

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

Plant Name: High Road Craft Ice	Issue Date: 7/9/2016
Cream – Marietta Plant	
Address: 1730 West Oak Commons	Supersedes: NEW
Court, Marietta, Georgia, 30062	
Products Manufactured: Chocolate In	clusions and Variegates, Fruit-Based Inclusions and
Variegates, Nut-Based Inclusions and V	Variegates, Baked Goods. Doughs and Batters.
Product Description, including	Heat-processed manufactured inclusions and
Important Food Safety	variegates for ice cream manufacturing – to be stored
Characteristics:	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.
Chalf I ifa Standards	7 days for refrigerated items 6 menths for freezen
Shelf Life Standards:	7 days for refrigerated items. 6 months for frozen
	items. 30 days for dry/shelf stable items.

Page 1

Plant Address:

1730 B West Oak Common Court

Authorized by: Keith Scrhroeder

10-01-2014

07-09-2016

Date of Issue:

Revision:

Document: Master List of Allergic Ingredients

Process Category: CULINARY/KITCHEN



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		

Document: Master List of Allergic Ingredients	Page 2	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court	Revision: 07-09-2016
	Marietta GA	



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

Document: Master List of Allergic Ingredients	Page 3	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 10-01-2014 Revision: 07-09-2016



Blending	(B) Verify proper	Yes	Review daily	YES
Diending	cleaning of	H	sanitation checklist to	TES
	equipment and	11	ensure QA oversight	
	utensils to prevent		of cleaning was	
	cross-		completed. Visually	
	contamination		inspect.	
	(C) Possible	Yes	Adherence to SSOP	YES
	contamination	L	for segregation of	120
	from the presence	_	chemicals from	
	of cleaning		foodstuffs	
	chemicals and			
	sanitizers			
	(P) n/a	No	n/a	NO
Cooking	(B) Possible	Yes	Cook all roasted nut	YES
	pathogen activity	Н	products at 250	-
	in nut products.		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	
	(C) Possible	Yes	Adherence to SSOP	YES
	contamination	L	for segregation of	
	from the presence		chemicals from	
	of cleaning		foodstuffs	
	chemicals and			
	sanitizers			
	(P) n/a	No	n/a	NO
Cooling	(B) Possible	Yes	Adherence to	YES
	pathogen activity	M	Inclusion/Variegate	
	in improperly		HACCP plan	
	cooled nut		requirements	
	preparations		,	110
	(C) n/a	No	n/a	NO NO
D. II.	(P) n/a	No	n/a	NO VEO
Packing	(B) Possible	Yes	Adherence to plant	YES
	Cross-	М	cGMPs and SSOP	
	contamination		OP-002 Personnel	
	from improperly		Practices	
	stored packaging			
	and/or improper			
	handling practices (C) Possible	Yes	Adherence to SSOP	YES
	contamination	res L	for segregation of	IEO
	from the presence	L	chemicals from	
	of cleaning		foodstuffs	
	chemicals and		เบบนอเนแอ	
	sanitizers			
	(P) Possible	Yes	Adherence to plant	YES
	(1) 1 0001010	100	, tarior office to plant	. =0

Document: Master List of Allergic Ingredients	Page 4	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 10-01-2014 Revision: 07-09-2016



	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

Document: Master List of Allergic Ingredients	Page 5	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta. GA	Date of Issue: 10-01-2014 Revision: 07-09-2016



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		

Document: Master List of Allergic Ingredients	Page 6	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 10-01-2014 Revision: 07-09-2016



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

Document: Master List of Allergic Ingredients	Page 7	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court	Revision: 07-09-2016
	Marietta, GA	



	foreign materials		ingredients.	
	in ingredients.			
Blending	(B) Verify proper cleaning of equipment and utensils to prevent cross-	Yes M	Review daily sanitation checklist to ensure QA oversight of cleaning was completed. Visually	YES
	contamination		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
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/Variegate 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

Document: Master List of Allergic Ingredients	Page 8	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 10-01-2014 Revision: 07-09-2016



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

Document: Master List of Allergic Ingredients	Page 9	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court	Revision: 07-09-2016
	Marietta, GA	



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		
Buttemilk, 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		

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



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

Document: Master List of Allergic Ingredients	Page 11	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court Marietta. GA	Revision: 07-09-2016



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

Document: Master List of Allergic Ingredients	Page 12	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court Marietta, GA	Revision: 07-09-2016



