

HIGH ROAD

CRAFT ICE CREAM & SORBET

Quality and Safety Plan for High Road Craft Ice Cream Ingredients and Variegates – High Road Kitchen

Plant Name: High Road Craft Ice Cream – Marietta Plant	Issue Date: 7/9/2016
Address: 1730 West Oak Commons Court, Marietta, Georgia, 30062	Supersedes: NEW
Products Manufactured: Chocolate Inclusions and Variegates, Fruit-Based Inclusions and Variegates, Nut-Based Inclusions and Variegates, Baked Goods. Doughs and Batters.	
Product Description, including Important Food Safety Characteristics:	Heat-processed manufactured inclusions and variegates for ice cream manufacturing – to be stored dry, refrigerated and/or frozen. Allergens and potentially hazardous foods are utilized in the manufacturing environment.
Ingredients:	Chocolates, various. Cocoa powder. Sweeteners (sugar, dextrose, corn syrup, honey). Flour. Various nuts (tree nuts and peanuts). Spices. Extracts. Pasteurized Egg Products. Fresh produce. Dairy ingredients (butter, milk, cream). Fresh Fruits. Frozen Fruits. Fruit Purees. Nut butters. Liquors. Flavorings.
Packaging Used:	FDA Approved Food Storage Containers (primarily CAMBRO and stainless steel containers)
Intended Use:	Internal usage in Ice Cream Manufacturing.
Intended Consumers:	n/a. These products are used in the final ice cream manufacturing process here at High Road Craft Ice Cream. Consumers experience the ingredients as part and parcel of the finished ice cream products.
Shelf Life Standards:	7 days for refrigerated items. 6 months for frozen items. 30 days for dry/shelf stable items.

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Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 10-01-2014 Revision: 07-09-2016

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Labeling Instructions:	Item. Date. Technician Initials. Allergen (if applicable). Best by.
Storage:	Dry. Refrigerated. Frozen. (varies by finished item)
Approved by: Keith Schroeder, HACCP-certified manager	Date Approved: 7/9/16

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Plant Name: High Road Craft Ice Cream – Marietta Plant			Issue Date: July 8, 2016	
Address: 1730 West Oak Commons Ct. Suite B, Marietta, GA 30062			Supersedes: NEW	
Hazard Analysis for Nut Inclusions, Preparations, and Pastes (all tree nut and peanut preparations)				
Ingredient/ Processing Step	Identify potential food safety hazards introduced, controlled, or enhanced at this step	Do any potential food safety hazards require a preventive control? If so, Likelihood (L, M, H)	What preventive control measures can be applied to significantly minimize or prevent the food safety hazard? (Consider CCPs, Allergen control, supply-chain prerequisite program or other preventive control	Is the preventive control applied at this step?
Receiving	(B) Rancidity from Pathogen Activity	Yes M	Pre-Requisite program for receiving	YES
	(C) Possible presence of non-approved food additives or chemicals from processing	Yes L	Purchase ingredients only from approved suppliers SOP FS-015	YES
	(P) Presence of foreign materials in bulk nut package.	Yes M	Visual inspection of incoming goods.	NO
Scaling	(B) Possible cross-contamination from food safety personnel or food contact surfaces	Yes H	cGMP prerequisite program for employee hygiene, and adherence to SSOPs for cleaning manufacturing equipment and facilities	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible presence of foreign materials in bulk nut package.	Yes M	Flat-sorting and review of nuts for presence of foreign matter	YES

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Blending	(B) Verify proper cleaning of equipment and utensils to prevent cross-contamination	Yes H	Review daily sanitation checklist to ensure QA oversight of cleaning was completed. Visually inspect.	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO
Cooking	(B) Possible pathogen activity in nut products.	Yes H	Cook all roasted nut products at 250 degrees F or higher for 15 minutes or more, and cook all caramelized nuts in hot, fluid sugar bases at 309 degrees F or higher for at least 5 minutes	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO
Cooling	(B) Possible pathogen activity in improperly cooled nut preparations	Yes M	Adherence to Inclusion/Variagate HACCP plan requirements	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO
Packing	(B) Possible cross-contamination from improperly stored packaging and/or improper handling practices	Yes M	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible	Yes	Adherence to plant	YES

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	foreign matter introduced from manufacturing workspace, equipment or utensils	L	cGMPs and SSOP OP-002 Personnel Practices	
Storing	(B) Products must be stored under conditions specified in approved formulas. Variations from this may result in increased microbial activity.	Yes M	Products must be stored in accordance with instructions on formula, and FIFO as outlined in SSOP FS-001	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO

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List of Current Nut-Containing Preparations:

Product	Usage	Storage/Shelf Life	Visual Specification Reference	Min-Max Reference(s)
Almond Praline	Various Ice Creams, All Brands	6 months, frozen		
Candied Walnut	High Road Foodservice Ice Creams, Various	6 months, frozen		
Hazelnut Paste	HEB Central Market Own Brand – Hazelnut Latte	7 days, refrigerated		
Peanut Praline	Various Ice Creams, All Brands	6 months, frozen		
Pecan Praline	Various Ice Creams, All Brands	6 months, frozen		
Pistachio Paste	Various Ice Creams containing Pistachio (High Road Brand)	7 days, refrigerated		
Spicy Pecan Praline	Various Ice Creams, All Brands	6 months, frozen		
Chile Pecan Kit	HEB Central Market Own Brand – Chile Pepper Pecan	7 days, refrigerated		
Coconut Ginger Kit	HEB Central Market Own Brand – Coconut Ginger	6 months, frozen		

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Plant Name: High Road Craft Ice Cream – Marietta Plant		Issue Date: July 8, 2016		
Address: 1730 West Oak Commons Ct. Suite B, Marietta, GA 30062				Supersedes: NEW
Hazard Analysis for Dairy-Containing Variiegates and Flavorings				
Ingredient/ Processing Step	Identify potential food safety hazards introduced, controlled, or enhanced at this step	Do any potential food safety hazards require a preventive control? If so, Likelihood (L, M, H)	What preventive control measures can be applied to significantly minimize or prevent the food safety hazard? (Consider CCPs, Allergen control, supply-chain prerequisite program or other preventive control	Is the preventive control applied at this step?
Receiving	(B) Rancidity from Pathogen Activity in improperly stored or manufactured product	Yes M	Pre-Requisite program for receiving	YES
	(C) Possible presence of non-approved food additives or chemicals from processing	Yes L	Purchase ingredients only from approved suppliers SOP FS-015	YES
	(P) Presence of foreign materials in bulk ingredient packages.	Yes M	Visual inspection of incoming goods.	NO
Scaling	(B) Possible cross-contamination from food safety personnel or food contact surfaces	Yes H	cGMP prerequisite program for employee hygiene, and adherence to SSOPs for cleaning manufacturing equipment and facilities	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible presence of	Yes M	Visual inspection of measured or metered	YES

