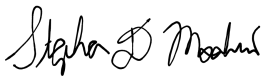


DOCUMENT NAME Cover Page	ISSUE DATE 4/4/2022	PAGE 1 of 58
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HACCP & PC Manual

Prepared by: Stephen Maduri (SQF Practitioner, PCQI)
& Edward Wellmeyer (Food Safety Expert Consultant)

Approved by: _____ Laura Katleman (President, CEO)

Date: 4/4/2022

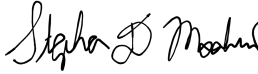
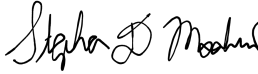

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2022 HACCP/ Preventive Controls Validation

The following products have been reviewed:

Organic Bites & Bars

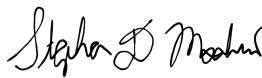
Organic Cookies

Organic Cookie Dough in Jar and Tubes

Organic Granola/Cereal

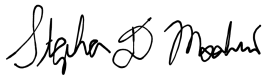
Keto Chocolate Chips

[illegible]

DOCUMENT NAME Team Roster	ISSUE DATE 4/4/2022	PAGE 5 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

HACCP & PREVENTIVE CONTROLS TEAM - 2022

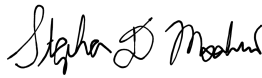
NAME	DEPARTMENT	ROLE	CERT
STEPHEN MADURI	QUALITY ASSURANCE	ORGANIZER	YES
LAURA KATLEMAN	PRESIDENT/CEO	MEMBER	YES
CRISTIAN LOPEZ	PRODUCTION	MEMBER	NO
HECTOR RAMIREZ	PRODUCTION	MEMBER	NO
ALEX SOTO	WAREHOUSE	MEMBER	NO
PETE SHIPMAN	MAINTENANCE	MEMBER	NO
REID ELZEY	MAINTENANCE	MEMBER	NO
JAMIE COLLARO	HUMAN RESOURCES	MEMBER	NO

DOCUMENT NAME Company Overview	ISSUE DATE 4/4/2022	PAGE 6 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Bhu Foods is located in San Diego, CA and was founded by its President/CEO, Laura Katleman, in 2013. “Bhu” is a word from Sanskrit meaning “of the earth”. The company of 45 employees has been at its current location, approximately 31,000 sq. ft, in Otay Mesa for almost two years. At the Otay Mesa plant, Bhu Foods can receive, process, and store both ingredients for processing and finished goods for distribution.

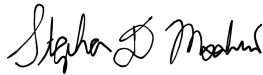
Before starting Bhu, Laura had previously operated under the name Laura’s Original Boston Brownies, Inc., producing and selling brownies in Boston. The mission of Bhu Foods is to make people’s lives happier and healthier by helping them transition away from sugar. Over the years, Laura and her team have formulated a wide array of 100% organic vegan low-sugar products: bars, bites, granola, spreads in jars, and chocolate chips. Currently, the company is not producing any private-label products. Its line of truffles (double dark, peanut butter, hazelnut, and mint) is outsourced to a co-packer, Crown Chocolate, located in Salt Lake City, UT.

The company is founded on five principles, called “Bhu Bones”—breaking the mold, going above and beyond, embracing change, putting people before profits, and celebrating our successes. Bhu Foods is committed to consistently meeting and exceeding customer standards, FDA Preventive Control regulations, Global Food Safety Initiative (GFSI), and Safe Quality Food (SQF) standards by never compromising our own high food quality and safety expectations. All our team members must understand their responsibilities as the first line of food defense and be given the necessary resources to protect both our products and customers. Bhu Foods aspires to be a household brand name on both product quality and the strength of our food safety programs.

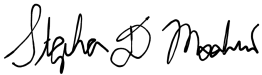
DOCUMENT NAME Prerequisite Programs	ISSUE DATE 4/4/2022	PAGE 7 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Prerequisite Programs

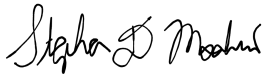
1. Good Manufacturing/Good Hygiene Practices
2. Sanitation
3. Pest Prevention
4. Food Chain Management
5. Recall/Traceability
6. Allergen
7. Environmental Pathogenic Monitoring
8. Maintenance
9. Plant and Grounds
10. Water and Utilities
11. Equipment and Utensils
12. Storage and Shipping
13. Training
14. Inspections
15. Labeling/Packaging
16. Code Dating and Lot Identification

DOCUMENT NAME Finished Product Descriptions (Bars/Bites)	ISSUE DATE 4/4/2022	PAGE 8 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

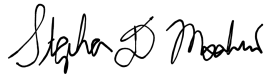
PRODUCT NAME(S):	<p>8 Fit Bars (a.k.a “Shelf Stable”): Apple Cinnamon Nutmeg, Dark Chocolate Coconut Almond, Double Dark Chocolate Chip, Peanut Butter Chocolate Chip, Peanut Butter White Chocolate, Salted Caramel Pecan, Snickerdoodle, Chocolate Chip.</p> <p>11 Keto Bars: Caramel Peanut Chocolate Chip, Chocolate Chip, Chocolate Coconut Cookie, Chocolate Mint Cookie, Double Dark Chocolate, Peanut Butter Chocolate Chip, Snickerdoodle, White Chocolate Macadamia, PB & J, Hazelnut, Strawberry Cheesecake.</p> <p>5 Keto Bites: Chocolate Chip Cookie, Chocolate Mint, Double Dark Chocolate Chip, Peanut Butter Chocolate Chip, White Chocolate Macadamia.</p>
PRODUCT PROPERTIES: (Aw, pH, salt, preservatives, etc.)	<0.70 Aw, contains salt, no preservatives and certified organic
INGREDIENTS (Where is the information available concerning sources, specs & i.d of allergens of potential contaminants?)	See Product List: Current Ingredient Statements Tab
HOW IS IT TO BE USED? (ready-to-eat, cooked, heat & serve)	ready-to-eat
TYPE OF PACKAGING	polypropylene film wrappers
LABELING INFORMATION (Does it include date code, use and storage directions, and ingredients listing that addresses allergens?)	Includes date code, expiration date, allergen: cashew, coconut, peanut, almond, pecan, macadamia nut
SHELF LIFE & STORAGE CONDITIONS	24 month shelf life, ambient storage
WHERE WILL IT BE SOLD?	grocery stores, e-commerce, wholesalers
SPECIAL DISTRIBUTION CONTROL	none, recommend refrigeration for best quality of keto bars/bites
INTENDED CONSUMERS (Are sensitive populations included, i.e. elderly, infants, immunocompromised consumers?)	all ages

DOCUMENT NAME Finished Product Descriptions & Intended Distribution (Cookies)	ISSUE DATE 4/4/2022	PAGE 9 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

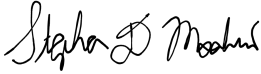
PRODUCT NAME(S):	2 Fit Cookies: Chocolate Chip Protein Cookie, Double Dark Chocolate Protein Cookie
PRODUCT PROPERTIES: (Aw, pH, salt, preservatives, etc.)	<0.70 Aw, contains salt, no preservatives and certified organic
INGREDIENTS (Where is the information available concerning sources, specs & i.d of allergens of potential contaminants?)	See Product List: Current Ingredient Statements Tab
HOW IS IT TO BE USED? (ready-to-eat, cooked, heat & serve)	ready-to-eat
TYPE OF PACKAGING	polypropylene film wrappers
LABELING INFORMATION (Does it include date code, use and storage directions, and ingredients listing that addresses allergens?)	Includes date code, expiration date, allergen: cashew
SHELF LIFE & STORAGE CONDITIONS	18 month shelf life, ambient storage
WHERE WILL IT BE SOLD?	grocery stores, e-commerce, wholesalers
SPECIAL DISTRIBUTION CONTROL	none
INTENDED CONSUMERS (Are sensitive populations included, i.e. elderly, infants, immunocompromised consumers?)	all ages

DOCUMENT NAME Finished Product Descriptions & Intended Distribution (Jars/Tubes)	ISSUE DATE 4/4/2022	PAGE 10 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

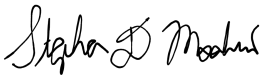
PRODUCT NAME(S):	7 Keto Jars: Chocolate Chip Cookie Dough Jar, Chocolate Coconut Cookie Dough Jar, Double Dark Chocolate Cookie Dough Jar, Peanut Butter Chocolate Chip Cookie Dough Jar, Birthday Cake Jar, Cookie Butter Spread, Chocolate Hazelnut Spread 2 Alkaline Jars: Cookie Dough Jar, Strawberry Cheesecake Jar Bakeable Keto Cookie Dough (Tube): Chocolate Chip Cookie Dough
PRODUCT PROPERTIES: (Aw, pH, salt, preservatives, etc.)	<0.70 Aw, contains salt, no preservatives and certified organic
INGREDIENTS (Where is the information available concerning sources, specs & i.d of allergens of potential contaminants?)	See Product List: Current Ingredient Statements Tab
HOW IS IT TO BE USED? (ready-to-eat, cooked, heat & serve)	ready-to-eat
TYPE OF PACKAGING	Food grade jars
LABELING INFORMATION (Does it include date code, use and storage directions, and ingredients listing that addresses allergens?)	Includes date code, expiration date, allergen: cashew, coconut, hazelnut, peanut
SHELF LIFE & STORAGE CONDITIONS	18 month shelf life, ambient storage
WHERE WILL IT BE SOLD?	grocery stores, e-commerce, wholesalers
SPECIAL DISTRIBUTION CONTROL	none, recommend refrigeration for best quality
INTENDED CONSUMERS (Are sensitive populations included, i.e. elderly, infants, immunocompromised consumers?)	all ages

