

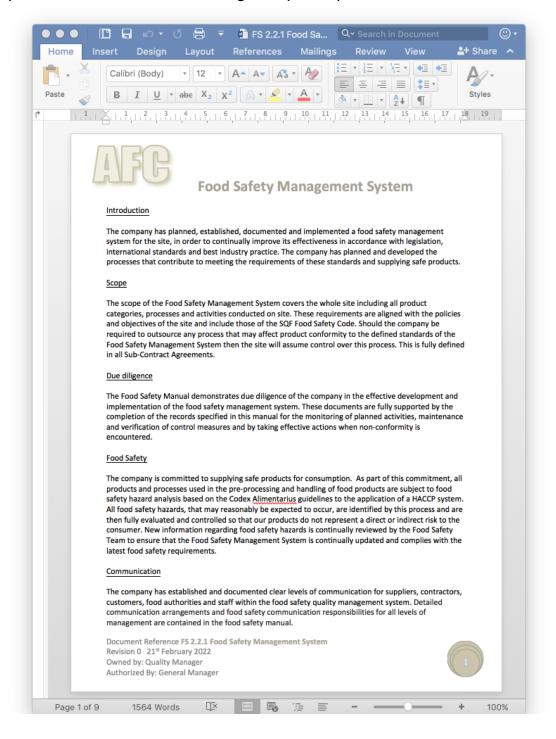
The IFSQN are pleased to announce the launch of the latest SQF Food Implementation Package. This IFSQN SQF Food Safety Management System Implementation Package is an ideal package for organizations looking to meet the requirements of the SQF Food Safety Code: Primary Plant Production (Pre-processing of Plant Products)

This IFSQN SQF Food Safety Management System Implementation Package includes:

- Food Safety Management System Procedures A comprehensive set of editable Food Safety Management System Procedures written in Microsoft Word (US English) format that are compliant with the SQF Food Safety Code: Primary Plant Production – System Elements
- <u>Good Operating Practice Template Procedures</u> A comprehensive set of editable Good Operating Practice Templates written in Microsoft Word (US English) format that are compliant with the SQF Food Safety Code Module 10: Good Operating Practices for Preprocessing of Plant Products (Pack houses)</u>
- ✓ Food Safety Record Templates A wide range of easy to use Record Templates written in Microsoft Word (US English) format
- Implementation Assistance A range of tools including instructions, training presentations, guidance and technical support

#### Food Safety Management System Templates

These Food Safety Management System Templates match the clauses of the SQF Code and comply with the System Elements section. The Food Safety Management System procedure templates form the foundations of your Food Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures.



| 88 🔳    | Food Safety Management System Templates  | Q Search   |
|---------|--|--|
|         |  | 1  |
| lame    |  | Date Modified  |
|         | A SQF Food Safety Management System Document List.docx                                 | 27 February 2022 at 13:08                              |
|         | FS 2.1 Management Commitment.docx  | 17 February 2022 at 10:39                              |
|         | FS 2.1.1.1 Food Safety Policy.docx<br>FS 2.1.1.1A Appendix Food Safety Objectives.docx | 17 February 2022 at 10:40<br>17 February 2022 at 10:42 |
|         | FS 2.1.1.2 Food Safety Culture.docx  | 17 February 2022 at 10:42                              |
| (and)   | FS 2.1.1.2 Food Safety Culture Planning Matrix.xlsx                                    | 17 February 2022 at 10:43<br>17 February 2022 at 10:45 |
|         | FS 2.1.1.3 Responsibility and Authority.docx   | 17 February 2022 at 10:43                              |
| (and)   | FS 2.1.1.3A Appendix Organizational Chart.xlsx   | 17 February 2022 at 10.51                              |
|         | FS 2.1.1.3B Appendix Job Descriptions.docx   | 17 February 2022 at 11:17                              |
|         | FS 2.1.2 Management Review.docx  | 17 February 2022 at 11:27                              |
|         | FS 2.1.2R Management Review Record.docx  | 17 February 2022 at 11:29                              |
|         | FS 2.1.3 Complaint Management.docx   | 17 February 2022 at 11:31                              |
|         | FS 2.1.3 Note - How to reduce your Complaint levels.docx                               | 17 February 2022 at 11:31                              |
| ×       | FS 2.1.3A Annual Complaints Analyzer.xlsx  | 27 June 2020 at 11:49                                  |
|         | FS 2.1.3B Annual Complaints Analyzer Instruction                                       | 27 June 2020 at 11:59                                  |
|         | FS 2.2.1 Food Safety Management System.docx  | 27 February 2022 at 13:08                              |
|         | FS 2.2.2 Document Control.docx   | 17 February 2022 at 11:43                              |
|         | FS 2.2.3 Record Control.docx   | 19 February 2022 at 11:03                              |
|         | FS 2.3.1 Product Development.docx  | 17 February 2022 at 12:11                              |
|         | FS 2.3.1A Development Supplementary Documents  | 19 February 2022 at 11:06                              |
|         | FS 2.3.2 Specifications.docx   | 19 February 2022 at 11:08                              |
| ×       | FS 2.3.2A Material & Produce Acceptance Record.xlsx                                    | 17 February 2022 at 13:06                              |
|         | FS 2.3.3 Appendix - Contracted Arrangements.docx                                       | 20 February 2022 at 11:22                              |
| ×       | FS 2.3.3A Supplier & Material Risk Assessment.xlsx                                     | 20 February 2022 at 12:12                              |
|         | FS 2.3.3B Supplier Assessment Form.docx  | 27 February 2022 at 11:51                              |
|         | FS 2.3.4 Approved Supplier Program.docx  | 27 February 2022 at 11:50                              |
| 2       | FS 2.4.1 Food Legislation Compliance.docx  | 20 February 2022 at 12:23                              |
| ~       | FS 2.4.2 Good Operating Practices.docx   | 27 February 2022 at 11:44                              |
|         | FS 2.4.3 Food Safety Plans.docx  | Today at 09:42   |
|         | FS 2.4.3A Additional HACCP Tools   | Today at 09:29   |
|         | FS 2.4.4 Product Sampling, Inspection and Analysis.docx                                | 22 February 2022 at 11:28                              |
| 2       | FS 2.4.4A Laboratory Quality Manual.docx   | 22 February 2022 at 11:29                              |
|         | FS 2.4.4B Product Sampling Supplementary Documents                                     | 22 February 2022 at 11:33                              |
|         | FS 2.4.5 Control of Non-Conforming Materials and Product.docx                          | 22 February 2022 at 11:53                              |
|         | FS 2.4.5A Product Hold Label.docx  | 9 November 2020 at 17:55                               |
|         | FS 2.4.6 Product Rework.docx   | 22 February 2022 at 11:55                              |
|         | FS 2.4.7 Product Release.docx  | 22 February 2022 at 11:59                              |
|         | FS 2.4.8 Environmental Monitoring.docx   | 22 February 2022 at 12:02                              |
| _       | FS 2.4.8A Appendix Environmental Monitoring.pptx                                       | 22 February 2022 at 12:14                              |
|         | FS 2.5.1 Validation and Effectiveness.docx   | 22 February 2022 at 12:23                              |
|         | FS 2.5.2 Verification Activities.docx  | 22 February 2022 at 12:24                              |
|         | FS 2.5.3 Corrective Action and Preventative Action.docx                                | 22 February 2022 at 12:25                              |
| ( and ) | FS 2.5.3A Root Cause Analysis.docx   | 22 February 2022 at 12:25                              |
|         | FS 2.5.3B Corrective Action Request  | 22 February 2022 at 12:26                              |
|         | FS 2.5.3C Preventative Action Request  | 22 February 2022 at 12:26                              |
| Landh   | FS 2.5.4 Internal Audits and Inspections.docx  | 27 February 2022 at 13:09                              |
|         | FS 2.5.4A Audit and Inspection Schedule.xlsx   | 3 March 2022 at 12:09                                  |
| -       | FS 2.6.1 Appendix Batch Identification System.docx                                     | 27 February 2022 at 13:05                              |
|         | FS 2.6.1 Appendix Label Retention and Check.docx                                       | 27 February 2022 at 13:06                              |
|         | FS 2.6.1 Product Identification.docx   | 22 February 2022 at 12:51                              |
|         | FS 2.6.1 Product Trace.docx<br>FS 2.6.2 Product Withdrawal and Recall.docx             | 27 February 2022 at 13:06                              |
| -       | FS 2.6.2 Product withdrawal and Recall.docx<br>FS 2.6.2A Recall Template.docx          | 27 February 2022 at 13:06<br>24 February 2022 at 10:33 |
| -       | FS 2.6.3 Crisis Management Planning.docx   | 27 February 2022 at 10:33<br>27 February 2022 at 13:07 |
| -       | FS 2.7.1 Food Defense Plan.docx  |  |
|         | FS 2.7.1 Food Defense Flan.docx<br>FS 2.7.1A Food Defense Threat Assessment.xlsx       | 24 February 2022 at 10:40<br>24 February 2022 at 10:43 |
|         | FS 2.7.2 Food Fraud.docx   | 24 February 2022 at 10:45<br>24 February 2022 at 10:45 |
|         | FS 2.7.2 Food Fraud Assessment Template.xlsx   | 24 February 2022 at 10:45                              |
|         | FS 2.8.1 Allergen Management.docx  | 24 February 2022 at 10:50<br>24 February 2022 at 12:22 |
|         | FS 2.8.1 A Allergen Management Tool.xlsx   | 24 February 2022 at 12:22<br>24 February 2022 at 12:50 |
|         | FS 2.8.1B Allergen Clean Validation.docx   | 24 February 2022 at 12:50<br>24 February 2022 at 13:11 |
| -       | FS 2.8.1C Allergen Clean Verification.docx   | 24 February 2022 at 13:11<br>24 February 2022 at 13:10 |
|         | FS 2.8.1D Color Coding Material & Produce Allergens USA.docx                           | 24 February 2022 at 13:10<br>24 February 2022 at 13:10 |
| -       | FS 2.8.1D Colour Coding Material & Produce Allergens EU.docx                           | 24 February 2022 at 13:07<br>24 February 2022 at 13:04 |
|         | FS 2.8.1E Allergens.docx   | 24 February 2022 at 13:04<br>24 February 2022 at 12:51 |
|         | FS 2.8.1F Allergen Management Records  | 25 February 2022 at 12:31                              |
| -       | FS 2.9 Training.docx   | 25 February 2022 at 10:39                              |
|         | FS 2.9A Sample Work Instruction.docx   | 25 February 2022 at 10:39                              |

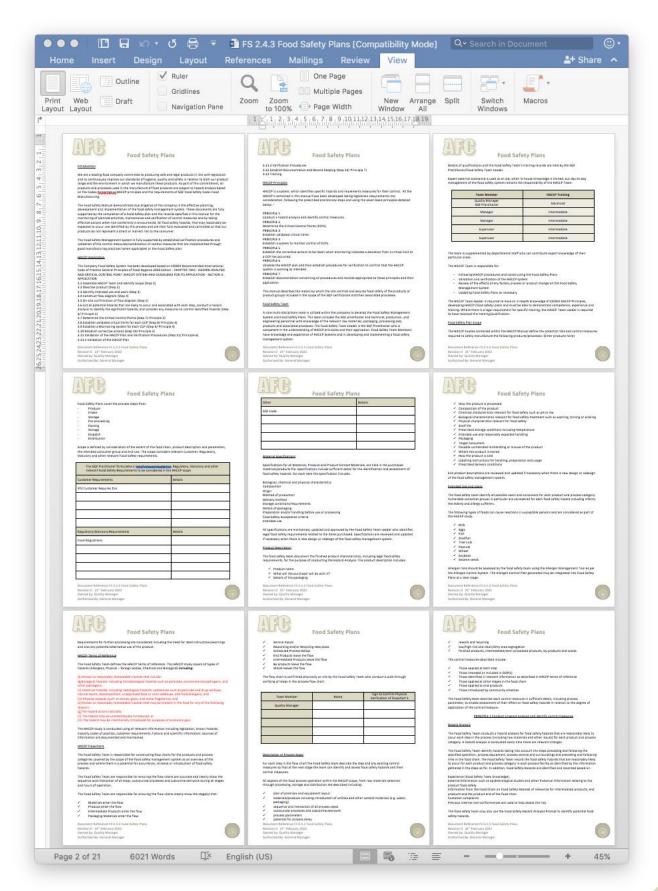
The documents are provided in Microsoft Word English (US) format and are easily edited to suit your organization.

### Additional HACCP Tools

The main Food Safety Plan procedure is FS 2.4.3 Food Safety Plan (21 page HACCP procedural template).

|              | nsert Design Layout References Mailings Review View 🛃 🏦 Share 🗸   |
|--------------|---|
|              |   |
|              |   |
| Print Web    | Gridlines Zoom Zoom New Arrange Split Switch Macros   |
| ayout Layout | Navigation Pane to 100% () Window All Windows   |
| 1            | ×     1     2     3     4     5     6     7     8     9     10     11     12     13     14     15     16     17     18     19   |
|              |   |
|              |   |
|              |   |
|              |   |
|              | Food Safety Plans   |
|              |   |
|              | Introduction  |
|              | We are a leading food company committed to producing safe and legal products in line with legislation   |
|              | and to continuously improve our standards of hygiene, quality and safety in relation to both our product  |
|              | range and the environment in which we manufacture these products. As part of this commitment, all<br>products and processes used in the manufacture of food products are subject to hazard analysis based |
|              | on the Codex Alimentarius HACCP principles and the requirements of SQF Food Safety Code: Food   |
|              | Manufacturing.  |
|              |   |
|              | The Food Safety Manual demonstrates due diligence of the company in the effective planning,   |
|              | development and implementation of the food safety management system. These documents are fully<br>supported by the completion of a Food Safety plan and the records specified in this manual for the      |
|              | monitoring of planned activities, maintenance and verification of control measures and by taking  |
|              | effective actions when non-conformity is encountered. All food safety hazards, that may reasonably be   |
|              | expected to occur, are identified by this process and are then fully evaluated and controlled so that our   |
|              | products do not represent a direct or indirect risk to the consumer.  |
|              | The Food Safety Management System is fully supported by established verification procedures and   |
|              | validation of the control measures/combination of control measures that are implemented through   |
|              | good manufacturing practices (when applicable) or the Food Safety plan.   |
|              | HACCP Application   |
|              |   |
|              | The Company Food Safety System has been developed based on CODEX Recommended International<br>Code of Practice General Principles of Food Hygiene 2020 Edition - CHAPTER TWO - HAZARD ANALYSIS            |
|              | AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION - SECTION 3:   |
|              | APPLICATION   |
|              | 3.1 Assemble HACCP Team and Identify Scope (Step 1)   |
|              | 3.2 Describe product (Step 2)<br>3.3 Identify intended use and users (Step 3)   |
|              | 3.4 Construct flow diagram (Step 4)   |
|              | 3.5 On-site confirmation of flow diagram (Step 5)   |
|              | 3.6 List all potential hazards that are likely to occur and associated with each step, conduct a hazard   |
|              | analysis to identify the significant hazards, and consider any measures to control identified hazards (Step   |
|              | 6/ Principle 1)   |
|              | 3.7 Determine the Critical Control Points (Step 7/ Principle 2)   |
|              | 3.8 Establish validated critical limits for each CCP (Step 8/ Principle 3)<br>3.9 Establish a Monitoring System for Each CCP (Step 9/ Principle 4)  |
|              | 3.10 Establish a Monitoring System for Each CCP (step 9/ Principle 4)   |
|              | 3.11 Validation of the HACCP Plan and Verification Procedures (Step 11/ Principle 6)  |
|              | 3.11.1 Validation of the HACCP Plan   |
|              | Document Reference FS 2.4.3 Food Safety Plans   |
|              | Revision 0 21 <sup>st</sup> February 2022   |
|              | Owned by: Quality Manager   |
|              | Authorized By: General Manager  |

This is complimented by the HACCP Calculator, HACCP Calculator Instructions, Supplementary HACCP Documents and a HACCP Training Presentation.



