U-LUV FOODS, LLC

7130 WEST 117TH AVE

SUITE D3/D4

BROOMFIELD, CO 80020

HACCP

FOOD SAFETY PROCEDURE

PRODUCT DESCRIPTION – BROWNIE, CHERRY BROWNIE, MINT BROWNIE AND SNICKERDOODLE COOKIES

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| PRODUCT DESCRIPTION |  |
| WHAT IS YOUR PRODUCT NAME AND WEIGHT/VOLUME | ALL COOKIES ARE TO WEIGHT 2 OUNCES (57 G)  PACKAGED INDIVIDUALLY  CADDIES FOR RETAIL STORE WILL HAVE 12 (2 OUNCES) COOKIES (24 OUNCES OR 684 G) |
| WHAT TYPE OF PRODUCT IS IT (E.G. RAW, READY-TO-EAT,  READY-TO-COOK, OR READY FOR FURTHER PROCESSING, ETC.)? | BAKED |
| WHAT ARE YOUR PRODUCT’S IMPORTANT FOOD SAFETY CHARACTERISTICS (E.G. ACIDITY, Aw, SALINITY, ETC.)? | NONE |
| WHAT ALLERGENS DOES YOUR PRODUCT CONTAIN? | NONE  COOKIE IS FREE OF 14 TOP ALLERGENS  FISH, MILK, EGGS, CELERY, SHELLFISH, SULPHITES, WHEAT/GLUTEN, LUPIN, PEANUTS, MUSTARD, TREE NUTS, SOYBEANS, CRUSTACEANS AND SEASAME SEEDS |
| WHAT RESTRICTED INGREDIENTS DOES YOUR PRODUCT CONTAIN AND IN WHAT AMOUNTS (E.G. GRAMS)? | NONE |
| WHAT ARE YOUR FOOD PROCESSING STEPS (E.G. COOKING, COOLING ETC.)? | RECEIVING INCOMING MATERIALS, AMBIENT STORAGE, COOL REFRIGERATOR, PACKAGING MATERIAL STORAGE IN A SEPARATE LOCATION, WEIGHINF OF INGREDIENTS, MIXING, COOKIE MACHINE, BAKE IN OVEN, COOL, FLOW WRAP COOKIES, STORE TILL READY FOR SHIPMENT |
| HOW DO YOU PACKAGE YOUR PRODUCT AND WHAT PACKAGING MATERIALS DO YOU USE? | COOKIES ARE PACKAGED IN PLASTIC FILM BAGS, NITROGEN GAS, SEALED AND STORED UNTIL READY FOR SHIPMENT PER CUSTOMER NEED |
| HOW FO YOU STORE YOUR PRODUCTS IN YOUR ESTABLISHMENT AND WHEN YOU SHIP YOUR PRODUCT? | FINISHED PRODUCT WILL BE STORED AT AMBIENT STORAGE AND PACKAGED PER CUSTOMERS REQUEST (E.G. CADDIE, INDIVIDUAL ETC.) |
| WHAT IS THE SHELF-LIFE OF YOUR PRODUCT UNDER PROPER STORAGE CONDITIONS? | 8 MONTHS |
| HOW IS THE BEST BEFORE DATE TO BE NOTED ON YOUR PRODUCT? | THE BEST BEFORE DATE IS PRINTED ON THE BAGS FOR THE CUSUMER AND THE CADDIE/OUT SIDE BOX AS LOT/EXP: MMDDYY |
| WHO WILL CONSUME YOUR PRODUCTS? | GENERAL POPULATION |
| HOW MIGHT THE CONSUMER MISHANDLE YOUR PRODUCT, AND WHAT SAFETY MEASURES WILL PREVENT THIS? | PRODUCTS THAT HAVE PASSED THE BEST BEFORE DATE CAN HAVE QUALITY DEFECTS – ENJOY BEFORE THE BEST BEFORE DATE |
| WHERE WILL THE PRODUCT BE SOLD? | FOOD SERVICE, RETAIL, DISTIBUTOR, WHOLESALE, ONLINE AND ANY PLACED ALLOWED TO SELL |
| WHAT INFORMATION IS ON YOUR PRODUCT LABEL/PACKAGING? | INDIVIDUAL COOKIES AND CADDIES HAVE THE FOLLOWING INFORMATION: PRODUCT NAME, WEIGHT, INGREDIENTS, ALLERGENS (NONE), NUTRITIONAL TABLE, BEST BEFORE DATE, MANUFACTURING COMPANY NAME, ADDRESS AND WEBSITE FOR CONTACT. |

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| INGREDIENTS |
| WHITE RICE FLOUR, BROWN RICE FLOUR, SWEET RICE FLOUR, TAPIOCA FLOUR, XANTHAN GUM, NATURAL FLAVORS, CINNAMON, APPLES, WATER, CANOLA OIL, BROWN SUGAR, BAKING SODA |
| FOOD CONTACT PACKAGING MATERIALS |
| CLEAR POLYPROPYLENE PLASTIC FILMS |
| NON-FOOD CONTACT PACKAGING MATERIALS |
| INK, TAPE, PLAIN LABELS, SHRINK WRAP, PRE-PRINTED CARDBOARD BOXES, CORRUGATED BOXES, WOODEN PALLETS |
| CHEMICALS (HANDWASHING, SANITATION, MAINTENCE) |
| HAND SOAP, HAND SANITIZER, DEGREASER, LUBRICANT, SANITIZER, BLEACH, WATER, DISH DETERGENT |

INCOMING MATERIALS