

# RISE Brewing Co.

## Food Safety Plan

**Cold Brew Coffee &  
Oat Milk**

**RISE Brewing Co.  
425 Fairfield Ave., Building 4,  
Stamford CT, 06902**

# RISE Brewing Co.

425 Fairfield Ave., Stamford, CT 06902

## HACCP PLAN OVERVIEW

### BACKGROUND INFORMATION

#### Plan Description and Background:

RISE Brewing Co. produces nitro cold brew coffee kegs and uses third party suppliers to produce shelf stable cans and shelf stable tetra cartons for grocery, e-commerce, offices, bars, restaurants, and cafes. The cans and tetra carton products are stored at room temperature while the kegs are kept refrigerated.

RISE operates its own FDA registered facility in Stamford, CT, where it produces kegs of cold brew coffee. All coffee is sourced in concentrate form and then brewed with water and infused with nitrogen. All products made in this facility require refrigeration. They are distributed cold to retailers throughout the United States.

#### Prerequisite programs and activities:

Before implementing this HACCP plan, the following programs and activities were evaluated and maintained. Our HACCP team at RISE Brewing Co. performs routine audits of the prerequisite programs.

- Current diagram of layout indicating product flow (facility diagram);
- Supplier Specification (certification) Requirements;
- Potable water supply;
- Cleaning and sanitizing procedures, including SSOP's;
- Preventive maintenance documentation for equipment, including calibration;
- Training programs for commercial kitchen employees assisting in production
- Procedures for receiving and storing ingredients;
- Shipping/distribution procedures, including specifications for trucks;
- Recall procedures including, traceability of raw materials to suppliers, coding of finished product, traceability through distribution and periodic mock recalls to verify that it works in the event of an actual recall;
- Supplier audit program (e.g., review of supplier HACCP plans, purchase specifications, and letters of guarantee, requires all suppliers to have a 3<sup>rd</sup> party audit under a GFSI-scheme).

These programs are the foundation on which the HACCP plan was developed and are important to the reliable functioning of the HACCP plan. The procedures for these programs are outside the scope of the HACCP plan.

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Grant Gyesky

**Company commitment:**

Food safety is a top priority at RISE Brewing Co. We have worked extensively with leading universities, researches and independent food safety authorities to ensure the safety of our existing products. We are committed to testing, validating, and ensuring the safety of any new products before introducing them to market.

**HACCP Team members:**

Our HACCP Team members include people from all segments of production and administration. They are:

- 1. Grant Gyesky – [grant@risebrewingco.com](mailto:grant@risebrewingco.com) – CoFounder and CEO
- 2 Erica Bassett – [erica@risebrewingco.com](mailto:erica@risebrewingco.com) Director of Operations

**Training and HACCP Team Meetings:**

The CEO has worked with the food science department at Cornell University, a BRC A+ co-packer, and retained an outside consultant to train and help implement best practices for food safety.

HACCP team meetings (monthly) and re-assessment meetings (at least annually) are held and documented.

**Process categories:**

All products are produced under one process category. It is:

I. Cold Brew Coffee – No Heat Treatment

Documentation with specific ingredients is proprietary and available on request.

Flow charts were developed for all processes.

A Hazard Analysis was developed for the process found on the flow chart.

**Control Points:**

Control points for process control are incorporated into the plants GMP'S and SSOP'S

**Critical Control Points:**

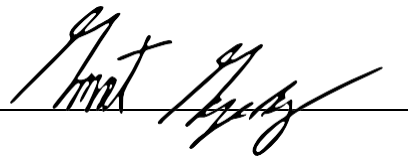
Critical control points are identified in the hazard analysis.

**General Information:**

- I signify, on this date, that this establishment accepts and will implement the system. Our HACCP System will be signed and dated whenever it is reassessed and/or modified.
- HACCP records will be maintained for two years and will be made available to interested parties upon request.

