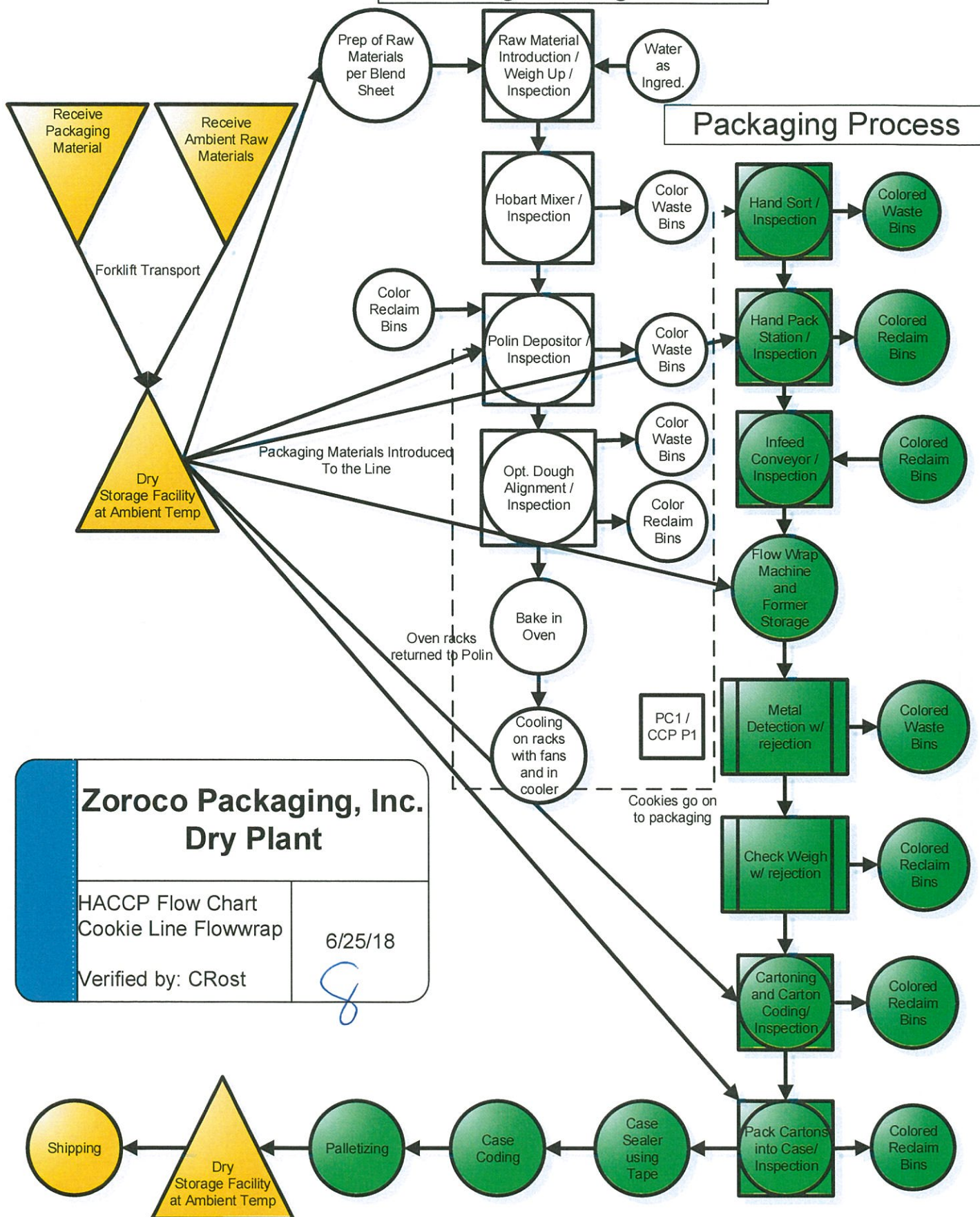


Blending/ Baking Process

Packaging Process



Hazard Analysis Worksheet – Cookie Line Process Steps

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Company Name : ZOROCO Packaging SOP 00-07P.04 Company Address: 14702 Karcher Rd Caldwell, ID 83607			Product Name: All products that are Blended and Baked on the Dry Plant Cookie Line. Each blended material is listed as an ingredient. The finished products include: RTE cookies.				
Date Updated which constitutes the version: 6/25/18 By: Cordy Rost							
Type of Hazard Analysis –Process Steps							
1	2	3	4	5	6	7	
Ingredient or Process Step	Identify Potential Food Hazard B= Biological C= Chemical (includes Radiological) P= Physical	Risk Assessment	Significant Hazard (Y/N) Justification	Is hazard fully controlled by a Prerequisite or Quality Program? YES: Indicate name of procedure or program. Analysis complete. No: Go to column (6)	Is there a subsequent process step in Column (1) that will eliminate or reduce the hazard to an acceptable level? Yes: Identify process step below. Analysis is complete. No: Go to column (7)	CCP Name and Number	Specify measure to control hazard
		Evaluate Likelihood and Severity for each hazard H = High M = Medium L = Low					
		Likelihood Severity					
Process Step – Receive Ambient Raw Materials	B – Salmonella, Staph	L	M	N	Y - No complaint history of Zoroco caused contamination. No history of illness. SOP for QA Sampling at receiving requires hands and equipment to be cleaned and sanitized. All trucks are inspected prior to accepting delivery of the raw materials using the Receiving Incoming Materials Procedure and Incoming Truck Inspection Form. All micro sensitive ingredients ARE controlled by verifying the COA from the supplier.		
	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.		
	C – Allergen Cross Contact	L	H	N	Y - No complaint history of Zoroco caused contamination. No history of illness. Raw Materials are in original container which deters from contamination. SOP for Spills in Allergen Policy.		