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		

Document: Master List of Allergic Ingredients	Page 13	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court Marietta, GA	Revision: 07-09-2016



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

Document: Master List of Allergic Ingredients	Page 14	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 10-01-2014 Revision: 07-09-2016



	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 NO
Cooling	(B) Possible pathogen activity in improperly cooled preparations	Yes M	Adherence to Inclusion/Variegate 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

Document: Master List of Allergic Ingredients	Page 15	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
• ,	1730 B West Oak Common Court	Revision: 07-09-2016
	Marietta, GA	



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		

Document: Master List of Allergic Ingredients	Page 16	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta. GA	Date of Issue: 10-01-2014 Revision: 07-09-2016



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 Baked Goods (Brownies, Cookies, Cakes) Ingredient/ Identify potential food Do any What preventive control Is the preventive **Processing Step** safety hazards potential measures can be applied to control applied at introduced, controlled, food significantly minimize or this step? or enhanced at this prevent the food safety safety hazards hazard? (Consider CCPs, Allergen step control, supply-chain prerequisite require a program or other preventive control preventive control? If so. Likelihood (L, M, H) (B) Rancidity from YES Yes Pre-Requisite program for Receiving Pathogen Activity in M receiving improperly stored or manufactured product YES (C) Possible presence Purchase ingredients only Yes of non-approved food L from approved suppliers SOP additives or chemicals FS-015 from processing (P) Presence of foreign Yes Visual inspection of incoming NO materials in bulk M goods. ingredient packages. (B) Possible cross-YES cGMP prerequisite program Scaling Yes contamination from for employee hygiene, and Н food safety personnel adherence to SSOPs for or food contact cleaning manufacturing equipment and facilities surfaces (C) Possible Yes Adherence to SSOP for YES

L

Yes

M

Yes

M

Yes

No

segregation of chemicals from

foodstuffs

Visual inspection of measured

or metered ingredients.

Review daily sanitation

checklist to ensure QA

oversight of cleaning was

completed. Visually inspect.

Adherence to SSOP for

segregation of chemicals from

foodstuffs

n/a

YES

YES

YES

NO

Document: Master List of Allergic Ingredients	Page 17	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court Marietta, GA	Revision: 07-09-2016

contamination from the

presence of cleaning

(P) Possible presence

of foreign materials in

cleaning of equipment

and utensils to prevent

contamination from the

presence of cleaning

cross-contamination

chemicals and sanitizers

ingredients.

(C) Possible

chemicals and sanitizers
(P) n/a

(B) Verify proper

Blending



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. Adherence to SSOP for	YES
	contamination from the presence of cleaning chemicals and sanitizers (P) n/a	No	segregation of chemicals from foodstuffs	NO
Cooling	(B) Possible pathogen activity in improperly cooled preparations	Yes	Adherence to Inclusion/Variegate HACCP plan requirements	YES
	(C) n/a	No	n/a	NO NO
Packing	(P) n/a (B) Possible cross- contamination from improperly stored packaging and/or improper handling practices	No Yes M	n/a Adherence to plant cGMPs and SSOP OP-002 Personnel Practices	NO 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 Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 10-01-2014 Revision: 07-09-2016



(P) n/a	No	n/a	NO

Document: Master List of Allergic Ingredients	Page 19	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court	Date of Issue: 10-01-2014 Revision: 07-09-2016
	Marietta CA	Revision. 07-03-2010



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		

Page 20	Authorized by: Keith Scrhroeder
Plant Address: 1730 B West Oak Common Court	Date of Issue: 10-01-2014 Revision: 07-09-2016
	Plant Address:



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/ Identify potential food Do any What preventive control Is the preventive Processing Step safety hazards potential measures can be applied control applied at introduced, controlled, food to significantly minimize this step? or prevent the food safety or enhanced at this safety hazards hazard? (Consider CCPs, step Allergen control, supply-chain require a prerequisite program or other preventive preventive control control? If so, Likelihood (L, M, H) (B) Rancidity from Yes Pre-Requisite program for YES Receiving Pathogen Activity in Н receiving improperly stored or manufactured product (B) Ensure that all **COAs reviewed and** incoming ingredients for supplier specifically doughs and batters are approved for Ready-to-Eat approved "Ready-toingredient sales to Eat" products High Road (pasteurized or fully cooked) (C) Possible presence Yes Purchase ingredients only YES of non-approved food L from approved suppliers additives or chemicals **SOP FS-015** from processing (P) Presence of foreign Yes Visual inspection of NO materials in bulk incoming goods. ingredient packages. YES (B) Possible crosscGMP prerequisite program Scaling Yes contamination from for employee hygiene, and Н adherence to SSOPs for food safety personnel or food contact cleaning manufacturing surfaces equipment and facilities (C) Possible Adherence to SSOP for YES Yes contamination from the segregation of chemicals L presence of cleaning from foodstuffs chemicals and sanitizers (P) Possible presence YES Yes Visual inspection of