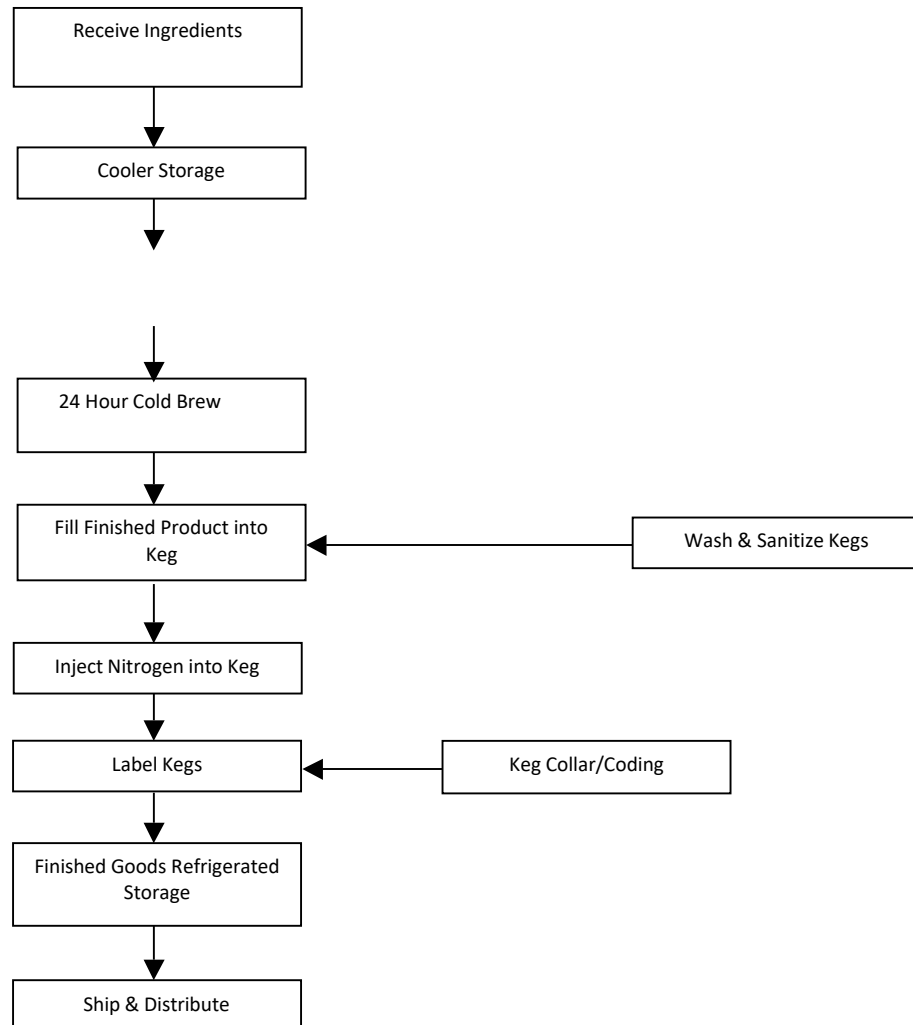
DATE March 7, 2018

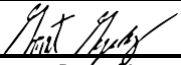
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**Flow Chart**  
**RISE Brewing Co.**  
**Nitro Cold Brew Coffee – No Heat Treatment**



<b>Document:</b> Flow Chart DOC #: QS 301	<b>Page 1 of 1</b>	 <b>Authorized by:</b>
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## Hazard Analysis

### RISE Brewing Co. – Cold Brew Coffee – Cold Blended, No Heat Treatment

Ingredient/ Processing Step	Food Safety Hazard	Is the potential hazard Significant (Occurrence Frequency vs Consequences) (CODEX Risk Assessment Model)		Justify Decisions for Column 3 (Basis) The potential hazard controlled or prevented by Prerequisite / Support Program	If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point Yes/No
			Score			
Receive Ingredients	BIOLOGICAL: None	B: No	17	Ingredient Hazard Analysis, Vendor Approval, Letters of Guarantee (LOG), Receiving Inspection Program, Refrigerated Storage at 40°F or below  Vendor Approval, Letters of Guarantee (LOG), Receiving Inspection Program		No
	CHEMICAL: None	C: No	17			
	PHYSICAL: None	P: No	17			
Cooler Storage	BIOLOGICAL: None	B: No	12	Refrigerated Storage at 40°F or below monitored twice daily, Preventative Maintenance Program  SSOP, GMP's, Internal Audit Program		No
	CHEMICAL: None	C: No	17			
	PHYSICAL: Wood	P: No	17			