	P – Metal, Wood, Glass	L	H	Y	N - There is history of Zoroco receiving materials that have had FM in them. This has been internally to Zoroco on the complaint process. In addition, Zoroco has a Wood Policy and Glass Policy for partial control. Zoroco has a PCO in place.	Yes, Metal Detection.	
Process Step – Receive	Claim Cross Contamination	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an		

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Packaging Material	(gluten, kosher, halal, organic, etc.)						organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			
	B – None									
	C – Allergen Label Misprinting	L	H	N			Y - There is no Zoroco history of receiving mis printed labels from Suppliers for Allergens. This is controlled by Prerequisite Programs such as Workmanship Procedure and Finished Goods Specifications. No customer complaints, recalls, or withdrawals due to this Hazard.			
	C – Hazardous Materials in Pkg	L	L	N			Y - These Suppliers are approved and have provided Vendor Letters of Guarantee for the Packaging Materials.			
	P – Metal, Wood, Glass, Pest	L	L	N			Y - Product is in original containers and Zoroco performs an inbound receiving inspection and incoming truck inspection. Zoroco in additional has a PCO.			
Process Step – Dry Storage Facility at Ambient Temp	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N			Y –In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			
	B - None									
	C – Allergen Cross Contact	L	H	N			Y - No complaint history of Zoroco caused contamination. No history of illness. Raw Materials are in original container which deters from contamination. SOP for Spills in Allergen Policy.			
	P – Metal, Wood, Glass, Pest	L	L	N			Y - Product is in original containers and Zoroco performs an inbound receiving inspection and incoming truck inspection. Zoroco in additional has a PCO. If damage does occur in the storage area then there is a Broken Bag procedure. In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy			
Process Step – Prep of Raw Materials per Blend Sheet	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N			Y –In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving			