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	foreign materials in ingredients.		ingredients.	
Blending	(B) Verify proper cleaning of equipment and utensils to prevent cross-contamination	Yes M	Review daily sanitation checklist to ensure QA oversight of cleaning was completed. Visually inspect.	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO
Cooking	(B) Possible pathogen activity in raw ingredients and/or (PHF) Potentially Hazardous Foods conditions in finished product.	Yes M	Cook all products to 212 degrees F or higher for 5 minutes or more, following guidelines on product formulas for specific cooking instructions. (All exceed time temp of this baseline standard)	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO
Cooling	(B) Possible pathogen activity in improperly cooled preparations	Yes M	Adherence to Inclusion/Variagate HACCP plan requirements	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO
Packing	(B) Possible cross-contamination from improperly stored packaging and/or improper handling practices	Yes M	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
	(C) Possible contamination from the presence of cleaning chemicals and	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES

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	sanitizers			
	(P) Possible foreign matter introduced from manufacturing workspace, equipment or utensils	Yes M	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
Storing	(B) Products must be stored under conditions specified in approved formulas. Variations from this may result in increased microbial activity.	Yes M	Products must be stored in accordance with instructions on formula, and FIFO as outlined in SSOP FS-001	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO

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List of Current Dairy-Containing Variegates and Flavorings:

Product	Usage	Storage/Shelf Life	Visual Specification Reference	Min-Max Reference(s)
Brown Butter Caramel	Various Ice Creams, All Brands	Shelf Stable, 7 days		
Buttermilk, Brixed	Various Buttermilk-Containing Ice Creams – All Brands	14 days, refrigerated		
Chocolate Chunk	Various Ice Creams, All Brands	6 months, frozen		
Chocolate Fudge Caramel	Various Ice Creams, All Brands	Shelf Stable, 7 days		
Chocolate Ganache	Various Ice Creams, All Brands	7 days, refrigerated		
Chocolate Stracciatella	Various Ice Creams, All Brands	Made to order		
Toffee	Toffee Toasted Almond, High Road	6 months, frozen		

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Plant Name: High Road Craft Ice Cream – Marietta Plant		Issue Date: July 8, 2016		
Address: 1730 West Oak Commons Ct. Suite B, Marietta, GA 30062		Supersedes: NEW		
Hazard Analysis for Chocolate Preparations (Including “Chunk,” “Ganache,” and “Stracciatella”)				
Ingredient/ Processing Step	Identify potential food safety hazards introduced, controlled, or enhanced at this step	Do any potential food safety hazards require a preventive control? If so, Likelihood (L, M, H)	What preventive control measures can be applied to significantly minimize or prevent the food safety hazard? (Consider CCPs, Allergen control, supply-chain prerequisite program or other preventive control	Is the preventive control applied at this step?
Receiving	(B) Rancidity from Pathogen Activity in improperly stored or manufactured product	Yes M	Pre-Requisite program for receiving	YES
	(C) Possible presence of non-approved food additives or chemicals from processing	Yes L	Purchase ingredients only from approved suppliers SOP FS-015	YES
	(P) Presence of foreign materials in bulk ingredient packages.	Yes M	Visual inspection of incoming goods.	NO
Scaling	(B) Possible cross-contamination from food safety personnel or food contact surfaces	Yes H	cGMP prerequisite program for employee hygiene, and adherence to SSOPs for cleaning manufacturing equipment and facilities	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible presence of foreign materials in ingredients.	Yes M	Visual inspection of measured or metered ingredients.	YES
Blending	(B) Verify proper cleaning of equipment and utensils to prevent cross-contamination	Yes M	Review daily sanitation checklist to ensure QA oversight of cleaning was completed. Visually inspect.	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO

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Cooking	(B) Possible pathogen activity in raw ingredients and/or (PHF) Potentially Hazardous Foods conditions in finished product.	Yes M	Cook all products to be blended with chocolate to 180 degrees F or higher for 2 minutes or more, following guidelines on product formulas for specific cooking instructions.	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO
Cooling	(B) Possible pathogen activity in improperly cooled preparations	Yes M	Adherence to Inclusion/Variagate HACCP plan requirements	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO
Packing	(B) Possible cross-contamination from improperly stored packaging and/or improper handling practices	Yes H	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible foreign matter introduced from manufacturing workspace, equipment or utensils	Yes M	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
Storing	(B) Products must be stored under conditions specified in approved formulas. Variations from this may result in increased microbial activity.	Yes M	Products must be stored in accordance with instructions on formula, and FIFO as outlined in SSOP FS-001	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO

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List of Current Chocolate Preparations:

Product	Usage	Storage/Shelf Life	Visual Specification Reference	Min-Max Reference(s)
Chocolate Chunk	Various Ice Creams, All Brands	6 months, frozen		
Chocolate Fudge Caramel	Various Ice Creams, All Brands	Shelf Stable, 7 days		
Chocolate Ganache	Various Ice Creams, All Brands	7 days, refrigerated		
Chocolate Stracciatella	Various Ice Creams, All Brands	Made to order		
Chocolate Syrup	Various Ice Creams, All Brands	7 days, refrigerated		

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Plant Name: High Road Craft Ice Cream – Marietta Plant		Issue Date: July 8, 2016		
Address: 1730 West Oak Commons Ct. Suite B, Marietta, GA 30062		Supersedes: NEW		
Hazard Analysis for Fruit-Based Variegates and Flavorings				
Ingredient/ Processing Step	Identify potential food safety hazards introduced, controlled, or enhanced at this step	Do any potential food safety hazards require a preventive control? If so, Likelihood (L, M, H)	What preventive control measures can be applied to significantly minimize or prevent the food safety hazard? (Consider CCPs, Allergen control, supply-chain prerequisite program or other preventive control)	Is the preventive control applied at this step?
Receiving	(B) Rancidity from Pathogen Activity in improperly stored or manufactured product	Yes M	Pre-Requisite program for receiving	YES
	(C) Possible presence of non-approved food additives or chemicals from processing	Yes L	Purchase ingredients only from approved suppliers SOP FS-015	YES
	(P) Presence of foreign materials in bulk ingredient packages.	Yes M	Visual inspection of incoming goods.	NO
Scaling	(B) Possible cross-contamination from food safety personnel or food contact surfaces	Yes H	cGMP prerequisite program for employee hygiene, and adherence to SSOPs for cleaning manufacturing equipment and facilities	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible presence of foreign materials in ingredients.	Yes M	Visual inspection of measured or metered ingredients.	YES
Blending	(B) Verify proper cleaning of equipment and utensils to prevent cross-contamination	Yes M	Review daily sanitation checklist to ensure QA oversight of cleaning was completed. Visually inspect.	YES
	(C) Possible contamination from the	Yes L	Adherence to SSOP for segregation of chemicals	YES