## HACCP Calculator

### The HACCP Calculator is a great management tool for developing Food Safety Plans.

|              |                              |  |                                      |  |  | a so        |                   |      |         |        |              |          |           |  |  |  |                             | Q- Search St           |   |
|--------------|------------------------------|--|--------------------------------------|--|--|-------------|-------------------|------|---------|--------|--------------|----------|-----------|--|--|--|-----------------------------|------------------------|---|
| ne 📲         |                              |  |                                      |  |  |             |                   |      |         |        |              |          |           |  |  |  |                             |                        |   |
| - 8          | Campin(Box                   | y) * 11 * A* A*  | *                                    | * Genera   |  | <b>.</b>    |                   | •    | Normal  |        | Bad          |          | Good      | Neutral                                  | Calculation                            | • • • • • • • • • • •  | AutoSum * Area              |                        |   |
| 1            | Format B I                   | u + 🔜 + 📥 + 📥 +  |                                      | 📲 \cdots Merge & Center * 🥥 *  | % 🤰 號 🚜                                | Conditional | Formal<br>as Tabl | t    | Check G |        | Explanat     | ory      | Hyperlink |  | Linked Cell                            |  | Clear * Sort &              |                        |   |
|              | $\times \sqrt{f_x}$          |  |                                      |  |  |             |                   |      |         |        |              |          |           |  |  |  |                             |                        |   |
| A            | 1                            | с  | D                                    | t  | F                                      | G           | н                 |      | 1       | K      | L L          | м        | N O       | P  | Q                                      |  | 5                           | т                      | U   |
| ACCP         | CALCULATOR C                 | ODEX 2022 & SOF 9  |                                      |  |  |             |                   |      |         |        |              |          |           |  |  |  |                             |                        |   |
|              |                              |  |                                      |  |  |             |                   |      |         |        |              |          |           |  |  |  |                             |                        |   |
|              |                              |  |                                      |  |  |             |                   |      |         | Dec    | ision Tree * | •        |           |  |  | of occurrence in the absence of<br>ould be routine GHPs or GHPs th             |                             |                        |   |
|              |                              |  |                                      |  |  |             |                   |      |         |        | STOP Not a   | CCP      |           | a CCP is not identified                  | at questions 2-4, the process          | or product should be modified t  | o implement a control measu | re and a new hazard    | analysis should be conducts                                 |
|              |                              |  |                                      |  |  |             |                   |      | - 8     | ٥      | e to next Qu | restion  | ***Consi  | fer whether the contro                   | I measure at this step works           | in combination with a control me<br>considered as                              |                             | rol the same hazard    | , in which case both steps sl                               |
|              |                              |  |                                      |  |  |             |                   |      | ×       | 9      | o to next Q  | estion   |           |  | Mo                                     | dify the step, process or product  | to implement a control meas | ure                    |   |
|              |                              |  |                                      |  |  |             |                   | 1    | Y       | The    | it next step | is a CCP |           |  |  |  |                             |                        |   |
|              |                              |  |                                      |  |  |             | 5                 |      |         | -      |              |          | -         |  |  |  |                             |                        |   |
|              |                              |  |                                      |  |  | ь           | 1.                |      | N       |        | Modify "     |          |           | _  |  |  |                             |                        |   |
|              |                              |  |                                      |  |  | 6           | 1:                |      |         |        | This is a C  | CP       |           |  |  |  |                             |                        |   |
| itep<br>mber | Step Name                    | Hazards Identified   | Specific Details about<br>the Hazard | Existing GOPs which assist in controlling the Hazard   | Control Measure                        |             | i<br>t<br>Y       |      | 1       | 2      |              | q .      |           | Critical Limits                          | Monitoring Procedure                   | Corrections & Corrective Action  | Responsibility & Authority  | HACCP Record           | HACCP Validation  |
| 1            | AMF Delivery                 | Bacteria (spore-forming) General                                     |                                      | 20.3 Premises - Exterior, Buildings, and Interior  | Storage 1 - 5 ° C                      | ,           | ,                 | ١,   | - 8     | ,      | N            | N        | 1         | No Contamination All<br>load under cover | ways Supervision by Warehou<br>Manager | Retrain Staff. Inspect delivery fo<br>contamination. Reject if<br>contaminated | Warehouse Manager           | Good Receipt<br>Record | Validation information just?<br>control measures and critic |
| 1            | AMF Delivery                 | Bacteria (spore-forming) General                                     |                                      | 10.1 Premises - Exterior, Buildings, and Interior  | Storage 1 - 5 ° C                      | 3           |                   |      | 1       | Y      | N            |          | 1         |  |  |  |                             |                        |   |
|              | AMF Delivery                 | Bacteria (spore-forming) General                                     |                                      | 10.1 Premises - Exterior, Buildings, and Interior  | Storage 1 - 5 ° C                      |             | 3                 |      | - 8     | Y      | Y            |          |           |  |  |  |                             |                        |   |
| 1            | AMF Delivery                 | Bacteria (spore-forming) General                                     |                                      | 10.1 Premises - Exterior, Buildings, and Interior  | Storage 1 - 5 ° C                      |             | 3                 |      | N       | N      |              | -        |           |  |  |  |                             |                        |   |
| -            | AMF Delivery<br>AMF Delivery | Bacteria (spore-forming) General<br>Bacteria (spore-forming) General |                                      | 10.1 Premises - Exterior, Buildings, and Interior<br>10.1 Premises - Exterior, Buildings, and Interior | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C | 3           | 3                 |      | Y       | -      | -            | <u> </u> | +         |  |  |  |                             |                        |   |
| 1            | AM# Delivery<br>AM# Delivery | Bacteria (spore-forming) General<br>Bacteria (spore-forming) General |                                      | 10.1 Premises - Exterior, Buildings, and Interior<br>10.1 Premises - Exterior, Buildings, and Interior | Storage 1 - 5 °C<br>Storage 1 - 5 °C   | 2           |                   |      |         | +      | +            | -        | + +       |  |  |  |                             | +                      |   |
| -            | AM# Delivery                 | Bacteria (spore-forming) General                                     |                                      | 10.1 Premises - Exterior, Buildings, and Interior  | Storage 1 - 5 ° C                      | 1           | 1                 |      | -       | +      | -            | -        | +         | -  |  | -  | -                           |                        |   |
|              | CCP Calculator Hi            | CCP Plan HACCP Validatio   | n Good Operating                     | Practices Control Measures Produ   | ct Description Haza                    | rd List     | Hazard 1          | able | Hazar   | d Anal | Ivsis Prom   | ot .     | +         |  |  |  |                             |                        |   |
|              |                              |  |                                      |  |  |             |                   |      |         |        |              |          |           |  |  |  |                             |                        | - + 1   |

|       |   |  |   | HACCP Calculator CODE  | X 2022 SQF 9   |  |   | Q≺ Sear  |   |  |        | t ohren     |       |
|-------|---|--|---|--|--|--|---|--|---|--|--------|-------------|-------|
| Hom   |   | out Formulas Data  | Review View   |  |  |  |   |  |   | 1.121  | _      | + Share     | e 4   |
| R.    |   | • 11 • A• A•   |   | General  | Y  | • • •  | 2   | etter ins  |   | Σ  |        | 2.          |       |
| Paste |   |  |   |  | ) (.0 .00<br>0.0 0.0   | Conditional Format   | Cell  | =× De  | elete 🔻   | •  | Sort   |             |       |
| aste  | S D I U   |  |   | · · · · · · · · · · · · · · · · · · ·  | 00 +.0   | Formatting as Table  | Styles  | Fo   | ormat *   | / ·  | Filte  |             |       |
| 1     | $\frac{1}{2}$ $\times$ $\checkmark$ $f_x$   |  |   |  |  |  |   |  |   |  |        |             |       |
| 1     | A B   | С  | D   | E  |  | F  | G   | Н  | 1   | 1  | к      | L           |       |
| HA    | ACCP CALCULATOR (   | CODEX 2022 & SQF   | 9   |  |  |  |   |  |   |  |        |             |       |
|       |   |  |   |  |  |  |   |  |   | _  |        |             |       |
|       |   |  |   |  |  |  |   |  |   |  | Decisi | on Tree *   | •     |
|       |   |  |   |  |  |  |   |  |   |  | ST     | OP Not a    | cci   |
|       |   |  |   |  |  |  |   |  |   | N  | Got    | o next Qu   | Jesti |
|       |   |  |   |  |  |  |   |  |   | Y  | Got    | o next Qu   | Jesti |
|       |   |  |   |  |  |  | Р   |  | s   | Y  | That n | ext step i  | is a  |
|       |   |  |   |  |  |  | r   | s  | g   | <u> </u>   |        |             |       |
|       |   |  |   |  |  |  | b   | e<br>v   | n<br>1  | N  |        | Modify **   | •     |
|       |   |  |   |  |  |  | a<br>b  | e  | f   | Y  | т      | 'his is a C | СР    |
|       |   |  |   |  |  |  | - :   |  | c   |  | -      |             |       |
|       | tep Step Name   | Hazards Identified   | Specific Details about  | Existing GOPs which assist in co   | ntrolling the Hazard   | Control Measure  | - i   | t  | a<br>n  | Q<br>1   | Q      | Q           | 6     |
| Num   | mber  | The state of the s | the Hazard  | chisting oor s which assist in co  | introlling the field of  | control measure  | t   | 1  | c<br>e  | 1  | 2      | 3           | 4     |
|       |   |  | -   | •  |  |  |   | -  |   |  |        |             |       |
| 1     | 1 AMF Delivery  | Bacteria (spore-forming) Gene  | ral   | 10.1 Premises - Exterior, Build  | lings, and Interior  | Storage 1 - 5 ° C  | 3   | 3  | 9   | N  | Y      | N           |       |
|       | 1 AMF Delivery  | Bacteria (spore-forming) Gene  | ral   | 10.1 Premises - Exterior, Build  | lings, and Interior  | Storage 1 - 5 ° C  | 3   |  | 9   | N  | Y      | N           |       |
|       | 1 AMF Delivery  | Bacteria (spore-forming) Gene  |   | 10.1 Premises - Exterior, Build  |  | Storage 1 - 5 ° C  | 3   |  | 9   | N  | Y      | Y           |       |
| _     | 1 AMF Delivery  | Bacteria (spore-forming) Gene  | ral   | 10.1 Premises - Exterior, Build  |  | Storage 1 - 5 * C  | 3   | 3  | 9   | N  | N      |             | ⊢     |
|       |   |  |   |  |  |  |   |  | -   |  |        |             | ⊢     |
| _     | 1 AMF Delivery  | Bacteria (spore-forming) Gene  |   | 10.1 Premises - Exterior, Build  |  | Storage 1 - 5 * C  | 3   | 3  | 9   | Y  |        |             |       |
| _     | 1 AMF Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | ral   | 10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build   | lings, and Interior  | Storage 1 - 5 * C  | 3   | 3  | 4   | Y  |        |             | -     |
|       | 1 AMF Delivery<br>1 AMF Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene  | eral<br>eral  | 10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build  | lings, and Interior<br>lings, and Interior   | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C   | 3<br>2<br>1   | 3<br>2<br>1  | 4   | Y  |        |             |       |
| _     | 1 AMF Delivery<br>1 AMF Delivery<br>1 AMF Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | ral<br>eral<br>eral   | 10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build   | lings, and Interior<br>lings, and Interior<br>lings, and Interior  | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C<br>Storage 1 - 5 ° C  | 3<br>2<br>1<br>3  | 3<br>2<br>1<br>2   | 4<br>1<br>6   | Ŷ  |        |             | E     |
|       | 1         AMF Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene  | ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build  | lings, and Interior<br>lings, and Interior<br>lings, and Interior<br>lings, and Interior   | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C<br>Storage 1 - 5 ° C<br>Storage 1 - 5 ° C   | 3<br>2<br>1<br>3<br>3   | 3<br>2<br>1<br>2<br>1  | 4<br>1<br>6<br>3  | Y  |        |             |       |
|       | 1         AMF Delivery   | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Builc<br>10.1 Premises - Exterior, Builc   | lings, and Interior<br>lings, and Interior<br>lings, and Interior<br>lings, and Interior<br>lings, and Interior  | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C  | 3<br>2<br>1<br>3<br>3<br>3  | 3<br>2<br>1<br>2<br>1<br>2<br>1<br>2<br>2  | 4<br>1<br>6<br>3<br>6   | Y  |        |             |       |
|       | AMF Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene  | ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build   | lings, and Interior<br>lings, and Interior<br>lings, and Interior<br>lings, and Interior<br>lings, and Interior<br>lings, and Interior   | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C   | 3<br>2<br>1<br>3<br>3<br>3<br>2<br>2  | 3<br>2<br>1<br>2<br>1<br>2<br>1<br>2<br>3  | 4<br>1<br>6<br>3<br>6<br>6  |  |        |             |       |
|       | 1         AMF Delivery   | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | ral<br>ral<br>ral<br>ral<br>ral   | 10.1 Premises - Exterior, Builc<br>10.1 Premises - Exterior, Builc   | lings, and Interior<br>lings, and Interior<br>lings, and Interior<br>lings, and Interior<br>lings, and Interior<br>lings, and Interior   | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C  | 3<br>2<br>1<br>3<br>3<br>3  | 3<br>2<br>1<br>2<br>1<br>2<br>1<br>2<br>3  | 4<br>1<br>6<br>3<br>6   |  |        |             |       |
|       | AMF Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | ral   | 10.1 Premises - Exterior, Built<br>10.1 Premises - Exterior, Built  | lings, and Interior<br>lings, and Interior   | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C   | 3<br>2<br>1<br>3<br>3<br>3<br>2<br>2  | 3<br>2<br>1<br>2<br>1<br>2<br>3<br>3<br>3  | 4<br>1<br>6<br>3<br>6<br>6  |  |        |             |       |
|       | AMF Delivery     SMP Delivery   | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Builc<br>10.1 Premises - Exterior, Builc  | lings, and Interior<br>lings, and Interior   | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C  | 3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2   | 3<br>2<br>1<br>2<br>1<br>2<br>3<br>3<br>3<br>3   | 4<br>1<br>6<br>3<br>6<br>6<br>6   |  |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery           2         SMP Delivery   | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene  | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Built<br>10.1 Premises - Exterior, Built  | lings, and Interior<br>lings, and Interior  | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C   | 3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2   | 3<br>2<br>1<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3  | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>6<br>6   | Υ<br>  |        |             |       |
|       | 1         AMF Delivery           2         SMP Delivery           2         SMP Delivery           2         SMP Delivery  | Bacteria (spore-forming) Genc<br>Bacteria (spore-forming) Genc  | rai   | 10.1 Premises - Exterior, Builcines - Exteri   | lings, and Interior<br>lings, and Interior   | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C   | 3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>1  | 3<br>2<br>1<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>1  | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>6<br>3   | Υ<br>  |        |             |       |
|       | 1         AMF Delivery           2         SMP Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | 731   | 10.1 Premises - Exterior, Builden<br>10.1 Premises - Exterior, Builden  | lings, and Interior<br>lings, and Interior  | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C  | 3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>3  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3   | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>6<br>3<br>3<br>3   | Y  |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery   | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene  | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Builcison<br>10.1 Premises - Exterior, Buil | lings, and Interior<br>lings, and Interior  | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C   | 3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>3<br>3  | 3<br>2<br>1<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>2   | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>3  | Υ<br>  |        |             |       |
|       | 1         AMF Delivery           2         SMP Delivery   | Bacteria (spore-forming) Gen<br>Bacteria (spore-forming) Gen   | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Building<br>10.1 Premises - Exterior, Building   | lings, and Interior<br>lings, and Interior   | Storage 1 - 5 * C<br>Storage 1 - 5 * C   | 3<br>2<br>1<br>3<br>3<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>1<br>1<br>2<br>2<br>1   | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>2<br>2<br>1   | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>4   | Y  |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery  | Batteria (spore-forming) Gene<br>Batteria (spore-forming) Gene   | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Builden<br>10.1 Premises - Exterior, Builden   | lings, and Interior<br>lings, and Interior  | Storage 1 - 5 ° C<br>Storage 1 - 5 ° C  | 3<br>2<br>1<br>1<br>3<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>1<br>1<br>2<br>2<br>1<br>1<br>3<br>3  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>2<br>1<br>3<br>3<br>3<br>3  | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>1   | Y  |        |             |       |
|       | AMF Delivery           SMP Delivery  | Batteria (spore-forming) Gen<br>Batteria (spore-forming) Gen   | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Builden<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Builden<br>10.1 Premises - Exterior, Builden   | lings, and Interior<br>lings, and Interior   | Storage 1-5 °C<br>Storage 1-5 °C   | 3<br>2<br>1<br>3<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>1<br>1<br>2<br>2<br>1<br>1<br>3<br>3<br>3<br>3   | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>2<br>1<br>3<br>3<br>1   | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>1<br>9<br>3   | Y  |        |             |       |
|       | AMF Delivery           SMP Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene  | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Building<br>10.1 Premises - Exterior, Building   | lings, and Interior<br>lings, and Interior   | Storage 1.5 *C<br>Storage 1.5 *C   | 3<br>2<br>1<br>3<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>1<br>1<br>2<br>2<br>1<br>3<br>3<br>3<br>3   | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>1<br>1<br>3<br>2<br>1<br>3<br>3<br>1<br>2<br>2<br>2<br>3<br>3<br>1<br>2<br>2<br>2<br>3<br>3<br>3<br>3 | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>1<br>9<br>3<br>3<br>6  | Y  |        |             |       |
|       | 1         AMF Delivery           2         SMP Delivery   | Batteria (goore-forming) Gen<br>Batteria (goore-forming) Gen   | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Builder<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Builder<br>10.1 Premises - Exterior, Builder   | lings, and Interior<br>lings, and Interior  | Storage 1-5 °C<br>Storage 1-5 °C   | 3<br>3<br>2<br>1<br>3<br>3<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3   | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>1<br>9<br>3<br>3<br>6<br>9   | Y  |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery           3         SMP Delivery           3         SMP Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene  | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Building<br>10.1 Premises - Exterior, Building   | lings, and Interior<br>lings, and Interior   | Storage 1-5 °C<br>Storage 1-5 °C   | 3<br>2<br>1<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>2<br>1<br>3<br>3<br>2<br>2<br>1<br>3<br>3<br>3<br>3   | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>1<br>9<br>3<br>6<br>9<br>9<br>9  | Y  |        |             |       |
|       | AMF Delivery           SMP Delivery           WMP Delivery           WMP Delivery           WMP Delivery   | Batteria (goor-forming) Gen<br>Batteria (goor-forming) Gen  | ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral<br>ral  | 10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build   | lings, and interior<br>lings, and interior   | Storage 1-5 °C<br>Storage 1-5 °C   | 3<br>3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>3<br>3  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>2<br>1<br>3<br>3<br>1<br>2<br>2<br>1<br>3<br>3<br>3<br>3                                    | 4<br>1<br>6<br>3<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>1<br>9<br>9<br>3<br>3<br>6<br>9<br>9  | Υ           -  |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery           3         SMP Delivery           3         WMP Delivery   | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | rai<br>and seven<br>rai<br>and seven<br>and s | 10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build   | lings, and Interior<br>lings, and Interior  | Storage 1-5 °C<br>Storage 1-5 °C   | 3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>3<br>3  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>1<br>1<br>2<br>2<br>3<br>3<br>1<br>2<br>3<br>3<br>3<br>3   | 4           1           6           3           6           6           3           3           3           4           1           9           3           6           9           9           6           9           9           6           9           9           6           9           9           6           9                             | Y           Image: Constraint of the second |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery           3         SMP Delivery           3         WMP Delivery           3         WMP Delivery           3         WMP Delivery           3         WMP Delivery   | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene  | ral   | 10.1 Premises - Exterior, Building<br>10.1 Premises - Exterior, Building   | lings, and interior<br>lings, and interior  | Storage 1-5 °C<br>Storage 1-5 °C | 3<br>3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>1<br>1<br>1<br>1  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>1<br>1<br>2<br>2<br>3<br>3<br>3<br>3  | 4<br>1<br>6<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>1<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9   |  |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery           3         SMP Delivery           3         WMP Delivery  | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | ral   | 10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build   | lings, and interior<br>lings, and interior  | Storage 1-5 °C<br>Storage 1-5 °C   | 3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>3<br>3  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>1<br>1<br>2<br>2<br>3<br>3<br>3<br>3  | 4           1           6           3           6           6           3           3           3           4           1           9           3           6           9           9           6           9           9           6           9           9           6           9           9           6           9                             |  |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery           3         SMP Delivery           3         WMP Delivery           3         WMP Delivery           3         WMP Delivery           3         WMP Delivery   | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene  | ral   | 10.1 Premises - Exterior, Building<br>10.1 Premises - Exterior, Building   | lings, and Interior<br>lings, and Interior  | Storage 1-5 °C<br>Storage 1-5 °C | 3<br>3<br>2<br>1<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>1<br>1<br>1<br>1  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>1<br>1<br>3<br>3<br>2<br>2<br>1<br>3<br>3<br>3<br>3  | 4<br>1<br>6<br>6<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>1<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9   | Y           Image: Constraint of the second |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery           3         SMP Delivery           3         WMP Delivery  | Batteria (spore-forming) Gen<br>Batteria (spore-forming) Gen   | ral and   | 10.1 Premises - Exterior, Build<br>10.1 Premises - Exterior, Build  | lings, and interior<br>lings, and interior                        | Storage 1 - 5 * C<br>Storage 1 - 5 * C   | 3<br>2<br>1<br>1<br>3<br>3<br>3<br>3<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>2<br>1<br>1<br>3<br>3<br>3<br>3  | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>2<br>1<br>1<br>2<br>3<br>3<br>3<br>3   | 4<br>1<br>6<br>3<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>9<br>3<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>6<br>9<br>9<br>9<br>6<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9 |  |        |             |       |
|       | 1         AMF Delivery           1         AMF Delivery           3         AMF Delivery           1         AMF Delivery           1         AMF Delivery           1         AMF Delivery           2         SMP Delivery           3         SMP Delivery           3         WMP Delivery | Bacteria (spore-forming) Gene<br>Bacteria (spore-forming) Gene   | rai arai arai arai arai arai arai arai  | 10.1 Premises - Exterior, Building<br>10.1 Premises - Exterior, Building   | lings, and Interior<br>lings, and Interior | Storage 1-5 °C<br>Storage 1-5 °C | 3         1         1         3         3         2         2         2         1         3         1         2         1         3 <td< td=""><td>3<br/>2<br/>1<br/>2<br/>3<br/>3<br/>3<br/>3<br/>3<br/>3<br/>3<br/>3<br/>2<br/>1<br/>1<br/>2<br/>3<br/>3<br/>3<br/>3</td><td>4<br/>11<br/>6<br/>3<br/>3<br/>6<br/>6<br/>3<br/>3<br/>3<br/>3<br/>3<br/>4<br/>1<br/>1<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9<br/>9</td><td>Y</td><td></td><td></td><td></td></td<> | 3<br>2<br>1<br>2<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>3<br>2<br>1<br>1<br>2<br>3<br>3<br>3<br>3   | 4<br>11<br>6<br>3<br>3<br>6<br>6<br>3<br>3<br>3<br>3<br>3<br>4<br>1<br>1<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9<br>9   | Y  |        |             |       |

The HACCP Calculator demonstrates the logical decisions you have made in developing your Food Safety (HACCP) Plans.