DOCUMENT NAME Finished Product Descriptions & Intended Distribution (Granola)	ISSUE DATE 4/4/2022	PAGE 11 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

PRODUCT NAME(S):	3 Fit Protein Granolas: Protein Granola, Chocolate Protein Granola, Cinnamon Protein Granola
PRODUCT PROPERTIES: (Aw, pH, salt, preservatives, etc.)	<0.70 Aw, contains salt, no preservatives and certified organic
INGREDIENTS (Where is the information available concerning sources, specs & i.d of allergens of potential contaminants?)	See Product List: Current Ingredient Statements Tab
HOW IS IT TO BE USED? (ready-to-eat, cooked, heat & serve)	ready-to-eat
TYPE OF PACKAGING	polypropylene film wrappers
LABELING INFORMATION (Does it include date code, use and storage directions, and ingredients listing that addresses allergens?)	Includes date code, expiration date, allergen: coconut
SHELF LIFE & STORAGE CONDITIONS	12 month shelf life, ambient storage
WHERE WILL IT BE SOLD?	grocery stores, e-commerce, wholesalers
SPECIAL DISTRIBUTION CONTROL	none
INTENDED CONSUMERS (Are sensitive populations included, i.e. elderly, infants, immunocompromised consumers?)	all ages

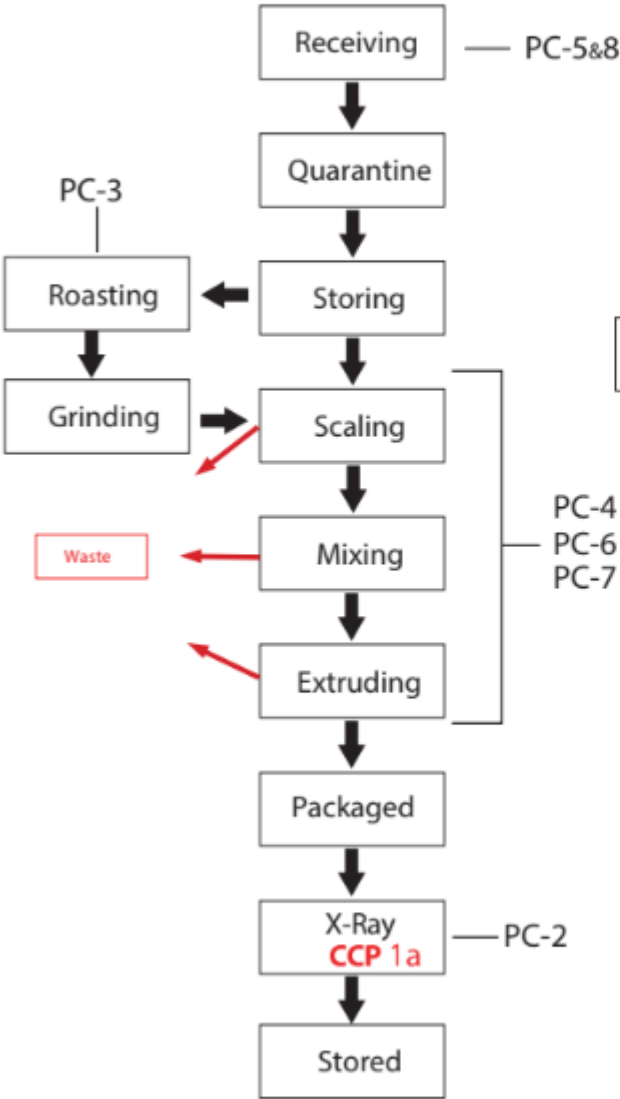
DOCUMENT NAME Finished Product Descriptions & Intended Distribution (Chocolate Chips)	ISSUE DATE 4/4/2022	PAGE 12 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

PRODUCT NAME(S):	Keto Chocolate Chips
PRODUCT PROPERTIES: (Aw, pH, salt, preservatives, etc.)	<0.70 Aw, contains salt, no preservatives and certified organic.
INGREDIENTS (Where is the information available concerning sources, specs & i.d of allergens of potential contaminants?)	See Product List: Current Ingredient Statements Tab
HOW IS IT TO BE USED? (ready-to-eat, cooked, heat & serve)	ready-to-eat
TYPE OF PACKAGING	polypropylene film pouches
LABELING INFORMATION (Does it include date code, use and storage directions, and ingredients listing that addresses allergens?)	Includes date code, expiration date, allergen: none
SHELF LIFE & STORAGE CONDITIONS	24 month shelf life, ambient storage
WHERE WILL IT BE SOLD?	grocery stores, e-commerce, wholesalers
SPECIAL DISTRIBUTION CONTROL	None, recommend refrigeration for best quality
INTENDED CONSUMERS (Are sensitive populations included, i.e. elderly, infants, immunocompromised consumers?)	all ages

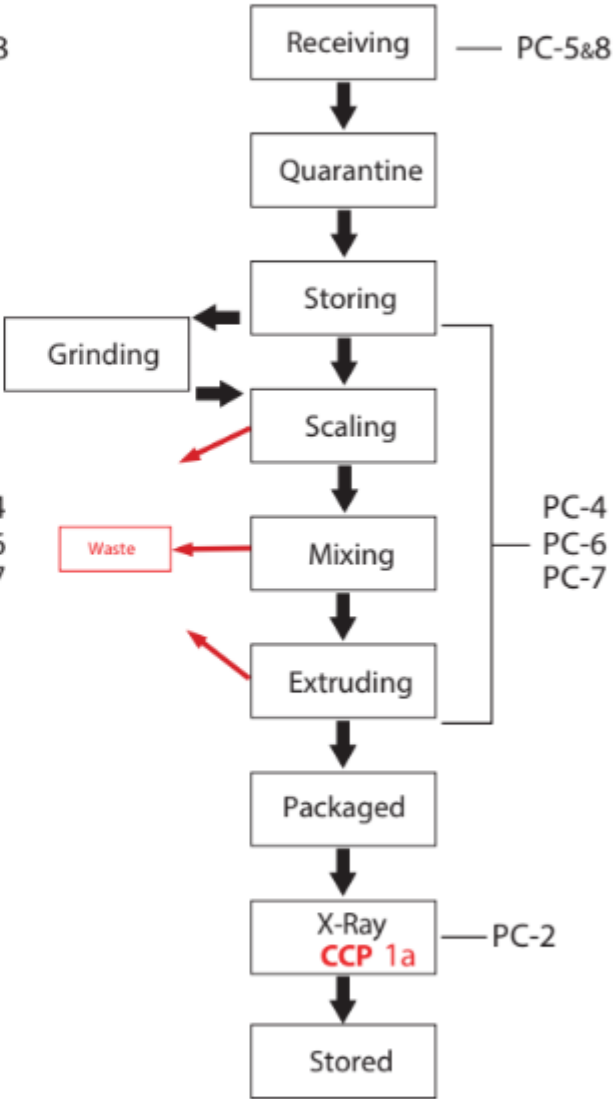
DOCUMENT NAME Flow Chart (Fit Bars/Keto Bars/Bites)	ISSUE DATE 6/29/2022	PAGE 13 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 4/4/2022	REVIEWED & UPDATED BY: 