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	presence of cleaning chemicals and sanitizers		from foodstuffs	
	(P) n/a	No	n/a	NO
Cooking	(B) Possible pathogen activity in raw ingredients and/or (PHF) Potentially Hazardous Foods conditions in finished product.	Yes M	Cook all products to 212 degrees F or higher for 5 minutes or more, following guidelines on product formulas for specific cooking instructions. (All exceed time temp of this baseline standard)	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO
Cooling	(B) Possible pathogen activity in improperly cooled preparations	Yes M	Adherence to Inclusion/Variagate HACCP plan requirements	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO
Packing	(B) Possible cross-contamination from improperly stored packaging and/or improper handling practices	Yes M	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible foreign matter introduced from manufacturing workspace, equipment or utensils	Yes L	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
Storing	(B) Products must be stored under conditions specified in approved formulas. Variations from this may result in increased microbial activity.	Yes M	Products must be stored in accordance with instructions on formula, and FIFO as outlined in SSOP FS-001	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO

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List of Current Fruit Variegates and Flavorings:

Product	Usage	Storage/Shelf Life	Visual Specification Reference	Min-Max Reference(s)
Blueberry Jam	High Road Lemon Blueberry Ice Cream	Frozen, 6 months Refrigerated, 7 days		
Strawberry Jam	High Road Lemon Blueberry Ice Cream	Frozen, 6 months Refrigerated, 7 days		
Peach Preserves	High Road Peach Ice Cream (and other custom Foodservice Ice Cream)	Frozen, 6 months Refrigerated, 7 days		
Date Paste	Central Market Jamaican Jam	Frozen, 6 months Refrigerated, 7 days		
Lemon Juice (28 brix)	Various Ice Creams	Frozen, 6 months Refrigerated, 7 days		
Lime Juice (28 brix)	Various Ice Creams	Frozen, 6 months Refrigerated, 7 days		

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Address: 1730 West Oak Commons Ct. Suite B, Marietta, GA 30062		Supersedes: NEW		
Hazard Analysis for Baked Goods (Brownies, Cookies, Cakes)				
Ingredient/ Processing Step	Identify potential food safety hazards introduced, controlled, or enhanced at this step	Do any potential food safety hazards require a preventive control? If so, Likelihood (L, M, H)	What preventive control measures can be applied to significantly minimize or prevent the food safety hazard? (Consider CCPs, Allergen control, supply-chain prerequisite program or other preventive control)	Is the preventive control applied at this step?
Receiving	(B) Rancidity from Pathogen Activity in improperly stored or manufactured product	Yes M	Pre-Requisite program for receiving	YES
	(C) Possible presence of non-approved food additives or chemicals from processing	Yes L	Purchase ingredients only from approved suppliers SOP FS-015	YES
	(P) Presence of foreign materials in bulk ingredient packages.	Yes M	Visual inspection of incoming goods.	NO
Scaling	(B) Possible cross-contamination from food safety personnel or food contact surfaces	Yes H	cGMP prerequisite program for employee hygiene, and adherence to SSOPs for cleaning manufacturing equipment and facilities	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible presence of foreign materials in ingredients.	Yes M	Visual inspection of measured or metered ingredients.	YES
Blending	(B) Verify proper cleaning of equipment and utensils to prevent cross-contamination	Yes M	Review daily sanitation checklist to ensure QA oversight of cleaning was completed. Visually inspect.	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO

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Cooking	(B) Possible pathogen activity in raw ingredients and/or (PHF) Potentially Hazardous Foods conditions in finished product.	Yes M	Cook all products at 250 degrees F or higher for 5 minutes or more, following guidelines on product formulas for specific cooking instructions. Verify internal temperatures of 175 degrees or higher at completion of cooking process. (All exceed time temp of this baseline standard) Log temperatures in approved Culinary Batch Log.	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO
Cooling	(B) Possible pathogen activity in improperly cooled preparations	Yes	Adherence to Inclusion/Variagate HACCP plan requirements	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO
Packing	(B) Possible cross-contamination from improperly stored packaging and/or improper handling practices	Yes M	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
	(B) Possible nut cross-contamination		Segregate nut-containing products according to SSOP FS-004	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible foreign matter introduced from manufacturing workspace, equipment or utensils	Yes L	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
Storing	(B) Products must be stored under conditions specified in approved formulas. Variations from this may result in increased microbial activity.	Yes M	Products must be stored in accordance with instructions on formula, and FIFO as outlined in SSOP FS-001	YES
	(C) n/a	No	n/a	NO

Document: Master List of Allergic Ingredients	Page 18	Authorized by: Keith Schroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 10-01-2014 Revision: 07-09-2016

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CRAFT ICE CREAM & SORBET

	(P) n/a	No	n/a	NO
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List of Current Baked Goods:

Product	Usage	Storage/Shelf Life	Visual Specification Reference	Min-Max Reference(s)
Almond Cookie	Tortoni Ice Cream (BLVD)	Frozen, 6 months		
Biscotti	High Road Foodservice Ice Creams, Various	Frozen, 6 months		
Blondie	R&D (TBD)	Frozen, 6 months		
Brownie	Cheesecake Brownie Ice Cream (BLVD)	Frozen, 6 months		
Chocolate "Oreo-Style" Cookies	High Road Foodservice Ice Creams, Various	Frozen, 6 months		
Chocolate Chip Cookies	High Road Foodservice Ice Creams, Various	Frozen, 6 months		
Crumb Topping	High Road Foodservice Ice Creams, Various	Frozen, 6 months		
Lemon Rosemary Shortbread	HEB Central Market Own Brand Ice Cream	Frozen, 6 months		

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Plant Name: High Road Craft Ice Cream – Marietta Plant		Issue Date: July 8, 2016		
Address: 1730 West Oak Commons Ct. Suite B, Marietta, GA 30062		Supersedes: NEW		
Hazard Analysis for Doughs and Batters for Inclusion in Finished Ice Cream				
Ingredient/ Processing Step	Identify potential food safety hazards introduced, controlled, or enhanced at this step	Do any potential food safety hazards require a preventive control? If so, Likelihood (L, M, H)	What preventive control measures can be applied to significantly minimize or prevent the food safety hazard? (Consider CCPs, Allergen control, supply-chain prerequisite program or other preventive control)	Is the preventive control applied at this step?
Receiving	(B) Rancidity from Pathogen Activity in improperly stored or manufactured product	Yes H	Pre-Requisite program for receiving	YES
	(B) Ensure that all incoming ingredients for doughs and batters are approved "Ready-to-Eat" products (pasteurized or fully cooked)		COAs reviewed and supplier specifically approved for Ready-to-Eat ingredient sales to High Road	
	(C) Possible presence of non-approved food additives or chemicals from processing	Yes L	Purchase ingredients only from approved suppliers SOP FS-015	YES
Scaling	(P) Presence of foreign materials in bulk ingredient packages.	Yes M	Visual inspection of incoming goods.	NO
	(B) Possible cross-contamination from food safety personnel or food contact surfaces	Yes H	cGMP prerequisite program for employee hygiene, and adherence to SSOPs for cleaning manufacturing equipment and facilities	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
Blending	(P) Possible presence of foreign materials in ingredients.	Yes M	Visual inspection of measured or metered ingredients.	YES
	(B) Verify proper	Yes	Review daily sanitation	YES