Document: Master List of Allergic Ingredients	Page 21	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court Marietta GA	Revision: 07-09-2016

M

Yes

measured or metered

ingredients.

Review daily sanitation

YES

of foreign materials in

ingredients.

(B) Verify proper

Blending



	cleaning of equipment and utensils to prevent cross-contamination (C) Possible contamination from the presence of cleaning chemicals and sanitizers	M Yes L	checklist to ensure QA oversight of cleaning was completed. Visually inspect. 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 Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court	Revision: 07-09-2016
	Marietta. GA	



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)

Document: Master List of Allergic Ingredients	Page 23	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address:	Date of Issue: 10-01-2014
	1730 B West Oak Common Court Marietta, GA	Revision: 07-09-2016



High Road Kitchen Product Specifications Change Log:

Item	Change Made	Reason for Change	Initiated By	Approved By

Document: Master List of Allergic Ingredients	Page 24	Authorized by: Keith Scrhroeder	
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court Marietta, CA	Date of Issue: 10-01-2014 Revision: 07-09-2016	



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.

Document: Master List of Allergic Ingredients	Page 25	Authorized by: Keith Scrhroeder
Process Category: CULINARY/KITCHEN	Plant Address: 1730 B West Oak Common Court	Date of Issue: 10-01-2014 Revision: 07-09-2016
	Marietta, GA	

HACCP Plan

INCLUSIONS & VARIEGATES

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, Stracciatella,
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	Date of Issue: 1-31-2015 Revision: None
	Marietta, GA	

Product Description INCLUSIONS & VARIEGATES

9. IS SPECIAL DISTRIBUTION CONTROL NEEDED:

In house ingredient; Not for Distribution

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

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	Н	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	Н	All allergens are declared on the ingredient statement of the final product.		
Buttermilk	B Listeria	L	Н	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	Н	All allergens are declared on the ingredient statement of the final product.		
Sweetened Condensed Milk	B Listeria	L	Н	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	Н	All allergens are declared on the ingredient statement of the final product.		
Evaporated Milk	B Listeria	L	Н	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	Н	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		_	THO II	No	
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place		
	C None	+				
Kaffir Lime	B None				No	
IMITII LIIIIC	P Hazardous	L	L	HR Has a supplier certification program	140	
	Extraneous Material			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	i			No	

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

		INCLUSIONS	O WALLE		
	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	Н	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	Н	All allergens are declared on the ingredient statement of the final product.	
Cocoa Powder	B Salmonella	L	Н	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	Н	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	Н	All allergens are declared on the ingredient statement of the final product.	
Granulated Sugar	B None				No
2	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	Н	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			I	

Document: Product Ingredients	Page 2 of 5	Authorized by:
Process Category: Inclusions & Variegates	Plant Address: 1730 B West Oak Commons Court,	Date of Issue: 01-31-2015 Revision: None
	Marietta, GA	

		INCLUSIONS	O A AULIE		
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Wheat Protein	L	Н	All allergens are declared on the ingredient statement of the final product.	
Fresh Thyme Leaves	B Salmonella	L	Н	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	Н	HR has a supplier certification program in place	
Egg White Liquid	B Salmonella	L	Н	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	Н	All allergens are declared on the ingredient statement of the final product.	
Coffee Extract	B None				No
COMO EMANO	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	110
	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	Н	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	Н	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	Н	HR Has a supplier certification program in place	
Ripened Banana	B None				No
тереней Винина	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	110
	C Pesticides	L	Н	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	2.0
	C Pesticides	L	Н	HR Has a supplier certification program in place	
Date Plums -Dried	B None				No

Document: Product Ingredients	Page 3 of 5	Authorized by	
Process Category: Inclusions & Variegates	Plant Address: 1730 B West Oak Commons Court,	Date of Issue: 01-31-2015 Revision: None	
	Marietta, GA		