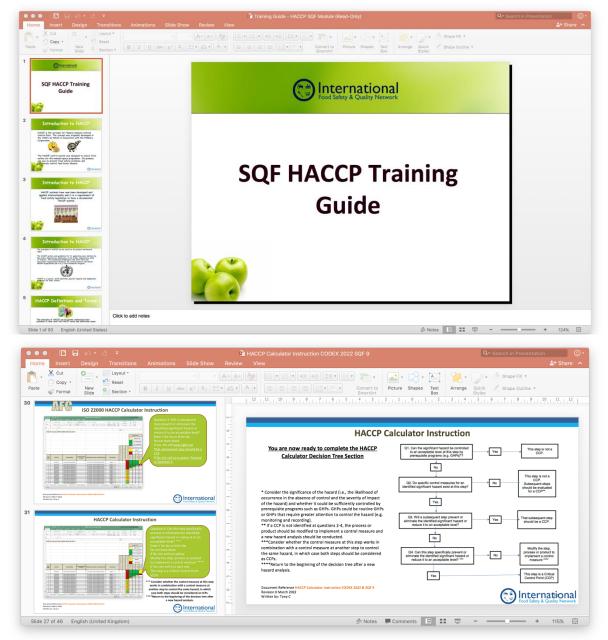
#### **HACCP Calculator Instructions**

The HACCP Calculator Instructions are a step by step guidance to developing your Food Safety (HACCP) Plans using the SQF HACCP Calculator.



### HACCP Training

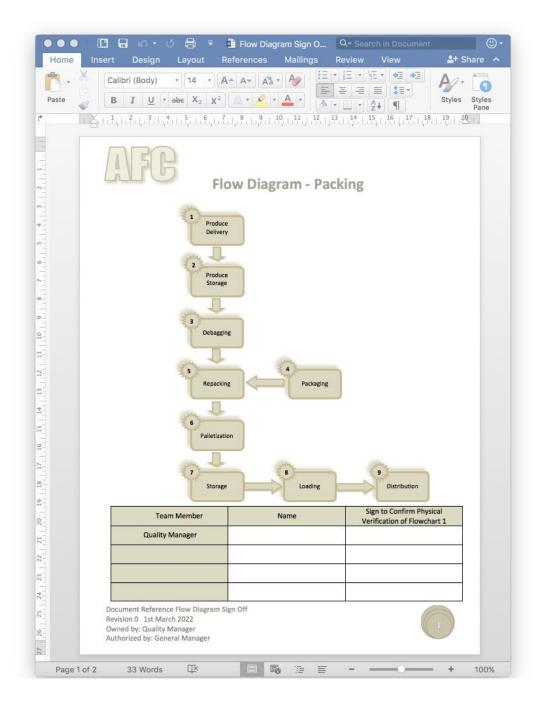
A HACCP Training PowerPoint Presentation which is supplied to train your food safety team in the preliminary steps to a Hazard analysis, and the principles of HACCP as per the requirements of CODEX Recommended International Code of Practice General Principles of Food Hygiene (2020) Chapter Two HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION.



The HACCP Calculator, Instructions and HACCP Training include the new Decision Tree agreed by the Codex Committee on Food Hygiene in March 2022.

#### Additional HACCP Documents

There are also supplementary documents and examples that you might find useful when implementing your Food Safety Plans



#### Allergen Management Assistance

The package contains comprehensive allergen management documentation to supplement FS 2.8.1 Allergen Management Procedure and the Allergen Management Tool:

| In In In v () B ∓ Internet Defense Meiling Defense View   | nent [Compatibility Mode] Q - Search in Document   |
|---|--|
| Insert Design Layout References Mailings Review View  | 2*<br>   |
| Calibri (Body) * 14 * A* A* A* A* *   | AaBbCcDd AaBbCcDd AaBbCcDd AaBbCcDdEe AaBbCcDdEe AaBbCcDdE   |
| _ B I U * abe X <sub>2</sub> X <sup>2</sup> ∴ * 2 * A * Ξ Ξ Ξ Ξ \$≣* . ★ *  | Heading 1 Heading 3 Heading 4 Heading 5 Normal Subtitle St   |
| -           | Pa   |
|   |  |
|   |  |
|   |  |
| Allergen Management   | Allergen Management  |
| Identification of Produce and Materials with Allergen Content/Possible Allergen Content   | Identification of Products Containing Allergens and Possibly Containing Allergens  |
| Suppliers are required to supply detailed specifications which are used to determine which produce and  | The food safety team using authorized product recipes copy across the produce and material   |
| materials are allergenic or may be allergenic. The Quality Manager is responsible for maintaining a file of   | information to summarize the finished product allergen content list based on information provided by   |
| all the relevant documents including produce and material specifications. The food safety team analyze<br>the information given and summarize the produce and material allergen content list.   | suppliers.   |
|   | 0.00 Dilli 41-0 • Billi Appende Magnetic Magnetic Magnetic State   |
|   | The part part of the part of t   |
| The second   | η 1 × - β fan no linke hear  |
| Notice         Notice<   | handneichhadel, Biener Anders, Mannater Innerfert, Alexen, Anders, Ander   |
| 1         Material         Ma   |  |
|   | 1  |
|   |  |
|   | C.3. Magning _ Prove free _ Son Extended Tolds _ Magning Parks _ Anthropology _ Parks _ B _ Son Extended Tolds _ Magning _ Parks _ B _ Son   |
| *** magnal magning bancha backmannana magnanata backmannana ba<br>Backmannana backmannana backmannan backmannana backmannana backmannana backmannan backmannana backmannana backmannana backmannana backmannana backmannana backmannana backmannana backmannana backmannan backm<br>Backmannana backmannan backmannnan backmannan backmannan ba |  |
|   | Generating a Finished Product Allergen Summary   |
| Identifications of Suppliers where Produce and materials Supplied are at Risk from Allergen Cross-<br>Contamination   | The finished product allergen content list is summarized to show the allergen content in finished  |
| Possible allergen content and/or the presence of unintentional allergen content by cross-contamination  | products, possible allergen content in finished products and finished products which are meant to be<br>allergen free and are therefore high risk.   |
| must be determined and reported by all Suppliers.   |  |
| Real Option 1 (Second Second Se          | 0 0 0 1 12 12 0 0 0 0 0 0 0 0 0 0 0 0 0  |
| and the second s    | C. A set of the se       |
|   | n - 1 × - / 6. Gen tractionale freeder<br>1 standes Shaded Alexande Loss South a specifics Alexande Index Alexande Alexand |
|   | New York Concerning Co   |
|   | Metry Mathie         Static         Spacher         Spacherster         S  |
|   | 1         50         700 2000         100 2000         0014         0010 2000 and tool         50   |
|   | 1 3 Seguital Registrary France for Construction Data Seguitation for Secular Security Parates Addings Construct of H   |
|   | 544 (11 1 + m)   |
| Document Reference FS 2.8.1 Allergen Management   | Document Reference FS 2.8.1 Allergen Management  |
| Revision 0 1 <sup>st</sup> February 2022  | Revision 0 1st February 2022   |
| Owned by: Quality Manager   | Owned by: Quality Manager<br>Authorized By: General Manager  |
| Authorized By: General Manager  |  |



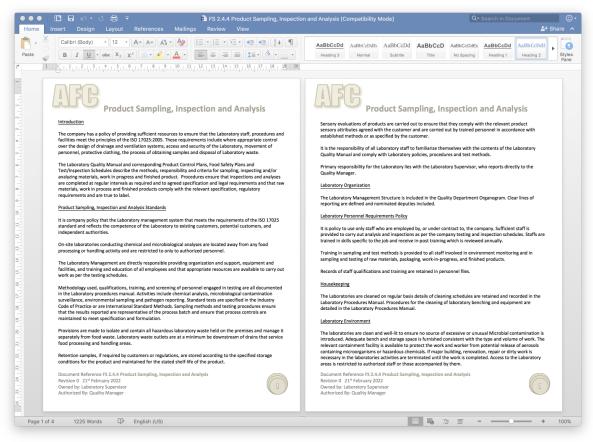
#### Laboratory Management Assistance

The package contains a supplementary comprehensive <u>Laboratory</u> <u>Quality Manual</u> compliant with the requirements of ISO/IEC 17025 to compliment FS 2.4.4 Product Sampling, Inspection and Analysis.

|  | ) ₹ 💼 FS 2.4.4A Lal<br>vout References Ma   | ooratory Quality Manual (Co<br>ilings Review View  | mpatibility Mod  | le] Q - Search in Document   | 🔓 Share  |
|--|---|--|--|--|--|
| Print     Web     Draft     Ovtline     Gridlin       ayout     Layout     Layout     Navigg   | es Zoom Zoom to 100%  | One Page   | Arrange Split  | Switch<br>Windows  |  |
| Laboratory dual<br>CATINE<br>A United With<br>A United With<br>A United With<br>A United With<br>A United With A and Care Regards<br>A United With A and Car | at Lakoraky Consumbles.   | Laboratory (spanning instantion)<br>Non-Continuing link<br>Automating for improvements<br>Interest Auto<br>Mesugement Rever<br>Complete<br>Subcontenting   |  | EXAMPLE OF A CONTRACT OF A CON | AN<br>Information<br>Information<br>Information<br>Information   |
| bolument Barlandon H. S. A. K. Likamitang Quality Manuali<br>Mayakan A. Alf Federalay 2004<br>Davard yi prodokrash kanyanan<br>Karkananaking Quality Minagari  | Ci Dauba<br>Predani<br>Cava è è<br>Activita   | ( MySecold S. 2.4.5). Schematel<br>107 (Henry Ny, Carlos Control<br>(197) (Henry Ny, Carlos Control<br>(198) (Schematel) (Henry Henry<br>(198) (Schematel) (Henry Henry<br>(198) (Schematel) (Henry Henry<br>(198) (Henry Henry Henry<br>(198) (Henry Henry<br>(198) (Henry Henry<br>(198) (Henry Henry<br>(198) (Henry Henry<br>(198) (Henry<br>(198) |  | Dacamane Menince II 3.4.4.4 Laboratoring Gausty Measure<br>Menino II 21 Measure 2003<br>Zanen By, Liboratory Manager<br>Autoration By, Gausty Manager  |  |
| <image/> <image/> <image/> <section-header><section-header><text><text><text><text><text><text><list-item><list-item><list-item><section-header></section-header></list-item></list-item></list-item></text></text></text></text></text></text></section-header></section-header>  | ANAL CALL SALES AND   | Constrainty Quality Manual     Constrainty Quality Manual     constrainty and provide the the theory is not an expected of the     constrainty of the theory is not an expected of the theory is not an expected of the     constrainty of the theory is not an expected of theory is not an expected of theory is not an expected of theory is n  | the strength was an entropy of the strength of   | <text><section-header><section-header><section-header><section-header></section-header></section-header></section-header></section-header></text>  | Weight to the<br>weight of the<br>weight of the<br>standard of the<br>standard of the standard<br>of the standard of the<br>standard of the standard<br>weight of the standard<br>standard standard<br>standard<br>s |
| EXPENSION AND A CONTRACT OF A  | d a settembrie se sector anno 1995 e presentaria e de desertar a se sector anno 1995 e presentaria e de desertar a se sector anno 1995 e marco 1995 | Laboratory Valuating within and an<br>interview in the second secon   | reproc. Carr lang of<br>many and lang of<br>the second and the<br>many and lang of<br>the second and the<br>many and the second and the<br>second and second and<br>second and second and<br>second and second and<br>second and second and second and<br>second and second and second and<br>second and second and second and second and second and<br>second and second and sec |  | the plasars.<br>In react the   |
| Backhowy Mediniws FE.D.A.M. (advantary Calify Manual<br>Westion 0: 21 <sup>th</sup> February 2020<br>Onional by Laboratory (aspection<br>Activities) (as (advantary (aspection))   | Bacama<br>Reviews<br>Reviews<br>Reviews<br>Reviews  | regionments<br>Enderson F-6.1. A Lakematery Sparity Menual<br>1911 - General 2002<br>Laboratory Supervised<br>Subjectually Manager   |  | Nonzerent Beferinzen II. K. K. N. Kusterstein Volumiter Marken<br>Benann II. 21 <sup>er</sup> Helman (2002)<br>Genedi By, Länerstein Kusterian<br>Kusterstein IV., Sakhrin Markaget  | 0  |

In Edition 9, the SQF Code requires internal laboratories that are used to conduct input, environmental, or product analyses, sampling and testing methods to be in accordance with the applicable requirements of ISO/IEC 17025.

The <u>Laboratory Quality Manual</u> will prove very useful to Laboratories that are new to the requirements of ISO/IEC 17025.

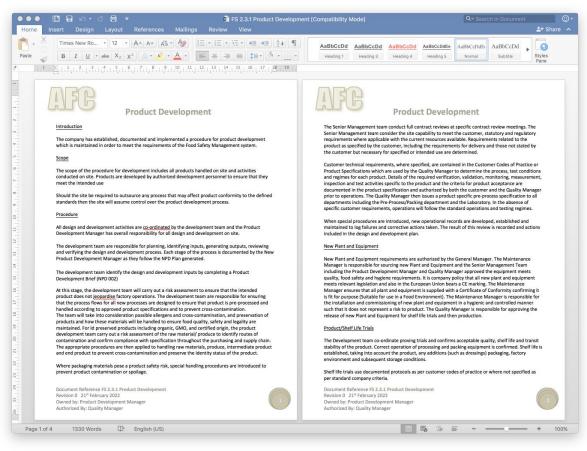


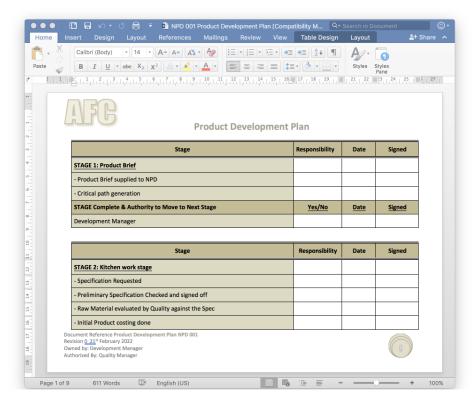
#### There are also supplementary Laboratory Documents included:

|   | Q |
|---|---|
| ame   | ^ |
| Enumeration of Total Viable Counts Micro 001.docx               |   |
| LABR 001 Laboratory Audit Form.docx                             |   |
| LABR 002 Laboratory Training Form.docx                          |   |
| LABR 003 Laboratory Autoclave Record.docx                       |   |
| LABR 004 Microbiological Sample Plan.docx                       |   |
| LABR 005 Packer Sample Plan.docx                                |   |
| LABR 006 QA Sample Plan.docx                                    |   |
| LABR 007 Factory Sample Plan.docx                               |   |
| LABR 007 Factory Sample Plan.xlsx                               |   |
| LABR 008 Daily Balance Calibration Sheet.docx                   |   |
| LABR 009 Laboratory Exception Report.docx                       |   |
| LABR 010 QC Online Check Sheet.docx                             |   |
| LPOL 001 Laboratory Quality Policy.docx                         |   |
| LPPRO 001 Laboratory Operating Procedure for the Autoclave.docx |   |

#### Product Development Assistance

## The package contains documentation and tools that supplement FS 2.3.1 Product Development:

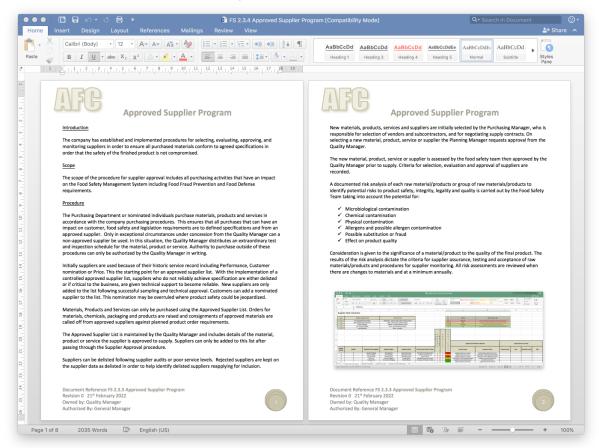




13

#### Assistance with Supplier Risk Assessment

The package contains documentation and tools that supplement FS 2.3.3 Approved Supplier Program:



Including FS 2.3.4A Supplier & Material Risk Assessment Template:

|      | ome                | 🗈 🖬 🗠 🕶 🗗<br>Insert Page Layout |                                       |                              | E FS 2.3.3#                 |   | Assessn                 |                  |                            |   | Q- Search                               | Sheet (2)                               |  |
|------|--------------------|---------------------------------|---------------------------------------|------------------------------|-----------------------------|---|-------------------------|------------------|----------------------------|---|---|---|--|
| -    |                    | Cut Calibri (Body)              |                                       |                              |                             | General   |                         |                  |                            |   |   | 5                                       |  |
| 1    | 1                  | Copy *                          |                                       |                              | * Wrap Text                 | General   |                         | ¥                | i ≠ *                      | · · · · · · · · · · · · · · · · · · ·     |   | Fill - Z                                |  |
| Past | 10                 | Format B I U                    | × • • <u>A</u> •                      |                              | ●Ξ Merge & C                | enter 🔻 🥔 🕇 💙   | •.0<br>• 00.            | 00<br>.0 F       | onditiona                  | l Format Cell<br>as Table Styles          | locart Delete Fermet                    | Clear * Filter                          |  |
| 2    | A<br>V             | $\times \checkmark f_x$         |                                       |                              |                             |   |                         |                  |                            |   |   |   |  |
|      | A                  | В                               | С                                     | D                            | E                           | F   | G                       | н                | 1                          | L.  | к                                       | L                                       |  |
| S    | upplie             | er & Material/Pro               | duct Risk Calculat                    | or                           |                             |   |                         |                  |                            |   |   |   |  |
|      |                    | · · ·                           |                                       |                              |                             |   |                         |                  |                            |   |   |   |  |
|      | Score              | Supplier Cat                    | egory Rating                          | Severit                      | ty of Risk                  |   |                         |                  | Risk<br>Score              | Rating                                    | What sh                                 | ould I do?                              |  |
|      | 5                  | RTE Produce/Cont                | ract Pre-processing                   | Catastrophic - death or larg | e number of serious injurie | 5   |                         |                  | 25                         | Extreme                                   | Close Surveillance of Supp              | plier and Material Required             |  |
|      | 4                  | Treated Produce                 |                                       |                              | ry, extensive injuries      |   |                         |                  | 16 - 20                    | High                                      |   | rvice Monitoring Required               |  |
|      | 3                  |                                 | Contact Packaging                     |                              | I treatment required        |   |                         |                  | 9 - 15                     | Moderate                                  |   | Monitoring Required                     |  |
|      | 2                  |                                 | g/Medium Risk Service                 | Minor - first aid t          | reatment required           |   |                         |                  | < 9                        | Low                                       | Prerequisites on Goods In               | Service Provision Sufficient            |  |
| _    | 1                  | Low Ris                         | k Service                             | Minor - r                    | no injuries                 |   | _                       |                  |                            |   |   |   |  |
|      |                    |                                 |                                       |                              |                             |   | SC<br>uaR<br>pta<br>pet | S<br>e<br>v<br>e | S<br>i<br>g<br>n<br>i<br>f |   |   |   |  |
|      |                    |                                 |                                       |                              |                             |   | lgi<br>ion<br>erg       | i<br>t           | i<br>c<br>a                | FSMA Supply Chain                         | Supplier Control I                      | Measures Required                       |  |
|      | Supplier<br>Number | Supplier                        | Materials/Product Service<br>Supplied | Supplier Category            | Identify the Risks          | List the Current Controls in<br>Place                         | , <b>x</b>              | Ŷ                | c<br>e                     | Program Required?                         | Primary Control                         | Secondary Control                       |  |
|      | 1                  | A                               | Lettuce                               | RTE Produce                  | Salmonella Present          | Not Further Processed on Site                                 | 5                       | 5                | 25                         | Yes                                       | Supplier Audit every 6 months           | Positive Release by Site prior to Use   |  |
|      | 2                  | в                               | Tomatoes                              | Produce to be Treated        | Salmonella Present          | Further Processed on Site                                     | 4                       | 4                | 16                         | No - On Site Process<br>Control - Cooking | Supplier Audit every 12 months          | Certification to GFSI Approved Stands   |  |
|      | 3                  | С                               | Diced carrots for cooking             | Contract Pre-processing      | Salmonella Present          | Further Processed by Custome                                  | 4                       | 4                | 16                         |   | Supplier Audit every 12 months          | Certificate of Analysis with each Deliv |  |
| L    | 4                  | D                               | Prepared salad                        | Produce to be Treated        | Salmonella Present          | Further Processed on Site                                     | 4                       | 5                | 20                         | Yes                                       | Supplier Audit every 6 months           | Certification to GFSI Approved Stands   |  |
|      | 5                  | E                               | Packing of RTE Lettuce                | High Risk Service            | Foreign Bodies              | None Currently  | 3                       | 4                | 12                         | No  | Certification to GFSI Approved Standard | Supplier Audit every 12 months          |  |
| ⊢    | 6                  | F                               | Plastic Wrap                          | Contact Packaging            | Yeasts & Molds              | None Currently  | 1                       | 1                | 1                          | No  | Supplier Assurance Questionnaire        | Supply to Contract Specification        |  |
| ⊢    | 7                  | G                               | Cardboard Box                         | Non-Contact Packaging        | Foreign Bodies              | None Currently  | 1                       | 5                | 5                          | No  | Supply to Contract Specification        | Supplier Assurance Questionnaire        |  |
| -    | 8                  | H<br>Ipplier Assessment List    | Pest Control Supplier Risk Calculato  | r Supplier Category          | Foreign Bodies              | No access to Production Facility<br>Supplier Control Measures | +                       | 5                | 1 5                        | No  | Supply to Contract Specification        | Supplier Assurance Questionnaire        |  |
|      | adv su             | ipplier Assessment List         | Supplier hisk Calculato               | Supplier Category            | Controis on Site            | supplier control Measures                                     |                         |                  |                            |   |   |   |  |

#### Assistance with Food Defense Assessment

The package contains a Food Defense Threat Assessment Template to supplement FS 2.7.1 Food Defense Plan procedure.

| Insert Design Layout References Mailings Review Vie   | 7.1 Food Defense Plan [Compatibility Mode] Q - Search in Document  |
|---|--|
| $\begin{array}{c c c c c c c c c c c c c c c c c c c $  | e≡ e≡ 2+ ¶<br>Heading 1 Heading 3 Heading 5 AaBbCcDdE AaBbCcDdE AaBbCcDdE Subtle   |
| Food Defense Plan   | Food Defense Plan  |
| The Vulnerability Assessment and subsequent Food Defense Plans are documented in FS 2.7<br>Defense Threat Assessment:   | resulting in a Threat Risk Rating:   |
| Image: Second  | nm mm m   |
| 1         0         74         0         10 <td>1         Number later         1         0         0           2         2         Observation         0</td>  | 1         Number later         1         0         0           2         2         Observation         0 |
| 4 yu kanaya kanay   | 4 F Food Defence Summary Assessment Category Existing Controls Strangues Decisist +  |
| 1.1.4 Food Defense Threat Assessment Number, Threat Car<br>Details of Defense Threat Assessment Number, Threat Car<br>Details of Defense Threat Assessment Number, Threat Car<br>Details of Defense Threat Assessment Number, Threat Car<br>Defense Threat Ca |  |

## FS 2.7.1A Food Defense Threat Assessment Template:

| 1  | lome                 | 🗈 🖬 🗠 • 년 🔻<br>Insert Page Layout |                        |                       | 🖬 FS 2.7.1A Foo                            | d Defense Thre                            | at Assessment                              |                                | Q~ Sea  |  |
|----|----------------------|-----------------------------------|------------------------|-----------------------|--|---|--|--------------------------------|---|--|
|    | iste                 | BIUT                              |                        |                       | Herge & Center                             | General                                   | ▼<br>00.0000000000000000000000000000000000 | Conditional F<br>Formatting as | ormat Cell Insert Delete  | Clear ▼<br>Fill ▼<br>Fill ▼<br>Fill ▼<br>Fill ▼<br>Fill ▼<br>Fill ▼<br>Fill ▼  |
| 15 | i ∓<br>A             | × ✓ f <sub>X</sub> Incident       | C                      | D                     | E  | F   | G  | н                              |   |  |
| h  |                      | eat Assessment & Mitig            |                        |                       |  |   |  |                                |   | ,  |
|    |                      |                                   |                        |                       |  |   |  |                                |   | Food Defence Mitigation Plan   |
|    |                      |                                   |                        |                       |  |   | Risk Assessment                            |                                |   | Control Measures Required  |
|    | Assessment<br>Number | Threat Category                   | Details                | Potential Risk        | Current Controls in<br>Place               | Likelihood/<br>Vulnerability to<br>Threat | Impact                                     | Threat Risk Rating             | Primary Control   | Secondary Control  |
| Ī  | 1                    | Material/Produce Supply           |                        |                       | Supplier<br>Assurance/Secure<br>Deliveries | 3   | 3  | 9                              | Entrances are secured, security personnel,<br>locks and/or alarms are installed | Ingredients are examined for possible<br>tampering   |
| Ī  | 2                    | Outside Vulnerability             |                        |                       | Outside Physical<br>Security Measures      | 2   | 3  | 6                              | Plant boundaries are clear and secured to<br>prevent unauthorized entry         | Outside storage on the premises is protect<br>from unauthorized access   |
| Ī  | 3                    | Storage                           |                        |                       | Storage Security                           | 3   | 3  | 9                              | Access to storage areas is restricted   | Regularly check the inventory of finishe<br>products for unexplained additions and<br>withdrawals from existing stock. |
| Ī  | 4                    | Transport                         |                        |                       | Transport Security                         | 3   | 3  | 9                              | Incoming and outgoing vehicles are examined<br>for suspicious activity          | Control access to loading docks  |
|    | ▶ Fo<br>Ready        | od Defence Summary                | Assessment Category Ex | isting Controls Strat | tegies Checklist                           | +   |  |                                |   | + 100%   |

15

#### Assistance with Food Fraud Assessment

The package contains a Food Fraud Assessment Template to supplement FS 2.7.2 Food Fraud procedure.