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## Hazard Analysis

### RISE Brewing Co. – Cold Brew Coffee – Cold Blended, No Heat Treatment

Ingredient/ Processing Step	Food Safety Hazard	Is the potential hazard Significant (Occurrence Frequency vs Consequences) (CODEX Risk Assessment Model)		Justify Decisions for Column 3 (Basis) The potential hazard controlled or prevented by Prerequisite / Support Program	If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point Yes/No
			Score			
24 Hour Cold Brew	BIOLOGICAL: Spoilage organism outgrowth	B: No	7	Refrigerated Tank Set at 40°F with 24/7 Continuous Monitoring, SSOP, GMP's, Preventative Maintenance Program		No
	CHEMICAL: None	C: No	17			
	PHYSICAL: None	P: No	17	SSOP, GMP's, Preventative Maintenance Program		
Wash & Sanitize Kegs	BIOLOGICAL: Listeria monocytogenes	B: No	7	SSOP, GMP's		No
	CHEMICAL: None	C: No	12	SSOP, Chemical Control Program		
	PHYSICAL: None	P: No	17	SSOP, GMP's		

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## Hazard Analysis

### RISE Brewing Co. – Cold Brew Coffee – Cold Blended, No Heat Treatment

Ingredient/ Processing Step	Food Safety Hazard	Is the potential hazard Significant (Occurrence Frequency vs Consequences) (CODEX Risk Assessment Model)		Justify Decisions for Column 3 (Basis) The potential hazard controlled or prevented by Prerequisite / Support Program	If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point Yes/No
			Score			
Fill Kegs	BIOLOGICAL: None	B: No	12	SSOP, GMP's		No
	CHEMICAL: None	C: No	17	SSOP, GMP's		
	PHYSICAL: None	P: No	21			
Label Kegs	BIOLOGICAL: None	B: No	25			No
	CHEMICAL: None	C: No	13			
	PHYSICAL: None	P: No	25			
Keg Collar/Coding	BIOLOGICAL: None	B: No	25			No
	CHEMICAL: None	C: No	25			
	PHYSICAL: None	P: No	25			
Finished Goods Refrigerated Storage	BIOLOGICAL: None	B: No	12	Refrigerated Storage at 40°F or below monitored twice daily, Preventative Maintenance Program		No
	CHEMICAL: None	C: No	25			
	PHYSICAL: None	P: No	25	SSOP, GMP's, Internal Audit Program		

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## Hazard Analysis

### RISE Brewing Co. – Cold Brew Coffee – Cold Blended, No Heat Treatment

Ingredient/ Processing Step	Food Safety Hazard	Is the potential hazard Significant (Occurrence Frequency vs Consequences) (CODEX Risk Assessment Model)		Justify Decisions for Column 3 (Basis) The potential hazard controlled or prevented by Prerequisite / Support Program	If Yes in Column 3, What Measures Could be Applied to Prevent, Eliminate, or Reduce the Hazard to an Acceptable Level?	Critical Control Point Yes/No
			Score			
Shipping & Distribution	BIOLOGICAL: None	B: No	12	Refrigerated Shipping at 40°F or below		No
	CHEMICAL: None	C: No	25			
	PHYSICAL: None	P: No	25			

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**Product(s) Description**  
**Nitro Cold Brew Coffee: Non-Heated**