		INCLUSIONS	J & VAINE		
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	Н	HR Has a supplier certification program in place	
Coconut Chips	B Salmonella	L	Н	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	Н	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	Н	HR Has a supplier certification program in place	
Coconut Milk	B Salmonella	L	Н	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	Н	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	Н	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	Н	All allergens are declared on the ingredient statement of the final product. Aflatoxin Free Certificate.	
Chopped Roasted Almonds	B Salmonella	L	Н	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	Н	All allergens are declared on the ingredient statement of the final product. Aflatoxin free certificate.	
Pecan	B Salmonella	L	Н	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	Н	All allergens are declared on the ingredient statement of the final product. Aflatoxin free certificate.	
Almond Flour	B Salmonella	L	Н	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	Н	All allergens are declared on the ingredient statement of the final product. Aflatoxin free certificate.	
Rosemary (Herb)	B Salmonella	L	Н	HR Has a supplier certification program in place	No

Document: Product Ingredients	Page 4 of 5	Authorized by:	
Process Category: Inclusions & Variegates	Plant Address: 1730 B West Oak Commons Court,	Date of Issue: 01-31-2015 Revision: None	
	Marietta, GA		

		INCLUSION	3 & VANIE		
	P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	
	C Pesticides	L	Н	HR has a supplier certification program in place	
Poblano Peppers	B Salmonella	L	Н	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	Н	HR has a supplier certification program in place	
Ancho Peppers	B Salmonella	L	Н	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	Н	HR has a supplier certification program in place	
Picante Peppers	B Salmonella	L	Н	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	Н	HR has a supplier certification program in place	
Cayenne Pepper Powder	B Salmonella	L	Н	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material C None	L	L	HR Has a supplier certification program in place	
C f. T	<u> </u>				NT-
Cream of Tartar	B None P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	No
	C None	-		IIID II	
Ground White Pepper	B Salmonella	L	Н	HR Has a supplier certification program in place	No
	P Hazardous Extraneous Material C None	L	L	HR Has a supplier certification program in place	
Baking Soda	B None P Hazardous Extraneous Material	L	L	HR Has a supplier certification program in place	No
	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	Н	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	Н	All allergens are declared on the ingredient statement of the final product.	

B= Biological, C= Chemical, P= Physical

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

FLOW CHART INCLUSIONS & VARIEGATES 3. Receive Refrigerated / 1. Receive Dry/ Liquid Frozen Ingredients Ingredients 4. Store Refrigerated / 2 Store Dry / Liquid Frozen Ingredients Ingredients 6. Fruit Preparation 7. Weigh / Measure 5. Municipal Water Ingredients 8. Mix Ingredients 9. Bake or Cook Temperature / Time CCP-1B 19. Waste 10. Cut / Portion 11. Package **17.** Refrigerated / Frozen Storage 12. Label / Lot Code 18. Ambient Storage 14. Batch Freezer 13. Continuous Freezer 15. Fruit Feeder 16. Manual addition of Inclusion or Variegate

Green Box- Only for specific formulas

Document: Flow Chart	Page 1 of 1	Authorized by:		
Process Category: INCLUSIONS & VARIEGATES	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 01-31-2015 Revision: None		

FLOW CHART INCLUSIONS & VARIEGATES 3. Receive Refrigerated / 1. Receive Dry/ Liquid Frozen Ingredients Ingredients **4.** Store Refrigerated / Frozen Ingredients 2 Store Dry / Liquid Ingredients 6. Fruit Preparation 7. Weigh / Measure 5. Municipal Water Ingredients 8. Mix Ingredients 9. Bake or Cook CCP-1B Min.165°F for 1 minute 19. Waste 10. Cut / Portion 11. Package **17.** Refrigerated / Frozen Storage 12. Label / Lot Code 18. Ambient Storage 14. Batch Freezer 13. Continuous Freezer 15. Fruit Feeder 16. Manual addition of Inclusion or Variegate

Green Box- Only for specific formulas

Document: Flow Chart	Page 1 of 1	Authorized by:	
Process Category: INCLUSIONS & VARIEGATES	Plant Address: 1730 B West Oak Common Court Marietta, GA	Date of Issue: 01-31-2015 Revision: 02-26-2015	