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	cleaning of equipment and utensils to prevent cross-contamination	M	checklist to ensure QA oversight of cleaning was completed. Visually inspect.	
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) n/a	No	n/a	NO
Packing	(B) Possible cross-contamination from improperly stored packaging and/or improper handling practices	Yes M	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
	(C) Possible contamination from the presence of cleaning chemicals and sanitizers	Yes L	Adherence to SSOP for segregation of chemicals from foodstuffs	YES
	(P) Possible foreign matter introduced from manufacturing workspace, equipment or utensils	Yes L	Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	YES
Storing	(B) Products must be stored under conditions specified in approved formulas. Variations from this may result in increased microbial activity.	Yes M	Products must be stored in accordance with instructions on formula, and FIFO as outlined in SSOP FS-001	YES
	(C) n/a	No	n/a	NO
	(P) n/a	No	n/a	NO

Document: Master List of Allergic Ingredients	Page 22	Authorized by: Keith Schroeder
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List of Current Doughs and Batters:

None as of 7/6/2016 (KMS)

Product	Usage	Storage/Shelf Life	Visual Specification Reference	Min-Max Reference(s)

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High Road Kitchen Product Specifications Change Log:

Item	Change Made	Reason for Change	Initiated By	Approved By

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Inclusion and Variegate Development and Production Methodology

1. Collaborate with customer or internal culinary product development professional on intended application of finished variegate or inclusion.
2. Identify ingredients desired for usage in variegate or inclusion.
3. Select suppliers for ingredients who can provide certificates of analysis, and who have an approved food safety program at the points of manufacturing, distribution, and transport.
4. Follow High Road Craft Ice Cream, Inc.'s SQF plan section 2.4.5 "Incoming Goods and Services" for specifications regarding the receiving and storing food ingredients.
5. Assign one variegate or inclusion production to one workstation and one qualified culinary production worker (and to possible addition of one assistant) to minimize cross-contamination potential, and work on **one** variegate at a time, as is guided by a clear, **daily variegate/inclusion production schedule**.
6. Follow the formulas, procedures, and/or methods precisely, and verify that yields match batch size instructions per the production schedule.
7. Complete batch production logs, validating that appropriate and documented kill steps have been executed and measured for each batch.
8. Safely pack, label, date, and store finished inclusion or variegate as follows:
 - a. **If dry/shelf stable:** Pack in covered food-grade container, and store per FIFO principles – in an approved dry storage area, segregating allergens, if applicable, to an allergen-assigned storage area.
 - b. **If refrigerated:** Pack in covered food-grade container, and place in an approved walk-in or reach-in refrigerator at 40 degrees F or below.
 - c. **If frozen:** Pack in covered food-grade container, and place in an approved walk-in or reach-in refrigerator at 0 degrees F or below.
9. Sanitize between production of every item on the production schedule. This process is known as a **changeover**.
10. Send sample of each finished batch to the lab for APC analysis.
11. Review product organoleptic specifications to ensure adherence to the following standards:
 - a. Color (within min-max range)
 - b. Texture (tested by culinary professional, to verify freshness and proper texture)
 - c. Viscosity (if applicable, to ensure proper functioning in variegate pump system)
 - d. Flavor (tested by culinary professional, to ensure adherence to formula)
 - e. Size (within min-max range)
12. Culinary lead presents ready-to-use product to QA lead for release into ice cream manufacturing facility.

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HACCP Plan

INCLUSIONS & VARIETIES

Product Description
Product Ingredients
Flow Chart
Hazard Analysis
HACCP Plan (HACCP Control Chart)
CCP Forms with Corrective Action (Deviation) Log

Prepared By
High Road Craft Ice Cream and Sorbet
Marietta, GA

**Product Description
INCLUSIONS & VARIEGATES**

1. COMMON NAME(S):	Inclusions & Variegates
2. SPECIFIC PRODUCT NAME(S):	Almond Praline, Tortoni Mix, Cherries, Rosemary Shortbread, Peanut Praline, Spiced Pecans, Chile Jam, Date Prep, Peach Jam Brown Butter Caramel, Straciatella, Chocolate Syrup, Chocolate Caramel, Raspberry Thyme Jam, Invert Sugar, Caramelized Bananas, Chocolate Paste, Ganache, Chocolate Ganache, Coconut Sorbet, Corn Pudding, Schumtz, Simple Syrup, Cardamon, Straciatella,
3. HOW IS IT TO BE USED:	As an ingredient to ice cream, Sorbet and Gelato
4. IMPORTANT PRODUCT CHARACTERISTICS:	
5. PACKAGING:	NA
6. LENGTH OF SHELF LIFE:	
7. WHERE WILL IT BE SOLD:	NA
8. LABELING INSTRUCTIONS:	NA

Document: Product Description and Product Lists	Page 1 of 2	Authorized by:
Process Category: Inclusions & Variegates	Plant Address: 1730 B West Oak Commons Court Marietta, GA	Date of Issue: 1-31-2015 Revision: None

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Product Description
INCLUSIONS & VARIEGATES

9. IS SPECIAL DISTRIBUTION CONTROL NEEDED:	In house ingredient; Not for Distribution
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Document: Product Description and Product Lists	Page 2 of 2	Authorized by:
Process Category: Inclusions & Variegates	Plant Address: 1730 B West Oak Commons Court Marietta, GA	Date of Issue: 1-31-2015 Revision: None

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**Product Ingredients
INCLUSIONS & VARIEGATES**

Ingredients	Known Hazards	Likely Risk (probability & severity) H= High, M= Medium, L= Low		Comment: Preventive programs in effect or Corrective Action to assure finished product safety.	Critical Ingredient or Hazard
		Probability	Severity		
Water	B None			PP – Annual water testing. Water Potability certificate is on file.	No
	P None			PP – Annual water testing. Water Potability certificate is on file.	
	C None			PP – Annual water testing. Water Potability certificate is on file.	
Cream	B Listeria	L	H	Certificate of Analysis, HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Milk Protein	L	H	All allergens are declared on the ingredient statement of the final product.	
Buttermilk	B Listeria	L	H	Certificate of Analysis, HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Milk Protein	L	H	All allergens are declared on the ingredient statement of the final product.	
Sweetened Condensed Milk	B Listeria	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Milk	L	H	All allergens are declared on the ingredient statement of the final product.	
Evaporated Milk	B Listeria	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Milk Protein	L	H	All allergens are declared on the ingredient statement of the final product.	
Ginger Juice	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
D131 Stabilizer	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Kaffir Lime	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Corn Syrup (42/43)	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Sorgham	B None				No