<b>1. COMMON NAME(S):</b>	Nitro Cold Brew
<b>2. HOW IS IT TO BE USED:</b>	Consumed as purchased by the general population
<b>3. IMPORTANT PRODUCT CHARACTERISTICS:</b>	N/A
<b>4. TYPE OF PACKAGE:</b>	Kegs
<b>5. LENGTH OF SHELF LIFE</b>	5 months at refrigerated temperatures
<b>6. WHERE WILL IT BE SOLD:</b>	Wholesale Distribution
<b>7. LABELING INSTRUCTIONS:</b>	Lot Coding, Best Buy Date, Keep Refrigerated/Perishable.
<b>8. SPECIAL DISTRIBUTION CONTROLS:</b>	Refrigerated distribution, $\leq 41^{\circ}\text{F}$

**Ingredients**  
**RISE Brewing Co.**  
**Nitro Cold Brew Coffee -Non-Heated**

Ingredients
Organic Coffee Concentrate **
Water

\*\*Certified Organic

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## GOOD MANUFACTURING PRACTICES (GMP's)

**Purpose:** To provide quality measures that help assure safe products are being consistently produced by RISE Brewing Co. Good Manufacturing Practices (GMP's) aid in the organization, maintenance, and operation of a sanitary process and environment in the facility. To meet requirements of 21 CFR 110 "Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food".

**Responsibility:** All plant personnel, maintenance, outside contractors and visitors are expected to be aware of and follow all GMP's.

**Procedure:**

**1.0 Personnel Hygiene Policy**

**1.1 Disease control:** Any person who, by medical examination or supervisory observation, is shown to have, or appears to have, an illness, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination by which there is a reasonable possibility of food, food-contact surfaces, or food-packaging materials becoming contaminated, shall be excluded from any operations which may be expected to result in such contamination until the condition is corrected. Personnel shall be instructed to report such health conditions to their supervisors.

**1.2 Handwashing:** All employees MUST wash and sanitize their hands

- At the start of their shift and
- When entering a production area after use of the breakroom, restrooms, and removal of trash and food waste
- Frequently during the shift as necessary
- All employees wearing vinyl gloves will treat them in the same manner as bare hands, e.g., wash and sanitize.
- All employees must wash and sanitize their hands AFTER retrieving dropped objects, handling wood pallets, wheels, pallet-jacks, or any other item, which might cause contamination, prior to handling or preparing food.

**1.3 Jewelry:** NO jewelry may be worn in the processing areas. Only flat wedding band allowed. Visitors are allowed to wear a glove over their hand only.

**1.4 Smocks:** All employees must wear clean smocks at the start of each day and as necessary to prevent food contamination. All employees are to hang smocks on racks when going to the restroom or the breakroom.

- No smocks are to be worn outside.
- All visitors to the processing area will wear smocks.

**1.5 Hair-restraints:** All employees must wear a hair-restraint with hair fully tucked in under their hair-restraint. Baseball caps may be worn if a hair-restraint covers the hair underneath the cap and a hair-restraint covers the cap itself. Beards and moustaches must be fully covered using a beard net. All visitors to the processing area will wear a hair-restraint.

**1.6 Gloves:** All employees must wear disposable gloves when handling raw food ingredients. All employees wearing gloves will follow the general guidelines listed in 1.2.

**1.7 Personal Belongings:** Due to the risk of product contamination, employees are not permitted to bring personal belongings into the processing area, including but not limited to: personal medication, outside food, chewing gum, jewelry, etc. Personal items such as those cited here should be stored in

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company assigned storage areas when employees are in the processing area. If Lockers are provided on the Company premises, the Company may, at its discretion, inspect any locker, package, purse, tool box, or other personal belongings brought onto the Company premises.

**2.0 Processes and Controls:** All operations in the receiving, inspecting, transporting, packaging, segregating, preparing, processing, and storing of food shall be conducted in accord with adequate sanitation principles.

**2.1 Raw Materials:** Raw material and ingredients shall be inspected and segregated as necessary to assure that they are clean, wholesome, and fit for processing into human food and shall be stored under conditions that will protect against contamination and minimize deterioration.