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	P – Metal, Wood, Glass, Pest, Jewelry, Phones, etc	L	H	Y	N - Zoroco has GMP Policy for employee items on the production floor. There is a Pre-Op Inspection and GMP Audits in place. In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy. Zoroco has a PCO in place. Zoroco has internal history of encountering metal potential from equipment.	Yes, Metal Detection		
Process Step – Water as an Ingredient	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			
	B – E Coli	L	M	N	Y - Well water could be contaminated by Coliforms. This is controlled by our water testing SOP			
	C – Nitrates	L	M	N	Y - History shows no issues with nitrates in well water. Controlled by water testing SOP			
	P – Metal	L	H	N	Y - Metal from pipes could enter the water stream. Controlled by filtration and an inline strainer			
Hobart Mixer / Inspection	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			
	B – Staph or E Coli	L	M	N	Y - No complaint history of Zoroco caused contamination. No history of illness. Zoroco employs GMP Policy and Environmental Food Borne Pathogen Sampling Policy. There is in addition self reporting component in the GMP Policy.			
	C – Sanitation Chemicals and Sanitizer concentration	L	L	N	Y - All Chemicals that are used to clean food contact surfaces are approved for food contact surfaces. Zoroco has a chemical policy. In addition, Sanitation procedures which include documented Titration results.			
	C – Allergen Cross Contact	L	H	N	Y - No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen			

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							There is in addition self reporting component in the GMP Policy.				
Process Step – Optional Dough Alignment / Inspection	C – Sanitation Chemicals and Sanitizer concentration	L	L	N			Y - All Chemicals that are used to clean food contact surfaces are approved for food contact surfaces. Zoroco has a chemical policy. In addition, Sanitation procedures which include documented Titration results.				
	C – Allergen Cross Contact	L	H	N			Y - No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen residue. No market withdrawals or recalls for allergen cross contact. Zoroco has in place sanitation procedures and validation with allergen swabbing.				
	P – Metal, Wood, Glass, Pest	L	H	Y			N - In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy. Zoroco has a PCO in place. Zoroco has internal history of encountering metal potential from equipment.	Yes, Metal Detection			
	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N			Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.				
	B – Staph or E Coli	L	M	N			Y - No complaint history of Zoroco caused contamination. No history of illness. Zoroco employs GMP Policy and Environmental Food Borne Pathogen Sampling Policy. There is in addition self reporting component in the GMP Policy.				
	C – Sanitation Chemicals and Sanitizer concentration	L	L	N			Y - All Chemicals that are used to clean food contact surfaces are approved for food contact surfaces. Zoroco has a chemical policy. In addition, Sanitation procedures which include documented Titration results.				
	C – Allergen Cross Contact	L	H	N			Y - No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen residue. No market withdrawals or recalls for allergen				

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Process Step – Cooling on Racks with Fans and in cooler	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	place. Zoroco has internal history of encountering metal potential from equipment.			
	B – Staph or E Coli	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			
	C – Sanitation Chemicals and Sanitizer concentration	L	L	N	Y – No complaint history of Zoroco caused contamination. No history of illness. Zoroco employs GMP Policy and Environmental Food Borne Pathogen Sampling Policy. There is in addition self reporting component in the GMP Policy.			
	C – Allergen Cross Contact	L	H	N	Y – All Chemicals that are used to clean food contact surfaces are approved for food contact surfaces. Zoroco has a chemical policy. In addition, Sanitation procedures which include documented Titration results.			
	P – Metal, Wood, Glass, Pest, Jewelry, Phones, etc	L	H	Y	Y – No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen residue. No market withdrawals or recalls for allergen cross contact. Zoroco has in place sanitation procedures and validation with allergen swabbing.	Yes, Metal Detection		
Process Step – Hand Sort / Inspection	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	N – Zoroco has GMP Policy for employee items on the production floor. There is a Pre-Op Inspection and GMP Audits in place. In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy. Zoroco has a PCO in place. Zoroco has internal history of encountering metal potential from equipment.			
					Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			

