



| PC PLAN | | QMS 3.1 | |
|---------------------------|--|-----------|-------------|
| COMPLETED BY: SUSSY KRAUS | | VERSION 1 | 09/01/2020 |
| APPROVED BY: JOEL PHILLIP | | PAGE | Page 1 of 3 |
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PREVENTIVE CONTROL PLAN

PRODUCTS

Powder Sweeteners

Liquid Sweeteners

Sugar-free products

PRODUCT DESCRIPTION

A variety of sugarless sweeteners in dry or liquid form and sugar-free products

PACKAGING

All products are packed in food grade paper packets, plastic pouches, bags, jars and bulk pails . All primary packaging conforms to CFR 21 175.1350, 177.1350, 177.1520 & CFR 21 175.105.

INTENDED USE AND CONSUMERS

All products are ready to eat and intended for the general public.

SHELF LIFE AND TRACEABILITY

All products have a shelf life of 3 years

Products are marked with a Lot Code. This code enables the product to be traced back through the chain.

LABELLING INSTRUCTIONS

All products are labeled with ingredients and allergen information [coconut]

INGREDIENTS

Please refer to the Raw Ingredient Hazard Analysis for a complete ingredient list.

RADIOLOGICAL ASSESSMENT

Facility location: Health Garden is located at the 30 - 40-mile radius of the 50-mile Indian Point emergency planning zone. Emergency notifications will be followed as the need arises.

Water Usage: Water is from municipal sources. Company follows notices from water suppliers in regards to microbiological, chemical and radiological hazards.

Ingredients: Ingredients are assessed at sourcing and during supplier approval. All ingredients are sourced in the USA.



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FOOD SAFETY TEAM

| NAME | POSITION | TRAINING |
|--------------|-----------------|---------------------------------|
| Haseeb Ali | Quality Control | PCQI, SQF Practitioner |
| Joel Phillip | | |
| Sussy Kraus | Consultant | Lead Auditor, HACCP, PCQI, CCFS |

PROCESS DESCRIPTION

- Receiving – Raw materials are received in bulk bags from approved suppliers
- Storage – products are stored in ambient temperature according to plant implemented GMP's
- Scaling - Ingredients are scaled as per product recipe.
- Mix – scaled ingredients are mixed for uniformity
- Hopper – ingredients or mixes are put in hopper and set to desired weight
- Filling – Products are filled into pre-printed paper packets or bags
- Sealing – pouches get zipped and heat sealed – lot number is applied to each bag
- Boxing – packed product is put into boxes or secondary packaging
- Palletizing – boxes are placed on pallets as per warehouse or customer requirements
- Finished Product Storage - Packed goods are stored in ambient storage until distribution.
- Order Picking – products are picked as per customer orders
- Distribution - Products are picked up by customer or shipped via commercial carrier or contract trucking



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FLOW CHART

PROCESS FLOW VALIDATION

This process flow diagram was reviewed with all production managers and supervisors and reflects procedures this company currently uses. This PC Plan is based on the production system observed by the Food Safety Team. In addition to the annual review, the PC Plan will be reviewed if any changes are made to the production process.

Signed _____

Date _____