- Raw materials and their containers shall be washed or cleaned as required to remove soil or other potential contamination. Water used for washing, rinsing, or conveying of food products shall be of adequate quality, and water shall not be reused for washing, rinsing or conveying products in a manner that may result in contamination of food products.
- Raw material susceptible to contamination with pests, undesirable microorganisms, or extraneous material shall comply with applicable Food and Drug Administration regulations. Compliance with this requirement may be verified by any effective means, including purchasing the materials under a supplier's guarantee or certification, or examination of these materials for contamination.
- Frozen raw materials and other ingredients shall be kept frozen. If thawing is required prior to use, it shall be done in a manner that prevents the raw materials and other ingredients from becoming adulterated within the means of the Federal Food, Drug and Cosmetic Act.
- Processing equipment shall be maintained in a sanitary condition through frequent cleaning including sanitation where indicated. In so far as necessary, equipment shall be taken apart for thorough cleaning.

**2.2 Manufacturing Operations:** All food manufacturing, including packaging and storage, shall be conducted under such conditions and controls as are necessary to minimize the potential for undesirable bacterial or other microbiological growth and or toxin formation, or deterioration or contamination of the processed product or ingredients. This requires careful monitoring of time, temperature, and refrigeration controls to assure that mechanical breakdowns, time delays, temperature fluctuations and other factors do not contribute to the decomposition or contamination of the processed products.

- Foods that can support the rapid growth of undesirable microorganism, shall be held in a manner that prevents the food from becoming adulterated within the meaning of the act. Compliance with this requirement may be accomplished by any effective means, including:
- Maintaining refrigerated foods at 41 F or below as appropriate for the food involved, current FOOD CODE requirements <41F.
- Maintaining frozen foods in a frozen state.
- Chemical, microbiological, or extraneous-material testing procedures shall be utilized where necessary to identify sanitation failures or food contamination, and all foods and ingredients that have become contaminated shall be rejected or treated or processed to eliminate the contamination where this may be properly accomplished.
- Work in process shall be handled in a manner that protects against contamination.

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- Packaging processes and materials shall not transmit contaminants or objectionable substances to the products and shall provide adequate protection from contamination. Packaging materials shall conform to any applicable food additive regulations.
- Meaningful coding of products shall be utilized to enable positive lot identification to facilitate, where necessary, the segregation of specific food lots that may have become contaminated or otherwise unfit for their intended use. Records shall be retained for a period of time that exceeds the shelf-life of the product, except they need not be retained more than two years.
- Storage and transportation of finished products should be under such conditions as will prevent contamination and will protect against undesirable deterioration of the product and the container.
- Effective measures shall be taken to protect against the inclusion of extraneous material in food. Compliance with this regulation will be accomplished by using suitable means.
- Filling, chilling, packaging, and other operations shall be performed in such a way that the food is protected against contamination. Compliance with the requirement may be accomplished by any effective means, including:
  - Use of a quality control operation in which the critical control points are identified and controlled during manufacturing.
  - Adequate cleaning and sanitizing of all food-contact surfaces and food containers.
  - Filling finished product at or below 40 F
  - Pasteurization of finished product if determined necessary
  - Using sanitary handling procedures.

**3.0 Equipment and Utensils:** All plant equipment should be suitable for the intended use, designed and of such material and workmanship as to be adequately cleanable, and Properly maintained.

- The design, construction, and use of such equipment and utensils shall preclude the adulteration of food with lubricants, fuel, metal fragments, contaminated water, or any other contaminants.
- All equipment shall be installed and maintained to facilitate the cleaning of the equipment and of all adjacent spaces.

**4.0 Sanitary Operations & General Maintenance:** Buildings, fixtures, and other physical facilities of the plant shall be kept in good repair and shall be maintained in a sanitary condition. Cleaning operations shall be conducted in such a manner as to minimize the danger of contamination of food and food-contact surfaces. Detergents, sanitizers, and other supplies employed in cleaning and sanitizing procedures shall be free of significant microbiological contamination and shall be safe and effective for their intended uses. Only such toxic materials as are required to maintain sanitary conditions, for plant and equipment maintenance and operation, or in manufacturing or processing operations shall be used or stored in the plant. These materials shall be identified and used only in such manner as under conditions as will be safe for their intended use.