Document: Product Ingredients	Page 1 of 5	Authorized by:
Process Category: Inclusions & Variiegates	Plant Address: 1730 B West Oak Commons Court, Marietta, GA	Date of Issue: 01-31-2015 Revision: None

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**Product Ingredients
INCLUSIONS & VARIEGATES**

	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Cane Syrup	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Glucose	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Salt	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Chocolate	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Milk, Soy Protein	L	H	All allergens are declared on the ingredient statement of the final product.	
Cocoa Powder	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Butter	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Milk Protein	L	H	All allergens are declared on the ingredient statement of the final product.	
Granulated Sugar	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Honey	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Brown Sugar	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Vietnamese Cinnamon	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
All Purpose Flour	B None				No

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**Product Ingredients
INCLUSIONS & VARIEGATES**

	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Wheat Protein	L	H	All allergens are declared on the ingredient statement of the final product.	
Fresh Thyme Leaves	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR has a supplier certification program in place	
Egg White Liquid	B Salmonella	L	H	Certificate of Analysis, HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Egg Protein	L	H	All allergens are declared on the ingredient statement of the final product.	
Coffee Extract	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Peppermint Extract	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Vanilla Extract	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Cherries	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR Has a supplier certification program in place.	
Raspberry Puree	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
IQF Peaches	B None	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR Has a supplier certification program in place	
Ripened Banana	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR Has a supplier certification program in place	
Ears of Corn	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR Has a supplier certification program in place	
Date Plums -Dried	B None				No

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**Product Ingredients
INCLUSIONS & VARIEGATES**

	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR Has a supplier certification program in place	
Coconut Chips	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Tree Nut Protein	L	H	HR Has a supplier certification program in place	
Toasted Coconut	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Tree Nut Protein	L	H	HR Has a supplier certification program in place	
Coconut Milk	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Tree Nut Protein	L	H	HR Has a supplier certification program in place	
Amaretto	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Roasted Peanuts	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Peanut Protein, Aflatoxin	L	H	All allergens are declared on the ingredient statement of the final product. Aflatoxin Free Certificate.	
Chopped Roasted Almonds	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Tree Nut Protein, Aflatoxins	L	H	All allergens are declared on the ingredient statement of the final product. Aflatoxin free certificate.	
Pecan	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Tree Nut Protein, Aflatoxin	L	H	All allergens are declared on the ingredient statement of the final product. Aflatoxin free certificate.	
Almond Flour	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Tree Nut Protein, Aflatoxins	L	H	All allergens are declared on the ingredient statement of the final product. Aflatoxin free certificate.	
Rosemary (Herb)	B Salmonella	L	H	HR Has a supplier certification program in place	No

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**Product Ingredients
INCLUSIONS & VARIEGATES**

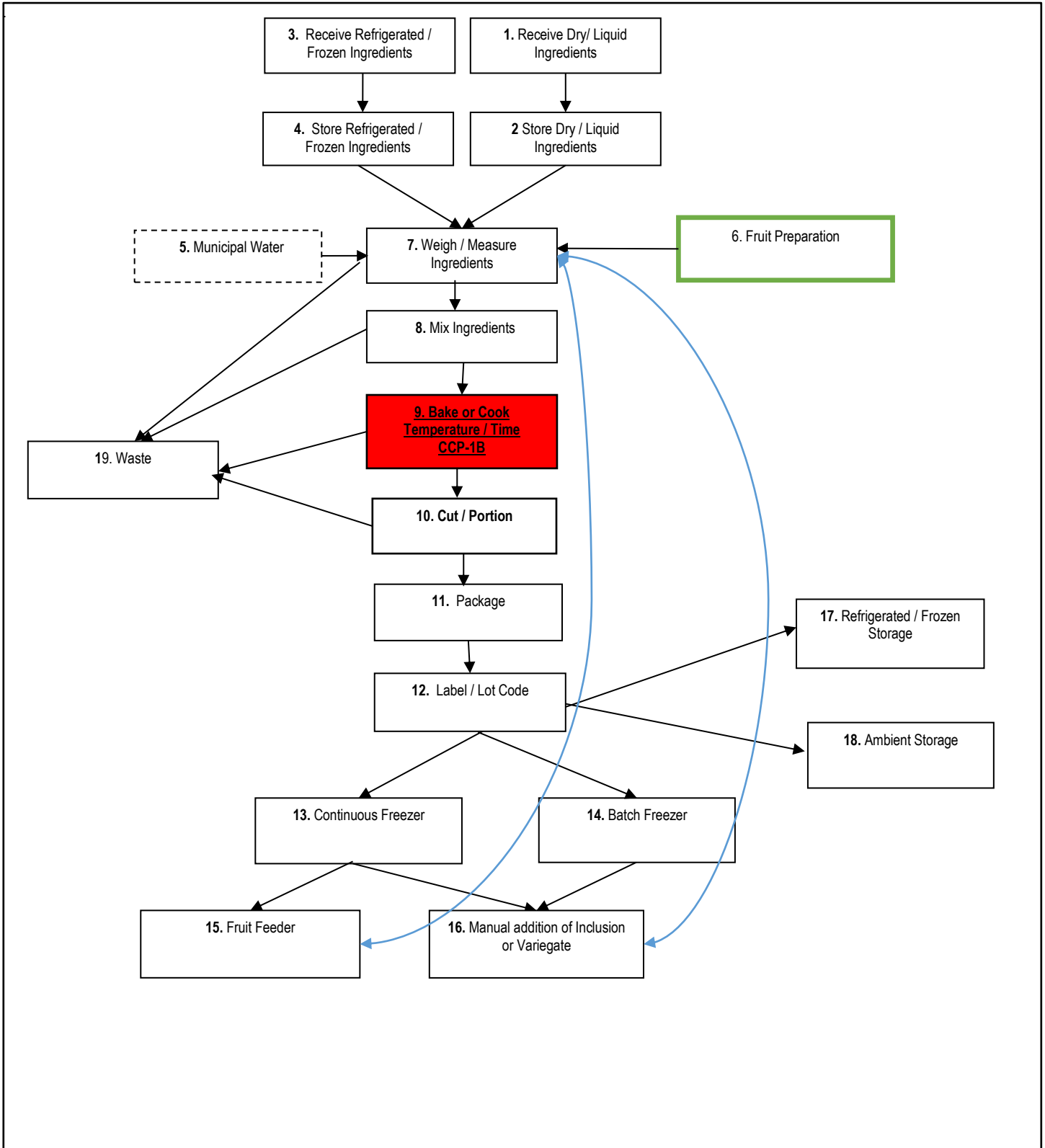
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR has a supplier certification program in place	
Poblano Peppers	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR has a supplier certification program in place	
Ancho Peppers	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR has a supplier certification program in place	
Picante Peppers	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	H	HR has a supplier certification program in place	
Cayenne Pepper Powder	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Cream of Tartar	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Ground White Pepper	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Baking Soda	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Espresso	B None				No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C None				
Hazelnuts	B Salmonella	L	H	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Tree Nut Protein	L	H	All allergens are declared on the ingredient statement of the final product.	