|   |  |  | ¢                              | FS 2.7.2 Food Fraud [0               | compatibility Mode]  | Q Y Search in Document   |
|---|--|--|--------------------------------|--------------------------------------|--|--|
| me Insert Design  |  | ferences Mailin  | ngs Review                     | View                                 |  | 2+ Share   |
| * Calibri (Body)  |  | A• 🗛 • A   |                                | · •≡ •≡ 4± ¶                         | AaBbCcDd AaBbCcDd AaBbC  | cDd AaBbCcDdEe AaBbCcDdEa AaBbCcDd   |
| e 🔬 🖪 I 🖳   | • abe X <sub>2</sub> X <sup>2</sup>  | A • 👱 • 🔺 •  | = = =                          | <b>■ *</b> ■ • <b>▲</b> • <b>⊞</b> • | Heading 1 Heading 3 Heading  |  |
| 1, 1, , 2, 1, 1, 2, 1, 3  | 4.5.6.7.   | 8, 9, 10, 11,  | 12, 13, 14, 19                 | 16 17 18 19                          |  | - Parie  |
|   |  |  |                                |                                      |  |  |
| ARA   |  |  |                                |                                      |  |  |
| LIC   |  |  |                                |                                      |  |  |
|   |  | Food Fraud   |                                |                                      |  | Food Fraud   |
| Introduction  |  |  |                                |                                      |  | tate University (MSU) http://foodfraud.msu.edu. provides free on -<br>d fraud called Massive Open On-line Courses or MOOCs. Other  |
|   | established, documented  | d and implemented this   | s procedure to identify        | ing the                              |  | de Vulnerability Assessment Assistance Information:  |
|   | erability to food fraud.   |  |                                |                                      | SSAFE Food Fraud tool  |  |
| Scope   |  |  |                                |                                      | kind solution to help companies fight foo  | ol that companies can use free-of-charge. The tool is a first-of-its-<br>d fraud and give consumers greater confidence in the safety and   |
|   | ood fraud risk assessmen<br>or product substitution, r   |  |                                |                                      | integrity of their food.   |  |
| enhancements, gre   | ey markets, diversion or o   | counterfeiting.  |                                |                                      |  | preparing for new GFSI** requirements that require for GFSI<br>od fraud vulnerability assessments and develop control plans to   |
| Food Fraud Team   |  |  |                                |                                      | reduce risks.<br>https://www.pwc.nl/en/industries/agrife   | od/ssafe-food-fraud-tool.html  |
|   | assessment and preven  |  |                                |                                      | EMAlert - GMA + Battelle Partnership   |  |
|   | ood Fraud Team include:  |  |                                |                                      |  |  |
|   |  | n members are trained  | in product fraud vulne         |                                      |  | vide EMAlert, a secure, comprehensive and intuitive software tool  |
| and mitigation tech   |  | n members are trained  | in product fraud vulne         |                                      | that enables food manufacturers to rapid<br>quantitative vulnerability results, allowin  | vide EMAlert, a secure, comprehensive and intuitive software tool<br>ily analyze and understand EMA vulnerabilities. EMAlert produces<br>g for the prioritization of mitigation efforts associated with EMA  |
|   |  | n members are trained Job Title  |                                |                                      | that enables food manufacturers to rapid   | ily analyze and understand EMA vulnerabilities. EMAlert produces   |
| and mitigation tech   | hniques.   |  | in product fraud vulne Details | rability assessment                  | that enables food manufacturers to rapid<br>quantitative vulnerability results, allowin<br>threats.<br>https://emalert.org/About/Overview<br>FDA Food Defense Programs?  | ily analyze and understand EMA vulnerabilities. <u>EMAkert</u> produces<br>g for the prioritization of mitigation efforts associated with EMA  |
| Food Fraud<br>Team  | hniques.   | Job Title<br>Purchasing<br>Manager<br>Logistics  | in product fraud vulne Details | rability assessment                  | that enables food manufacturers to rapic<br>quantitative vulnerability results, allowin<br>threats.<br>https://emalert.org/About/Overview<br>FDA Food Defense Programs?<br>FDA conducts vulnerability assessments (<br>the vulnerabilities in a system.  | ily analyze and understand EMA vulnerabilities. <u>EMAyer</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)   |
| and mitigation tech<br>Food Fraud<br>Team<br>Team Leader  | hniques.   | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Manager<br>Warehouse  | in product fraud vulne Details | rability assessment                  | that enables food manufacturers to rapic<br>quantitative vulnerability results, allowin<br>threats,<br>https://emalert.org/About/Overview<br>FDA Food Defense Programs?<br>FDA conducts vulnerability assessments (  | ily analyze and understand EMA vulnerabilities. <u>EMAier</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)   |
| and mitigation tech<br>Food Fraud<br>Team<br>Team Leader<br>Team Member   | hniques.   | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Manager<br>Warehouse<br>Manager<br>Operations                             | in product fraud vulne Details | rability assessment                  | that enables food manufacturers to rapic<br>quantitative vulnerability results, allowin<br>threats.<br>https://emalert.org/About/Overview<br>FDA Food Defense Programs?<br>FDA conducts vulnerability assessments (<br>the vulnerabilities in a system.  | ily analyze and understand EMA vulnerabilities. <u>EMAget</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)   |
| and mitigation tech<br>Food Fraud<br>Team Leader<br>Team Member<br>Team Member<br>Team Member   | hniques.   | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Manager<br>Warehouse<br>Manager<br>Quality                                | in product fraud vulne Details | rability assessment                  | that enables food manufacturers to raight<br>quantTables vulnerability results, allowin<br>threats.<br>https://emailert.org/About/Dverview<br>FDA Food Defense Programs?<br>FDA conducts vulnerability assessments (<br>the vulnerabilities in a spirate<br>https://www.fda.gov/Tood/Tooddefense/  | ily analyze and understand EMA vulnerabilities. <u>EMAget</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)   |
| and mitigation tech<br>Food Fraud<br>Team<br>Team Leader<br>Team Member<br>Team Member<br>Team Member<br>Team Member  | hniques.   | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Manager<br>Warehouse<br>Manager<br>Operations<br>Manager                  | in product fraud vulne Details | rability assessment                  | that enables food manufacturers to raight<br>quantitative windenability results, allowin<br>threats.<br>https://emailert.org/About/Dverview<br>FDA Food Defense Programs?<br>FDA conducts winerability assessments (<br>the winerabilities in a systematic<br>https://www.fos.gov/food/fooddefense/<br>Data Sourcing   | ily analyze and understand EMA vulnerabilities. <u>EMARer</u> produces<br>for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)<br><u>/fooddefenseprograms/default.htm</u>  |
| and mitigation tech<br>Food Fraud<br>Team<br>Team Leader<br>Team Member<br>Team Member<br>Team Member   | hniques.   | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Manager<br>Warehouse<br>Manager<br>Quality<br>Manager                     | in product fraud vulne Details | rability assessment                  | that enables food manufacturers to raight<br>quantitative windenability results, allowin<br>threats.<br>https://emailert.org/About/Dverview<br>FDA Food Defense Programs?<br>FDA conducts winerability assessments (<br>the winerabilities in a systematilities in a systematilities)<br>the systematilities in a systematilities of a systematilities of a<br><u>Data Sourcing</u><br>Processes are put in place to access infor<br>ris of material or product fraud including  | ily analyze and understand EMA vulnerabilities. <u>EMAget</u> produces<br>for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)<br><u>frooddefenseprograms/default.htm</u><br>mation on historical and developing threats which may present a<br>g trade associations, government sources and technical resource  |
| and mitigation tech<br>Food Fraud<br>Team<br>Team Leader<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>The food Fraud Te                      | hniques.   | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Maraber<br>Warehouse<br>Manager<br>Quality<br>Manager<br>Sales<br>Manager | Details<br>of Training         | Date                                 | that enables food manufacturers to rajio<br>quantitative vulnerability results, allowin<br>threats.<br>https://emailert.org/About/Dverview<br>FDA Food Defense Programs?<br>FDA conducts vulnerability assessments (<br>the vulnerabilities in a systematilities in a systematilities)<br>https://www.fda.gov/food/fooddefense/<br>Data Sourcing<br>Processes are put in place to access infor<br>risk of material or product fraud including<br>centers. The Food Fraud Team members<br>quality and the sales departments are all   | ily analyze and understand EMA vulnerabilities. <u>EMAget</u> produces<br>for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)<br><u>frooddefenseprograms/default.htm</u><br>mation on historical and developing threats which may present a<br>trade associations, government sources and technical resource<br>from purchasing, logistics management, technical, operations,<br>cated responsibility to source releave information and report in   |
| and mitigation tech<br>Food Fraud<br>Team<br>Team Leader<br>Team Member<br>Team Member<br>Team Member<br>Team Member  | Name Name  | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Maraber<br>Warehouse<br>Manager<br>Quality<br>Manager<br>Sales<br>Manager | Details<br>of Training         | Date                                 | that enables food manufacturers to rajo<br>quantitative vulnerability results, allowin<br>threats.<br>https://emailet.org/About/Overview<br>FOA conducts vulnerability assessments/<br>the vulnerabilities in a system.<br>https://www.fda.gov/food/fooddelense/<br>Data Sourcing<br>Processes are put in place to access infor<br>risk of material or product fraud includin<br>centers. The Food Fraud Texam members<br>quality and the sales departments are all<br>to the texa. The Food Fraud Texam   | ily analyze and understand EMA vulnerabilities. <u>EMAget</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>(VA) on food systems to identify, quantify and prioritize (or rank)<br><u>'Gooddefenseprograms/default.htm</u><br>mation on historical and developing threats which may present a<br>trade associations, government sources and technical resource<br>from purchasing. Deplicits management, technical, presurons,   |
| and mitigation tech<br>Food Fraud<br>Team<br>Team Leader<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member                            | Name Name  | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Maraber<br>Warehouse<br>Manager<br>Quality<br>Manager<br>Sales<br>Manager | Details<br>of Training         | Date                                 | that enables food manufacturers to raight<br>quantitative vulnerability results, allowin<br>threats.<br>https://emailer.org/About/Devrivew<br>FDA food Defense Programs?<br>FDA conducts vulnerability assessments (<br>the vulnerabilities in a system.<br>https://www.fda.gov/food/fooddefense/<br>Data Sourcing<br>Processes are put in place to access infor<br>risk of material or product fraud includin<br>centers. The Food Fraud Team members<br>quality and the sales departments are all<br>to the team. The Food Fraud Team members<br>quality and the sales departments are<br>including instorical evidence of substitut   | By analyze and understand EMA vulnerabilities. <u>EMAget</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>(VA) on food systems to identify, quantify and prioritize (or rank)<br><u>Tooddefenseprograms/default.htm</u><br>mation on historical and developing threats which may present a<br>trade associations, government sources and technical resource<br>from purchasing, logistics management, technical, presurtaions,<br>ocated reponsibility to source relevant information and report in<br>source relevant information to the materials and products<br>on or adulteration, economic factors such as cost of the<br>materials/products through the supply chain, sophistication of  |
| and mitigation tech<br>Food Fraud<br>Team<br>Team Leader<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member                            | Name Name  | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Maraber<br>Warehouse<br>Manager<br>Quality<br>Manager<br>Sales<br>Manager | Details<br>of Training         | Date                                 | that enables food manufacturers to raight<br>quantitative vulnerability results, allowin<br>threats.<br>https://emailet.org/About/Overview<br>FDA Food Defense Programs?<br>FDA conducts vulnerability assessments?<br>the vulnerabilities in a system.<br>https://www.fda.gov/food/fooddefense/<br>Data Sourcing<br>Processes are put in place to access infor<br>risk of material or product fraud including<br>centers. The Food Fraud Texam members<br>quality and the sales departments are all<br>to the texam. The Food Fraud Texam fraud<br>including historical evidence of substitut<br>material/product, ease of access to raw  | By analyze and understand EMA vulnerabilities. <u>EMAget</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>(VA) on food systems to identify, quantify and prioritize (or rank)<br><u>Tooddefenseprograms/default.htm</u><br>mation on historical and developing threats which may present a<br>trade associations, government sources and technical resource<br>from purchasing, logistics management, technical, presurtaions,<br>ocated reponsibility to source relevant information and report in<br>source relevant information to the materials and products<br>on or adulteration, economic factors such as cost of the<br>materials/products through the supply chain, sophistication of  |
| and mitigation tech<br>Food Fraud<br>Team<br>Team Leader<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>The Food Fraud Tes<br>team.            | Name Name  | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Maraber<br>Warehouse<br>Manager<br>Quality<br>Manager<br>Sales<br>Manager | Details<br>of Training         | Date                                 | that enables food manufacturers to raight<br>quantitative vulnerability results, allowin<br>threats.<br>https://emailet.org/About/Overview<br>FDA Food Defense Programs?<br>FDA conducts vulnerability assessments?<br>the vulnerabilities in a system.<br>https://www.fda.gov/food/fooddefense/<br>Data Sourcing<br>Processes are put in place to access infor<br>risk of material or product fraud including<br>centers. The Food Fraud Texam members<br>quality and the sales departments are all<br>to the texam. The Food Fraud Texam fraud<br>including historical evidence of substitut<br>material/product, ease of access to raw  | ily analyze and understand EMA vulnerabilities. <u>EMAget</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)<br><u>froodedeneseprograms/default.htm</u><br>mation on historical and developing threats which may present a<br>g trade associations, government sources and technical resource<br>from purchasing, logistics management, technical, operations,<br>ocated responsibility to source relevant information and erport in<br>bers source relevant information to the materials and products<br>on or adulteration, economic factors such as cost of the<br>materials/products through the supply chain, sophistication of<br>d nature of the raw material/products. |
| and mitigation tech<br>Fean<br>Team<br>Team Leader<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>The Food Fraud Tec<br>team.   | Intiques.  | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Maraber<br>Warehouse<br>Manager<br>Quality<br>Manager<br>Sales<br>Manager | Details<br>of Training         | Date                                 | that enables food manufacturers to raight<br>quantitative windenability results, allowin<br>https://emailert.org/About/Dverview<br>FDA Food Defense Programs?<br>FDA conducts winerability assessments (<br>the winerabilities in a system.<br>https://www.fda.gov/food/fooddefenee/<br>Data Sourcing<br>Data Sourcing<br>Processes are put in place to access infor<br>risk of material or product fraud including<br>centers. The Food Fraud Team members<br>quality and the siles departments are all<br>to the team. The Food Fraud Team members<br>quality and the siles departments are<br>including instorial evidence of substituti<br>material/product, see of access to raiv<br>routine testing to identify adulterants an<br>Document Reference FS 2.7.2 Food Fraus<br>Revision 0.21 <sup>eff</sup> February 2022 | ily analyze and understand EMA vulnerabilities. <u>EMAder</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)<br><u>ifooddefenseprograms/default.htm</u><br>mation on historical and developing threats which may present a<br>g trade associations, government sources and technical resource<br>from purchaing, logistics management, technical, operations,<br>cated responsibility to source relevant information and report in<br>bers source relevant information to the materials and products<br>on a dulteration, economic factors such as cost of the<br>materials/products through the supply chain, ophistication of<br>d nature of the raw material/products.      |
| and mitigation tech<br>Food Fraud<br>Team Leader<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Team Member<br>Document Referen | A set of the set of th | Job Title<br>Purchasing<br>Manager<br>Logistics<br>Maraber<br>Warehouse<br>Manager<br>Quality<br>Manager<br>Sales<br>Manager | Details<br>of Training         | Date                                 | hat enables food manufacturers to rajo<br>quantitative vulnerability results, allowin<br>hreats.<br>https://emailet.org/boot/20verview<br>FOA conducts vulnerability assessments /<br>fOA conducts vulnerability assessments /<br>the vulnerabilities in a system.<br>https://www.fda.gov/food/fooddefense/<br>Data Sourcing<br>Processes are put in place to access infor<br>risk of material or product fraud including<br>centers. The Food Fraud Tesumembers<br>quality and the sales departments are all<br>to the tesum. The Food Fraud Tesumembers<br>material/product, esse of access to raw<br>routine testing to identify adulterants an<br>output esting to identify adulterants an   | ily analyze and understand EMA vulnerabilities. <u>EMAder</u> produces<br>g for the prioritization of mitigation efforts associated with EMA<br>VA) on food systems to identify, quantify and prioritize (or rank)<br><u>ifooddefenseprograms/default.htm</u><br>mation on historical and developing threats which may present a<br>g trade associations, government sources and technical resource<br>from purchaing, logistics management, technical, operations,<br>cated responsibility to source relevant information and report in<br>bers source relevant information to the materials and products<br>on a dulteration, economic factors such as cost of the<br>materials/products through the supply chain, ophistication of<br>d nature of the raw material/products.      |

FS 2.7.2A Food Fraud Assessment Template:

| ne               |   |   |  |  |  |   |   |                               |                         |                                       |   |            |                         |                              |                         | Q- 50                        |  |
|------------------|---|---|--|--|--|---|---|-------------------------------|-------------------------|---------------------------------------|---|------------|-------------------------|------------------------------|-------------------------|------------------------------|--|
| . *              | Cut Calibri (Body)                        | • 11 • A+ A+  |  | 🖘 Wrap Te  | at 0   | Seneral   |   |                               | Normal                  | Red                                   | Good  |            |                         | 400.000                      |                         | ∑ AutoSum * A                | · ·  |
| 9                | Copy *<br>Format B I U                    | • 11 • А- А-<br>• _ • <u>А</u> • <u>А</u> •                                   |  | Merge &  | Center •   | »·%)  | 10 A0   | Conditional P                 | ormat Drick Sell        | Explanatory                           | threading                                   | Mout U     | enerd Cell              | Insert Dele                  |                         | 6 PH *                       | ort &  |
|                  | $\times$ $\checkmark$ $f_{\rm X}$ Lettuce |   |  |  |  |   |   |                               |                         |                                       |   |            |                         |                              |                         |                              |  |
| Α.               | 8   | c   | D  | 1  | F  | G   | н   | - E                           | 1.                      | κ                                     | k.,   | м          | N                       | 0                            | P                       | Q                            |  |
| od Fr            | aud Vulnerability                         | Assessment & Plan   | Summary  |  |  |   |   |                               |                         |                                       |   |            |                         |                              |                         |                              |  |
|                  |   |   |  |  |  |   |   |                               |                         |                                       |   |            |                         |                              |                         |                              |  |
|                  |   | d historical issues, Historica<br>tion, Sophistication of routi<br>likel      |  | terants (if testi  | ing within the   | supply chain is   | comprehens  |                               |                         |                                       |   |            |                         |                              |                         |                              |  |
| Score            |   |   |  | Product or Mater   |  |   |   | 1                             |                         |                                       | 1   |            |                         |                              |                         |                              |  |
| 5 4              |   | a high profile product or material w<br>high profile product or material that |  |  |  |   |   |                               |                         | _                                     |   |            |                         |                              |                         |                              |  |
| 3                | Figh - a                                  | Medium  | a product or material that may b   | e adulterated - act  | ion is required to                                       | ensure only genuin  | e materials are po  | rchased.                      |                         |                                       |   |            |                         |                              |                         |                              |  |
| 2                |   |   | unlikely to be a target for substitu<br>gible - no further action required |  |  |   |   |                               | nes available.          | _                                     |   |            |                         |                              |                         |                              |  |
| 1                |   | Negi  | pole - no sunner action required   | as the product or a  | material & extrem  | ery uninely to be a   | target for food to  | 100.                          |                         | -                                     |   |            |                         |                              |                         |                              |  |
|                  |   |   |  |  |  |   |   |                               |                         |                                       |   |            |                         |                              |                         |                              |  |
|                  |   |   |  |  |  |   |   |                               |                         |                                       |   |            |                         |                              |                         |                              |  |
|                  |   |   |  |  | Available  | Information and D   | ata Review  |                               |                         |                                       |   |            | Risk Assessment         |                              | Ris                     | Rating                       |  |
| essment<br>umber | Assessment Category                       | Details of Product or Material or<br>Service                                  | Details  | Historical<br>evidence of<br>substitution or<br>adulteration | Economic<br>factors which<br>may make<br>adulteration or | Ease of access to<br>raw materials<br>through the<br>supply chain | Sophistication o<br>routine testing<br>to identify<br>adulterants | Nature of the<br>Raw Material | Potential Risk          | Potential for<br>Food Fraud<br>Rating | Current Controls in<br>Place                | Likelihood | Economic<br>Consequence | Public Health<br>Consequence | Economic Risk<br>Rating | Public Health Risk<br>Rating | Primary Control  |
| 1                | Purchased Produce                         | Organic Carrots   | Supplier Barry C - India   |  |  |   |   |                               | Counterfeiting          | 5                                     | Supplier Audit every 6<br>months            | 5          | 3                       | 5                            | 15                      | 25                           | Raw material testing                                     |
| 2                | Purchased Produce                         | Lettuce   | Supplier Larry B - USA   |  |  |   |   |                               | Stolen goods            | 3                                     | Supplier Audit every<br>12 months           | 4          | 3                       | 3                            | 12                      | 12                           | Certificates of analysis from raw mat<br>suppliers       |
| 3                | Purchased Material                        | Salad Dressing  | Supplier A Mills - USA   |  |  |   |   |                               | Unapproved enhancements | 4                                     | Certification to GFSI<br>Approved Standard  | 5          | 3                       | 4                            | 15                      | 20                           | Use of tamper evidence or seals on inco<br>raw materials |
| 4                | Contract Packer                           | Contract Mixed Vegetables   | Contract Pack Inc USA  |  |  | 1   |   |                               | Grey market             | 5                                     | Supplier Audit every 6<br>months            | 5          | 3                       | 5                            | 15                      | 25                           | Mass balance exercises at the suppl                      |
| 5                | Purchased Contact Packaging               | Salad Tray  | FoodPac - Germany  |  |  |   |   |                               | Stolen goods            | 3                                     | Supply to Contract<br>Specification         | 3          | 3                       | 2                            |                         | 6                            | Supply chain audits                                      |
| 6                | Contact Material                          | Detergent   | Chemico Inc USA  |  |  |   |   |                               | No Risk                 | 1                                     | Supply to Contract<br>Specification         | 1          | з                       | 2                            | 3                       | 2                            | Supply chain audits                                      |
| 7                | Purchased Non-Contact<br>Packaging        | Cardboard Box   | BoxForm Inc USA  |  |  |   |   |                               | No Risk                 | 1                                     | Supply to Contract<br>Specification         | 1          | 1                       | 1                            | 1                       | 1                            | Certificates of analysis from raw mat<br>suppliers       |
| 8                | On-site In-Process Product                | Chopped Carrots   |  |  |  |   |   |                               | Stolen goods            | 3                                     | Site Security                               | з          | 4                       | 3                            | 12                      | 9                            | Certificates of analysis from raw mate<br>suppliers      |
| 9                | On site Finished Product                  | Mixed Vegetables Frozen   |  |  |  |   |   |                               | Stolen goods            | з                                     | Mass Balance<br>exercises on site<br>weekly | 3          | 4                       | з                            | 12                      | 9                            | Certificates of analysis from raw mat<br>suppliers       |
| 10               | On-site Contact Packaging                 | Salad Mix Bags  |  |  |  |   |   |                               | Counterfeiting          | 3                                     | Site Security                               | а          | 5                       | 3                            | 15                      | 9                            | Certificates of analysis from raw mate<br>suppliers      |
| 11               | Warehouse Finished Product                |   |  |  |  |   |   |                               | Stalen goods            | 1                                     | Mass Balance<br>exercises on site<br>weekly |            |                         |                              | ٥                       | 0                            | Certificates of analysis from raw mat<br>suppliers       |
|                  | Market- place Finished Product            |   |  |  |  |   |   |                               | Mislabeling/Misbranding |                                       | Monitoring of Product                       |            |                         |                              |                         |                              | Certificates of analysis from raw mat                    |

#### **Good Operating Practice Templates**

Editable Good Operating Practice Templates are provided. They comply with and match the clauses of the SQF Food Safety Code Module 10: Good Operating Practices for Pre-processing of Plant Products. The Templates match the clauses of the SQF Code and are as follows:

GOP 10.1 Premises - Exterior Buildings and Interior

GOP 10.1A Site Premises Plan

GOP 10.2.1 Equipment and Utensils

GOP 10.2.2 Maintenance and Repairs

GOP 10.2.3 Maintenance Staff and Contractors

GOP 10.2.4 Calibration

GOP 10.3.1 Pest Prevention

GOP 10.3.2 Cleaning and Sanitation

GOP 10.4 Hygiene Policy

GOP 10.4 Personnel Practices and Welfare

GOP 10.4.3A Protective Clothing Risk Assessment

GOP 10.5.1 Product Handling Practices

GOP 10.5.1 High-Risk High-Care Processes - Optional Extra

GOP 10.5.1A Personnel High Risk Hygiene Barrier - Optional Extra

GOP 10.5.2 Control of Foreign Matter Contamination

GOP 10.5.2A Glass Policy

GOP 10.5.2B Control of Brittle Materials

GOP 10.5.2C Glass & Brittle Material Breakage Procedure

GOP 10.5.2D Control of Knives

GOP 10.5.3 Detection of Foreign Objects

GOP 10.5.4 Unloading, Loading and Transport Practices

GOP 10.6 Water, Ice and Air Supply including:

GOP 10.7 Storage

GOP 10.8 Chemical Control

GOP 10.9 Waste Disposal

| Calibri (Body) + 14 + A+ A  | Autocode Autocode Autocode Autocode Autocode Autocode Autocode Autocode  | посоле линските Аавb( линските линските линските линските   |
|--|--|---|
| $B  I  \underline{U} \cdot de  X_1  \chi^2  \underline{\bullet} \cdot \underbrace{\underline{A}} \cdot  \overline{[m]} \equiv \overline{a} \equiv \underline{a} \equiv \underline{a} \cdot \underline{b} \cdot \underline{\ }$   | · · · · · · · · · · · · · · · · · · ·  | reading 2 Heading 6 This Subtle Englis, Englands Heave Engl., Englands  |
| $ \sum_{i=1}^{n} \left\{ 1_{i}, 2_{i}, 2_{i}, 3_{i}, 3_{i}, 3_{i}, 3_{i}, 2_{i}, 3_{i}, 3_{i}$ |  |   |
| Pest Prevention  | AFG Pest Prevention  | AFG Pest Prevention   |
| Introduction   | The contracted service provides:   | Produce/naterials warehouse   |
| The company has established, documented and implemented a Pest Prevention System, which is   | <ul> <li>Monthly site visits and inspections including service records describing current levels of pest.</li> </ul>   | Maintenance workshop     Finished product warnhouse   |
| maintained as part of the company Good Operating Practices.  | activity and recommendations for taking Corrective Actions.  | <ul> <li>Areas with the potential for rodent access due to traffic</li> </ul>   |
| Procedure  | <ul> <li>Inspections including the periphery and internal and external buildings</li> <li>The provision of a plan/diagram of the site showing the identification, location, number and</li> </ul>                    | <ul> <li>Overhead areas when roof rat activity is evident.</li> <li>High traffic areas</li> </ul>   |
| The company operates a proactive writem for the prevention of contamination of the facility, materials   | type of all pest control monitoring and prevention measures <ul> <li>Evine insect controls including fly killing units</li> </ul>  | <ul> <li>Doors that open to the exterior of the facility</li> </ul>   |
| and products by pests and ensures that there are effective controls and processes in place to minimize   | Emergency 24-hour call-out service   | Interior rodent monitoring devices identify and capture rodents that gain access to the facility. Toxic   |
| pest activity. This includes ensuring an integrated peak prevention system is effectively implemented.<br>This procedure is used in conjunction with written Good Operatine Practices and HACCP plans to ensure  | Cuarterly biologist inspection reports, visit and trend reports with recommendations     A record of pest slattings and a trend analysis of the frequency of pest activity to target.                                | beits are not used for interior monitoring. Bait are not used inside ingredient or food storage areas or<br>processing areas, indicator baits that conform to local regulations are used inside processing areas. |
| adequate pest control. The Hazards Associated with pests are the contamination of food by bacteria   | pesticide applications <ul> <li>A current open of the certificate of insurance that specifies the liability openage</li> </ul>   | Interior monitoring devices are placed along perimeter walls at a distance of IDm and secured in<br>position. Spacing is reduced and the number of traps is increased when there are increased pest act?          |
| from pests and their droppings and also unwanted contamination of food with pests' bodies, eggs, hairs<br>or droppings. At the facility design stage measures are taken to reduce the risk of contamination by   | A current copy of the centricate of insurance that specifies the fusionly coverage     Disposal of unused pest control chemicals and empty containers in accordance with   | position, spacing is reduced and the number of traps is increased when there are increased pest activities, interior monitoring devices are inspected at least weekly.  |
| aiming to restrict the access of pests on site.  | regulatory requirements - Spil control materials and procedures -  | Interior monitoring devices include:  |
| Produce, materials, packaging and finished products are stored so as to minimize the risk of infestation.  | <ul> <li>Sperioperior materials and procedures</li> <li>Safety Data Sheet information to ensure proper usage of pesticide chemicals.</li> </ul>  |   |
| Where stored product pests are considered a risk, appropriate measures are included in the control   | Both the contract and service agreement information are held in the Pest Control File which is managed   | Mechanical traps     Clue boards  |
| program. All incoming goods are inspected for pest infestation. Process equipment handling raw<br>materials witherable to infestation is identified and scheduled inspection undertaken. All buildings are   | by the Quality Manager who has overall responsibility for pest control on site.  | - Cassing traps   |
| required to be adequately proofed as described in GOP 10.1 Premises - Exterior Buildings and letterior.  | Before agreeing to a contract, the Quality Manager verifies that the pest control contractor is qualified.   | Dive cage traps     See saw takes   |
| Waste is managed as per procedures GOP 10.9 Waste Disposal to prevent the accumulation of debris<br>and waste on site to prevent the attraction of pests, in order to prevent risk of contamination no   | Copies of training records and qualifications are held in the pest control file for each person who  | <ul> <li>Electrocution traps</li> </ul>   |
| animals are allowed on site.   | performs pest management services on site. At the start of the contract a detailed survey of the entire<br>facility is completed by a gualified Field biologist and the results are documented and used to determine | <ul> <li>Extended trigger traps that send alert e-mails or text messages.</li> </ul>  |
| The company employs a Pest Control Association registered pest control contractor to implement a pest  | placement of monitoring devices.   | Electronic Flying insect Killing Units (EFKs)   |
| prevention program and maintain the site free from pest contamination. The contract agreement<br>defines:  | Exterior Bail Stations   | EFKs assist in the identification and monitoring of fiving insects. For food safety reasons, all EFKs have  |
|  | Exterior rodent bait stations are set up to deter rodents from enterine the facility. Based on the detailed  | shutter-resistant tubes and are positioned at least 3 m from food contact surfaces, exposed products<br>peckasine, and new materials in food handline areas. UFRs are installed away from entrance areas in .     |
| <ul> <li>Company and contractor key contact personnel</li> <li>Description of contracted services and how they will be completed</li> </ul>  | facility survey, exterior balt stations are placed along the foundation walls on the exterior of the facility  | way that does not attract insects to the facility. EFKs are used to monitor flying insect activity at   |
| - Term of the contract   | and along the site boundaries. Exterior balt stations containing rodenticides are tamper resistant,<br>anchored in place, locked, and labelled. All exterior balt stations are inspected at least monthly. The balt  | locations that are likely to allow access to the facility. All units are checked weekly to ensure they<br>are working. Each unit is serviced guarterly by the pest control contractor, the service includes:      |
| <ul> <li>Equipment and material storage specifications</li> <li>A complete inventory of pesticides (must be approved by the regulatory authority for use in a</li> </ul>   | stations are checked more often when activity levels increase. Baits are secured inside bait stations, in  |   |
| food facility) including safety data sheets detailing the safe use and application of baits and<br>other materials such as insecticide servey or fumigants.  | good condition, and replaced as needed. Bait stations are placed at intervals of 15 m although areas of<br>high rodent activity may have a higher concentration of bait stations.                                    | <ul> <li>Emptying collection trays and analysis of contents</li> <li>Cleaning the units</li> </ul>  |
| Emergence call out procedures  | -  | - Repairs   |
| Records and documents to be maintained     Requirement to notify facility of any changes in service or materials used  | Interior Monitoring  | <ul> <li>Reporting volume and type of insects caught including trends</li> <li>Annually tude change at the beginning of the active season.</li> </ul>   |
| <ul> <li>andputement to notify facinity of any changes in service or materials used</li> <li>Authorized service personnel including evidence of competency by exam from a recognized organization or regulatory authority</li> </ul>   | Based on the detailed Field Biologist survey, interior monitoring devices are placed in strategic sensitive<br>areas specific to the redent species, and other areas of pest activity, including:                    | <ul> <li>renowy doe brange is on indemning or one score reason.</li> </ul>  |
| Document Reference GOP 18.3.1 Pest Prevention  | Document Reference GOP 10.3.3 Pest Prevention  | Document Reference GOP 10.3.1 Post Prevention   |
| Revision 0: 11" March 2022<br>Owned by: Quality Menager  | Revision 0 1º March 2022<br>Owned by Quality Manazer   | Revision 0 1" March 2022<br>Owned by Quality Manager  |
| Authorized By: General Manager   | Authorized By: General Manager   | Authorized By: General Manager  |

| Outline         Ruler         Q           Web         Draft         Gridlines         Zoor           Layout         1         1,2,3,4,5,6,7,8,9,10,11,12,3,1415,16,17,18,19         1   |  | range Split Switch Macros   |
|---|--|---|
| <image/> <image/> <image/> <section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header><section-header><text><text><text><text><text><text><text><text><text><text></text></text></text></text></text></text></text></text></text></text></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header></section-header> | <image/> <text><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><text><text></text></text></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></text> | <image/> <image/> <text><text><text><text><text><text><text><text><text><text><text><text><text><text></text></text></text></text></text></text></text></text></text></text></text></text></text></text>  |
|   | <text><text><text><text><list-item><list-item><list-item><list-item><list-item><text><text><list-item><list-item><text><list-item><text></text></list-item></text></list-item></list-item></text></text></list-item></list-item></list-item></list-item></list-item></text></text></text></text>   | <list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item>  |
| <image/> <text><text><text><text><text><text><text><text><text><list-item><list-item><list-item><list-item><list-item><text><text></text></text></list-item></list-item></list-item></list-item></list-item></text></text></text></text></text></text></text></text></text>   | <image/> <section-header><text><text><text><section-header><text><text><text><text><text><text><text></text></text></text></text></text></text></text></section-header></text></text></text></section-header>  | <image/> <text><text><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><list-item><text><list-item><list-item><list-item><list-item><text></text></list-item></list-item></list-item></list-item></text></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></list-item></text></text> |

18

## **FSMS Record Templates**

A range of easy to use food safety record templates are included:

| Sample FSMS Record   | l Templates              |                |   |
|--|--------------------------|----------------|---|
|  |                          |                | Q Search  |
| ame ^  | Date Modified            | Size           | Kind  |
| FSR Glass and Brittle Plastic Register.docx  | 19/05/2021               | 33 KB          | Microsoft Worcument (.docx)                                 |
| FSR Goods In Inspection Record.docx  | 19/05/2021               | 26 KB          | Microsoft Worcument (.docx                                  |
| FSR Goods In QA Clearance Label.docx   | 19/05/2021               | 16 KB          | Microsoft Worcument (.docx                                  |
| FSR GOP Audit Checklist.docx   | 27/02/2022               | 41 KB          | Microsoft Worcument (.docx                                  |
| FSR Hygiene Policy Stf Training Record.docx  | 19/05/2021               | 26 KB          | Microsoft Worcument (.docx                                  |
| FSR Internal Audit CorrAction Summary.docx   | 19/05/2021               | 29 KB          | Microsoft Worcument (.docx                                  |
| FSR Knife Control Record.docx  | 19/05/2021               | 28 KB          | Microsoft Worcument (.docx                                  |
| FSR Metal Detection Record.docx  | 19/05/2021               | 29 KB          | Microsoft Worcument (.docx)                                 |
| FSR Non Approved Supplier Sample Plan.docx   | 19/05/2021               | 28 KB          | Microsoft Worcument (.docx)                                 |
| FSR Non Conformance Notification.docx  | 19/05/2021               | 26 KB          | Microsoft Worcument (.docx                                  |
| FSR Non-Conformance Record.docx  | 19/05/2021               | 26 KB          | Microsoft Worcument (.docx                                  |
| FSR Outgoing Vehicle Inspection Record.docx  | 19/05/2021               | 28 KB          | Microsoft Worcument (.docx                                  |
| FSR Packing Traceability Record.docx   | 19/05/2021               | 29 KB          | Microsoft Worcument (.docx                                  |
| FSR Preventative Action Request  | 07/12/2021               | 105 KB         | Microsoft Worcument (.docx                                  |
| FSR Process Change Approval Record.docx  | 19/05/2021               | 29 KB          | Microsoft Worcument (.docx                                  |
| FSR Product Recall Record.docx   | 19/05/2021               | 28 KB          | Microsoft Worcument (.docx                                  |
| FSR Product Recall Test Record.docx  | 19/05/2021               | 31 KB          | Microsoft Worcument (.docx                                  |
| FSR Product Recall Trace.docx  | 19/05/2021               | 28 KB          | Microsoft Worcument (.docx                                  |
| FSR Product Release Record.docx  | 19/05/2021               | 29 KB          | Microsoft Worcument (.docx                                  |
| FSR PRP Cleaning Verification Record.docx  | 19/05/2021               | 32 KB          | Microsoft Worcument (.docx                                  |
| FSR QA Online Check Sheet.docx   | 19/05/2021               | 32 KB          | Microsoft Worcument (.docx                                  |
| FSR Return to Work Form.docx   | 19/05/2021               | 28 KB          | Microsoft Worcument (.docx                                  |
| FSR Root Cause Analysis.docx   | 07/12/2021               | 130 KB         | Microsoft Worcument (.docx                                  |
| FSR Sample Cleaning Record.docx  | 19/05/2021               | 29 KB          | Microsoft Worcument (.docx                                  |
| FSR Sample Equipment Cleaning Record.docx  | 19/05/2021               | 28 KB          | Microsoft Worcument (.docx                                  |
| FSR Site Audit Checklist.docx  | 19/05/2021               | 40 KB          | Microsoft Worcument (.docx                                  |
| FSR Supplier Evaluation Form.docx  | 19/05/2021               | 25 KB          | Microsoft Worcument (.docx                                  |
| FSR Supplier Register.xlsx   | 19/05/2021               | 13 KB          | Microsoft Excorkbook (.xlsx)                                |
| FSR Supplier Self Assessment Form.docx   | 19/05/2021               | 37 KB          | Microsoft Worcument (.docx                                  |
| FSR Traceability Record.docx   | 19/05/2021               | 120 KB         | Microsoft Worcument (.docx                                  |
| FSR Training Record.docx   | 19/05/2021               | 31 KB          | Microsoft Worcument (.docx                                  |
| FSR Vehicle Hygiene Inspection Record.docx   | 19/05/2021               | 28 KB          | Microsoft Worcument (.docx                                  |
| FSR Visitor Questionnaire.docx   | 19/05/2021               | 28 KB          | Microsoft Worcument (.docx                                  |
| Product Hold Label.docx  | 19/05/2021               | 16 KB          | Microsoft Worcument (.docx                                  |
| QMR 007 Identificatioraceability Form.docx   | 04/11/2020               | 29 KB          | Microsoft Worcument (.docx)                                 |
| QMR 015 Equipmentsioning Checklist.docx  | 04/11/2020               | 32 KB          | Microsoft Worcument (.docx)                                 |
| QMR 016 Return to Work Form.docx   | 04/11/2020               | 28 KB          | Microsoft Worcument (.docx)                                 |
| MR 017 Hygiene Polf Training Record.docx   | 04/11/2020               | 28 KB          | Microsoft Worcument (.docx                                  |
| QMR 018 Complaint Investigation Form.docx  | 04/11/2020               | 29 KB          | Microsoft Worcument (.docx)                                 |
| QMR 019 Audit Checklist.docx   | 04/11/2020               | 42 KB          | Microsoft Worcument (.docx)                                 |
| QMR 023 Equipmentedure and Record.docx   | 04/11/2020               | 30 KB          | Microsoft Worcument (.docx                                  |
| QMR 024 Glass Breakage Record.docx   | 04/11/2020               | 27 KB          | Microsoft Worcument (.docx                                  |
| QMR 025 Metal Detection Record.docx  | 04/11/2020               | 29 KB          | Microsoft Worcument (.docx                                  |
| QMR 026 First Aid Drsing Issue Record.docx   | 04/11/2020               | 29 KB          | Microsoft Worcument (.docx                                  |
| QMR 029 Engineeringlearance Record.docx  | 04/11/2020               | 30 KB          | Microsoft Worcument (.docx)                                 |
| QMR 030 Glass and BPlastic Register.docx   | 04/11/2020               | 33 KB          | Microsoft Worcument (.docx                                  |
| QMR 032 Vehicle Hygspection Record.docx  | 04/11/2020               | 28 KB          | Microsoft Worcument (.docx                                  |
| QMR 033 Outgoing Vnspection Record.docx  | 04/11/2020               | 28 KB          | Microsoft Worcument (.docx                                  |
| QMR 034 Pre Employcal Questionnaire.docx   | 04/11/2020               | 32 KB          | Microsoft Worcument (.docx                                  |
| QMR 035 Visitor Questionnaire.docx   | 04/11/2020               | 28 KB          | Microsoft Worcument (.docx                                  |
| QMR 036 Product Recall Record.docx   | 04/11/2020               | 28 KB          | Microsoft Worcument (.docx                                  |
| QMR 037 Shelf Life Cfirmation Record.docx  | 04/11/2020               | 29 KB          | Microsoft Worcument (.docx                                  |
| QMR 039 Goods In QA Clearance Label.docx   | 04/11/2020               | 16 KB          | Microsoft Worcument (.docx                                  |
| QMR 040 MaintenancClearance Form.docx  | 04/11/2020               | 27 KB          | Microsoft Worcument (.docx                                  |
| QMR 041 Changing RCleaning Record.docx   | 04/11/2020               | 30 KB          | Microsoft Worcument (.docx                                  |
| QMR 042 Cleaning Eqolour Coding Sample   | 10/07/2019               | 223 KB         | Portable Document Format                                    |
| QMR 043 Daily Cleanihanging Rooms.docx   | 04/11/2020               | 30 KB          | Microsoft Worcument (.docx                                  |
| QMR 044 Drain Cleandure Filler Areas.docx  | 04/11/2020               | 196 KB         | Microsoft Worcument (.docx                                  |
| QMR 045 General Cleaning Procedure.docx  | 04/11/2020               | 142 KB         | Microsoft Worcument (.docx                                  |
| QMR 046 Product QA Clearance Label.docx  | 04/11/2020               | 16 KB          | Microsoft Worcument (.docx)                                 |
| QMR 050 QC Online Check Sheet.docx   | 04/11/2020               | 32 KB          | Microsoft Worcument (.docx)                                 |
| QMR 051 Non Conformance Notification.docx  | 04/11/2020               | 28 KB          | Microsoft Worcument (.docx)                                 |
| OMP 052 Double Held Label deex   | 04/11/2020               | 12 KB          | Microsoft Worcument (.docx)                                 |
| QMR 053 Double Hold Label.docx   |                          |                |   |
| QMR 055 Double Hold Label.docx     QMR 054 Supplier Register.xlsx     QMR 055 Chemical Register.docx | 04/11/2020<br>04/11/2020 | 13 KB<br>28 KB | Microsoft Excorkbook (.xlsx)<br>Microsoft Worcument (.docx) |