			Hazard Analysis		
			LUSIONS & VARIEGATES		
Process Step	Process Step Food Safety Likely R Hazard & severi M= Medi Probabil		Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Contro Point
1. Receive Dry / Liquid Ingredients	BIOLOGICAL: None Identified		The act of receiving does not introduce any biological hazards.		NO
	CHEMICAL: Allergenic cross contamination due to damaged packages or containers.	L L	Low Risk. HR has an Allergen control program in place.		
	PHYSICAL: None Identified		The act of receiving does not introduce any physical hazards.		
2. Store Dry / Liquid Ingredients	BIOLOGICAL: Contamination due to unsanitary conditions.	L L	Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination		NO
ingreatents	CHEMICAL: Chemical contamination due	L L	Low Risk. Ingredients are stored covered or in such a		
	to cross contamination with chemical		manner that will prevent contamination. Cleaning		
	products or products containing allergens		chemicals are stored separately. Products containing		
	improperly stored. PHYSICAL: Hazardous Extraneous	L L	allergens are stored separately. Low Risk. Ingredients are stored covered or in such		
	Material due to damaged or uncovered		a manner that will prevent contamination.		
	packages or containers.		, ,		
3. Receive	BIOLOGICAL: None Identified		The act of receiving does not introduce any		NO
Refrigerated / Frozen Ingredients	BIOLOGIAL: None destance		biological hazards.		110
	CHEMICAL: Allergenic cross contamination due to damaged packages or containers.	L L	Low Risk. HR has an Allergen control program in place.		
	PHYSICAL: None Identified		The act of receiving does not introduce any physical hazards.		
4 Store	BIOLOGICAL: Pathogen growth due to	L L	Low Risk. Ingredient are stored in the specified		NO
Refrigerated /	improper storage temperature		temperatures for refrigeration and freezer. Cooler and		
Frozen Ingredients	CHEMICAL: Cross contamination with	L L	freezer temperatures are constantly monitored.		
	products containing allergens.	L L	Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination as stated in		
	product containing anorganic.		our SSOPs. Products containing allergens are stored		
			separately.		
	PHYSICAL: Hazardous Extraneous Material due to damaged or uncovered	L L	Low Risk. Ingredients are stored covered or in such a manner that will prevent contamination.		
	packages or containers.		a manner that will prevent contamination.		
Document: HAZAR	RD ANALYSIS	<u> </u>	Page 1 of 5		Authorized by:
			•	<u> </u>	
Process Category: Inclusions & Variegates	e e	1720	Plant Address: B West Oak Commons Court	Date of Issu Revis	
morasions & vanegales	J	1730	Marietta, GA	Kevis	ion. None

This material constitutes trade secrets and / or commercial or financial information, is privileged or confidential and is considered by this Company to fall within the exception from disclosure of the freedom of information act contained in 5 USC 522(b) (4) and may not be disclosed without prior approval of this Company.

			Hazard Analysis		
			LUSIONS & VARIEGATES	T	T =
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 Contro Point
CI	BIOLOGICAL: None Identified CHEMICAL: 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.		NO
	PHYSICAL: None Identified		The act of adding municipal water does not introduce any physical hazards.		
{Specific Formulas} unsanita employe CHEMIC to equipm for produ allergens Sanitatic PHYSIC material	BIOLOGICAL: Contamination due to unsanitary equipment or utensils or employee handling.	L L	Low Risk. SSOP's are in place. HR has GMP's in place.		NO
	CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		
	Sanitation chemical residue. 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.		
			,		
7. Weigh / Measure 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
	CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		
	Sanitation chemical residue. 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.		
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
	1		1	1	1
Document: HAZAF	RD ANALYSIS		Page 2 of 5		Authorized by:
Process Category: Inclusions & Variegate	es	1730	Plant Address: B West Oak Commons Court Marietta, GA	Date of Iss Revi	

			Hazard Analysis		
		INC	LUSIONS & 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 Contro Point
	CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens. Sanitation chemical residue.	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.		
9. Bake or Cook	BIOLOGICAL: Salmonella survival CHEMICAL: 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.	Temperature and Hold Time Monitoring CCP B1	YES CCP B1
	PHYSICAL: None Identified		The act of Baking or Cooking does not introduce any physical hazards.		
10. Cut / Portion	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.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place		
	Sanitation chemical residue. 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.		
11. Package	BIOLOGICAL: Contamination due to	T i	Low Risk. SSOP's are in place. HR has an Allergen	1	NO
11. Раскаде	unsanitary equipment.	L L	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		
Document: HAZAI	RD ANALYSIS		Page 3 of 5		Authorized by:
Process Category: Inclusions & Variegate	es	1730	Plant Address: B West Oak Commons Court Marietta, GA	Date of Issi Revi	