B= Biological, C= Chemical, P= Physical

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**FLOW CHART
INCLUSIONS & VARIEGATES**

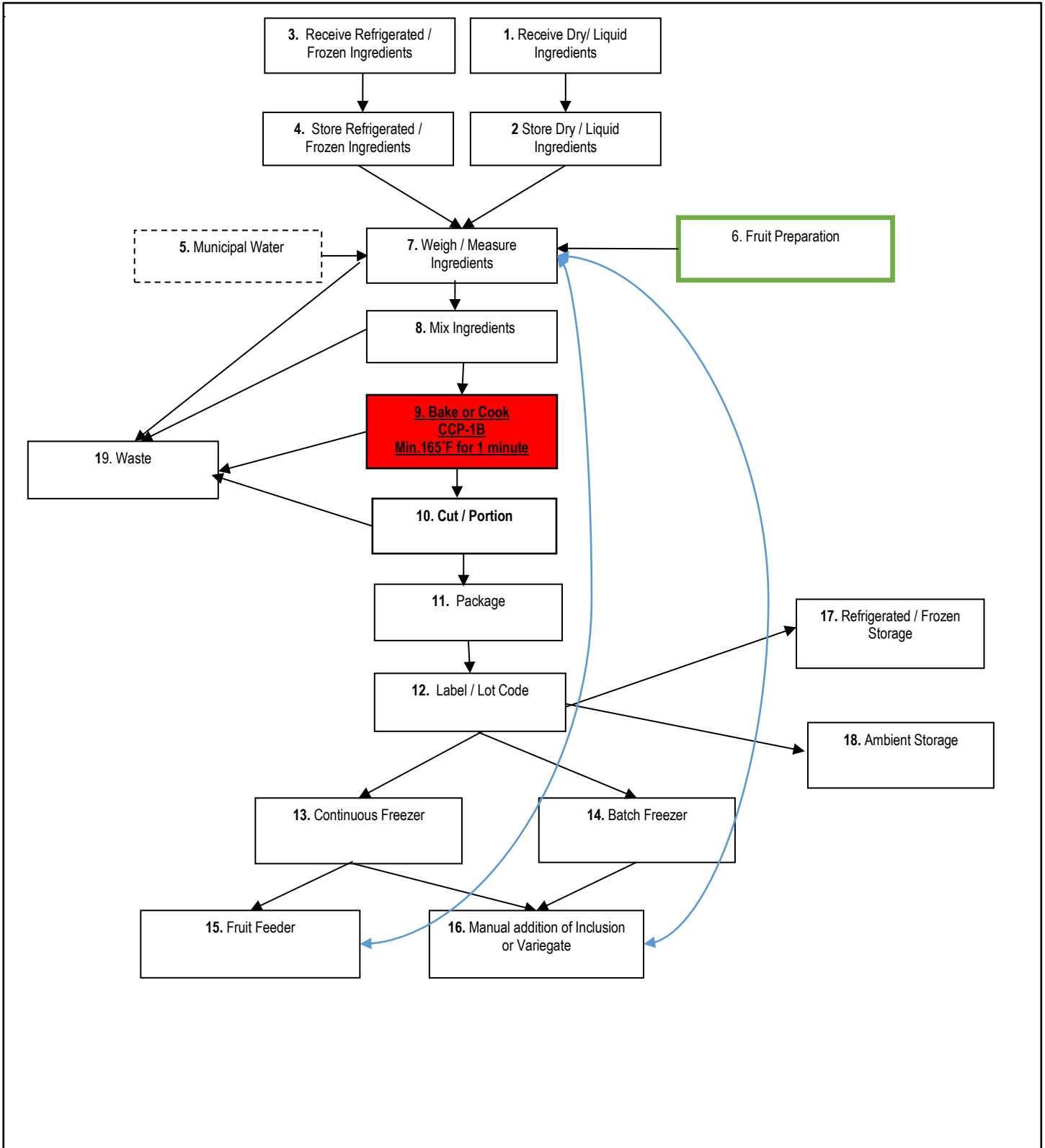


Green Box- Only for specific formulas

Document: Flow Chart	Page 1 of 1	Authorized by:
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**FLOW CHART
INCLUSIONS & VARIEGATES**



Green Box- Only for specific formulas

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Process Category: INCLUSIONS & VARIEGATES	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 01-31-2015 Revision: 02-26-2015

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
1. Receive Dry / Liquid Ingredients	BIOLOGICAL: None Identified CHEMICAL: Allergenic cross contamination due to damaged packages or containers. PHYSICAL: None Identified	L L	The act of receiving does not introduce any biological hazards. Low Risk. HR has an Allergen control program in place. The act of receiving does not introduce any physical hazards.		NO
2. Store Dry / Liquid Ingredients	BIOLOGICAL: Contamination due to unsanitary conditions. CHEMICAL: Chemical contamination due to cross contamination with chemical products or products containing allergens improperly stored. PHYSICAL: Hazardous Extraneous Material due to damaged or uncovered packages or containers.	L L L L L L	Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination. Cleaning chemicals are stored separately. Products containing allergens are stored separately. Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination.		NO
3. Receive Refrigerated / Frozen Ingredients	BIOLOGICAL: None Identified CHEMICAL: Allergenic cross contamination due to damaged packages or containers. PHYSICAL: None Identified	L L	The act of receiving does not introduce any biological hazards. Low Risk. HR has an Allergen control program in place. The act of receiving does not introduce any physical hazards.		NO
4. Store Refrigerated / Frozen Ingredients	BIOLOGICAL: Pathogen growth due to improper storage temperature CHEMICAL: Cross contamination with products containing allergens. PHYSICAL: Hazardous Extraneous Material due to damaged or uncovered packages or containers.	L L L L L L	Low Risk. Ingredient are stored in the specified temperatures for refrigeration and freezer. Cooler and freezer temperatures are constantly monitored. Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination as stated in our SSOPs. Products containing allergens are stored separately. Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination.		NO