## Validation Record Samples

A range of easy to use validation records are included:

| Validation Record Samples  |   |
|--|---|
|  |   |
| Name   | ^ |
| CCP Validation - Cleaning After Nut Production.docx                |   |
| CCP Validation - Dispatch and Distribution Temperatures.docx       |   |
| CCP Validation - Glass Control.docx                                |   |
| CCP Validation - Metal Detection.docx                              |   |
| CCP Validation Cleaning and Sanitation.docx                        |   |
| GMP Validation - Calibration.docx                                  |   |
| GMP Validation - Maintenance.docx                                  |   |
| Sample Control of Foreign Matter Contamination PRP Validation.docx |   |
| Sample Ingredients Foreign Body Control Policy Validation.docx     |   |
| Sample Personnel Hygiene and Welfare PRP Validation.docx           |   |

| <b>N</b> | Insert Design Layout                                      | Referenc            |            |             |                                   | View              | L+ Share |
|----------|---|---------------------|------------|-------------|-----------------------------------|-------------------|----------|
| aste     |   |                     |            |             |                                   | = =               | Styles   |
|          |   |                     |            |             | <b>•</b>   <u>  </u>   <b>•</b> ] |                   | ,        |
| 1,1,1    |   | 7 8                 | 9 10       | 1.11.1.12   | 13 14                             | 15 16 17          | 18, 19   |
|          |   |                     |            |             |                                   |                   |          |
|          |   |                     |            |             |                                   |                   |          |
|          |   |                     |            |             |                                   |                   |          |
|          | Meta  | al Dete             | ction      | CCP V       | alidatio                          | n                 |          |
|          | Metal Detection CCP Validation                            |                     |            |             |                                   |                   |          |
|          |   |                     |            |             |                                   |                   |          |
|          | Product Category  | Freshly             | Prepared   | Salads      |                                   |                   |          |
|          | Step Number   | 8 Packin            |            |             |                                   |                   |          |
|          | Hazard  | Presence            | e of metal | objects     |                                   |                   |          |
|          | Control Measure   | Metal De<br>and Non |            | o a maximu  | m sensitivity                     | of 5mm Ferrous    |          |
|          |   | _                   | icable     |             |                                   |                   | _        |
|          | Validation Methods  | Yes                 | No         | 1           | Applical                          | ble               |          |
|          | Third Party Scientific Validation                         |                     | ~          |             |                                   |                   |          |
|          | Historical Knowledge                                      | 1                   |            |             | dicates a sign<br>using a metal   | ificant reduction | י        |
|          | Simulated Production Conditions                           |                     | 1          | III TISK BY | asing a metal                     | detector          | -        |
|          | Collection of Data in normal                              |                     | 1          |             |                                   |                   | -        |
|          | production  |                     |            | Industry (  | ode of Practi                     | ce                | _        |
|          | Admissible in industrial practices                        | ~                   |            |             |                                   | Ferrous 3.5mm     |          |
|          | Legislation   |                     | 7          | Stainless   |                                   |                   | _        |
|          | Mathematical Modelling                                    |                     | <i>v</i>   |             |                                   |                   | _        |
|          |   | Cor                 | clusion    |             |                                   |                   |          |
|          | Internal Validation Required?                             |                     | ~          | [           |                                   |                   |          |
|          | If so by which method?                                    |                     | -          | -           |                                   |                   |          |
|          | CCP Confirmed   | 1                   |            |             |                                   |                   | -        |
|          | Authorized by(Name):                                      |                     |            |             |                                   |                   | -        |
|          | Signature:  |                     |            |             |                                   |                   | -        |
|          | Date:   |                     |            |             |                                   |                   |          |
|          |   |                     |            |             |                                   |                   |          |
|          |   |                     |            |             |                                   |                   |          |
|          | Document Reference CCP Validation                         | - Metal Det         | ection     |             |                                   |                   |          |
|          | Revision 0 1st November 2020<br>Owned by: Quality Manager |                     |            |             |                                   |                   |          |
|          | owned by, Quality Manager                                 |                     |            |             |                                   |                   |          |

## Verification Record Examples

A range of easy to use verification records are included:

| Verification Record Examples                                     |   |
|--|---|
|  |   |
| Name   | ^ |
| Control of Brittle Materials Verification Record.docx            |   |
| Control of First Aid Dressings Verification.docx                 |   |
| Control of Knives Verification Record.docx                       |   |
| Control of Visitors and Sub-Contractors Verification Record.docx |   |
| Despatch and Distribution Verification Record.docx               |   |
| 💼 Glass & Brittle Material Breakage Procedure.docx               |   |
| Glass Policy Verification Record.docx                            |   |
| Hygiene and Housekeeping Management Verification Record.docx     |   |
| Hygiene Code of Practice Verification Record.docx                |   |
| Hygiene Policy Verification Record.docx                          |   |
| Ingredients Foreign Body Control Policy Verification Record.docx |   |
| Maintenance Verification Record.docx                             |   |
| Management of Cleaning Verification Record.docx                  |   |
| Management of Pest Control Verification Record.docx              |   |
| Metal Detection Verification Record.docx                         |   |
| Nut Handling Procedure Verification Record.docx                  |   |
| 💼 Sample H&H Audit Factory GMP Audit.docx                        |   |

| [] 더 이· 이 용 ㅋ<br>sert Design Layout References Mailings Review  | Glass Policy Verification Record (Compatibility Mode)     Q~ Search in Document  |
|---|--|
|   |  |
| Calibri (Body) • 14 • A• A• A• A• A• A• A•  |  |
| B I U + abe X <sub>2</sub> X <sup>2</sup> + A + = = = =   | - Normal Subtrite No Spacing 2 Heading 2 Heading 4 Heading 5 Normal Subtrite No Spacing Heading 2 Heading 6 Title Subtr Errorb, Errohasis Heans Error, Binorg  |
|   |  |
| $ \leq (1, \frac{3}{2}, 1, \frac{3}{2}, 1, \frac{3}{2}, 1, \frac{4}{2}, 1, \frac{5}{2}, 1, \frac{9}{2}, 1, \frac{7}{2}, 1, \frac{9}{2}, 1, \frac{9}{2}, 1, \frac{19}{2}, 1, \frac{12}{2}, 1, \frac{12}{2}, 1, \frac{13}{2}, 1, \frac{34}{2}, 1, \frac{34}$ | 7.3.0  |
|   |  |
|   |  |
|   |  |
| Glass Policy Verification   | Glass Policy Verification Glass Policy Verification  |
| Glass Policy Verification   | GIBS POICY VERTICATION GIBS POICY VERTICATION GIBS POICY VERTICATION GIBS POICY VERTICATION  |
|   | immediately to maximum advance of the second se   |
| Glass Policy Verification Audit   | Does the film used have a minimum of 100-micron thickness resulting in the glass breakage procedure being followed and a   |
| Auditor Name  | Are all fluorescent light tubes and other forms of lighting fully guass breakage record being completed r  |
| Date  | protected against possible damage?   |
| Site Standards Audit Find   | Are fluorescent tubes either surface coated with a shatter-<br>been applied to glass surfaces?   |
| Are all employees including agency staff, visitors and  | Are lighting fitments in production areas cleaned and changed Is any previous related as a glass<br>here in the second seco   |
| contractors familiar with and follow the Glass & Perspex Policy?<br>Is the use of glass on the manufacturing site minimized?  | during non-production hours? Do any broken glass components on processing equipment such   |
| -   | Are electronic Physiling units fitted with tubes which are<br>protected against damage?  |
| Wherever possible are alternative materials to glass used?  | Are the EFK tubes either surface coated with a shatter-resistant evolution bains stranged immediately?   |
| Are all personnel prevented from taking glass into production<br>areas?   | material or housed within a protective outer tube made of a keep and the state of t   |
| is there a comprehensive list of all glass (and glass-like  | Are EX this steel away from open food processing equipment? Under the steel of the sealage is not known, are   |
| materials) in each department for all factory production areas?<br>Are these items checked every day by the Supervisor  | Are plass bottles or containers prohibited from being used for systems followed to ensure the tracing, isolation and holding of  |
| Are these items checked every day by the Supervisor<br>responsible for the department at the start of production and at   | delivery of food ingredients? all products manufactured since the last satisfactory glass check  |
| the end of production to ensure they are not damaged?   | Where the use of glass containers is unavoidable, it each was recorded?<br>Container careful execution for any sign of chopting or In the case of a breakage is the area and all equipment involved  |
| Are the results of the inspection recorded on a Glass Register<br>and sizeed off?   | breakage and must be safely disposed of or rejected where in the breakage incident isolated immediately (cordoned off)   |
| Is any breakage of glass occurring reported and dealt with  | necessary? and thoroughly searched for any glass containers destined for use in production<br>Are context of glass containers destined for use in production<br>Are context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined for use in production<br>Are a context of glass containers destined f |
| immediately using the glass breakage procedure and record?<br>Is glass used on food vessels such as 'sight glass' in viewing ports  | areas either sized or fittered in a separated area prior to safe disposal?   |
| is glass used on tood vessels such as signt glass in viewing ports<br>and vessel level indicators replaced where possible with suitable   | transfer for production? Is dedicated color coded cleaning equipment provided for glass  |
| alternative materials which are capable of withstanding the   | Is this process recorded together with appropriate action taken<br>where glass contamination is eviden? Is dedicated color coded cleaning equipment provided for glass   |
| production process?<br>Where glass cannot be replaced due to process pressures and  | Is the location of all glass and glass-like (i.e. that which may breakages used on a once and disposed of after use?   |
| temperatures, is it 'toughened' and conform to international  | shatter like gissi materials within all production areas<br>lidentified and recorded on a class Register?  |
| standards?<br>Are glass components which are present in equipment such as   | Are brittle Because and elutile items are also biblished on these wells cheest? Are broken or cracked windows removed from the outside, with   |
| temperature recorders and clocks replaced with suitable non-  | Are instant or spectrum passe rections are anonygoing record or notest associated and the instant and and  |
| brittle alternatives?   | Are interctions carried out carry and an analysis of the second s   |
| Are mirrors where permitted outside of production areas made<br>of non-glass material or covered in a security film?  | beginning and end of production with the time and date being When the area has been declared free of plass, is the Glass   |
| Are internal or external glass windows present in production  | recorded? Breakage Record completed and signed-off by relevant Serior  |
| areas, raw materials, finished goods and packaging stores;<br>engineering workshops replaced or made of toughened glass   | Does the auditing of light fittings include inspection for Maragement to formally clear the area prior to<br>damage or missing protective unit/clowers in addition to any recommencement of production?  |
| and be covered by a protective film?  | obvious signs of breakage of glass tubes?  |
| Where replacement of glass is not possible or the cost of   | Are all records signed and dated by the Manager of the Senior Management?  |
| replacement is unreasonable, is a suitable shatter-resistant  | by the Quality department? For glass breakages in areas remote from storage and  |
| Document Reference Glass Policy Verification<br>Revision 0 1st November 2020  | Document Reference Glass Policy Verification Bervicino 1 stroember 2020 Ber   |
| Revision 0 1st November 2020<br>Owned by: Quality Manager   | Revision 0 1st November 2020<br>Downed by Quality Manager During Common Data November 2020<br>Devember 2020  |
| Authorized By: General Manazer  | Authorized By: General Manager Authorized By: General Manager  |

#### **Implementation Assistance**

A range of tools including instructions, training presentations, guidance and technical support are included.

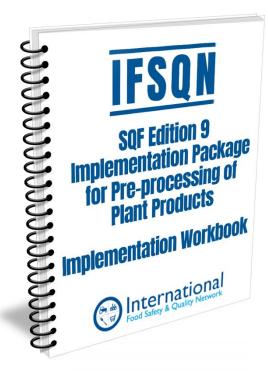


The IFSQN SQF Food Safety Management System Package Edition 9 includes a Start-Up Guide which will guide you through the contents of the package. When you download the package, you will find the Start-Up Guide and 4 folders containing the package documents and tools:

| SQF 9 Pre-processing of Plant Products Implementation Pac | kage   |
|---|--------|
|   | Q Sear |
| Name  | ^      |
| Food Safety Management System Templates                   |        |
| Good Operating Practice Templates                         |        |
| Implementation Assistance                                 |        |
| Sample FSMS Record Templates                              |        |
| SQF 9 Food Safety Management System Start Up Guide.pdf    |        |

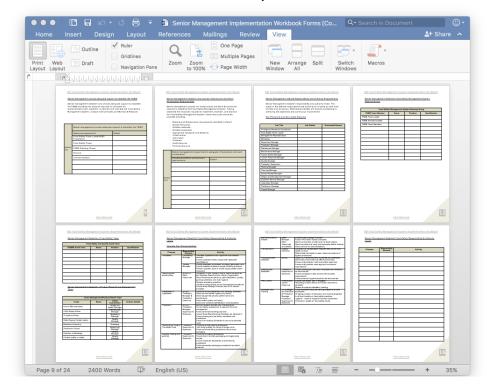
### **Brochure**

#### **SQF 9 Food Implementation Workbook**



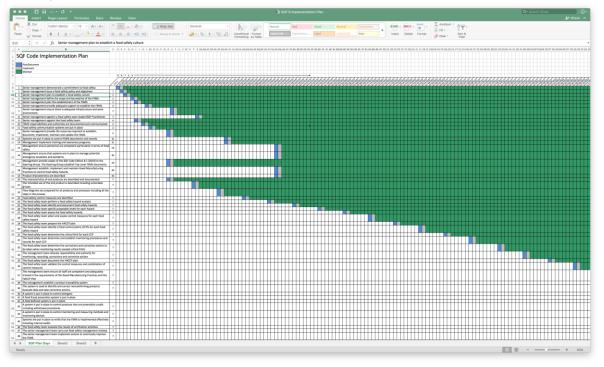
The IFSQN SQF Food Safety Management System Package includes an Implementation Workbook which provides guidance in developing your SQF Food Safety Management System.

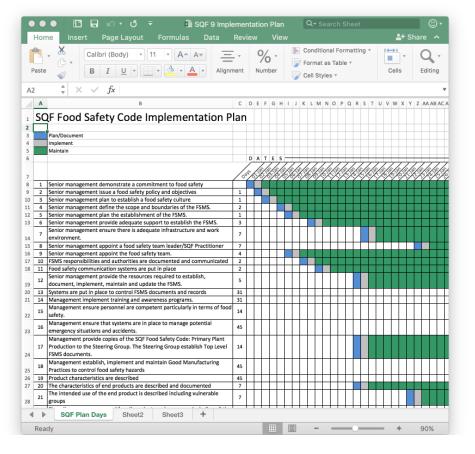
The Workbook checklists are now also provided in editable Microsoft Word format in the document SQF 9 Food Implementation Workbook Forms:



#### **SQF 9 Implementation Plan**

An SQF 9 Implementation Plan is included and can be used to by Senior Management to plan the development of your SQF Food Safety Management System.

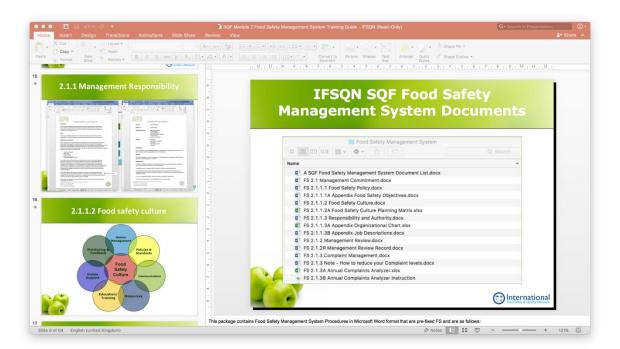




#### <u>Guidance</u>

The package includes Food Safety Management System Compliance PowerPoint Presentations. The presentations give an overview of the requirements of the SQF Code Edition 9 whilst showing how the procedures match the clauses of the standard and also the additional tools included in the package.

#### SQF Code System Elements Food Safety Management System for Preprocessing of Plant Products Guide



| ●●● 🖸 🗟 Ю・び マ<br>Home Insert Design Transitions  | SOF Module 2 Food Safety Management System Training Guide - IFSQN (Read-Only)     Animations Silde Show Review View  | Q- Search in Presentation @•<br>▲* Share ▲   |
|--|--|--|
| Normal Outline Silde Notes<br>View Sorter Page   | Notes     Outlete     Notes       States     Outlete     Notes   |  |
| Constraints of the second seco | Professional<br>matrix     Professional<br>mat   | to the second se |
| Enterementaria de la construcción de la construcció | Image: state |  |
|  | <pre>x 25 x 26 x 27 x 28 29 x 30 x 31 x</pre>  | 12 * 33 *  |
|  |  |  |
|  |  |  |
| 56 * 57 *  | x 58 x 59 x 60 x 61 x 62 x 63 x 64   |  |

#### <u>SQF Food Safety Code Module 10: Good Operating Practices for Pre-</u> processing of Plant Products Guide

There is a PowerPoint training presentation that explains how the Food Safety Management System Tools & Templates match and comply with SQF Food Safety Code Module 10: Good Operating Practices for Preprocessing of Plant Products.

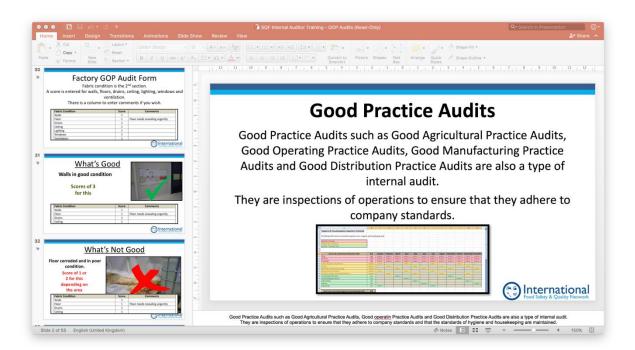


#### Training for Internal Auditors

There are two PowerPoint Presentations for training your Internal Auditors. The first presentation is for Internal Auditors of the Food Safety Management System in general.



The second training presentation is for carrying out inspections of the facility and corresponding good operating practices.

