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Re: DFA Dairy Brands Quality Assurance Policy – HACCP and Food Safety Plan

Section: Quality Systems; Hazard Analysis Critical Control Points (HACCP) and Food Safety Plan Requirements

Quality Assurance Policy

Policy: DFA Dairy Brands facilities shall have written and approved HACCP and/or Food Safety Plan for all products and/or processes. HACCP and/or Food Safety Plans shall be developed in accordance with regulatory requirements.

Objective: To provide a systematic, scientifically based approach in the identification and management of food safety hazards that may pose a significant risk to the consumer.

References and Regulatory Requirements:

- Grade “A” Pasteurized Milk Ordinance (PMO) Appendix K: HACCP Program
- Grade “A” Pasteurized Milk Ordinance (PMO) Appendix T: Preventive Controls for Human Food Requirements for Grade “A” Milk and Milk Products
- 21 CFR Part 120 Juice HACCP: HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEMS including FDA’s Guidance for Industry: Juice HACCP Hazards and Controls Guidance
- 21 CFR Part 117: CURRENT GOOD MANUFACTURING PRACTICE, HAZARD ANALYSIS, AND RISK-BASED PREVENTIVE CONTROLS FOR HUMAN FOOD
- National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Hazard Analysis and Critical Control Point (HACCP)



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