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
5. Municipal Water	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		The act of adding municipal water does not introduce any biological hazards. The act of adding municipal water does not introduce any chemical hazards. The act of adding municipal water does not introduce any physical hazards.		NO
6. Fruit Preparation {Specific Formulas}	BIOLOGICAL: Contamination due to unsanitary equipment or utensils or employee handling. CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue. PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.	L L L L L L	Low Risk. SSOP's are in place. HR has GMP's in place. Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. Low Risk. SSOP's are in place. HR has a GMP program in place.		NO
7. Weigh / Measure Ingredients	BIOLOGICAL: Contamination due to unsanitary equipment or utensils or employee handling. CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue. PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.	L L L L L L	Low Risk. SSOP's are in place. HR has a GMP program in place. Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. Low Risk. SSOP's are in place. HR has a GMP program in place.		NO
8. Mix Ingredients	BIOLOGICAL: Contamination due to unsanitary equipment or utensils or employee handling.	L L	Low Risk. SSOP's are in place. HR has a GMP program in place.		NO

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
	CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue. PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.	L L L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. Low Risk. SSOP's are in place. HR has a GMP program in place.		
9. Bake or Cook	BIOLOGICAL: Salmonella survival CHEMICAL: None Identified PHYSICAL: None Identified	L H	Salmonella survival due to improper bake / cook temperature / hold time The act of Baking or Cooking does not introduce any chemical hazards. The act of Baking or Cooking does not introduce any physical hazards.	Temperature and Hold Time Monitoring CCP B1	YES CCP B1
10. Cut / Portion	BIOLOGICAL: Contamination due to unsanitary equipment. CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue. PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.	L L L L L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. . Low Risk. SSOP's are in place. HR has a GMP program in place.		NO
11. Package	BIOLOGICAL: Contamination due to unsanitary equipment. CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue.	L L L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. .		NO

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
	PHYSICAL: None Identified		Packaging does not introduce any physical hazards.		
12. Labeling/Lot Code	BIOLOGICAL: None Identified CHEMICAL: Ingredient sensitivity to consumer due to incorrect list of ingredients. PHYSICAL: None Identified	L L	Labeling/ coding does not introduce any biological hazards Low Risk: Label checks are performed. Addressed in the HR Allergen program and Label Verification SOP. Labeling / coding does not introduce any physical hazards		NO
13. Continuous Freezer	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards Freezing does not introduce any physical hazards		NO
14. Batch Freezer	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards Freezing does not introduce any physical hazards		NO
15. Fruit Feeder	BIOLOGICAL: Contamination due to unsanitary equipment. CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue. PHYSICAL: Hazardous Extrinsic material from equipment parts, environment or employees.	L L L L L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. . Low Risk. SSOP's are in place. HR has a GMP program in place.		NO

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
16. Manual Addition of Variegates and Inclusions	BIOLOGICAL: Contamination due to unsanitary equipment.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		NO
	CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. .		
	PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.	L L	Low Risk. SSOP's are in place. HR has a GMP program in place.		
17. Refrigerated / Frozen Storage	BIOLOGICAL: Pathogen growth due to improper temperature CHEMICAL: None Identified PHYSICAL: None Identified	L L	Low Risk. SSOP's are in place to monitor temperature of freezer. Storing does not introduce any chemical hazards Storing does not introduce any physical hazards		NO
18. Ambient Storage	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		Storing does not introduce any biological hazards Storing does not introduce any chemical hazards Storing does not introduce any physical hazards		NO
19. Waste	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		Waste does not introduce any biological hazards Waste does not introduce any chemical hazards Waste does not introduce any physical hazards		NO

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
1. Receive Dry / Liquid Ingredients	<p>BIOLOGICAL: None Identified</p> <p>CHEMICAL: Allergenic cross contamination due to damaged packages or containers.</p> <p>PHYSICAL: None Identified</p>	L L	<p>The act of receiving does not introduce any biological hazards.</p> <p>Low Risk. HR has an Allergen control program in place.</p> <p>The act of receiving does not introduce any physical hazards.</p>		NO
2. Store Dry / Liquid Ingredients	<p>BIOLOGICAL: Contamination due to unsanitary conditions.</p> <p>CHEMICAL: Chemical contamination due to cross contamination with chemical products or products containing allergens improperly stored.</p> <p>PHYSICAL: Hazardous Extraneous Material due to damaged or uncovered packages or containers.</p>	L L L L L L	<p>Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination</p> <p>Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination. Cleaning chemicals are stored separately. Products containing allergens are stored separately.</p> <p>Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination.</p>		NO
3. Receive Refrigerated / Frozen Ingredients	<p>BIOLOGICAL: None Identified</p> <p>CHEMICAL: Allergenic cross contamination due to damaged packages or containers.</p> <p>PHYSICAL: None Identified</p>	L L	<p>The act of receiving does not introduce any biological hazards.</p> <p>Low Risk. HR has an Allergen control program in place.</p> <p>The act of receiving does not introduce any physical hazards.</p>		NO
4. Store Refrigerated / Frozen Ingredients	<p>BIOLOGICAL: Pathogen growth due to improper storage temperature</p> <p>CHEMICAL: Cross contamination with products containing allergens.</p> <p>PHYSICAL: Hazardous Extraneous Material due to damaged or uncovered packages or containers.</p>	L L L L L L	<p>Low Risk. Ingredient are stored in the specified temperatures for refrigeration and freezer. Cooler and freezer temperatures are constantly monitored.</p> <p>Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination as stated in our SSOPs. Products containing allergens are stored separately.</p> <p>Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination.</p>		NO

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
5. Municipal Water	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		The act of adding municipal water does not introduce any biological hazards. The act of adding municipal water does not introduce any chemical hazards. The act of adding municipal water does not introduce any physical hazards.		NO
6. Fruit Preparation {Specific Formulas}	BIOLOGICAL: Contamination due to unsanitary equipment or utensils or employee handling. CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue. PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.	L L L L L L	Low Risk. SSOP's are in place. HR has GMP's in place. Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. Low Risk. SSOP's are in place. HR has a GMP program in place.		NO
7. Weigh / Measure Ingredients	BIOLOGICAL: Contamination due to unsanitary equipment or utensils or employee handling. CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue. PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.	L L L L L L	Low Risk. SSOP's are in place. HR has a GMP program in place. Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. Low Risk. SSOP's are in place. HR has a GMP program in place.		NO
8. Mix Ingredients	BIOLOGICAL: Contamination due to unsanitary equipment or utensils or employee handling.	L L	Low Risk. SSOP's are in place. HR has a GMP program in place.		NO

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
	<p>CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue.</p> <p>PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.</p>	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		
		L L	Low Risk. SSOP's are in place. HR has a GMP program in place.		
9. Bake or Cook	<p>BIOLOGICAL: Salmonella survival</p> <p>CHEMICAL: None Identified</p> <p>PHYSICAL: None Identified</p>	L H	<p>Salmonella survival due to improper bake / cook temperature / hold time The act of Baking or Cooking does not introduce any chemical hazards.</p> <p>The act of Baking or Cooking does not introduce any physical hazards.</p>	<p>Temperature and Hold Time Monitoring Minimum 165°F for 1 Minute</p>	<p>YES CCP B1</p>
10. Cut / Portion	<p>BIOLOGICAL: Contamination due to unsanitary equipment.</p> <p>CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue.</p> <p>PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.</p>	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		NO
		L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. .		
		L L	Low Risk. SSOP's are in place. HR has a GMP program in place.		
11. Package	<p>BIOLOGICAL: Contamination due to unsanitary equipment.</p> <p>CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue.</p>	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		NO
		L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. .		