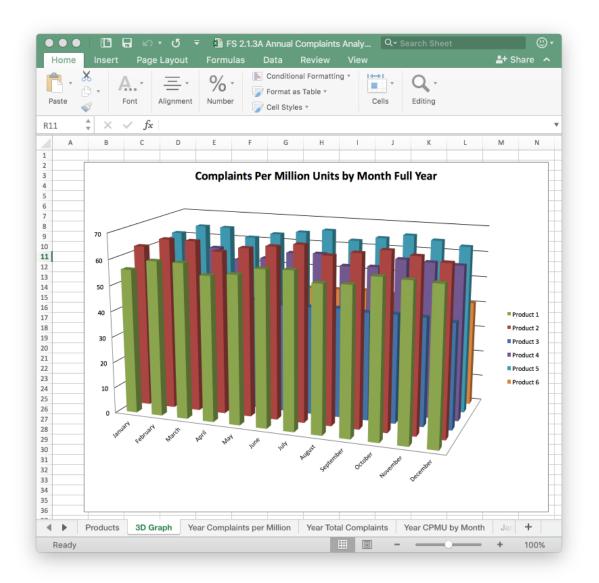


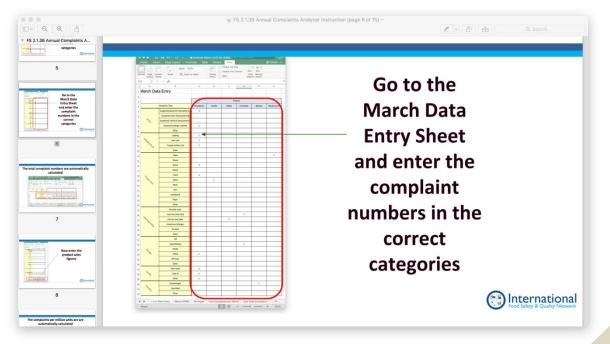
#### **Other Management Tools**

The package contains a Complaints Analyzer Template, Instructions and Guidance to supplement FS 2.1.3 Complaint Management.

| ) 🔝 🖶 🔊 🔊 🖨 🔻 📑 FS 2.1.3 Complaint Manageme  |  |
|--|--|
| Insert Design Layout References Mailings Review View   | **   |
| Times New Ro ▼ 12 ▼ A^ A▼ A³ ▼ A2 ▼ E ▼ E ▼ E ▼ E ▼ E ▼ E  | AaBbCcDd AaBbCcDd AaBbCcDd AaBbCcDdEe AaBbCcDdE  |
| $ \begin{array}{c c} & & \\ & & & \\ & & \\ & & & \\ & & \\ & & & \\ & & \\ & & \\ & & \\ & & \\ & & \\ & & \\ & & \\ & & \\ & & \\ & & \\ & & \\ & $ | Heading 1 Heading 3 Heading 4 Heading 5 Normal Subtitle S  |
| <u> </u>   |  |
|  |  |
|  |  |
|  |  |
| Complaint Management   | Complaint Management   |
| Introduction   | 5. Where found.  |
|  |  |
| The company has established methods to capture, record and manage customer complaints.   | <ol><li>Details of any action taken by complainant.</li></ol>  |
| Scope  | The information must be passed immediately to the Customer Services Manager who assesses if the  |
| The scope of this procedure includes complaints from customers and authorities, arising from products  | complaint is Critical or Non-Critical. Critical Complaints are immediately referred to the Quality Manager<br>or in his nominated deputy who will complete a Product Incident Log. An accumulation of an unusual |
| manufactured or handled on site and co-manufactured products (where applicable).   | number of Non-Critical Complaints within a short time period will also be referred to the Quality  |
| Procedure  | Manager.   |
| The handling of customer complaints is categorized into non-critical and critical. Non-Critical Quality  | Critical or Serious complaints such as a claim of alleged injury or serious product defect are notified to   |
| complaints from customers are directed to the Customer Services Manager who co-ordinates the   | the Quality Manager who will instigate an immediate investigation which may involve a product recall<br>(Refer to Product Recall Procedure).   |
| customer response with the Quality Manager.  | Customer Complaints are recorded on a Complaint Investigation Form and any follow up is recorded as  |
| Critical or Serious complaints such as a claim of alleged injury or poisoning are immediately notified to  | customer complaints are recorded on a complaint investigation Form and any follow up is recorded as<br>per the Corrective action procedure.  |
| the Quality Manager who will instigate an immediate investigation which may involve crisis<br>management and product recall.   | The process of applying corrective action is as follows:   |
| Critical Complaint - An unsafe product with an aspect of the product that will result in injury or illness to  |  |
| the customer. This includes metal or glass in the product, contamination with dangerous chemicals and  | <ol> <li>There is an initial review of non-conformance to determine the root cause.</li> <li>The Department Manager conducts the initial review and determines the root cause and</li> </ol>                     |
| contamination with food poisoning bacteria.  | corrective action required to eliminate or reduce the cause of the non-conformance and prevent   |
| Non-Critical Complaint - A Quality Defect is defined as any attribute that is not to the specification of the  | a recurrence.<br>3. The Department Manager issues a Corrective Action Request form which details the non-  |
| customer and includes such things as poor packaging, labelling or date coding.   | conformance and defines the actions required.  |
| Information may come from many sources including, an individual consumer, an enforcement agency or   | <ol><li>The corrective action is completed by the relevant personnel and the Corrective Action Request<br/>form is returned with the action taken recorded in detail on the form.</li></ol>                      |
| retailer. The most important first action is to ensure as much information is gathered as accurately as<br>possible.   | <ol><li>The Department Manager confirms that the corrective action has been taken and eliminated the<br/>new conformance than sizes off the Corrective Action request form and encoust then to the</li></ol>     |
| Receipt of External Information  | non-conformance then signs off the Corrective Action request form and passes it on to the<br>Quality Manager.  |
|  | <ol><li>The Quality Manager reviews effectiveness of the actions taken in eliminating or reducing the<br/>cause of the non-conformance and either signs off the corrective action or raises a further</li></ol>  |
| Wherever the initial communication comes from, the following questions must be asked by the recipient<br>to ascertain:   | Corrective Action Request with the Department Manager.   |
|  | All non-conformances are documented and completed Root Cause Analysis and Corrective Action  |
| <ol> <li>Product name, including pack size.</li> </ol>   | Request Forms are held on file by the Quality Manager for a period not less than 3 years.  |
| 2. Batch code/number, date code and purchase/receipt date.   | Customer complaints are analyzed by product and type to identify complaint trends. The annual  |
| 3. Name of person reporting fault - position, organization, telephone number, address.   | complaint analyzer tool generates longer term trend analysis. Complaint KPIs and trends are reviewed at<br>management review meetings.   |
| 4. Nature of fault.  | menogement review incountys.   |
| 4. Nature of fault. Document Reference FS 2.1.3 Complaint Management   | Document Reference FS 2.1.3 Complaint Management   |
| Revision 0 1st November 2020   | Revision 0 1st November 2020   |
| Owned by: Quality Manager<br>Authorized By: General Manager  | Owned by: Quality Manager<br>Authorized By: General Manager  |
|  |  |
| 1 of 3 About 904 Words 🕮 English (US)  |  |
|  |  |

|       |          |                          | ▼ 🛍 FS 2                                  |               |                             |                   |                             | 0   |
|-------|----------|--------------------------|---|---------------|-----------------------------|-------------------|-----------------------------|-----|
| Hon   |          | Page Layout              | Formulas                                  | Data          | Review                      | View              | <b>≗</b> + Share            | 9 1 |
| Paste | • 🔏      | Font Alignmen            | Number                                    |               | onal Formatti<br>as Table = | ng ▼ I↔I<br>Cells | C -<br>Editing              |     |
|       |          |                          |   | J Cell Sty    | /ies *                      |                   |                             |     |
| 35    | X        | ✓ f <sub>x</sub> Produce | ct 1                                      |               |                             |                   |                             |     |
|       | A        | В                        | С   | D             |                             |                   | E                           |     |
| Pr    | oducts   |                          |   |               |                             |                   |                             |     |
|       |          |                          |   |               |                             |                   |                             |     |
| -     |          |                          |   |               |                             |                   |                             |     |
|       | A        | Product 1                |   | Cate          | orv                         |                   | Туре                        |     |
|       | В        | Product 2                |   |               |                             | Suspected         | bacterial food poisoning    |     |
| _     | c        | Product 3                |   |               |                             |                   | toxin food poisoning        |     |
| _     | D        | Product 4                | Illness Suspected chamical food poisoning |               |                             |                   |                             |     |
| _     | E        | Product 5                |   |               |                             |                   | Suspected allergic reaction |     |
|       | F        | Product 6                |   |               |                             |                   | allergic reaction           |     |
|       | F        | Product 6                |   |               |                             | Other             |                             |     |
| L     |          |                          |   |               |                             | Leaking           |                             |     |
| 2     |          |                          | Packagir                                  | ng faults     |                             | Poor seal         |                             |     |
|       |          |                          |   |               |                             | Tamper evi        | dent tab                    |     |
| 1     |          |                          |   |               |                             | Other             |                             |     |
| 5     |          |                          |   |               |                             | Glass             |                             |     |
| 5     |          |                          |   |               |                             | Wood<br>Metal     |                             |     |
| 3     |          |                          |   |               |                             | Plastic           |                             |     |
| )     |          |                          |   |               |                             | Insect            |                             |     |
| )     |          |                          | Foreign                                   | body          |                             | Stone             |                             |     |
|       |          |                          | roreign                                   | bouy          |                             | Bone              |                             |     |
| 2     |          |                          |   |               |                             | Hair              |                             |     |
| 3     |          |                          |   |               |                             | Cardboard         |                             |     |
| 1     |          |                          |   |               |                             | Paper             |                             |     |
| 5     |          |                          |   |               |                             | Other             |                             |     |
| 5     |          |                          |   |               |                             | No date co        | de                          |     |
| 4 b   | Products | 3D Graph                 | Year Complaint                            | s per Million | Year Tot                    | al Complaints     | Year CPMU by M +            |     |





#### Unannounced Audit Protocol

There is guidance on how to plan and prepare for an unannounced audit – Not normally required for first certification audit but useful info particularly after certification

|   |                                      |   | 💼 Unannounced  | Audit Protocol [Compatibility Mode   |  | Q~ Search i  |   |
|---|--------------------------------------|---|--|--|--|--|---|
| e Insert Design   |                                      | ences Mailings Review   | w View Table Design  | Layout   |  |  | <b>≗+</b> Sh  |
| Web Draft   | Navigation Pane                      | Cone Page<br>Come Page<br>Come Pages<br>Multiple Pages<br>to 100% Page Width<br>Come Page Vidth<br>Come Page Vidth<br>Come Page Vidth<br>Come Page Vidth<br>Come Page Vidth<br>Come Page Vidth<br>Come Page Vidth | Window All   | Switch<br>Windows  |  |  |   |
| AFR   | Inannounced Audi                     |   | AFG  | Jnannounced Audit Protocol   | AFG  | Unannounced Audit  | Protocol  |
| Internal Communication  |                                      |   | Planning Manager   | Planning   | Food Safety Team   |  |   |
|   |                                      |   | Goods Receipt Manager  | Goods In COA   | Leader<br>Ste Director   |  |   |
|   |                                      | h SQF this is in a 60-day period, 30  | Development Manager  | Development Validat<br>Verification  | tion Site Director   |  |   |
| days either side of the recertification of the  |                                      | responsible for ensuring that<br>dit is communicated at least one week  | Planning Manager   | Schedules Planning   | Production Manager   |  |   |
| prior to the first possible audit da  |                                      |   | Customer Service Manager   | Customer Complaint   |  |  |   |
| Communication processes includ  |                                      |   | Laboratory Manager   | Laboratory QA Produ  |  |  |   |
|   | e.                                   |   | Distribution Manager   | Transport  | Safety Manager   |  |   |
| <ul> <li>Team briefings</li> <li>Staff reviews</li> </ul>   |                                      |   | our reader manager   |  | HR Manager   |  |   |
| <ul> <li>Staff reviews</li> <li>Daily Management me</li> </ul>  | eetings                              |   |  | rtant a 60-day plan should be in place so that everyone kno  | ws their role Quality Manager  |  |   |
| <ul> <li>Shift Handover meeting</li> </ul>  |                                      |   | on the day.  |  | Production Supervisor  |  |   |
| <ul> <li>Newsletters</li> <li>Notice boards</li> </ul>  |                                      |   | Arrangements   |  | Packing Manager  |  |   |
|   |                                      |   |  | sure that everything on the day of the audit is arranged and   |  |  |   |
| Preparation Prior to Audit  |                                      |   | smoothly.  | sure that everything on the day or the audit is arranged and   | Planning Manager   |  |   |
| Prior to the unannounced audit.   | it is important that routines are en | stablished to ensure all procedures   |  |  | Goods Receipt Manager  | (  |   |
| and records are available, kept up  |                                      |   | Responsible Person   | Responsibility   | Development Manager  |  |   |
|   | 1                                    |   |  | Room Booking for Auditor for the day   | Planning Manager   |  |   |
| Job Title   | Job Holder                           | Record Responsibility   |  | Arrange refreshments and lunch   | Customer Service   |  |   |
|   |                                      | Emergency response  |  | Ensure protective clothing is available  | Manager  |  |   |
| Emergency Coordinator   |                                      |   |  |  |  |  |   |
| Food Safety Team Leader   |                                      | Recalls   |  | Duty Rota for Day of Audit   | Laboratory Manager   |  |   |
| Food Safety Team Leader<br>Site Director  |                                      | Policies and Objectives   |  | Duty Rota for Day of Audit   | Laboratory Manager<br>Distribution Manager   |  |   |
| Food Safety Team Leader<br>Site Director<br>Operations Manager  |                                      | Policies and Objectives<br>Operations   |  | Duty Rota for Day of Audit   |  |  |   |
| Food Safety Team Leader<br>Site Director<br>Operations Manager<br>Production Manager  |                                      | Policies and Objectives<br>Operations<br>Production   |  | Duty Rota for Day of Audit   |  | Irrival of the Auditor   |   |
| Food Safety Team Leader<br>Site Director<br>Operations Manager<br>Production Manager<br>Warehouse Manager   |                                      | Policies and Objectives<br>Operations<br>Production<br>Warehouse  |  | Duty Rota for Day of Audit   | Distribution Manager On Notification of the A  |  |   |
| Food Safety Team Leader<br>Site Director<br>Operations Manager<br>Production Manager<br>Warehouse Manager<br>Maintenance Manager  |                                      | Policies and Objectives<br>Operations<br>Production<br>Warehouse<br>Maintenance   | Arrival of Auditor   | Duty Rota for Day of Audit   | Distribution Manager On Notification of the A  | urival of the Auditor<br>r all meetings should be cancelled and each p | terson take up the task allocated to  |
| Food Safety Team Leader<br>Site Director<br>Operations Manager<br>Production Manager<br>Warehouse Manager<br>Naintenance Manager<br>Factory Safety Manager  |                                      | Policies and Objectives<br>Operations<br>Production<br>Warehouse<br>Mainteenance<br>Safety  | On the day, it is important to cor   | nmunicate the arrival of the auditor. The reception staff not  | Distribution Manager On Notification of the A On arrival of the audito them.   |  | terson take up the task allocated to  |
| Food Safety Team Leader<br>Ste Director<br>Operations Manager<br>Production Manager<br>Warehouse Manager<br>Maintenance Manager<br>Factory Safety Manager<br>Human Resource Manager   |                                      | Polities and Objectives<br>Operations<br>Production<br>Warehouse<br>Maintenance<br>Safety<br>Traihing   | On the day, it is important to cor<br>Quality Manager and the Emerge   | municate the arrival of the auditor. The reception staff not   | Distribution Manager On Notification of the A On arrival of the audito them. Solality to the Tota  |  | erson take up the task allocated to   |
| Food Safety Team Leader<br>Site Director<br>Operations Manager<br>Production Manager<br>Waintenance Manager<br>Maintenance Manager<br>Factory Safety Manager<br>Human Resource Manager<br>Quality Manager                                   |                                      | Policies and Objectives<br>Operations<br>Production<br>Watchouse<br>Maintenance<br>Safety<br>Training<br>Pest Control CARs INChs Audits   | On the day, it is important to cor<br>Quality Manager and the Emerge   | municate the arrival of the auditor. The reception staff not non-coordinator innesdately when the auditor arrives. The non-coordinator is to communicate the arrival of the Timespectry Coordinator is to communicate the arrival of the Timespectry of the auditor arrival of the a | Distribution Manager On Notification of the A On arrival of the audito them. Solality to the Tota  | r all meetings should be cancelled and each p                          |   |
| Food Safety Team Leader<br>Site Director<br>Operations Manager<br>Production Manager<br>Waterbouxe Manager<br>Maintenance Manager<br>Factory Safety Manager<br>Human Resource Manager<br>Quality Manager<br>Production Supervision          |                                      | Policies and Objectives<br>Operations<br>Production<br>Warehouse<br>Maintesance<br>Safety<br>Training<br>Pest Control CARs NCNs Audits<br>Production  | On the day, it is important to co<br>Quality Manager and the Emerge<br>Manager is to greet the auditor i<br>auditor to all relevant staff listed | municate the arrival of the auditor. The reception shalf not<br>any Coordinates Intendiately when the auditor arrives. The<br>of the Emergency Coordinator is to communicate the arriv   | Distribution Manager On Notification of the A On avrival of the audito them. During of the Audito them. Loadiny Loading Loadin | r all meetings should be cancelied and each p Job Holder r             | Responsibility<br>Check Exterior<br>Check 'live' CCP's and Product              |
| Food Safety Team Leader<br>Site Director<br>Operations Manager<br>Production Manager<br>Warrhouse Manager<br>Maintenance Manager<br>Maintenance Manager<br>Inuman Resource Manager<br>Quality Manager<br>Packing Manager<br>Packing Manager |                                      | Policies and Objectives<br>Operations<br>Production<br>Warhhouse<br>Maintenance<br>Safety<br>Traibing<br>Pest Control CARs MCNs Audits<br>Production<br>Packing   | On the day, it is important to co<br>Quality Manager and the Emerge<br>Manager is to greet the auditor i<br>auditor to all relevant staff listed | municists the annual of the auditor. The reception shalf not<br>oncy Coordinator immediately when the auditor annues. The<br>only Coordinator is to communicate the annu-  | Distribution Manager On Notification of the A On Notification of the A On Amhail of the audito then Do annual of the audito then Do annual of the Do annual of  | r all meetings should be cancelied and each p Job Holder r             | Responsibility<br>Check Exterior<br>Check "Net CCP's and Product<br>Conformance |
| Food Safety Team Leader<br>Site Director<br>Operations Manager<br>Production Manager<br>Waterbouxe Manager<br>Maintenance Manager<br>Factory Safety Manager<br>Human Resource Manager<br>Quality Manager<br>Production Supervision          |                                      | Policies and Objectives<br>Operations<br>Production<br>Warehouse<br>Maintesance<br>Safety<br>Training<br>Pest Control CARs NCNs Audits<br>Production  | On the day, it is important to co<br>Quality Manager and the Emerge<br>Manager is to greet the auditor i<br>auditor to all relevant staff listed | municate the arrival of the auditor. The reception shalf not<br>any Coordinates Intendiately when the auditor arrives. The<br>of the Emergency Coordinator is to communicate the arriv   | Distribution Manager On Notification of the A On avrival of the audito them. During of the Audito them. Loadiny Loading Loadin | r all meetings should be cancelied and each p Job Holder r             | Responsibility<br>Check Exterior<br>Check 'live' CCP's and Product              |

### Free Online Technical Support

Finally, a reminder.

One of the unique features of our packages is that we provide technical support.

This package includes online technical support and expertise to answer your questions and assist you in developing your SQF 9 Food Safety and Management System until you achieve certification.

The contact email is support @ifsqn.com without the space

Click here to order the IFSQN SQF Edition 9 Food Safety Management System Implementation Package for Pre-processing of Plant Products