



HACCP Food Safety Program Statement

Date: April 14, 2022

Sonoma Creamery LLC complies with all requirements and regulations defined by the Food and Drug Administration (FDA) under the Food Safety Modernization Act (FSMA) and the United States Department of Agriculture Food Safety Inspection Service (USDA-FSIS) under the Federal Meat Inspection Act.

Due to the proprietary nature of Sonoma Creamery Products, our complete HACCP and Flow Diagrams are not available for distribution. However, plans can be reviewed on site. Please see below for a summary of Sonoma Creamery's HACCP and Preventative Controls. The following programs are daily working documents and are reviewed at a minimum, annually.

- Hazard Analysis Critical Control Program (HACCP), including:
 - o Product Descriptions
 - o Process Flow Diagrams
 - o Hazard Analysis Risk Assessments for - Ingredients, Packaging Materials, Process Steps.
 - o Critical Process Control Point – Water Activity and Metal Detection
- Preventative Controls, including:
 - o Allergen Program
 - o Sanitation Program
 - o Process Program
 - o Vendor Supplier Program
- Good Manufacturing Practices (GMP) Program
- Pre-Requisite Program, including, but not limited to:
 - o Product Hold Program
 - o Customer Complaint Program
 - o Recall Program
 - o Corrective and Preventative Actions Program
 - o Sanitation Program
 - o Pest Control Program
 - o Environmental Monitoring Program
 - o Listeria Program

Regards,
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