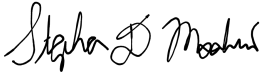


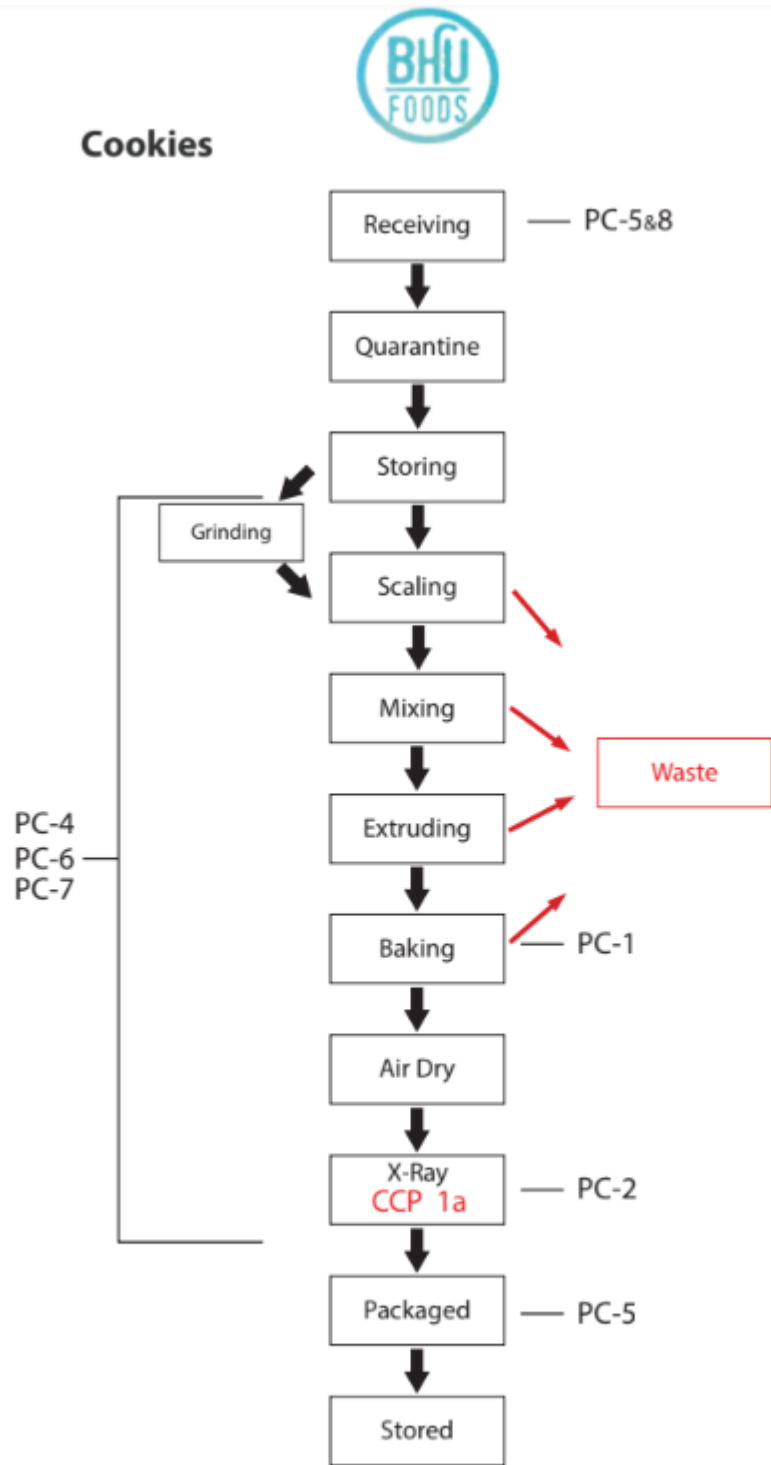
Shelf Stable **Bars/Keto**
White Chocolate
Macademia

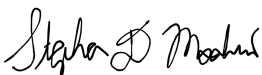


Keto Bites /Bars
(not white chocolate
macademia)

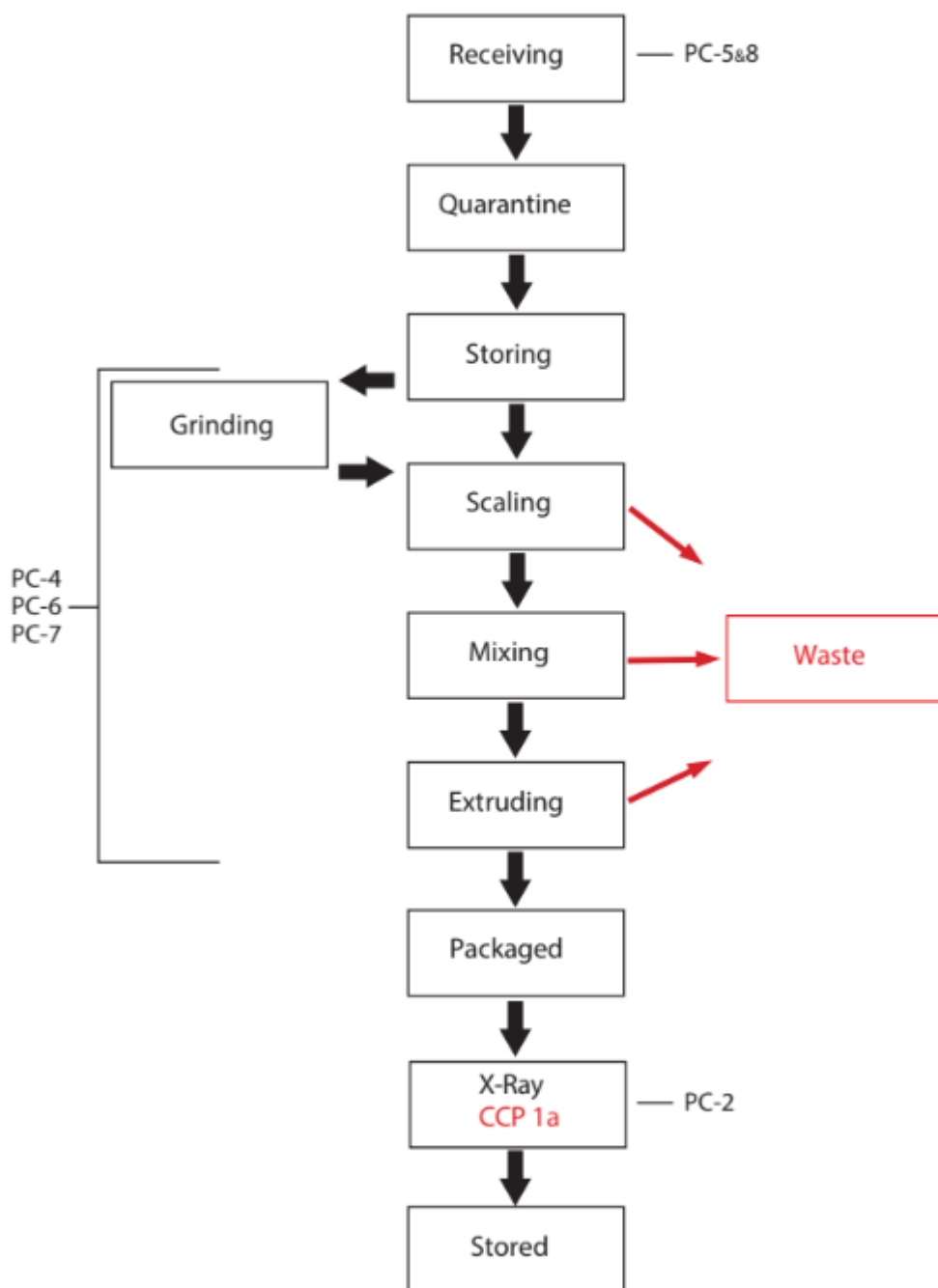


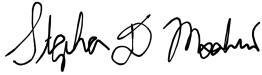
DOCUMENT NAME Flow Chart (Cookies)	ISSUE DATE 6/29/2022	PAGE 14 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 4/4/2022	REVIEWED & UPDATED BY: 



DOCUMENT NAME Flow Chart (Jars & Tubes)	ISSUE DATE 6/29/2022	PAGE 15 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 4/4/2022	REVIEWED & UPDATED BY: 