noe Identified None Identified gredient sensitivity to or incorrect list of one Identified None Identified None Identified ne Identified ne Identified None Identified	& severity M= Mediur	k (probability) H= High,	Basis Packaging does not introduce any physical hazards. 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 Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards Freezing does not introduce any physical hazards		NO Critical Control Point
Pone Identified None Identified gredient sensitivity to princorrect list of one Identified None Identified None Identified ne Identified None Identified None Identified	& severity M= Mediur Probability) H= High, m, L= Low	Packaging does not introduce any physical hazards. 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 Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards	Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	NO
None Identified gredient sensitivity to o incorrect list of one Identified None Identified ne Identified one Identified 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 Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards		
gredient sensitivity to princorrect list of some Identified None Identified some Identified	L	L	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 Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards		
None Identified ne Identified one Identified None Identified			Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards		NO
ne Identified one Identified None Identified			Freezing does not introduce any chemical hazards		NO
ne Identified one Identified None Identified			Freezing does not introduce any chemical hazards		NO
one Identified None Identified	-		,		
None Identified	2		Freezing does not introduce any physical hazards		
			Freezing does not introduce any biological hazards		NO
ne Identified			Freezing does not introduce any chemical hazards		
one Identified			Freezing does not introduce any physical hazards		
Contenting due to			Law Diel CCOD's are in place LID has an Allegan		NO
	L	L	control program and GMPs in place.		NO
nich may have been used taining non listed	L	L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place		
azardous Extraneous uipment parts,	L	L	Low Risk. SSOP's are in place. HR has a GMP program in place.		
ווייי	Contamination due to pment. Illergen Contamination due hich may have been used ntaining non listed nical residue. azardous Extraneous quipment parts, employees.	Contamination due to pment. Illergen Contamination due hich may have been used htaining non listed hical residue. azardous Extraneous quipment parts,	Contamination due to pment. L L L L L L L L L L L L L L L L L L L	Contamination due to prent. 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 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.	Contamination due to prent. L

Plant Address:

1730 B West Oak Commons Court

Date of Issue:

Revision:

01-31-2015

None

Process Category: Inclusions & Variegates

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 Contro 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 /	PIOLOGICAL - Dethogon growth due to		Low Risk. SSOP's are in place to monitor		NO	
Frozen Storage	BIOLOGICAL: Pathogen growth due to improper temperature	L L	temperature of freezer.		NO	
	CHEMICAL: None Identified		Storing does not introduce any chemical hazards			
	PHYSICAL: None Identified		Storing does not introduce any physical hazards			
18. Ambient	BIOLOGICAL: None Identified		Storing does not introduce any biological hazards		NO	
Storage	CHEMICAL: None Identified		Storing does not introduce any chemical hazards			
	PHYSICAL: None Identified		Storing does not introduce any physical hazards			
19. Waste	BIOLOGICAL: None Identified		Waste does not introduce any biological hazards		NO	
	CHEMICAL: None Identified		Waste does not introduce any chemical hazards			
	PHYSICAL: None Identified		Waste does not introduce any physical hazards			

Document: HAZARD ANALYSIS	Page 5 of 5	Authorized by:
Process Category:	Plant Address:	Date of Issue: 01-31-2015
Inclusions & Variegates	1730 B West Oak Commons Court	Revision: None
	Marietta GA	

