



Dave Musil <dave@advancednaturalgroup.com>

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**Fwd: Certifications**

**Dave Musil** <dave@advancednaturalgroup.com>  
To: David Musil <dave@advancednaturalgroup.com>

Tue, Jul 19, 2022 at 5:39 PM

Begin forwarded message:

**From:** Debby <debby.soderberg@gmail.com>  
**Subject:** Certifications  
**Date:** July 8, 2022 at 10:36:24 AM PDT  
**To:** Debby Soderberg <Debby@annabellecandy.com>



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

# CERTIFICATE OF TRAINING

is awarded to  
**Mance Sloan**

in recognition of having successfully completed  
the Food Safety Preventive Controls Alliance course:  
**FSPCA Preventive Controls for Human Food**

delivered by Lead Instructor

**Jennifer Young**

completed on

**05/18/2022**

A handwritten signature in black ink, appearing to read 'Jason Wan', is positioned above a horizontal line.

Jason Wan, Interim Director  
Institute for Food Safety and Health

A handwritten signature in black ink, appearing to read 'Gerald Wojtala', is positioned above a horizontal line.

Gerald Wojtala, Executive Director  
International Food Protection Training Institute

A handwritten signature in black ink, appearing to read 'Steve Wandernach', is positioned above a horizontal line.

Steve Wandernach, Executive Director  
Association of Food and Drug Officials



Certificate # 9d3425b5



## Quality Management Programs

### Process and Quality controls

*Revised 5/27/20*

*Any changes to these procedures must be approved by Victor Moreno, President; Changes must be communicated to management and quality control personnel prior to any production that may be affected.*

#### **In Process Inspections**

##### Adherence to formula:

Cook verifies that formulations were followed.  
NO formulations changes are allowed without consulting plant manager.  
Kitchen reports are reviewed by production foreman or plant manager.

##### Temperatures:

Kitchen:  
Minor variations in temperature or cooking time do not affect product safety.  
Major variations in temperature do not impact product safety but do present a quality issue. This is self correcting in most cases since product that is too hard or too soft will not properly pass through the equipment.

##### Enrobing:

Proper temperature of coating chocolate is variable depending on factory environmental conditions (humidity, temperature)  
Experienced operators are required to keep chocolate in proper temper by adjusting heating and cooling controls.

Quality Control foreman verifies items below and has the authority to call for **corrective actions** including but limited adjustment to the product or equipment and to stop the line if there is a failure at CCP.

##### Product weights:

Product weights are checked as close as possible to the area where the adjustment can be made to minimize underweight waste.  
Product finished weights are checked and recorded every 30 minutes.  
Adjustments are made to keep product in acceptable range.  
Scales are checked for accuracy at start of day and at midday.

##### Metal detection: CRITICAL CONTROL POINT

All primary production passes through metal detection devices. Devices are checked hourly to ensure proper operation. Rejected items will be re-inspected and cause of alarm determined. Multiple alarms in 5-minute period: SHUT DOWN LINE, determine cause. Metal detector test failure stops line. All production since last successful inspection will be re-inspected. Re-inspection procedure: all production since last successful test will be labeled HOLD FOR INSPECTION and segregated away from shipping area until reviewed.

**Packaging Integrity:**

Wrapper seal is checked every hour during the product run by using a Pack-Vac Leak Detector. (See Daily Product Reports.)

**Finished Product Inspections:****Finished Case Inspection**

A finished case is pulled from each line daily and checked for carton integrity, wrapper placement, product placement, date code, properly sealed, correct marking & gluing of case, clean case and properly stacked pallets.

**Retention Samples:**

Samples are collected from each daily production run. They are held for a period of two year.



# Certificate of Completion

Proudly Presented to

## Mance Sloan

for completion of

### Applying HACCP Principles (TM) For The Food Service Industry!!



  
Matthew Shaw  
President

05/28/2022

Date of Completion

This course is recognized by the International HACCP Alliance as meeting the equivalency for the required training of 2 days or 16 hours

Sent from my iPhone