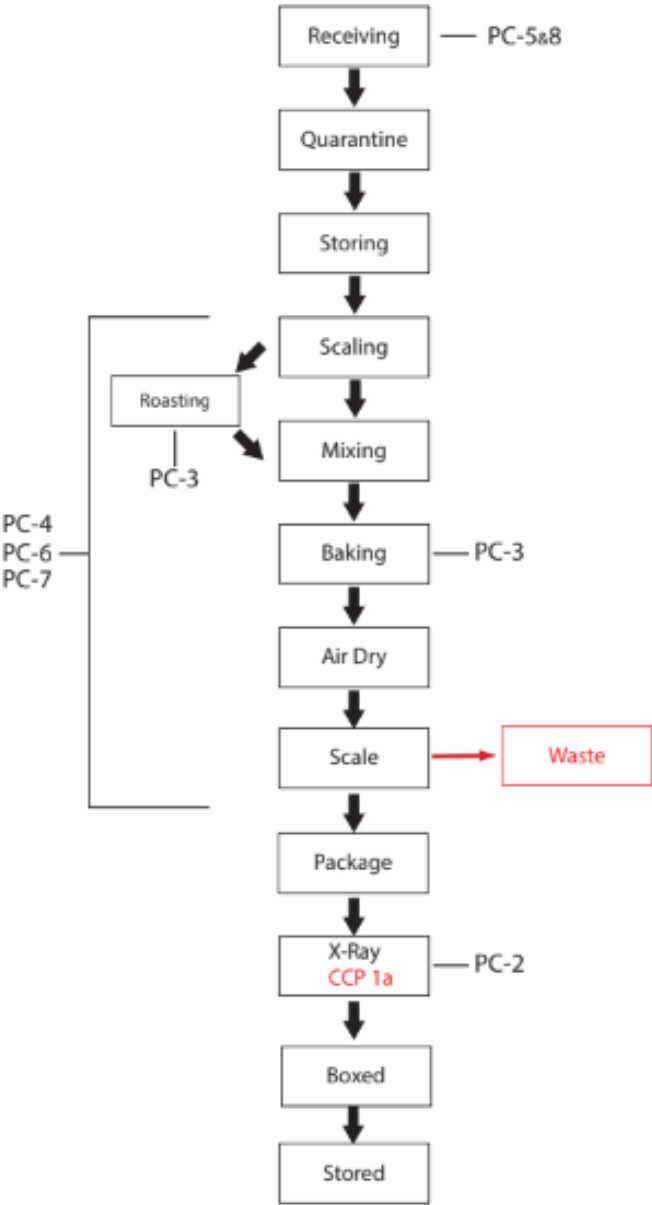
Jars

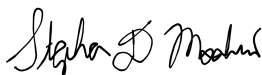


DOCUMENT NAME Flow Chart (Granola)	ISSUE DATE 6/29/2022	PAGE 16 of 58
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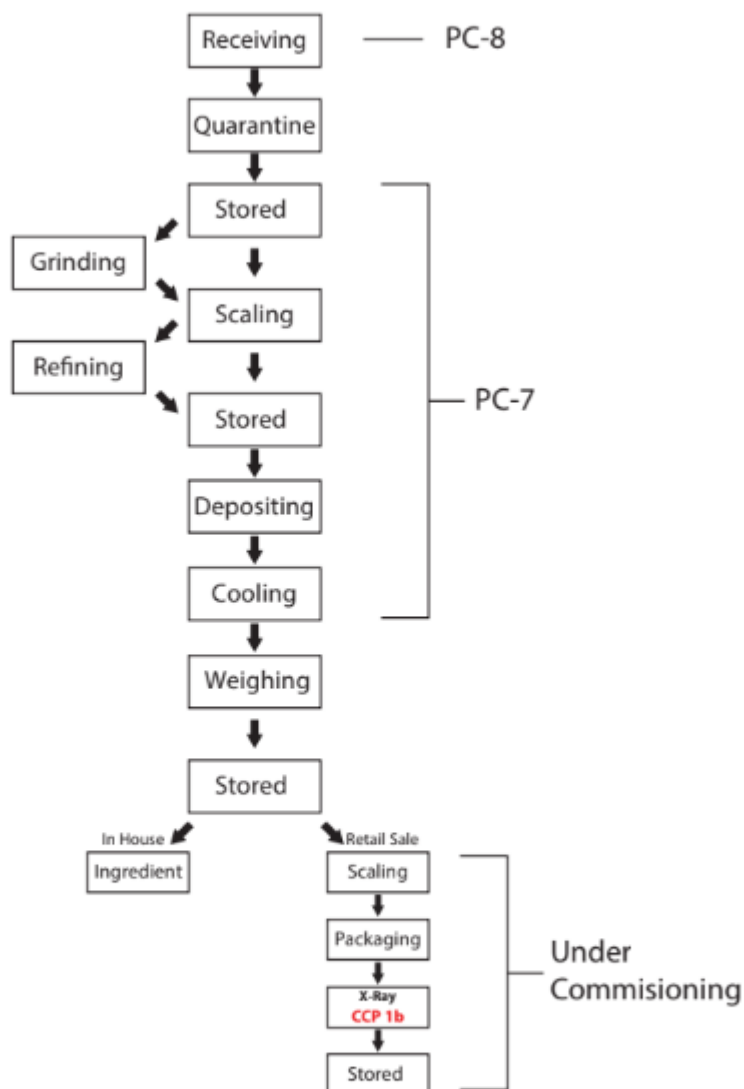


Granola/Cereal



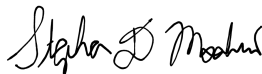
DOCUMENT NAME Flow Chart (Chocolate Chips)	ISSUE DATE 6/29/2022	PAGE 17 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 4/4/2022	REVIEWED & UPDATED BY: 

Bhu Chocolate Chips



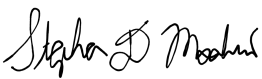
HACCP Details	Kitchen Details
RM-Coco-Butter-Organic	Melt at 130° F
RM-Dominican Cacao Nibs	Grind the nibs in VCM grinder on setting 1 for 20 seconds, then grind on setting 2 for 30 seconds.
Kitchen/Production Temperature	<65°F

Version number 3.0 Updated 6/29/22
Flow Chart Fit Bars/Keto Bars/Bites

DOCUMENT NAME Process Narrative (Description of Operations)	ISSUE DATE 4/4/2022	PAGE 18 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Description of Operations

1. Approved supplier packaging and ingredients are received and inspected, then stored into a designated location in the warehouse. To avoid cross contamination, the ingredients containing allergens are stored separately and labeled according to the specific allergen throughout the process: almonds, cashews, coconut, hazelnuts, macadamia nuts, peanuts and pecans. All ingredients must be certified organic or organic-compliant (baking soda, fibergel, sea salt, and xanthan gum).
2. Upon receiving, certificates of analysis are compared to material specifications for compliance. Prior to purchase, packaging suppliers will provide a letter of material conformance to 21 CFR 177/178. Ingredient and package materials which do not meet specifications are quarantined in the quality assurance hold area. The purchasing department informs the approved supplier of the nonconforming product. Disposition will be determined by quality assurance, senior management, and the supplier.
3. Ingredient and packaging materials are removed from storage inventories per the recipe formula of the product by either a production supervisor or designated employee. Ingredients are transported to the mixing area through either the supplier's provided bags or a color-coded and labeled container. Packaging materials are transported to the packaging equipment by the warehouse or production supervisor. The production supervisor will verify that the correct package material is being used for the scheduled production runs.
4. The ingredients are mixed with the Hobart equipment by trained mixing operators, per the recipe formula weighted by trained scalers using calibrated scales. Some ingredients are stored at the mixing area in proper color coded containers. Any mixing of allergen ingredients will use the appropriate color coded container and scoop.
5. The mixed batch of ingredients will be placed in stainless steel carts cleaned and sanitized with approved chemicals and moved to the cooler for cooldown if necessary. The cooling is strictly for best quality and not a food safety concern. Due to the low water activity of all of Bhu Foods products (<0.65) the products are classified by the FDA Food Code 2017 as non potentially hazardous food.
6. For bars/bites/jar/cookies, the carts with mixed product will be lifted to the Vemag forming hopper. For granola, the mix is baked
7. The product is formed into bars/bites/cookies or filled into plastic jars, per the correct weight specifications.
8. The bars/bites/cookies are wrapped in the designated packaging material and heat sealed. The plastic jars are also heat sealed with a polystyrene liner before placing the polypropylene cap. The designated packaging material will have the day of production printed on it prior to use in production. The Julian lot code is used to distinguish different production runs.
9. The bites (6 units of 25g each) and granola (340g total) are filled into bags. The bars (8 keto units of 45g each, 12 fit units of 45g each) are filled into caddy boxes. The cookies (10 units of 47g each) are also filled into a dedicated caddy box.
10. All the packaged finished goods are passed through the Mekitec x-ray equipment to evaluate and detect for any extraneous metal. The x-ray unit is inspected at least every two hours with three standards: 2.0mm ferrous, non-ferrous, and stainless steel by a trained employee. The x-ray unit can also detect the density ratio contrast of other non-metal objects such as plastic and glass.
11. The completed bags/caddy boxes/ jars are placed into master box cartons, which are then sealed with tape and placed onto a pallet, according to the build specifications.
12. The pallet is moved to the warehouse for fulfillment, either e-trade direct to customer through FedEx/UPS/USPS or wholesale distribution throughout a partner network.

DOCUMENT NAME Process Narrative (Chocolate Processing, Sanitation, Employee Training and Education)	ISSUE DATE 4/4/2022	PAGE 19 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Chocolate Processing

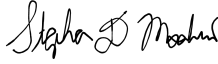
1. The dark chocolate is mixed to formula, using the McIntyre refiner conche, under warm conditions. The dark chocolate product is pumped from the chip tank to the tempering tank. The products are maintained under warm conditions to avoid solidification.
2. The products are pumped to the enrobed and to the chip depositor, two separate dedicated lines for each function. The chocolate chips and enrobed products go through cooling tunnels. There is an inline magnet in the chocolate system.
3. The chocolate chips will be packaged into 10-20lb plastic lined boxes for in-house processing. The enrobed bars will be packaged and sent through an x-ray unit before being stored for distribution. The packaged units are filled into the proper labeled box and master case, palletized, and transported to either the cooler or warehouse.
4. The distribution is sent to customers or, in the case of the chocolate chips, used in the formulation.

Sanitation

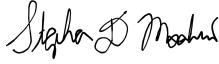
1. The equipment for bar and jar production is cleaned with an alkali detergent (4oz/gallon in hot water > 110 degrees F).
2. After cleaning, the equipment is sanitized with hypochlorite (bleach) 175-200ppm or peracetic acid.
3. The hypochlorite sanitizer will be washed off with tap water before dry-drying and being released back for use in production to comply with organic regulations.
4. The cleaning is manually done by trained employees with a colored sanitation bucket and appropriate cleaning utensils.
5. The McIntyre refiner/conche is not cleaned but maintained with cocoa butter circulated continuously with a temperature over 90 degrees F.
6. The chip depositor, the processing step just prior to the cooling tunnel, is removed, disassembled, and alkali cleaned in the production washroom. No sanitizer is necessary.

