

05/11/2022

To whom it may concern:

## **HACCP**

Palermo's Pizza has implemented and maintains a food safety plan based on a HACCP system utilizing the Codex Alimentarius principles. As part of the HACCP system and in compliance with Title 9 CFR 417.2(a)(1), Palermo's Pizza has conducted a hazard analysis. In compliance with Title 9 CFR 417.4(b), Palermo's Pizza reassesses the adequacy of the hazard analysis and overall HACCP system annually and whenever a change occurs that could reasonably affect whether a food safety hazard exists. These systems are based on proprietary pre-requisite programs that include allergen, supplier approval, pest control, receiving, Sanitation Standard Operating Procedures, and GMP's.

## Allergen Program

Palermo's Pizza has a fully implemented allergen control program. These procedures are designed to prevent cross contamination of allergens from allergen containing product to non-containing products. The program includes steps that outlines requirements for product handling, scheduling and sanitation. Incoming raw materials and finished product labels identify all Big 8 allergens. Allergen awareness training is completed and documented for all facility employees on an annual basis.

## **Sanitation Program**

Palermo's Pizza has a fully implemented SSOP program that outlines requirements for maintaining sanitary conditions in the manufacturing facility. This outlines the requirements for completing sanitation, conducting pre-operational inspections, sanitation verification, and corrective actions. All sanitation activities are monitored through internal monitoring and validation. Our facility and sanitation programs are also subject to external audits and review.

All documents are considered proprietary and can be viewed at the facility.

Sincerely,

Erick Caraballo Ferrer Quality Systems Manager Palermo Villa, Inc.

