	14/06/18



Unsealed leaking bag and spillages.jpg

Unsealed
leaking bag
with spillages

401 KB

Sarah
Dickinson

14/06/18



Wooden pallets in production area.jpg

Wooden
pallets in
production
area

350 KB

Sarah
Dickinson

14/06/18