Education and Training of Employees

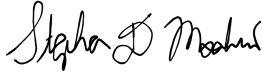
1. Employees are given GMP/GHP, allergen, food defense, food safety education and training on the first day of employment, at least annually, or as needed during the company's mid-day meetings.
2. Designated employees will be provided specialty training to monitor HACCP, CCP, Preventive Controls, Sanitation and Temperature Controls.

DOCUMENT NAME Hazard Analysis (Bars & Bites)	ISSUE DATE 4/4/2022	PAGE 20 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

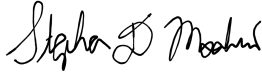
Hazard Analysis for: Bars & Bites								
(1) Ingredient / Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step B = biological C = chemical (including radiological) P = physical		(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is preventive control applied at this step?	
							Yes	No
Receiving and storing ingredients/packaging	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	COA verification for processed nuts and seeds	Supply-chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Peanut/Tree Nut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Packaging must be confirmed to ensure no printing or other manufacturing errors.	Label approval from authorized staff (PC-5);	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	P	Contaminants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and receiving SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sanitation	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify current SSOPs are effective in the removal of potential pathogens.	Verification of the cleaning program (PC-6); validation of the cleaning program (PC-7);	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Peanut/tree nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Verify that allergen protein residue is not present.	Monthly allergen wash verification (PC-4)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Contaminants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Sanitation		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Roasting of raw nuts and seeds [Only shelf stable bars / keto white choc]	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	On-site processing required for raw ingredients	Process control (PC-3)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Macadamia Nut and pecan only	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOPs		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOPs		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Grinding of nuts into butter	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Sanitation		<input type="checkbox"/>	<input checked="" type="checkbox"/>

DOCUMENT NAME Hazard Analysis (Bars & Bites)	ISSUE DATE 4/4/2022	PAGE 21 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

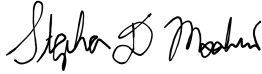
	C	Peanut/Tree Nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Color coding to prevent cross-contamination between allergens.		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and grinding SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Scaling	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP & processed after roasting		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Peanut/Tree Nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Allergen program		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and scaling SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mixing	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Peanut/Tree Nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Allergen program		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Extruding	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Peanuts/Tree Nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Allergen cleaning program		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Wrapping	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Packaging	B	None	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	None	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	None	<input checked="" type="checkbox"/>	<input type="checkbox"/>	End of processing x- to detect three metal standards@ 2.0mm	Process control (PC-2, CCP-1)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fulfillment	B	None	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	None	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	None	<input type="checkbox"/>	<input type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

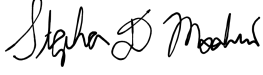
Hazard Analysis for: Cookies								
(1) Ingredient / Processing Step	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step B = biological C = chemical (including radiological) P = physical		(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
							Yes	No
Receiving and storing ingredients/packaging	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	COA verification for processed nuts and seeds	Supply-chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Allergen	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Packaging must be confirmed to ensure no printing or other manufacturing errors.	Label approval from authorized staff (PC-5);	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	P	Contaminants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and receiving SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sanitation	B	Salmonella	<input type="checkbox"/>	<input type="checkbox"/>	Food pathogens could survive the cleaning process and contaminate the production flow line. Therefore, it must be determined if the cleaning detergents and sanitizers along with current SSOPs are effective in the removal of potential pathogens.	Verification of the cleaning program (PC-6); validation of the cleaning program (PC-7);	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Peanut/tree nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Ensure that SSOP is being followed correctly.	Monthly allergen wash verification (PC-4)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Sanitation		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Baking of raw macadamia nuts and pecans	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	GMP: Employee training and SOP	Process Control (PC-3)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Grinding	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Sanitation		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Peanut/Tree Nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Color coding system		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and grinding SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Scaling	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and scaling SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Allergen program		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and scaling SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mixing	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Allergen program		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Extruding	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Allergen program		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GGMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Baking of cookies	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Critical Limit	Process Control (PC-1)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Allergen program		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and baking SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Wrapping	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
X-ray Unit	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>

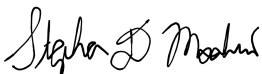
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PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

	P	Extraneous Metal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Final check to prevent extraneous metal (stainless, ferrous, non-ferrous) in product	X-Ray Metal Detector (PC-2, CCP-1)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Packaging	B		<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Storage/Fulfillment/Shipping	B		<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>

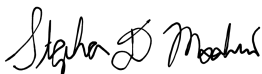
DOCUMENT NAME Hazard Analysis (Jars/Tubes)	ISSUE DATE 4/4/2022	PAGE 25 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Hazard Analysis for: Jars/Tubes

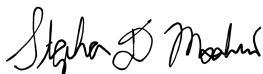
(1) Ingredient / Processing Step	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step B = biological C = chemical (including radiological) P = physical		(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
			Yes	No			Yes	No
Receiving and storing ingredients/ packaging	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	COA verification for processed nuts and seeds	Supply-chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Allergen listing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify no printing errors in packaging.	Label approval from authorized staff (PC-5);	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	P	Contaminants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and receiving SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sanitation	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify effectiveness in the removal of potential pathogens.	Verification (PC-6); validation of the cleaning program (PC-7);	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Peanut/tree nut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify that no allergen residue remains.	Monthly allergen wash verification (PC-4)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	P	Contaminants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Sanitation		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Grinding of nuts into butter	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and grinding SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Peanut/Tree Nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and grinding SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and grinding SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Scaling	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Processed after roasting		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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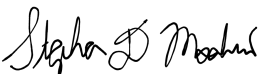
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and scaling SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and scaling SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mixing	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Extruding	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Wrapping	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Packaging	B	None	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	None	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Extraneous Metal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	End of processing	Process control (PC-2, CCP-1)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Storage/Fulfillment / Shipping	B	None	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	None	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	None	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>

DOCUMENT NAME Hazard Analysis (Granola)	ISSUE DATE 4/4/2022	PAGE 27 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

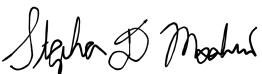
Hazard Analysis for: Granola								
(1) Ingredient / Processing Step	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step B = biological C = chemical (including radiological) P = physical		(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
			Yes	No			Yes	No
Receiving and storing ingredients and packaging	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	COA verification for processed nuts and seeds	Supply-chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Allergen listing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify no printing errors in packaging.	Label approval from authorized staff (PC-5);	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	P	Contaminants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and receiving SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sanitation	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify effectiveness in the removal of potential pathogens.	Verification (PC-6); validation of the cleaning program (PC-7);	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Peanut/tree nut	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify that no allergen residue remains.	Monthly allergen wash verification (PC-4)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	P	Contaminants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Sanitation		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Roasting of raw seeds	B	Salmonella	<input type="checkbox"/>	<input type="checkbox"/>	On-site processing required for raw ingredients	Process control (PC-3)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Grinding of seeds	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and grinding SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Peanut/tree nut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and grinding SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and grinding SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Scaling	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

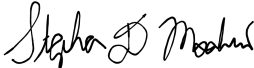
					scaling SOP			
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and scaling SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and scaling SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mixing	B	N/A	<input type="checkbox"/>	<input type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training and mixing SOP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Extruding	B	N/A	<input type="checkbox"/>	<input type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input type="checkbox"/>
Wrapping	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
X-ray Unit	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input checked="" type="checkbox"/>	<input type="checkbox"/>	End of processing	PC-2 (CCP-1)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Packaging	B	N/A	<input type="checkbox"/>	<input type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Storage/Fulfillment/ Shipping	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

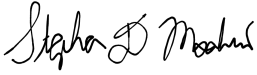
Hazard Analysis for: Chocolate Chips								
(1) Ingredient / Processing Step	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step B = biological C = chemical (including radiological) P = physical		(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
							Yes	No
Receiving and storing ingredients and packaging	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify COAs	Supply-chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Contaminants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sanitation	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify effectiveness.	Verification (PC-6); validation of the cleaning program (PC-7);	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Allergen	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Verify no residue remains.	Monthly wash verification (PC-4)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	P	Contaminants	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Grinding	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Scaling	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Refining	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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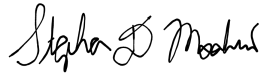
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Storage	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Depositing	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cooling	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Scaling and Bagging	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
X-Ray Processing	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Metal	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Final step of processing	PC2-CCP1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Storage/Fulfillment / Shipping	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	GMP: Employee training		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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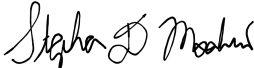
Hazard Analysis for: Ingredients								
(1) Ingredient / Processing Step	(2) Identify <u>potential</u> food safety hazards introduced, controlled or enhanced at this step B = biological C = chemical (including radiological) P = physical		(3) Do any <u>potential</u> food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? <i>Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control</i>	(6) Is the preventive control applied at this step?	
			Yes	No			Yes	No
Almonds – Organic	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate of Analysis / GMP	Supply-chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Almonds Blanched	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate of Analysis / GMP	Supply-chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Almond Flour	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate of Analysis / GMP	Supply-chain program (PC-8)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Apple Dices – Organic Dehydrated	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Avocado Oil – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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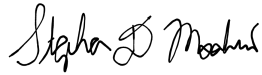
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Baking Soda – Conventional	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Baobab – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cacao/Cocoa	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cake Batter Flavor Powder	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Caramel Cream Flavor Concentrate – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cashews – Organic	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP	Supply chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>