- Pest and Vermin Control. No live animals or birds shall be allowed in any area of a food plant. Effective measures shall be taken to exclude pests from the processing areas and to protect against the contamination of foods in or on the premises by animals, birds, and vermin (including, but not limited to, rodents and insects). The use of insecticides or rodenticides is permitted only under such precautions and

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## GOOD MANUFACTURING PRACTICES (GMP's)

restrictions as will prevent the contamination of food or packaging materials with illegal residues.

- Sanitation of Equipment and Utensils. All utensils and product-contact surfaces of equipment shall be cleaned as frequently as necessary to prevent contamination of food and food products. Nonproduct-contact surfaces of equipment used in the operation of food plants should be cleaned as frequently as necessary to minimize accumulation of dust, dirt, food particles and other debris.
- Storage and handling of cleaned portable equipment and utensils. Cleaned and sanitized portable equipment with food-contact surfaces and utensils should be stored in a location and manner that protects food-contact surfaces from contamination
- Chemical Safety:
  - All employees must follow guidelines for proper mixing and dispensing of chemicals.
  - All chemicals must be stored in labeled containers. Any spills must be reported.
  - All employees must wear proper protection when handling chemicals.
  - All employees must transport chemicals through the plant for use in another area by covering the container to be used.

### 5.0 Buildings and Facilities

- Plant and Grounds: The grounds about the plant under the control of Rise Brewing Co. shall be kept in a condition that will protect against the contamination of food. The methods for adequate maintenance of grounds include, but are not limited to:
  - Properly storing equipment, removing litter and waste, and cutting weeds or grass within the immediate vicinity of the plant buildings or structures that may constitute an attractant, breeding place, or harborage for pests.
  - Maintaining roads, yards, and parking lots so that they do not constitute a source of contamination in areas where food is exposed.
  - Adequately draining areas that may contribute contamination to food by seepage, foot-borne filth, or providing a breeding place for pests.
  - Operating systems for waste treatment and disposal in an adequate manner so that they do not constitute a source of contamination in areas where food is exposed.
- Construction and Design: Plant buildings and structures shall be suitable in size, construction, and design to facilitate maintenance and sanitary operations for food-processing purposes. The plant and facilities shall:
  - Provide sufficient space for placement of equipment and storage of materials as is necessary for sanitary operations and production of safe food.
  - Floors, walls, and ceilings in the plant shall be of such construction as to be adequately cleanable and shall be kept clean and in good repair.
  - Fixtures, ducts and pipes shall not be so suspended over working areas that drip or condensate may contaminate foods, raw materials, or food-contact surfaces.
  - Aisles or working spaces between equipment and between equipment and walls shall be unobstructed and of sufficient width to permit employees to perform their duties without contamination of food or food-contact surfaces with clothing or personal contact.

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- Provide separation by partition, location, or other effective means for those operations, which may cause contamination of food products with undesirable micro-organisms, chemicals, filth or other extraneous material.
- Provide adequate lighting to hand-washing areas, dressing and locker rooms, and toilet rooms and to all areas where food or food ingredients are examined, processed, or stored and where equipment and utensils are cleaned.
- Light bulbs, fixtures, skylights, or other glass suspended over exposed food in any step of preparation shall be of the safety type or otherwise protected to prevent food contamination in case of breakage.
- Provide adequate ventilation or control equipment to minimize odors and noxious fumes or vapors (including steam) in areas where they may contaminate food. Such ventilation or control equipment shall not create conditions that may contribute to food contamination by airborne contaminants.

### 6.0 Training

- Comprehensive education on GMP's will be provided for all employees prior to performing work duties. This information will be provided with New Hire Orientation.
- GMP's retraining will occur annually

DATE

**March 6, 2018**

APPROVED BY