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
	PHYSICAL: None Identified		Packaging does not introduce any physical hazards.		
12. Labeling/Lot Code	BIOLOGICAL: None Identified CHEMICAL: Ingredient sensitivity to consumer due to incorrect list of ingredients. PHYSICAL: None Identified	L L	Labeling/ coding does not introduce any biological hazards Low Risk: Label checks are performed. Addressed in the HR Allergen program and Label Verification SOP. Labeling / coding does not introduce any physical hazards		NO
13. Continuous Freezer	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards Freezing does not introduce any physical hazards		NO
14. Batch Freezer	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards Freezing does not introduce any physical hazards		NO
15. Fruit Feeder	BIOLOGICAL: Contamination due to unsanitary equipment. CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue. PHYSICAL: Hazardous Extrinsic material from equipment parts, environment or employees.	L L L L L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. . Low Risk. SSOP's are in place. HR has a GMP program in place.		NO

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Hazard Analysis

INCLUSIONS & VARIEGATES

Process Step	Food Safety Hazard	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point
16. Manual Addition of Variegates and Inclusions	BIOLOGICAL: Contamination due to unsanitary equipment.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		NO
	CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place. .		
	PHYSICAL: Hazardous Extraneous material from equipment parts, environment or employees.	L L	Low Risk. SSOP's are in place. HR has a GMP program in place.		
17. Refrigerated / Frozen Storage	BIOLOGICAL: Pathogen growth due to improper temperature CHEMICAL: None Identified PHYSICAL: None Identified	L L	Low Risk. SSOP's are in place to monitor temperature of freezer. Storing does not introduce any chemical hazards Storing does not introduce any physical hazards		NO
18. Ambient Storage	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		Storing does not introduce any biological hazards Storing does not introduce any chemical hazards Storing does not introduce any physical hazards		NO
19. Waste	BIOLOGICAL: None Identified CHEMICAL: None Identified PHYSICAL: None Identified		Waste does not introduce any biological hazards Waste does not introduce any chemical hazards Waste does not introduce any physical hazards		NO

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HACCP PLAN
INCLUSIONS & VARIEGATES

PROCESS STEP	CCP	HAZARD	CRITICAL LIMITS	MONITORING	CORRECTIVE ACTION	RECORDS	VERIFICATION
Bake or Cook Temperature / Hold Time	1B	BIOLOGICAL: Salmonella	Minimum Temperature / Time 165° F for 1 minute	What: Product Temperature / Hold Time How: Calibrated Thermometer / Clock Who: Trained Employee Frequency: Each Batch	Reheat and restart Bake or Cook / Timing. If unable to restart process, then segregate the product. Notify management Management will: Determine the disposition of the non-compliant product. Complete a Root Cause Analysis for the deviation. Record the corrective actions that have been taken.	Batch / HACCP Record Hold Log Corrective Action Form Thermometer Calibration Log	<u>Record Review</u> Trained Manager or Trained Quality employee reviews weekly <u>Direct Observation</u> Once a month, the CCP will be directly verified to ensure that the check is being done properly. Internal Processing Thermometer Calibration performed Weekly. External Certified Thermometer Calibration performed Yearly.

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HACCP PLAN
INCLUSIONS & VARIEGATES

PROCESS STEP	CCP	HAZARD	CRITICAL LIMITS	MONITORING	CORRECTIVE ACTION	RECORDS	VERIFICATION
Bake or Cook Temperature / Hold Time	1B	BIOLOGICAL: Salmonella	Minimum Temperature / Time 165° F for 1 minute	What: Product Temperature / Hold Time How: Calibrated Thermometer / Clock Who: Trained Employee Frequency: Each Batch	Reheat and restart Bake or Cook / Timing. If unable to restart process, then segregate the product. Notify management Management will: Determine the disposition of the non-compliant product. Complete a Root Cause Analysis for the deviation. Record the corrective actions that have been taken.	Batch / HACCP Record Hold Log Corrective Action Form Thermometer Calibration Log	<u>Record Review</u> Trained Manager or Trained Quality employee reviews weekly <u>Direct Observation</u> Once a month, the CCP will be directly verified to ensure that the check is being done properly. Internal Processing Thermometer Calibration performed Weekly. External Certified Thermometer Calibration performed Yearly.

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HIGH ROAD™

CRAFT ICE CREAM & SORBET

VALIDATION FOR INCLUSIONS AND VARIEGATES HACCP PLAN

From an egg council expert off of the State of Iowa website. (The state of Iowa is the largest producer of eggs.)

Salmonella One of several types of bacteria which can cause foodborne illness (salmonellosis) if ingested in large numbers. The Salmonella group of bacteria can be found in the intestinal tract of animals, birds, insects, reptiles, fish, seafood and people. Salmonella can be passed to humans through the consumption of contaminated foods that have been in contact with unwashed hands, raw meat or poultry, eggs, seafood, milk, or by coming in contact with contaminated animal feces. It was once thought that inside of the chicken egg was sterile, the shell protecting the contents from any kind of contamination. Dr. St. Louis and colleagues discovered in the late 1980's that a bacteria, Salmonella Enteritidis, could indeed get inside the egg through the hens reproductive tract. Since this discovery, researchers, egg producers, and government agencies have worked hard to implement and maintain practices to ensure that the hen does not have the ability to shed SE into the egg. The chance of an egg becoming infected with SE is very low. If it is present in the egg, producers can control the growth through refrigeration and kill it with processes like pasteurization. SE will not grow at temperatures below 40°F (4°C) and is killed at 160°F (71°C). Temperatures between 40°F (4°C) and 140°F (60°C), known as the danger zone, are ideal for rapid growth. Eggs are required to be refrigerated at or below 45°F (7°C) no later than 36 hours after being laid. The majority of salmonellosis outbreaks have been attributed to foods other than eggs – nuts, vegetables, chickens, beef and fish – and through cross contamination of utensils and other foods used during preparation. Of the outbreaks involving eggs, most have occurred in foodservice operations and have been the result of inadequate refrigeration and insufficient cooking. You can avoid illness from SE through adequate refrigeration, proper cooking and sanitary kitchen and food handling procedures. – See Buying, Cooking Methods, Doneness Guidelines, Egg Safety, Fight BAC!, Partnership for Food Safety Education, Raw Eggs, Storing - See more at: <http://iowaegg.org/education/all-about-the-egg/s/#sthash.Wi5OerQ0.NFwZ19Ne.dpuf>