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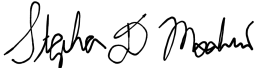
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	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cashew Pieces	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate of Analysis/Spec Sheet/GMP	Supply chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cheesecake Flavor Concentrate	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Chia Seeds Ground – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Chocolate – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cinnamon Powder – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cocoa Butter – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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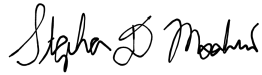
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Coconut Butter	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cocoa Powder	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Coconut Cream Flavor Concentrate/Flakes/ Flour/Milk Powder	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Coconut Flakes	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
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Coconut Flour	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
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Coconut MCT Oil	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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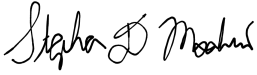
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Coconut Milk Powder – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Coconut Oil – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Dark Cocoa Powder	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fibergel (Orange Pulp) – Conventional	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fibersmart Resistant Dextrin Powder/Syrup - Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Flav-R-Bites Pink Color 4639	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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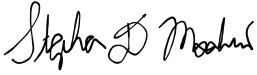
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hazelnuts	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	Allergen	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Hemp Seeds	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
IMO Powder/Syrup	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lemons – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Macadamia Nut – Organic Raw	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP	Supply chain control (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Spec Sheet/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Monk Fruit 25% – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>

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PLANT NAME & ADDRESS Otay Mesa 2735 Cactus Road San Diego CA 92154	SUPERSEDES 1/25/2022	REVIEWED/UPDATED BY: 

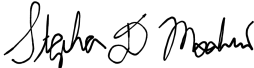
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	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Monk Fruit 50% – Organic Raw	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Nutmeg Powder – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pea Protein Crisps	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pea Protein Powder – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts – Organics	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP	Supply chain control (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
	C	Allergen	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pecans – Organic Roasted Unsalted	B	Salmonella	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP	Supply chain program (PC-8)	<input checked="" type="checkbox"/>	<input type="checkbox"/>

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PLANT NAME & ADDRESS Otay Mesa 2735 Cactus Road San Diego CA 92154	SUPERSEDES 1/25/2022	REVIEWED/UPDATED BY: 

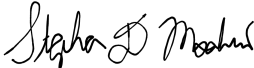
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	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peppermint Flavor Extract	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peppermint Flavor Oil	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pumpkin Seeds	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Raspberry Powder	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sea Salt (BHU Products only) – Conventional	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Shortening (Palm Fruit Oil) – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>

DOCUMENT NAME Hazard Analysis (Ingredients/Components)	ISSUE DATE 4/4/2022	PAGE 39 of 58
PLANT NAME & ADDRESS Otay Mesa 2735 Cactus Road San Diego CA 92154	SUPERSEDES 1/25/2022	REVIEWED/UPDATED BY: 

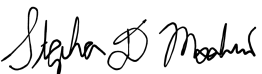
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	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Strawberry Powder	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sunflower Lecithin – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sunflower Oil – Organic (for machine, lubricant)	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sunflower Seeds – Organic Raw	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Vanilla Extract – Organic	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Allergen Statement/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Xanthan Gum – Conventional	B	N/A	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Certificate of Analysis/Spec Sheet/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>

DOCUMENT NAME Hazard Analysis (Ingredients/Components)	ISSUE DATE 4/4/2022	PAGE 40 of 58
PLANT NAME & ADDRESS Otay Mesa 2735 Cactus Road San Diego CA 92154	SUPERSEDES 1/25/2022	REVIEWED/UPDATED BY: 

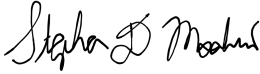
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	P	Foreign Objects	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Continuous Food Guarantee/ GMP		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Water	B		<input type="checkbox"/>	<input type="checkbox"/>	San Diego's annual Drinking Water Quality Report,Water Potability Test		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input type="checkbox"/>	San Diego's annual Drinking Water Quality Report,		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input type="checkbox"/>	San Diego's annual Drinking Water Quality Report		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Bar Film	B		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Car Caddies	B		<input type="checkbox"/>	<input type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pan Liners	B		<input type="checkbox"/>	<input type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Bag – Chips/Granola	B		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>

DOCUMENT NAME Hazard Analysis (Ingredients/Components)	ISSUE DATE 4/4/2022	PAGE 41 of 58
PLANT NAME & ADDRESS Otay Mesa 2735 Cactus Road San Diego CA 92154	SUPERSEDES 1/25/2022	REVIEWED/UPDATED BY: 

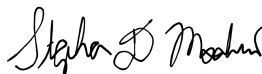
Bag - Keto Bites	B		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cookie Dough Jars	B		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Jar Side and Top/Granola/Chips Labels	B		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cookie Dough Jar Lids	B		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
BHU Fit Bar Master Case	B		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	C		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>
	P		<input type="checkbox"/>	<input checked="" type="checkbox"/>	21 CFR 177/178 compliance statement		<input type="checkbox"/>	<input checked="" type="checkbox"/>

DOCUMENT NAME Process PC-1	ISSUE DATE 4/4/2022	PAGE 42 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

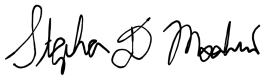
Baking [Cookies]		
Preventive Control	PC-1	
Hazard(s)	Biological (Salmonella)	
Parameters, values or critical limits	>200F for >5 mins. Validation: FDA Thermal Study Salmonella Senftenberg (see Appendix IX)	
Monitoring	What	Chocolate Chip and Double Dark Cookies.
	How	Oven thermometer calibrated with certified thermometer. Verify the oven thermometer is within 1 degree F of the certified thermometer or replace the oven thermometer.
	Frequency	Every batch
	Who	Qualified trained operator
Corrective Action	Place product batches on hold until the last acceptable test. If time/temp is not obtained, perform a risk assessment with a sample sent to the approved lab. Otherwise, destroy the batch. Place the oven out of commission (tag/lock), request service immediately.	
Verification	SQF Practitioner or Production management will verify for time and temperature on the Oven Record Log, as well as any deviations.	
Records	Oven Record Standardization to the NIST thermometer If applicable, deviation report. Training record is also required.	

DOCUMENT NAME Process PC-2 (CCP)	ISSUE DATE 4/4/2022	PAGE 43 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

X-Ray Check for Extraneous Matter [All Products]		
Preventive Control		PC-2 (CCP)
Hazard(s)		Physical
Parameters, values or critical limits		<7mm; validated by FDA 555.425 and manufacturer's standards 2.0mm ferrous, 2.0mm non-ferrous, 2.0mm 316 stainless steel.
Monitoring	What	Identical X-Ray units: A & B
	How	Using individual card standards: 2.0mm ferrous, 2.0mm non-ferrous, 2.0mm 316 stainless steel to challenge.
	Frequency	At start of production, with intervals of every two hours, until the end of production.
	Who	Qualified trained x-ray operator.
Corrective Action		If a metal standard is not detected by the x-ray unit, then retest the product. If the unit does not detect the retest metal standard, then place all products on hold to the last acceptable test.
Verification		<p>The x-ray is challenged every 2 hours and verified by SQF Practitioner or Production management for the three metal standards.</p> <p>Sign and date.</p>
Records		<p>Daily challenge results are recorded on the X-Ray Log.</p> <p>If applicable, deviation report with hold/disposition log.</p> <p>Training record is also required.</p>

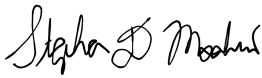
DOCUMENT NAME Process PC-3	ISSUE DATE 4/4/2022	PAGE 44 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Roasting of raw nuts and seeds		
Preventive Control	PC-3	
Hazard(s)	Biological (Salmonella)	
Parameters, values or critical limits	>220F >5 minutes	
Monitoring	What	Raw nuts and raw seeds
	How	Oven thermometer calibrated with certified thermometer Verify the oven thermometer is within 1 degree F of the certified thermometer or replace the oven thermometer.
	Frequency	Every batch
	Who	Qualified trained operator
Corrective Action	Place product batches on hold until the last acceptable test. If time/temp is not obtained, perform a risk assessment with a sample sent to the lab. Otherwise, destroy the batch. Place the oven out of commission (tag/lock), request service immediately.	
Verification	SQF Practitioner or Production management will verify for time and temperature on the Oven Record Log, as well as any deviations.	
Records	Oven Record Standardization to the NIST thermometer If applicable, deviation report with hold/disposition log. Training record is also required.	

