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FOOD SAFETY PLAN

SUMMARY

Flavor House Inc. is a BRC audited facility. As such the facility is fully compliant to the standards set forth in the Global Food Safety Initiative. Below is a list of many of the items in place to ensure that Flavor House manufactures a safe, wholesome, and legal product.

GOOD MANUFACTURING PRACTICES

Flavor House Inc. has a fully implemented and trained GMP program. This includes, but is not limited to:

Allergen Control Policies

Competence and Training Policies

Customer Complaint & Returns Policies

Food Security Policies

Foreign Material Control Policies

Hold and Release Policies

Personnel Policies (Hygiene/Conduct)

Pest Control Policies

Plants and Grounds Policies

Preventative Maintenance Policies

Processes and Controls Policies

Product Recall Policies

Sanitary Facilities and Control Policies

Sanitation Policies

Shipping and Distribution Policies

STANDARD OPERATING PROCEDURES (INCLUDING SANITARY)

All Flavor House employees are trained on procedures prior to performing any task independently. This includes, but is not limited to:

Auditing

Biological

Chemistry

Corrective Actions (including root cause)

Custodial

Destruction of Materials

Document Control

Equipment Sanitation

Pest Control

Processing

Receiving

Rework

Warehousing and Storage

HACCP PROGRAM

Flavor House has a fully developed and implemented HACCP program. The program covers from incoming raw materials through all process steps, to the final product. Where hazards are identified, they are controlled through prerequisite programs or removed via the process. The only hazards that potentially remain are allergens which are communicated to the customer via product labeling.

PREVENTATIVE CONTROL SUMMARIES

Below are summaries of the Preventative Controls that Flavor House has established to eliminate the potential of identified hazards from reaching our customers. All employees that monitor and oversee these programs are trained and assessed according to Flavor House procedures.

SUPPLIER CERTIFICATION PROGRAM

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
Flavor House has programs in place to verify the food safety, quality, and legality of the raw materials (including local water supply) used in the products that are produced. This includes risk analysis (including biological, physical, chemical, and food fraud), supplier verification (GMPs, documentation, audits, traceability, etc.), and only purchasing approved materials. Where possible, suppliers with GFSI level audits are utilized.	<p>[B]Potential Presence of Pathogens: E.Coli O157 Listeria Monocytogenes Salmonella Bacillus Cereus</p> <p>[C]Potentially Contaminated Products: Undeclared Allergens</p> <p>[C]Potential Chemical Residues Beyond Regulatory Limits: Heavy Metals</p> <p>[P]Potential Presence of Physical Hazards: Ingredient Substitution/Food Fraud</p>	Prior to any raw material purchase, the master vendor file is verified to be current and in good standing. Upon the raw material arriving the truck condition, supplier, brand, count and packaging integrity are verified prior to use. Potable water is tested monthly and water reports from the city are acquired.	While validation has not been deemed necessary for this preventative control, verification activities are performed (raw material biological testing for example).

ALLERGEN CONTROL PROGRAM

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
Flavor House has a fully implemented allergen program in place to control cross-contact and/ or mislabeling of allergens. This includes: -Color coded labeling of pallets, final products, and containers -Identifying rooms where allergens are being worked with with tags -Proper labeling of final products -Proper reworking of products -Identification of allergens on formulations -Performing proper gowning activities -Proper production scheduling -Proper batching procedures -Usage of color coded scoops	<p>[C]Potentially Contaminated Products: Undeclared Allergens</p> <p>[C]Presence of Chemical Hazards - Known Allergens: Soy, Wheat, Fish, Crustacea, Mollusk</p>	These items are checked daily by supervisors and at a frequency determined by risk by internal auditors.	While validation has not been deemed necessary for this preventative control, verification activities are performed (protein swabbing and 3rd party ELISA testing for example).

SANITATION CONTROL PROGRAM

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
Sanitation controls are in place to ensure that the plant is cleaned in a manner that does not allow biological or allergenic hazards to contaminate the products that are produced at Flavor House. These include: -Equipment (Blenders, Stills, Kettles, Grinders) -Tables -Food Contact Utensils (Scoops, Scrapers, etc.) -Cleaning Utensils (Brushes, etc.) -The Environment	<p>[B]Potential Presence of Pathogens: E.Coli O157 Listeria Monocytogenes Salmonella Staphylococcus Aureus</p> <p>[C]Presence of Chemical Hazards: Cross Contact of Known Allergens (Soy, Wheat, Fish, Crustacea, Mollusk)</p>	Cleaning sheets and equipment cleanliness are checked each wash by the supervisors and quality controls as required by Flavor House programs.	Final products are all tested for pathogens and 3rd party ELISA allergen tests are performed at predetermined intervals.