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	B – Staph or E Coli	L	M	N	Y - No complaint history of Zoroco caused contamination. No history of illness. Zoroco employs GMP Policy and Environmental Food Borne Pathogen Sampling Policy. There is in addition self reporting component in the GMP Policy.			
	C – Sanitation Chemicals and Sanitizer concentration	L	L	N	Y - All Chemicals that are used to clean food contact surfaces are approved for food contact surfaces. Zoroco has a chemical policy. In addition, Sanitation procedures which include documented Titration results.			
	C – Allergen Cross Contact	L	H	N	Y - No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen residue. No market withdrawals or recalls for allergen cross contact. Zoroco has in place sanitation procedures and validation with allergen swabbing.			
	P – Metal, Wood, Glass, Pest, Jewelry, Phones, etc	L	H	Y	N - Zoroco has GMP Policy for employee items on the production floor. There is a Pre-Op Inspection and GMP Audits in place. In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy. Zoroco has a PCO in place. Zoroco has internal history of encountering metal potential from equipment.	Yes, Metal Detection		
Process Step – Hand Pack Station / Inspection	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	Y –In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			
	B – Staph or E Coli	L	M	N	Y - No complaint history of Zoroco caused contamination. No history of illness. Zoroco employs GMP Policy and Environmental Food Borne Pathogen Sampling Policy. There is in addition self reporting component in the GMP Policy.			
	C – Sanitation Chemicals and Sanitizer concentration	L	L	N	Y - All Chemicals that are used to clean food contact surfaces are approved for food contact surfaces. Zoroco has a chemical policy. In addition, Sanitation procedures which include documented Titration results.			

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	C – Allergen Cross Contact	L	H	N	Y - No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen residue. No market withdrawals or recalls for allergen cross contact. Zoroco has in place sanitation procedures and validation with allergen swabbing.			
	P – Metal, Wood, Glass, Pest, Jewelry, Phones, etc	L	H	Y	N - Zoroco has GMP Policy for employee items on the production floor. There is a Pre-Op Inspection and GMP Audits in place. In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy. Zoroco has a PCO in place. Zoroco has internal history of encountering metal potential from equipment.	Yes, Metal Detection		
Process Step – Reclaim product into Infeed Conveyor / Inspection	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			
	B – Staph or E Coli	L	M	N	Y - No complaint history of Zoroco caused contamination. No history of illness. Zoroco employs GMP Policy and Environmental Food Borne Pathogen Sampling Policy. There is in addition self reporting component in the GMP Policy.			
	C – Allergen Cross Contact	L	H	N	Y - No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen residue. No market withdrawals or recalls for allergen cross contact. Zoroco has in place sanitation procedures and validation with allergen swabbing.			
	P – Metal, Wood, Glass, Pest	L	H	Y	N - In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy. Zoroco has a PCO in place. Zoroco has internal history of encountering metal potential from equipment.	Yes, Metal Detection		
Process Step – Infeed Conveyor / Inspection	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We			

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							require COAs with every shipment and test gluten content of every lot.				
	B – Staph or E Coli	L	M	N			Y - No complaint history of Zoroco caused contamination. No history of illness. Zoroco employs GMP Policy and Environmental Food Borne Pathogen Sampling Policy. There is in addition self reporting component in the GMP Policy.				
	C – Sanitation Chemicals and Sanitizer concentration	L	L	N			Y - All Chemicals that are used to clean food contact surfaces are approved for food contact surfaces. Zoroco has a chemical policy. In addition, Sanitation procedures which include documented Titration results.				
	C – Allergen Cross Contact	L	H	N			Y - No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen residue. No market withdrawals or recalls for allergen cross contact. Zoroco has in place sanitation procedures and validation with allergen swabbing.				
	P – Metal, Wood, Glass, Pest, Jewelry, Phones, etc	L	H	Y			N - Zoroco has GMP Policy for employee items on the production floor. There is a Pre-Op Inspection and GMP Audits in place. In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy. Zoroco has a PCO in place. Zoroco has internal history of encountering metal potential from equipment.	Yes, Metal Detection			
Process Step – Flow Wrapper and Former Storage	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N			Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.				
	B – Staph or E Coli	L	M	N			Y - No complaint history of Zoroco caused contamination. No history of illness. Zoroco employs GMP Policy and Environmental Food Borne Pathogen Sampling Policy. There is in addition self reporting component in the GMP Policy.				
	C – Sanitation Chemicals and	L	L	N			Y - All Chemicals that are used to clean food contact surfaces are approved for food contact surfaces. Zoroco				

