



HOMETOWN FOOD COMPANY

500 W. MADISON ST.

SUITE 3650

CHICAGO IL 60661

January 06, 2022

Dear Valued Customer:

Current Good Manufacturing Practices, Hazard Analysis and Risk Based Preventive Controls

Our manufacturing facilities and our contract manufacturing partners' facilities follow and implement Current Good Manufacturing Practices ("CGMPs") called for by FSMA. All the materials used in our food packaging and containers are approved by the U.S. Food and Drug Administration (FDA) for use in food contact applications. Additionally, each registered food facility has prepared and implemented a written food safety plan satisfying HARPC Requirements established under FSMA and applicable local regulations (a "Food Safety Plan").

The Hometown Food Company's Food Safety Plans and all associated verification, validation, justifications and reviews were developed and overseen by a Preventive Control Qualified Individual. Codex HACCP methodology was used in the development of the plan. Our Food Safety Plans are confidential and, therefore, cannot be distributed outside of the company.

Our Contract Manufacturing Partners also have detailed Food Safety Plans in accordance with applicable law and regulatory requirements. However, we are contractually obligated to maintain the confidentiality of our manufacturing partners' Food Safety Plans. Thus, they also cannot be distributed outside of the company.

Thank you for your interest in our approach to food safety and the production of quality products.

Sincerely,

Hometown Food Company Quality Assurance

Phone: 419.470.6876