FOREIGN MATERIAL CONTROL PROGRAM

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
<p>Flavor House Inc. uses controls designed to eliminate foreign material contamination risks. The following items are in place:</p> <p>Inspections of All Glass and Plastic in Production Areas</p> <p>Procedures and Logs in the Event of Glass Breakage</p> <p>All Final Products are Screened and/or Filtered</p> <p>Inspections of Screens/Filters to Verify Integrity</p> <p>Writing Utensil Accountability and Verification</p> <p>Blade Inspections at Blending and Shift Changes</p>	<p>[P]Potential Presence of Foreign Materials:</p> <p>Glass, Hard Plastic, Dense Plastic Films, Metal Chips, Wood Chips, Rubber Glove Fragments</p>	<p>Inspections are performed at least monthly in production areas. Screens, filters and blades are checked before and after each batch. Writing utensils and blades are accounted for and inspected at shift changes.</p>	<p>Final products are screened through as fine of a screen or filter as possible for the product to still pass through. Powders are passed through US# 4-33 mesh screens. Liquids and pastes are ran through 3-6mm screens. Verifications of screens, filters and blades are recorded and reviewed.</p>

CRITICAL CONTROL POINT 1C

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
<p>During the hydrolysis process 3MCPD is generated. A combination of time, pH and temperature is required to reduce this to less than 1ppm.</p>	<p>[C]Contaminated Products - Naturally Generated Toxins</p> <p>Chloronated Propanols (3MCPD)</p>	<p>During each hydrolysis a treatment is performed to reduce the 3MCPD.</p>	<p>Samples are sent at a frequency according to Flavor House procedure to a 3rd party lab to validate that the 3MCPD is being reduced to an acceptable level.</p>

CRITICAL CONTROL POINT 1B

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
<p>Where pastes or liquids are to be packed directly into pails or drums, a heat treatment is performed to kill any potential pathogens.</p>	<p>[B]Survival of Pathogens: Cooking Failure</p> <p>E.Coli O157</p> <p>Listeria Monocytogenes</p> <p>Salmonella</p> <p>Staphylococcus Aureus</p>	<p>This is performed for each lot of pastes/liquids to be sold as a final product.</p>	<p>Flavor House tests final products prior to release into commerce. This CCP has been based of of FDA food code 2001.</p>

CRITICAL CONTROL POINT 2B

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
<p>Where materials are processed/reacted as a wet product and then dried the material will receive a heat treatment to kill any potential pathogens.</p>	<p>[B]Survival of Pathogens: Cooking Failure</p> <p>E.Coli O157</p> <p>Listeria Monocytogenes</p> <p>Salmonella</p> <p>Staphylococcus Aureus</p>	<p>This is performed for each lot of dried product intended to be sold as a final product or used as an intermediary in another final product.</p>	<p>Flavor House tests final products prior to release into commerce. This CCP has been based off of FDA food code 2001.</p>

CRITICAL CONTROL POINT 3B

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
Where materials are processed/ reacted as a wet product, to be used as an intermediary and added to a dry blend, they will receive a heat treatment to kill any potential pathogens.	[B]Survival of Pathogens: Cooking Failure E.Coli O157 Listeria Monocytogenes Salmonella	This is performed for each intermediary product that is produced to be added directly to final product.	Flavor House tests final products prior to release into commerce. This CCP has been based off of FDA food code 2001.

HANDLING AND TRANSFER CONTROL PROGRAM

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
Employees are trained and monitored on handling and transfer protocols at Flavor House. The program is designed to ensure employees and the environment do not become sources of contamination.	[B]Potential Presence of Pathogens E.Coli O157 Listeria Monocytogenes Salmonella Staphylococcus Aureus	Supervisors and Quality Control do frequent checks according to an internal schedule to watch employees while they carry out tasks.	Flavor House tests final products prior to release into commerce.

RECEIVING PROGRAM

Description of Preventative Control	Identified Hazards Controlled by this Preventative Control	Frequencies	Validation
Warehousing employees are trained to inspect trucking and the materials that are being received. The trucking must be clean and free of potential contaminants. The materials being received must match the materials being ordered, both in count and brand.	[B]Potential Presence of Pathogens: E.Coli O157 Listeria Monocytogenes Salmonella [C]Potentially Contaminated Products: Undeclared Allergens [C]Potential Chemical Residues Beyond Regulatory Limits: Chemical Residues [P]Potential Presence of Physical Hazards: Ingredient Substitution/Food Fraud Presence of Metallic Hazards Presence of non-metallic Hazards (Wood)	This is inspected every load that raw materials are received.	Verification that all items were checked is performed by the Quality Manager for each load.