DOCUMENT NAME Allergen PC-4	ISSUE DATE 4/4/2022	PAGE 45 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

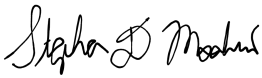
Food Allergen Preventive Controls [All products]		
Preventive Control		Allergen wash equipment testing (PC-4)
Hazard(s)		Peanut and/or tree nuts residue* on processing equipment.
Parameters		Allergen residue must be removed during sanitation SSOP procedure to acceptable testing level.
Monitoring	What	Process equipment surfaces and utensils.
	How	Swab technique using Neogen or Hygiena specific allergen test kits.
	Frequency	Monthly; to be tested after cleaning or changeover of allergen ingredients.
	Who	SQF Practitioner or designated person educated and trained in the procedure.
Corrective Action		Failed process equipment and utensils are rewashed, sanitized and confirmed by a negative test prior to usage or before startup.
Verification		Preoperative inspection results Allergen test result for Hygiena or Neogen Peanut and Cashew; monthly or as needed by SQF Practitioner.
Records		Annual allergen validation study Monthly allergen test results or as needed Employee training record for swab technique Preoperative inspections report Corrective action records Verification records

*Tree Nuts = Hazelnuts, Pecans, Almonds, Cashews, Coconuts, Macadamia Nuts

DOCUMENT NAME Allergen PC-5	ISSUE DATE 4/4/2022	PAGE 46 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

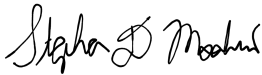
Food Allergen Preventive Controls [All products]		
Preventive Control		Product labels with allergens (PC-5)
Hazard(s)		Undeclared allergens on label packaging
Parameters		All finished products must declare the specific allergen (peanuts and/or tree nuts* used in the formula)
Monitoring	What	Product package label Ingredient listing and allergen declaration matches product
	How	Visual inspection of proof or carton label to match product formula
	Frequency	All new or modified product labels (before purchasing or use in production) One sample film or caddy is inspected by supervisors to ensure accuracy prior to the start of the production run.
	Who	SQF Practitioner for label proofs Production supervisors for actual units
Corrective Action		If labels are incorrect, destroy them. Identify root cause; retrain as needed to prevent mislabeling recurrence. Recall if any finished product has left the facility. Replacement labels purchased.
Verification		Label approval involves sign off from designated proofers in management, label manufacturer with a proof, and a consultant if necessary. Label SOP approvals.
Records		Label approvals/Corrective action records Verification of production records

*Tree Nuts = Hazelnuts, Pecans, Almonds, Cashews, Coconuts, Macadamia Nuts.

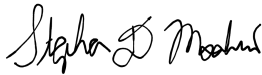
DOCUMENT NAME Process PC-6	ISSUE DATE 4/4/2022	PAGE 47 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Environmental Pathogenic Preventive Control [All products]		
Preventive Control		Monitoring and testing process equipment and environment (PC-6).
Hazard(s)		Vegetative Salmonella pathogen.
Parameters		Process equipment and surroundings are free of pathogens.
Monitoring	What	Surface of processing equipment, utensils, and surrounding areas.
	How	Swab method APHA and Hygiena.
	Frequency	Annual testing or as needed by approved ISO17025 or equivalent micro laboratory for salmonella.
	Who	SQF Practitioner to collect samples; approved laboratory to conduct the test.
Corrective Action		If a positive test result for pathogens is received, follow environmental monitor protocol. Retest until the contamination has been proven to be eliminated.
Verification		SQF Practitioner reviews and evaluates lab results with a sign-off. Verify with ATP swabs quarterly (AOAC). Routine Aw checks of products and/or formula when deemed necessary by SQF Practitioner.
Records		Laboratory results from sample testing (with retest records, if necessary). Root Cause Analysis Report Approved Lab Certificate ATP surface results

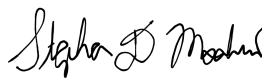
All Bhu Foods products have water activity (Aw) less than 0.65. The low Aw will not support pathogenic growth and reproduction. Per the FDA 2017 Food Code, these products are classified as non potentially hazardous.

DOCUMENT NAME Sanitation PC-7	ISSUE DATE 4/4/2022	PAGE 48 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

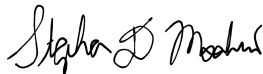
Sanitation Preventive Control [Equipment, utensils, and surroundings]		
Preventive Control		Validation of cleaning program (equipment, utensils, and surroundings) PC-7
Hazard(s)		Pathogen Salmonella not removed during cleaning due to introduction of environmental pathogens and spoilage microorganisms from ingredients, employees, and/or unclean environment.
Parameters		All processing equipment, utensils, and surroundings must be cleaned, sanitized and be free of pathogens and spoilage.
Monitoring	What	Surface of unclean and clean processing equipment, utensils, and surroundings.
	How	Swab method to monitor unclean and clean surface result differences.
	Frequency	Validation done annually or as needed if new cleaning detergents and/or sanitizers are used.
	Who	SQF Practitioner for sampling; approved laboratory for testing
Corrective Action		If the validation results cannot be reported from cleaning and procedure, then revalidate.
Verification		ATB monthly swab testing (Hygiena) Annual validation or as needed for Sanitation SSOP
Records		Sanitation validation study results ATB monthly swab testing (Hygiena) Preoperative inspection records Annual and specific sanitation education and training records for employees

DOCUMENT NAME Supply Chain Control PC-8	ISSUE DATE 4/4/2022	PAGE 49 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

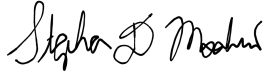
Supply Chain Control PC-8		
Preventive Control		Approved Supplier Program PC-8
Parameters		All ingredients selected by risk assessment analysis and required documents (third party food safety audit, continuous food guarantee, certificate of analysis (COA), organic certificate and supplier questionnaire)
Monitoring	What	Approved food safety documents and COAs
	How	Review documents and COAs
	Frequency	Annual or as needed for approved supplier Each load or lot with accompanying COA
	Who	SQF Practitioner and/or Purchasing Manager
Corrective Action		<p>If the supplier does not provide the required food safety documents, then place on rejection or probation until appropriate corrective action.</p> <p>If a supplier ingredient or packaging does not meet agreed specifications then place on rejection or probation until appropriate corrective action.</p>
Verification		Purchasing SOP Receiving Log– each ingredient and/or packaging loads/lots
Records		2022 Supplier Information folder Supplier COA Supplier Document Register Receiving Log

DOCUMENT NAME Verification Procedures for Supply-Chain-Applied Control Ingredients	ISSUE DATE 4/4/2022	PAGE 50 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

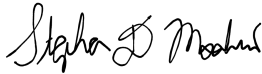
Ingredient (Requiring PC-8)	Approved Supplier	Hazards (Requiring PC-8)	Date of Approval	Verification Method	Verification Records
Almonds	Tierra Farm	Salmonella	4/4/2022	Receiving Log, Purchasing SOP.	Supplier Document Register, 2022 Supplier Information Folder, Receiving Log, Certificate of Analysis, Ingredient Specification Sheet.
Cashews	Tasty Nut Industries via Totally Nuts	Salmonella	4/4/2022	4/4/2022	4/4/2022
Chia Seeds	Nuts.com	Salmonella	4/4/2022	4/4/2022	4/4/2022
Hazelnuts	Capitol Distribution Company via LinkOne	Salmonella	4/4/2022	4/4/2022	4/4/2022
Hemp Roasted Seeds	Victory Foods PBC/Victory Hemp Foods via LinkOne	Salmonella	4/4/2022	4/4/2022	4/4/2022
Macadamia Nuts	Bedemco Inc. via Global Resources Direct, LLC	Salmonella	4/4/2022	4/4/2022	4/4/2022
Peanuts	Multiple Organics	Salmonella	4/4/2022	4/4/2022	4/4/2022
Pea Protein Crisps	Cereal Ingredients Incorporated	Salmonella	4/4/2022	4/4/2022	4/4/2022
Pea Protein Powder	Fenchem Biotek Ltd.	Salmonella	4/4/2022	4/4/2022	4/4/2022
Pecans	Nuts.com	Salmonella	4/4/2022	4/4/2022	4/4/2022
Pumpkin Seeds	Baoqing Crown Star Agricultural Products Co., Ltd. via LinkOne	Salmonella	4/4/2022	4/4/2022	4/4/2022
Sunflower Seeds	Capitol Distribution Company via LinkOne	Salmonella	4/4/2022	4/4/2022	4/4/2022