			Hazard Analysis		
			LUSIONS & 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 Contro Point
1. Receive Dry / Liquid Ingredients	BIOLOGICAL: None Identified		The act of receiving does not introduce any biolo hazards.	ogical	NO
	CHEMICAL: Allergenic cross contamination due to damaged packages or containers.	L L	Low Risk. HR has an Allergen control program in place.	n	
	PHYSICAL: None Identified		The act of receiving does not introduce any phys hazards.	sical	
2. Store Dry / Liquid	BIOLOGICAL: Contamination due to		Low Risk. Ingredients are stored covered or in si	auch a	I NO
Ingredients	unsanitary conditions.		manner that will prevent contamination		NO
	CHEMICAL: Chemical contamination due to cross contamination with chemical	L L	Low Risk. Ingredients are stored covered or in somanner that will prevent contamination. Cleaning	g	
	products or products containing allergens		chemicals are stored separately. Products conta	aining	
	improperly stored. PHYSICAL: Hazardous Extraneous	L L	allergens are stored separately. Low Risk. Ingredients are stored covered or in s	such	
	Material due to damaged or uncovered packages or containers.	_	a manner that will prevent contamination.		
3. Receive Refrigerated /	BIOLOGICAL: None Identified		The act of receiving does not introduce any biological hazards.		NO
Frozen Ingredients	CHEMICAL: Allergenic cross contamination due to damaged packages or containers.	L L	Low Risk. HR has an Allergen control program in place.		
	PHYSICAL: None Identified		The act of receiving does not introduce any physic hazards.	cal	
Store	BIOLOGICAL: Pathogen growth due to		Low Disk Ingredient are stored in the appointed	T	NO
Refrigerated / Frozen Ingredients	improper storage temperature		Low Risk. Ingredient are stored in the specified temperatures for refrigeration and freezer. Coole freezer temperatures are constantly monitored.	er and	NO
3	CHEMICAL: Cross contamination with products containing allergens.	L L	Low Risk. Ingredients are stored covered or in si manner that will prevent contamination as stated our SSOPs. Products containing allergens are st separately.	d in	
	PHYSICAL: Hazardous Extraneous Material due to damaged or uncovered packages or containers.	L L	Low Risk. Ingredients are stored covered or in s a manner that will prevent contamination.	such	
Document: HAZAF	RD ANALYSIS		Page 1 of 5		Authorized by:
Process Category:			Plant Address:	Date of Issu	
Inclusions & Variegate	es .	1730	B West Oak Commons Court Marietta, GA	Revision:	02-26-2015

			Hazard Analysis		
			LUSIONS & 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 Contro 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		NO
	FHISICAL. None identified		any physical hazards.		
{Specific Formulas} unsernite emit of the control o	BIOLOGICAL: Contamination due to unsanitary equipment or utensils or employee handling.	L L	Low Risk. SSOP's are in place. HR has GMP's in place.		NO
	CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		
	Sanitation chemical residue. 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.		
Ingredients unsanitary employee CHEMICA to equipm for product allergens. Sanitation PHYSICA material for	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
	CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		
	Sanitation chemical residue. 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.		
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
Document: HAZAF	RD ANALYSIS		Page 2 of 5		Authorized by:
Process Category: Inclusions & Variegate	98	1730	Plant Address: B West Oak Commons Court	Date of Issu Revision:	ue: 01-31-2015 02-26-2015

			Hazard Analysis		
			LUSIONS & VARIEGATES		1
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 Contr Point
	CHEMICAL: Allergen Contamination due to equipment which may have been used for products containing non listed allergens.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		
	Sanitation chemical residue. 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.		
). Bake or Cook	BIOLOGICAL: Salmonella survival CHEMICAL: 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.	Temperature and Hold Time Monitoring Minimum 165°F for 1 Minute	YES CCP B1
	PHYSICAL: None Identified		The act of Baking or Cooking does not introduce any physical hazards.		
10. Cut / Portion	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.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place		
	Sanitation chemical residue. 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.		
1. Package	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.		
Document: HAZAI	RD ANALYSIS		Page 3 of 5	<u>.</u>	Authorized by:
Process Category: nclusions & Variegate	es	1730	Plant Address:) B West Oak Commons Court Marietta, GA	Date of Issu Revision:	ne: 01-31-2015 02-26-2015

None Identified L: None Identified Ingredient sensitivity to ue to incorrect list of None Identified	Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	Packaging does not introduce any physical hazards. 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	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Contro
AL: None Identified Ingredient sensitivity to ue to incorrect list of 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		NO
Ingredient sensitivity to ue to incorrect list of None Identified	L L	hazards Low Risk: Label checks are performed. Addressed in the HR Allergen program and Label Verification SOP. Labeling / coding does not introduce any physical		NO
L: None Identified		HdZdIUS		
None Identified None Identified		Freezing does not introduce any biological hazards Freezing does not introduce any chemical hazards Freezing does not introduce any physical hazards		NO
L: None Identified		Freezing does not introduce any biological hazards		NO
None Identified		Freezing does not introduce any physical hazards		
L: Contamination due to quipment.	L L	Low Risk. SSOP's are in place. HR has an Allergen control program and GMPs in place.		NO
Allergen Contamination due t which may have been used containing non listed nemical residue.		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		
No No No No No Ha quip t wh con hem Ha	Contamination due to ment. lergen Contamination due iich may have been used taining non listed iical residue.	Contamination due to	Freezing does not introduce any chemical hazards pne Identified Contamination due to ment. L	Freezing does not introduce any chemical hazards Freezing does not introduce any physical hazards Contamination due to ment. 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 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.