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Sanitizer concentration	L	H	N	has a chemical policy. In addition, Sanitation procedures which include documented Titration results.			
C – Allergen Cross Contact	L	H	N	Y - No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen residue. No market withdrawals or recalls for allergen cross contact. Zoroco has in place sanitation procedures and validation with allergen swabbing.			
C – Allergen Mislabel and Allergen Misprint	L	H	N	Y - There is no Zoroco history of receiving mis printed labels from Suppliers for Allergens. This is controlled by Prerequisite Programs such as Workmanship Procedure and Finished Goods Specifications. No customer complaints, recalls, or withdrawals due to this Hazard. Any very limited incidents for mislabel have been caught internally.			
C – Grease	L	L	N	Y - Zoroco has a PM program and a PM policy. In addition, the chemical policy calls out for food grade lubricants. There is also a Pre-operative inspection prior to line start up.			
P – Metal, Glass or Hard Plastics	L	H	Y	N - Zoroco has potential for part of the equipment to break. There is a Pre-Op Inspection and GMP Audits in place. In addition, there is a PM program in place for equipment. Zoroco has internal history of encountering metal potential from equipment. Zoroco has a Glass and Hard Plastic Policy in place and has no history of customer complaints for Glass or Hard Plastic incidents.	Yes, Metal Detection		
Process Step – Colored Reclaim Bins (all locations)	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			
B – Staph or E Coli	L	M	N	Y - No complaint history of Zoroco caused contamination. No history of illness. Zoroco employs GMP Policy and Environmental Food Borne Pathogen Sampling Policy. There is in addition self reporting component in the GMP Policy.			

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	C – Sanitation Chemicals and Sanitizer concentration	L	L	N	Y - All Chemicals that are used to clean food contact surfaces are approved for food contact surfaces. Zoroco has a chemical policy. In addition, Sanitation procedures which include documented Titration results.			
	C – Allergen Cross Contact	L	H	N	Y - No complaint history of Zoroco caused contamination. No history of illness. The Allergen Policy has Allergen Zoning. There is no history of any cross contact or allergen residue. No market withdrawals or recalls for allergen cross contact. Zoroco has in place sanitation procedures and validation with allergen swabbing.			
	P – Metal, Wood, Glass, Pest, Jewelry, Phones, etc	L	H	Y	N - Zoroco has GMP Policy for employee items on the production floor. There is a Pre-Op Inspection and GMP Audits in place. In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy. Zoroco has a PCO in place. Zoroco has internal history of encountering metal potential from equipment.	Yes, Metal Detection		
Process Step – Metal Detection w/ Rejection	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			
	B – None							
	C – None							
	P – Metal, Wood, Glass, Pest, Jewelry, Phones, etc	L	H	Y	N - Zoroco has GMP Policy for employee items on the production floor. There is a Pre-Op Inspection and GMP Audits in place. In addition, there is a Glass, Hard Plastic, and Ceramic Policy. There is also a Wood Policy. Zoroco has a PCO in place. Zoroco has internal history of encountering metal potential from equipment.	No	Metal Detection CCP P1	Metal Detection with rejection mechanism, see master plan for details
Process Step – Check Weigh w/ Rejection	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N	Y – In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.			

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	B – None					require COAs with every shipment and test gluten content of every lot.				
	C – Allergen Mislabel and Allergen Misprint	L	H	N		Y - There is no Zoroco history of receiving mis printed labels from Suppliers for Allergens. This is controlled by Prerequisite Programs such as Workmanship Procedure and Finished Goods Specifications. No customer complaints, recalls, or withdrawals due to this Hazard. Any very limited incidents for mislabel have been caught internally.				
	P - None									
	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N		Y –In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.				
Process Step –Case Sealing Using Tape	B – None									
	C – None									
	P - None									
	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N		Y –In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.				
Process Step –Case Coding	B – None									
	C – None									
	P - None									
	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N		Y –In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving procedures and are a completely gluten-free facility. We require COAs with every shipment and test gluten content of every lot.				
Process Step – Palletizing	B – None									
	C – None									
	P - None									
	Claim Cross Contamination (gluten, kosher, halal, organic, etc.)	L	M	N		Y –In some cases the risk of damage is low as non-organic goods will not hurt anyone if accidentally mixed into an organic product. However, in the case of gluten content there is risk for those suffering from gluten intolerance. Zoroco has a strong inventory system with receiving				

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