DOCUMENT NAME Food Allergen Ingredient Analysis	ISSUE DATE 4/4/2022	PAGE 51 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Product Full Name	Allergens
FIT BAR APPLE CHUNK CINNAMON NUTMEG	NONE
FIT BAR DARK CHOCOLATE COCONUT ALMOND	ALMONDS, COCONUT FLAKES
FIT BAR DOUBLE DARK CHOCOLATE CHIP	NONE
FIT BAR PEANUT BUTTER CHOCOLATE CHIP	PEANUTS (PEANUT BUTTER)
FIT BAR PEANUT BUTTER WHITE CHOCOLATE	PEANUTS (PEANUT BUTTER), COCONUT MILK POWDER
FIT BAR SALTED CARAMEL PECAN	PECANS
FIT BAR SNICKERDOODLE COOKIE DOUGH	NONE
FIT BAR SUPERFOOD CHOCOLATE CHIP COOKIE DOUGH	CASHEWS (CASHEW BUTTER)
FIT PROTEIN GRANOLA	COCONUT FLAKES
FIT CHOCOLATE PROTEIN GRANOLA	COCONUT FLAKES
FIT CINNAMON PROTEIN GRANOLA	COCONUT FLAKES
FIT COOKIE CHOCOLATE CHIP	CASHEWS (CASHEW BUTTER)
FIT COOKIE DOUBLE DARK CHOCOLATE	CASHEWS (CASHEW BUTTER)
KETO BITES CHOCOLATE CHIP COOKIE DOUGH	CASHEWS (CASHEW BUTTER)
KETO BITES CHOCOLATE MINT COOKIE DOUGH	CASHEWS (CASHEW BUTTER)
KETO BITES DOUBLE DARK CHOCOLATE COOKIE DOUGH	CASHEWS (CASHEW BUTTER)
KETO BITES PEANUT BUTTER CHOCOLATE CHIP COOKIE DOUGH	PEANUTS (PEANUT BUTTER)
KETO BITES WHITE CHOCOLATE MACADAMIA COOKIE DOUGH	CASHEWS (CASHEW BUTTER), MACADAMIA NUTS, COCONUT MILK POWDER
KETO BAR CARAMEL PEANUT CHOCOLATE CHIP COOKIE DOUGH	CASHEWS (CASHEW BUTTER), PEANUTS
KETO BAR CHOCOLATE CHIP COOKIE DOUGH	CASHEWS (CASHEW BUTTER)
KETO BAR CHOCOLATE COCONUT COOKIE DOUGH	CASHEWS (CASHEW BUTTER), COCONUT FLAKES
KETO BAR CHOCOLATE MINT COOKIE DOUGH	CASHEWS (CASHEW BUTTER)
KETO BAR DOUBLE DARK CHOCOLATE CHIP COOKIE DOUGH	CASHEWS (CASHEW BUTTER)

DOCUMENT NAME Food Allergen Ingredient Analysis	ISSUE DATE 4/4/2022	PAGE 52 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

KETO BAR PEANUT BUTTER CHOCOLATE CHIP COOKIE DOUGH	PEANUTS (PEANUT BUTTER)
KETO SNICKERDOODLE COOKIE DOUGH	CASHEWS (CASHEW BUTTER)
KETO BAR WHITE CHOCOLATE MACADAMIA COOKIE DOUGH	CASHEWS (CASHEW BUTTER), MACADAMIA NUTS, COCONUT MILK POWDER
KETO BAR PB&J	PEANUTS (PEANUT BUTTER), COCONUT MILK POWDER
KETO JAR CHOCOLATE CHIP COOKIE DOUGH	CASHEWS (CASHEW BUTTER)
KETO JAR CHOCOLATE COCONUT COOKIE DOUGH	CASHEWS (CASHEW BUTTER), COCONUT FLAKES
KETO JAR DOUBLE DARK CHOCOLATE COOKIE DOUGH	CASHEWS (CASHEW BUTTER)
KETO JAR PEANUT BUTTER CHOCOLATE CHIP COOKIE DOUGH	PEANUTS (PEANUT BUTTER)
KETO JAR BIRTHDAY CAKE BATTER	CASHEWS (CASHEW BUTTER), COCONUT MILK POWDER
KETO COOKIE BUTTER SPREAD	CASHEWS (CASHEW BUTTER)
KETO CHOCOLATE HAZELNUT SPREAD	HAZELNUTS (HAZELNUT BUTTER)
KETO CHOCOLATE CHIP BAKEABLE COOKIE DOUGH	ALMONDS (ALMOND BUTTER)
ALKALINE CHOCOLATE CHIP COOKIE DOUGH JAR	CASHEWS (CASHEW BUTTER)
ALKALINE STRAWBERRY CHEESECAKE COOKIE DOUGH JAR	CASHEWS (CASHEW BUTTER)
SEMI SWEET CHOCOLATE CHIPS	NONE

DOCUMENT NAME Allergen Verification Listing/ Allergen Scheduling and Cleaning Implications	ISSUE DATE 4/4/2022	PAGE 53 of 58
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Allergen Verification Listing

FACILITY ALLERGENS

Processed Almond Nuts/Flour

Processed Cashews

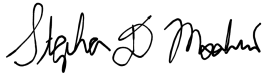
Processed Peanuts

Processed Hazelnuts

Processed Coconut Flakes, Coconut Milk Powder

Raw Macadamia Nuts

Raw Pecan Nuts

DOCUMENT NAME Allergen Verification Listing/ Allergen Scheduling and Cleaning Implications	ISSUE DATE 4/4/2022	PAGE 54 of 58
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Production Line Allergen Assessment

Scheduling Implications:

Allergens have shared use of a singular production line in the facility. As a best practice, different allergens will be scheduled on different days. Peanut products should be handled with care as peanut is the most common allergen for human consumption out of our list of nut ingredients. If different allergens must be run on the same day, the following procedure below is to be followed.

Allergen Cleaning Implications:

Products which share the same allergens can be run without a mandatory changeover cleaning, for example bars which only contain cashews. Tree nuts cannot be considered to be a singular allergen. Each type of tree nut is a different allergen. Someone could be allergic to cashews but not to coconut, etc.

The below are acceptable examples of a production changeover during a scheduled date of peanut, cashew, and macadamia nut derived products.

EXAMPLE #1

First: Keto Peanut Butter Chocolate Chip Bar (Peanut)

ALLERGEN CLEAN BEFORE CHANGEOVER

Second: Keto Chocolate Chip Bar (Cashew)

NO CHANGEOVER ALLERGEN CLEANING NECESSARY

Last: Keto White Chocolate Macadamia (Cashew, Macadamia Nut)

EXAMPLE #2

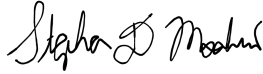
First: Keto Chocolate Chip Bar (Cashew)

NO CHANGEOVER ALLERGEN CLEANING NECESSARY

Second: Keto White Chocolate Macadamia (Cashew, Macadamia Nut)

ALLERGEN CLEAN BEFORE CHANGEOVER

Last: Keto Peanut Butter Chocolate Chip Bar (Peanut)

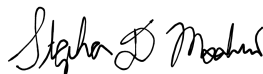
DOCUMENT NAME Product Hold Templates	ISSUE DATE 4/4/2022	PAGE 55 of 58
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Product Hold and Disposition Report

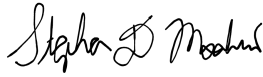
Date	Product
Product Lot #	
Reasons for Hold	
Action	
Resolution	
Resolution Date	Approved by
Verification Date	Verified by

Product Hold and Release Log Summary Template

Location
Hold Date Hold Number
Product & Lot Number Quantity/Reason for Hold
Hold Placed by (Signature)
Resolution Resolution Approved By (Signature)
Release Date Verified By

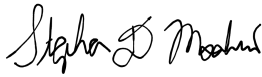
DOCUMENT NAME Product Hold Templates	ISSUE DATE 4/4/2022	PAGE 56 of 58
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QA HOLD / RETENCIÓN DE QA		QA HOLD / RETENCIÓN DE QA	
DO NOT REMOVE / NO QUITAR		DO NOT REMOVE / NO QUITAR	
Hold Date:		Hold Date:	
Hold Product Name:		Hold Product Name:	
Hold Product Lot Number:		Hold Product Lot Number:	
Hold Product Amount/Weight:		Hold Product Amount/Weight:	
Hold Product Location:		Hold Product Location:	
Instructions:		Instructions:	
For QA Use Only / Solo Para QA		For QA Use Only / Solo Para QA	
Date:		Date:	
Hold Number:		Hold Number:	
Reason for Hold:		Reason for Hold:	
Final Disposition:		Final Disposition:	
Approved by:		Approved by:	
Signature:		Signature:	
DO NOT REMOVE / NO QUITAR		DO NOT REMOVE / NO QUITAR	

DOCUMENT NAME Deviation Report Template	ISSUE DATE 4/4/2022	PAGE 57 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

	BHU FOODS Deviation Report	Version Date: 3/30/22
		Version Number: 1.0

Product:		Product Line:	
Facility:			
Identify the Deviation:			
When did the deviation occur?		Date:	Time: am/pm
Reported by:		Initial:	Shift:
Reason for holding the product:			
Amount of product held:			
Person placing product on hold:		Initial:	
Disposition and/or release of product:			
Person making the product disposition:		Date:	
Signature:			
Actions to prevent the deviation from recurring:			
Person making recommendation:			
Initial:		Date:	
Approved by:		Date:	

DOCUMENT NAME Hygienic Zoning Maps	ISSUE DATE 4/4/2022	PAGE 59 of 58
PLANT NAME/ ADDRESS Otay Mesa 2735 Cactus Road San Diego 92154	SUPERSEDES 1/25/2022	REVIEWED & UPDATED BY: 

Hygienic Zoning