Document: HAZARD ANALYSIS	Page 4 of 5	Authorized by:
Process Category:	Plant Address:	Date of Issue: 01-31-2015
Inclusions & Variegates	1730 B West Oak Commons Court	Revision: 02-26-2015
· ·	Marietta GA	

	Hazard Analysis INCLUSIONS & VADIECATES							
Process Step	Food Safety Hazard	INCI Likely Risk (probability & severity) H= High, M= Medium, L= Low Probability - Severity	LUSIONS & VARIEGATES Basis	What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Contro 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 /	BIOLOGICAL: Pathogen growth due to	L L	Low Risk. SSOP's are in place to monitor		NO			
Frozen Storage	improper temperature CHEMICAL: None Identified		temperature of freezer. Storing does not introduce any chemical hazards					
	PHYSICAL: None Identified		Storing does not introduce any physical hazards					
18. Ambient Storage	BIOLOGICAL: None Identified		Storing does not introduce any biological hazards		NO			
Storage	CHEMICAL: None Identified		Storing does not introduce any chemical hazards					
	PHYSICAL: None Identified		Storing does not introduce any physical hazards					
19. Waste	BIOLOGICAL: None Identified		Waste does not introduce any biological hazards		NO			
	CHEMICAL: None Identified		Waste does not introduce any chemical hazards					
	PHYSICAL: None Identified		Waste does not introduce any physical hazards					

Document: HAZARD ANALYSIS	Page 5 of 5	Authorized by	/ :
Process Category:	Plant Address:	Date of Issue: 01-31-201	5
Inclusions & Variegates	1730 B West Oak Commons Court	Revision: 02-26-201	5
·	Marietta GA		

HACCP PLAN							
INCLUSIONS & VARIEGATES							
PROCESS STEP	CCP	HAZARD	CRITICAL LIMITS	MONITORING	CORRECTIVE ACTION	RECORDS	VERIFICATION
Bake or Cook	1 1B	BIOLOGICAL: Salmonella	Minimum Temperature / Time	What:	Reheat and restart Bake or	Batch / HACCP Record	Record Review
Temperature / Hold Time		BIOLOGIO AL. GUINIGIO II	165°F for 1 minute	Product Temperature / Hold Time How: Calibrated Thermometer / Clock Who: Trained Employee Frequency: Each Batch	Cook / Timing. If unable to restart process, then segregate the product. Notify management Wanagement 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.	Hold Log Corrective Action Form Thermometer Calibration Log	Trained Manager or Trained Quality employee reviews weekly employee reviews weekly Direct Observation 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.

Document: HACCP PLAN (HACCP CONTROL CHART)	Page 1 of 1	A	uthorized by:
Process Category: Inclusions & Variegates	Plant Address: 1730 B West Oak Common Court Marietta. GA	Date of Issue: Revision:	01-31-2015 02-26-2015

HACCP PLAN							
INCLUSIONS & VARIEGATES							
PROCESS STEP	CCP	HAZARD	CRITICAL LIMITS	MONITORING	CORRECTIVE ACTION	RECORDS	VERIFICATION
Bake or Cook	1 1B	BIOLOGICAL: Salmonella	Minimum Temperature / Time	What:	Reheat and restart Bake or	Batch / HACCP Record	Record Review
Temperature / Hold Time		BIOLOGIO AL. GUINIGIO II	165°F for 1 minute	Product Temperature / Hold Time How: Calibrated Thermometer / Clock Who: Trained Employee Frequency: Each Batch	Cook / Timing. If unable to restart process, then segregate the product. Notify management Wanagement 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.	Hold Log Corrective Action Form Thermometer Calibration Log	Trained Manager or Trained Quality employee reviews weekly employee reviews weekly Direct Observation 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.

Document: HACCP PLAN (HACCP CONTROL CHART)	Page 1 of 1	A	uthorized by:
Process Category: Inclusions & Variegates	Plant Address: 1730 B West Oak Common Court Marietta. GA	Date of Issue: Revision:	01-31-2015 02-26-2015



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-theegg/s/#sthash.Wi5OerQ0.NFwZ19Ne.dpuf